



*Oga 'Pogeh*





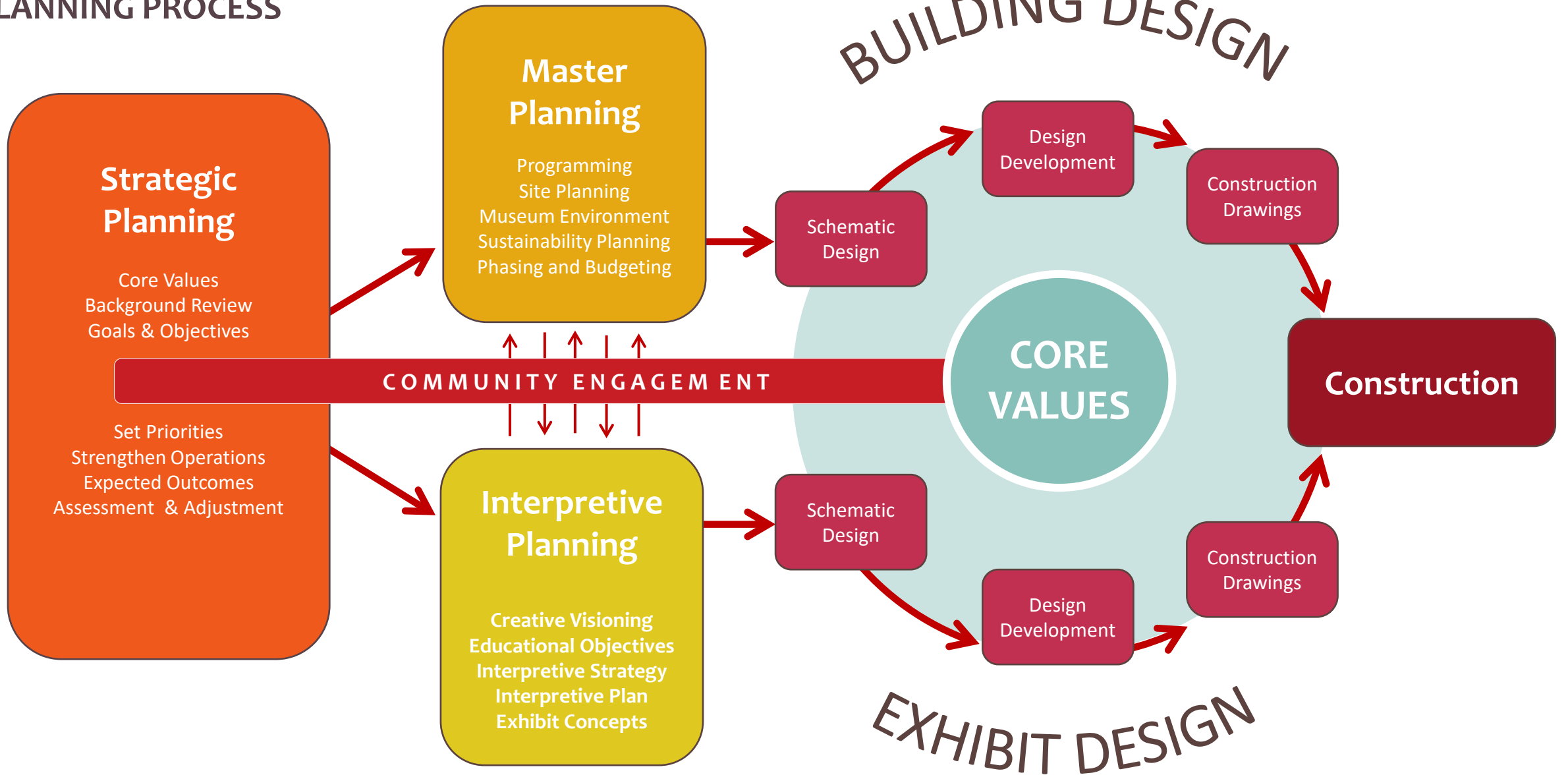
## Farm to Table / Home to Museum: Case Studies in the Design of a Nutritional Landscape

- a. Planning Process & Programming
- b. Los Poblanos Historic Inn & Organic Farm
- c. The Feasting Place, Ohkay Owingeh
- d. Lessons

