

Euterpy

Floating Structure at Belém do Pará/Brasil



Bárbara Guazzelli

**Eternal Struggle
a landscape negotiation**

**Instituto de Arquitetura e Urbanismo
Universidade de São Paulo
Brazil**

**Prof. Alban Mannisi
Prof. Manoel Rodrigues Alves**

September 2021



E u t e r p e o l e r a c e a

Known as açai; juçara; açai-do-Pará; açai-verdadeiro; palmitreiro.

The two main products originating from the species, the hearts of palm and the fruit are used in human consumption. The açai pulp is widely used in industrial production or artisanal ice cream, jellies and liqueurs. Other products have appeared on the market such as: pasteurized açai or in combinations with guarana syrup and dulce de leche or even açai soluble powder.

In the Brazilian Amazon, flowers and fruits can be seen all year round. In Pará, flowering is concentrated in the rainiest season (January to May) and fruiting in drier periods (September to December).

(EMBRAPA)

01

AÇAÍ: THE AMAZONIAN BLACK GOLD



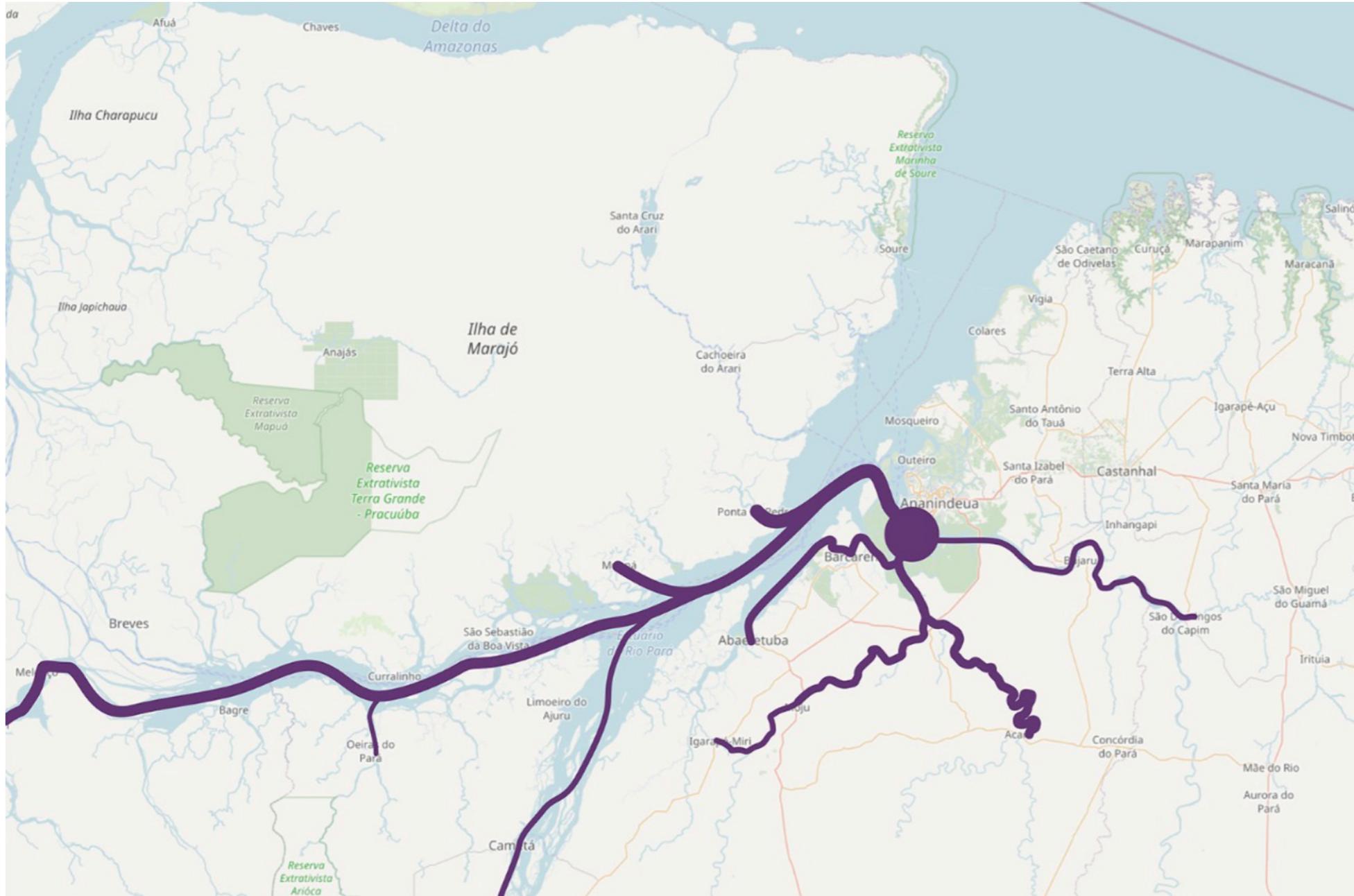
ÇAÍ TREE FEATURES

Typical of the igapó, floodplain and forests of the Amazon estuary, the *Euterpe Oleracea Martius* species is found in several northern Brazilian states, with its highest concentration in the state of Pará. The plant is used from the roots to the leaves, with the **fruits being the most relevant product**. Each bunch usually produces a few hundred rounded purple fruits.

