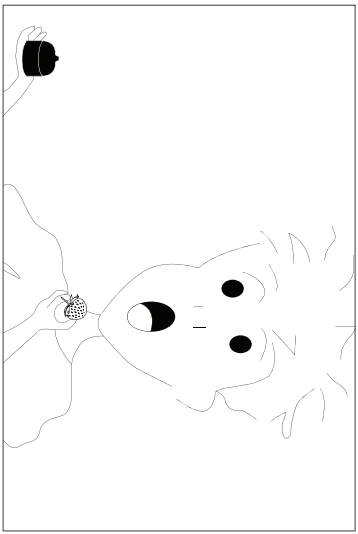
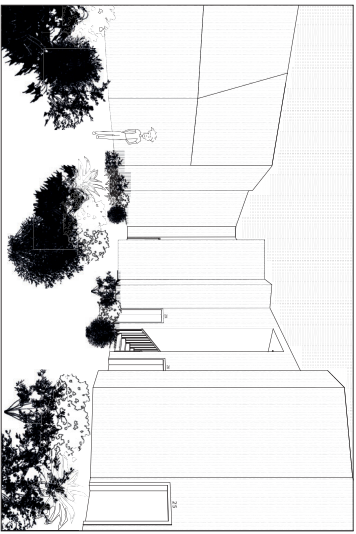


Located in the city of Geel, BE, this contribution proposes a healing clinic—connecting the Gasthuis and Sint-Dimpnakerk—for residents and sixty borders to be engulfed in spaces designed for the six senses, offering a calming immersion of the body and engaging interactions as a response to the aftermath of COVID-19.

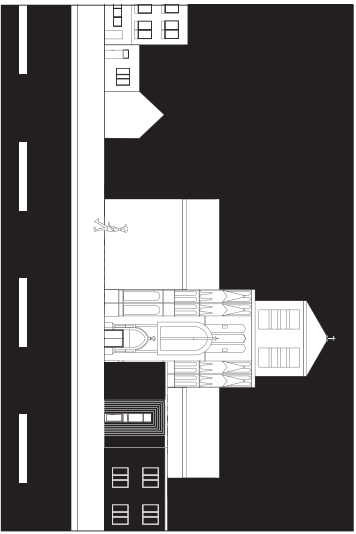
6



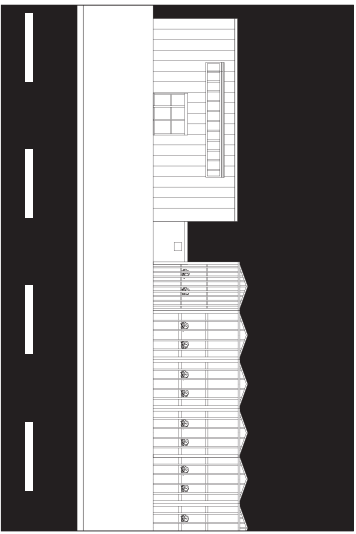
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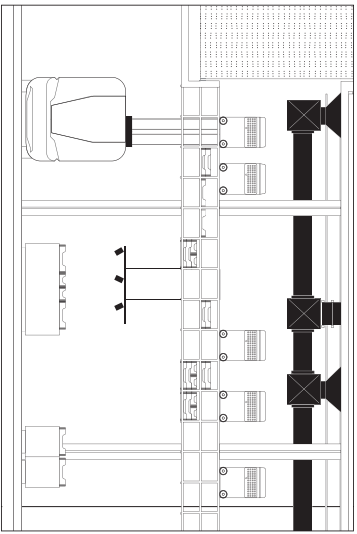
The 5 courtyards—in total—are designed for a moment of pause from the day to day for society to experience the craving of experiences and stimulation from the pandemic for each of the senses. 3 courtyards—sound, sight and touch—are located within the main structure of the sensatorium as a representation of the holy trinity.



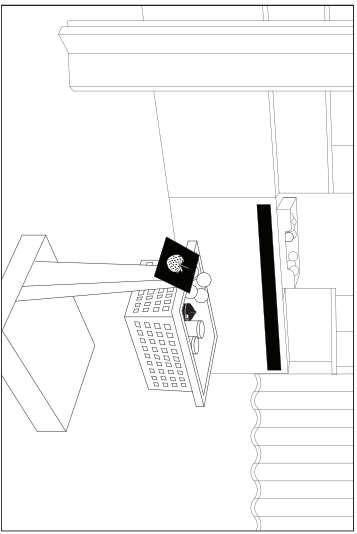
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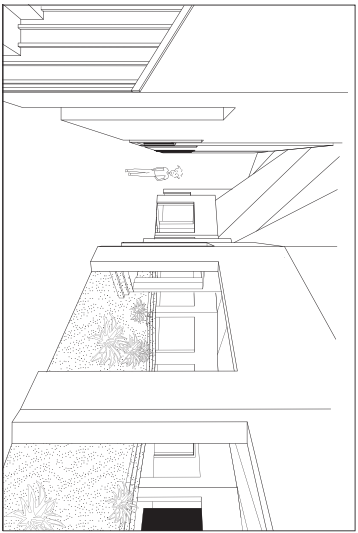
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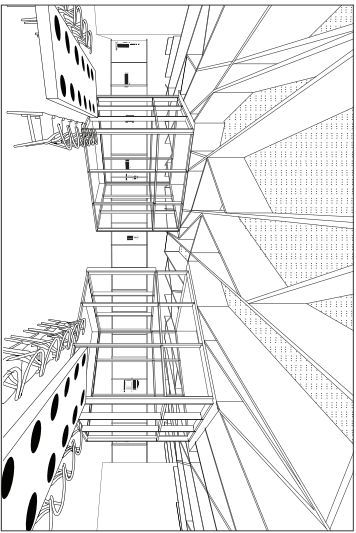
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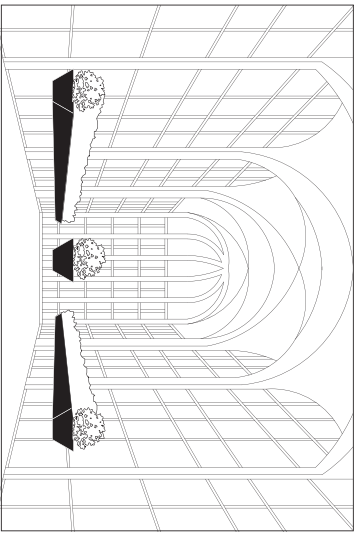
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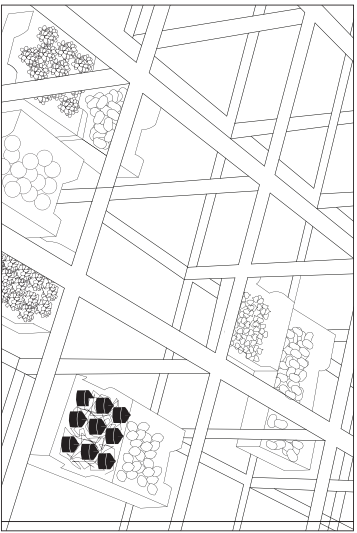
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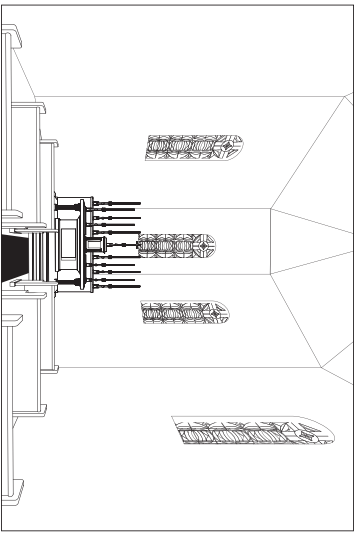
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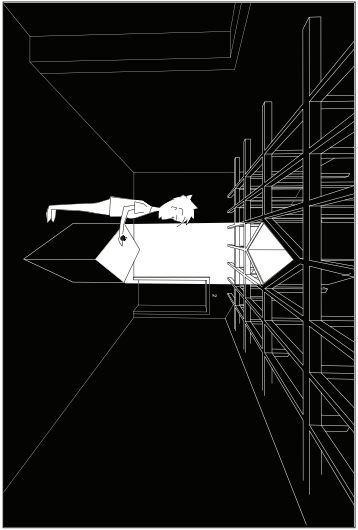
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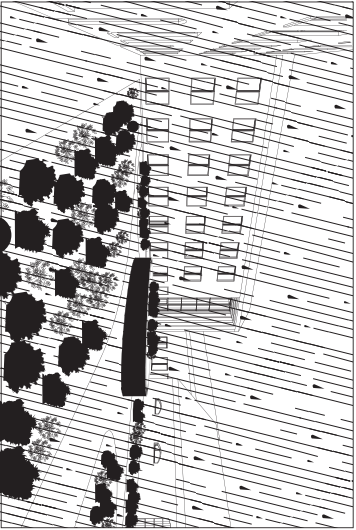
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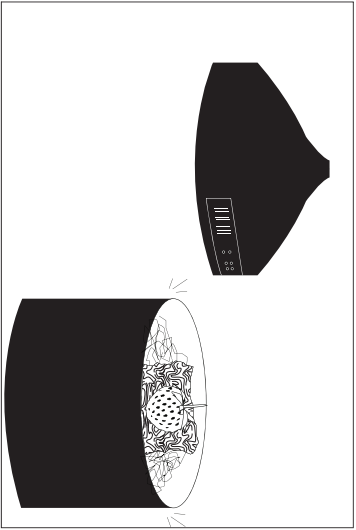
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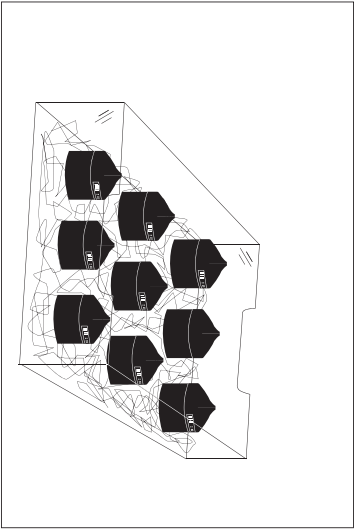
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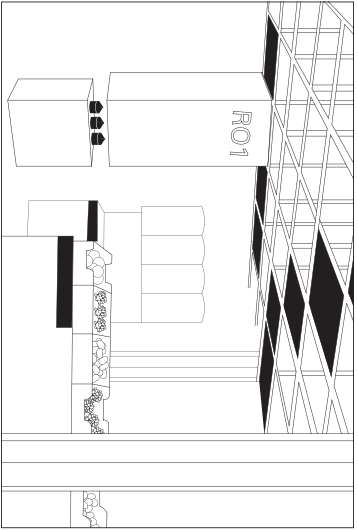
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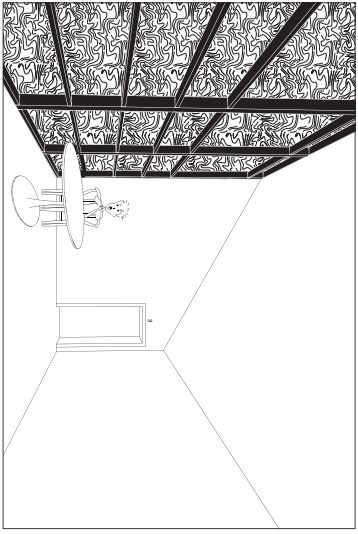
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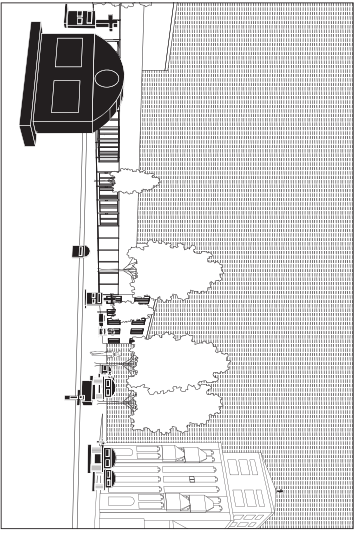
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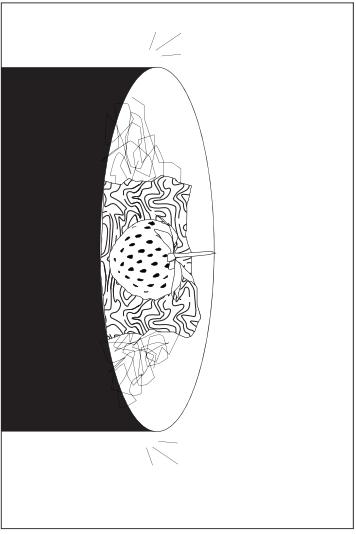
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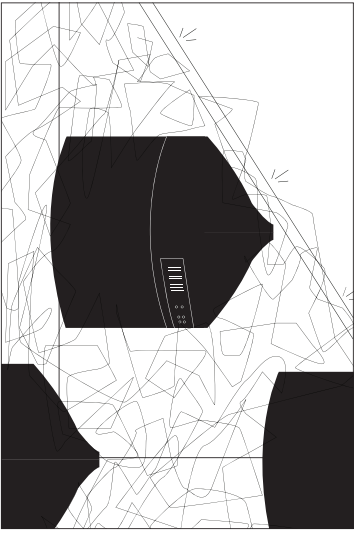
Fresh spices and fruit for the tasting rooms and other 4 taste bud healing rooms for taste come from the blue banana. The patient will enter the palette cleansing rooms directly in between each of the healing rooms.



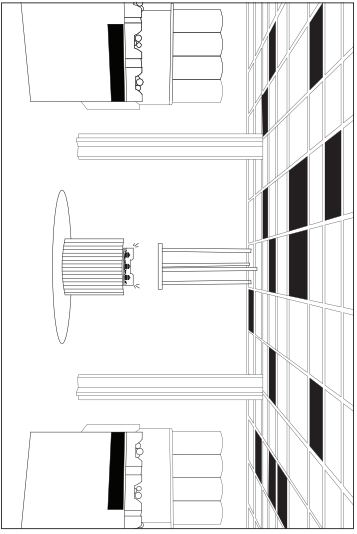
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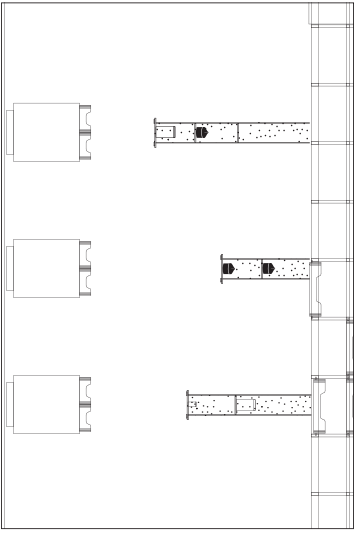
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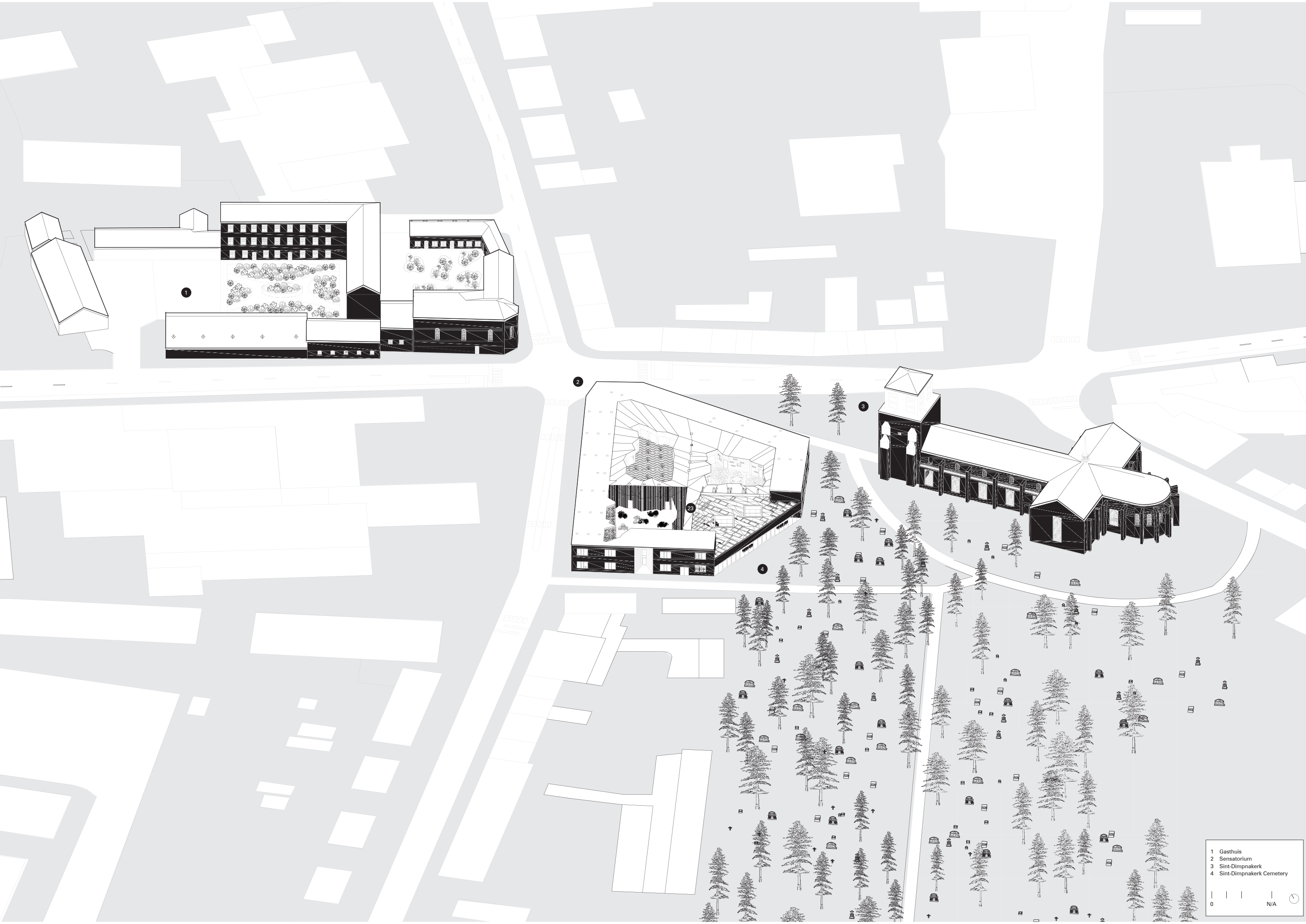


The holyberry crate is placed on top of a circular table with high reflectivity that has a glowing effect to the consumer's eye that brings sensorial qualities for customer interactions amongst the standardization of Albert.



