Principal Ideas

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Architecture

P	rin	cipal	ldea	_	chitecture
		These are pro-practice oriented.	N/A	N/A	N/A
A building in the SE Industrial Buckman Porightor One of the provided Isaable space for startly and allors and allors and allors popular food carts.	Educational	Adaptive re-use of an existing building.	Maintain existing 29' of exterior wall, and potentially some of the interior floors and walls.		
		Seismic upgrade strategies for an existing building.	Reinforce existing wall with steel moment frame, that also serves as the structure for the new construction above the existing 29' exterior wall structure.		
		Merging existing with new fabric.	Consider how the existing façade will integrate with the new, and what materials selection will best emmulate the surrounding industrial area. It will be important to maintain the visual indicators that this area is still industrial.		
		Design for small to medium business enterprise.	Programming of spacial relationships.		
		Revit skill development.	Use Revit software for most of the design work.		
	Personal	Further understand the value of mid-rise construction and adaptive re-use as opposed to new low-rise or high-rise.	Document and analyse findings during design process.		
	Project-specific	Small enterprise spaces should be grouped near each other and accessed or utilized in such a way that encourages crosspollination of ideas between them.	Provide amonities that bring the	Community lunch space in building. Sun room/space on appropriate	
			Offices 8,000sf	side of building for maximum Game room for tenants. Flexible for rapid reconfiguration and tenant turn-around.	
				Separate from Workshops, to provide buffer.	
			Workshops 5,000sf	Some heavy industrial process, loud machinery, potentially smoky processes.	
				Good access to street and/or freight elevator.	
				Humane workplace.	
				Industry in social life of city. Different businesses that share	
			Shared Workspace 3,000sf	some equipment. Relationships between different kinds of uses. Open floorplan.	
		Brick & Mortar	Retail specific, likely ground floor, but should be evaluated for the other levels. 6,000sf		
		Food Cart space	About 6 carts. 1,200sf for carts. Commercial kitchen shared between food cart owners, 1,000sf. Food cart placement should be flexible for various types of cart, and easily accessed by pedestrians. Articulate street life.		
			Placement of food carts must not create uncomfortable or potentially aesthetically degrading situations that decrease the environment.		
		Anchor Tenant, Offices	2,500sf. Coordinates micro-business activities in Portland and for itself.		
			Meeting space for 100 people.		
			Portland has high precipitation. Since the food carts will be placed outside, protection from the elements must be provided. There are precedents of successful outdoor spaces, such as Directors Park in Downtown Portland. Project for Public Spaces provides an easy-to-read chart. (Project for Public Spaces, 2009)		
		Integrate resilient design that takes advantage of natural site resources.	Use photovoltaics on a large surface of the building.		
			On-site water collection.		
			Quality construction materials for high thermal resistance considerations.		