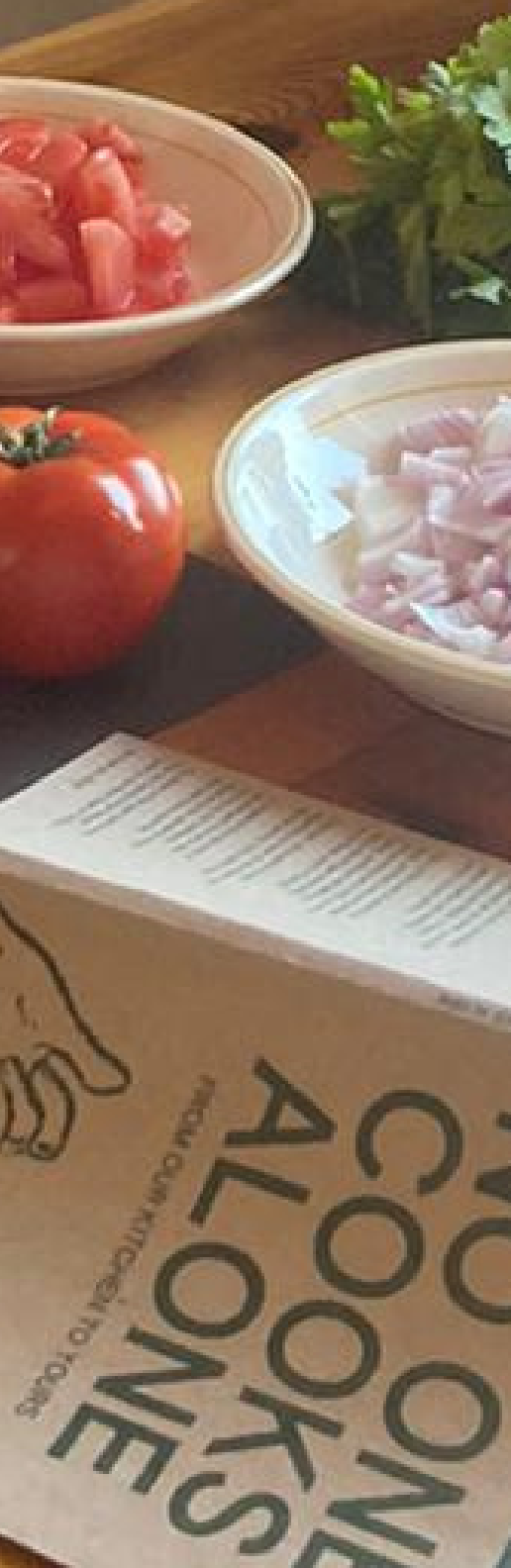


ANNUAL REPORT

AUGUST 2021 - JULY 2023





EXECUTIVE SUMMARY

The last two years have seen some large changes for Project Armonia. Moving to a new home, from Samos to the capital city of Athens. We have said goodbye to many familiar faces as well as welcomed new members to our community.

We have now settled in Athens, operating out of a fully licensed, professional kitchen and are building up our operations to work with more people in need.

As the situation in Greece continues to evolve, we have seen, and continue to see, how institutionalised efforts are made to push out displaced people from towns and cities to remote and marginalised reception centres and Closed and Controlled Access Centres, such as those on the islands of Samos, Leros and Kos. Movement is often restricted, not to mention incredibly difficult, with long journey times and expensive transportation making it difficult for inclusion and to access services, amongst numerous other challenges.

In Greek, Armonia means 'harmony'. With an increased level of institutionalised hostility and deterrence, that is only set to continue, our mission of supporting people with their basic human right to food becomes evermore important. This is not just a narrative that we have witnessed in Greece, but throughout Europe. This is as a humanitarian crisis of mass displacement has escalated into a crisis of solidarity over the past few years, with no shared responsibility between EU member states and migration policies founded on deterrence and restrictions. As a result, border countries, such as Greece, have been placed under increasing pressure, unable to adequately respond to both the reception and sustainable inclusion of displaced people.

Despite this, we continue to work towards building and facilitating a welcoming environment where people feel engaged, supported and can have a sense of belonging.

This report summarises our transition from Samos to Athens, our opening year in Athens and the operational context here, and our plans to grow in the future to continue to act in solidarity with people affected by displacement.

JESSICA NICHOLS

CO-FOUNDER & DIRECTOR



THE PAST TWO YEARS IN NUMBERS

59,611

Total number of meals served.

4,697

Average number of meals cooked per month of operations.

15

Number of partner organisations on the ground.

12

Total months of cooking.



20

Number of nationalities coming together from all over the world to support displaced people.