The tradition of its consumption is what is known as **açai wine**, consumed daily in Pará for decades, through the **interaction between traditional societies and the local biodiversity**. It is the açai wine that can be found at points of sale that are easily identifiable through flags and red lights. Açai is considered **the representative of the Amazonian gastronomic diversity** because of the different ways in which it is consumed.

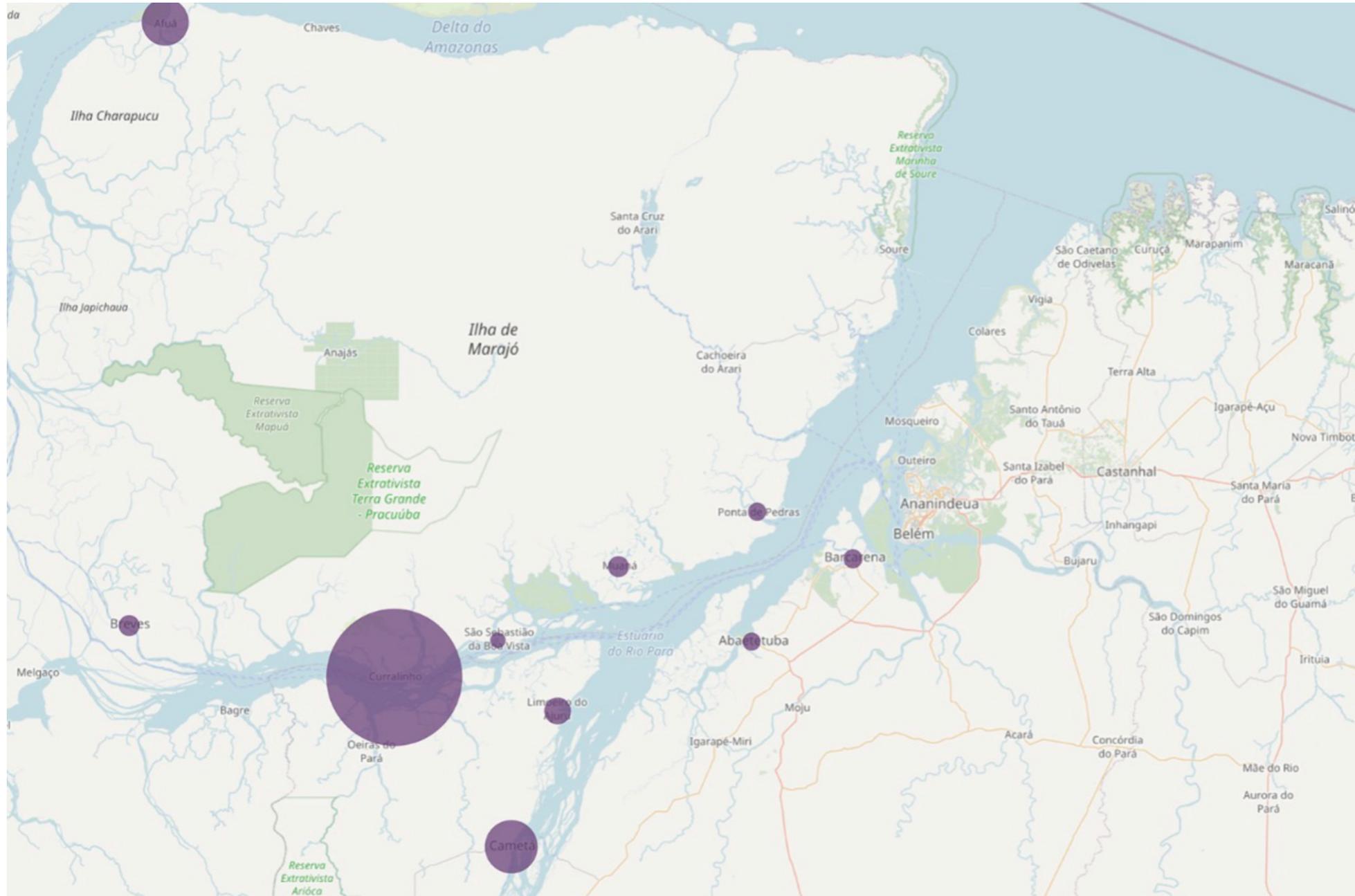
What does Belém have to do with it?

Pará is the main Brazilian state that produces açai. In 2013, 825.513 tons were produced there. The region of Baixo Amazonas, of which Belém is the main city, is the largest producer of açai in the entire state of Pará (HOMMA E TAVARES, 2015).



