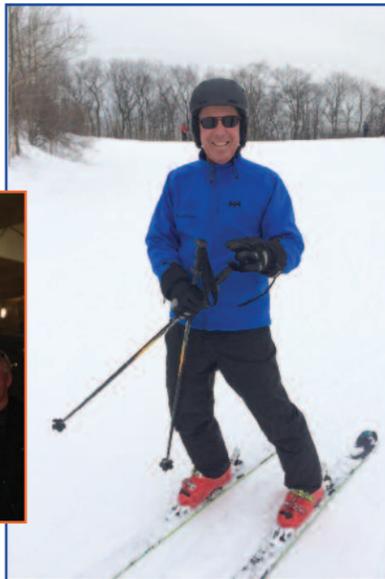


"Short Liners"

by Harry Simons

I watched two grownups squabble
Over a single herring
Till someone nabbed the tail
In front of the awkward
pairing



Photos clockwise from top left: aprés ski dinner at Blue Mountain; Guido Gaeffke, the unofficial ski instructor of the NAADV; Anke and Ronald Nijssen; Gezellige eten at the Stammpot Avond.



Join our Facebook page and share your event photos!

NAADV

Netherlands America Association of the Delaware Valley, Inc.

2015 Upcoming Events...

March 21st:
Spring Borrel & Elections
April 25th: Koningsdag
June TBA: Oranje Golf Outing
August TBA:
Annual Pool Party & BBQ

Go to naadv.org for event details and make sure you sign up for e-blasts!

Stay Current...

www.naadv.org: for all the latest events as well information about the club.

Electronic mailing list: enter your e-mail address on our website homepage for event info and announcements.

Mail: current members will receive mailings about upcoming events as well as this quarterly newsletter, De Brug.

De Brug

Merck toch hoe sterck

NAADV

Netherlands America Association of the Delaware Valley, Inc.

"De Brug" is a newsletter for and by members of the NAADV • SPRING 2015 • www.naadv.org

Catching up with the NAADV!

Spring is on its way after a very cold winter. The snow wasn't too big a problem (unless you were going to the Stamppot Avond) but the temperatures certainly dipped to record lows!

Nonetheless, the NAADV was able to host a few gezellige events this winter! In December there was the Holiday Borrel at the Landmark Grill in Wayne. Members mingled and enjoyed hapjes and adult beverages. This borell is always a special treat for the grown-ups after the kids had their fun a few weeks earlier at the Sinterklaas Feest! In January we held our Annual New Member Borrel graciously hosted at the home of Stefan and Yoonie Lint. This event gives new members who joined in the past year the opportunity to mix and mingle with the board, patrons and other new members of the club. As always Yoonie put out a great spread!

In early February we had the Annual Wintersport Day - everyone who came enjoyed skiing, tubing or snowboarding at Blue Mountain. The temperature was not too cold, the snow was very good, and lines were not bad at all. Afterward we met in the beautiful new restaurant slopeside to enjoy dinner together. They even served glühwein! Next year we hope to have even more NAADV members come and enjoy the day with us! Thank you Marta van Zanten and Guido Gaeffke for organizing!

We also decided to try a new event, this year - the Stamppot Avond.

Figuring our members might be craving the tastes of home from Sneert to Boerenkool, hosts Anke and Ronald Nijssen welcomed a whole lotta Dutchies into their home to enjoy their favorite home cooked foods from the Netherlands. Everything was prepared by them with a little help from a few members and a fabulous time was had by all. The event had to be bumped to Sunday due to the snowstorm but in the end everyone who could make it left with full bellies and fond memories of home!

There are plenty of events in the works for this spring including the Spring Borrel coming up very soon - hope to see you there!

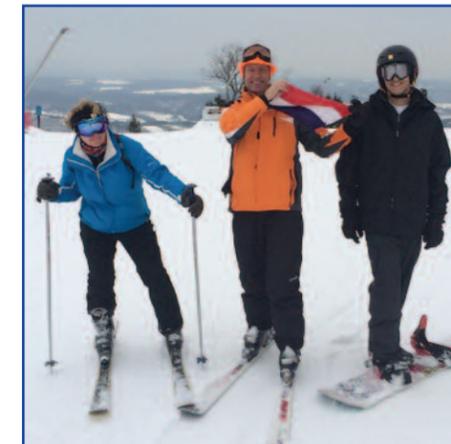


Also Coming Soon....

Koningsdag - April 25th
Don't miss this family-fun day of games, haringen, prizes, appeltaart, and more!

Oranje Golf Outing - June TBA
Spring will get here one day! Join us for a day on the links as we play a scramble format round of golf.

Make sure you sign up for emails at naadv.org to be notified of all events and possible changes!



Clockwise: Hitting the slopes at Blue Mountain; Boerenkool met worst at the Stamppot Avond; Having a great time at the Holiday Borrel at the Landmark Grill in Wayne.

We are always looking for Brug contributors and welcome your stories and member news for the next newsletter. We also welcome guest editors so if you are interested please contact info@naadv.org!

Publication of the Netherlands-America Association of the Delaware Valley, Inc.

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Joncarl Lachman Discovers a New Form of Gezellig in Amsterdam

by Gerald van Wilgen

Chef Joncarl Lachman from Eetcafé Noord in South Philly adores Amsterdam and spent time there recently. We asked him to give us an inside look of the Dutch dining scene: what are the latest trends and where did he find the 'biggest surprise? Hint, it wasn't in Amsterdam.

How was your dining experience in Amsterdam?

