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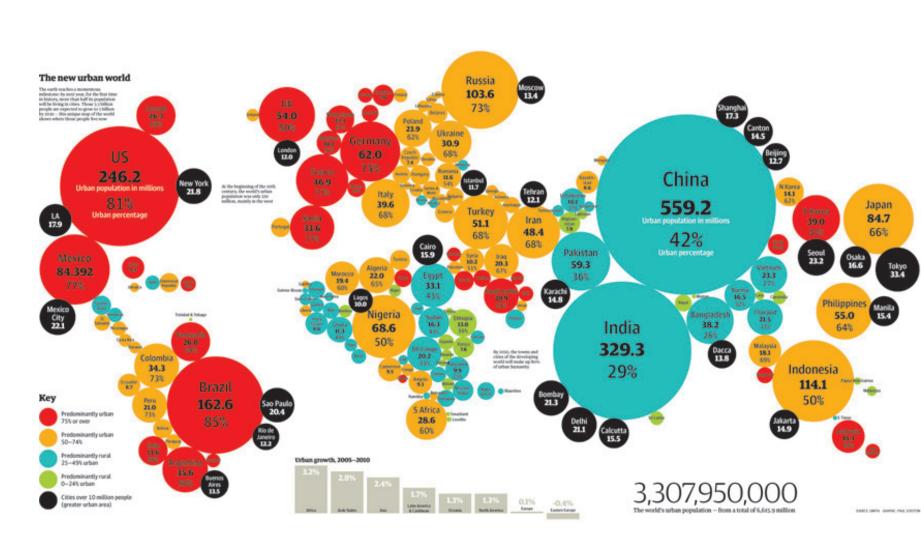
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FARM [charleston] VERTICAL



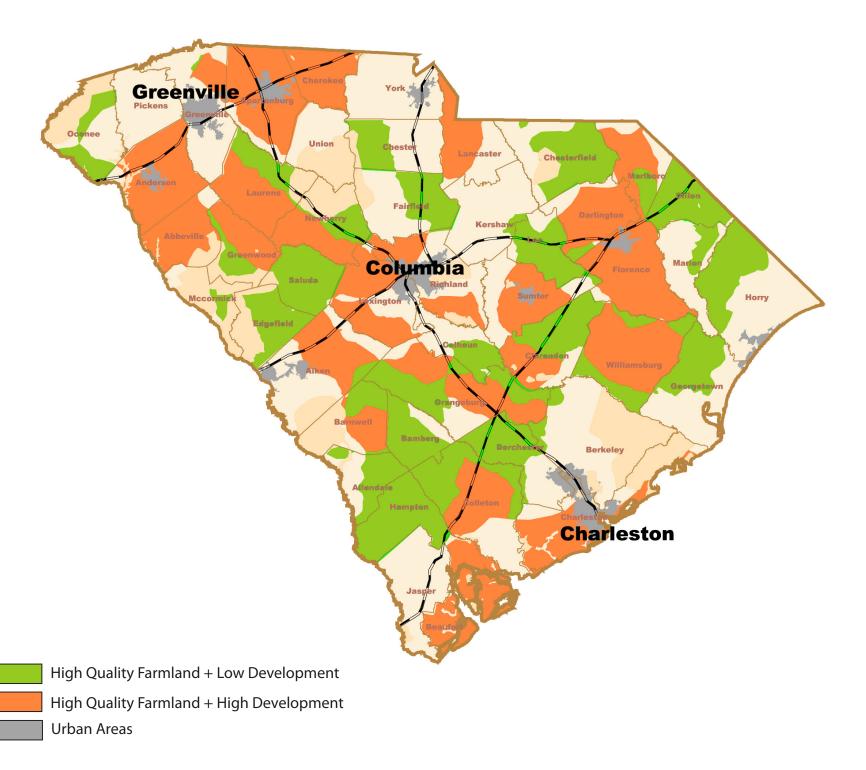
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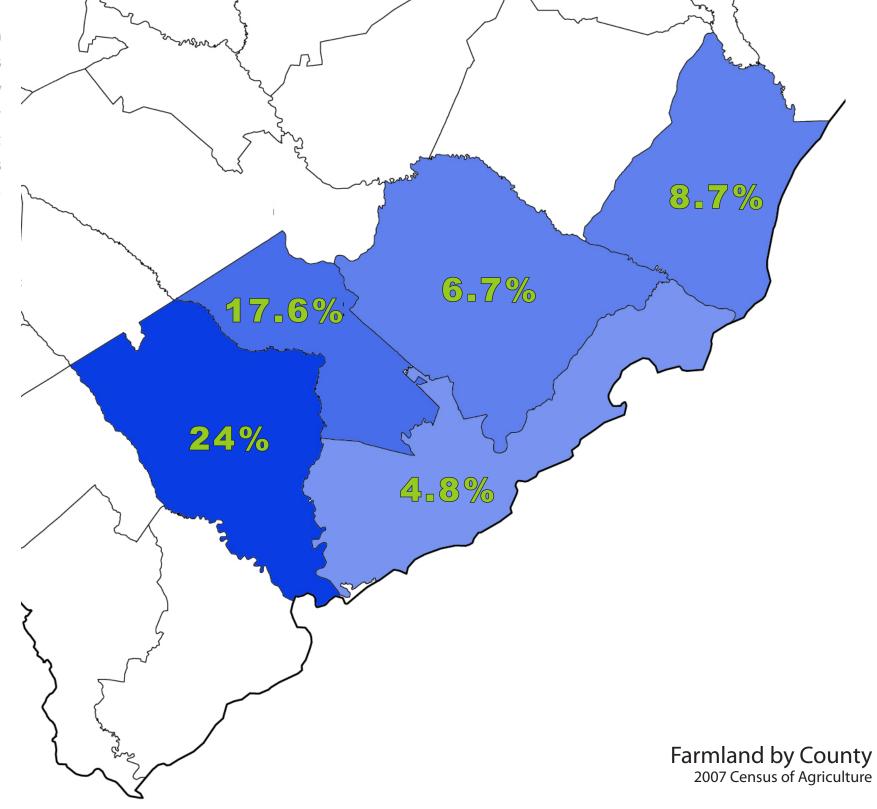