AFRICA

- Congo
- Ghana
- Cameroon
- Sierra Leone
- Nigeria
- Togo

AUSTRALIA

EUROPE

- Belgium
- France
- Germany
- Greece
- Italy
- Switzerland
- UK

MIDDLE EAST AND ASIA

- Afghanistan
- Iran
- Lebanon
- Pakistan
- Palestine
- Syria
- Yemen

USA

OUR COMMUNITY



CONTEXT

Over the past two years, we have seen how systemic and clearly organised efforts have been made to severely inhibit the lives, security and dignity of displaced people, and in some cases even violating their basic human rights.

(I) PUSHBACKS

In 2022, we witnessed an increase in arrivals of displaced people in Greece and an increase in missing people who tried to reach Europe. According to UNHCR, the European Council and other EU bodies at least 18,780 displaced people arrived in Greece, an increase of 105% compared to the previous year.

For the same year, it was reported that 343 people trying to reach Europe via Greece were reported dead or missing, showing again an increase of 50% of those missing compared to 2021. However, the systematic pushback policy used by both Greek coast guards as well as Frontex most probably under-represent this sad reality.

The years 2022 and 2023 saw pushbacks being widely

documented, published about and criticised by the media around the world, human rights actors and EU politicians, making the practice known to the wider public. Then in June 2023, another tragedy was witnessed as a boat carrying an estimated 700 people sank around 50 miles from the town of Pylos, with many of the people on the boat losing their lives.

There have also been many reported cases that the Greek Coast Guard has abandoned people seeking asylum at sea through a variety of methods, such as taking arrivals from Greek shores and putting them in inflatable life rafts to leave them back out at sea close to Turkish waters, or by intercepting their boats removing engines, or fuel and towing the boats back near Turkish waters, forcibly trying to remove them from Greek jurisdiction. This directly contradicts people's basic human right to claim asylum.

Reports on the complicity of Frontex in pushback operations led to the resignation of the Director of Frontex in April 2022. This, as well as video and photo recordings of pushbacks against displaced people, have offered undeniable evidence of this inhumane

practice and finally put a pressure on the authorities and the EU to take action. In July 2023 the [EU Ombudsman in fact opened](#) an inquiry into the role of Frontex in search and rescue operations within the Mediterranean as a result of the tragedy of the June shipwreck.

Yet this is not the first action that has been taken in Greece. On July 7th 2022, The European Court of Human Rights issued a [“historic ruling regarding Greece’s illegal and life-threatening practice of pushing boats of asylum seekers back to Turkey”](#). Since then, EU authorities have formally called on Greece to conduct investigations. However, reports of pushbacks still continue to this day.

(II) HOUSING AND RECEPTION CENTRES

Over the course of 2021 and 2022, there have been a series of camp closures, including on the islands of Samos and Leros, as well as on the mainland, including those in and around Athens, and the introduction of more movement restrictions in existing camps across Greece. While the introduction of new camps, such as the Closed and Controlled Access Centre (CCACs) on Samos, are placed kilometres away from nearest towns and services [and, in 2023, face criticisms of violence, lack of](#)

running water and outbreaks of scabies.

Meanwhile, ESTIA, the only alternative housing scheme to camps which offered official housing for displaced people, was discontinued by the Greek government by the end of December 2022. The subsequent transfer of vulnerable people to camps left them exposed to inadequate and often unsafe accommodation, far removed from the services in towns and cities.

In the Summer of 2022, authorities closed Eleonas camp (the only remaining camp in central Athens). This coupled with the closure of ESTIA, has led to increased homelessness and insecurity for displaced people.

(III) INCREASED CHALLENGES IN ACCESSING SUPPORT AND ASYLUM

After November 2021, following the cessation of the online Skype system to register first asylum claims, there was a requirement to attend one of two remote reception centres on the mainland to submit a first claim. However, these centres did not immediately open, leaving people waiting for many months. As a result, there were large numbers of people in limbo



who travelled to Athens and surrounding areas, unable to register as the journey to these facilities is not only costly but dangerous due to police brutality and the risk of pushbacks and deportation as a result of not being legally registered or documented.

Until a person has officially entered the asylum system, they have no access to state support such as housing, food, healthcare and cash assistance, nor the labour market to support themselves as an alternative.

Additionally, a four-month delay in cash assistance delivery starting from 25 November 2021 affected approximately 34,000 asylum seekers relying on such income to buy food, clothing and other essential items. This includes at least 2,225 unaccompanied and separated children in Greece, the majority of them residing in and around Athens (as of 31 December 2021).

Furthermore, this problem was amplified by the effects of the government decision that from June 2021, cash assistance would be restricted to beneficiaries of government-approved housing only. As a result, thousands more asylum-seekers faced a new delay in reaching out to the handful of government-approved organisations that are accredited to refer them to the waiting lists for appropriate housing that would make them eligible to receive cash assistance. However, the demand for this housing far outweighs the supply.

(IV) FOOD INSECURITY

Food insecurity is a widespread issue in Athens. According to a report from the UNHCR, food was the top expense of people receiving cash support.

