

Havlandet

A process facility for seaweed and traditional seafood in the harbour of Fosnavåg

Diploma program and project description
BAS 2021

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Where

I chose to work with Fosnavåg because my family is from the area and I feel a strong connection to the place myself. The town also represents a coastal community in change, which there are so many of along the Norwegian coast.

The fishing village is situated in the island municipality Herøy on the north west coast of Norway. The name comes from the landscape - a sheltered bay forming a natural harbour. The harbour is the center of the town. Fishing and the offshore supply industry are the cornerstone businesses.

Fishing is a seasonal activity and the large fishing boats fish up their quotas very quickly, which leaves the harbour inactive at longer periods of the year. The town has in recent years been planning how they can create new activities in the harbour, both connected to production and recreation, for the harbour and the town to stay relevant in the future.

The site is the old foundations of two seahouses located next to a coastal culture center. The seahouses in Fosnavåg are traditionally multifunctional buildings. They were used as both spaces to store fish, accommodation for people in the seasonal fishery, to store equipment, to fix boats and much more.

What

The architecture in the projects focus on three main topics

The process of farming seaweed
How the architecture can be driven by the program and how the building can be rigged for different seasons.

The sensory experience of being close to the sea
The light, the smell, the sound, the movement.

How to relate to existing vernacular maritime architecture and the landscape of the natural harbour.

The intention of the project is to revitalize the inner harbour as a gathering place for people, boats and activity connected to the sea. It suggests a collective facility which can be used by different actors throughout the seasons - both professionals and non professionals, functioning as a maker space for seafood. The project zooms into the seasons of farming and processing seaweed which is a new and growing part of our coastal culture.

The facility aims to reach across generations - from young people learning about the marine ecosystem and local food to the aging generation passing on knowledge about traditional food conservation.

Why

Norway has the second longest coast in the world with a rich maritime history. Most settlements along the coast are connected to a harbour as the resources for survival were found and still are found in the ocean.

The norwegian coast has temperatures perfect for growing seaweed. Being a primary producer, seaweed is a sustainable food source for humans and animals. It doesn't need fertiliser or fresh water, and it captures CO2. Farming seaweed in utility gardens at sea is relatively new in our coastal culture, but gives the advantage of contributing to both the marine ecosystem and our food plate. I believe that it is important for the survival of our coastal communities to continue to produce food and explore new ways to use the resources in the ocean. The norwegian word for farmer - bonde comes from the word boende - staying.

62°20'29.1"N 5°38'20.0"E





Fosnavåg is the administrative center in the municipality of Herøy in Møre and Romsdal. Inhabitants in the municipality 8927. Inhabitants in the center of Fosnavåg: 3553. Herøy is known for being one of the largest fishery municipalities in Norway.



"You could walk dry footed from one side of the harbour to the other. The harbour was packed."
Ingid (95) about the herring fisheries in the 50s.



Foundations of the settlement - To geological fenomens - Storegga provides rich fishery fields and the natural harbour gives shelter and a safe space to moor the boat.



Essay

In the social science essay I wrote about the use of our coastal zone in a historic and contemporary sense. I wanted to get a broader understanding of the cultural attachment Norwegians have to the sea and the building regulations developed to maintain the coastal zone as a collective resource.





