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25<sup>th</sup> Anniversary of the Grožnjan International  
Summer School of Architecture

**CELEBRATION OF UNCERTAINTY & DELIGHT  
IN THE UNKNOWN**

Back in 1989 a group of then young enthusiasts, mostly architects and art historians, gathered in small but lively Istrian town Grožnjan to celebrate 80<sup>th</sup> anniversary of Futurist Manifesto. Under the title Back to the Future they expressed their dissatisfaction with architectural formalism of the day and dedicated the event to Reyner Banham (1922–1988). Next year Nigel Whiteley and Cedric Price have confirmed their uncertainties and founded delight in the unknown as the main substance of the Grožnjan Summer School of Architecture. Celebration shouldn't only have emotional or social implications and consequences, but architectural as well. The question is: in the face of today's interrelated multilayered realities, should architecture be on the side of seriousness or fun? How can architecture embrace joyfulness and cheerfulness while still remaining sober as a discipline? What new modalities can architecture assume in the 21<sup>st</sup> century?

# 2014

This and many other topics will be presented and discussed by a selection of international experts:

## TEZUKA Architects

Tokyo-based Takaharu and Yui Tezuka established one of the most innovative practices working today. With spatial designs that are skilfully integrated with the outside environment, their designs range from private houses to community buildings. Their most important works are the Roof House, in which daily life expands onto the roof, and the Echigo-Matsunoyama Museum of Natural Science, which can be buried under 5m of snow. The Fuji Kindergarten takes the form of a 200m-circumference oval-shaped roof space. Woods of Net, 320 cubic meters of timber members are used and there is nothing same among all the 589 members.



## Antonino Saggio

He contributed several times to the activities of the Grožnjan Summer School of Architecture. Saggio is coordinator of the PhD program In Architecture Theory and Design at la Sapienza in Rome and wrote many books in several languages. He is the editor of famous book series 'The IT Revolution in Architecture' where 38 titles were published through Birkhauser and Edilstampa, mainly in English. Saggio delivered lectures in many institutions around the world, trying to create a solid cognitive and theoretical structure to insert the digital research of contemporary architecture within the main course of architectural debate.



## Andreas Lichtblau

He is professor at the TU Graz Institut für Wohnbau. From the beginning of their joint work, 'lichtblauwagner architekten' made a theme primarily of invisible conditions of converted space. They understand planning as a development of constructions, which control their inner climate with a minimum of energy, and they expand this through research on building systems, which can be used flexibly and which – particularly in residential building – leave anachronistic norms behind. Advanced consumer technology and flexible useful potentials characterize their architecture without letting it take over the aesthetics.



## PENEZIĆ & ROGINA architects

Zagreb-based Vinko Penezić & Krešimir Rogina have received awards six times at Shinkenchiku and Central Glass competitions in Tokyo and have exhibited three times at the Venice Biennale. They are professors at the Academy of Applied Arts, University of Rijeka and guest professors at the UACS Skopje. P&R established the international symposium/workshop in architecture in Grožnjan in 1989. They have realised a number of projects and buildings of different typologies, recently the Lantern/Lighthouse of Friendship in Tokamachi, Niigata, Japan.

**Special guests:**  
**prof. Samantha Hardingham,**  
**AA London;**  
**prof. Miško Ralev,**  
**UACS Skopje**

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## **Workshop:**

# **ARCHITECTURE & COOKING**

The definition of Umami has never been clear in foreign languages. Therefore chefs use the Japanese word. It is not about salty, spicy or sweetness. It is something you feel deep in the material. Our body respond to Umami, yet modern science has never been able to define the specific taste. Croatian wine and olive oil contain significant amount of Umami. It is different in each country. You will find Umami in roasted onion of Indian cuisine, Japanese dried fish or seaweed, Italian tomato and cheese to add depth. Umami represents culture of each county in each cuisine. Design something to add or extract Umami in Grožnjan. It could be indigenous to Croatia and understanding of other cultures.

Challenge us with your exceptional ideas and thoughts on the topic. The most outstanding participant will be awarded a grant to attend next year's symposium!

### **PLACE:**

JMC Cultural Centre  
Grožnjan, Istria, Croatia

### **TIME:**

3<sup>rd</sup>-17<sup>th</sup> August 2014

Number of participants  
is limited!