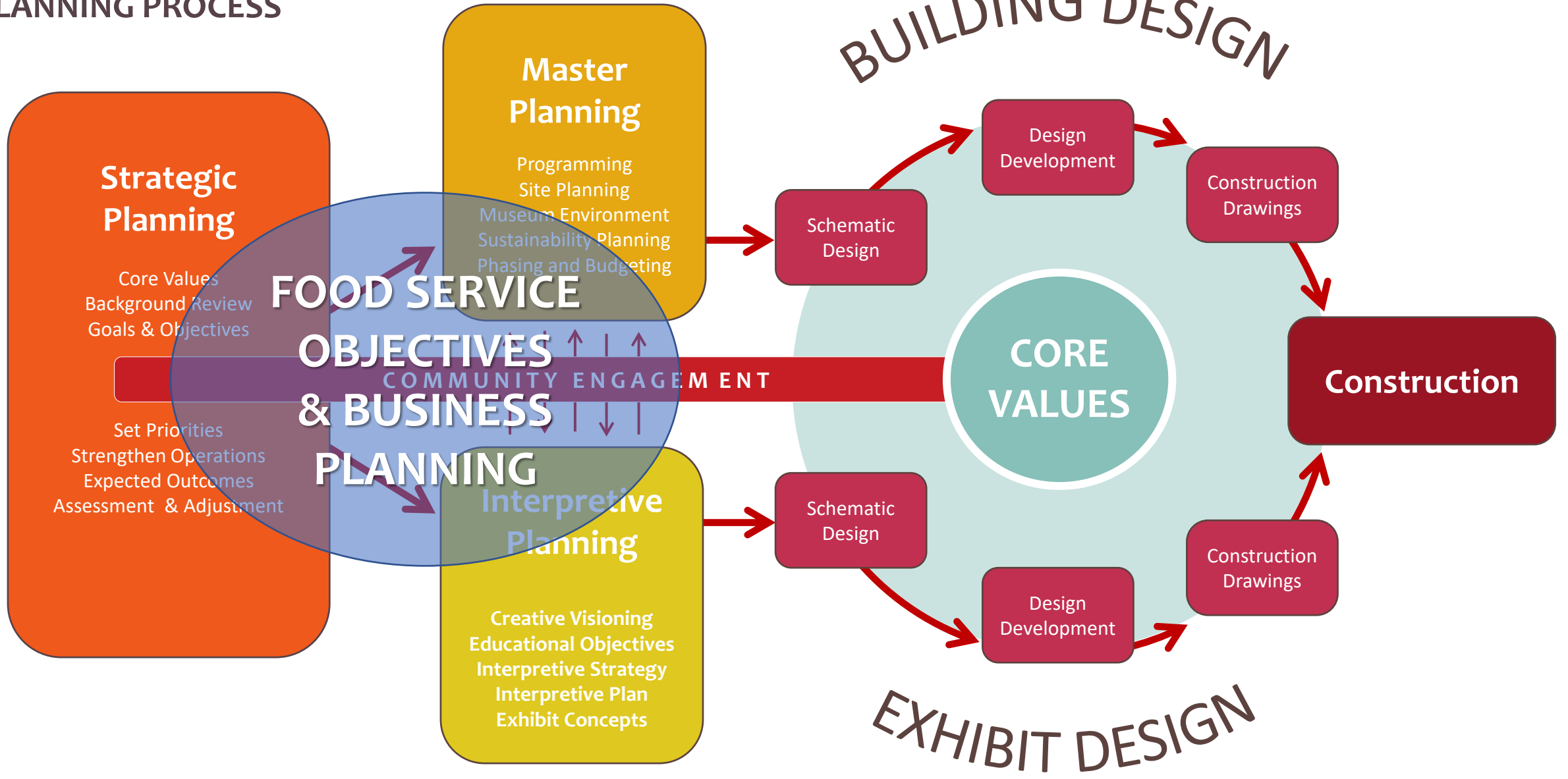


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# PLANNING PROCESS



# PLANNING PROCESS





## The Space Program

# What and How Big?

## EXHIBITS

audience – local vs. visitor  
audience – anticipated #  
audience – school groups  
permanent vs. temporary  
sequence & duration  
audio programming  
orientation

## COLLECTIONS

current collections  
bringing items home  
family collections  
segregation by materiality  
space for nourishment  
conservation needs  
use needs

## CULTURE

language lab  
radio station  
dance studio  
art classrooms  
**gardens**  
**community kitchen**  
music and song