Açai transport flows from producing regions to Belém do Pará (HOMMA E TAVARES, 2015)

AÇAÍ: THE AMAZONIAN BLACK GOLD



Ten largest açai producing cities (HOMMA E TAVARES, 2015)

«This is how certain plates become totem dish, attributing to them a **very peculiar symbolic** value that makes them a **key to cultural identity**, indicators of their specificity and their difference. These plates recreate an identity and meetings to taste them jointly **recreate an existing community of origin**, precisely as a consequence of immigration. In parallel, these practices are **part of the patrimony of belonging** and serve as a **basis for emotional and identity** recollection on the part of the next generation, despite the fact that the homogenizing pressures of industrialized societies tend, increasingly, to cancel some specificities» (CONTRERAS E GRACIA, 2011).

AÇAÍ AS AMAZONIAN TOTEM DISH

“At lunch and dinner. With flour. I don't add sugar. With meat, with chicken, with fish, with hake, whatever.”

“I eat it with the food. At the same time with the food, I just ate another bowl for dessert, if there's any leftover I'll eat it in the afternoon until I'm done.”

“I drink it very cold and sometimes with flour. with sugar for sure. I even eat dessert. If I haven't had time to have a full meal, I eat as a meal.”

Interviews done by ANDRADE (2014).

theory of two circuits of urban economy in underdeveloped countries (SANTOS, 2008)

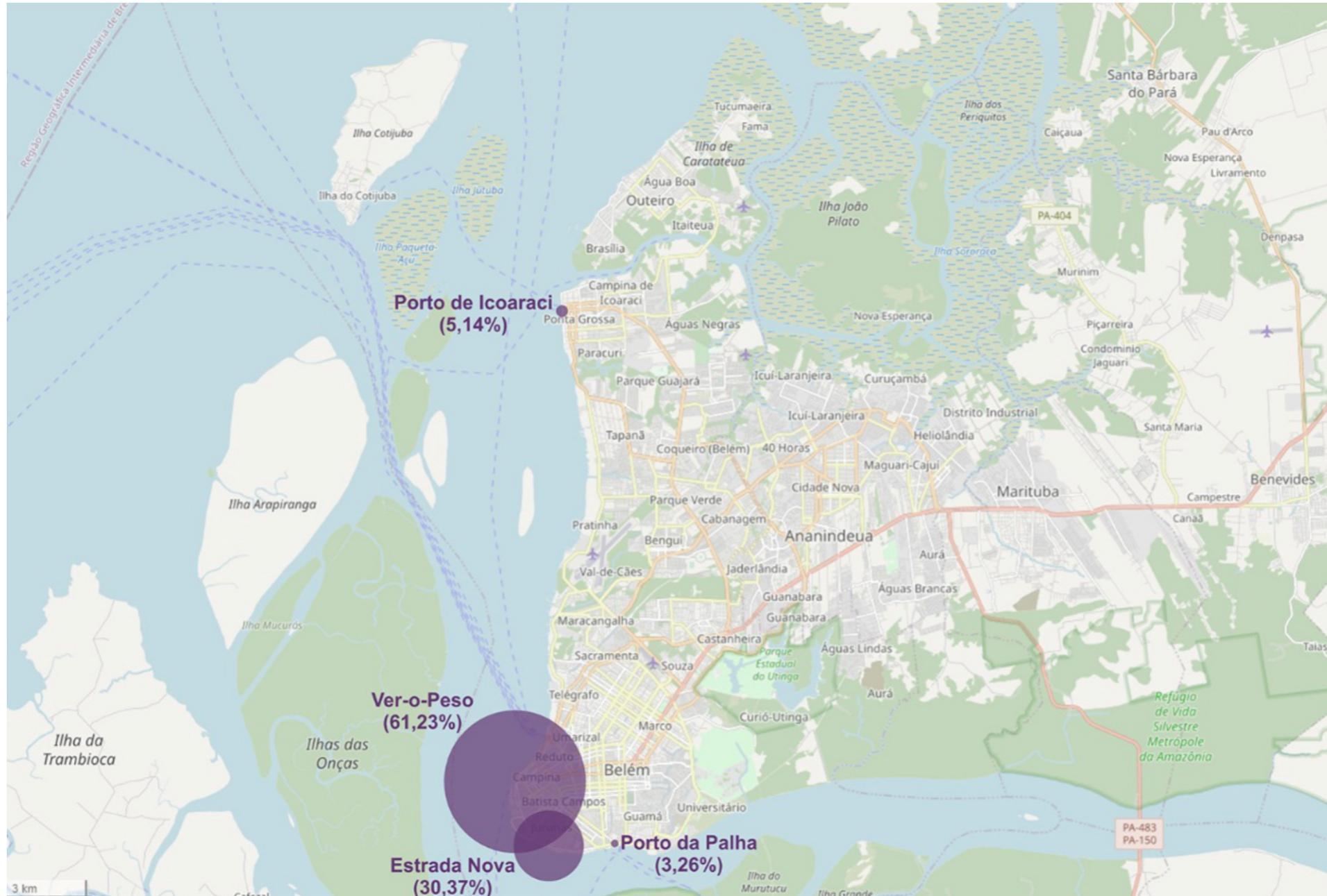
In recent decades, the commercialization of açaí was included in the upper circuit. It was mainly during the 90's that açaí went from being a staple food item for populations of riverside origin in the Amazon to a product of broad global interest.

