



ANDANÇAS

19 a 25 de Agosto 2013

Barragem de Póvoa e Meadas, Castelo de Vide

www.andancas.net



Festival Andanças 2013: ENVIRONMENT AND SUSTAINABILITY

PRESS RELEASE – 18 July 2013

Since the first festival Andanças in 1996, sustainability and respect for the environment are a strong concern. It is our aim to apply best practices in a continuous and progressive way, in order to minimize negative local and global impacts of this large event. We try to disturb our planet as little as possible. Further objectives are to create and establish local and regional changes for a better sustainability, by applying best practices which take root and bear fruit, and to spread principles and practices, which our participants can take with them and apply in their day-to-day life. This year, we focus on the following aspects of environmental concerns:

Waste:

Zero disposable goods – There are no disposable plastic plates, cups or cutlery used at Andanças. Plates and cutlery will be washed after the meals, and there is the Andanças mug for all participants. If there is no around disposable goods, we will use paper plates, which can be composted on site. In order to avoid plastic bottles, there will be drinking water taps all over the festival grounds and other drinks will be served from the tap as well.

Agreement with merchants – Applicants for the concessions of market and gastronomy stands are only selected, if they agree to follow our environmental principles. Dishes must be reusable or, if this is not possible, decomposable (paper plates without ink).

Recycling – All over the festival grounds different types of waste will be collected separately. There will be bins for packaging material, organic waste and other kinds of refuse.

Zero butts on the floor – There will be ashtrays available and smokers are asked to bring their own pocket-ashtray and keep it as a habit. So, cigarette butts end up at their correct destination, during the festival and during the whole year.

Food:

Zero food waste – “Dose Certa” (transl.: proper serving) is an initiative with the objective of encouraging our participants to only take as much food as they can eat, with the goal that no food is left on the plate.

Menu Zero-Kilometer – The meals prepared at the Andanças canteen are made from locally produced ingredients whenever possible. During one day, the ingredients for the whole “Zero Kilometer” menu will come from producers less than 20 km away.

Water and Energy:

Zero waste of water – We want to encourage a responsible handling of water, and we will save water by using waste water from showers for the toilet flushing, and by providing dry toilets and urinals.

Using sustainable means of transport by habit – We want to encourage our participants to use public transport and therefore worked out discount schemes with CP and with Rede-Expressos. We also encourage car sharing to get to the festival. Our participants can search for, or offer, free spaces at www.boleias.net.

Renewable energy – We will demonstrate and apply different alternatives of using solar energy.

Andanças is organized by PédeXumbo – Association to Promote Music and Dance.

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