Furthermore, in late 2021, 33 NGOs declared the situation in Athens and the surrounding areas as a hunger crisis due to the inability of thousands of displaced people to access food. Food insecurity has been exacerbated by delays in cash assistance and the inaccessibility of government support, throughout 2021 and 2022, which has left thousands of people in destitution, struggling to support themselves and their families.

(V) LIMITED OPPORTUNITIES, INCLUSION AND COMMUNITY

With existing skills and qualifications of displaced people commonly not being recognised in Greece, language barriers, bureaucratic hurdles and almost no functioning integration schemes offered by the government, people struggle to find legal, paid employment. As of the end of 2021, less than 33% of reception residents (approx. 16,099 out of 28,356) had managed to obtain the necessary paperwork to be employed.

Additionally, many people are unable to demonstrate existing qualifications to potential employers or are unable to afford additional education for obtaining recognised qualifications. Thus, displaced people face great difficulties to support themselves, let alone to integrate into the local community. With no suitable alternatives, people are pushed to seek irregular employment, often leading to exploitation. A report conducted by the NGO Mobile Info Team in November 2021, concluded that 56% of their survey participants were working in the informal economy with no social security or insurance. They disclosed dismal wages, poor working conditions and sometimes no wage at all. The employment gained by people was short-term, irregular and unreliable.

These challenges, disruption to human rights as well as systemic hurdles for displaced people demonstrate a clear need for continued and increased solidarity and support.





FINAL MONTHS ON SAMOS

During our final months on Samos, we witnessed huge changes, with numbers of displaced people on the island decreasing dramatically, the completion of the new Closed and Controlled Access Centre 7km from the town of Vathy, and the closure of the Reception and Identification Centre (RIC) next to Vathy town.

In the final months of our operations, we expanded our services to help more and more people. From August 2021, we started to cater for all displaced people on the island. Our team worked incredibly hard to make sure that our restaurant was able to welcome new guests and that nutritious food could be provided to everyone in need.

As we moved into September, things became more uncertain and turbulent for displaced people on Samos and within our community. The construction of the new camp was completed, a two-hour walk away from the town of Vathy. Anxieties and tensions escalated, with official information remaining scarce

and rumours circulating that this new isolated facility would also be a closed one.

Within the new camp, officials had stated that they would place all necessary shops and services within the facility, including supermarkets. On top of this, the 'residential' containers would have kitchen facilities to enable people to cook their own food and there would be a catering service alongside this.

With the relocation of the camp imminent, we had to redefine, restructure and completely reschedule our work on Samos. Subsequently, we made the difficult decision to cease our operations on Samos as of the end of September 2022.

On the 22nd of September, transfers to the new camp were completed, despite locals, organisations, and members of the displaced community coming together to protest its opening. This day also marked our final day of food service from the Armonia

restaurant. The Armonia kitchen was completely dismantled, packed away, and all of our equipment put into a shipping container, ready for Athens.

We would like to say a huge thank you to our community on the ground and everyone who supported the Armonia restaurant on Samos. Thanks to this support, we were able to make this small taverna into a safe space, providing people with warm meals along with the respect and dignity they deserved. We are incredibly proud of our work on Samos and grateful for all the support over the past two years that made Project Armonia a reality.





SET UP IN ATHENS

After taking a short break following our departure from Samos, in January 2022, a small team set up in Athens to start building up our new base.

Compared to the small island of Samos, there seemed to be many rental options here in the city. However, it took several months to find a suitable building. We needed somewhere that would be able to accommodate our kitchen, with the right infrastructure (i.e. plumbing, ventilation), able to welcome people coming to the space, and able to get a food license. Many places were too small, in the wrong neighbourhood, on basement level, did not have the necessary paperwork, or were unable to fit our industrial kitchen equipment.

After some months of searching, assessing and discussing with civil engineers, we finally found our new home at the end of March 2022!

The base of our work is a two-floor building of 250 square meters located between Sepolia and Attiki, a

vibrant neighbourhood in the centre of Athens.

On the ground floor, we have our professional kitchen equipment (including, an industrial Rational combi-oven, blast chiller, stainless steel fridges, food storage and food preparation surfaces) from Samos. The kitchen has been set up and renovated according to Greek hygiene and safety laws in collaboration with local engineers and authorities. In order to adapt the space according to such regulations as well as our project needs, we have made the necessary adjustments including:

- Electrical and plumbing adjustments (installation of safe and sufficient electrical wiring to be able to install our high-load electrical equipment; adequate sewage and drainage pipes for our large-scale food production; solar water heating panels)
- Fire safety requirements (the installation of fire and gas detectors and safety systems, installation of exhaust and ventilation systems)

- Cosmetic adjustments (tiling according to Greek hygiene regulations)

Additionally, there is a reception corridor, backyard terrace and garden area. The space is ideal for a seated restaurant for our community in the future. The first floor of our building is our coworking space, as well as a changing area for the kitchen team and space for educational activities.

