

## Thank You Erwin!

De Brug has come a very long way from its humble beginnings and much of that is due to the talents of Erwin van Zanten!

Through the last 15 years, working with countless editors, Erwin has been the man behind the design of our quarterly newsletter. Now he has decided it is time to step back and let someone else take the helm. We want to thank Erwin for his hard work and dedication to De Brug – making it into what it is today!



## nlborrels.com

Founded in 2001, NLBorrels is a network of Dutch expats in cities worldwide. Frequent and informal borrels are held in the Philadelphia area encouraging social interaction and networking amongst its members.

To receive notification of the next NLBorrels event, sign up on their website: <http://www.nlborrels.com>. Be sure to check the Philadelphia link for events being held locally!

Q: When a Dutchman dies why does his wife bury him with his feet in the air?

A: So she has somewhere to park her bike.

We are always looking for Brug contributors and welcome your stories, photos and ideas for the next newsletter. We also welcome guest editors so if you are interested please contact [info@naadv.org](mailto:info@naadv.org)!



## 2013 Upcoming Events

January: New Member Borrel

February: Ski Trip

March: Annual Meeting

April: Koniniginndag

Go to [naadv.org](http://naadv.org) for event dates and details and watch for e-blasts.

## Stay Current...

[www.naadv.org](http://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 the quarterly newsletter, De Brug.

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

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"De Brug" is a newsletter for and by members of the NAADV • Winter 2012 • [www.naadv.org](http://www.naadv.org)

## Catching up with the NAADV!

You may have noticed we have not sent out a Brug in a while. We apologize for that, but, are excited to tell you the NAADV is undergoing some new transitions and hope you will bear with us. Our long-time Brug designer Erwin van Zanten has stepped down and we have new people on board designing and editing the Brug.

In the meantime, the club has had quite a few exciting events such as the Golf Outing in September, the Belgian Beer Party and Golden Reunion in October and the Rijsttafel in November. December brings our immensely popular Sinterklaas Feest as well as the adults-only Holiday Borrel (sorry kids but the grown ups need to celebrate too!)



NAADV Golf Outing



Belgian Beer Festival



Rijsttafel

Time certainly does fly and since our last edition of the Brug, the NAADV has held a number of events.

The Annual Golf Outing took place in September this year and, as usual, a fine group of golfers showed up on the links to show their stuff. Starting out early at Pickering Valley Golf Course in Phoenixville, the three groups of golfers were off to a good start in the best ball format. Highlights of the day included prizes for closest to the pin and longest put (won by Rob Heerkens) and longest drive (Shelly Rabuse). The lowest overall score trophies went to Guido Gaeffke, Mike Florax, and Sicco Popma. Thanks to Sicco for organizing this great event!

In October we held the Golden Reunion – a new event created last year. Our older "golden" NAADV members enjoy this opportunity to meet up with dear friends they may not have seen in a while. Some of the attendees are charter members of the NAADV including Sylvain van Gobes, one of the club's founders. A wonderful lunch was shared followed by singing

Dutch songs along with the piano. Thank you to Rob and Deb Heerkens for opening your home and hosting!

October brought us the Belgian Beer Festival held at the Florax Residence in Delaware. The weather could not have been better for this lovely party held poolside and in their pool house. A nice selection of Belgian beers was offered as well as sausages, cheese, mussels and frites. Some brave kids also took a swim in the pool! Many thanks to the Florax Family for hosting this event for the second year!

And, last but not least, we held our annual Rijsttafel at Aqua Restaurant in November. Organized by our new Vice President Harry Simons, we had a good turnout despite Super Storm Sandy appearing that month. As always the food was delicious and plentiful, followed by our very popular raffle.



## Up, Up and Away.... Gratis.

Dutch people like to travel, they like to save money, and they like to save puntjes to be redeemed for free stuff. So logically, Dutch people love frequent flyer miles!



Of course the challenge comes in trying to optimally use these miles for travel from the Delaware Valley to the Netherlands. Here are some current tips for scoring that free flight to Amsterdam for the minimum amount of miles. Keep in mind that as we all know the airlines appear to constantly be trying to make flying more difficult and more expensive, so what worked in the past might no longer be valid.

