

NAUL NEWSLETTER

*Netherlands America University League
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Report of the Annual Meeting May 3, 2014

Membership attendance at the Annual Meeting and Rijsttafel this year was better than it has been in the past few years. More than 35 members attended, and the dishes they made for the Rijsttafel were outstanding.

After the minutes of the 2013 meeting were approved, Karla Vandersypen presented the Secretary's report, highlighting activities and programs held during the year. Lineke Zuiderweg's Treasurer's report was reviewed and approved. Bottom line, NAUL is solvent with total assets at the beginning of 2014 of \$7,729.95. Membership is stable at 88 members. Board members whose terms expired this year were: Ton Broos, Annemarie Toebosch, and Arthur Verhooogt. Gemaya Griffin and Ed Bonnewit were proposed for board membership. The slate for board membership was approved as presented to serve three-year terms. At the conclusion of the business meeting, NAUL members enjoyed a delicious Rijsttafel. The variety and quality of dishes was particularly outstanding. Special thanks to Frank and Toos Judge for opening their lovely home for our Annual Meeting.

NAUL People:

Els Nieuwenhuijsen - On April 27, 2014, Els was acknowledged during a special "disability related" workshop in the First United Universalist (UU) Congregation in Ann Arbor, for her work as a volunteer pilot test

coordinator of the national UU Association Disability/Ability Action Certificate Program.

She and a dedicated team of about 15 volunteers are working on strengthening accessibility and inclusion in the UU congregation to enhance the participation of people with disabilities, and also including the elderly in Congregational life. In July 2015, they plan to apply and receive national Certification, as one of the first 10 congregations in the US. Good work and good luck Els!

Irene Butter - On Thursday, May 8, 2014, the film *Never a Bystander*, featuring Irene Butter was premiered at the Michigan Theater in Ann Arbor as part of the Jewish Film Festival week. The documentary film by Evelyn Neuhaus, tells Irene's story. As a Holocaust survivor, and by her example, Irene, challenges us all to never be a bystander in life. Her story, recounted in presentations in schools, demonstrates to young people that it is possible to live a full life after surviving trauma. By her untiring effort and example, she has changed the lives of countless people, especially the young. The film received a standing ovation from the full-house audience. We saw many familiar NAUL faces that evening.

A DVD of the film is available through the website www.neverabystander.com, at a very reasonable price. I highly recommend this outstanding film.

PICNIC

Get ready for the annual NAUL picnic. The date of the picnic is **Saturday, June 14, 2014**. This year we will gather at Glazier Highlands Park here in Ann Arbor. The park is located on Larchmont Drive, directly across the street from the Zuiderweg's home. The park has been reserved for our group. It has a BBQ, four picnic tables under shade trees, and a volleyball field. There is a playground for the children and baseball can be played on a big grassy area. Toilet facilities are available across the street at the Zuiderweg's. We have the park from 3 PM to 6 PM and have purchased the permit allowing us to serve beer and wine.

Bring a salad or dessert, lawn chairs for your family, and any favorite games, especially for the kids. NAUL will provide the rest - drinks (beer, wine, and soft drinks), hamburgers, sausages, and all the "fixins". If you have any questions about the picnic preparations call Els Nieuwenhuijsen at 734-995-1817 or by e-mail to elsni@comcast.net by June 11. For planning purposes, Els would appreciate an RSVP, with an indication whether you will bring a salad or dessert. **MARK THE DATE – SATURDAY, JUNE 14, 2014 AT 3 PM IN GLAZIER HIGHLANDS PARK ON LARCHMONT DRIVE IN ANN ARBOR.**

Soccer (Football) Fever

The 20th FIFA World Cup begins on Thursday, June 12, 2014 and ends 23 days later on Sunday, July 13. The world is waiting with baited breath for the opening rounds of the tournament in host country Brazil. The internet is awash with everything you need to know about the WC, from schedules, to soccer paraphernalia, to tickets, to player profiles, and on and on. Kickoff begins on June 12 with the host country, Brazil playing Croatia. Group B begins play on June 13 with our favorite Netherlands vs Spain. That should be

an exciting match given Spain's formidable play in the European championships. Of

interest also to many of us in Group D, on June 14 with England playing Italy. On June 17, in Group H, those Red Devils from Belgium play Algeria and some outsiders (Hugo and Ton) think Belgium will take home the big prize. Then on June 22 in Group H, the USA plays Portugal.

In celebration of World Cup Soccer, Toos and Frank Judge will open their home to NAUL members who care to join them for a TV viewing of the game between the Netherlands and Spain on **Friday, June 13**. Local TV coverage begins at **4 PM**. If you care to join fellow fans contact Toos or Frank by e-mail fpjudge@umich.edu or by phone 734-662-3650.