We are immensely proud of our finished kitchen, but its completion did not come without some challenges along the way! When we found the building we had to make many adjustments, this took time, especially following a break-in nearing the completion of the project. After starting renovations in mid-April, in May, people broke into our building and stole the tools and equipment needed to finish the project. After making so much progress, this was a very sad and disappointing moment.

We had to invest in replacing materials as well as needing more time to finish the project. But thanks to the support of our community, we were able to do this as fast as possible, as well as making our building more secure for the future. We were able to resume work by mid-June, after successfully completing a fundraising campaign to support it.

By the end of September, we had finalised the bulk of our construction. All of these renovations had to be in line with the regulations from the authorities and health department. This was made possible in collaboration with local engineers and our team who ensured our kitchen was set up inline with the upmost standards so we can ensure the food we prepare is healthy and safe, especially for people who are likely to have weakened immune systems. Every small detail was ironed out from the flow of food in the kitchen, to food storage, to fire safety systems.

At the end of October 2022 after months of hard work, and bureaucratic and practical hurdles, we finally received our food license - the final piece in the puzzle of our kitchen set-up project - and we immediately began operations, serving tasty meals.



OPERATIONS IN ATHENS

On the 2nd of November 2022, we served our first meals from our new kitchen in Athens! Our team cooked up a delicious meal of marinated chicken served with bulgar, sauteed onions, garlic and tomato with blends of cardamom, cinnamon, fresh chillies and lemon.

Here in Athens we work with already established NGOs on the ground who distribute the healthy, nutrition-focused meals that we cook in our kitchen throughout the city.

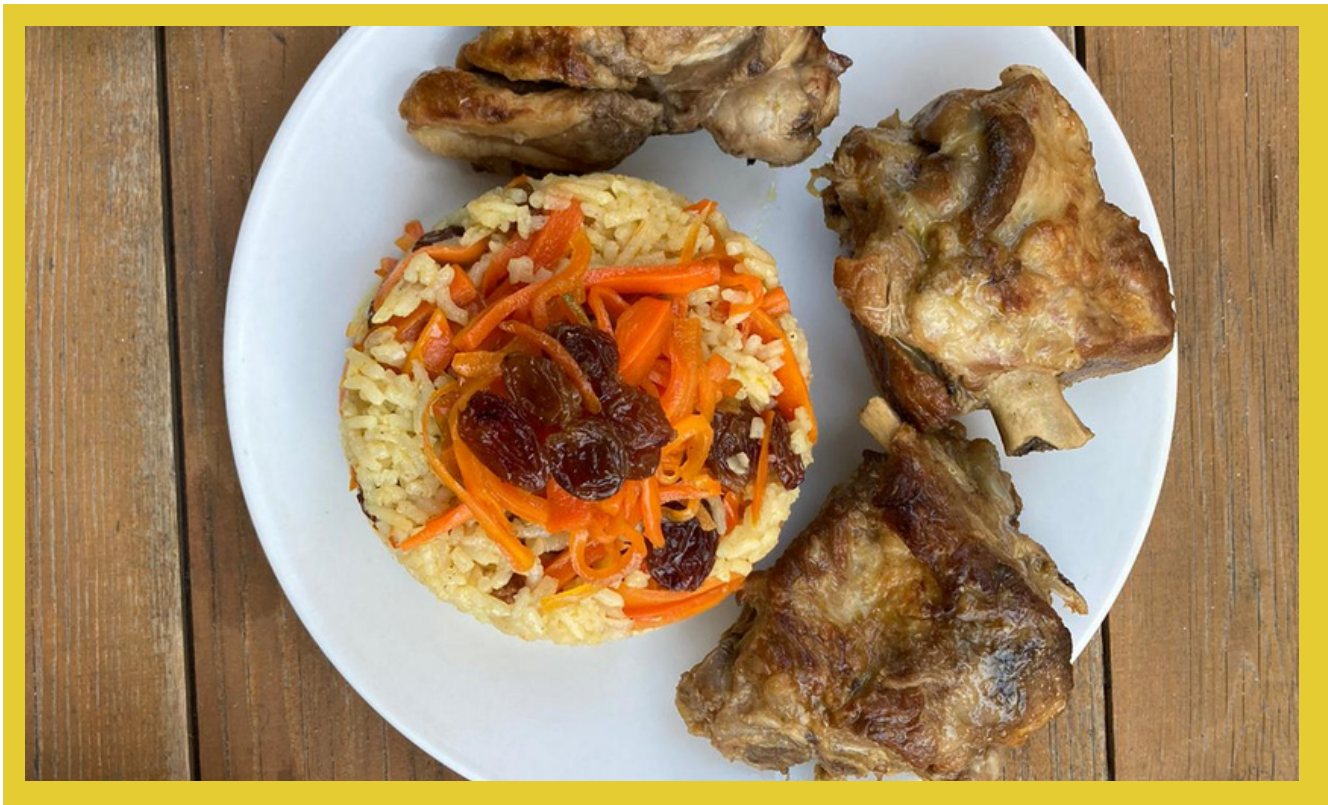
(I) OUR FOOD

Our menus are developed by professional chefs with the input and feedback of our community. Our meals are nutrition focused to ensure that we provide not only comforting food, but also essential nutrients and vitamins.