USAirways is our only option for a non-

stop flight from Philadelphia to Amsterdam. USAir has the advantage of offering a super off-peak ticket for only 35,000 miles round trip (plus about \$100 in taxes and fees), but this option is only available from the middle of January through the end of February – not exactly the best time of year to be biking through the polder or sitting on a terrace drinking a Heineken, but the price is certainly right. The only option for scoring a flight for 60,000 miles round trip during a desirable time to travel is to book it 11 months in advance, and have total flexibility with the dates. Otherwise, plan on using 100,000 miles or more to fly to Amsterdam.

American Airlines appears to be an excellent option for flying from Philadelphia to Amsterdam with low miles (40,000 round trip), although there is a huge catch. Because you will need to change planes in London, the taxes and fees will set you back an additional \$650+! At that price you might as well just buy the ticket and

not use miles. You can avoid this exorbitant tax hit by flying directly from JFK airport in New York to Amsterdam, but of course you will need to factor in the extra hassle to get to JFK.

United Airlines, which has recently absorbed Continental, is a good option if you do not mind traveling out of Newark Airport. If you book well in advance, for 60,000 miles (plus about \$60+ in taxes and fees) you can travel non-stop to Amsterdam during off-peak travel months, or with one stop during peak travel months.

You can use Delta miles to fly from Philadelphia to Amsterdam with a stop somewhere in the United States. Flights during off peak travel months cost 60,000 miles and about \$60 in taxes and fees. For travel during other months of the year, plan on spending 75,000 miles or more.

*Veel plezier met je gratis reis! M.v.Z*

## Two Dutch Artists Beautify a Philly Neighborhood



Two Dutch artists were asked by The City of Philadelphia Mural Arts Program to transform a blighted area of Germantown Avenue in North Philadelphia. The results are nothing less than inspiring!

Artists Jeroen Koolhaas and Dre Urhahn, known as **Haas & Hahn**, began by photographing buildings in North Philly and came up with a color palette of 35 colors that reflect the neighborhood's character. This section of Philadelphia at the intersection of Germantown and Lehigh Avenues is one of the city's oldest commercial corridors and the goal of the project has been to instill optimism and

positive change in a downtrodden area.

The artists are not new to this type of project, having done similar work in Rio de Janeiro which caught the eye of the Mural Arts Program in Philadelphia. Haas & Hahn hope to bring positive attention to neighborhoods that need a boost through color and creativity and in turn inspire residents to take pride in their community. The pair began working in September 2011 and recently finished in October 2012.

Additional information about the project can be found at [muralarts.org](http://muralarts.org).

### Colophon

"De Brug" is a newsletter for and by members of the **Netherlands-America Association of the Delaware Valley (NAADV)**. Please visit us at [www.naadv.org](http://www.naadv.org) for more information.

If interested in volunteering or attending a board meeting, please contact President Cisca Jansen. Elections for board members are held yearly in the Spring at the Annual Meeting.

*This newsletter was generously printed and distributed by De Lage Landen.*

#### BOARD MEMBERS

President Cisca Jansen | [ciscajansen@gmail.com](mailto:ciscajansen@gmail.com)

Vice President Harry Simons | [harry\\_simons@hotmail.com](mailto:harry_simons@hotmail.com)

Secretary Erik Mens | [erik.mens@gmail.com](mailto:erik.mens@gmail.com)

Director of Membership Antonie Tripp | [antonia.tripp@verizon.net](mailto:antonia.tripp@verizon.net)

Director of Finance Rob Heerkens | [rob.heerkens@interimtax.net](mailto:rob.heerkens@interimtax.net)

Program Director Elizabeth Boeynaems | [eboeynaems@yahoo.com](mailto:eboeynaems@yahoo.com)

Director of Communications Shelly Rabuse | [poes@aol.com](mailto:poes@aol.com)

#### COMMITTEES

Auditing Roderik Alewijnse & Nell Daniels

Sinterklaas Deb Kowal Heerkens | [deborahkowal@yahoo.com](mailto:deborahkowal@yahoo.com)

Koninginnedag Cisca Jansen | [ciscajansen@gmail.com](mailto:ciscajansen@gmail.com)

Rijsttafel Harry Simons | [harry\\_simons@hotmail.com](mailto:harry_simons@hotmail.com)

## Patatje met... in Philadelphia!

European Republic, on Chestnut Street in Old City and also a new location on South Street, is a great choice when looking to get your fix of real Belgian "frites."

