

# DRU IDEN

Nummer 1  
2018



OMSTART

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# Editorial

Welcome to the brand-new edition of *Druiden* 2018!

With the new year festivities drawing to an end and the snow finally settling, I am sure everyone must be busy making plans with friends and catching up with lectures.

The theme for this *Druiden*, the first one in the beautiful year is Omstart, or reboot. The dictionary explains reboot as a process by which a computer executes its boot process, effectively resetting the computer and causing the operating system to reload, especially after a system failure. Just as the meaning signifies, this edition of the *Druiden* is aimed at inspiring and motivating people to start new and afresh this year; leaving behind shortcomings and failures of the past in the past itself and start anew in full strength and zeal.

We aim at providing entertaining, informative and fun articles in all the editions. However, we require your unfailing enthusiasm, encouragement and support in doing so.

As always, we love receiving articles from you and are very happy when we receive them in plenty everytime.

I hope you enjoy this edition as much as we loved putting this together for you and do let us know your ideas and suggestions as always.

Warm regards,  
**Sera Susan Jacob**  
Redacteur  
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**TRYCKERI OCH REPRO**

**Tryckeriet, E-huset**

# *Movie review*

## Edge of Tomorrow

- Erik Robertsson

### Abstract

Becoming a major box office hit during the summer of 2014, Edge of Tomorrow, starring Tom Cruise, Emily Blunt, and amazing supernatural aliens called mimics, combines an interesting plot, fascinating and well designed CGI with the hardest ingredient to get correctly in science fiction: believability.

### 1. Review

Five years prior to the start of the movie, Earth was invaded by an alien species that has since expanded all across central Europe. The protagonist William Cage, an US officer working with public relations, is hastily forced to join an invasion of France by his superior, even though he lacks combat experience. During the battle, the inexperienced Cage and his comrades in arms, face the mimics, small ravenous creatures with immense speed and mobility. The invasion, which was supposed to be a surprise attack, soon becomes a slaughter. One after the other, the members of Cage's squad fall lifeless to the group. As a mimic, greater in size, blueish, and faster, turns to kill Cage, he instinctively decides to trigger an explosive to kill the mimic before he's finished. But instead of dying alongside his comrades, Cage wakes up alive the day before the invasion takes place. He has been trapped in a time loop that takes him back to the same moment in time everytime he dies. Cage teams up with a veteran fighter named Rita Vrataski, the face for the human resistance, to exploit the time loop in order to defeat the mimics. The movie does an excellent job in portraying military discipline and the harsh jargon between recruits with both seriousness and humor.

What I like about the movie is that the battle suits of the soldiers look realistic, as if it would be possible to create in the near future. The most entertaining part of the movie is that neither the hero nor the heroine actually are dull, immortal warriors with incredible skill. They are human. They mess up, they die. Not just once. Not just in a dream. They die. Again, again, and again. It is a movie where the fate of the hero is unpredictable and the outcome of a fight scene is not predestined to be with the hero on top.

### 2. Grade on the pH-scale

Regardless if you enjoy science fiction or not, Edge of Tomorrow is brilliant movie with a message that most students will have heard before. Nevertheless, as Ladok-results are starting to pour into our mailbox, it might be nice to have in mind that in order to succeed, you have to make mistakes and fail.

The final verdict is that Edge of Tomorrow gets a **7.7** on the pH-scale, combining the basic elements of science fiction with an interesting twist that is as new as neutral can get.

# All good go in three

- Andrea Öhlander

As you may know all good go in three. The three wise men, the three little pigs and the elements C, S and N. Therefore, because the theme of the first Druiden is omstart (restart), I'm going to present to you three good things to start off the year with.

*Firstly*, I'm going to start with the best thing of all: food. Now that the Holidays are over I'm sure some of you have spent your fair share of money and eaten tons of not-the-healthiest food. Here comes, therefore, a praise-worthy, healthy and good recipe I learned from a friend of mine.