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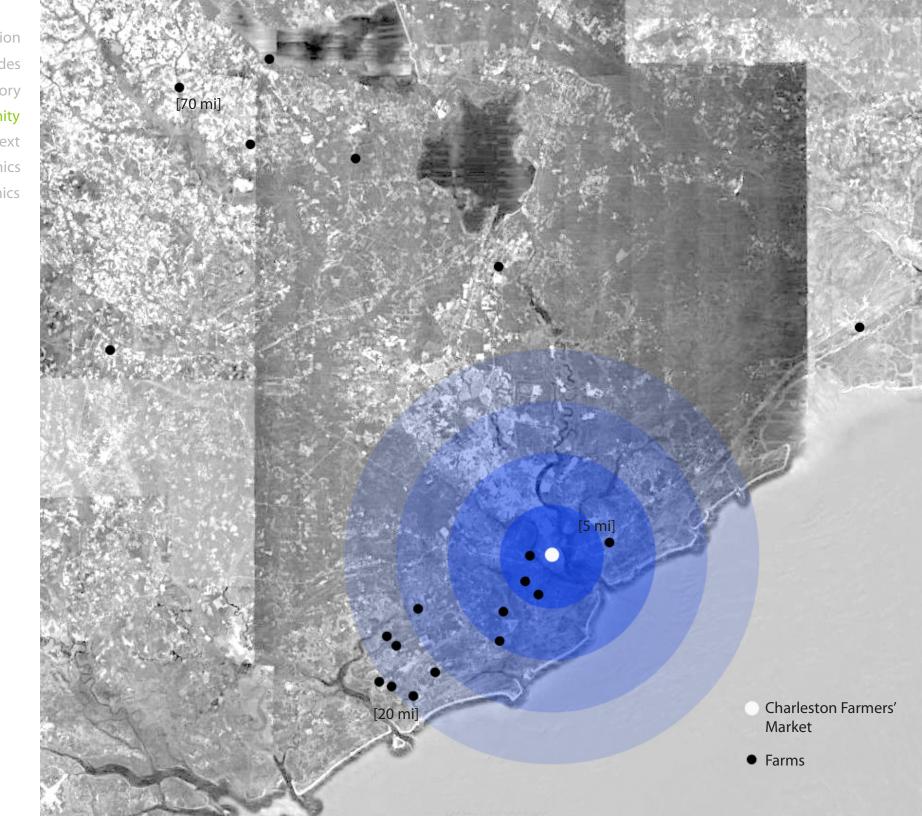
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FARM