The tiny restaurants cook up numerous European-style offerings such as sandwiches and soups, but the fried potatoes are the best choice. A paper cone is filled with fresh-out-of-the-fryer, salty treats that have a strong potato taste and fluffy texture. Your hardest decision may be picking one of the 20+ dipping sauce options including "European Ketchup," "European Sauce," and peanut sauce. Sorry, no mayonnaise on the list. Maybe they will even serve you a "Patatje Oorlog!"

European Republic  
213 Chestnut St. & 602 South St.  
Philadelphia  
215.627.5500 • [europeanrepublic.biz](http://europeanrepublic.biz)

## Ollie Bollen Recipe



- 2 quarts of milk (lukewarm)
- 4 lb flour (general purpose)
- 3 ½ oz live yeast
- 5 egg-yolks
- 5 oz sugar
- 1 oz salt
- ¼ lb melted butter (cooled)
- 3 lb raisins
- 5 Granny Smith apples (cut in small pieces)

Crumble the yeast and mix it with the egg-yolks, salt, sugar and melted butter until you have a smooth substance (which sticks to your spoon but is still liquid). Make a mound of flour in a large bowl (> 5 liters) and make a dent in the top, spoon the liquid of yeast, sugar, egg and butter into the dent. Use a strong wire whisk to manually mix the liquid and the flour (from inside out) while you add the lukewarm milk. The result will be a gum-like dough.

Cover the pan with a wet dish towel and let the dough rise for an hour or so. Once the dough has risen, add the raisins and the apple pieces, cover the pan again and let the dough rise for another 30 minutes.

Then you are ready to fry the Ollie bollen. Heat a frying pan with vegetable oil until very hot. With an ice cream scoop, scoop the dough from the bowl and fry 4 to 6 Ollie bollen at a time. The Ollie bollen will fry for a couple of minutes on one side and tumble to the other side by themselves. After 5 to 7 minutes they are done. Use a large spoon or spatula with draining holes to lift the Ollie bollen from the oil and stack them on a large plate that is covered with paper towels.

Yield: 50 ollie bollen  
Calories: You don't want to know

## Finally, an "echte shoarma tent"!

**Desert Rose, a new Mediterranean restaurant has recently opened at 305 West State Street in Media, PA.**



The shwarmaras are the featured dish, and they are incredibly "lekker." Made with deliciously marinated roasted chicken, cucumbers, tomatoes, hummus and fresh herbs, and served on fresh house-made pita bread, these shwarmaras are definitely a culinary step up from the ones we are used to eating in little snack bars all over the Netherlands. The friendly owners/chefs also graciously agreed to add made-to-order garlic sauce to the menu to satisfy their growing and appreciative Dutch customer base. Now if only Desert Rose would stay open until 2:00 am for those late night "na stappen" hunger attacks! **M.v.Z.**

## A local Brouwerij you must try!

Micro breweries are certainly not unusual in the Philadelphia area but there is a new one in Ardmore that sets itself apart from the rest! Inspired by farmhouse brewers of France and Belgium, as well as pioneering brewers of America, **Tired Hands Brewing Company** is nirvana for the true beer enthusiast!

The selections of beer rotate frequently since they only brew 12 kegs at a time. Offerings range from pale ales to heavily hopped beers. The beers are offered in a variety of different sizes so you can sample a few while deciding on your favorite.

In addition to the diverse and eclectic beers on tap, the kitchen offers an interesting assortment of food including locally sourced meats and

cheeses as well as house-made pickles and tasty paninis.

The two-story rustic brick interior is warm and welcoming and we have seen families there on many occasions. But, the bar seats are usually occupied by die-hard beer fans. And, then there is the **bread**. The heavy, dark, crusty bread is baked in cast iron pans with fermented house ale yeasts. Whether you drink your bread – or eat it – Tired Hands is worth a visit next time you are in the Main Line area! **S.R.**

**Tired Hands Brewing Company**  
16 Ardmore Avenue, Ardmore  
610.896.7621  
[tiredhands.com](http://tiredhands.com)

**Smullen!**