## **The Recipe**

For four people - 17-20 minutes

Ingredients-

1. A whole onion.
2. Two cubes of vegetable stock.
3. A packet of crushed tomatoes.
4. Two to three-decilitre red lentils.
5. A can of coconut milk.
6. Two to three carrots (or any other root vegetable you like).
7. Oil to fry in.
8. Salt and pepper.

Method-

Chop all the vegetable and fry in the oil. Preferable in a saucepan so that you can add the crushed tomatoes and the coconut milk right in the pan when the vegetables have become a bit soft. Then add the stock cubes and about a decilitre of water (depending on how thick you want the soup – you can add more water later if needed). Salt and pepper, and then add the lentils. Let it cook for about seventeen to twenty minutes so that the lentils get soft but don't fall apart. Be careful so that the lentils don't burn in the bottom of the pan, stir the soup once in awhile to avoid it. Serve with some bread or just eat as it is.

*Secondly*, I'll give you the thoughts and opinions of a new volunteer in the Guild. He has shouldered a big post for this year, and I wanted to ask him three questions about three things on the theme omstart (restart). Let me present Elias Carlsson. A nineteen year-old student in his first year of the Biotechnical engineering program. His curly hair, tall shape and playful smile are hard to miss.



## **The Interview**

### **What's your new post in the guild and what are you looking forward to the most?**

My post this year is to be the hovmästare (headwaiter) at the committee of festivities. That means I'm going to oversee decoration, table setting and serving at dinner parties hosted by us. In this task, I will have my work-partner and friend Sofie to help me. Mostly I look forward to the introduction weeks, getting to know the new students, running around in our outfits and planning and hosting events for the nollning!

### **Do you have a New year's resolution? And what is it?**

My new year's resolution is to try to eat less meat. Both for the environment and for the sake of the economy. Although I will let some hung-over kebab pizzas slip through the resolution.

### **Do you have something new? Interpret as you like.**

There is a lot of new for me this year. I'll turn 20 and get to vote for the first time. Also, I'll get to spend my early spring in Lund with Valborg, the Carnival and everything else that is going on, something I'm looking forward to a lot.

Thirdly, I have some thoughts of my own to share. Just like the theme of this article, I would like to bring some light on three good things that have happened this last year, in the year of 2017. As all good may go by three, the bad seems to come in hundreds – and 2017 appeared to be a year of hundreds. But even so, I choose to see the light in the horizon.

## **The Movement**

On the 21st of January, the Women's March on Washington raised their voices to "send a bold message to our new administration on their first day in office, and to the world that women's rights are human rights". But it wasn't just the Washington women who took to the streets. In the article "We're Not Going Away: Huge Crowds for Women's Marches Against Trump" published in the New York Times the 21st of January, it was estimated that around five million people worldwide gathered to advocate human rights and other issues – and most pressing; women's rights.

And that's not all of it because women gained ground in other areas too. Svenska Dagbladet wrote that in both Ireland and Chile, the laws regarding abortion were extensively relived, and in Ireland, a referendum is going to be held this year regarding the further legalisation of abortion.

A brisk wind compared to the active "pro-life" movements that are circling around right now.

Finally, let's talk about the movement that indeed marked 2017 as special – the #metoo. It all started when Harvey Weinstein was dismissed from his own company and expelled from the Academy of Motion Picture Arts and Sciences. His dismissal was a result of the over 80 allegations women had made of sexual abuse against Weinstein. It was the spark that led to the fire that became #metoo, a fire that is still burning and growing. A vital light that may bring essential and needed change to the view of sexual abuse and what many women have to endure.

So no, 2017 wasn't just the hundreds – it was the critical three too. I will choose to see this side of 2017, because as KTH so wisely said in their campaign to attract women to the university – the future is female

## Visste du detta om K-sektionen?

- Manfred Klug, B14

Nedan kommer 5 falska påståenden och 1 som stämmer om Kemi- och Biotekniksektionen. Kan du gissa vilket som är det riktiga?