The Space Program

## What and How Big?

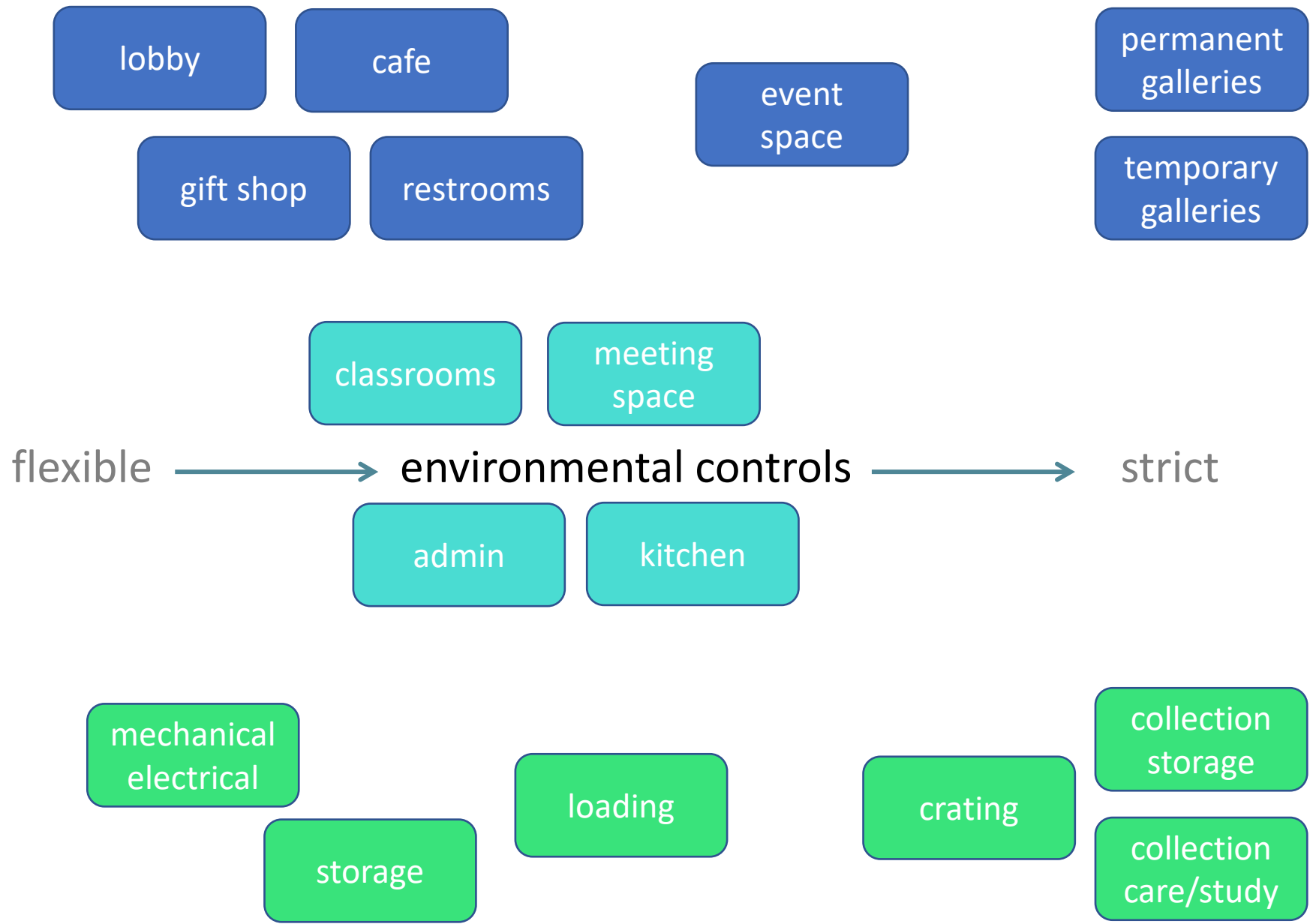
What is your unique balancing of objects and stories?

How do the past and future come together?