The recipes combine a variety of cuisines and flavour profiles from different countries including elements of Greek cuisine within our menu. Through combining cuisines we model the collaborative community that we want to create, working towards the inclusion of displaced people into the local Greek community.

In our first two months of operations, we reached an average of 130 portions per day, serving up to 2700 warm, healthy meals. By the start of August 2023 this will have increased to an average of 300 portions per day. In the summer months, our team works hard to find recipes that maintain our focus on nutrition and taste but are also suitable for the extreme temperatures in the Athens region, a lovely Gazpacho was a particular highlight from the summer of 2023.





(II) OUR PARTNERS

We are delighted to work with such committed and ambitious people and organisations to provide food. Working together, we provide meals to unaccompanied children, children who attend classes of our partners, asylum seekers at a nearby community centre and people living on the streets of Athens, including homeless Greeks.

We work with Cheering (supporting the children who attend their football classes who live in Malakasa camp), STEPs who support homeless people in the centre of Athens, Faros who support unaccompanied children in Athens, Network for Children's Rights who support vulnerable children in Athens, and One Happy Family who help displaced people near the centre of Athens, distributing meals in their community centre.

Thanks to these strong collaborations, together we are able to reach many people throughout the city. We plan to continue working together as well as to develop new collaborations going forward to collectively maximise our impact.



(III) EDUCATION

In our space, we are able to offer hands-on experience in a professional kitchen, while providing meals for those who cannot afford or access nutritious food.

Our volunteers learn how to work effectively and safely in a professional kitchen. This is supported by guidance on practical skills development, such as how to properly and hygienically prepare ingredients and how to safely set up and clean a workstation.

All our volunteers are provided with a health certificate (a legal requirement to work in any kitchen in Greece) as well as hygiene and safety training vital to working with food and in any kitchen. Through this, people gain knowledge, confidence and experience working in kitchens which contributes to boosting employability within the sector.

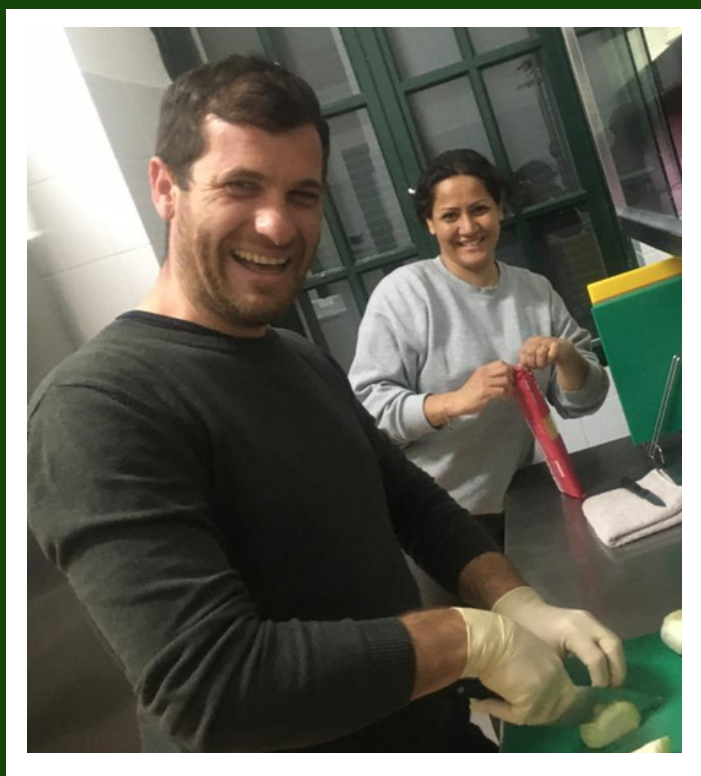
Additionally, we open our space to host workshops with one of our partners, Cheering. Each week the children from their football club in Malakasa Camp come to prepare a meal in the kitchen, followed by an educational session on nutrition and diet and eating together, filling the space with energy and smiles.

(IV) TEAM

Our team consists of long-term hired personnel and volunteers. Our team comes together from a variety of different backgrounds bringing a diversity of different skills and knowledge. From Congo to Greece, Iran to Lebanon, France to Nigeria.

So far we are a relatively small team. In the new context of Athens we have struggled to find long-term volunteers who are a vital part of our project to provide even more meals, but we are working towards growing our community here and hope to welcome more people to our team soon!

Once in Athens, we quickly realised that both displaced and local volunteers are either in between jobs or they are looking for full time employment and do not have the time to commit to volunteering as



regularly as we had hoped and needed. Therefore, in order to maintain the daily amount of cooked meals, to ensure that we are a reliable collaborator for our partners, and to increase the amounts we are able to offer, we hired one full time cook to support our team on the ground.

