The Meat You Haven't Met, Pt. 5

Rebecca Soja

Follow this and additional works at: https://surface.syr.edu/architecture_theses

Part of the Architecture Commons

Recommended Citation
https://surface.syr.edu/architecture_theses/318

This Thesis is brought to you for free and open access by the School of Architecture Dissertations and Theses at SURFACE. It has been accepted for inclusion in Architecture Senior Theses by an authorized administrator of SURFACE. For more information, please contact surface@syr.edu.
BEEFVILLE, USA

TRANSPARENCY

“It’s the fairest kind of dining you’ve been a part of.”
A GY TOUR

FROM TO TABLE ASKING FOR.”

G EXPERIENCE
The Beefville, U.S.A. experience takes you through all the phases of beef production from farm to fork through the hybridization of production and consumption stages at unique sites across the country. You want answers about the beef you’re eating? We’re happy to give them to you. For all you skeptics out there - prepare to be proven wrong.

Pack your bags for an unforgettable experience replete with lots of cows and delicious meat. Gorgeous panoramas, clean and comfortable accommodations, thrilling activities, and meals your mouth should already be itching to devour await you. We only provide the best for our customers because we care about satisfying you and most importantly your appetites.
3 Tour Sites
The three tour stops for the most exclusive package option are selected based on the existence of strong consumption programs. At each stop, the geographically and culturally marginal production activities and spaces are inserted into the urban or suburban contexts to bridge the production-consumption gap. Each program pairs a production and consumption sector that would aim to assert a farm-to-table mentality that supports a localized food system with greater transparency. While the desired outcome is forcing consumers to confront the realities of industrial beef in order to challenge the current magnitude of the conventional food system, it also begins to understand the intractability of the situation.

**TRANSPARENCY TOUR**

**ALL THINGS BEEF.**

**STOPS**

A. Austin, TX

B. Des Plaines, IL

C. Brooklyn, NY

**LEGEND**

- tour route
- production route
- cattle densities

**Beefville, U.S.A.**
COW-CALF OPERATION & STEAKHOUSE
A dinner auction

BE OUR GUEST
while waiting in the lobby make friends with your dinner before you shamelessly devour it in all its deliciousness.

COWPIE SKYLIGHTS
as cattle graze overhead you may look up and encounter a not so pleasant surprise...

SIGN ME UP!
find your way with impressive signage because the restaurant is underground with cattle grazing overhead.

CLAIM YOUR STEAK
there’s no menu here. you have to win your dinner by bidding with everyone else at the table to get the freshest, most savory meat cuts.

CLAIM YOUR CATTLE
as you eat a real time live cattle auction takes place so you can get in on the action and maybe make some game.

WHERE’S THE WAITER?
with kitchens adjacent to the dining arena and mechanisms to serve food up through the table, there’s just no need for waiters.

SIGN ME UP!
A pasture expressway

THE REAL EXPRESSWAY
the experience is situated below an actual active expressway with cars and trucks elevated above the artificial pastures.

CRACKS IN THE SOIL
an underground tunnel traverses the pasture with schism moments opening up to the ground above.

VANTAGE POINT
take a ride in the air below the expressway in a gondola and stop at the lookout point to see the landscape close up with binoculars.

GIDDY UP!
warning:  there are lots of cowboys roamin’ the urban ranch to keep it in order and to serve you too.