Charleston 13% Colleton 1.6% Dorchester Berkeley 24.700 Georgetown 7.8%



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FARM

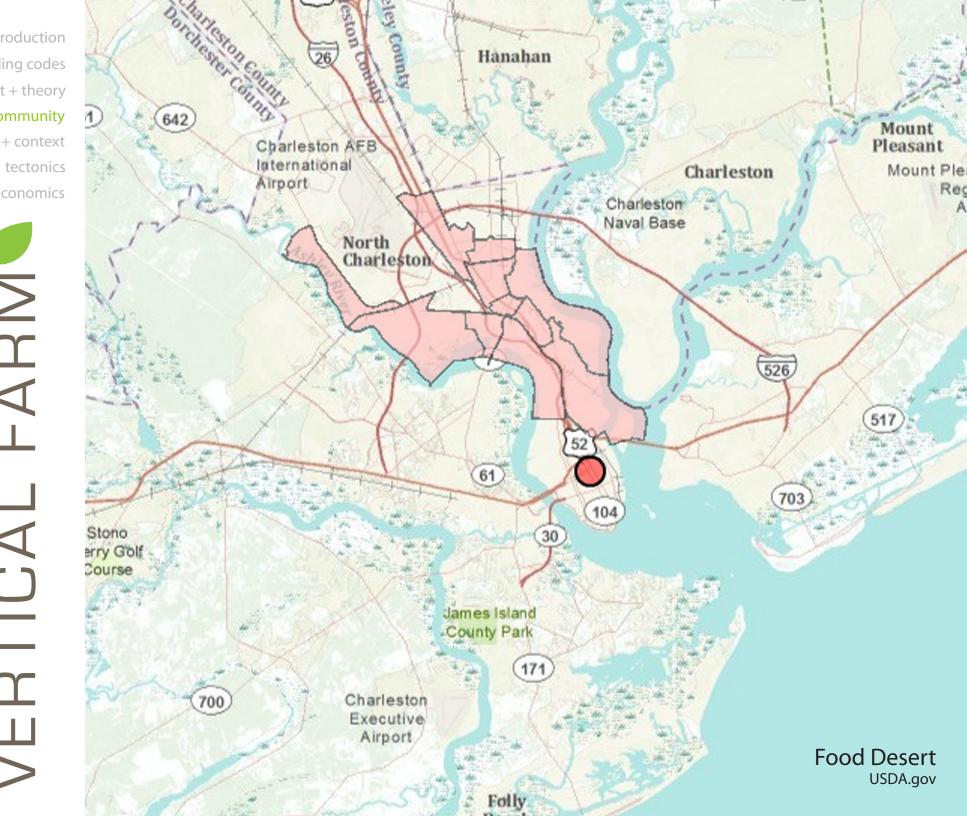


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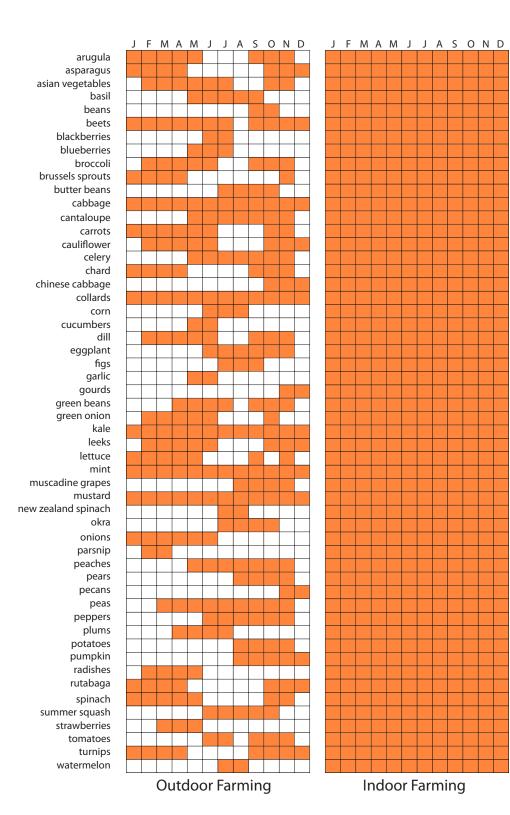
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LOWCOUNTRY PRODUCE AVAILABILITY

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Okra Radish Peanut Green Onion Apples Tomatoes Corn Cucumbers Watermelons Leaks Squash Sweet Potatoes Wheat Beans Peaches

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### Pesky Pesticides

A USDA survey found samples of various fresh fruits and vegetables contained pesticide residues at the following rates:\*

Apples	98%
Grapes	97
Strawberries	96
Cilantro	94
Potatoes	92
Oranges	92
Cucumbers	85
Green onions	66
Sweet potatoes	48
Lettuce (organic)	20
Asparagus	10
Sweet corn	0.1

\*After washed in water for 10 seconds Source: Department of Agriculture, Annual Summary for 2009 (published May 2011) program introduction
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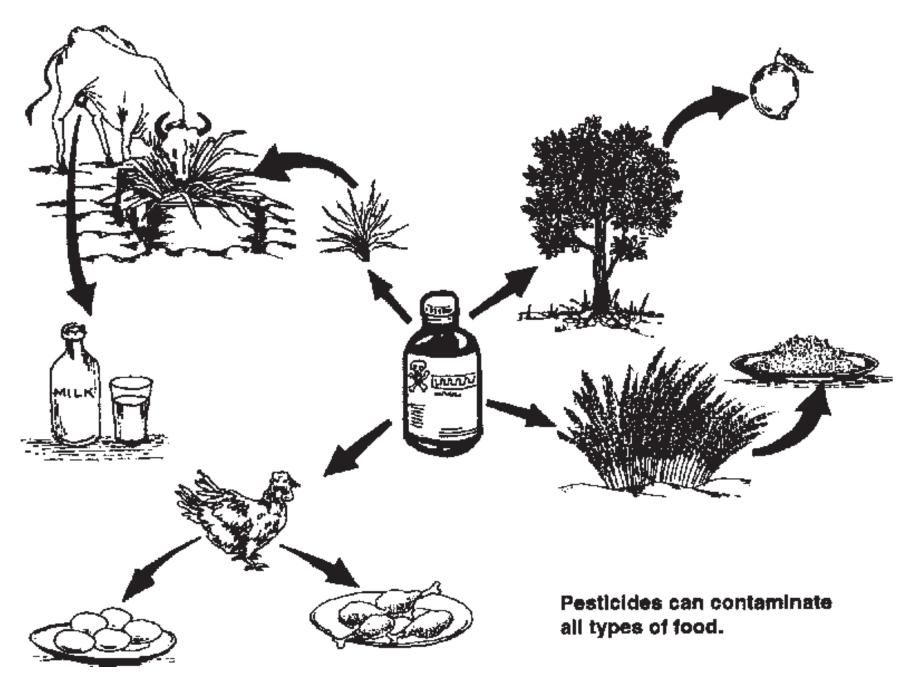
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E. coli O157:H7	Hemorrhagic colitis or <i>E. coli</i> O157:H7 infection	1-8 days	Severe (often bloody) diarrhea, abdominal pain and vomiting. Usually, little or no fever is present. More common in children 4 years or younger. Can lead to kidney failure	5-10 days	Undercooked beef (especially hamburger), unpasteurized milk and juice, raw fruits and vegetables (e.g. sprouts), and contaminated water		
Hepatitis A	Hepatitis	28 days average (15-50 days)	Diarrhea, dark urine, jaundice, and flu-like symptoms, i.e., fever, headache, nausea, and abdominal pain	Variable, 2 weeks-3 months	Raw produce, contaminated drinking water, uncooked foods and cooked foods that are not reheated after contact with an infected food handler; shellfish from contaminated waters		
