

Have you ever heard of Freeganism? No wonder! Freeganism is more than a new diet based on waste, it's a way of life! I can hear your reaction... Yuck! Well, to tell you the truth, it's not that bad...

Freegan Pony is the first freegan restaurant to open in Paris, France. Here's what they do: they gather all the unsold products from Rungis market, cook them and serve them to their customers on the same evening.

Every day, an incredible amount of unsold fruit and vegetables end up into the waste bin. In France, almost 21% of food products are wasted. Aladdin, the owner of the restaurant, explains that the aim of the restaurant is not to make money but rather to show people that good cuisine can be made out of these so called "improper products". The other aim of this concept store is to denounce our consumer society.

Even if a meal at the Freegan Pony is not 100% free, prices remain low. A meal is only five euros! But customers are free to give more if they want to. They are also free to bring some fruit and vegetables home after dinner!
Bon appétit!

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