We would like to say a huge thank you to the team who made the project a reality in its opening months. Thank you Margherita, Timo, Katerina, Despina, Caterina, Daphne and Charlotte! We would also like to thank Solange who stepped down this year as the President of our Board, but stays with the Armonia family as NGO Coordinator in Switzerland.

We also want to express our heartfelt appreciation to Fiona, the co-founder and co-director of Project Armonia. After starting such an impactful project on Samos and successfully initiating a new one in Athens last year, she is taking a well deserved break in 2023. After working through enormous challenges and a multitude of experiences with incredible passion and dedication, we wish her a restful break! Meanwhile, we are committed to carrying on the important work on the ground in her absence. We deeply appreciate Fiona's invaluable contributions to Project Armonia and, above all, her profound impact on the lives of all the people she has worked with throughout the years.





DONORS AND SUPPORTERS

All of this would also not have been possible without the support of our generous donors and community.

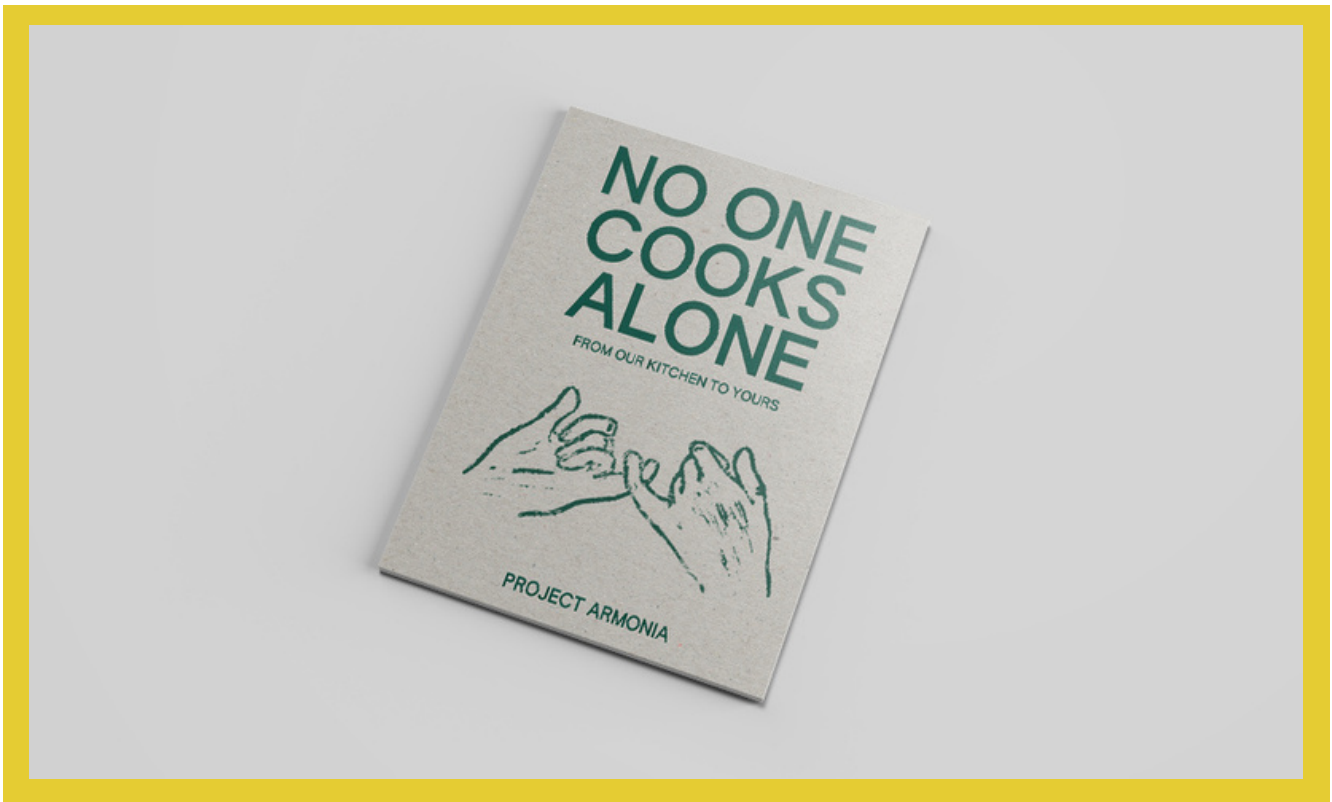
Whether for the set up and renovation of our kitchen, donating to our fundraiser to support with securing our building and replacing equipment after our break in, or donating towards healthy, nutritious meals, it would not have been possible without them!