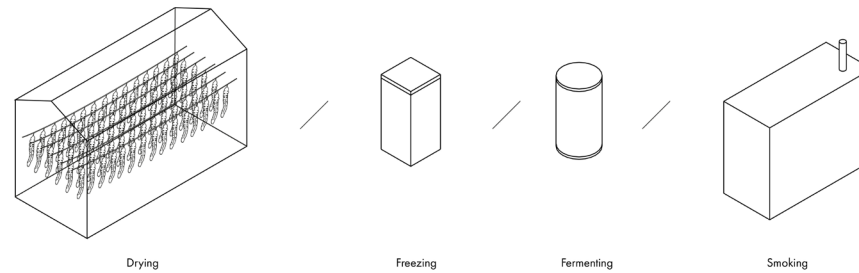
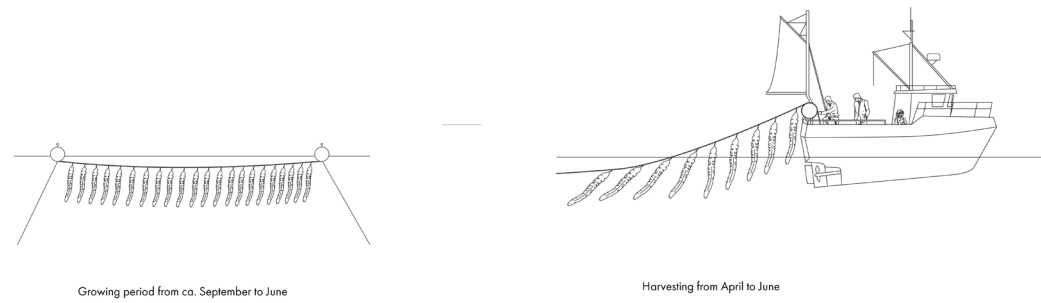
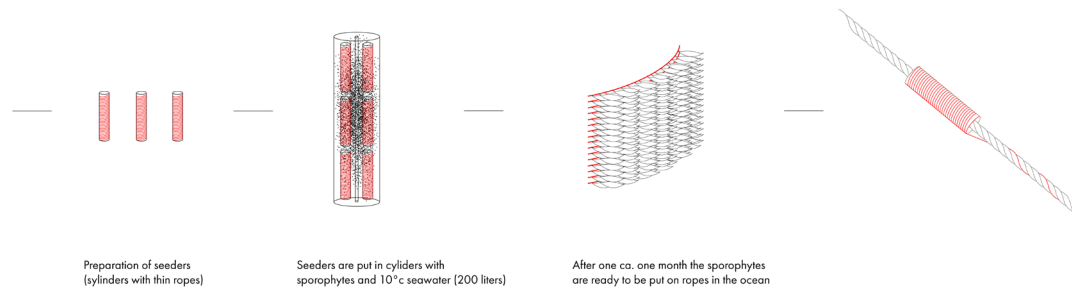
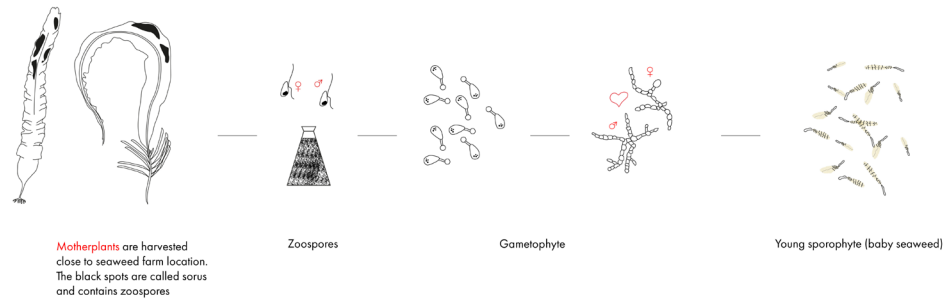


Topic

To be able to harvest from the life in the ocean it is important to follow the seasonal rhythm. Seaweed has its main growing season in spring while the herring normally comes into the west coast of Norway in the winter. The name fiskarbonden (fishermen farmer) relates to this. People needed to adapt their labour through the seasons to be able to survive.

Processing seaweed follows the traditions of processing pelagic fish such as herring, and mackerel.

To make the food last longer you can dry it, smoke it, freeze it or ferment it.



The architecture is presented through the process of farming seaweed which begins in a hatchery on land and ends up as food.



Diving into the material has been a part of the method. Picking seaweed in different marine environments has given me knowledge about where the different species grow , how they taste both fresh, and dried on a rack made on the harbour front at BAS.

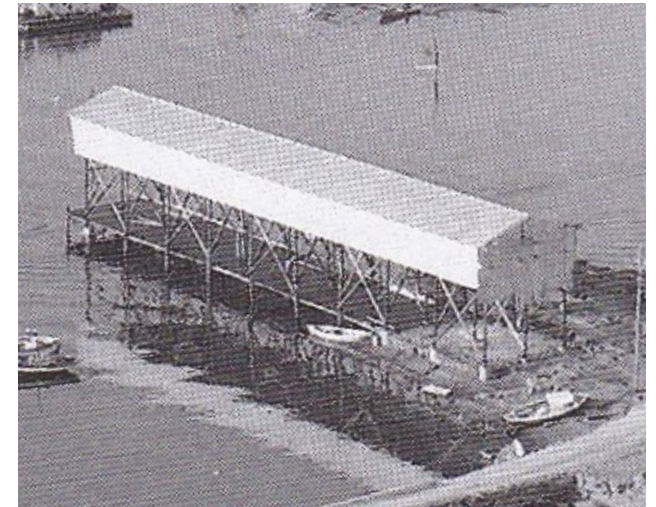
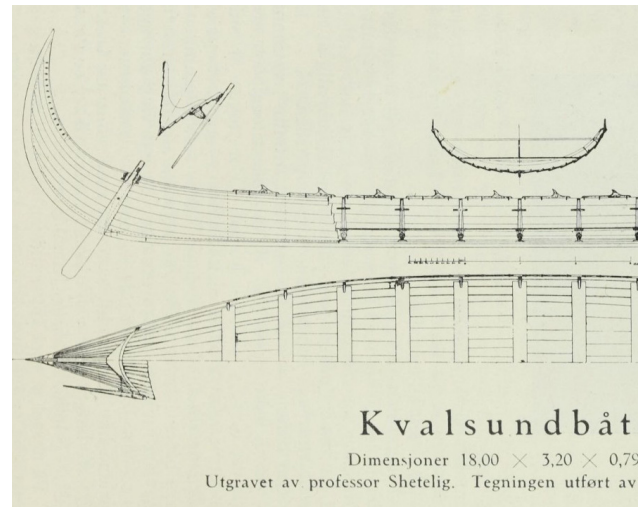


