

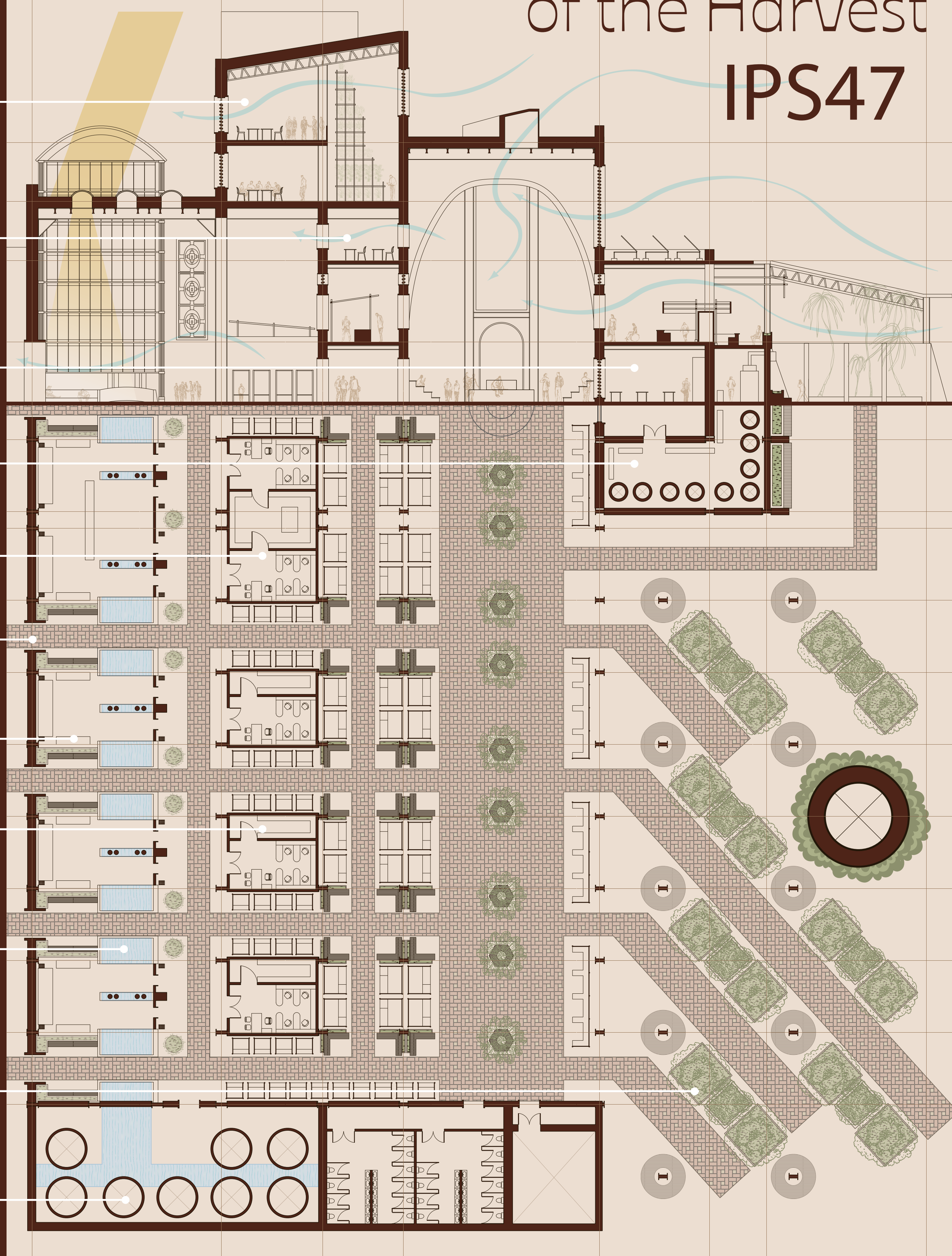
1960s
Largely Self-Sufficient

1980s
Net Food Importer

Atúnbi Ìkórè The Rebirth of the Harvest

IPS47

- Agricultural Innovation Centre**
A large scale research centre, allowing us to constantly explore new technologies within the world of agriculture
- Lecture rooms**
A space to educate people on new agricultural technologies as well as teach them our indigenous agricultural practices
- Cassava Processing (Dry Room)**
A space used to process cassava, containing the appropriate equipment required to do so. The room is also visible from the main hall allowing people to witness the cassava being produced.
- Cassava Processing (Wet Room)**
Enclosed away from most of the site due to it's risk of cross contamination during the fermentation process. It also has ducts to ensure adequate ventilation.
- Agriculture Business Incubator Offices**
Office / meeting rooms for the business operating the opposite hydroponic tower. They can use these spaces to monitor the atmospheric conditions of their respective tower.
- Large Entrance Way**
An array of large entrance ways to ensure the producers can move their products inside and outside with ease.
- Hydroponic producer preparation zone**
This large space below the towers allows them to process their produce, whether it's washing, chopping or packaging, all these activities take place here.
- Agriculture Business Incubator Storage for Produce**
Space to store produce, before it gets taken to the different wholesalers or before it's sold within the building itself. The storage can be fitted out to what ever the requirements of the business owner.
- Hydroponic Tower Water processing canal**
A long canal allows for the constant circulation of water throughout the respective towers. It also acts as a passive cooling system for the building.
- Lettable Allotments**
Spaces for everyday people, aspiring business owners or hobbyist to grow produce. They have been angled towards the sun to ensure maximum sunlight. But will be underneath a covered canopy to reduce the implications of wet season.
- Water processing centre**
Large scale water processing centre, processing the water for the respective hydroponic farms, but also capturing the rain water to re-use it throughout the building



2 OUT OF 3 LAGOS HOUSEHOLDS
ARE
FOOD INSECURE

1997 | 9 TOMATO SPECIES DISAPEARED | 2007
our history gone...just like that

41%
INCREASE
IN FOOD IMPORTATION BETWEEN 2020 - 2021

\$22 BILLION

HYDROPONIC FARMS
can grow
10
TIMES MORE
IN THE SAME SPACE AS
traditional farming

Barrel Vault Roof