- 1.Sektionen har Miraculix som skyddshelgon eftersom Kemicentrum är byggt i Frankrike och sen fraktat till Lund.
- 2.Sektionen grundades egentligen 1963 men det tog två år för LTH att godkänna den då helt nyuppfunna vetenskapen ”Kemi”.
- 3.När Bautastenen byggdes var den bara hälften så stor som den är idag. Flera år och flera lager färg senare har den nu den storlek som man ser idag.
- 4.Kemicentrum ligger så långt bort från resten av campus eftersom det förr i tiden kom väldigt mycket svavelrök från labbarna, och lukten gjorde det outhärdligt att bygga något närmre än där V-huset ligger idag.
- 5.I början av Sektionens historia brukade det bjudas på öl efter ett Sektionsmöte var avslutat.
- 6.Bioteknikprogrammet startades för att en professor en dag hade glömt sin ostmacka under semestern och han blev väldigt intresserad av de olika svampar som uppkommit på den när han återvände.

# Att baka bröd är bra för själen

- Emma Kihlberg

Finns det någonting mysigare än att stoppa ner händerna i en varm, jäsande och härlig deg? Jag är en stark förespråkare för att brödbakning är terapi och bra för välmåendet. Att baka sitt eget bröd är dessutom bra för plånboken, hurra!

Kanelbulledegare i all ära, men att känna doften av nybakat bröd sprida sig i lägenheten eller korridorsköket är enligt mig någonting alldeles extra. Att sedan dela den fortfarande ugnsvarma, hembakade, brödbullen och avnjuta den med ett favoritpålägg – det är värt all disk!

Jag vill, till Druidens trogna läsarskara, dela med mig av ett av mina all-time-favourite brödrecept, som dessutom är veganskt och väldigt mättande. Ursprungsreceptet hittade min mamma i ICA:s kundtidning Buffé för ganska många år sedan, men jag gör några saker lite annorlunda än receptet säger.

Låt dig inte avskräckas av att det är torrjäst istället för färskjäst, fördelar med torrjäst är att den inte är lika temperaturkänslig och att den har längre hållbarhetstid

## Kikärtsbröd (ca 12 st lagom stora brödbullar)

1 paket förkokta kikärter (ca 250 g)  
ca 4 ½ dl vatten  
1 påse torrjäst (ca 12 g)  
2 tsk salt  
½ dl rapsolja  
1 msk ljus sirap  
1 dl solroskärnor  
5 dl rågsikt  
ca 7 ½ dl vetemjöl

Häll av och skölj kikärtorna. Dränk dem med någon deciliter kallt vatten och mixa till en slät vätska.

Risikfyllt moment: Koka upp resten av vattnet, gärna i vattenkokare (miljön blir glad). Tillsätt det kokande vattnet till kikärtsvätskan. Måltemperaturen är 42°C, men äger du ingen termometer kan du antingen räkna på termodynamiken kring det hela, eller känna med fingret och göra en rimlig uppskattning.

Släng ner salt, rapsolja, sirap och den perfekt tempererade kikärtsvätskan i en bunke och blanda runt med en trägaffel fyra varv motsols eller tills vätskan är så homogen som hydrofoba och hydrofila vätskor tillsammans kan bli.

Mät upp rågsikten i en separat bägare och blanda ner jästcellerna med en gaffel eller annat tillhygge. Häll ner blandningen i bunken och rör återigen med trägaffeln. Nu är det dags för mjöl! Tillsätt ett par deciliter åt gången för att undvika psykbryt, och blanda/knåda/jobba in mjölet innan du tillsätter mer. Ju mer du arbetar degen desto bättre! När degen släpper från bunken är den redo för jäsning.

Täck över den och låt jäsa i 30 minuter på ett varmt och mysigt ställe.

