

Benefits:

- All green waste solved.
- Negative CO2 impact: CO2 locked into ground, trees planted and
- Helping improve the fertility of the local land.
- A unique experience for festival goers.

Examples of some of the drinks we make:

- G & Tea. Gin, iced tea, lime and mint.
- Elderflower, mint and verbena iced tea.
- Foraged berries, rosemary and lemon balm tea.
- We can also make (ice)teas from mate and cascara, both with caffeine for those that want!



We offer an exciting opportunity, experience and waste solution for festivals. We make tea from waste, your waste.

Our concept is simple, we take your waste, compost it, plant herbs with this, and return to your festival with a cool and viable product to sell.

By turning green waste into compost, we then grow the herbs we need to make fresh teas, ice teas and cocktails. We return to the festival with our herbs, making amazing fresh drinks and offering customers the chance to make their own. It also looks great! Finally, we are offering a closed loop green waste solution for your festival.



Experience, Partners and who we are:

In 2015 Lab Vlieland collected all the green waste from 'Into the Great Wide Open.' Artur Poterski and Stijn van Gestel won a competition with their school The Academy of Popular Culture and decided to make tea from the waste. Paul Blake-more joined the team as a tea expert. Then from the spring of 2016 the team started growing herbs on location in Vlieland, collecting wild plants to make syrups and designing a beautiful festival bar. During the 2016 ITGWO we had an amazing tea bar surrounded by our herbs, serving these herbs as fresh teas, ice teas and cocktails to very happy customers. Again we collected the green waste from the entire festival and are currently composting it.

Your compost will be looked after at de Plantage Lab and Kas Kantine 2.0 urban farms in Amsterdam west, where we will also grow our herbs.

Here's a short video of us at ITGWO 2016