The containers are brought up by the Ocado system into the cleaning room to be washed where they are returned back to Hoogstraeten for next year.

1/14

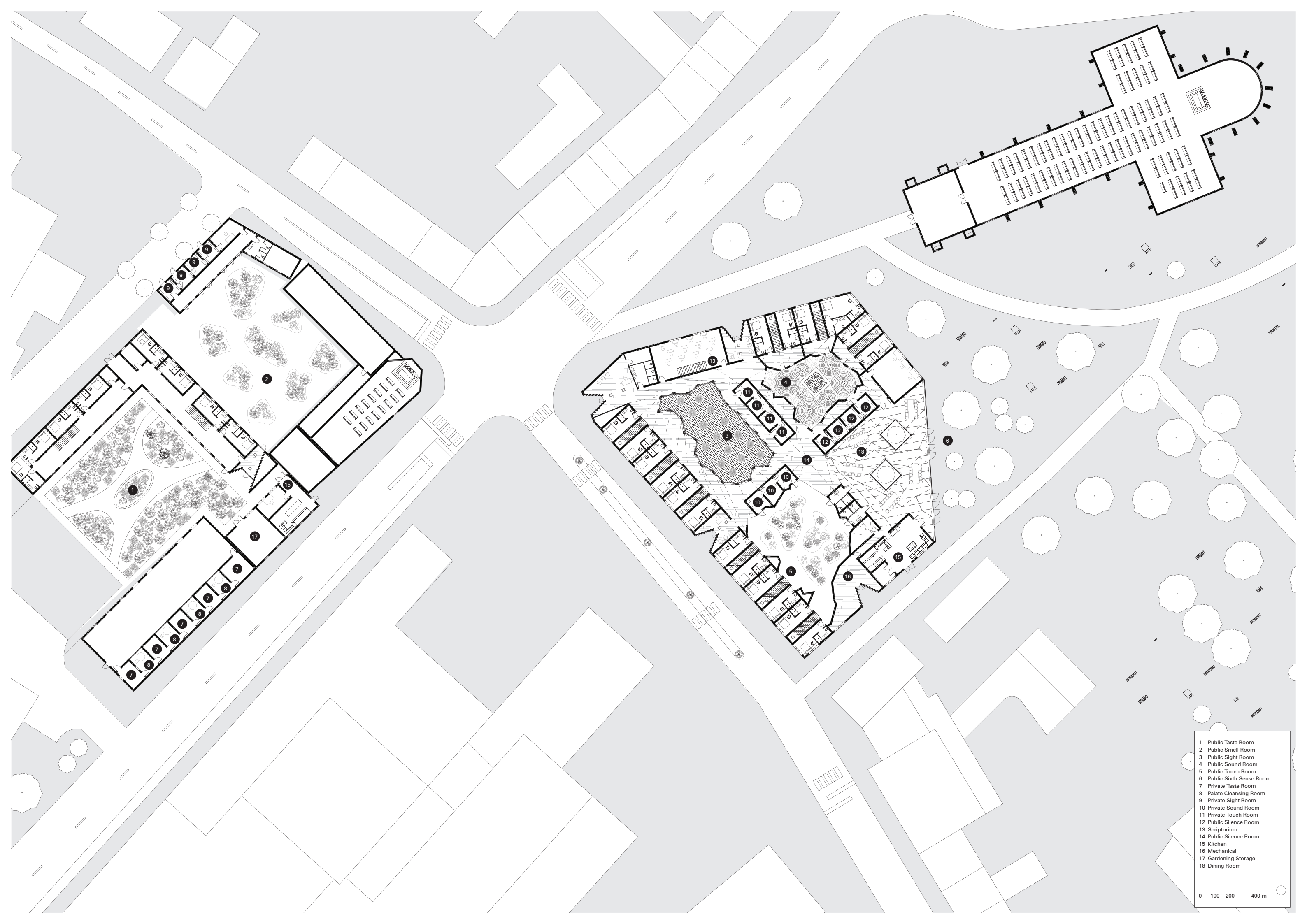


- 1 Gasthuis
- 2 Sensorium
- 3 Sint-Dimpnakerk
- 4 Sint-Dimpnakerk Cemetery

0 | | | N/A

Six courtyards dedicated to the six senses—taste, touch, sight, smell, sound, and atmosphere—connect the existing monastery, Sint-Dimpnakerk, and the Sensatorium to form a destination in the historic healing city of Geel.

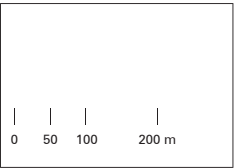
2/14



- 1 Public Taste Room
 - 2 Public Smell Room
 - 3 Public Sight Room
 - 4 Public Sound Room
 - 5 Public Touch Room
 - 6 Public Sixth Sense Room
 - 7 Private Taste Room
 - 8 Palate Cleansing Room
 - 9 Private Sight Room
 - 10 Private Sound Room
 - 11 Private Touch Room
 - 12 Public Silence Room
 - 13 Scriptorium
 - 14 Public Silence Room
 - 15 Kitchen
 - 16 Mechanical
 - 17 Gardening Storage
 - 18 Dining Room
- 0 100 200 400 m

The crystal shape of the Sensatorium forms a symbol in response to a post-pandemic society, creating a calm healing environment for sixty borders—twelve representative apostles for each of the five senses—to meander between the public and private healing rooms for all of the senses.

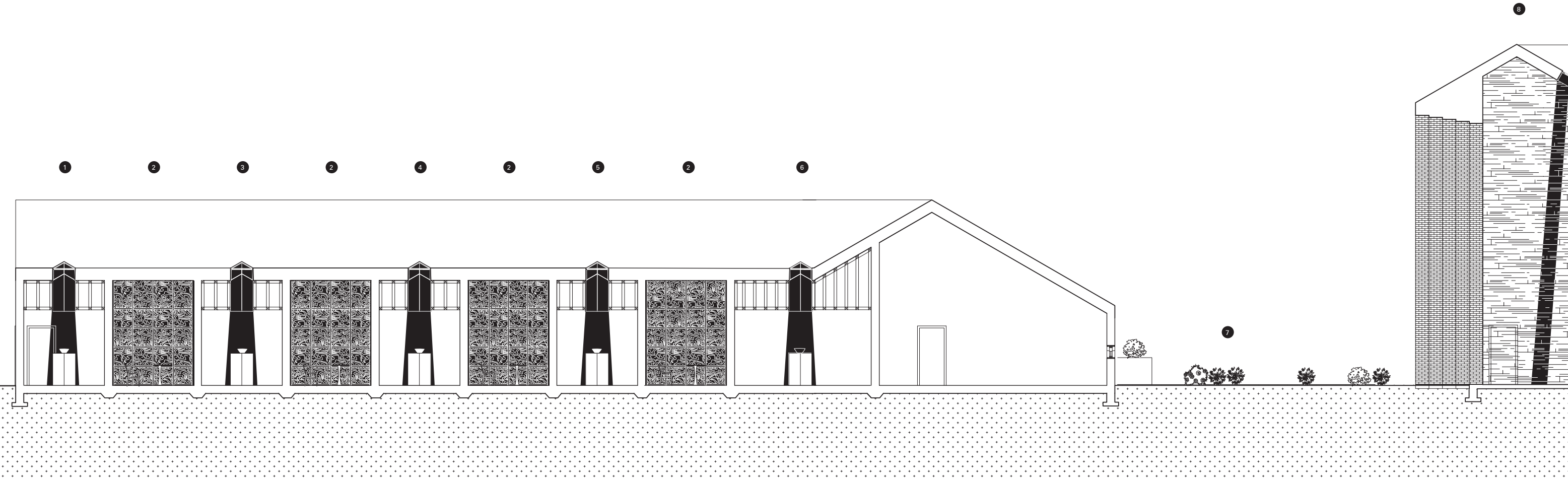
3/14



4/14

- 1 Private Sour Lemon Room
- 2 Private Palate Cleansing Room
- 3 Private Salt Room
- 4 Private Eggplant Bitter Room
- 5 Private Umami Tomato Room
- 6 Private Sweet Holyberry Room
- 7 Public Holyberry Taste Room
- 8 Entrance

0 25 50 100 m



Visitors enter an enfilade sequence of five black rooms for each taste bud—sweet, sour, salt, umami, and bitter—with daylight highlighting only the product from the Blue Banana.

5/14

- 1 Gasthuis Border Rooms
- 2 Private Lemon Smell Room
- 3 Private Eucalyptus Smell Room
- 4 Private Rose Room
- 5 Private Clove Smell Room
- 6 Public White Lily Smell Room

0 25 50 100 m

1

3

2

4

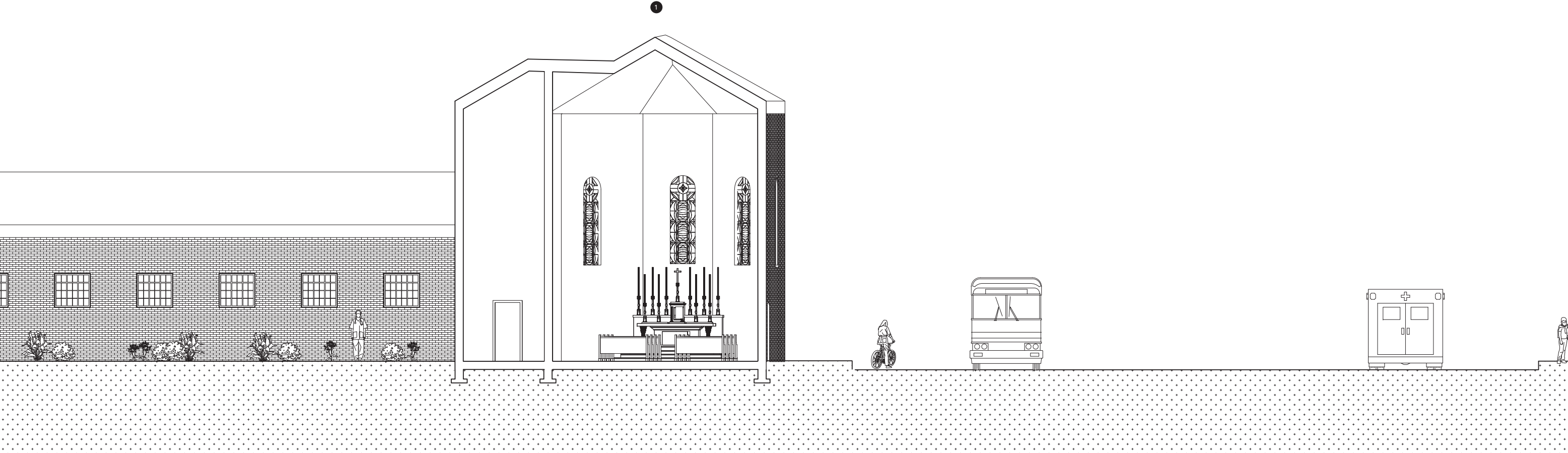
5

6



Scents that heighten the sense of smell—clove, rose, eucalyptus, and lemon— are infused into the black private healing rooms, where daylight accentuates the ventilation within the ceiling..

6/14

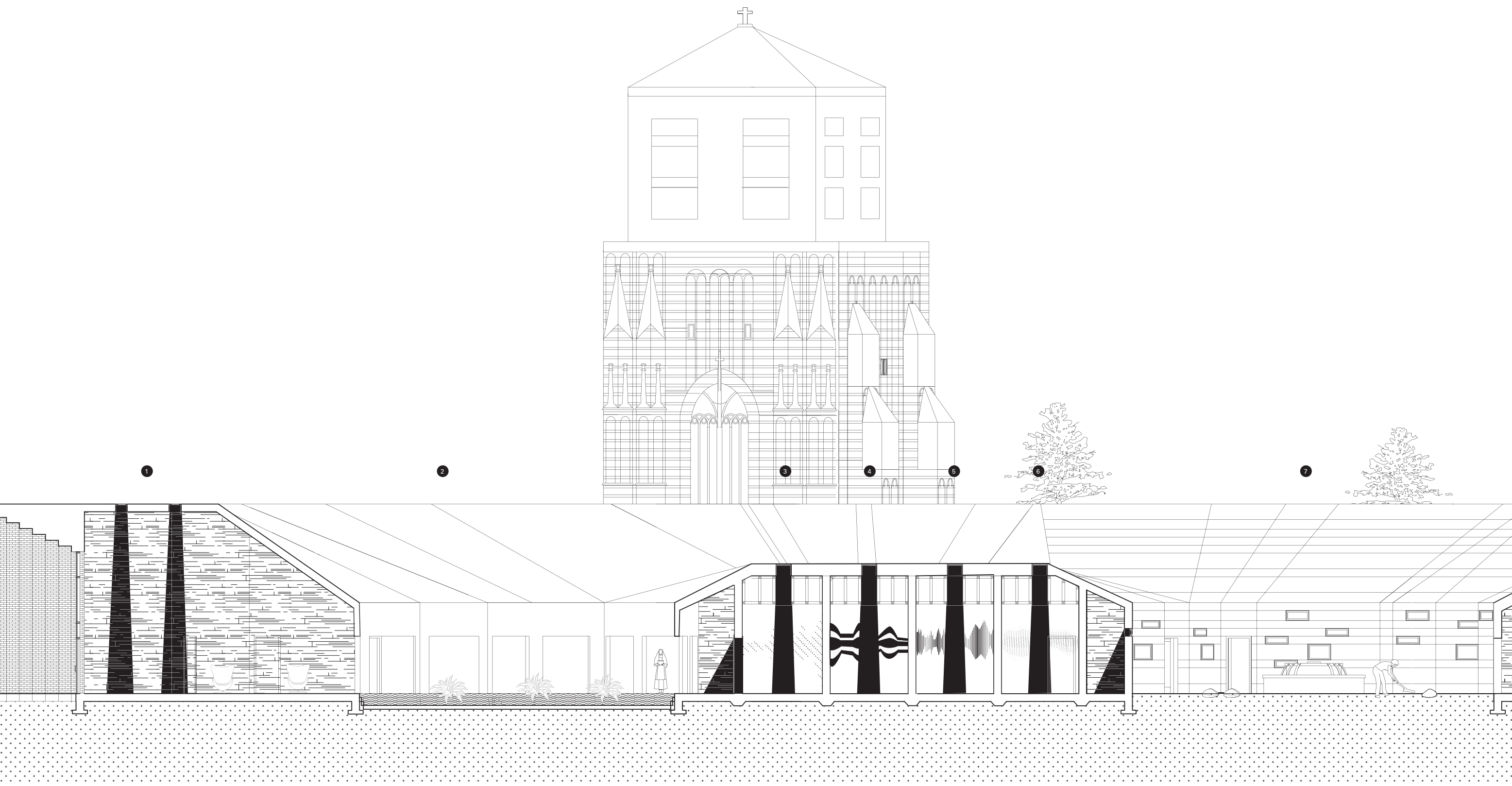


Perfumes of white lily—the symbol of the patron Saint Dymna and purity—
and its pairing notes surround the air catering to both the visitors and the
existing monastic church.

7/14

- 1 Entrance
- 2 Public Reflecting Sight Room
- 3 Private Natural Sound Room
- 4 Private Dual Sound Room
- 5 Private Fractal Sound Room
- 6 Private White Noise Room
- 7 Public Zen Sound Room

0 25 50 100 m

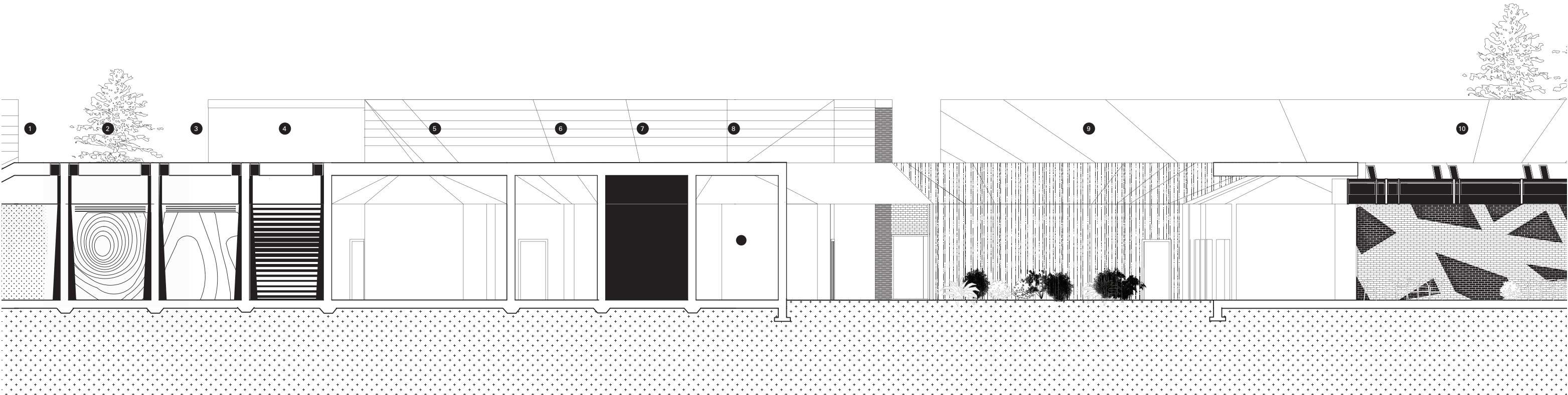


Sounds of Sint-Dimpnakerk’s bells—typical of the Geel soundscape—are isolated from the four sounds of healing to create a brief sense of disorientation, turning the focus to the healing process.

