

NEWSLETTER

JULY 2025



ECOCUISINE IN MARIBOR: A 3 DAY JOURNEY FROM WASTE TO SUSTAINABILITY

From 9th to 11th May 2025, the city of **Maribor** hosted a unique, hands-on workshop as part of the **EcoCuisine project**, funded by the Erasmus+ programme. Over the course of three days, participants explored the environmental impact of **used cooking oil** and discovered **innovative, sustainable ways to give it new life**.

UNDERSTANDING THE PROBLEM

The workshop began with a deep dive into the ecological consequences of improper oil disposal. **Participants learned that just 1 liter of waste oil can pollute up to 1,000,000 liters of water.** The session explored how used oil clogs pipes, harms aquatic life, and drives up public costs—while also presenting eco-friendly alternatives to petroleum-based products.



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FROM THEORY TO PRACTICE

The second day brought creativity and sustainability together. **Participants learned how to turn used cooking oil into non-toxic, long-burning scented candles.** Each person made their own candle while gaining insight into the full production process—from oil filtration to wax blending and scenting.



A SYMBOL OF UNITY

As a final touch, leftover wax from the candle-making sessions was used to create a large group candle—a glowing symbol of community, creativity, and shared purpose.



FROM WASTE COLLECTION TO CIRCULAR ECONOMY

On the final day, the group visited the BOLJE d.o.o. collection center. There, they observed how used oil is gathered from households and restaurants, filtered, and transformed into wax for candle production. The experience provided a real-world look at the circular economy in action.

A TASTE OF SUSTAINABILITY

Throughout the workshop, participants enjoyed meals prepared by Chef Rok Zebec at Gostilna pri Karlu, known for his commitment to zero-waste cooking. His dishes—crafted from every part of the ingredient—highlighted the delicious side of sustainability.



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