BARNYARD
sneak a peek into the barns that shelter the cattle from above in the gondolas or while walkin’ by on the street.

cattle grazing from above & below
FEEDLOT & FAST-FOOD
the fast-food joint

B the fast-food joint

NEVER EAT ALONE

FEEDLOT WHERE?

attempts are made to shield direct views of the feedlot cattle pens, but there are some semi-transparent surfaces so you can still see them

BANG, BANG, CHEW, CHEW

a hinged metal surface between eater and cow prompts curiosity from the clamor and hitting of the foot on the foot rest to find the source

UNEXPECTED DINNER GUEST

the booth dining option allows you to eat as much fast-food as you want – buffet style from a central trough – in a communal setting where everyone is invited to the table

COWHIDE

furniture is made of cow print from actual cowhides recycled from packing plants

ORDER UP!

no need for the conventional ordering counter when the food can come right to you on conveyors

IN AND OUT

the individual dining option at the counter is privatized so no one has to know how much you’re really eating

BEEF
the waste corridor

PIPES
journey along the waste pipes and find out where all of the waste ends up

DON’T BURST MY BUBBLE
the true adventurer can make his/her way across the lagoon via inflatable bubble

SCENIC VIEWS
full-on views are obstructed while in the pristine corridor, but narrow gaps between wooden members enable you to get a glimpse

SUBMERGED BRIDGE
almost literally walk through the slurry, but no worries of coming in contact with it unless of course there’s overflow

INSTABILITY
maintain your balance while walking through a corridor of floating stepping stones that shift, slip, and slide above the lagoon’s surface

watch your step
GROCERY STORE & PACKING PLANT
beef groceries

SHELF PORTALS

Gaps in the stacked shelves provide portals to pop your head in and get a first-hand look at different processes of cattle slaughter.
beef produced as you shop is the freshest

THE FREEZER
you may need a jacket in this temperature-controlled room where you can pick up your beef as it zooms by on a conveyor belt.

INPECT MEAT
only the safest and top-quality meat makes its way through these doors.

PROCESS THE PROCESSING
what really goes into portioning and packaging the beef products we deem to be so convenient?

RED CARPET
a wider aisle with gaudy blood-red carpet accommodates two shopping lanes and shoppers are prompted to look up at what’s hanging there.

SINGLE FILE AISLE
only one shopping cart fits and there’s no way to turn around so you have to make quick decisions to keep pace with other shoppers.

the BEEF magazine 63
Don’t have the time or means to experience the entire Beefville journey? Not to worry. Although tours are only given to those who purchase one of our trip package options, at this location you don’t have to miss out on all the action. There is a drive-thru window to the fast-food joint open to anyone as long as you have a car. Sorry, no access to the inside, but anytime you enjoy Beefville beef products it’s sure to be insanely delectable (and affordable)!

RIGHT OFF THE I-294 EXIT RAMP!
TRANSPARENCY TOUR AGENDA

1. DROP OFF/ENTRY
   - Unload and Unwind
     After the long bus ride, take a moment to stretch your limbs, breathe in some fresh air, and mix and mingle with the other tour guests in our cozy, sunken lobby space decked out with mid-century modern flare.
   - Pit Stop
     Chances are you'll also need to use the restroom. (Remember, only number one is allowed in the bus lavatories.) Restrooms are outfitted with state-of-the-art features, ample space, and green pipes - guess you can bet where those will lead to...
   - Bragging Rights
     While waiting for admission to the tour, browse the many accolades, achievements, and awards we have received over the years including record cattle weights and rate of gain, recognition for innovative breeding that changed the face of the industry, and more.

2. ADMISSION SEQUENCE
   - Say Cheese[burger]!
     Start the tour with a smile on your face and strike a pose for the photographer in front of one of our bucolic backdrops. Photos will be available for purchase online.
   - Tag Me, Please.
     To check in to the tour, obtain your tag with your very special number so we can keep track of everyone. It’s your souvenir to keep!
   - Bragging Rights
     While waiting for admission to the tour, browse the many accolades, achievements, and awards we have received over the years including record cattle weights and rate of gain, recognition for innovative breeding that changed the face of the industry, and more.

3. THE SQUEEZE
   - Side-by-Side
     Make your way through the gate and up the stairs to the second level. Things are looking up!
   - Silence of the Cows
     It’s critical to keep our cows calm. This not only keeps operations running smoothly, but also keeps our cattle healthy and happy.