LOWER CIRCUIT traditional activities, traditional transport, small business units, small quantities of products, inferior equipment, archaic organization, direct sales.

UPPER CIRCUIT industry, banks, abundant capital, advanced technology, bureaucratic organization, large stockpile of products, state finances and favors.

CHANGES IN THE WAY AÇAÍ IS CONSUMED

In this process, açaí was gradually coated with sophistication. Today, restaurants use traditional elements subverted by current references to serve amazon products such as açaí wine.



Main places that sell açaí in Belém region (HOMMA E TAVARES, 2015)



FRIED FISH WITH AÇAÍ SERVED AT VER O PESO MARKET



BEEF AND CASSAVA WITH AÇAÍ IN A RESTAURANT NETWORK

02 BELÉM DO PARÁ: AMAZONIAN CAPITAL





Belém is distributed in a continental part and in an archipelago with more than thirty islands. The capital of the state of Pará is conurbed with neighboring municipalities and characterized by a continuous urban sprawl. Its hydrographic network is constituted by the rivers Maguari and Guamá. The city is also bathed by the Guajará Bay and is made up of a large floodplain area, crossed by rivers and streams, and currently has an estimated population of more than one million and four hundred thousand inhabitants (IBGE, 2016).

What are the consequences that Belém is facing due to the metropolization process?

- Progressive distancing from the river, both in spatial and symbolic terms;
 - Explosive growth of popular suburbs;
 - What is tradition is valued as a tourist attraction.
- (TRINDADE JR., 2005)



How has the city's edge been treated by public agencies?

sanitary projects
ambiental degradation
socio-spatial segregation
gentrification process
disruption of socioeconomic activities
economic development of the real estate market

CONTEMPLATIVE RIVER



VERSUS

UTILITY RIVER

precarious settlements
urban poor
irregular urban layout
lack of basic sanitation
river-dependent economic activities
considered dirty place in the city



Who lives at palafita?

RIBEIRINHO: who walks or lives by rivers

PALAFITA: housing supported by stakes on the banks of a river or any other wetland

ABOUT BELÉM

Estimated population [2021]: 1.506.420

Demographic density: 1.315,26 hab/km²

Average monthly salary of formal workers [2019]: 3,5 minimum wage

% of population with nominal monthly income per capita of up to 1/2 minimum wage [2010]: 39%

Infant Mortality [2019]: 15.49 deaths per thousand live births

IDHM [2010]: 0,746

Incidence of poverty [social indicator]: 40,60

(IBGE DATA)

Belém is the second poorest metropolis in Brazil

It is the Brazilian city that has the highest proportion of subnormal agglomerations in its urban space

The most precarious houses are in flooded areas



«The rurality of the riverside dwellers moves the urbis and the urbis oxygenates itself from the rurality, both producing each other. Otherwise, the rural is intertwined with the urbis and vice versa, constituting a symbiosis in the city's cultural existence» (ELIAS ET AL, xxxx).



WALKS OR LIVES BY RIVERS what does it mean?

This crossing of people through the waters of rivers places the social, economic and cultural movement between two dimensions of the same territory: the rurality coming from the islands and the city urban. These dimensions are intertwined by social needs that begin to historicize values and ways of existing through customs like waking up early to go to the brink, your own peculiar vocabulary, the sale of products (açai, peach palm, shrimp and others), the purchase of goods that they don't have in the localities, talk sitting on the bridges, make tea to cure the neighbor's illness, bless the broken child. Symbolic and evaluative representations that they give the identity of the people, in a particular way and as a community, in the challenging to understand the new urban dynamics that emerge in the Amazon. the urban field becomes more complex, but with particularities that say also respect for the territory marked by the presence forest, water and its natural resources. (ELIAS ET AL, xxxx).

LIVING UNDER THE SIGN OF WATERS

NATURE AND WORK ACTIVITY

The act of harvesting açai, kneading and extracting the juice arises from a process of artisanal and family work, passed on from parents to children, within the Amazonian tradition of extracting from nature what is necessary for survival. The growth of the açai consumption market impacted this work dynamic. Today, these families live together in the planning of plantations, using a specific management process for the large-scale production of açai, in the form of a fruit to be processed and exported. The work of picking açai still has some autonomy, even in the face of the new dynamics developed (RIBEIRO, 2016).



