

CAPACITY BUILDING ACTIVITIES IN THE BRIDGE-BS PROJECT

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INDIGO-MED



The activities of the BRIDGE-BS Research and Innovation Action are funded by the European Union's Horizon 2020 Research and Innovation Programme under grant agreement No 101000240.

SUMMER SCHOOLS



1st Summer School
İstanbul, Türkiye
23-25 August 2022
Students:12
Theme:Blue Economy
Structure:Workshops & Lectures



2nd Summer School
Tbilisi, Georgia
15-17 Sept 2024
Students:14
Theme:Blue Biotechnology
Structure:Blue Economy Hackathon

TRAINING & LEARNING EXCHANGE PROGRAMME



12 PHD STUDENTS IN TOTAL: 3 CO-SUPERVISED



Bilge Durgut
Middle East Technical
University, TÜRKİYE



Loïc Macé
University of Liège, BELGIUM
Grenoble Alpes University,
FRANCE



Trayana Kaludova
IO-BAS,
BULGARIA



Anastasiya Laznya
Stockholm University,
SWEDEN



Séverine Chevalier
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Middle East Technical
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University of Liège & Université
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Catherine Meulders
University of Liège
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Alexander P. H. Smith
Technical University
of Denmark, DENMARK



Esra Ermiş
Middle East Technical
University, TÜRKİYE



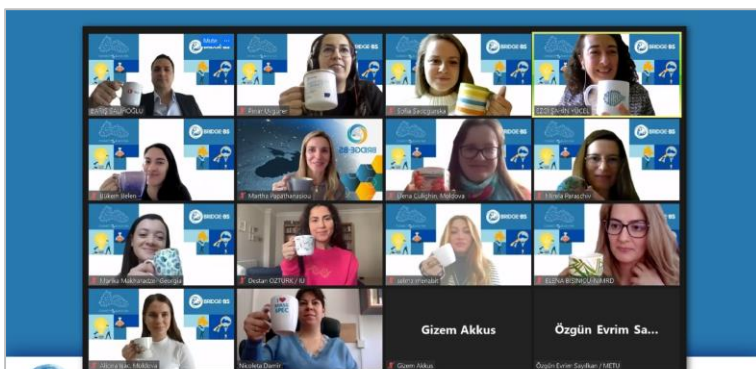
- 2 Cohorts (2020-2023) (2023-2025)
- ECOPS from 6 Black Sea Countries + 6 Senior BSYA
- Represent different **Blue Economy sectors**
- Contributed to the BRIDGE-BS activities, event, Living Labs, National Black Sea SRIA Consultations, and more.
- **1 Orientation Meeting, 1 Summer Training, regular Tea Time Meetings**
- Represent Black Sea in different platforms such as Mission Ocean, SRIA IP Launch, EU R&I Days
- Conducted awareness-raising activities



Black Sea SRIA National Consultation Workshop, Georgia



Black Sea SRIA IP Launch, European Parliament, 04 May 2023



BLACK TEA TIME WITH YOUTH



How to engage with the Mission “Restore our Ocean and Waters by 2030”, France



Black Sea SRIA Implementation Plan Drafting Meeting

>300
STUDENTS
were involved in total.