8/14

- 1 Private Mist Touch Room
- 2 Private Heat Touch Room
- 3 Private Cold Touch Room
- 4 Private Grain Touch Room
- 5 Public Silence Room
- 6 Private Blurred Sight Room
- 7 Private Red Sight Room
- 8 Private Pinhole Sight Room
- 9 Public Abscission Touch Room
- 10 Dining Room

0 25 50 100 m



9/14



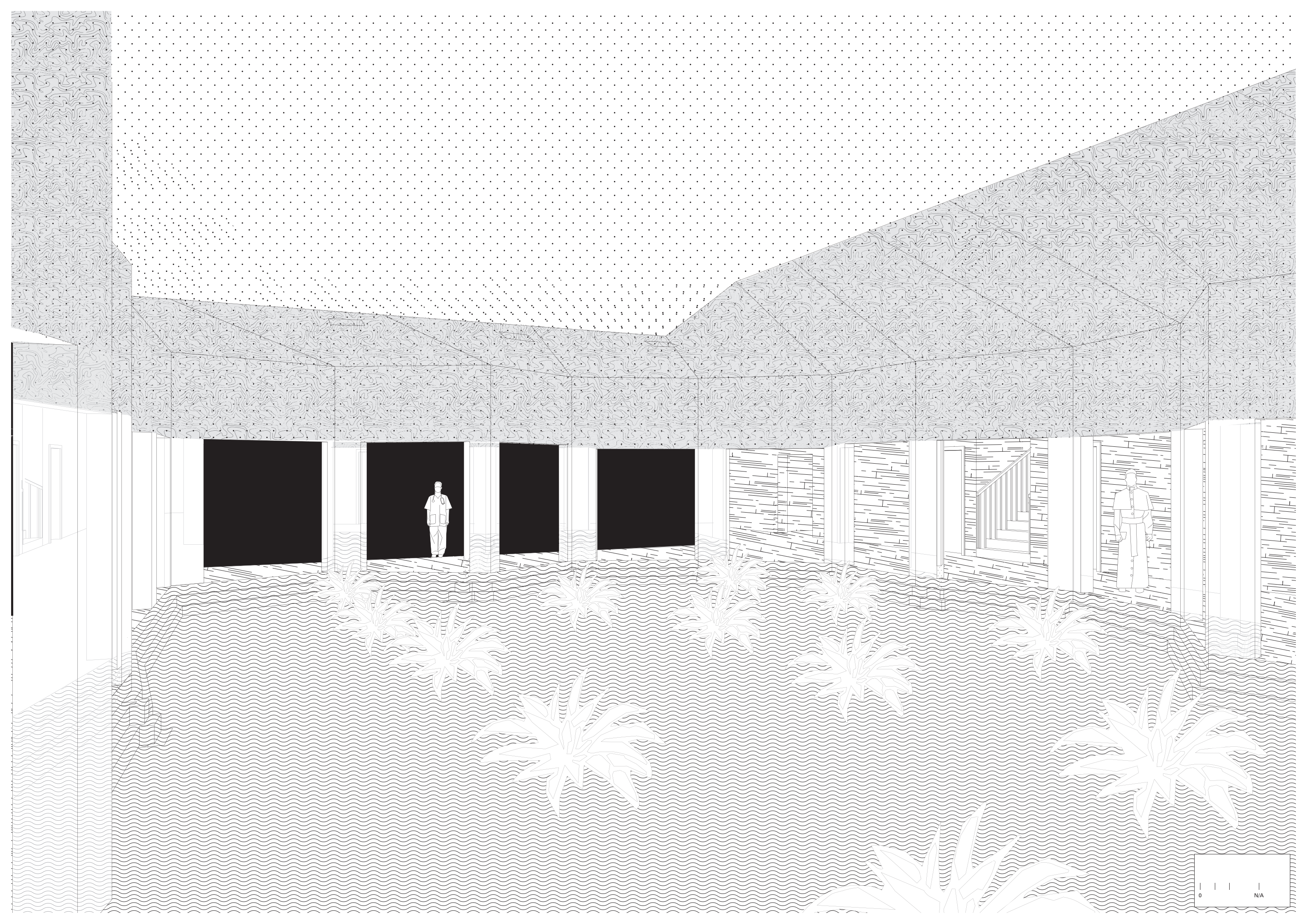
At the end of their day, all sixty borders come together for a multi-sensorial meal in the dining room under a leaf-shaped structure that is an extension of Sint-Dimpnakerk’s forest cemetery.

10/14



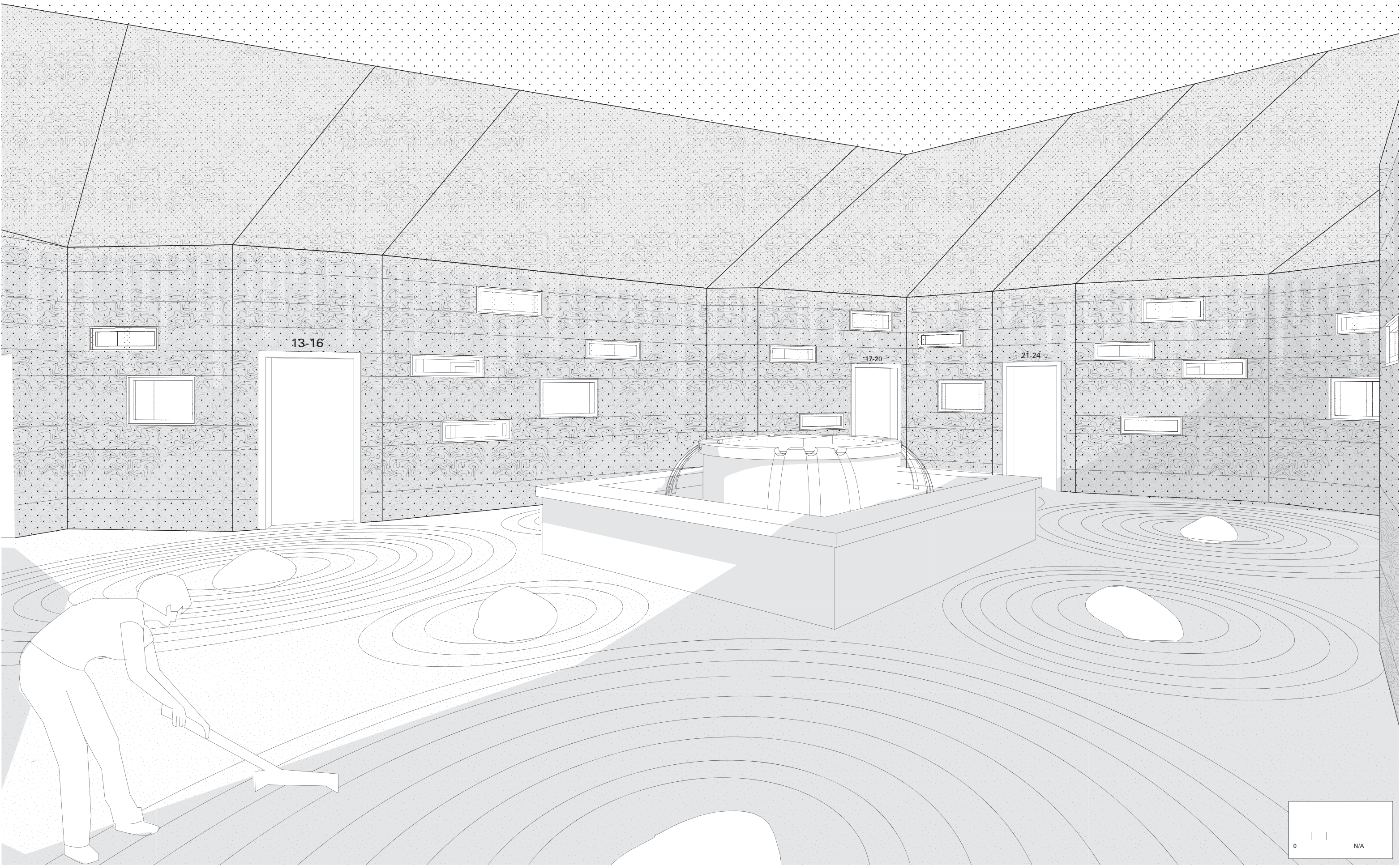
The procession of the festival of the holyberry—a pure white strawberry with an undetected taste—in October is surrounded by companion plants witnessing the holy site.

11/14



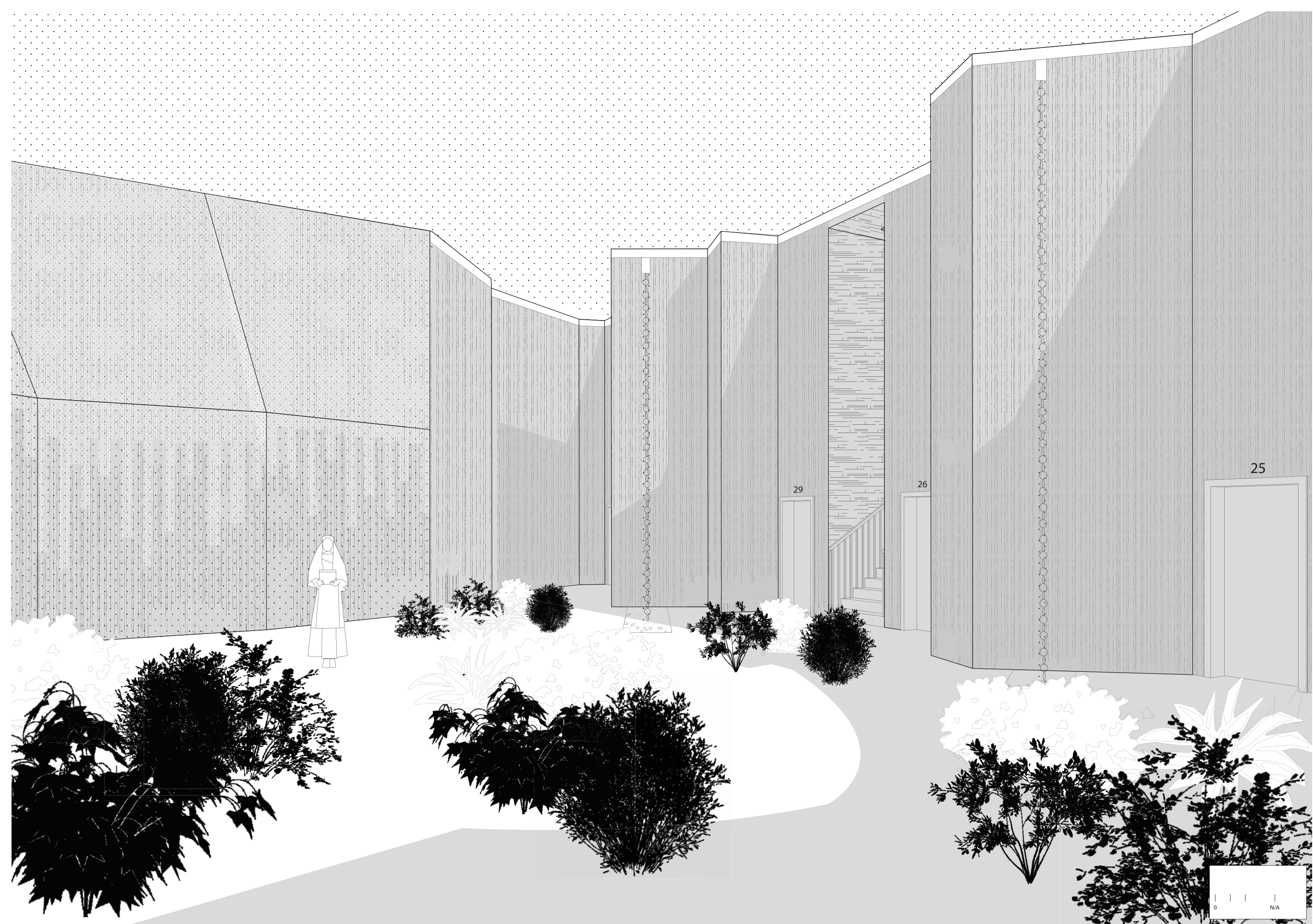
Viewers walk around the perimeter of mirrored columns that reflect the Belgian natural landscape and watch the rain flow into directed points of the pool.

12/14



Windows within the stacked concrete that is surrounding the public sound room lookout into the zen garden, enabling visitors to listen to sounds coming from the fountain and the raking of the sand.

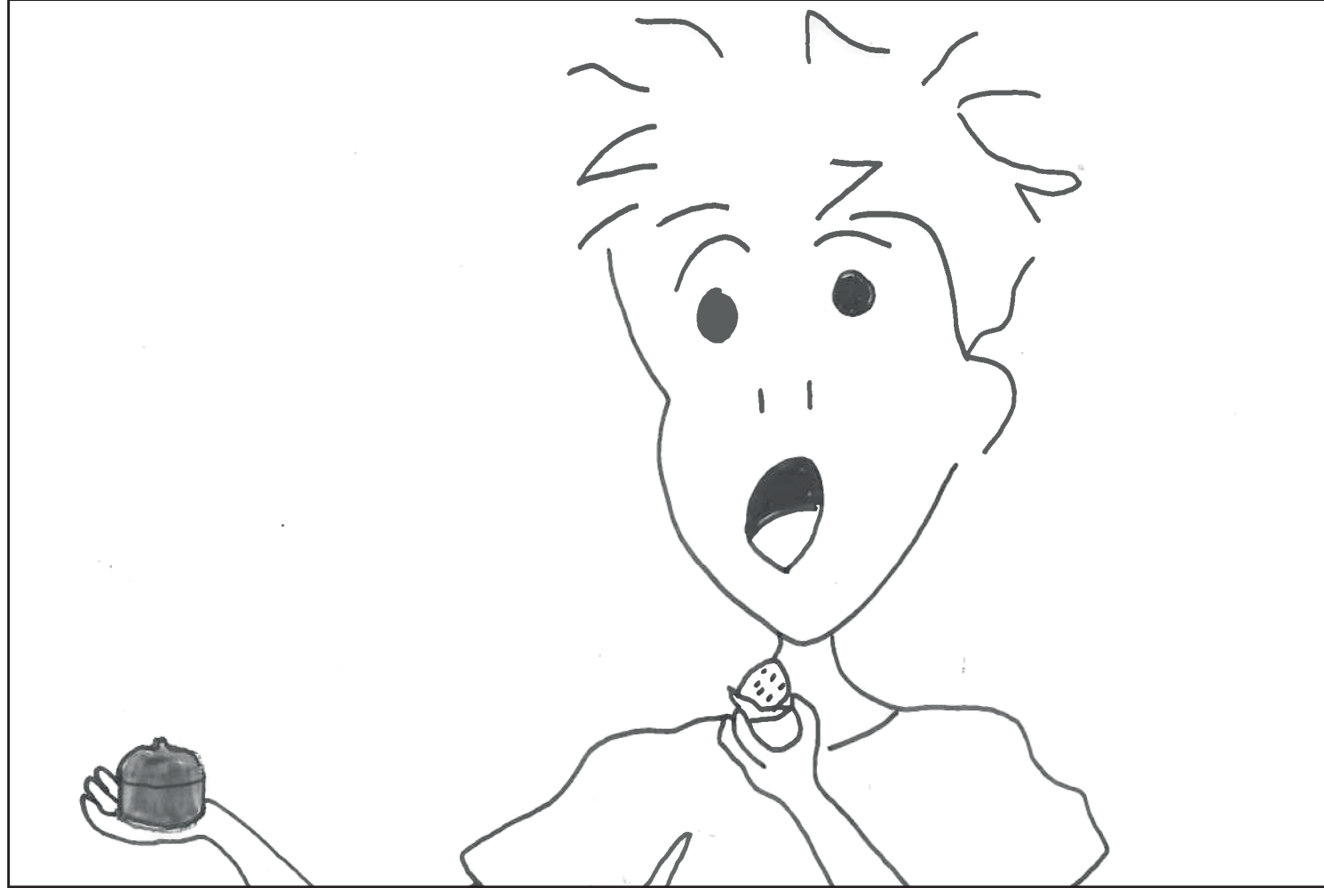
13/14



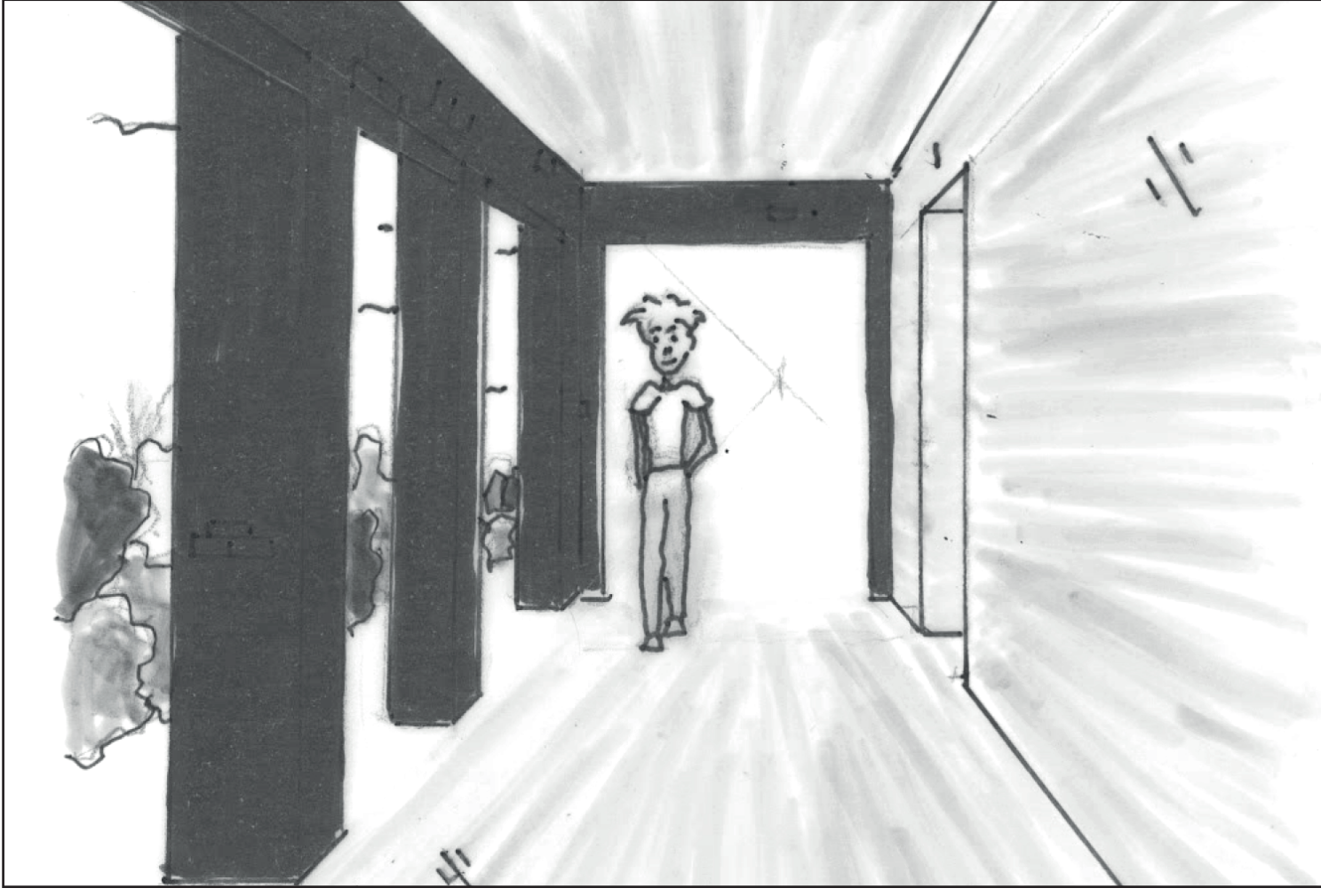
Textured concrete adjoins the front door of the borders’ rooms to encourage interaction with the residents of Geel, the rain chains, and the textured plants—exaggerated during abscission—within the public room.