the preservation AND/OR production of knowledge

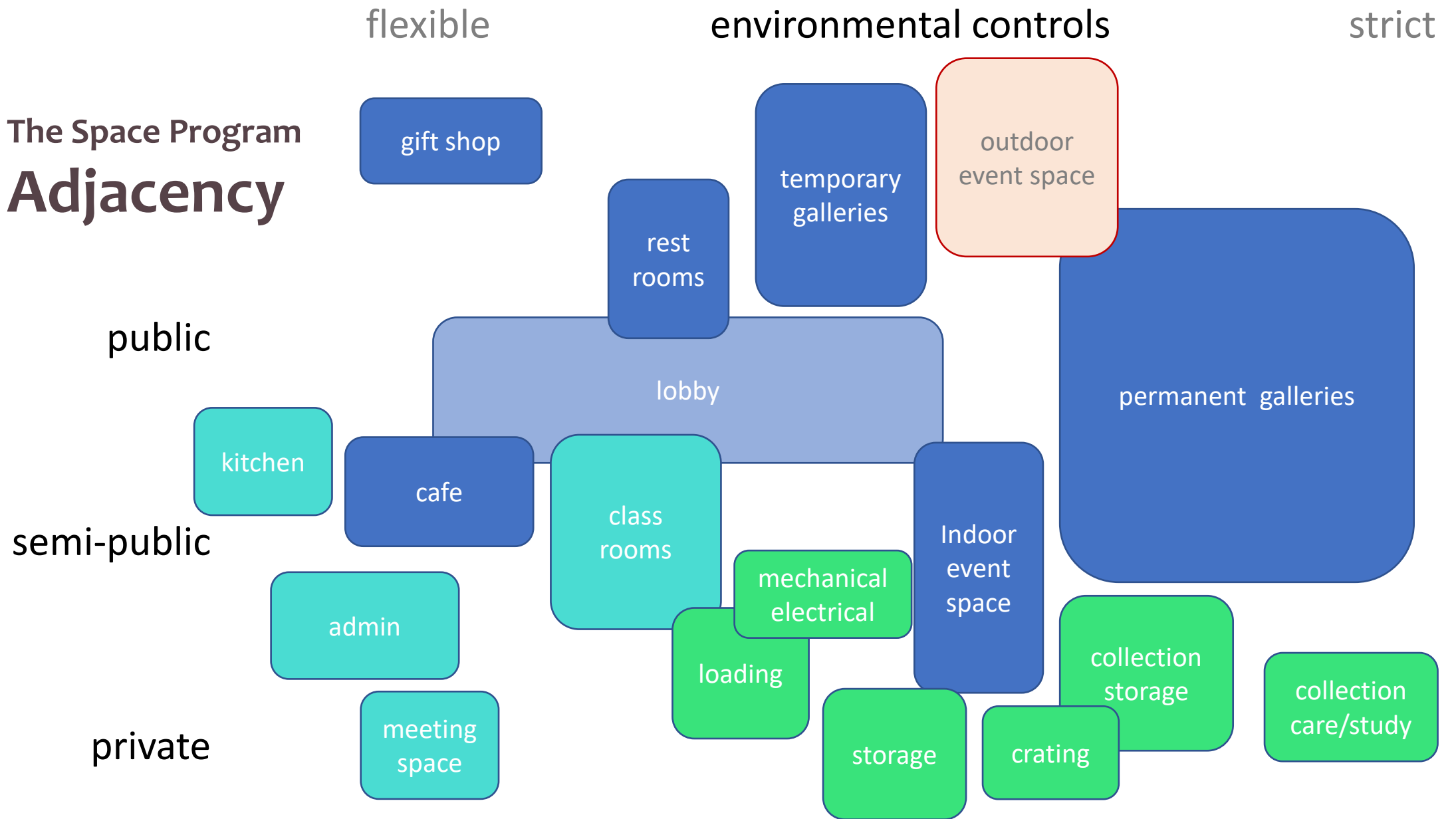


# The Space Program Sorting





# The Space Program Adjacency



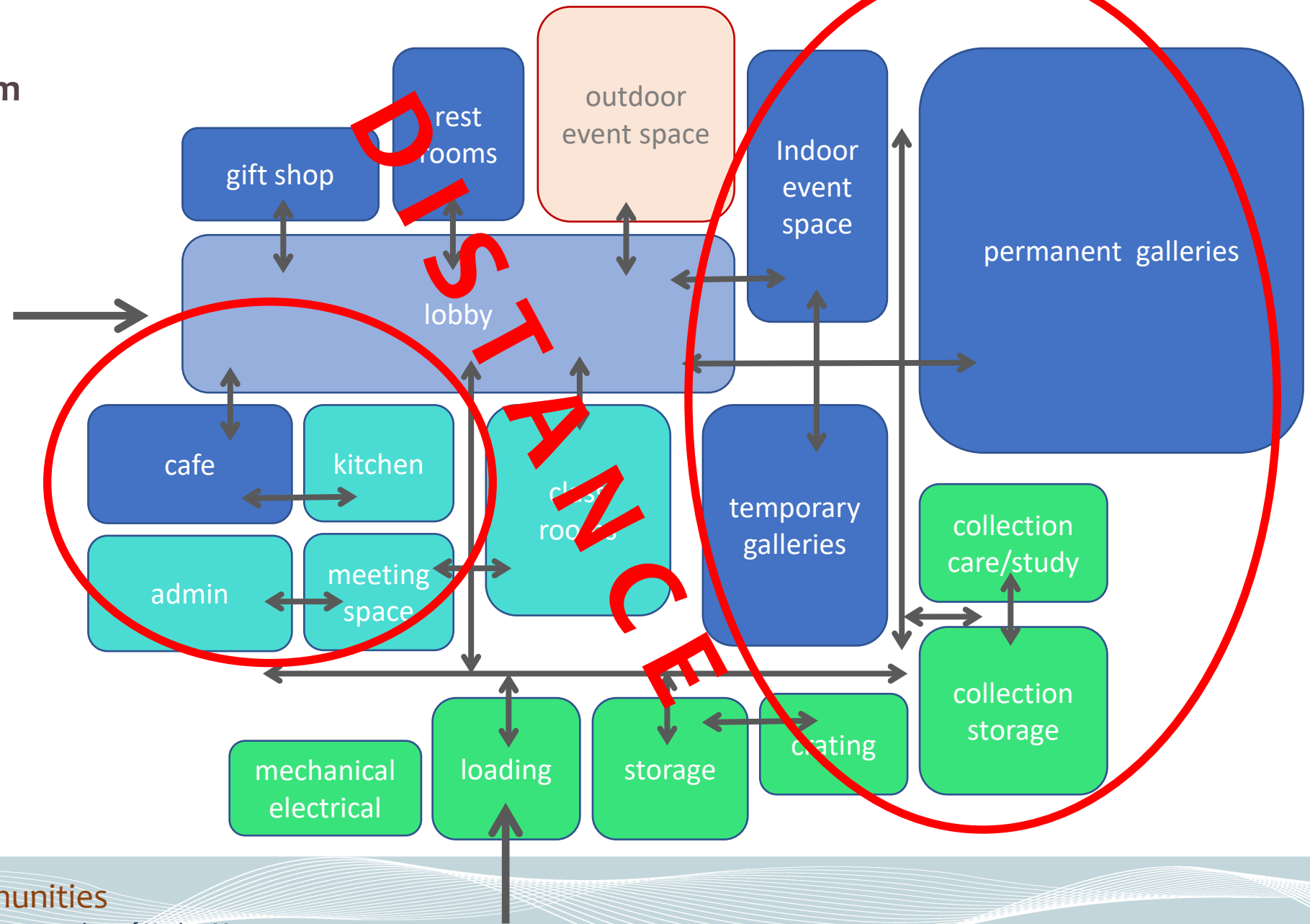
The Space Program  
**Access**

flexible                      environmental controls                      strict

public

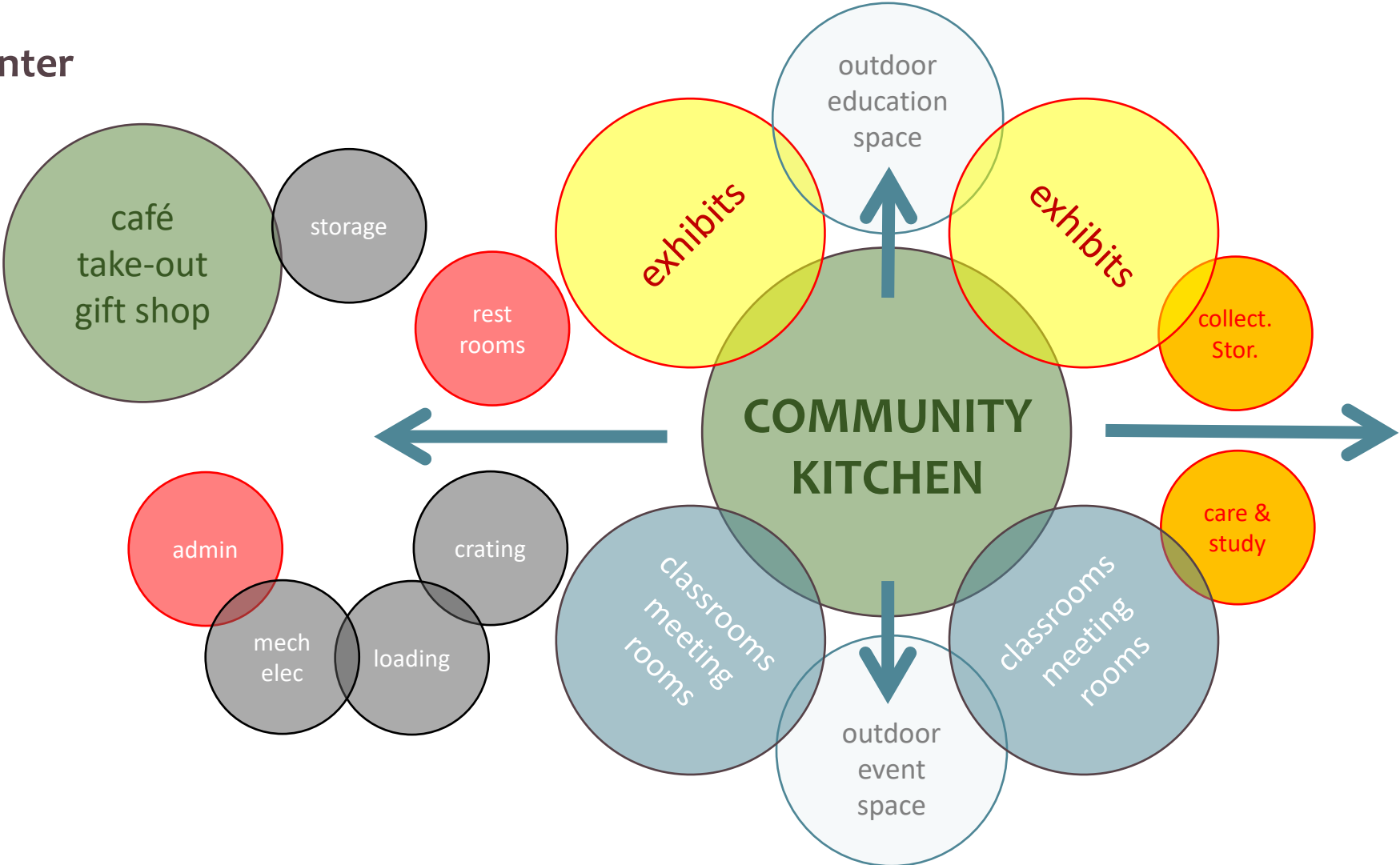
semi-public

private





# Back to the Center

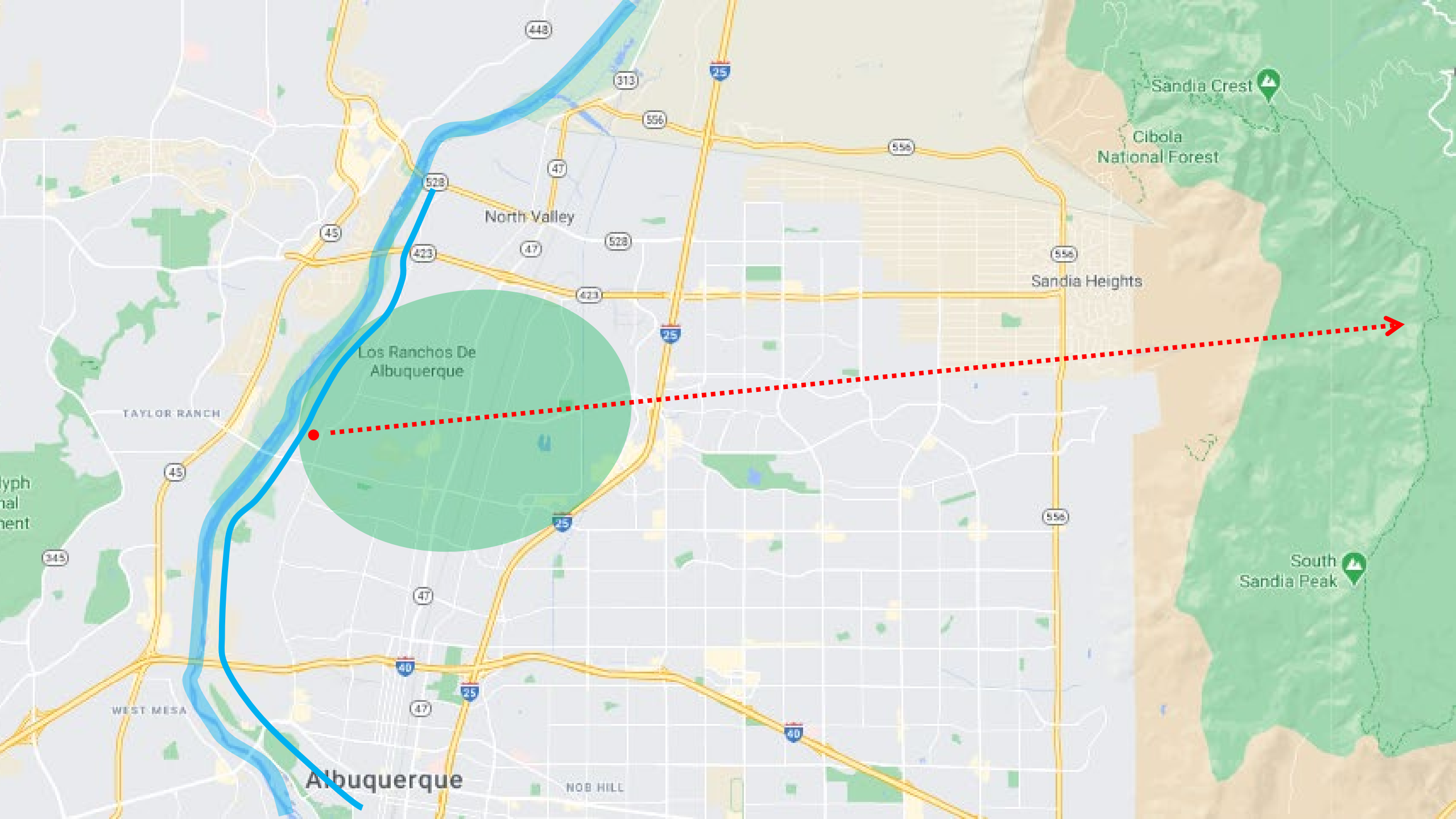