Having a barrel vault roof allows a large amount of sunlight to enter inside the hydroponic farm. In addition to this the fact the hydroponic farm pokes out of the roof envelope increases the amount of natural light it can harvest.

Technical Facade Design

The use of a light-weight polycarbonate facade panelling system. This can come in panels which are very easy to assemble easy to clean. They also refract light, keeping whatever harvested sunlight within the tower system

Thin Reed as Mullions

Using reed as mullions for the polycarbonate facade keeps the structure lightweight whilst also reducing the amount of none-renewable materials used in the cosntruction.

Mechanised Wentilated Panels

Large mechanised panels will be installed on the facade to allow remote control of the humidity within the tower. This reduces the number of times people have to climb the tower and also increases the quality of the produce

Light-Weight Modular Bamboo Frame

The use of a light-weight modular bamboo frame means not only are the materials sustainable and low cost, but they can also be replaced in the circumstance one of them gets damaged.

“Omi ò ní ọtá”
Water has no enemy
- fela kuti

Central Pipe System

There's a central pipe that runs all the way to the top of the hydroponic tower, allowing water to access all floors of the hydroponic tower. These pipes will maintain a constant flow of water through and around all the plants.

Outdoor - Indoor

With the running water, large ceilings and plants dotted all around, the space will feel like some sort of tropical rainforest. These things also help the space stay well ventilated, reducing the need for mechanised air-conditioning systems

ìlẹ̀ Orìṣà Okò

House of the Orisa of Agriculture

IPS47



The Celebration of Our Indegenious Produce



Igbágbá (Garden Egg)



Igbágbá, Lagos' indigenous garden egg, epitomizes local culinary heritage, featured in traditional stews and revered for its distinct bittersweet flavor.



Awín (Velvet Tamarind)



Awín, Lagos' velvet tamarind, embodies nostalgic street flavors; its sweet-tart pulp has long enlivened traditional snacks and urban culinary memory.



Ìyẹ̀yẹ (Hog Plum)



Ìyẹ̀yẹ, Lagos' hog plum, evokes memories of traditional harvests; its unique sweet-sour flavor symbolizes rich local abundance and ancestral wisdom.



Arídan (Aidan Fruit)



Arídan, Lagos' Aidan fruit, infuses traditional pepper soup with warm, sweet-spicy notes, reflecting resilience and culinary ingenuity of local markets.



Efo Yanrín (Wild Lettuce)



Efo Yanrín, Lagos' wild lettuce, preserves legacy; its bitter leaves once enriched local soups, embodying vital heritage and culinary resilience.