14/14

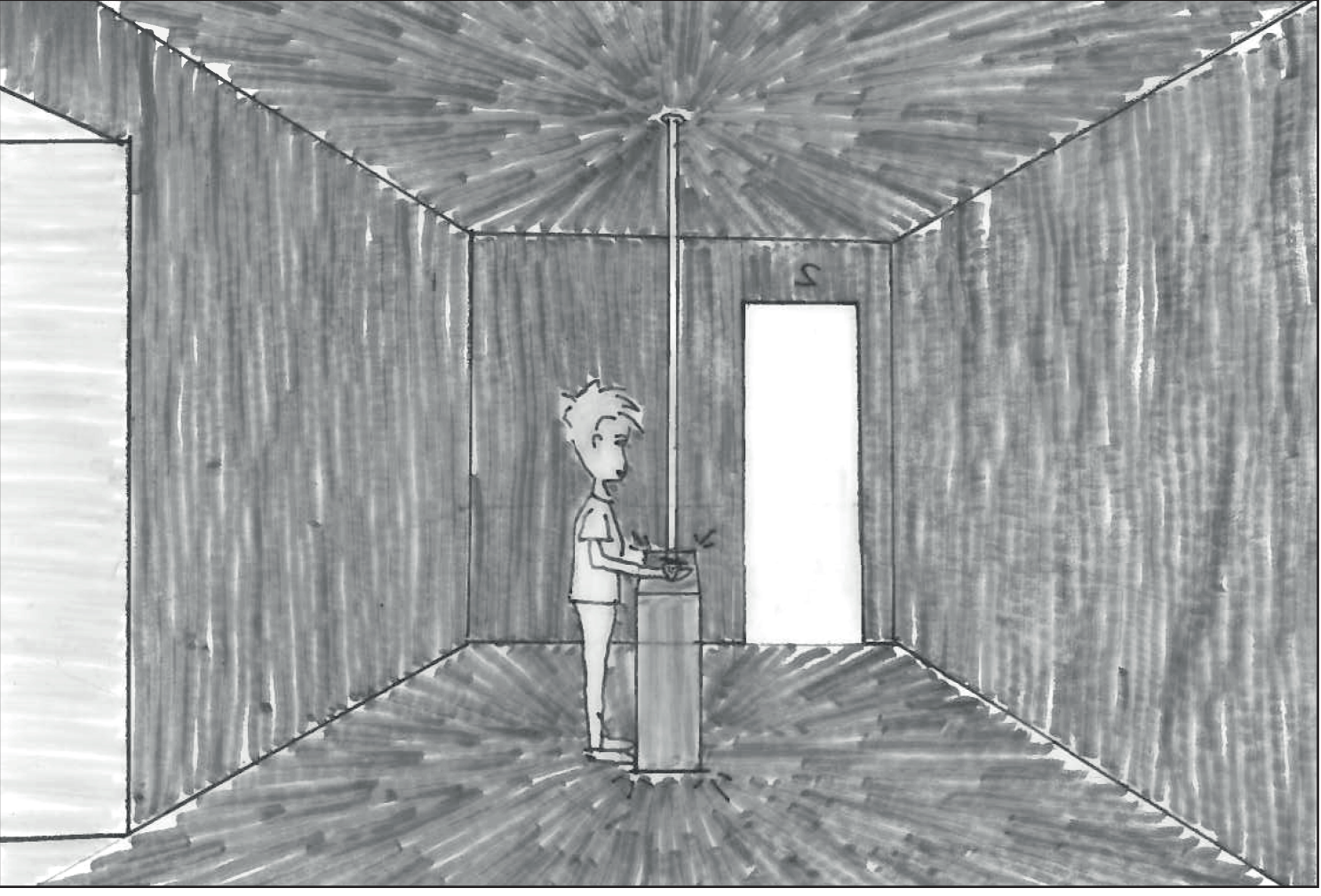
E2



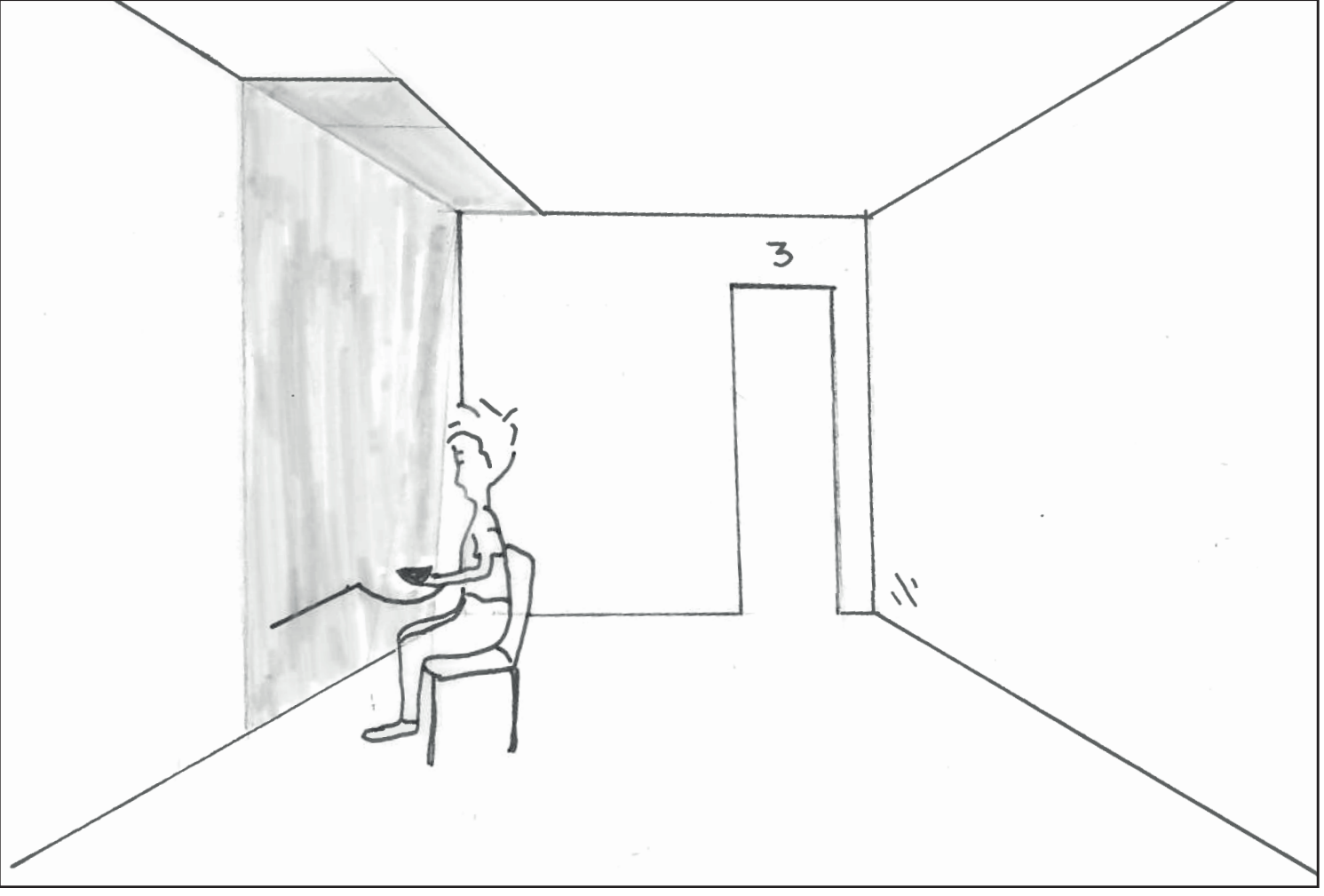
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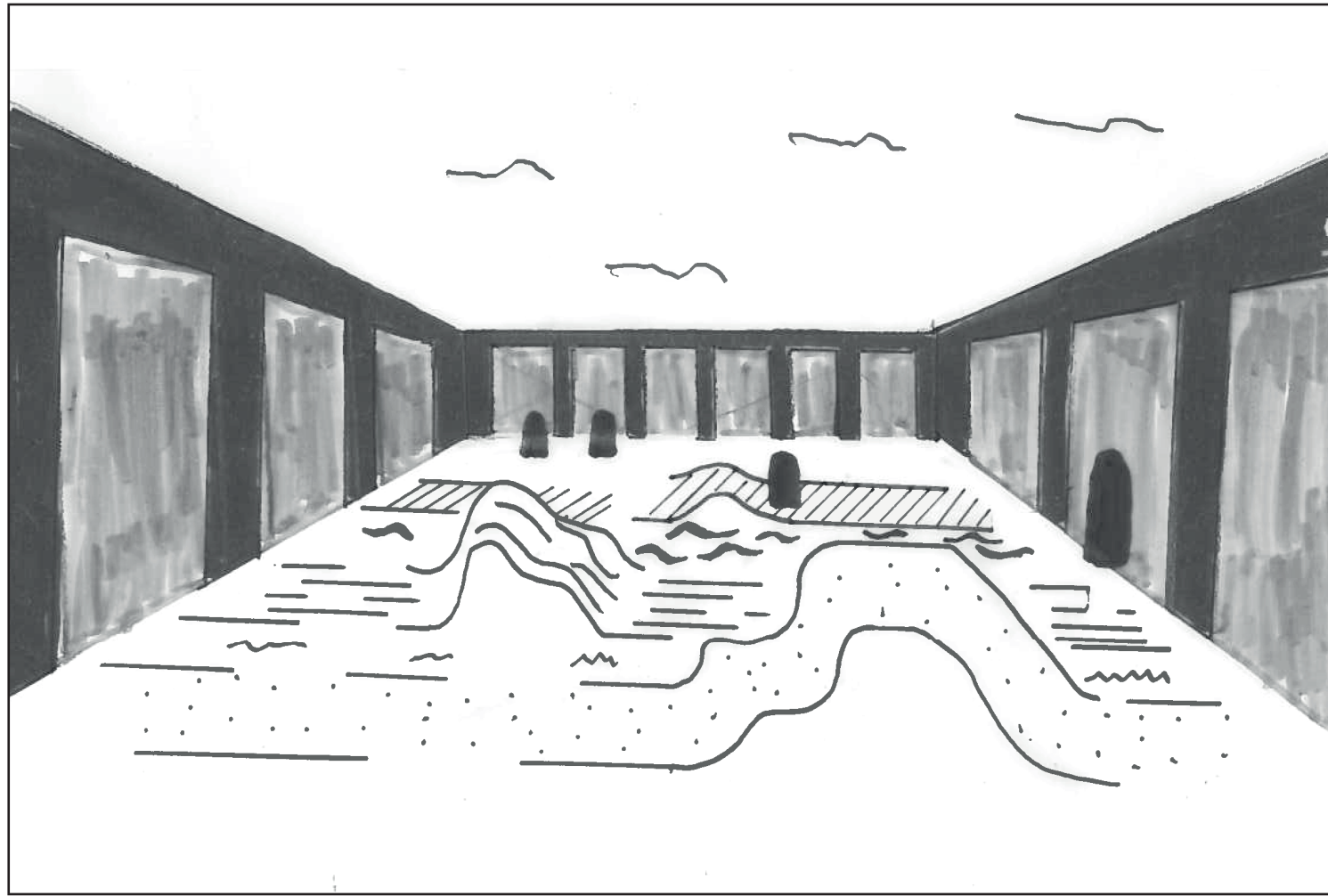
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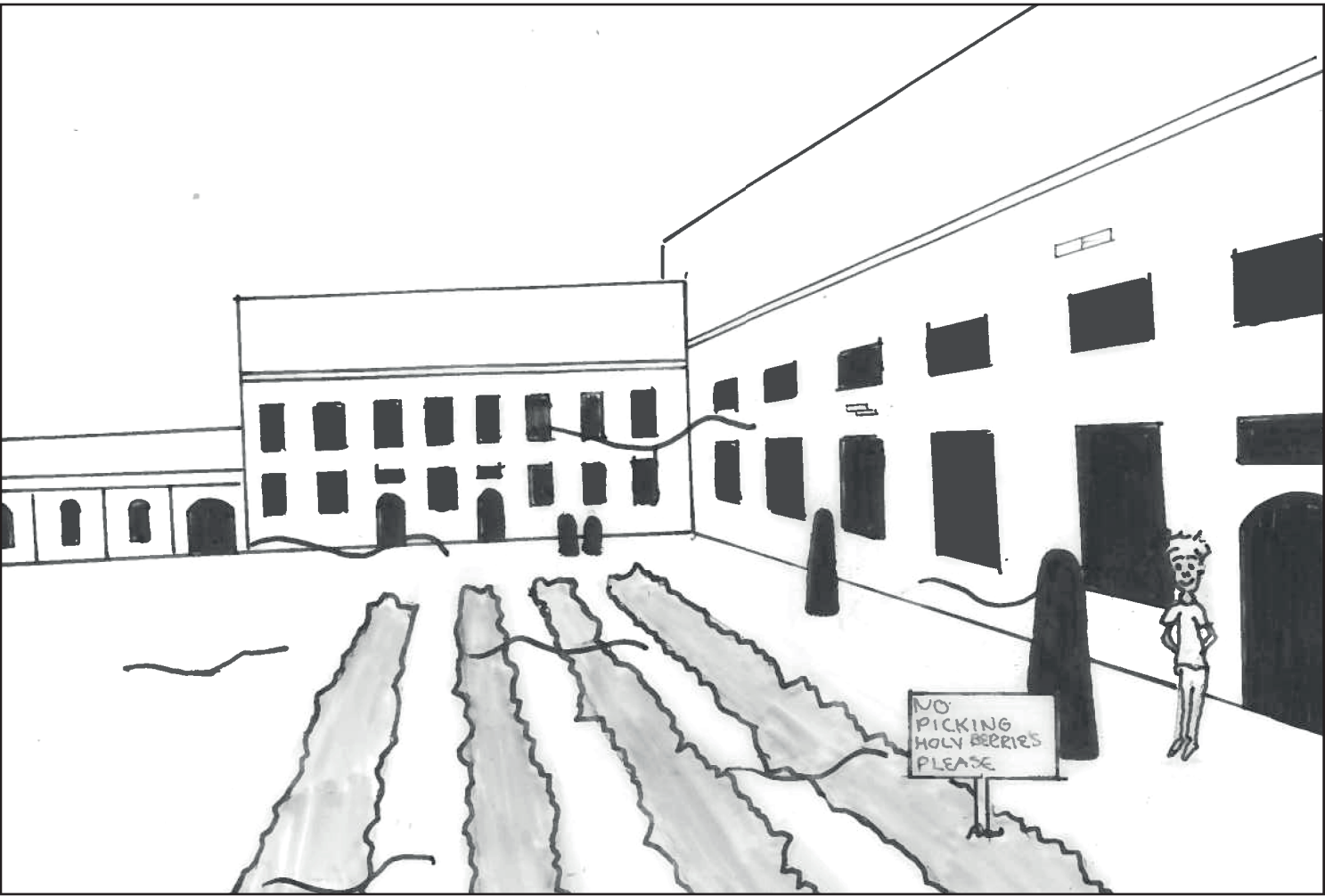
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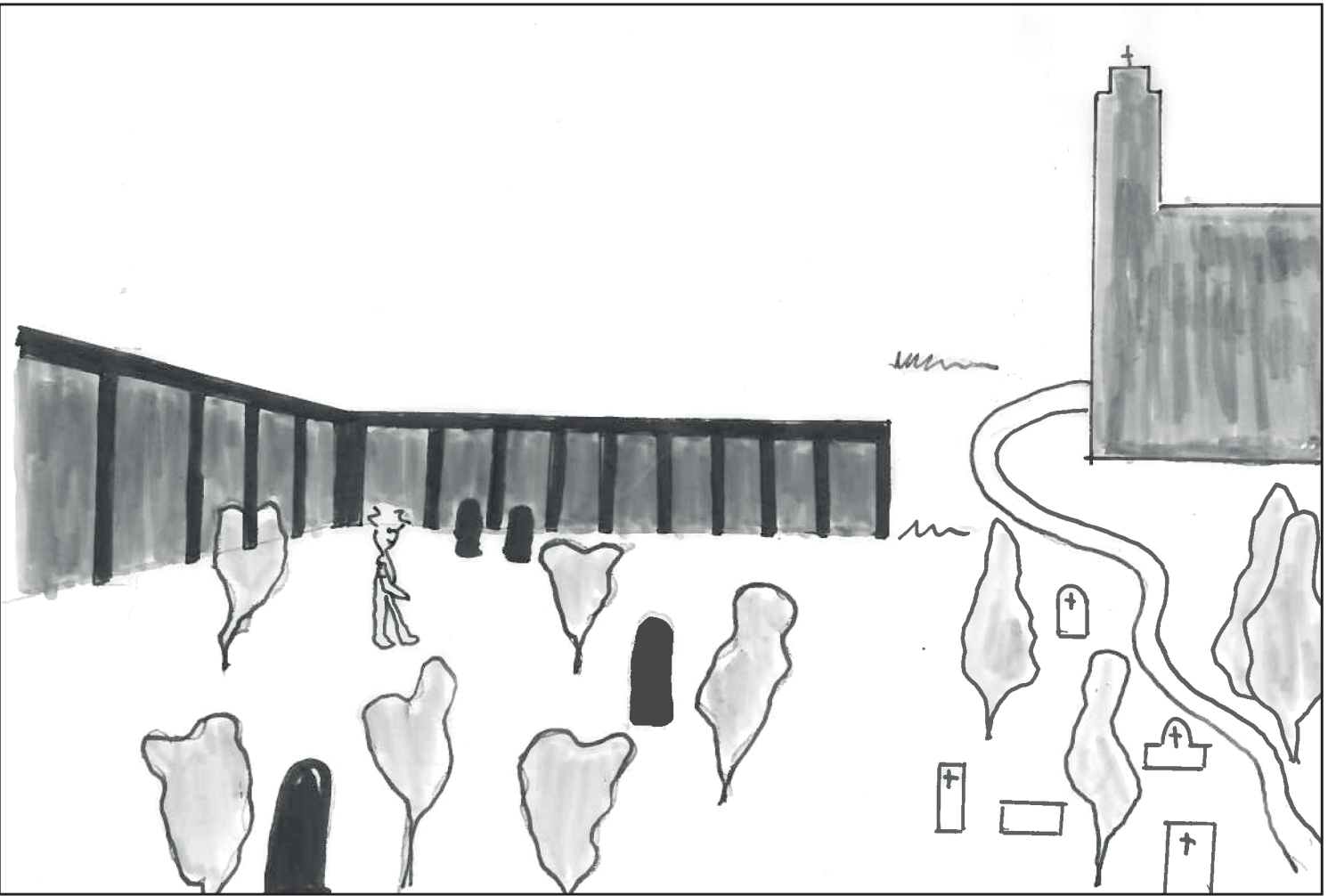
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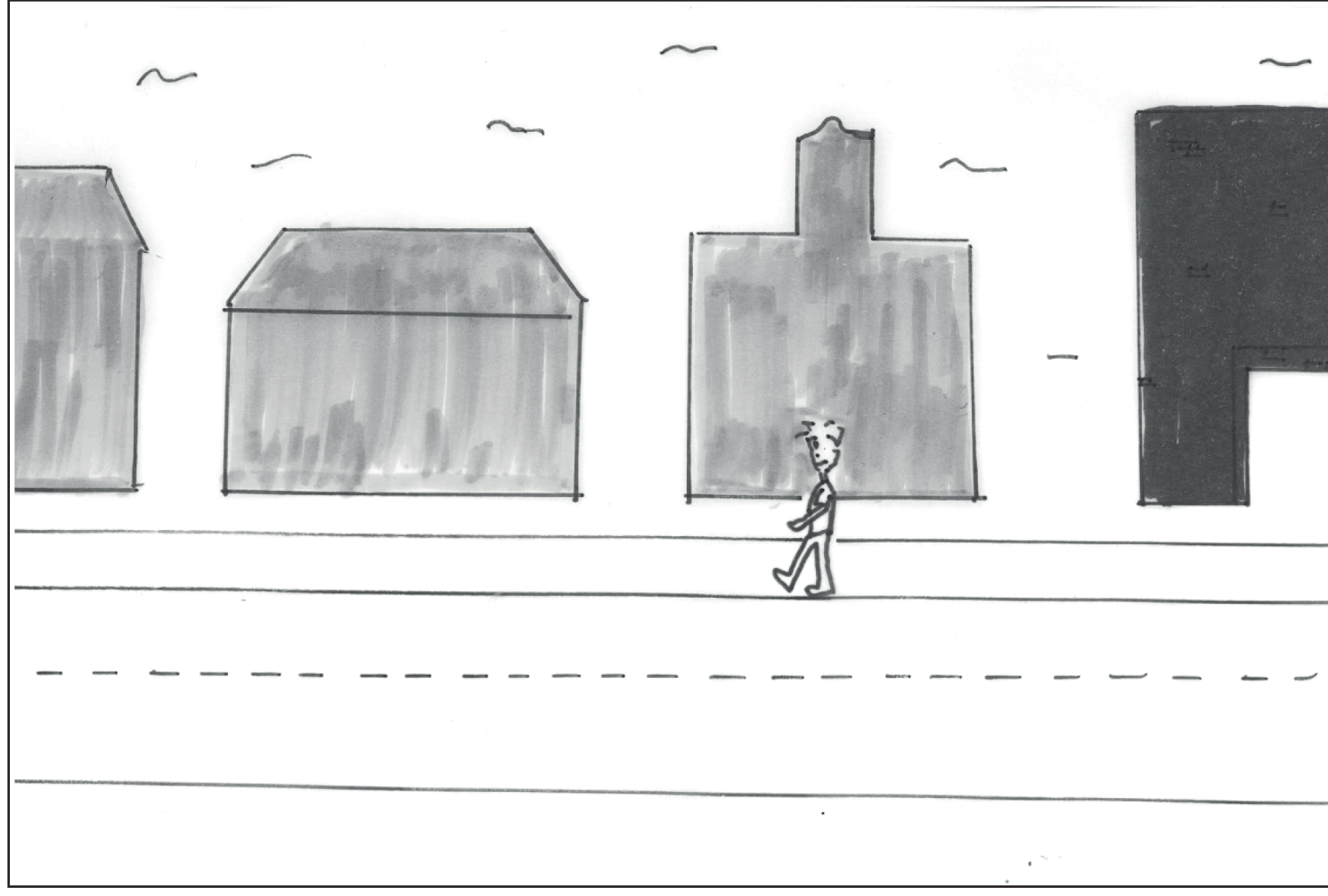
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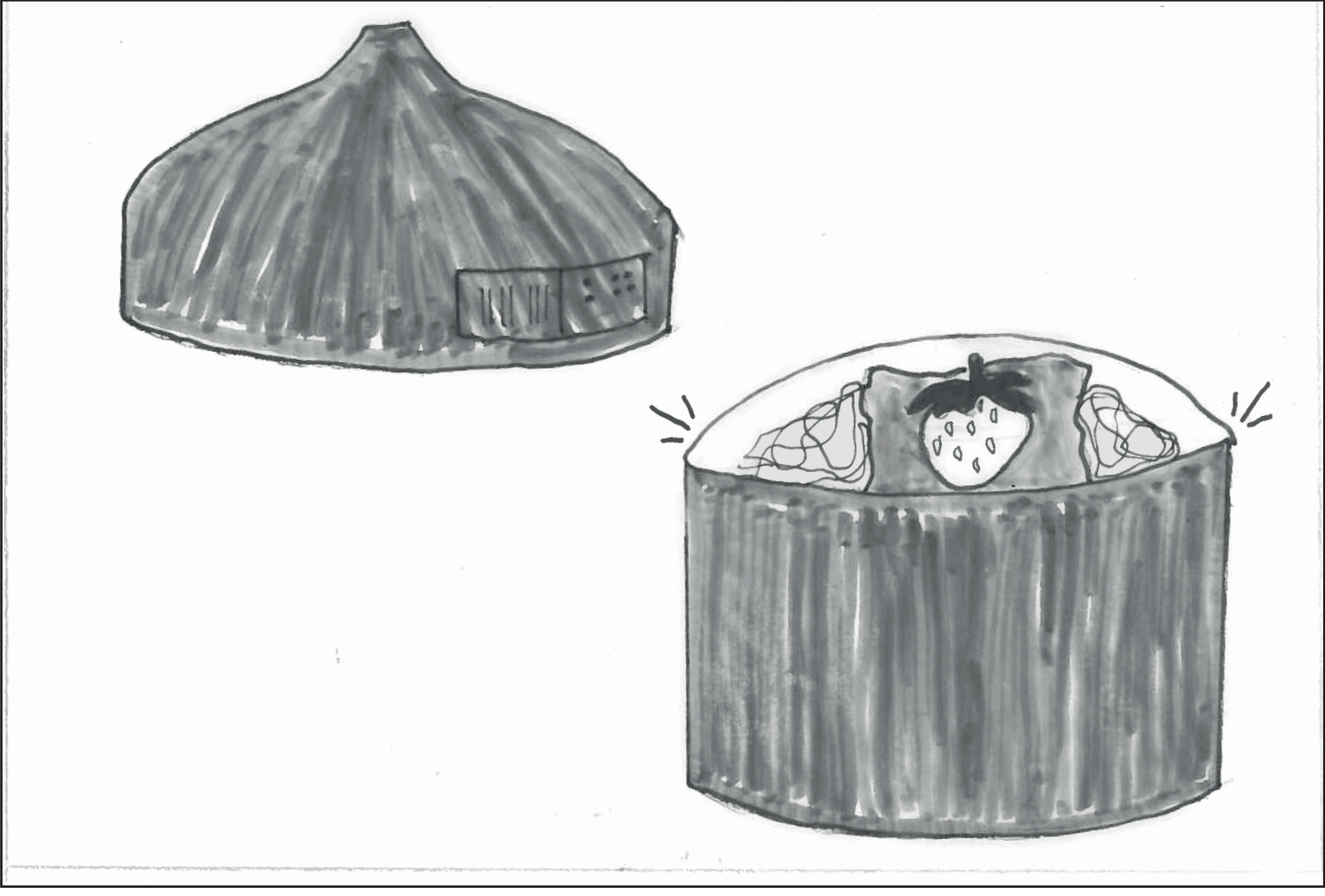