**Los Poblanos Historic Inn and Organic Farm**  
Los Ranchos de Albuquerque, NM





Los Ranchos De Albuquerque

Albuquerque

North Valley

Sandia Heights

Sandia Crest

Cibola National Forest

South Sandia Peak

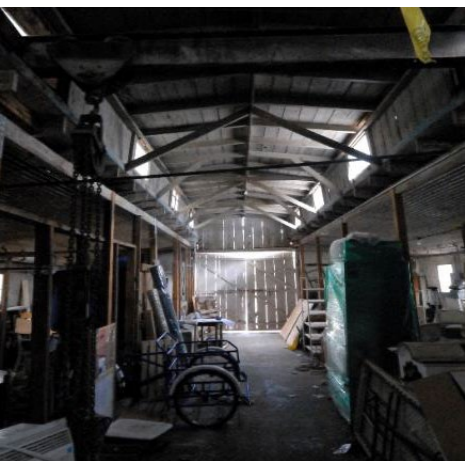
NOB HILL

WEST MESA

TAYLOR RANCH













Rio Grande

Acquia Madre

Acquia Madre

Acquia

Rio Grande Boulevard

FLOWER GARDEN

HERB GARDEN

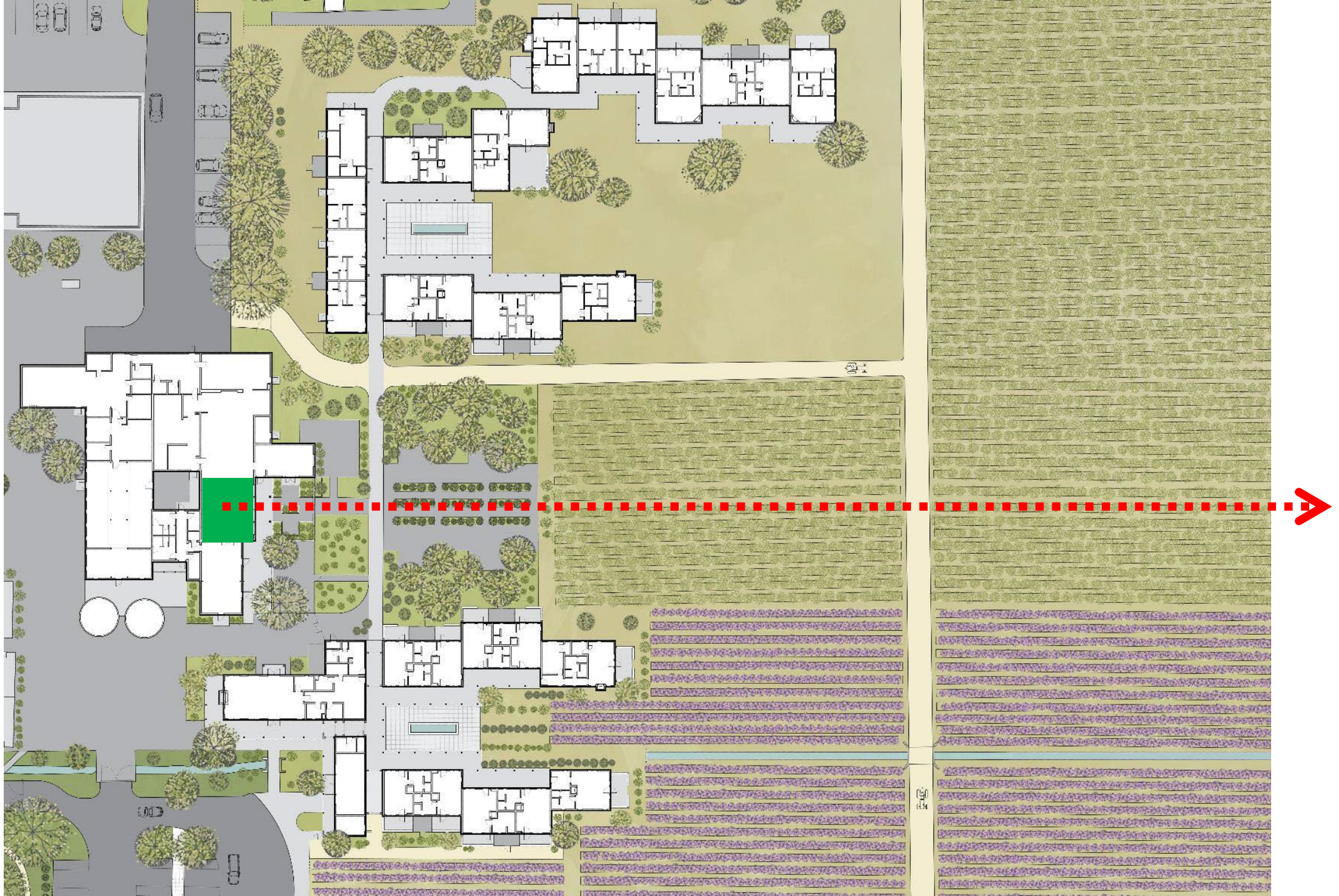
ROTATING CROPS

LAVENDER

PRODUCE











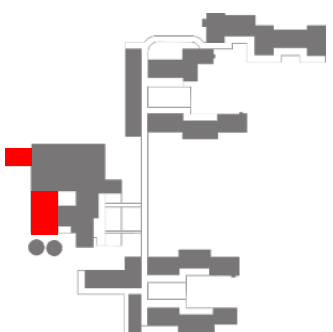




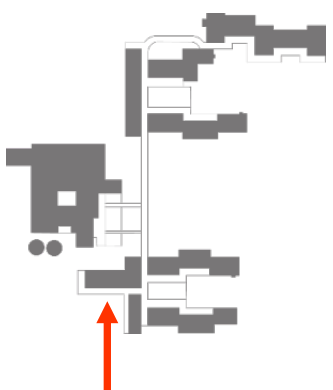




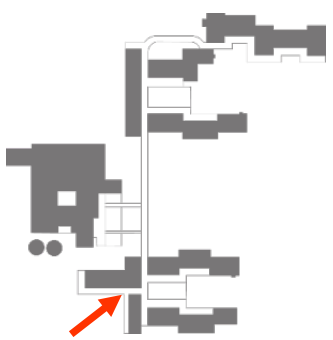




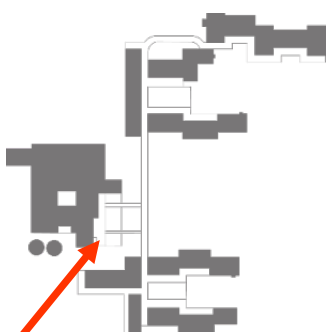




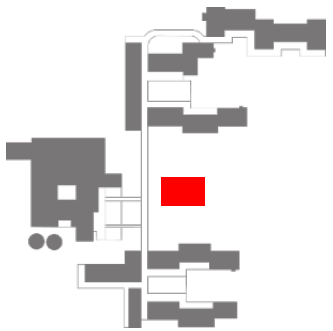




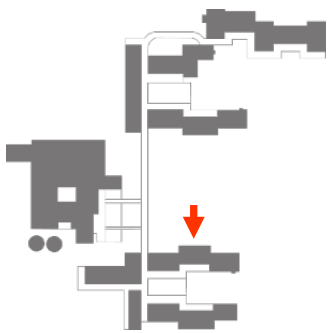




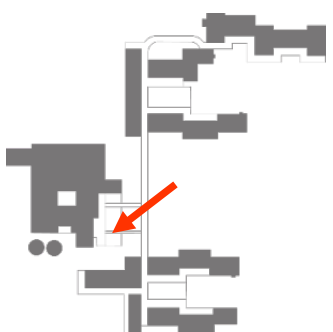




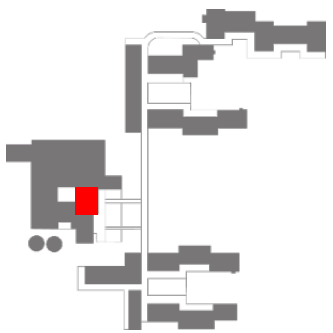




