

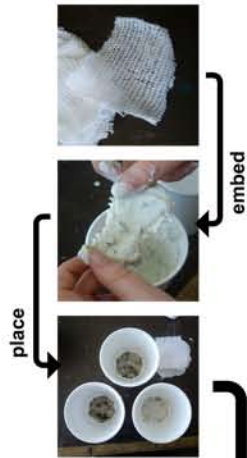
with this project i aim to investigate the synergy of artificial built forms and natural resources. the moss relies on the porosity of concrete to gain and store the water it requires to complete it's life cycle. equally, a unique aesthetic effect is generated through the dichotomy of the combination.

this project seeks to exploit the age old knowledge of society in a modern way. the placement of well known moss accelerants of buttermilk, beer and sugar and natural yoghurt has been explored through both the traditional methods and innovation.

the traditional use is by placing the mix on the surface of a pre-existing element. although it did increase the curing times, this proved the most effective and efficient.

by pre-placing the mixes i aimed to enable greater control over the accuracy and complexity of the patterns created, much as in the creation of photoengraved concrete; this proved impossible given the consistency of the mixes.

finally i attempted to use a mesh cloth to secure the mixes before casting. this was quite successful, holding the mixes in position while having no adverse effect on curing times, the surface finish of the concrete was changed considerably. the increased texturisation of the surface could enable greater water collection and enhance the growth of the moss.



wash

collect

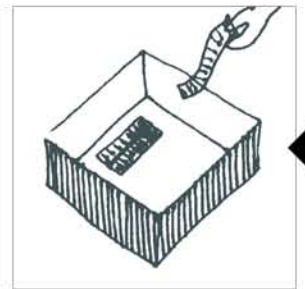
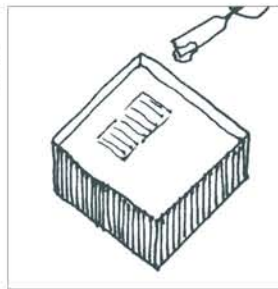
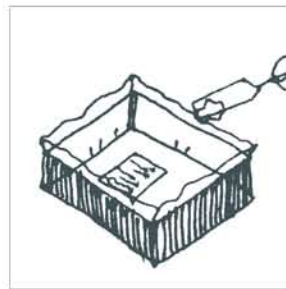
pulverise

mix

pre-placed in formwork

placed on surface

embedded in mesh



beer + sugar



yoghurt



buttermilk