AÇAÍ CATCHER

03

VER-O-PESO MARKET

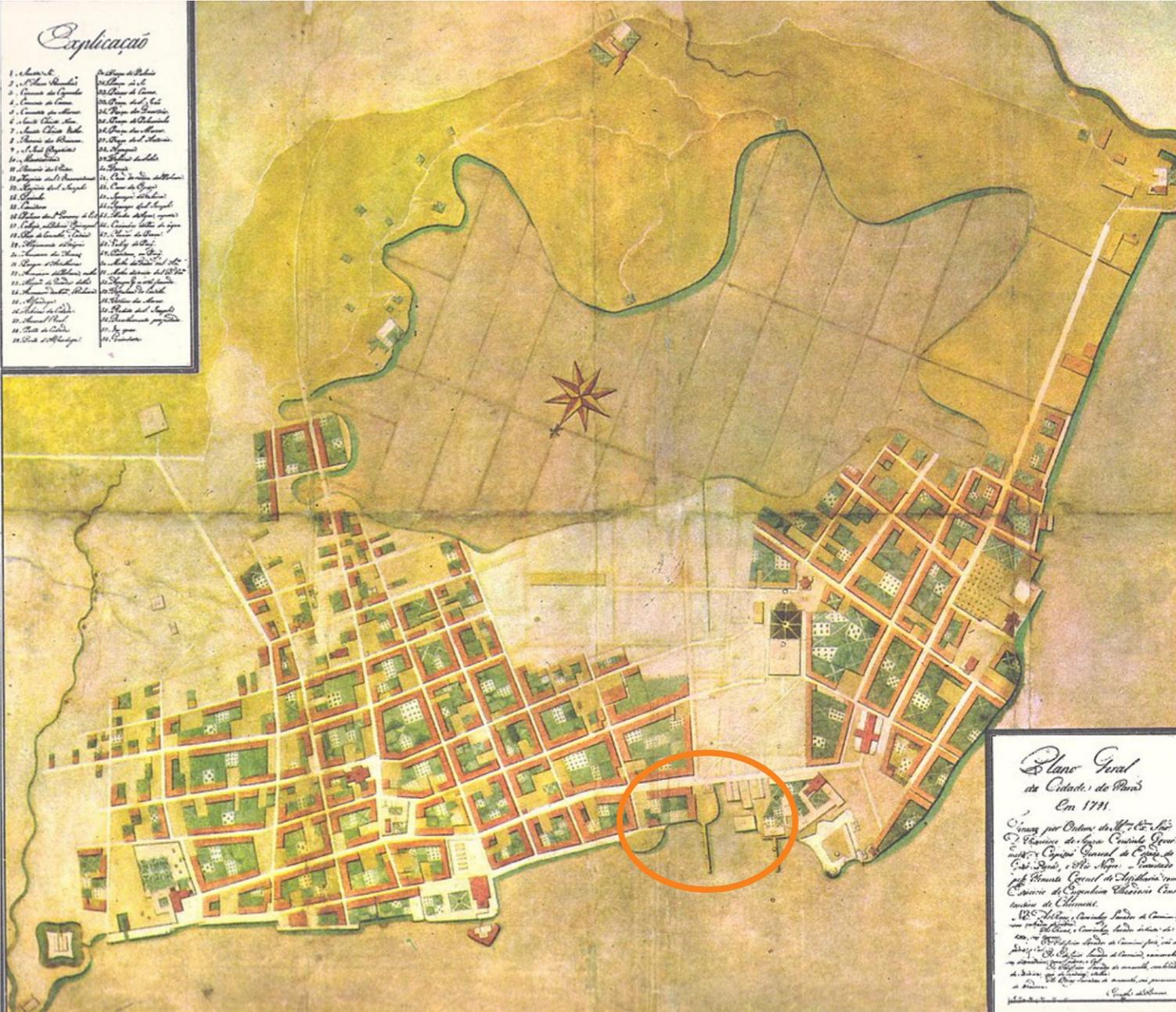


HISTORICAL IMPORTANCE OF VER O PESO MARKET

It was initially the Mairi village, home to the Tupinambás and Pacajás Indians. Where, in 1580, the establishment of its colonial nucleus took place. Thus founded on 1616, the Feliz Lusitânia village with a fort named Forte do Presépio and the chapel of the patron saint Nossa Senhora de Bethlehem. In 1625, due to its strategic position, the Portuguese installed a commercial tax warehouse called Casa de Haver o Peso/Ver-o-Peso Market, to collect taxes on European products brought to Belém, and those extracted from the Amazon and destined for international markets.



Belém [circa 1825]. Author: Johann B. von Spix & Carl Friedrich P. von Martius



Belém [1791]

WHAT IS PART OF VER O PESO MARKET NOWADAYS?





WHAT HAPPENS UNDER THE TENT OF OPEN MARKET?

The Open Market occupies a strip along the river where around two thousand stalls are installed, employing around five thousand marketers (LIMA, 2010). The goods sold there are almost entirely supplied directly by nature. With regard to Amazonian fruits, we can highlight açaí, as already said.

The Open Market is the space most sought after by tourists visiting Belém and is constantly explored as the most representative landscape of the region's socioeconomic and cultural culture. The continuous movement, which can be constantly observed in the Ver-o-Peso area, is a fundamental part of what provokes the visitor's interest and the affective memory of the people from Pará. The residents of Belém look for this place to produce their meals, both on a daily basis and in festive seasons, such as Círio de Nazaré (NASCIMENTO, 2010).

The Círio de Nazaré is a strong symbol of Pará culture and is a religious festival dedicated to Our Lady of Nazaré. During the party, considered Christmas in Pará, since many families gather on the occasion of the date, it is common to consume typical dishes from Pará, such as duck in tucupi and maniçoba. The ingredients for the preparation of the dishes are mostly purchased at Ver-o-Peso, which has its routine transformed during the party, just like the rest of the city.