Knåda degen litegrann på en mjölad bänk-/bordsyta. Dela degen på mitten och gör längder av halvorna. Dela vardera halva i ca 6 bitar och rulla dem till bullar. Lägg bullarna med lagom avstånd på bakplåtspapper och låt dem jäsa i 30 minuter.

Sätt ugnen på 225°C. Grädda bullarna i mitten av ugnen i ca 15 minuter. Låt svalna på ett galler med en bakduk över.

Lycka till och må dina degar alltid jäsa!



# TRÄNINGSSCHEMA

- Filippa Wentz

A new year comes with new years resolutions, and for many the promise to finally start exercising. It's now the time of the year when the majority already has broken their resolutions and chips with dip has become an accepted and regular week night dinner. "But who can afford a gym card? I'm a student, I have expensive literature to buy." You tell yourself as you buy your second donken of the week. This is why I present to you a work out schedule adapted to the busy life of a student with the goal of running an Eslöv marathon within three weeks.

## Week one:

Tuesday: Dust off your copy of Chemical Principles (or heavy book of choice) and finally make use of the money you could have spent on something else. Who needs weights when you already have heavy knowledge in the form of your literature? Just do your regular exercises, but now in a more budget friendly way!

Thursday: Open the door of KC:A. If you have a break between classes, make use of the time and (slowly!) open and close the heavy door of KC:A. This will give you strong triceps and hopefully new friends when you open the door for the students who are late for class.

Sunday: Throw out the empty beer (or soda) cans/bottles left from the weekend and while you're at it, offer to throw out your neighbours' as well. Channel your inner discobolus and throw away!

## Week two:

Monday: After a week full with strength exercises, this week's focus will be endurances. The first exercise of the week will be running after bike thief's/biking from bike owners. The adrenaline rush will add a whole new dimension to exercising!

Wednesday: Swimming 100 laps in sjön Sjön around ön Ön. This will test your endurance and will power when you battle through the paint infested waters.

Saturday: Do the "Punschen kommer". It's Saturday, and let's face it, you'd rather be at a sittning than working out. I say enjoy yourself, go to the sittning, but at the sitting do at least ten punschen kommer. Punschen kommer is an underestimated and student friendly squat substitute and as a bonus you will be the highlight of the sittning!