Listeria monocytogenes	Listeriosis	9-48 hrs for gastro- intestinal symptoms, 2-6 weeks for invasive disease	Fever, muscle aches, and nausea or diarrhea. Pregnant women may have mild flu-like illness, and infection can lead to premature delivery or stillbirth. The elderly or immunocompromised patients may develop bacteremia or meningitis	Variable	Unpasteurized milk, soft chees made with unpasteurized milk, ready-to-eat deli meats		
Noroviruses	Variously called viral gastroenteritis, winter diarrhea, acute non- bacterial gastroenteritis, food poisoning, and food infection	12-48 hrs	Nausea, vomiting, abdominal cramping, diarrhea, fever, headache. Diarrhea is more prevalent in adults, vomiting more common in children	12-60 hrs	Raw produce, contaminated drinking water, uncooked foods and cooked foods that are not reheated after contact with an infected food handler; shellfish from contaminated waters		
Salmonella	Salmonellosis	6-48 hours	Diarrhea, fever, abdominal cramps, vomiting	4-7 days	Eggs, poultry, meat, unpasteurized milk or juice, cheese, contaminated raw fruits and vegetables		
Shigella	Shigellosis or Bacillary dysentery	4-7 days	Abdominal cramps, fever, and diarrhea. Stools may contain blood and mucus	24-48 hrs	Raw produce, contaminated drinking water, uncooked foods and cooked foods that are not reheated after contact with an infected food handler		
Staphylococcus aureus	Staphylococcal food poisoning	1-6 hours	Sudden onset of severe nausea and vomiting. Abdominal cramps. Diarrhea and fever may be present	24-48 hours	Unrefrigerated or improperly refrigerated meats, potato and egg salads, cream pastries		
Vibrio parahaemolyticus	V. parahaemolyticus infection	4-96 hours	Watery (occasionally bloody) diarrhea, abdominal cramps, nausea, vomiting, fever	2-5 days	Undercooked or raw seafood, such as shellfish		
Vibrio vulnificus	V. vulnificus infection	1-7 days	Vomiting, diarrhea, abdominal pain, bloodborne infection. Fever, bleeding within the skin, ulcers requiring surgical removal. Can be fatal to persons with liver disease or weakened immune systems	2-8 days	Undercooked or raw seafood, such as shellfish (especially oysters)		