4. SILO STAIRS
   - Grain-fed diets have lots of benefits, so there is no need to entirely phase them out for grass-fed beef. See the inner workings of the site’s silo where corn is stored and then becomes the main feed ingredient.

5. SAFETY SUITS
   - We take every possible precaution to keep our guests safe from toxic substances and gases. They are an inevitable output in any cattle operation despite advancements in waste management strategies. For the waste management portion of the tour, hazmat suits are to be worn.

6. TRAM PLATFORMS
   - You didn’t think we were going to make you walk all the way out to the waste lagoon did you? Take the speedy tram rail line instead.

7. WASTE CORRIDOR
   - Slurry Tectonics
     Walk above the waste lagoon slurry on floating platforms that slide a little.
   - Don’t Burst My Bubble
     Make a 180 degree turn in a spherical space partly submerged in the slurry.
   - Knee Deep
     Continue along a submerged bridgeway. Of course there is no need to worry, because our lagoons never overflow.

8. SAFETY SUIT DISPOSAL
   - Back at the starting platform, carefully remove your hazmat suit and place it on a conveyor for proper disposal.

9. GOING UP
   - The elevator takes you several stories up to the next stage of the tour. This elevator only goes up.

10. VIEWING DECK
    - Compared to the surroundings, the top of our iconic silo is really tall. It becomes the perfect venue for taking in the landscape and wonderful panoramas.

11. GOING DOWN
    - Take the down elevator to the next point of interest.

12. MODEL FEEDLOT
    - Happy Cows. Happy Meat. We are always testing new conditions for our cattle to improve confinement issues and allow the animals more room to roam as they would in pasture.

13. THE FREEZE
    - Peak Freshness. 100% ground beef hamburger patties are frozen when fresh to ensure you consume the best quality meat in terms of taste and nutrition.

14. BURGER BASICS
    - Learn how the components of your burger - the bun, meat, cheese, lettuce, and tomato - come together to make the perfect meal.

15. ORDER SCREEN
    - Would you like fries with that? Nearing the end of the tour is the best part: getting to eat. However, here we don’t have your typical order menu and options. Instead we use a futuristic touch screen to communicate your order to the kitchen staff so they can serve it up hot and fresh.

16. THE TROUGH
    - Shortly after ordering and making your way downstairs to the dining space, watch your meal emerge from the conveyor in the wall and fall into the trough for you to pick up and enjoy.

EAT IT TO#F
FAAST FOOD
HAYE YO
WHO SAYS
YOU CAN’T HAVE YOUR BEEF AND EAT IT TOO?
You may not know it, but it takes a lot of work and management to make your experience amazing. In addition to the tour, there are daily operations occurring behind the scenes which means you’ll never have to worry about where your next beef product is coming from. We work hard so you can have the privilege of eating beef morning, noon, and night.

BOOTH DINING
Communal Dining. Your first dining option is to eat with others in a booth, where you can talk about the great day you’ve been having on the tour.

COUNTER DINING
Individual Dining. Not everyone likes to sit at a crowded table. If it’s more your style, claim a seat at the counter and savour your meal in solitude (relatively speaking).

BUS PICK-UP
Meet Don Gorske
Don’t miss the opportunity to meet American world record holder and “Big Mac Enthusiast” Don Gorske. He has eaten over 26,000 Big Macs in his lifetime and never once has he been obese.

Reflect
In the waiting area take a moment to reflect on your experience and dream about the next time you get to experience quick, cheap, convenient, tasty fast food. Your dreams just may come true, especially with so many burger joints to come by.

RESTROOMS
SITE DEVELOPMENT

scale: 1/128” = 1’

residential area

residential area

residential area

residential and commercial

commercial area

residential area

residential area

residential area

residential area

residential area

residential area

residential area

residential area

residential area

MCDONALD’S MUSEUM

MCDONALD’S

elementary school
Beefville, all things beef.

Reflective surface above reflective wall surface

Plan middle level

scale: 1/16" = 1'