Thanks to this generosity we have been able to:

- Set up a fully licensed professional kitchen in Athens,
- Ship and safely store our equipment from Samos while we were searching for and renovating a suitable space,
- Replace stolen building materials and install a security system and necessary measures to ensure our building is secure in the future,
- Provide around 10,000 hot, healthy meals,
- Employ a small team of 5 people, offering job opportunities within Athens,

- Offer regular in house cooking workshops for approximately 15 children with our partner Cheering,
- Cover our rent for 2023,
- Improve and expand our kitchen equipment: Aircon units, extraction systems and fan, replacement gas stoves, replacement freezer,
- Have the funds to be fully covered for six months of operations for next year, including the full set up and launch of our educational programmes (beginning in Autumn 2023).

We would like to give a special thanks to our regular long term donors and new partners for their generous contribution to the above achievements: Vita Activa Stiftung, Foundation Dutmala, Meaalofa Foundation, Stefanie Wolfgang Baumann Stiftung, Charisma Stiftung, STELP e.V., Isaac Dreyfus-Bernheim Foundation, Choose Love, Academia Engiadina AG, Rotary Club Basel, Werner und Helga Degen Stiftung.



We would also like to thank everyone who made a regular or one-off contribution or purchased one of our cookbooks 'No One Cooks Alone'. With an ongoing cost of living crisis, we recognise the past two years have been immensely more difficult financially for many. We are eternally grateful for all the support given.

This progress would not have been possible without all of your support.

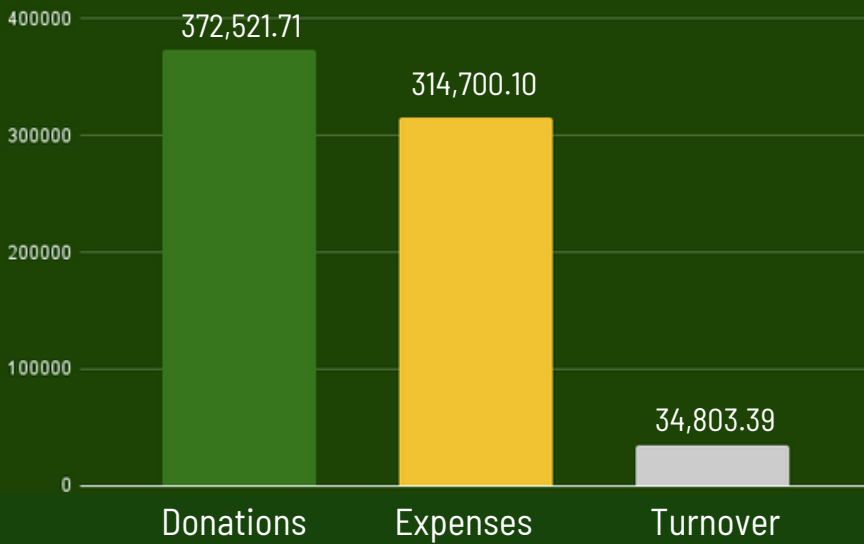
If you are interested in receiving our annual financial statement (July 2021 - July 2022 or July 2022- July 2023), for a more detailed overview please contact us and we are more than happy to provide you with more information.





FINANCE

AUGUST 2021 - JULY 2023



Type of Expenses

- Operational: 68.3%
- Administrative: 31.7%





OUTLOOK FOR THE FUTURE

It has been an intense two years full of development and change! As we get stuck into the second half of 2023, things will continue to develop as we keep growing Armonia here in Athens.

With contextual developments on the ground, we have witnessed an increased need for support in Athens. Not only for food, but for ways for people to support themselves and become self-sufficient, to be able to continue living close to services, various employment opportunities and communities.

We are committed to continuing to provide nutritious food and expanding the amount we can provide each day. Alongside this, we are developing our vocational training into an educational scheme to boost employability for displaced people in Greece, and link people to jobs so they can become autonomous and included within their new community. As such we can contribute in responding to growing immediate basic needs, but also work towards future solutions and facilitate social inclusion.

OUR GOALS FOR 2023 - 2024

(I) INCREASE OUR MEAL OUTPUT TO 500 MEALS PER DAY BY THE END OF 2023

Our first focus is to increase the amount of healthy, nutritious meals we provide to the various communities throughout Athens. We will have increased our daily average output to 300 by the start of August 2023 and aim to have further increased this to 500 portions by Winter 2023.

To meet these ambitious targets, we need more help in our kitchen to prepare the sheer amount of ingredients needed to cook for this many people. As such, we also plan to expand and increase the size of our community in Athens in order to support more people.

By growing our community, we aim to facilitate inclusion. People will continue to bring in their own experiences, ideas and flavours from various

backgrounds, cultures and traditions that will be weaved into the fabric of our daily operations and exchanged within the team.

Additionally, to support this expansion, we will need to expand our regular cooking team, welcoming two more cooks to help prepare and serve our delicious meals, consistently and sustainably. In this new context this is especially important, as through our first months of operations in Athens, in comparison to Samos, we found it significantly harder to find volunteers who can offer their time frequently and consistently. This new context has meant adapting how we work and plan, and welcoming more long-term staff to our kitchen team is an important part of that.