Havlandet - Sukkertare, havsalat, fingertare

"40 years ago, no one wanted to eat catfish, anglerfish or sole. 20 years ago, no one wanted to eat mussels. Now is the time to take a closer look at the delicacies and all the healthy products we almost swim in along the beach."

Arne Duinker from the marin research institute believes that seaweed will be regular ingredients on our menu within ten years.

Geometry



Studying local maritime structures has been a part of the process of developing knowledge of building techniques, functionality and a visual language that speaks with the landscape.



After choosing the site to work on, the process of developing the architecture began. The first period started with developing a module based on the size of objects found on a visit to the process facility of Tango seaweed. The module based itself on a 60 by 60 cm square which I made a lego shaped form from and started to test out shapes based on analyses of the site.

The site - Notaneset



“Notaneset med Slippen syner sjølve identiteten til Fosnavåg... det solrike området mellom Slippen og Notaneset ligg godt til rette for vidare satsing på Fosnavåg for båtfolket” Robert, head of Herøy Kystlag



Visiting the site gave me flashbacks to the time I spent there as a child. The smell of engines, saltwater, the sound of birds and boats and the feeling of safety in the enclosed space of the harbour gave me a strange sense of belonging.



January

1	Social Science
2	
3	
4	28th and 29th Presentation 1 Social Science exam

February

5	Mapping
6	8th Diploma Program deadline Studytrip to Sunnmøre 11-18th -Site registrations -1:1
7	Visit: Tango seaweed Slippen Naturbrukslinja locals
8	Develop mapping material Develop module Sketch in model 1:200 Situation plan and analyze

March

8	4th and 5th Presentation 2
10	1:1 Drying rack Mapping
11	Mid March 1:1 inspirational day
12	24h - 26th Project Development through writing. Mapping
13	

April

13	Concept development
14	Concept development through drawing and modelmaking
15	Concept development through drawing and modelmaking
16	22nd and 23rd Diploma Presentation 3
17	Modelmaking and drawing

May

17	
18	3rd - 5th Workshop Presentation skills
19	Visit arctic seaweed, join harvesting
20	Develop models Develop drawings
21	25th and 26th Individual presentations
22	

June

22	Presentation models exhibition development
23	Presentation models exhibition development
24	17th and 18th Exhibition Preview
25	25th 'Dugnad' / Com- mon Work from 09 – 17 26th Lock out
26	27th - 30th The Exam

About

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Born 5. November 1987 in Bergen

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Education

Mastercourses BAS

Fall 2020
Complex context

Spring 2020
Urban orchard

Fall 2019
Ocean Space

2016-2019
Bachelor in architecture, BAS

2010-2013
Bachelor in Mediaproducton with focus
on filmproduction, Høgskolen i Volda

Work

2015 -
Miljøarbeider, Kalfaret behandlingssenter

2013 - 2015
Freelance cameraman and editor, filmindustry

Other

2017 -
Sailinginstructor Albin express, BSI sailing

2017- 2018
NAL student board and BAF student
representative, representing BAS



References

About Fosnavåg

<https://snl.no/Fosnav%C3%A5g>

About Storegga

<https://snl.no/Storegga>

Seasonal resources

<https://www.sesongkalender.no/>

Info on seaweed

<https://www.sintef.no/ocean/satsinger/norsk-senter-for-tang-og-tareteknologi/>

Duinker, Arne. Mortensen, Stein. Hald, Fredrik. (2004) *Sjømat fra fjæra*. Kom forlag

Interviews with locals