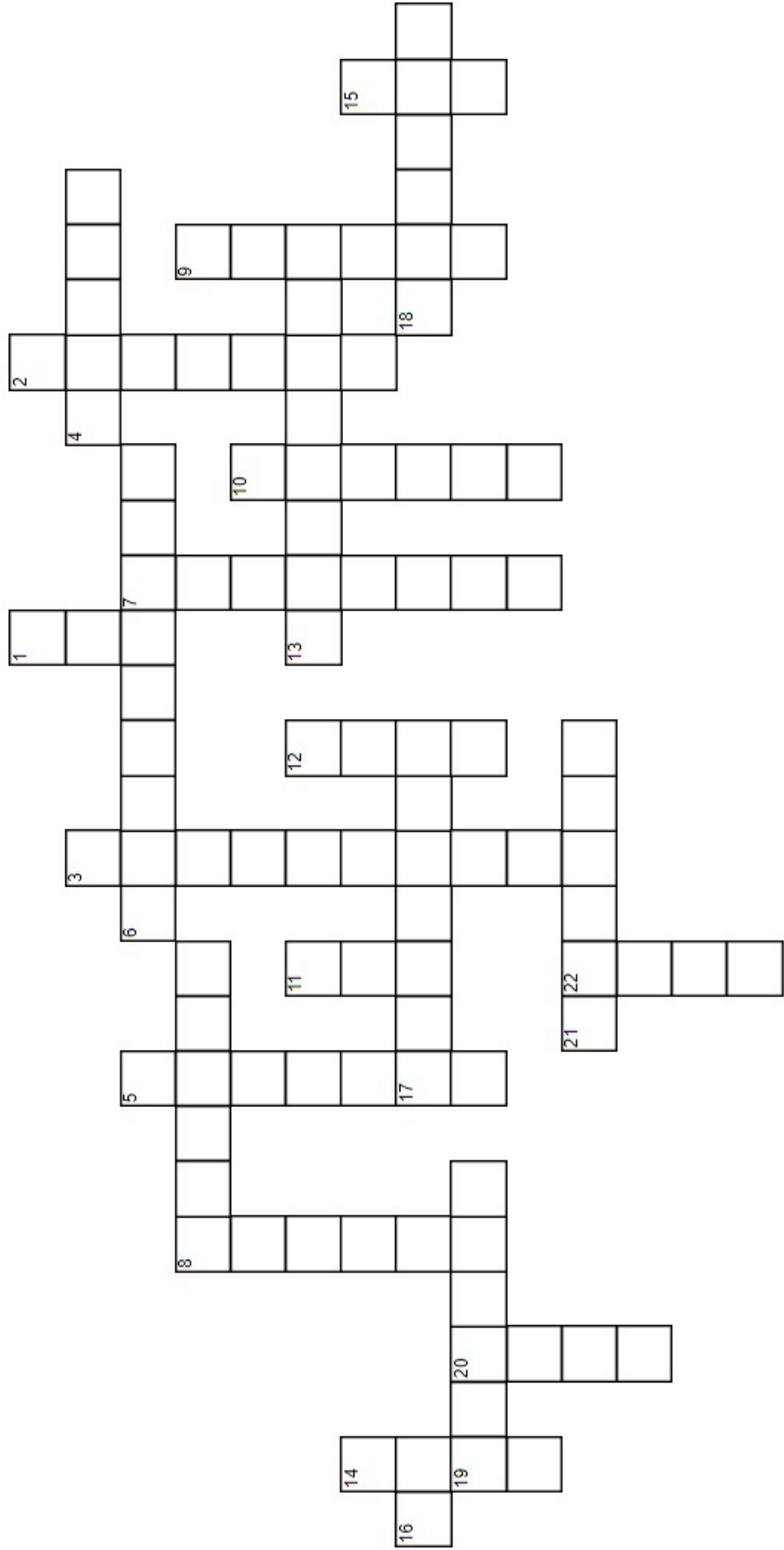
## Week three:

Tuesday: Let's be honest, after two intense weeks you are probably sore and tired. This is why Tuesdays work out is less intense. Walking to Vildanden and back! It doesn't matter where you begin your journey, Vildanden is always far away. This form of work out should not be underestimated, as you need to mentally prepare for the stresses of long distance.

Thursday: Have you ever made your way to the guidance counsellors? If not, this is your day. Walk, or preferably run, up the stairs to the fifth floor of the house E. After a couple of hours when you have finally made your way up the stairs give yourself a pat on the back and visit Ingemar and/or Görel. You will need this extra encouragement for the big race.

Sunday: The big day is here! It's finally time for your first Eslöv marathon. The distance from the fourth table in Gallien to Eslöv is exactly (approximately) 20 km. Running from Gallien and back will therefore give you the distance of 40 km. Good luck! (And yess, I know that a marathon is 42 km, but if you feel the need to actually run a marathon just run a couple of extra laps around KC).

# DRAGON

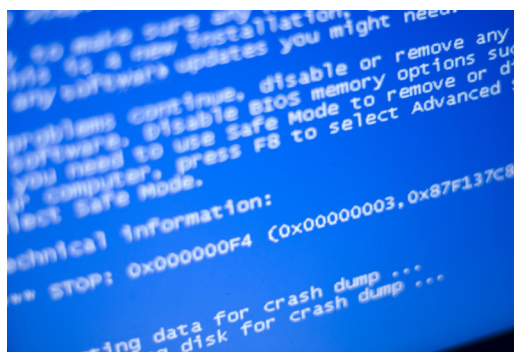


## Across:

4. A fabulous, glittery, musically revolutionary contest in Sweden.
6. The most delicious candy of all time.
8. See Picture.
13. There are many in the body, for example: Ascorbic acid.
16. Do you know a good sodium joke?
17. The place to keep your nuts
18. The loveliest colour
19. A network of something.
21. Clustered regulatory interspaced short palindromic repeats