What else is part of Ver-o-Peso Market?

MEAT'S MARKET



Build in 1867 in brick masonry and four iron pavilions. It was built during its Pará Belle Époque, which is historically located between 1860 and 1920, during the “Boom of rubber”, related to the extraction and commercialization of rubber.

FISH'S MARKET



Inaugurated in 1901, whose structure is exclusively composed of iron profiles combined with each other, with some cast iron elements of decorative function in an eclectic style, in addition to four striking towers that constitute a landmark in the landscape. It was also built during its Pará Belle Époque.

AÇAÍ'S MARKET



Açaí arrives at dawn on boats filled with tons of freshly harvested fruit in the region's forests and islands. A small port followed by a patio framed by the Forte do Castelo and the Baía do Guajará is taken over by carriers of baskets filled with fruit. The state is responsible for 85% of the national production of açaí, and the Ver o Peso Market is responsible for the commercialization of 61.23% of that amount.



Another dimension that Ver-o-Peso holds is that of a strategic meeting place with *ribeirinhos*, who bring goods in vessels that travel along several rivers and park in this historic port of urban convergence, configuring this place as a liminality between the city and those who inhabit the forest or riverbanks. In addition, the complex occupies a position of urban centrality, as the city's public transport system makes the routes of more than 50 bus lines to contemplate the historic center and Ver-o-Peso.

Products used to be traded directly from the boats. This still happens in other markets in Pará, but the way in which the peso has developed and the economic changes related to some products, such as açaí, changed this relationship in this specific space.



Estado do Pará
 Município de Belém
 Panorama da doca Ver-o-Peso. — Mercado de Ferro.