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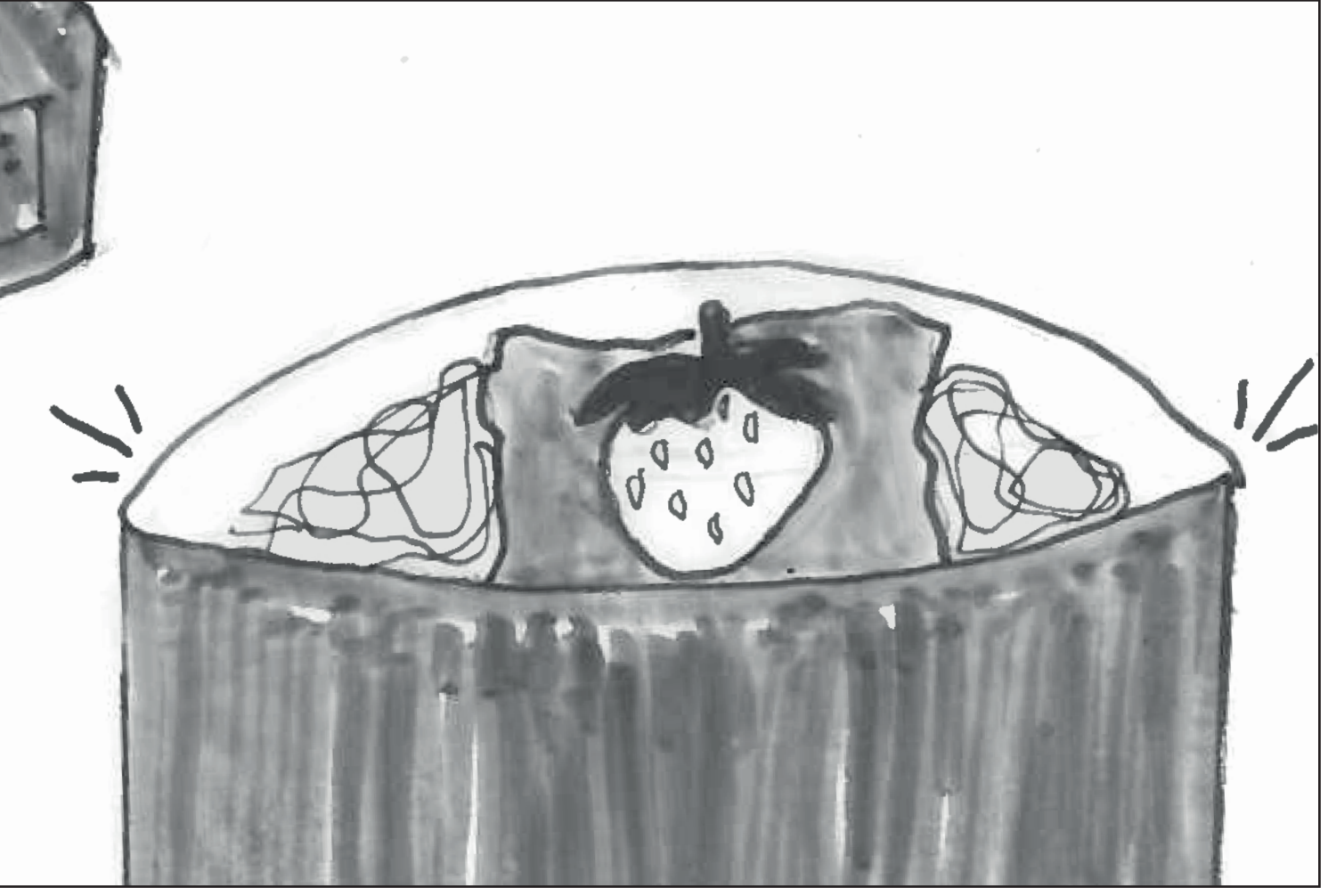
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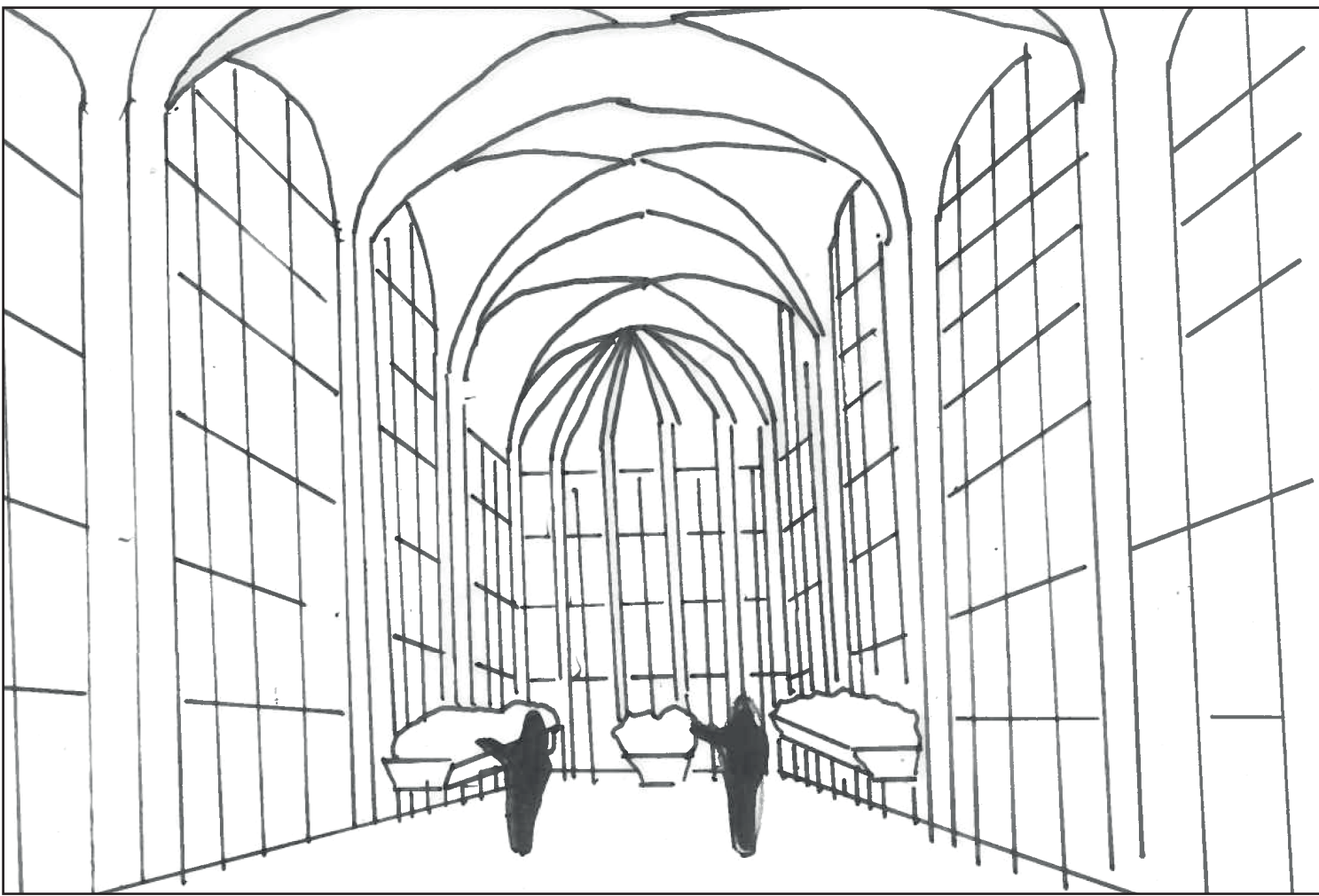
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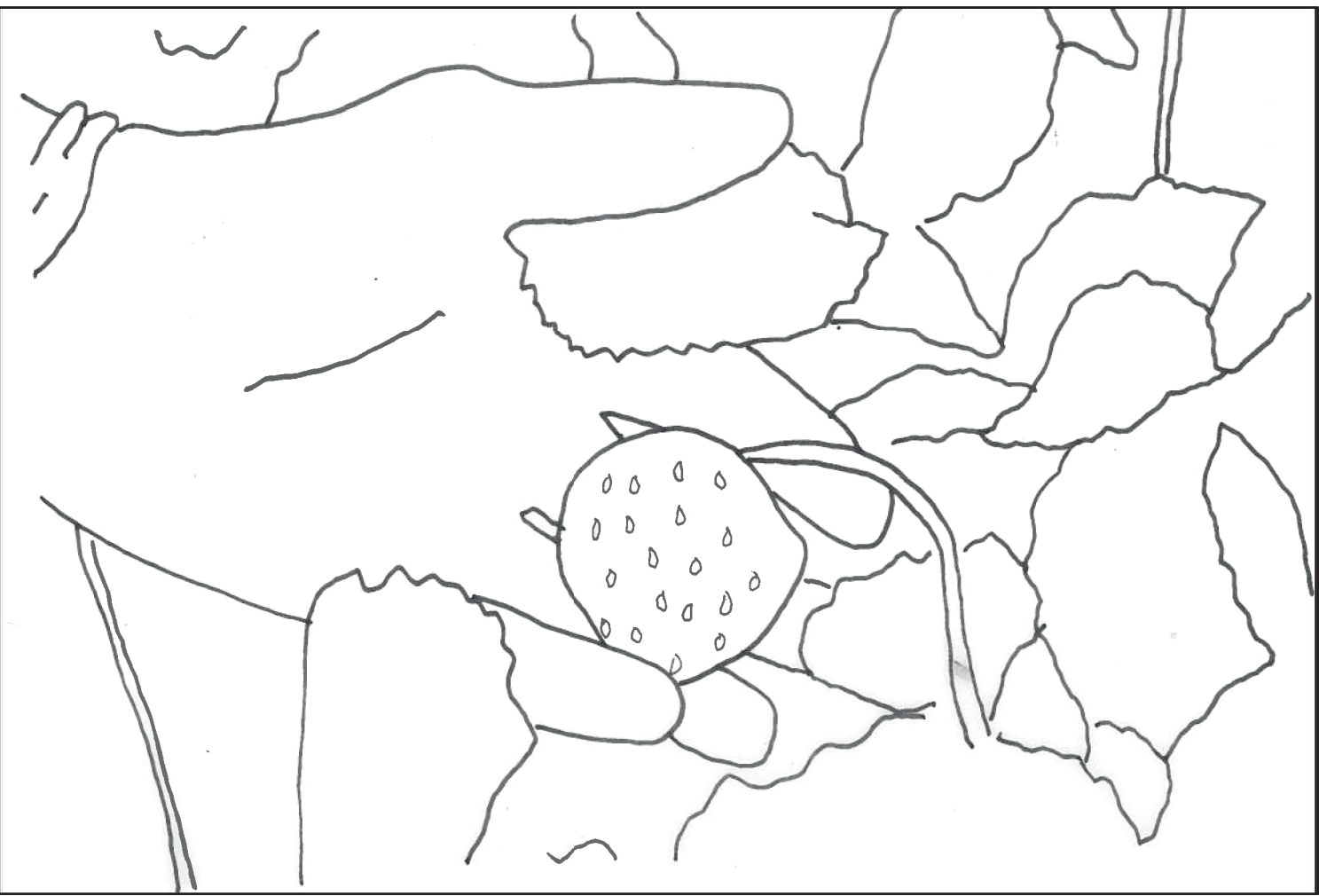
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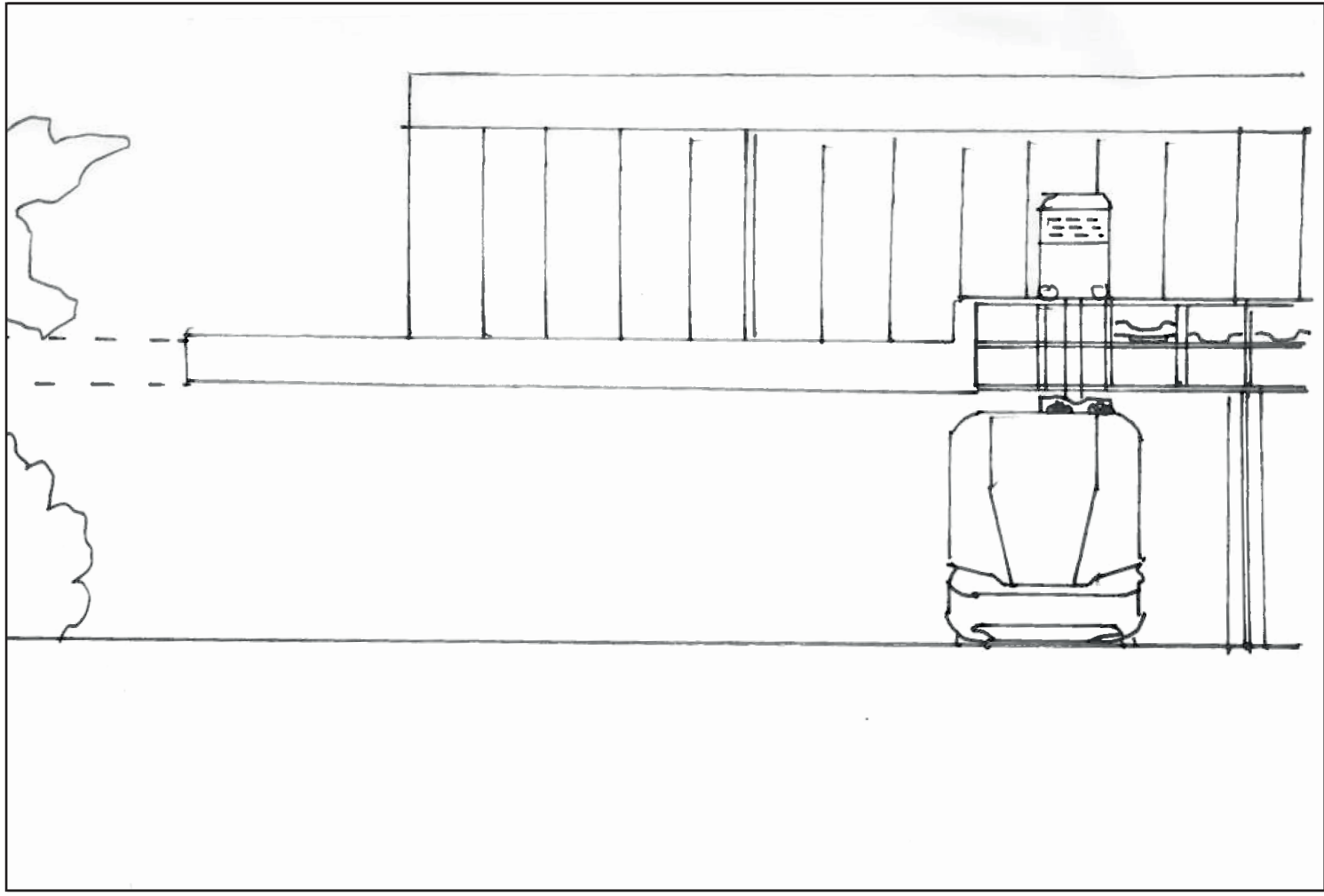
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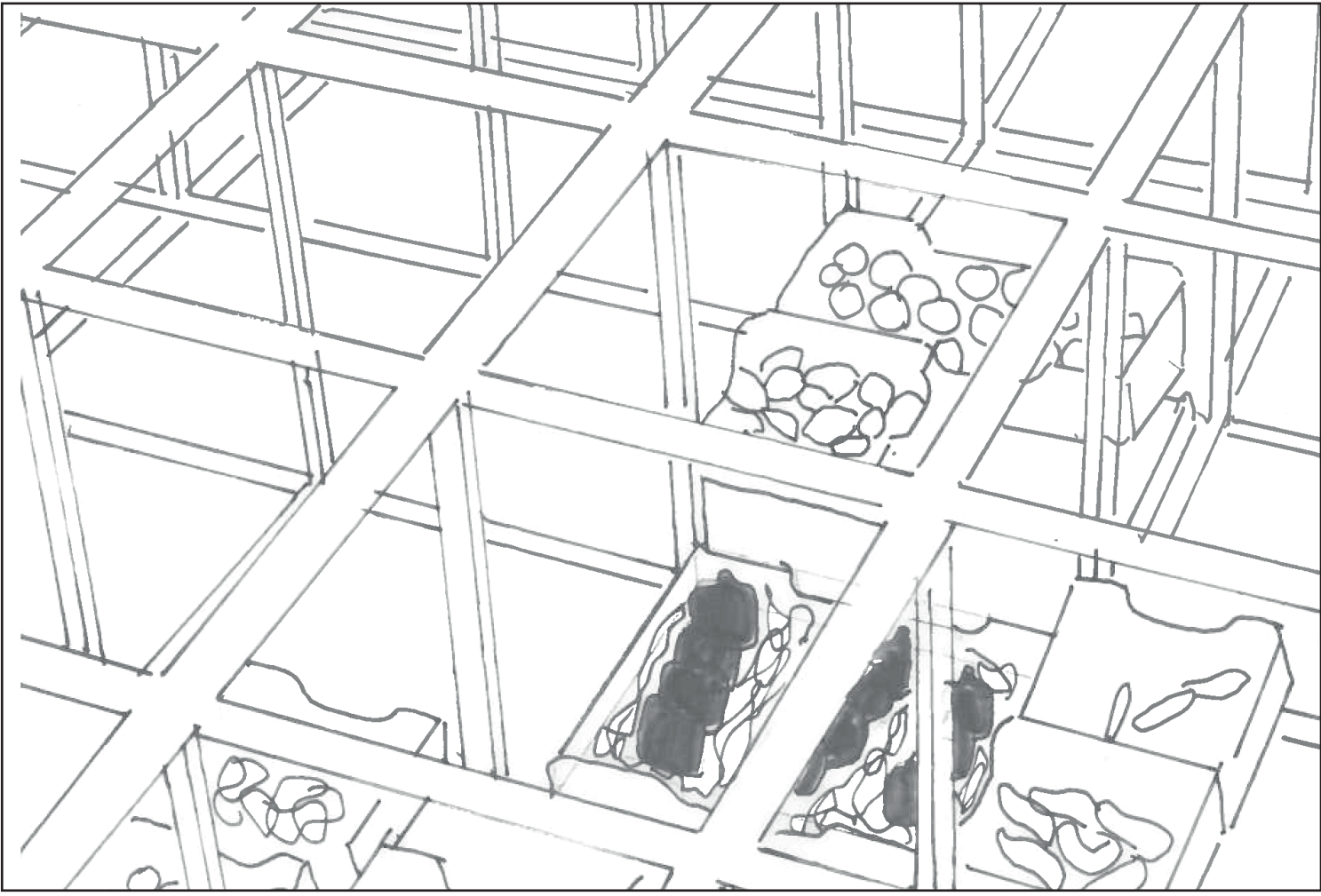