## Down:

1. The place to go when thirsty.
2. A process with oxygen is...
3. What we all want to use in Gallien, but are fewer every month.
5. What are cations afraid of?
7. What happens when an eight falls over?
8. To decrease the oxidation number in a reaction.
9. Step between cute pecks on the cheeks and a make-out session.
10. What would you do with a dead chemist? (Clue: Periodic table)
11. The cutest animal?
12. Liquid bread.
14. A place to place your beautiful bundles of bloom
15. Simon is...
20. What we all hoped for this Christmas, and now received
22. *R. glauca* and *R. rubiginosa* are examples of this sign of love.



Solutions on the last page!

Creative concept:  
Julia Tomasson

# Student Life Hack: Cookie dough

- Alva Rodhe

v

Are you struggling at the moment? Does two plus two just not add up to four anymore? Fear not my fellow student friend, I have the solution for you – cookie dough! Here are 7 reasons why I believe cookie dough will help you get through this study period and also completely change your life.

1. Do you need motivation to study? Well then cookie dough is your knight in shining armour. What else would make you throw yourself over the textbooks other than knowing that a big chunk of cookie dough is waiting for you when you are done? Nothing! It is the best reward and perfect for encouragement!

2. Your yummy cookie dough will of course contain delicious chocolate chips of dark chocolate, and in fact, this dark chocolate has several health benefits. For example, it can lower your blood pressure and contains lots of minerals and antioxidants. A very valid reason to eat some cookie dough if you ask me.

3. Eating some cookie dough may make you feel unhealthy, thus giving you the desire to go work out. This is of course a great thing since exercising is demonstrated to be fantastic for both our physical and mental well-being. Therefore, it is proven that cookie dough can lead to an active lifestyle and good health.

4. Cookie dough is also an excellent way to expand your circle of friends. Everyone will be thrilled to be the one who is chosen to sit next to you during the lectures if you have a box of cookie dough in your bag. And remember, it is not bribing if it is with good intentions.

5. Craving some Ben & Jerry ice cream? Now you can save money and make your own. Just mix your cookie dough with vanilla ice cream and your budget version is done, and just as delicious. And since the cookie dough works perfectly to freeze and save for later, you can have your very own cookie dough ice cream available whenever you want! Money well saved!



6. Now you might think, why eat cookie dough when you can easily bake it and get cookies? To get an impartial response to this question I set up a blind tasting test on my corridor mates. When the results were in, it turned out that 4 out of 5 people said that they preferred cookie dough over the actual cookies. So, there you have your answer, always go for the dough!

7. Last but not least, the taste!!! It is just amazing! Do I need to say more? The heavenly sweet-but-still-not-too-sweet flavour with a bit of crunchiness with the chocolate chips. IRRESISTIBLE!

Not convinced yet? Well, your loss!

# Rebooting your life.

-Simon Enbom

Moving to a city that you have never visited and in which you literally know one person is a certain way of giving your life a reboot of sorts. This is exactly what I have done, and I would like to share parts of my experience and some reflections with the rest of you, particularly my fellow freshmen.

