

be captivated  
with our building  
pedagogy - biophilia +  
circularity.  
natural ventilation - air  
should not be sterilised  
over long periods. use of  
filters - air enriched  
with soil derived microbes  
to create 100% natural +  
protective biosphere.  
maximise natural daylight  
to eliminate pathogens.  
increase porosity between  
outdoor/indoor spaces.  
deploy ventilation system  
to draw microbially  
diverse air from trees  
before it's funnelled  
inside. operable skylights  
+ windows to flush +  
recharge microbes.  
scattered indoor plants +  
soil - enriched with  
valuable microbes.  
humidification - viruses  
survive in dry air 6x as  
long as DIRT + ORDER  
has relative humidity of  
40%.  
use of locally derived +  
reclaimed construction  
materials. simplistic tools  
+ methodologies. on-site  
renewable energy + food  
production + co-learning.  
reduce our foodprint  
together in Wurundjeri  
Country/Sunshine North.

\*bonus - probiotic tonic  
to clean surfaces like  
how nature has been  
cleaning itself for  
centuries.

it's all theatrical!  
over time microorganisms  
adapt, survive, thrive  
everywhere + under harsh  
conditions. many are  
derived from us, feeding  
off our debris.

inhale deeply.  
with each breath you  
bring in oxygen deep into  
your alveoli of your lungs.

sit down.  
each place you sit, you  
are surrounded by a  
floating, leaping, crawling,  
circus of thousands of  
species.

dig in.  
as you nourish, your gut  
harbours thousands of  
microflora species.

food for thought.  
we discard food in  
the presence of  
microbes. we are  
microbe farmers  
through an ancient  
+ cultural  
fermentation  
practice. we  
employ microbes  
via composting -  
turning waste  
into...

# D. I. R. T. + ORDER

[dump it right there]

| NO TIME TO WASTE

...your next  
choice, help  
one person's  
table scraps  
into another  
person's  
energy.