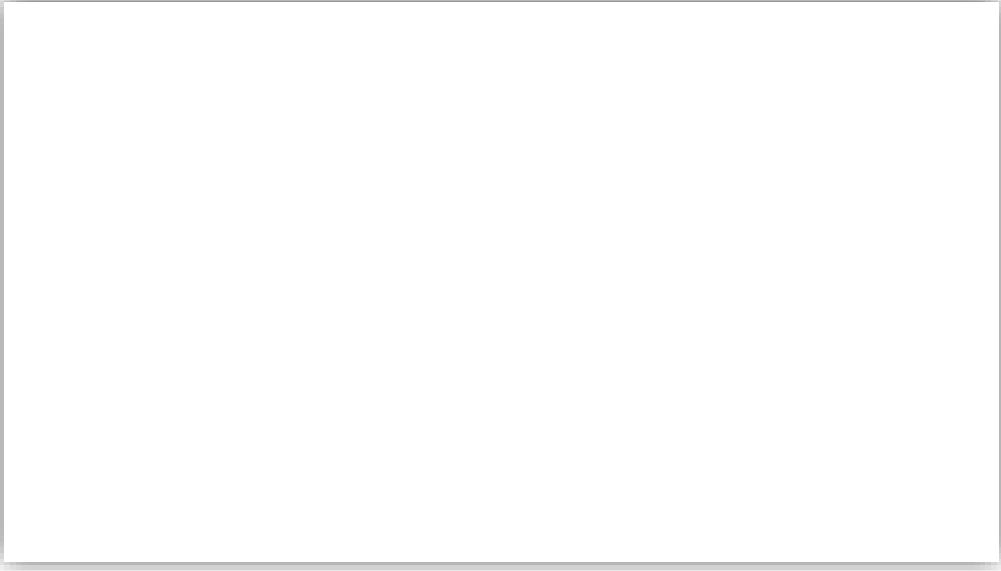




BRIDGE-BS

**BLACK SEA
OCEAN LITERACY NETWORK**

We want every Black Sea citizen
to become Ocean Literate!



“Science for Citizens” Campaign:
interviewed experts from the consortium to
prepare the campaign videos on least
documented Black Sea stressors after review
of national press in all Black Sea countries.

**EMSEA 2023 Conference on Ocean Literacy in Batumi, Georgia: 1st
Black Sea Literacy Group established to grow the Black Sea Ocean
Literacy community!**



- Habitat degradation
- Climate Change
- Invasive species
- Mineral extraction
- Decrease of fish stocks





BLACK SEA COOKBOOK

seafood recipes

SECOND EDITION

Discover the rich culinary culture, history, and seafood dishes of the Black Sea region!



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CHAPTER ONE Recipes from the Species Inhabiting the Sea Throughout Their Life Cycle

HORSE MACKEREL (MEDITERRANEAN/ATLANTIC HORSE MACKEREL)

Trachurus trachurus
Sofia (BG) / Shovda (Shov Zvats) (GE) / Stavrid (BG) / Istavrit (TR) / Shovyda (Ukraine) / Abo Zvychno (UA)

MULLET

Mugilidae
Kafal (BG) / Khorikara (GE) / Chafal (BG) / Kafal (TR) / Luban, Synhl, Hestrons (UA)

MUSSEL

Mytilus galloprovincialis
Chernomorski (BG) / Midski, Mida (GE) / Mide (BG) / Mideye (TR) / Mids, skaly (UA)

PONTIC SHAD (DANUBE MACKEREL)

Alosa immaculata, *Alosa panicea*
Kangyara (BG) / Kankara (GE) / Scumbe de Dunare (BG) / Tisa (TR) / Dunolska Puzanok Chomomorski (UA)

SEA SNAIL (RAPA WHELK/VEINED WHELK)

Rapana venosa
Rapana (BG) / Rapana (GE) / Rapana (BG) / Deniz Salyanguzu (TR) / Rapana, Rapana (UA)

SPRAT

Sprattus sprattus
Tricoma (BG) / Kankara (GE) / Sprat (BG) / Caca (TR) / Kika, Yempeyski Sprat (UA)

TURBOT

Scophthalmus maximus, *Psetta maxima maxatica*
Kalkan (BG) / Shov Zgav Kalkan (GE) / Calcan (BG) / Kalkan (TR) / Kalkan Chomomorski (UA)

WHITING

Merlangius merlangus
Medjid (BG) / Merlangi, Pichka (GE) / Bacakar (BG) / Muzgri, Bakidara (TR) / Merlangi (UA)