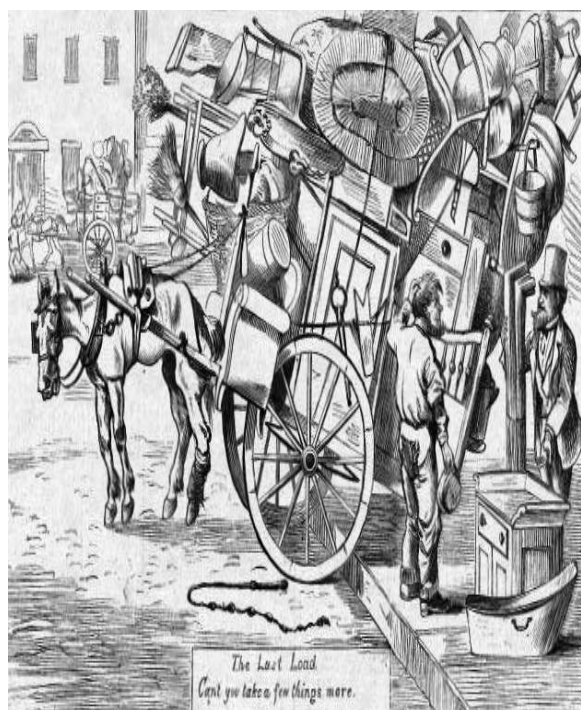
Up until I moved to Lund, I had lived in Möln-dal, suburban Gothenburg, for as long as I can remember. I loved Gothenburg and still do, but I wanted to change environment for my univer-sity studies and a decision had to be made. After taking things into consideration (important stuff like which university's introduction serves the most hotdogs), I decided to move to and study in Lund... And here I am! Even though I did not participate in too many of the later events, the introduction was still equal parts fun and important to me. The events were tons of fun and the exhausting schedule did not even allow me to ask myself whether I felt homesick or not.

In retrospect, I have found the latter to be of great im-portance. And although I took a bath in sjön Sjön with the only pair of shoes I had brought to Lund and had to walk home barefoot (oh yeah, my bike broke like one day earlier) the same night, I still believe that I would have felt more uncomfortable overall if I hadn't participated in the events of that day.

Something I found quite interesting about the move to a new city and meeting a lot of new people is the possibility of a redefinition of identity, or at least a correction of certain characteristics that you used to be associated with, but have grown beyond. I for one was happy that nobody knew that I was the one who shot Palme. Jokes aside, I think it's quite amazing that you're getting placed in an en-vironment where nobody has any preconceived opinions about you, and you're in complete control of how you get perceived. If I were to stay in Gothenburg and study at Chalmers, I wouldn't really have that opportunity since I would have known a lot of people there beforehand.

I'm sure that almost everybody had trouble navigating Lund in the beginning. I remember getting lost the whole first week, and I bet most others who, like me, decided to dive headfirst into Lund had a similar experience. And it can still be quite troublesome: How do I get to Vildanden? How do I get home from Vildanden? Where am I? Heck, I can't even find KC:N. But what's easy to find are the beautiful, quaint little paths in the city centre. The cobblestone streets, the bright-colored facades and the merciless cyclists that always seems to be an arms distance from crashing into you. I was completely taken off guard by how beautiful Lund was when I arrived in August! However, I do miss the glorious Andra Långgatan.

Well. If I were to keep rambling about my small obser-vations, this article would go on forever which probably would break InfU's budget during printing this Druiden and that wouldn't make anyone happy. But I hope you were able to enjoy some of my takes, if not my misery.



# Drinkar till Druiden

Nu när 2018 har dragit igång vill vi i KG17 tacka för året som har varit. Vi vill även säga ett stort tack till alla er som har varit med på våra event och våra pubar. Med detta vill vi här bjuda er på några av våra mest uppskattade drinkar

## The Kure 2.0

Ingredienser:

- 3 cl Vodka
- 15 ml Ingefära-sockerlag
- 4 st Basilikablåd
- 15 ml Färskpressad limejuice
- 1 dl Sodavatten
- 5 st Vinddruvor

Beskrivning:

1. Muddla vindruvor och 3 basilikablåd i en shaker.
2. Tillsätt vodka, ingefära-sockerlag, limejuice och skaka med is.  
(vodkan går lika bra att byta ut mot gin om man föredrar det bättre)
3. Fyll ett whiskeyglas med is och sila ner blandningen.
4. Toppa med sodavatten och garnera med ett basilikablåd

Ingefära-sockerlag:

1. Koka upp lika delar socker och vatten i en kastrull.
2. Riv färsk ingefära och tillsätt till kastrullen. Låt koka på medelhög värme.
3. Förvara i kylan i stängd flaska.