For more information, contact: The U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition Food Information Line at 1-888-SAFEFOOD (toll free), 10 AM to 4 PM ET, Monday through Friday. Or visit the FDA Web site at www.fda.gov.

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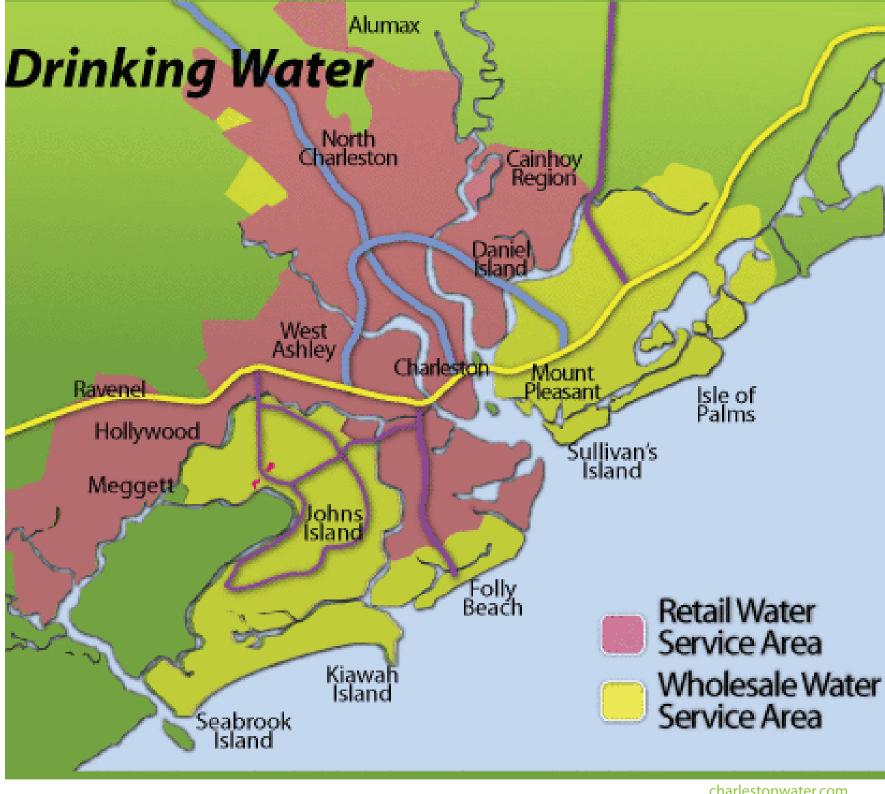
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## What's in Runoff Pollution?