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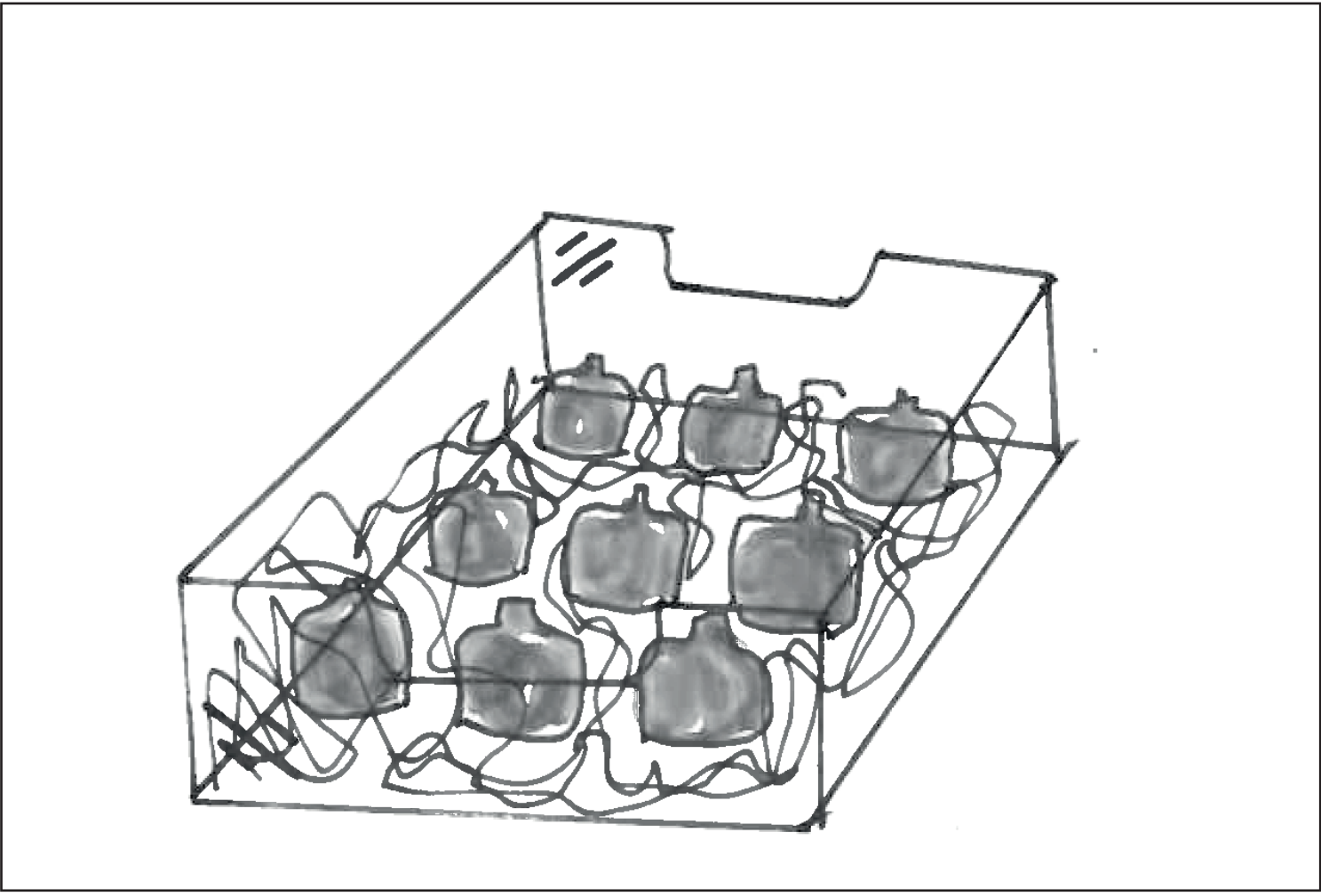
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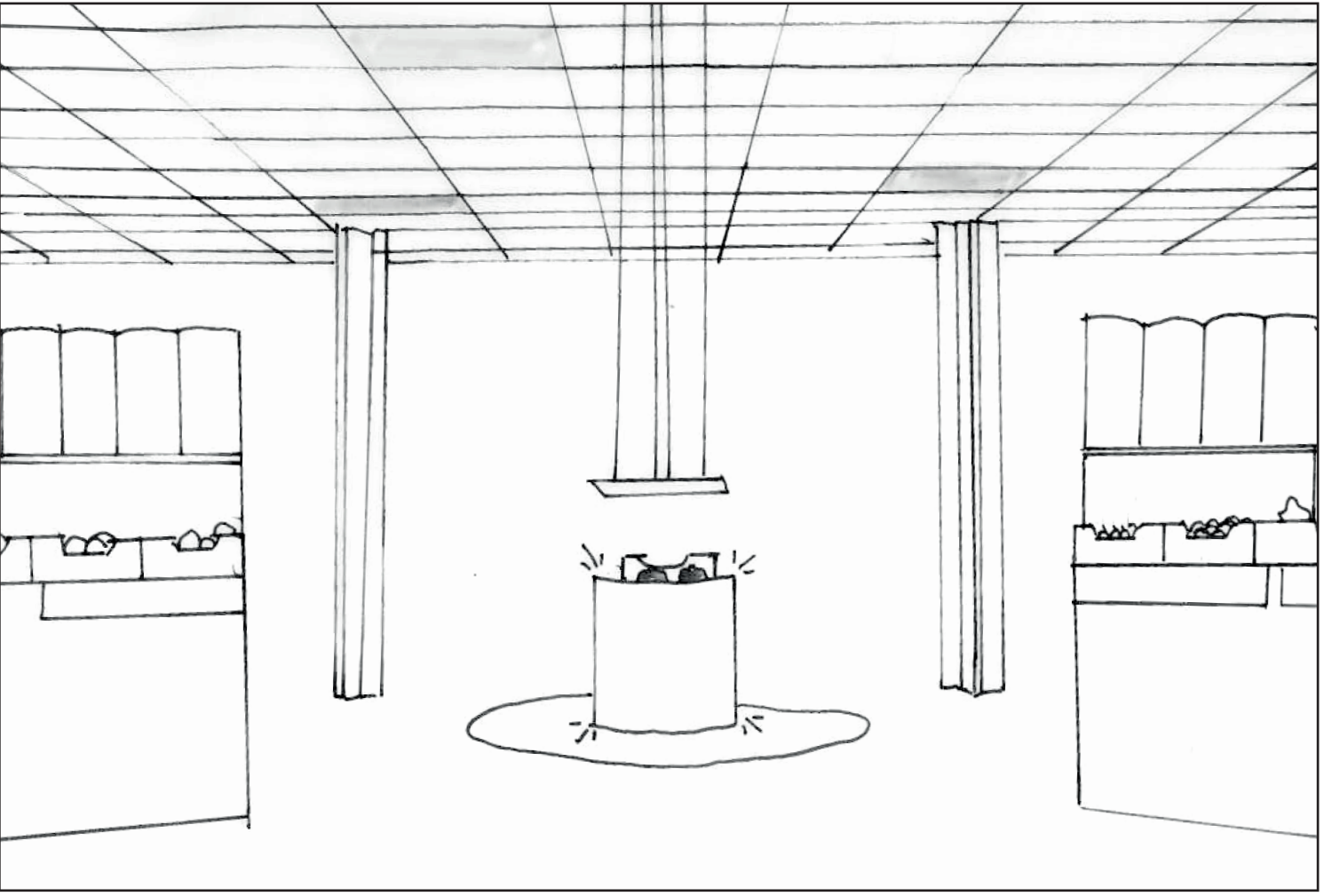
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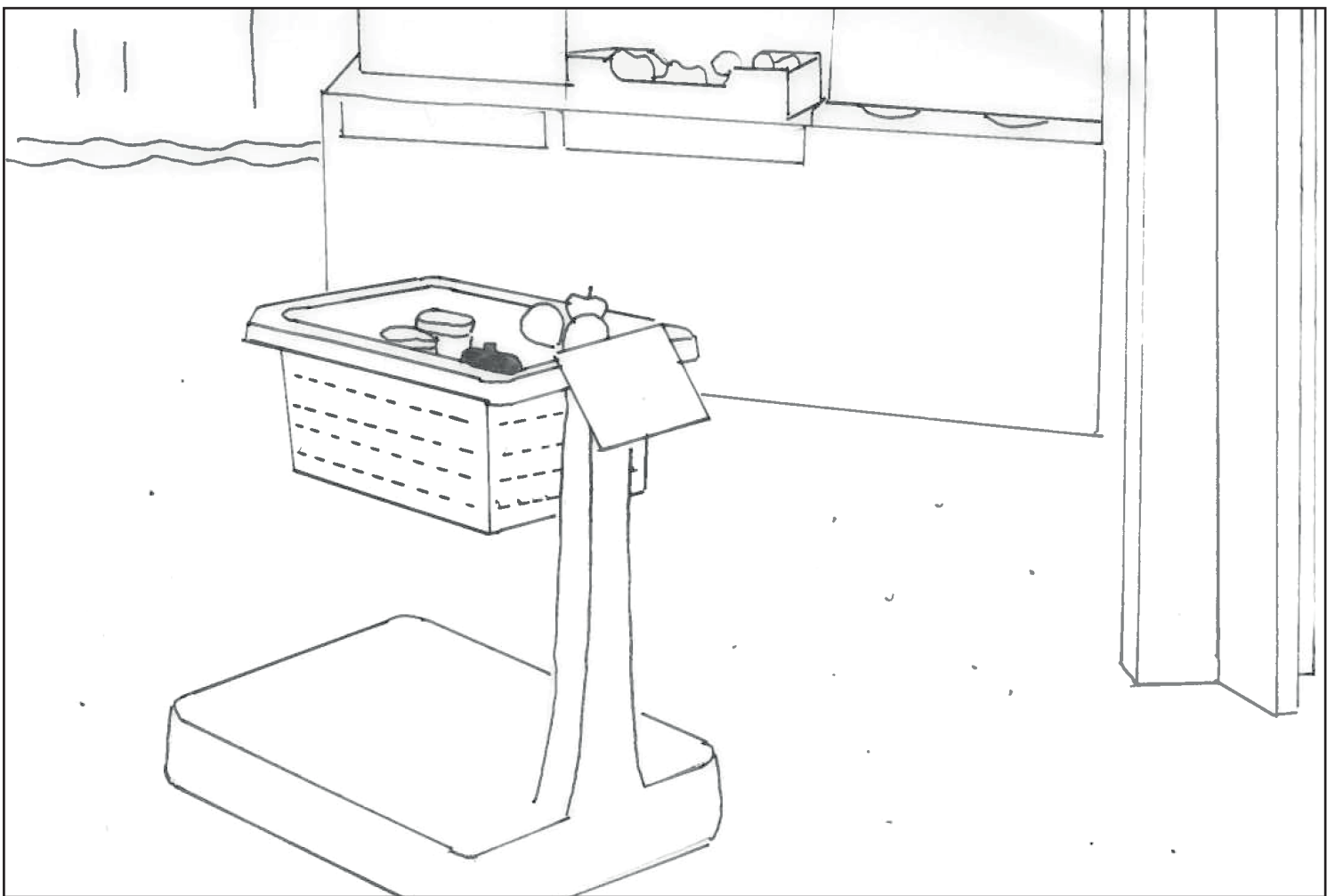
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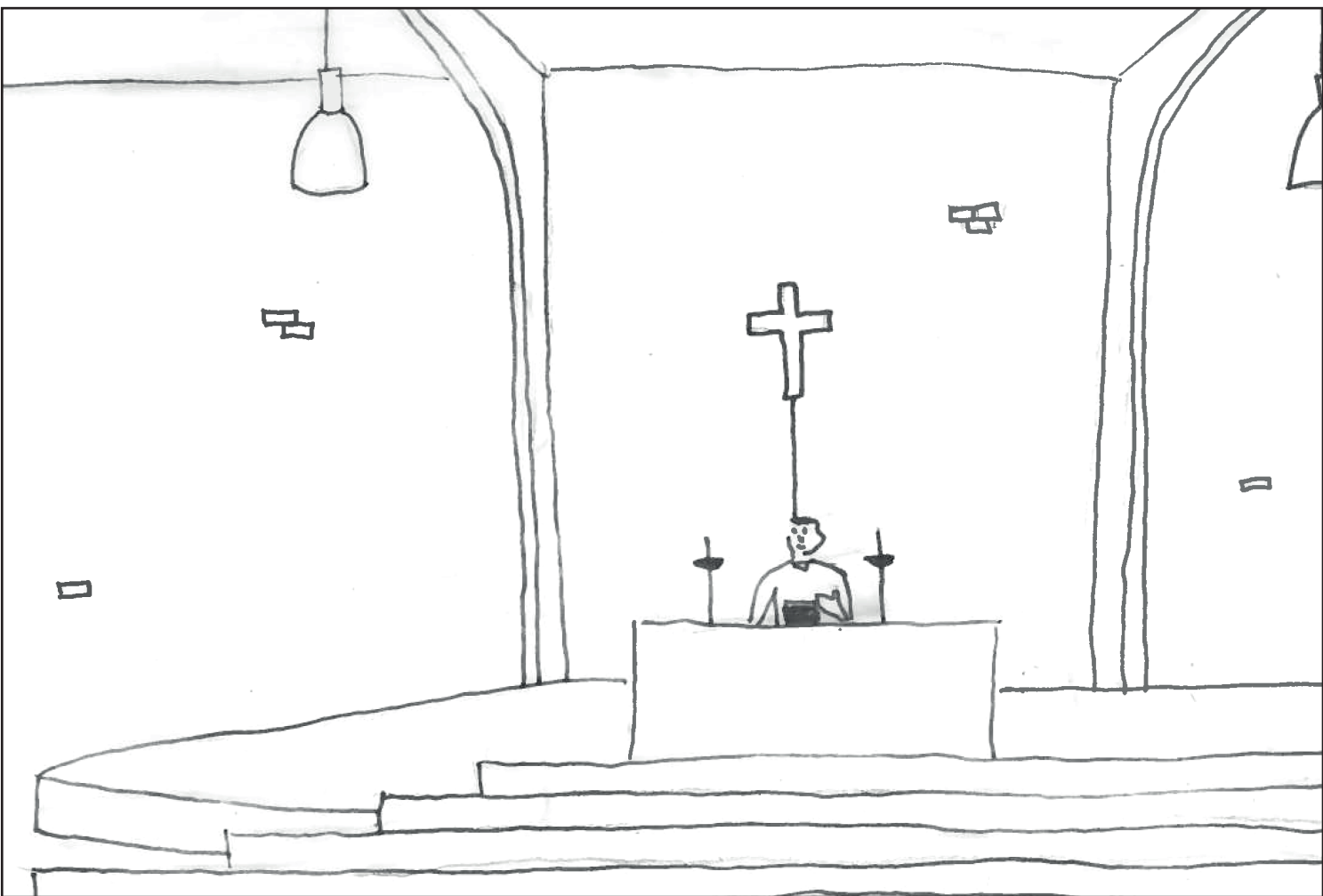
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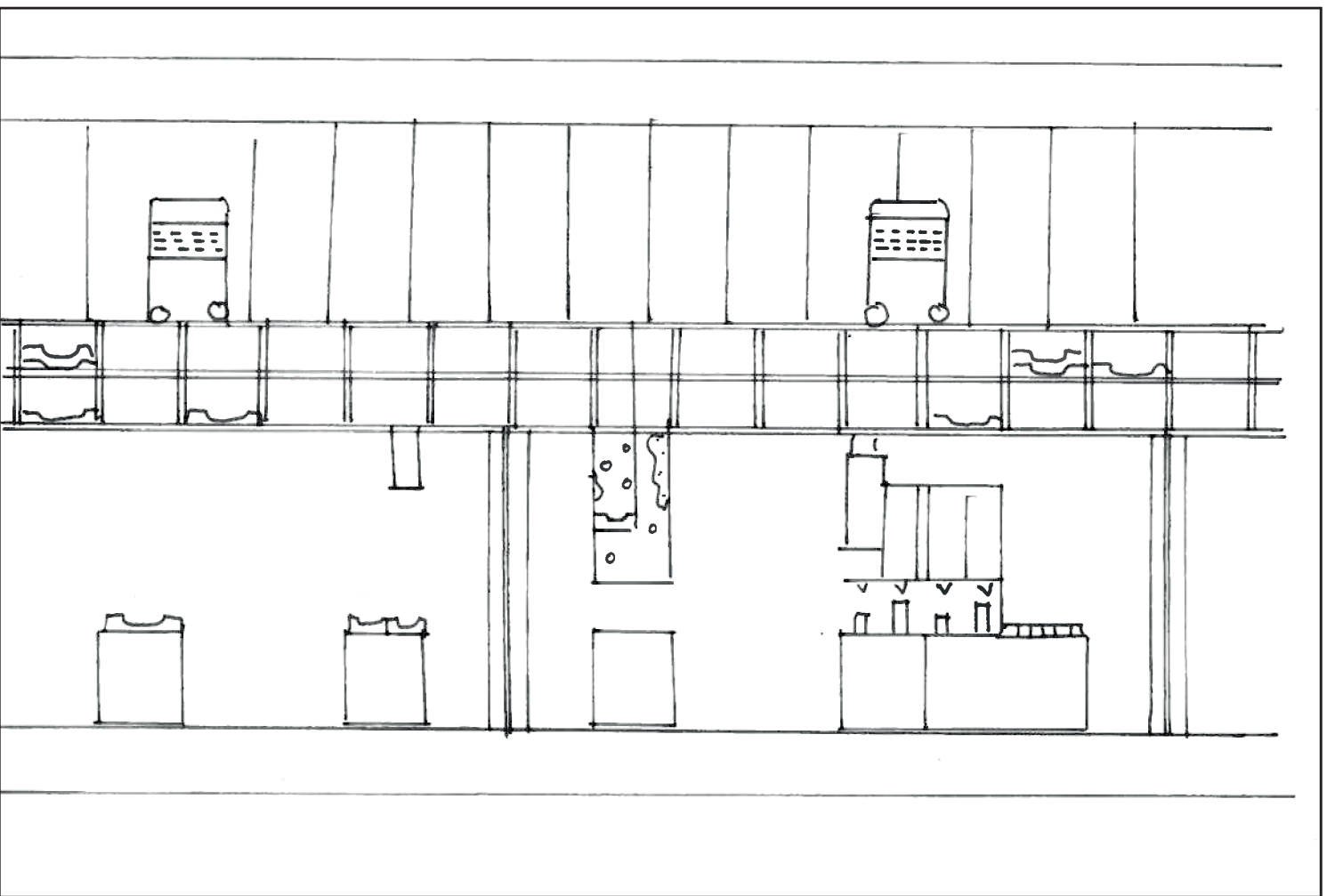
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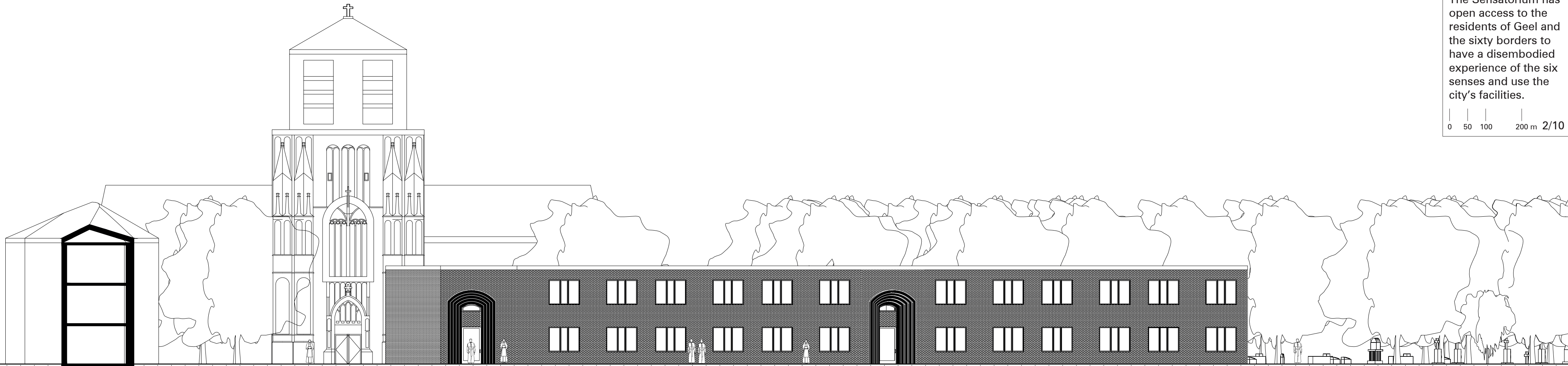