Modern dutch cuisine is kinda happening right now. I was impressed to find that a modern approach to traditional Dutch food inspired by, but outside of a "Bruin Café" setting, is coming into its own in Amsterdam. I think a place like Café Restaurant van Kerkwijk is a good example. There isn't a menu to choose from and they only serve house wine. The waiter sits with the guests to explain what's on the menu. It's a different kind of welcoming sense, a new form of "gezellig."

It's new to Amsterdam?

What's new is that the dining experience itself has changed, the atmosphere is relaxed and the service is great, which was not the case previously. But, I think the most important aspect is that they are creating their own style and using their own local produce. It's the relaxed feeling of sophistication. You can't be pretentious there - that's what I like.

Did you have a "I-want-to-make-this-and-serve-this" moment? What was it and are you able to do it?

I did not. Though I did come across a rabbit leg braised in prunes and champagne when I was in Brussels in July.

What do you think is the appeal of Dutch snack food.

It's great. A quick easy delicious bite. I ALWAYS eat at least one meal at FEBO when I am in Amsterdam. Also saw a lot of shrimp kroketts everywhere.

If you would open an American restaurant in Amsterdam, what would you serve?

I have a dream (that will likely go unfulfilled) of opening a restaurant in Amsterdam... but, it wouldn't be American. If I would open a restaurant there I would do my own version of modern Dutch cuisine. I have to be realistic though - there are so many codes and regulations I would have to be familiar with and it would be a huge undertaking. Maybe when I retire I'd move to Amsterdam part time. That would be enough for me.

Which Dutch restaurant where you haven't been is on the top of your list?

De Librije in Zwolle. But, more than a specific restaurant... what I enjoy is seeing the changes in the food scene. It is a pretty exciting time now restaurant wise... and it didn't used to be. I also would love to see more of the countryside. I want to see what Frisian culture is really like.

At the University of Maastricht scientists were able to grow meat in a laboratory. Do these developments scare you or excite you?

Growing meat in a laboratory?YIKES!



What was your biggest surprise?

The MarktHal in Rotterdam - it was modern and pretty spectacular. Like everything in Rotterdam, it appears to have its eyes set on the future. I love the energy of that town.

Left, the MarktHal in Rotterdam; Below, dining out in Amsterdam.



My Favorite Dutch Cookbook Author: Johannes van Dam



We Dutch are not known for our gastronomic prominence. In our history books we don't have to study chapters about national culinary heroes like Escoffier or Bocuse. The only food writer who made the news one day was Johannes van Dam. His "De Dikke van Dam" is a personal manifesto dressed up as an encyclopedic compendium. If the Netherlands, which is still hopelessly behind in the culinary world, ever gets ahead it will on his account. He wasn't a cook he was an eater, a very critical eater. He was someone who was able to get the chefs on their toes and get them to the next level. He wasn't looking for the most complex sauces he was looking for delicious food made with local ingredients. His favorite food? The kroket.

Books by Johannes van Dam:

Dedikkevandam, van aardappel tot zwezerik
Het Kroketteboek

What food do you miss from Holland?

Sook Koops: Borrelnootjes and rook worst van de Hema!

Ronald Nijssen: Frikandel

Elisabeth Boeyenams: A Belgian specialty, North sea shrimp. Real fries with mayonnaise come in second.

Isabel Hut: Krokette, mayonnaise, drop and my grandma's lasagna.

Erwin van Zanten: Patat met mayonnaise. Broodje haring. Beschuit met hagelslag. Een verse boterham met boter en oude kaas. Een lekkere moorkop met koffie. Fietsen op een kouwe dag en stoppen voor warme appelgebak met slagroom en koffie. Sprits, kletskep, zandtaartje, speculaas en pepernoten. Drop drop drop. Ontbijtkoek met boter. Surinaams en Indonesisch eten maar nu ook een broodje shoarma met knoflook saus. Gerookte paling en makreel.

Antonie Tripp: Vanille vla! Baby Pangang bij de chinees na een volleybalwedstrijd; en broodje shoarma op de gracht na het squashen... I love those North Sea garnaltjes too!!! It reminds me of Garnalencocktail en filet americain op toastjes bij de droge sherry.

Stefan Lint: Patatje oorlog in Scheveningen after a night of heavy drinking at the societeit.

Rob Heerkens: Vlammetjes, delletjes, balletjes served with a 'fluitje hertog jan' (beer) in a poorly lit pub (without flatscreen televisions).

Harry Simons: Pan gebakken Sole-Meunière met gebakken krieltjes en spinazie.

Roderik Alewijnse: Krokette met friet en appelmoes.

Susan Kors: Patat met. Gerookte paling.

Boerenkool Stampot (Kale Hash)

3 lbs potatoes
2 onions
1 bay leaf
1 lb kale
1 pinch salt
1 pinch ground pepper
1 lb smoked sausage
1/2 cup milk
2 tablespoons butter

Peel and dice potatoes and onions. Clean, trim and slice kale. Add the potatoes, onion, kale, a bay leaf, a pinch of salt and just enough water to cover all in a 3 quart pan. Cover and boil gently for about 25 minutes.

Meanwhile steam the smoked sausage for the same amount of time and slice. Remove the bay leaf, drain the vegetables, and mash them. Add milk and butter. Stir in the hot, sliced smoked sausage, add salt and pepper to taste and serve.

Cooking time: 45 minutes

Guido Gaeffke: Gerookte paling.

Petra Mevissen-Eurlings: Frieten met krokette van Frituur Reitz in Maastricht.

Lieke O'Regan: Rijsttafel

Ilonka Van Grinsven Montgomery: Ons mam's erwtensoep en "kouwe schotel!"

Monique Niemann: Dikke speculaas brokken uit deze trommel.