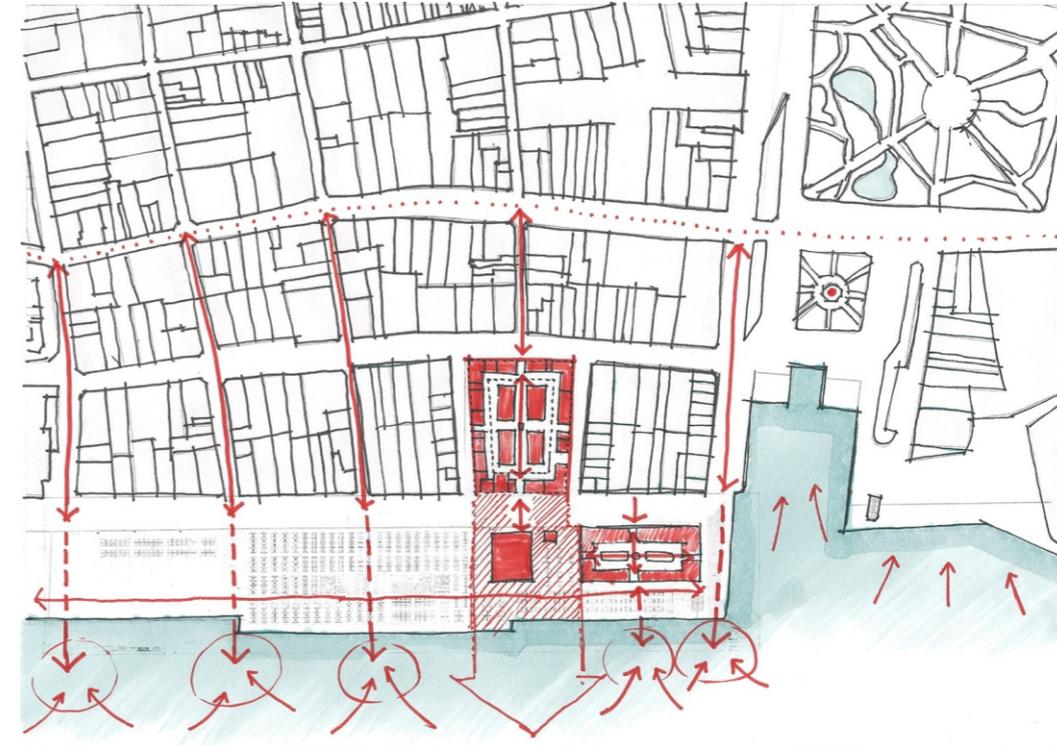
STRATEGIC MEETING PLACE

04 THE FLOATING STRUCTURE PROPOSITION



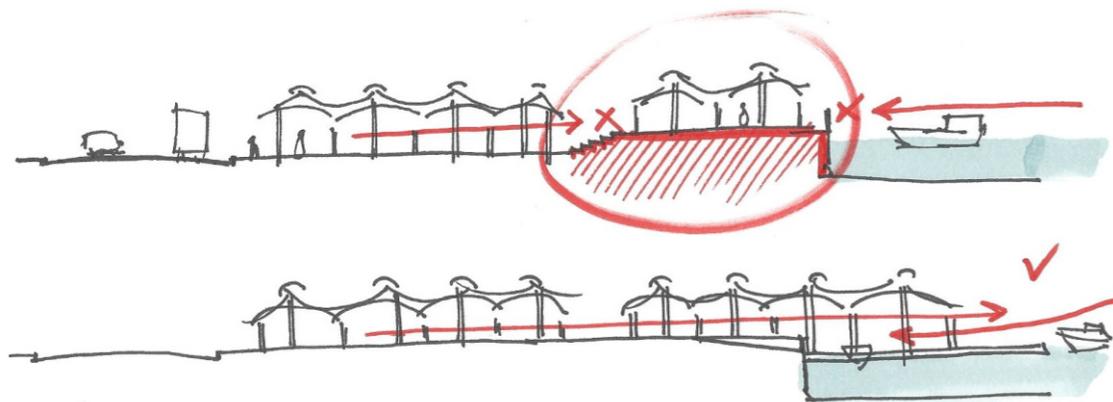
Ver o Peso Market is an important meeting point between different people who are part of the construction of this landscape. The *ribeirinho* is represented through the products they collect and that are sold in this market space. Given all that was mentioned, the resumption of old commercial relations, in which the *ribeirinho* people had the possibility of selling their products directly to the final consumer, is a opportunity for be part if the lower circuit (SANTOS, 1996), wich is formed by small-scale activities, such as small traders, peddlers and street vendors, aimed at the local consumer market and the population with less mobility (the poorest).

Therefore, the analysis of the lower circuit of these locations is made possible by the intense life of existing relationships with other clusters that develop the dynamics of the upper circuit, allowing us to understand a political economy of urbanization and City.



- creation of visual axes ranging from the streets around the market to the river
- opening of a space in front of the meat market
- establishment of a great axis of horizontal circulation

CREATE A PLACE WHERE SMALL SCALE ACTIVITIES HAPPEN



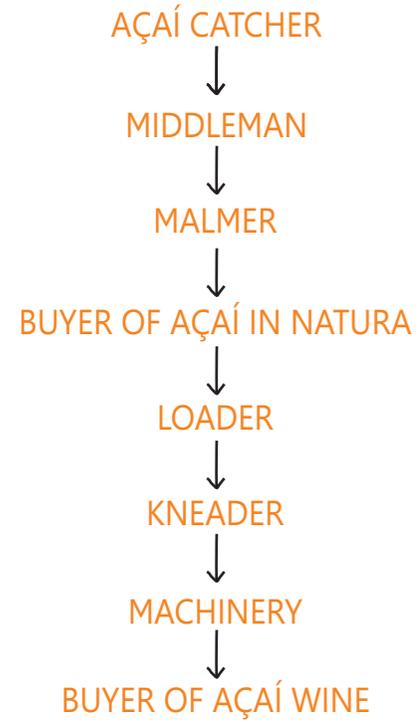
This space currently in the Open Market is already being criticized for interfering with natural ventilation and for further distancing the market from the river.

Lowering this area to the water level arises the possibility of a direct relationship with the river that is not just contemplative.



SUBVERT THE CHAIN ORDER

Açaí Market professional relations



Floating Structure relations



The agricultural dynamics of açaí have hierarchical governance characteristics. Or that is, there is high transaction complexity, low coding ability and low competence of suppliers. Commonly the Amazon extractive producers develop their production and commercialization of individualized form. This fact makes there is a dependence on producers extractivists in the figure of the middleman. In a simplified definition, middleman is the individual who crosses goods, who buys them to monopolize the market. In addition to the extractive modality, the form of cultivation is strong because it offers a production on a larger scale through cooperatives and small and medium-sized farms. The processing industries have greater bargaining power in input pricing and exert greater control over suppliers due to their limitations and specificities (OLIVEIRA, 2004).