- Ground Floor Plan
- 1. Group Taste Room
 - 2. Group Smell Room
 - 3. Group Sight Room
 - 4. Group Sound Room
 - 5. Group Touch Room
 - 6. Group 6th Sense Room
 - 7. Indv. Taste Room
 - 8. Palate Cleansing Room
 - 9. Indv. Smell Room
 - 10. Indv. Sight Room
 - 11. Indv. Touch Room
 - 12. Indv. Sound Room
 - 13. Silence Room
 - 14. Public Entrance
 - 15. Dining Room
 - 16. Scriptorium

Five outdoor rooms are within the monastery and sensorium for each sense to connect bodies during abscission and blooming.

- 1.Sint-Dimpnakerk Entrance
- 2. Sensorium Public Entrance
- 3. Cemetery Entrance

The Sensorium has open access to the residents of Geel and the sixty borders to have a disembodied experience of the six senses and use the city's facilities.



1

2

2

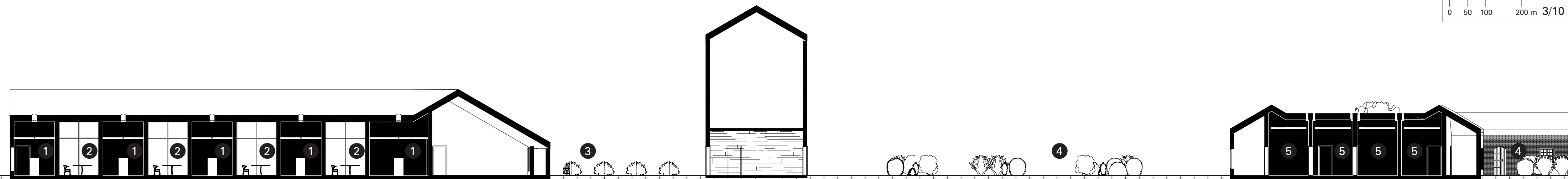
3

The Sensorium

- 1. Indv. Taste Room
- 2. Palate Cleansing Room
- 3. Group Taste Room
- 4. Group Smell Room
- 5. Indv. Smell Room

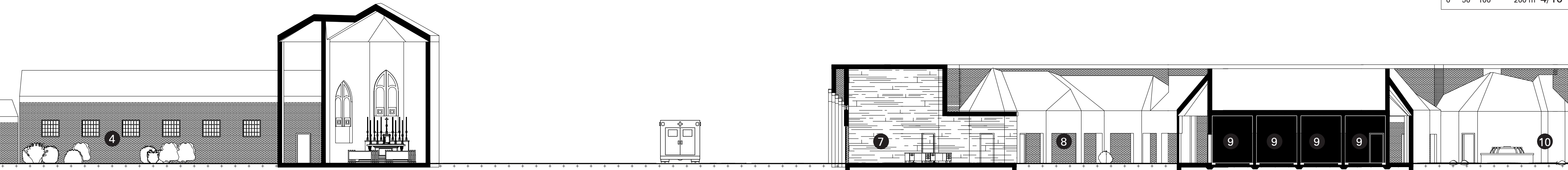
Bodies walk through the city and sensorium to enhance the varying degrees of the five senses in a post-pandemic society to feel less isolated and help with healing.

0 50 100 200 m 3/10



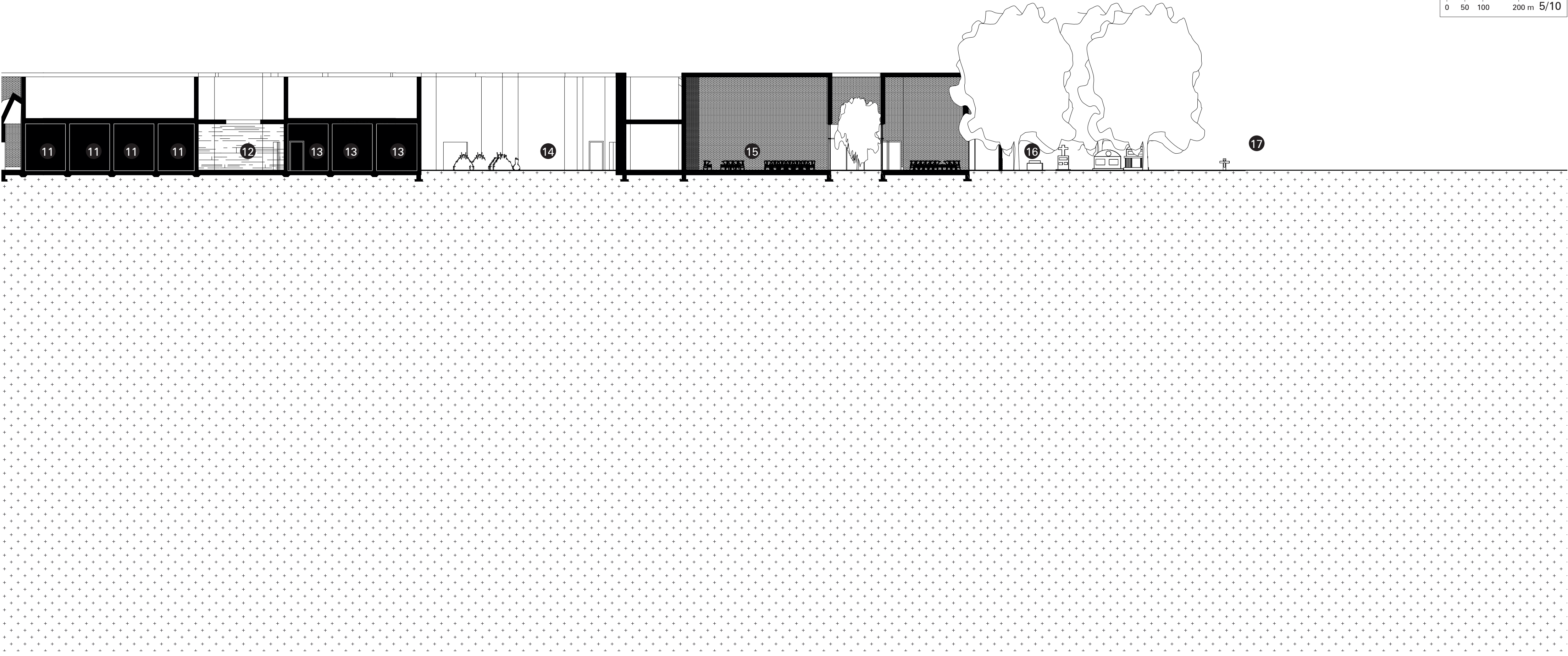
- 6. Gasthuis
- 7. Border Lobby
- 8. Public Sight Room
- 9. Indv. Sound Room
- 10. Public Sound Room