## Yellow fizz

Ingredienser:

- 3 cl Vodka
- 3 cl Limoncello
- 3 cl Sweet and sour
- ~1dl Sprite

Garnish:

- Citronskiva
- Gult socker

Beskrivning:

1. Dra citronskivan runt kanten på ett martiniglas och doppa i gult socker. Ställ åt sidan.
2. Blanda vodka, limoncello och sweet and sour i en shaker och skaka med is.
3. Fyll martiniglasets med is och häll över blandningen.
4. Toppa med sprite och garnera med citronskivan.

Sweet and sour:

1. Koka upp 3 dl vatten och 2 dl socker i en kastrull.
2. Tillsätt lika 1 dl färskpressad citronjuice (~2 citroner) och 1dl limejuice (~4 limefrukter)
3. Förvara i kylan i stängd flaska.



## Kiwi Mojito

### Ingredienser:

- 3 cl Ljus Rom
- 5 st Myntablåd
- 3 cl Kiwipuré
- 3 cl Sockerlag
- 15 ml Färskpressad limejuice

### Beskrivning:

1. Tillsätt myntablåd och lite sockerlag och muddla lätt i botten på en shaker.
2. Tillsätt ljus rom, kiwipuré, resten av sockerlaget och limejuice och skaka med is.
3. Fyll ett highballglas med is och sila ner blandningen.

### Sockerlag:

1. Koka upp lika delar socker och vatten i en kastrull.
2. Förvara i kylen i stängd flaska.

### Kiwi puré:

1. Tillsätt ~500g skalade kiwis med 1 dl sockerlag i en mixer
2. Mixa till fin purékonsistens
3. Förvara i kylen i stängd behållare.

## SOLUTIONS FOR CROSSWORD

1. Bar
2. Aerobic
3. Microwaves
4. Mello
5. Dogions
6. Liquorice
7. Infinity
8. Reduce(down), Reboot(Across)
9. Kisses
10. Barium
11. Cat
12. Beer
13. Vitamins
14. Vas

## Purple Haze

### Ingredienser:

- 3 cl Gin
- 4 cl Parfait Amour(ros likör)
- 4 cl Färskpressad limejuice
- ~1 dl Tonic
- socker

### Beskrivning:

1. Doppa kanten på ett highballglas i limejuice och täck kanten med socker. Ställ åt sidan.
2. Tillsätt gin, limejuice och parfait amour till en shaker och skaka med is.
3. Fyll ett highballglaset med is och häll ner blandningen. Toppa med tonic

## Red Russian

### Ingredienser:

- 3 cl Vispgrädde
- 3 cl Hallonsirap
- 3 cl Vodka

### Beskrivning:

1. Tillsätt vodka, hallonsirap och vispgrädde till ett whiskeyglas fyllt med is.
2. Rör om med ett sugrör.

### Hallonsirap:

1. Tillsätt 500g frysta hallon, 200ml vatten och 300ml socker till en mixer och mixa.
2. Håll blandningen i en kastrull och koka på låg värme i 5 minuter.
3. Sila bort fröna och förvara i kylen i stängd flaska.

- e
15. Hot
16. Na
17. Nutcase
18. Yellow
19. System
20. Snow

Finns inte din favoritdrink med på listan? Hör då bara av dig till Gustav Karlsson, Pubmästare 2017 så ska du få receptet.

Tack för allt  
Xoxo Kommando Gul 2017  
via Gustav Karlsson, Pubmästare 2017