REFERENCES



Mangal das Garças_Park at Belém do Pará



City of Afuá at state of Pará

Market at Bangkok

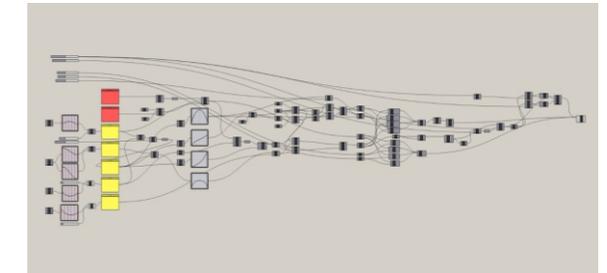


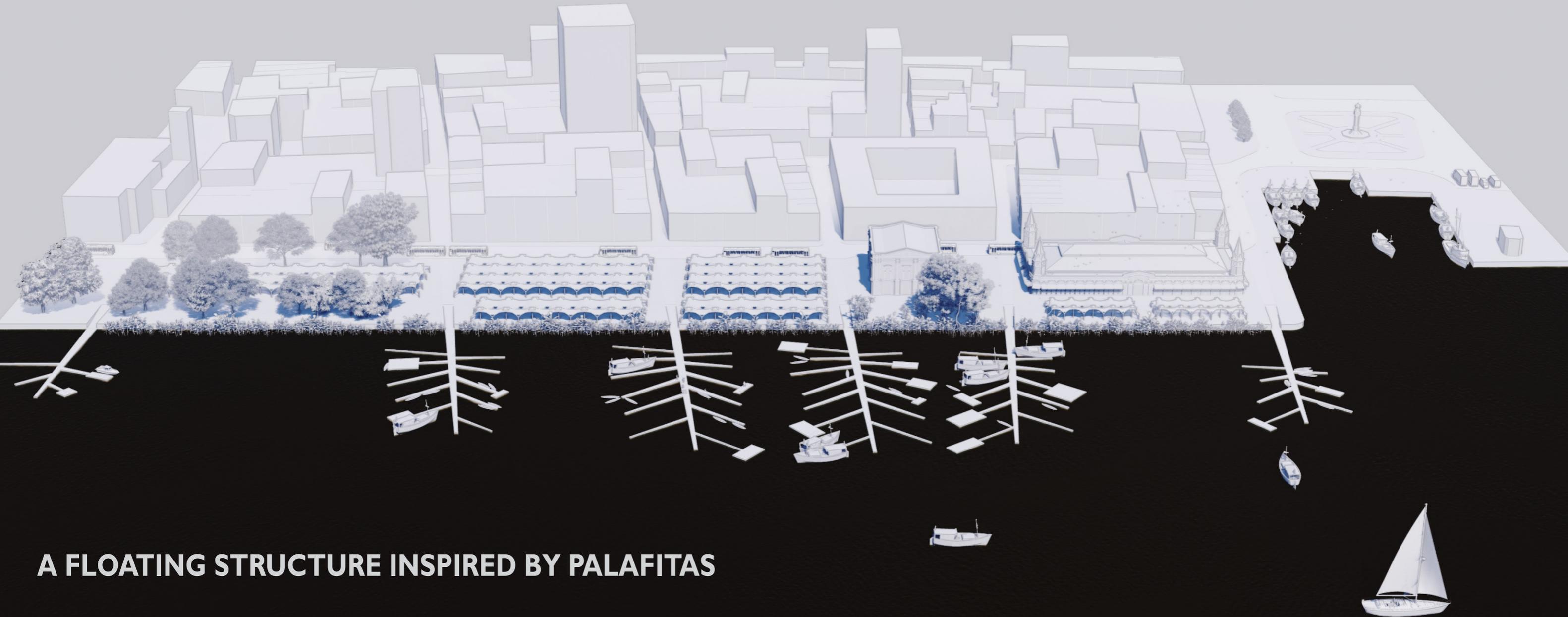
The Floating Piers, Lake Iseo, Italy, 2014-16
Christo and Jeanne-Claude



INITIAL PROPOSITION

FINAL PROPOSITION WORKED ON GRASSHOPPER





A FLOATING STRUCTURE INSPIRED BY PALAFITAS







A PLACE FOR RIBEIRINHO TO SHOW HIMSELF



A DESIGN INSPIRED BY THE AÇAÍ LEAF TO SELL AÇAÍ

AN OPEN SPACE FOR ANYTHING THAT NEEDS TO HAPPEN



A TRUE WINDOW FOR THE RIVER



REFERENCES

ALMEIDA ET AL. O circuito espacial produtivo do açaí: A configuração atual na Região Metropolitana de Belém. Anais XVIII Enanpur, Natal/RN, 2019.

LEÃO, Monique Bentes Machado Sardo. Projeto Portal da Amazônia: Contradições na orla de Belém/PA. Anais do XV Enanpur, Recife/PE, 2013.

_____. Paisagem ribeirinha nas baixadas de Belém/PA: usos e apropriações na bacia da Estrada Nova. Anais do XVII Enanpur, São Paulo/SP, 2017.

OLIVEIRA, Maria S. P.; NETO, João T. F. Cultivar BRS-Pará: Açaizeiro para Produção de Frutos em Terra Firme. Embrapa. Belém, 2004. 3 p

POJO, Eliana Campos; ELIAS, Lina Gláucia Dantas; VILHENA, Maria de Nazaré. As águas e os ribeirinhos – beirando sua cultura e margeando seus saberes. Revista Margens Interdisciplinar, Abaetetuba, v. 8, n. 11, p. 176-198, ago. 2014.

RIBEIRO, Fabricio Ribeiro. História e memória: leituras sobre o trabalho com o açaí e suas transformações. 2016. 245 f. Dissertação (Mestrado) – Universidade Federal do Pará, Instituto de Filosofia e Ciências Humanas, Belém, 2016. Programa de Pós-Graduação em História Social da Amazônia.

SILVA, Deybson Adriano Patrício da. Açaí: expansão comercial e cadeia produtiva. 2017. 49 f. Monografia (Especialização) – Universidade Federal do Pará, Núcleo de Altos Estudos Amazônicos, Programa de Pós-Graduação em Gestão Ambiental e Manejo de Paisagem, Belém.

TAVARES, G. DOS; HOMMA, A.K.O. Comercialização do açaí no estado do Pará: alguns comentários. Observatório de la Economia Latina Americana, Brasil, (septiembre, 2015).

SPECIAL THANKS TO

Prof. Alban Mannisi

Prof. Manoel Rodrigues Alves

Profa. Anja Pratscke

Thomaz Xavier Carneiro

Alexandre Leitão Santos