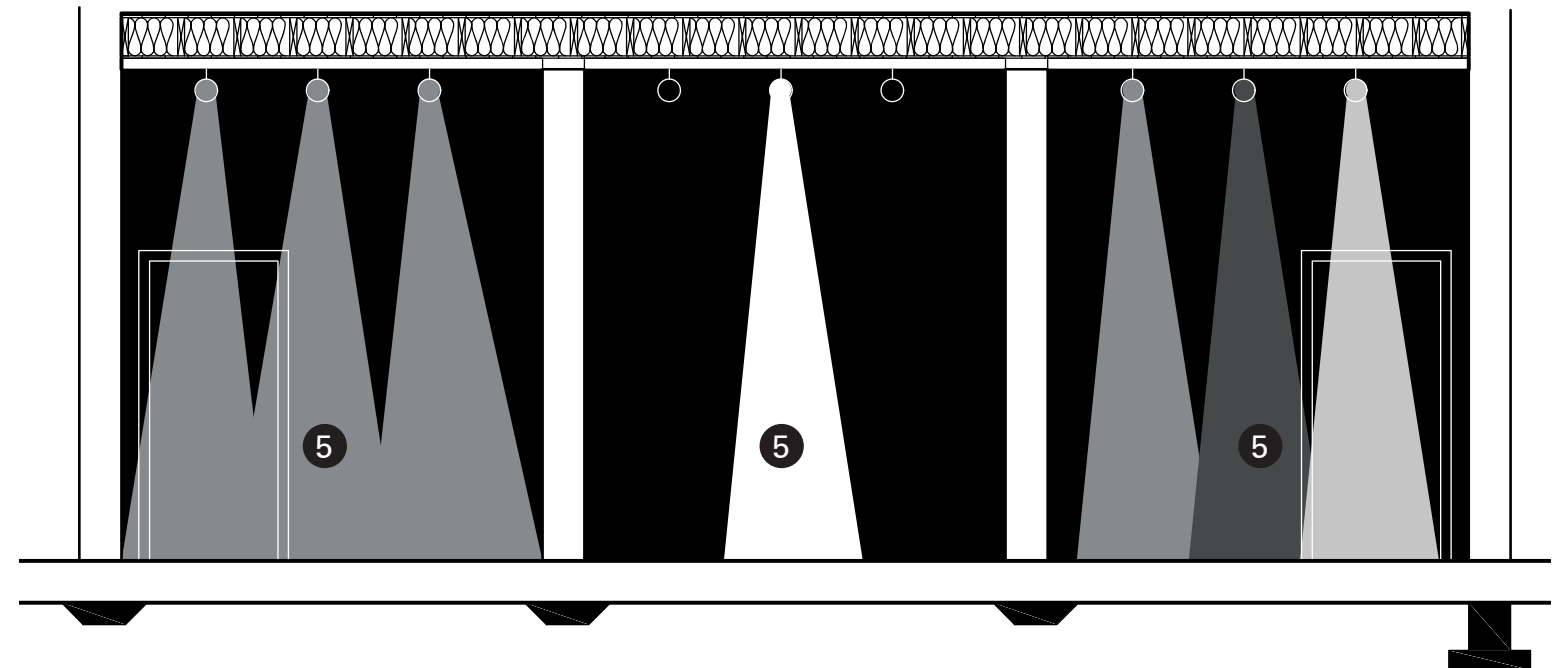
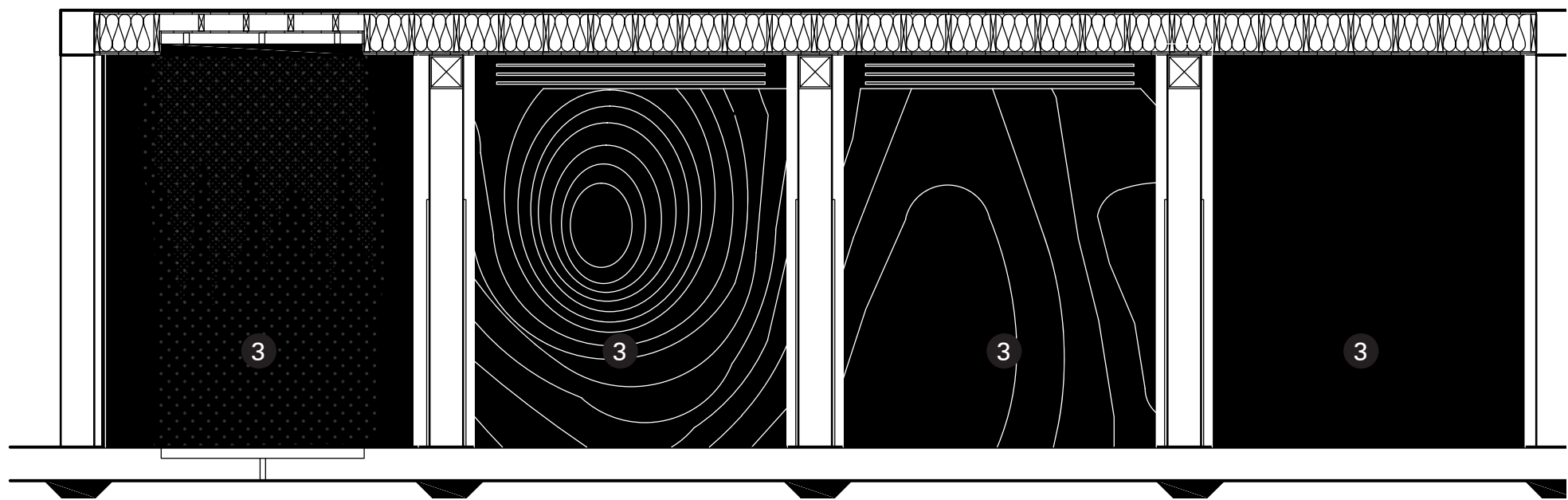
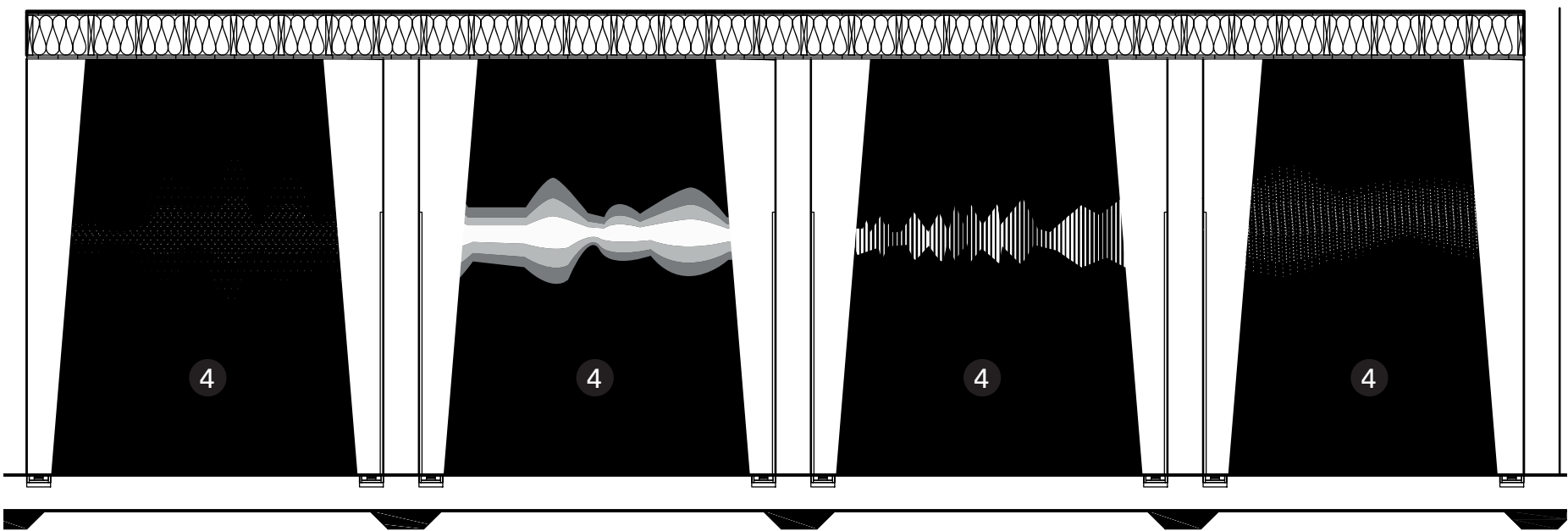
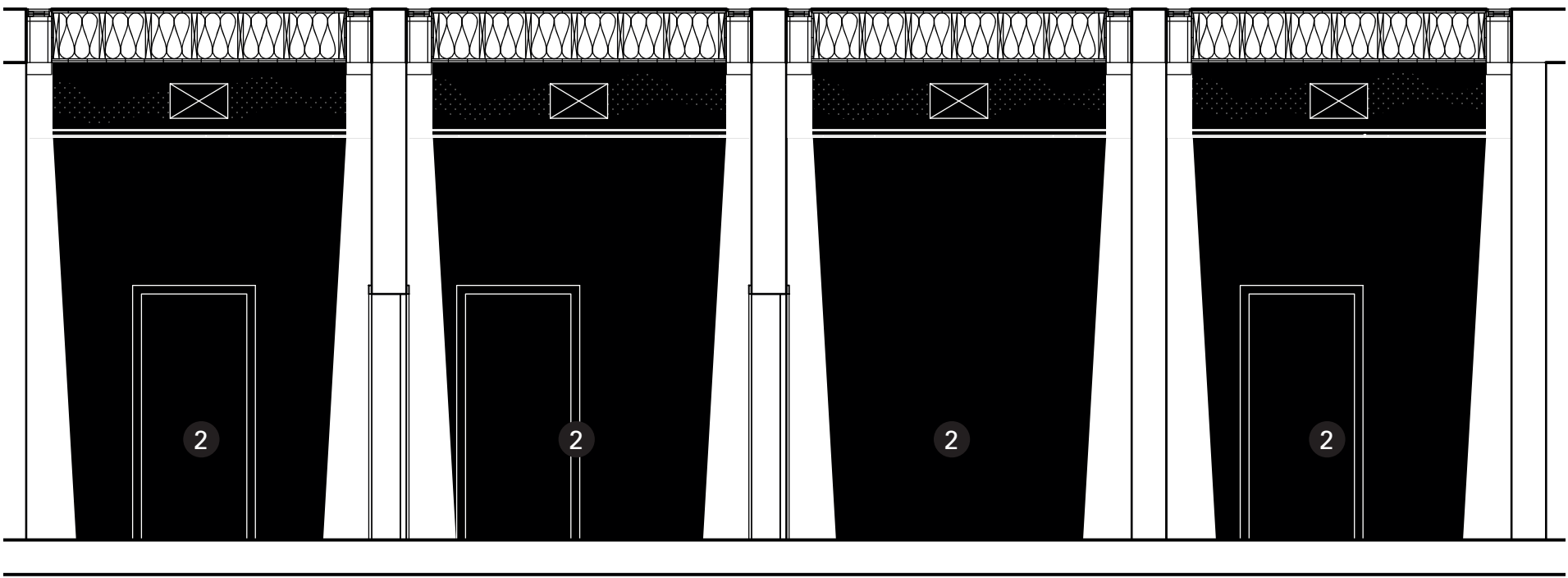
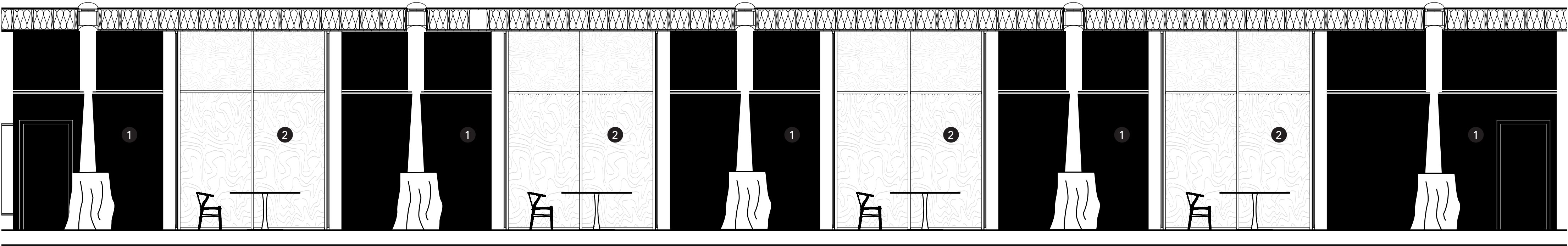
0 50 100 200 m 4/10



- 11.Indv. Sound Room
- 12. Public Silence Room
- 13. Indv. Sight Room
- 14. Public Touch Room
- 15. Dining Room
- 16. Public 6th Sense Room
- 17. Existing Cemetery

0 50 100 200 m 5/10



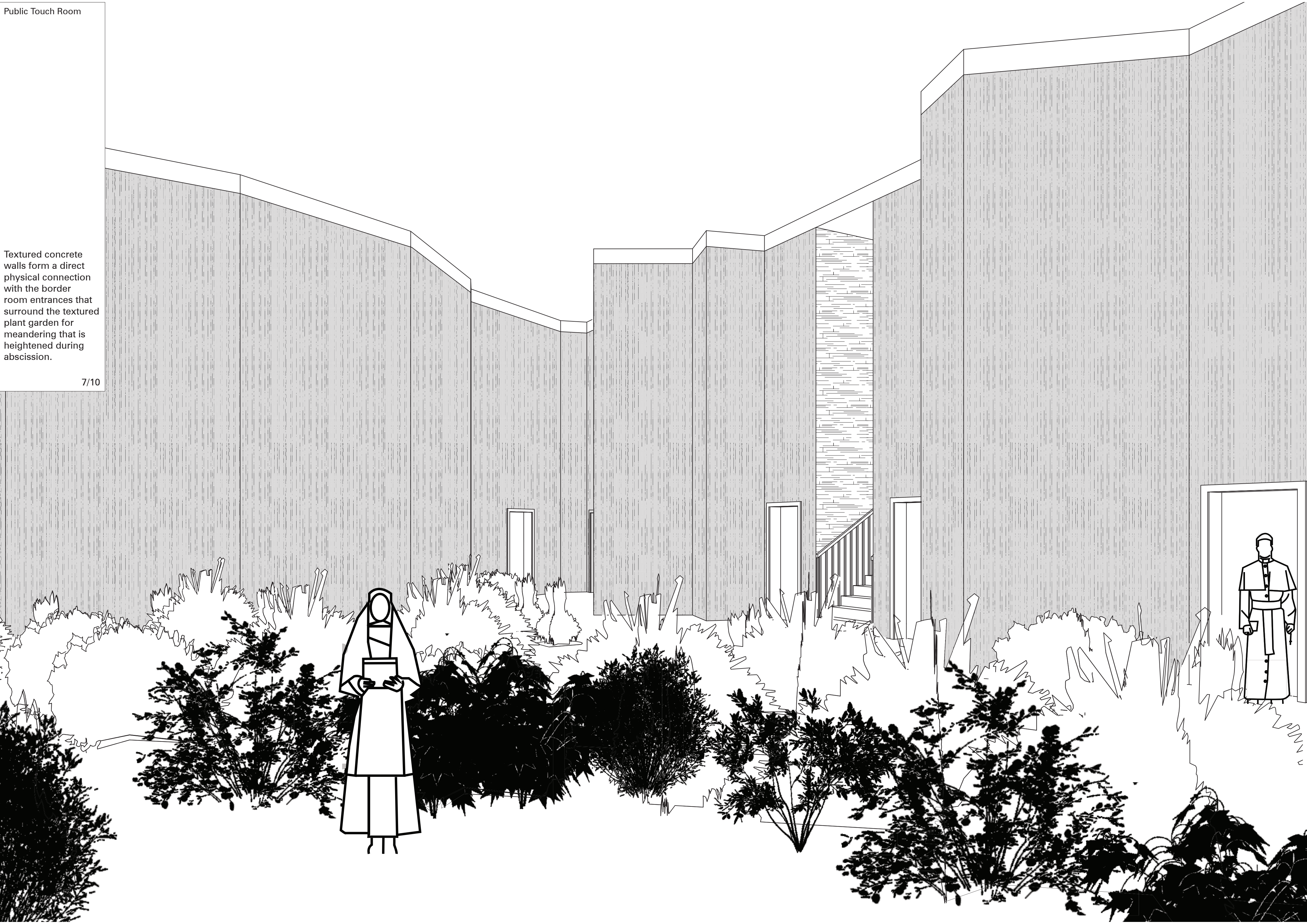


Individual Healing
Rooms

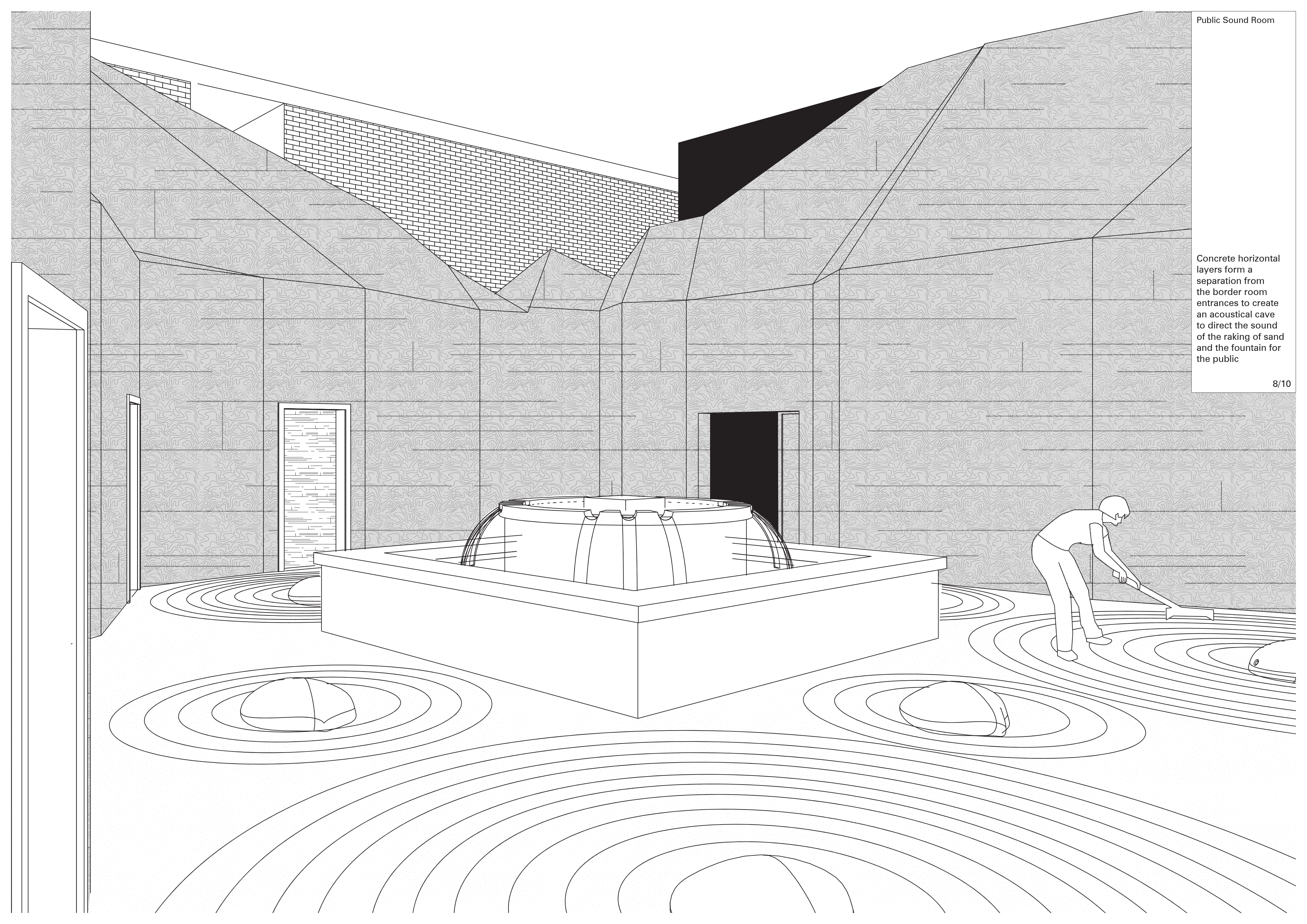
- 1. Indv. Taste Room
- 2. Indv. Smell Room
- 3. Indv. Touch Room
- 4. Indv. Sound Room
- 5. Indv. Sight Room

Bodies walk enfilade
through the black
individual sensory
rooms with lighting
that highlights the
sense to prevent over
stimulation.

Textured concrete walls form a direct physical connection with the border room entrances that surround the textured plant garden for meandering that is heightened during abscission.



Concrete horizontal layers form a separation from the border room entrances to create an acoustical cave to direct the sound of the raking of sand and the fountain for the public



A polished concrete crystal-shaped roof is held up by mirrored columns that reflect the colorful plants, refract the surrounding water barrier, and create a barrier for the public to walk around the garden while interacting directly with the borders.