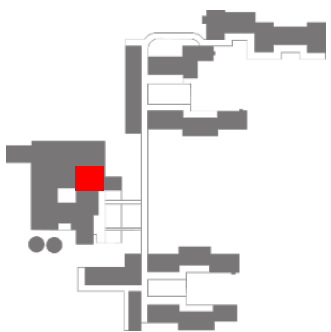




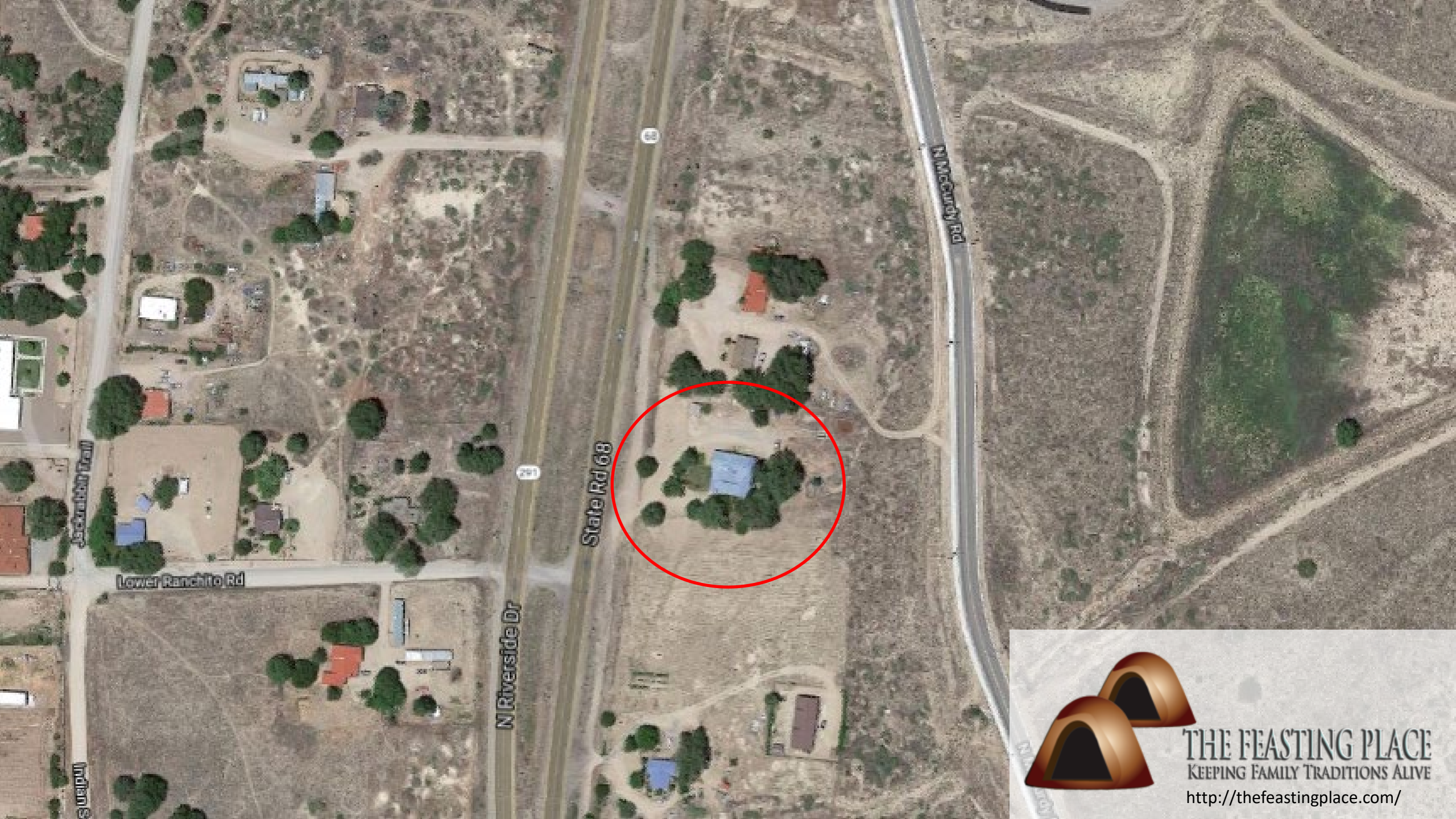












**THE FEASTING PLACE**  
KEEPING FAMILY TRADITIONS ALIVE  
<http://thefeastingplace.com/>























# Lessons

## Allow for a connection between the exhibits and food.

How are the experiences of exhibits connected to an active nutritional experience?

## Allow for a connection to mother earth and her seasons.

What is the relationship between indoors and outdoors?

What can be grown at your site? (make sure to confirm feasibility and cost!)

What views can be brought inside?

## Allow for community & visitor participation & education.

Can the tasks of planting, harvesting, cooking, and dining be an integral experience?

How is this different for community members vs. visitors?









**What can be learned from your homes?**