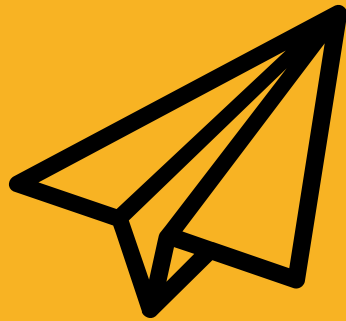


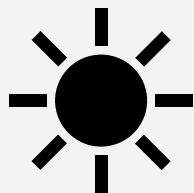
**ERASMUS+**

**RECYCLING -  
RE-CONSUME**



**BY ANA, KLARA, AGATA, AMELIA, JAKUB,  
SIMON**

SUNDAY

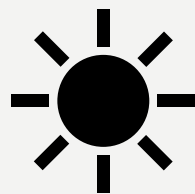


Travel and arrival of the Croatian and Turkish team.

The Croatians flew by plane from Zagreb to Warsaw, then took another plane from Warsaw to Gdansk, then the train from Gdańsk to Koszalin.



THE TURKISH TEAM CAME BY BUS  
FROM ADANA TO ISTANBUL, FROM  
ISTANBUL TO BERLIN THEN  
STRAIGHT TO KOSZALIN,.



# MONDAY

- We walked to school in the morning, at the school we had an assembly.
- The polish team prepared a nice welcome with singers and dancers,
- We played games to get to know each other – we were in random groups,
- We learned each others languages
- The polish team also made some cakes for the guests.





# TUESDAY

## BANANA CRUST SAUCE

### MATERIALS

- 5 pieces of Banana peel
- 1 small red onion
- 1 tablespoon Coriander seeds
- 2 tablespoons of butter
- 1 tablespoon Olive oil
- 1 red pepper
- 1/2 teaspoon Cinnamon
- 2 capia peppers
- 1 teaspoon salt
- 1 finger-sized piece of Ginger

### RECIPE

Wash the banana peels thoroughly, boil them in boiling water for 10 minutes and drain the water.

Chop it small and set aside.

Chop the onion into small pieces.

Add the butter and olive oil to the pan and stir.

Add the onion and cook for 2-3 minutes.

Grate the ginger into it, crumble the peppers and add all the spices and mix.

Chop the capia peppers into small pieces and add them to the saucepan along with the banana peels and mix.

Add salt and cook, stirring Decently, for 20-25 minutes.



## APPLESEEDS AND PEELS VINEGAR

### MATERIALS

- 1 kg of apples
- 1 liter of water
- A piece of bread
- 1 tablespoon bulghur
- Half a tablespoon of salt
- Half a tea cup of natural apple vinegar
- 1 tablespoon of honey



### RECIPE

After washing the apples, cut them into eight, first throw a little from the apples into the jar.

Then put bulgur, a piece of bread, salt on it and fill it with apples.

At the end, fill the jar with apple cider vinegar, honey and water and cover it with cheesecloth or a napkin.

Tighten it with a rubber.

Leave in a dark and cool place for four months, then drain.

Let it stand for 1/2 month and it is ready for use.

## A WATERMELON PICKLES

### MATERIALS

- 1 kilogram of watermelon
- 4-5 cloves of garlic
- 1 and a half cups of green
- 2 and a half tablespoons of salt
- 1 and a half liters of boiled water
- 4 - 5 fresh peppers
- Half a bunch of parsley
- 2 glass jars

### RECIPE

Peel the green part of the watermelon rinds, chop them small.

Place some watermelon pieces on it, a little parsley, a little salt.

Place the watermelon pieces again, and a little parsley.

Add 2 and a half tablespoons of salt to the boiled and cooled water.

Close the lids of the jars and leave for 25 days in a cool place.

At the end of the 25 days, the pickles are ready.

Two groups cooked two recipes which were banana crust sauce and appleseeds and peels vinegar

We played a game with questions in order to get to know more about each other.

We sang some songs together as well, had some Candy too.

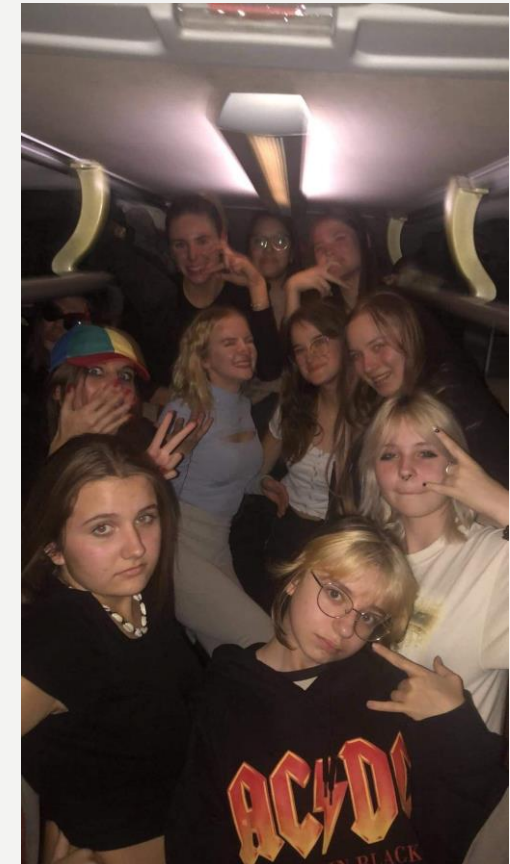






# WEDNESDAY

- On Wednesday we went by bus for a trip to Tri-City
- At first, we visited the famous Sopot Pier and 'Monciak' promenade
- Then we went to Gdańsk where tour guide showed us around the city center
- We also had some free time



# THURSDAY

- That day all groups participated in barista classes.
- Then we went to our city theatre where we could see the backstage
- Unfortunately, this was also our last day together
- We also had goodbye party where we danced and ate lots of pizzas



# GOODBYE PARTY



# THE END

