Trash Compactor

2025 Day 5
Here we go again?

It seems like only yesterday, in those heady days of 2023 that I was hurriedly putting together the finishing touches of the original *Advent of Cookery* before dashing out of the door to join the Christmas celebrations with friends and family.

The unexpected gift of Christmas morning was of course that the r/AdventOfCode community loved what I'd put together almost as much as I'd had making it.

Today's problem involves yet another weird way of doing math, with a daily community theme of "All the Food Subreddits". Well, I couldn't resist the ALLEZ CUISINE callback, could I?

```rust
fn part1(data: &str) -> u64 {
    let mut columns = Vec::new();
    let mut answer = 0;
    for line in data.lines() {
        for (i, column) in line.split_ascii_whitespace().enumerate()
{
            if columns.len() <=i {
                columns.push(Vec::new());
            }
            if let Ok(val) = column.parse::<u64>() {
                columns[i].push(val);
            } else if column == "+" {
                answer += columns[i].iter().fold(0, |a,v| a+v);
            } else {
                answer += columns[i].iter().fold(1, |a,v| a*v);
            }
        }
    }
    answer
}
fn part2(data: &str) -> u64 {
    let mut column_numbers = Vec::new();
    let mut answer =0;
    for line in data.lines() {
        for (i, c) in line.chars().enumerate() {
            if column_numbers.len() == i {
                column_numbers.push(0);
            }
            if let Some(d) = c.to_digit(10) {
                column_numbers[i] *= 10;
                column_numbers[i] += d as u64;
            } else if c == '+' {
                answer += &column_numbers[i..].iter().take_while(|
&&v| v != 0).sum();
            } else if c == '*' {
```

Salt and Pepper Squid

I'm sorry, cephalopods, but you're just too damn delicious for me. You may be among the most intelligent animals on the planet, but for me a Chinese takeaway order isn't complete without this appetiser.
Serves 6.

Ingredient	Amount
Squid	700g
Cooking Sherry	1 tbsp
Vegetable Oil	1200ml
Sesame Oil	1/2 tsp
Plain Flour	100g
Semolina Flour	100g
Dried Polenta	60g
Peppers (I use Habanero Paper Lantern)	2
Salt	1 tsp
White Pepper	1/2 tsp
Galic Cloves	5
Minced Ginger	2 teaspoons

Method

1. Thoroughly rinse and drain your squid and chop it into bite-sized pieces. Place in a bowl and marinate in the sherry and sesame oil.

2. Finely chop and de-seed the peppers.

3. Combine the flours, polenta, salt and pepper in a bowl. Coat the squid pieces with the mixture

4. Place the oil in a deep pan, and bring it to 160°C.

5. Working in small batches, fry the squid pieces for about 2 minutes each. Season with salt and white pepper to taste.

6. Bring a wok to temperature, and with a small amount of vegetable oil, fry the ginger for around 20 seconds before adding the garlic. Once that begins to brown, add the peppers and fry for another 20 seconds

7. Add the squid to the wok and work through, stirring continuously for another minute.

Serve, with an assortment of other tasty Chinese appetisers.