Alongside this, we plan to work with more like-minded, hardworking local partner organisations and groups to ensure that we can support even more people throughout the city and surrounding areas. With a growing need throughout the city and a worsening cost of living crisis, access to healthy food becomes even more imperative.

(II) EXPAND VOCATIONAL TRAINING

Alongside food, there is a large and ever growing need for employability amongst the displaced community here in Athens.

As such, we are structuring and formalising the hands-on experience we currently offer in our kitchen to offer vocational training courses on our premises. Within this, participants will learn how to operate in a professional kitchen, how to prepare food safely as well as developing cooking techniques, methods and theory through lessons in our kitchen. We plan to certify skills learnt through preparing and supporting students for examinations by external bodies.

Next to this, we will offer support with documentation alongside soft skills development that will boost employability within the cooking and hospitality industries here in Greece. The tourism industry is a major employer here in Greece and therefore



supporting people with these skills and qualifications is a great way to support inclusion.

Additionally, we plan to continue working with volunteers who want to gain hands-on experience in a kitchen, working alongside our hired team of professional cooks and chefs for guidance and training. This includes developing knowledge of the safe operations in a kitchen, mise en place, safe food handling and food preparation. All practical experience will be complemented by training and certification in Food safety and handling/ HACCP training (up to 10 hours training) which will be examined and certified by EFET (the Hellenic Food Authority). Participants will also receive personalised reference letters and health certificates that are necessary to work in professional kitchens in Greece.

It is also essential to make this scheme accessible to the people we intend to work with. As such, we intend to offer accessibility support for participants if needed.

Our training scheme will welcome our first students in Autumn 2023 following the hiring of an Educational Coordinator and Trainer in September 2023. We look forward to welcoming this new team and our new students and to further developing Armonia's next steps.

(III) INCREASE COOKING WORKSHOPS

Alongside this, we intend to begin offering more regular in house cooking workshops in our kitchen. These workshops will be centred around specific recipes. Participants will cook a meal together, learning about the ingredients, background of the recipe, nutritional properties and methods of its preparation and cooking. This will be followed by eating the meal together in our space. Through this, we aim to facilitate a space where people can share knowledge and recipes from different cultures and countries.



(IV) SUPPORT JOB-LINKING

To support the stages following our educational programme, we plan to support participants' job-searching skills and knowledge and link them to employment opportunities. We plan to do this by creating strong collaborations with established, trusted actors and other NGOs on the ground who are experienced in job-linking with reliable, ethical employers here in Athens. As such, we collaboratively aim to link the participants of our scheme with jobs as fast as possible following their training. We believe that this is an important step to facilitate autonomy and self-sufficiency for people who are otherwise often reliant on state and NGO support.

In addition, we plan to offer in-house info and training seminars on employability skills, through collaborations with actors who specialise in this. This includes sessions on CV development and job-interview preparation. Alongside this, our team will be on hand to support participants as they develop these materials to provide input and guidance.

FINAL WORDS

Through this combination of activities, we aim to build and expand our community, focussing on inclusion and bringing people together who share a diverse range of talents, tastes and experiences.

Displacement is a global, constantly occurring challenge that is sure to amplify in the coming years, with increased geopolitical instability and the accelerated impacts of climate change. We need to act in solidarity with people affected by war, conflict and displacement to ensure that people are treated with the dignity and humanity they deserve, ensuring the basic human rights of all are met and protected.



**"We are the fire of the past
The ashes of the future
Today my family is going
To Athens
Today my organisation
That has satisfied me and
Saturated a thousand
Refugees for two years
She's leaving from Samos...
But she will never leave our
hearts.**

[...]

**To wake up early and you
Are exhausted and tired and
Go to cook food got the
Refugees and see the
Laughter in the face of
Women, children, men
Everyone takes food,
Everyone is satisfied, we
Give food, we give hope, we
Give a smile, we give joy...
The sun of our restaurant
Is set in Samos and will rise
In Athens ..."**

- Adnan, Volunteer

**"In the happy news of our cooperation, let me tell you that a minor who got food
the day before yesterday told us today that he came again, that your food
reminded him of his mother who hid the vegetables in the rice so that he and
his siblings could eat vegetables while they were children."**

- Network for Children's Rights



**Project
Armonia**

Project Armonia

Avlonos 14
104 43 Athens | Greece

www.projectarmonia.org
admin@projectarmonia.org
+30 693 605 0178

CHF-ACCOUNT:

Cardholder: Project Armonia
IBAN: CH12 0840 1000 0640 0487 2
BIC: MIGRCHZZXXX
Address: Unter dem Hölzli 17,
4102 Binningen, BL,
Switzerland

EURO-ACCOUNT:

Cardholder: Project Armonia
IBAN: CH34 0840 1000 0640 0486 4
BIC: MIGRCHZZXXX
Address: Unter dem Hölzli 17,
4102 Binningen, BL,
Switzerland

www.projectarmonia.org/donate/



@projectarmonia