MARINE SPECIES

ANCHOVY IN THE SAUCE

Satsbeliani Qapshia

Apso Autonomous Republic, Georgia

Historical, Cultural, and Gastronomic Significance
The cuisine of coastal communities is deeply connected to fish and the many delicious dishes prepared with it. Along the Apso coast, fisheries have long been a vital source of income, especially during the winter months. At dawn, boats filled with fresh catches such as horse mackerel, mullet, garfish, herring, garfish, halibut, flatfish, and sturgeon would return to shore, their nets brimming with the sea's bounty. As winter approached, anchovy became the centerpiece of preservation efforts. Large quantities were salted, marinated, canned, smoked, or dried, ensuring a steady supply. This versatile fish also inspired a rich variety of traditional dishes, making it a staple of the region's culinary heritage.

Open Fire, Stove, Oven 4-5 Servings 40-45 Mins Difficulty Rating

Ingredients

- 1 kg anchovies
- 150 g walnut
- 3 tablespoons of melted butter
- 1 bunch of coriander
- 250 g wild plum juice
- 3 cloves of garlic

Preparation

- Coat cleaned anchovies in corn flour and fry in melted butter.
- Roast walnuts, garlic, coriander, and pepper. Grind with plum juice, add salt.
- Pour the sauce over hot fried anchovies.

Tip

- Start by cleaning the anchovies, preferably selecting larger ones. Wash them well, then remove the heads and bones. Rinse well to ensure they are clean.
- Coat the anchovies evenly in corn flour.
- Melt butter in a pan, then add the anchovies, cooking until golden and crispy.
- Once ready, pour the prepared sauce over the anchovies for added flavor.
- For the best results, cook in a clay pot.

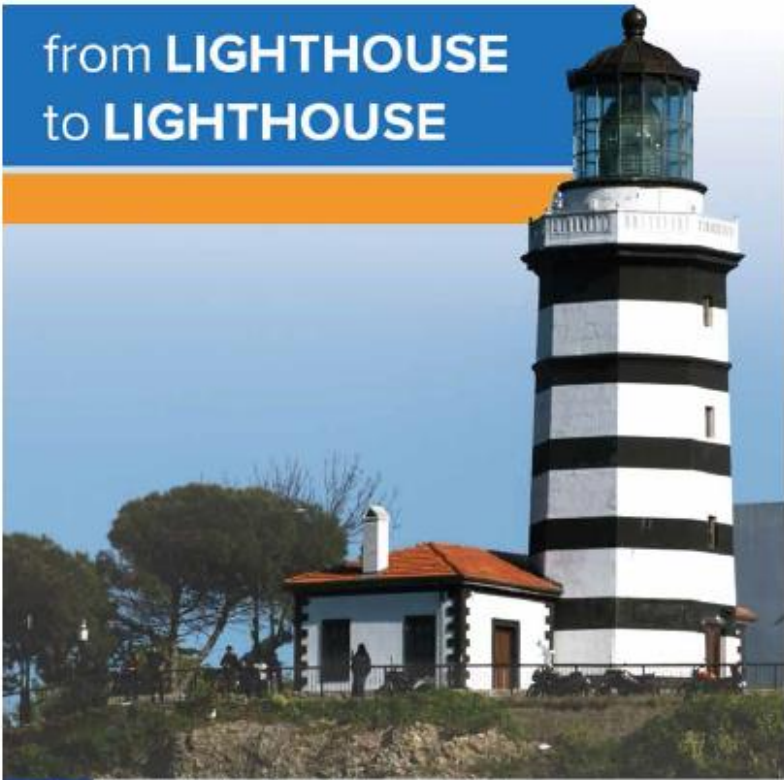
Contributor: The Department of Tourism and Heritage of Apso, Georgia Photo Credit: The Department of Tourism and Heritage of Apso, Georgia

85 recipes collected from 5 Black Sea countries (BG, GE, TR, RO, UA)
1st edition available as an e-book

Scan this for the book! →



from LIGHTHOUSE to LIGHTHOUSE



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