- Bacteria
- Trash
- Heavy Metals
- Mercury
- Pesticides
- Fertilizers & Nutrients
- Sediment
- Motor Vehicle Fluids

### Bacteria

Source: Raw sewage from failing septic systems, overflowing sewer lines, pet waste, farm animals and wildlife can all be sources of bacteria.

Effect: Stormwater contaminated from these sources can contain bacteria and viruses that may cause illnesses in people following swimming in contaminated lakes, rivers or the ocean. Illnesses may also occur after the consumption of raw or improperly cooked shellfish from these contaminated areas.

http://www.scdhec.gov

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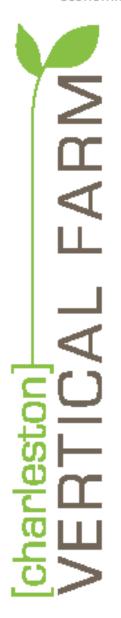


Table 3.6. Average Pollutant Loading for Various Land Uses (mg/L)

Land Use	Pollutant Loading (mg/l)											
	BOD	COD	TSS	TDS	TP	DP	TKN	NO2 / NO3	Pb	Cu	Zn	Cd
Forest/ Rural Open	3	27	51	415	0.11	0.03	0.94	0.80	0.000	0.000	0.000	0.000
Urban	3	27	51	415	0.11	0.03	0.94	0.80	0.014	0.000	0.040	0.001
Agricultural/ Pasture	3	53	145	415	0.37	0.09	1.92	4.06	0,000	0.000	0.000	0.000
Low Density Residential	38	124	70	144	0.52	0.27	3.32	1.83	0.057	0.026	0.161	0.004
Medium Density Residential	38	124	70	144	0.52	0.27	3.32	1.83	0.180	0.047	0.176	0.004
High Density Residential	14	79	97	189	0.24	0.08	1.17	2.12	0.041	0.033	0.218	0.003
Commercial	21	80	77.	294	0.33	0.17	1.74	1.23	0.049	0.037	0.156	0,003
Industrial	24	85	149	202	0.32	0.11	2.08	1.89	0.072	0.058	0.671	0.005
Highways	24	103	141	294	0.43	0.22	1.82	0.83	0.049	0.037	0.156	0,003
Water/ Wetlands	4	6	6	12	0.08	0.04	0.79	0.59	0.011	0.007	0.003	0.001

Adapted from NURP (1983), Homer et. al (1994), and Cave et. Al. (1994)

BOD = Biochemical Oxygen Demand TKN = Total Kjeldahl Nitrogen

COD = Chemical Oxygen Demand NO<sub>2</sub>/NO<sub>3</sub> = Nitrates / Nitrites

TSS = Total Suspended Solids Pb = Lead TDS = Total Dissolved Solids Cu = Copper

TP = Total Phosphorus Zn = Zinc
DP = Dissolved Phosphorus Cd = Cadm

Cd = Cadmium http://www.scdhec.gov

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