Culinary News

The assistant editor spotted a funny expression in the Dutch press. As we all know, animal rights is a cause close to many Dutch hearts. There is a Dutch *Partij van de Dieren* participating in the European elections this month. The Dutch animal rights organization Wakker Dier [Animal Alert] has complained to Albert Heijn [Meijer/Kroger] about the state of their chickens. The supermarket had stated proudly that their chickens live three days longer and only have to share with 18 animals per square meter, as opposed to other brands with 21 animals per square meter. These chickens have been often referred to as 'plofkip' [flopchicken]. Wakker Dier called the Albert Heijn advertisement for a marinated chicken breast a "plofkip in flauwekulsaus" or 'flopchicken in humbug sauce'. Smakelijk eten!

More about Dutch Cookery

Janet and Ton Broos are attending the Conference of the Humanities and Social Sciences and especially the section Canadian Association for the Advancement of Netherlandic Studies, this year to be held at

Brock University in St. Catharines / Niagara Falls. They will present a joint talk entitled "How perfect is De Volmaakte Hollandsche Keukenmeid (1746)?" This 18th century cookbook with over 600 recipes has been a popular help for all the (mostly) women in the Dutch kitchen, well into the 19th century. Even a 1963 facsimile-edition had three reprints. This gives the reader a nice idea of the variety of ingredients available at the time, although no potatoes or tomatoes. One should also bow in deep respect for the women who had to work in the kitchen in front of an open fire, taking care of food without fridge, slaughtering complete pigs, do the smoking, salting or canning for Wintertime etc. Our editor has taken one interesting recipe and made it available with the right measurements for our readers to try at home.

Ton Broos

Editors Choice:

Every cook worthy of her/his apron knows that a fricassee is a traditional stew usually made with chicken or veal. What distinguishes a fricassee from other stews is that the meat isn't browned before the braising liquid is added so that the stew stays white. In our research of the 18th century recipes in De Volmaakte Hollandsche Keukenmeid, we found that in addition to *White Fricassee*, those 18th century kitchenmaids also cooked *Brown Fricassee*. So instead of the traditional 'white' stew, we present you with the 18th century 'brown' version – albeit adapted to our modern kitchen and ingredients. Anyone interested in the 'white' version may e-mail me for the recipe.

Brown Fricassee

1 cut up chicken (or your favorite parts)
1/3 cup flour
2 Tbs. butter (see note)
2 Tbs. vegetable oil
2 large shallots, halved and sliced thinly (or substitute onions)
1/4 tsp. mace

1/4 tsp. ground cloves
1/2 lb. mushrooms, sliced
1-1/2 cups chicken broth
6 parsley stems tied together
1 or 2 beaten egg yolks (see note)
1 tsp. lemon juice
Chopped parsley for garnish

Lightly dust the chicken pieces in the flour. Take a 3-1/2 quart sauté pan, add the butter and oil and heat together. On medium heat, brown the chicken pieces on both sides and then set aside. In the same pan add the shallots and cook until translucent (if necessary add more butter/oil to the pan). Add the mace and cloves and stir until spices are incorporated into the shallots. Add the mushrooms and cook until softened. Add the chicken broth and bring to a simmer. Add the parsley stems. Cover loosely and cook on medium low until the chicken is tender, about 30 minutes. Just before serving add the egg yolks and the lemon. At this point do not let the pot boil.

Note: Original recipe calls for browning the chicken entirely with butter. Butter will burn quickly even at medium heat so I tempered the butter by using a mixture of equal parts butter and oil. Although in my test recipe, I used only the egg yolks, using the whole egg will not alter the taste of the dish

Exhibition of Netherlandic Treasures

Our talented secretary Karla VanderSyden has put together a splendid exhibition of manuscripts, early printed books and maps from our magnificent UM library collection. Some of you remember the display during the conference in 2002. Karla has made a selection again. The exhibition will run from June 6 to August 29 in the Harlan Hatcher Graduate Library. We have a "Meet the Curator" date, tentatively set for Thursday July 10, all are invited. Check with Karla or Ton Broos for confirmation and in the meantime

check also the wonderful website
Netherlandic Treasures for an advance taste.

FUTURE EVENTS

Sunday, September 7, 2014. NAUL's Annual Fall Reception at the home of Janet and Ton Broos, 1405 Harbrooke Ave. Ann Arbor. The reception is a pot-luck affair and members are asked to bring a dish of their favorite finger foods or desserts to share. Drinks will be provided by the NAUL. More information in a future newsletter.

Friday, September 19, 2014. A NAUL presentation by Peter G. Rose. Ms. Rose, a food teacher, historian, lecturer and author, has a special interest in the influence of Dutch Cooking in the American kitchen. Her first book, "The Sensible Cook: Dutch Foodways in the Old and New World" includes her translation of the 17th C. Dutch cookbook. She has written several other books particularly about the Dutch influence on cooking in the Hudson Valley. Time and place to be announced .

Tuesday, October 14, 2014. A NAUL presentation by Erik Zuiderweg. Erik will talk about his research at the University of Michigan where for many years he has been a Professor of Biological Chemistry. The lecture will take place in Gretchen's House on DhuVarren Road, Ann Arbor. Time 7:30 PM. More details later.

Thursday, November 20, 2014. The UM's DeVries-VanderKooy Memorial Lecture. This year's speaker is Russell Shorto. Time and place to be announced.

Saturday, December 6, 2014. NAUL's Annual Sinterklaas Celebration. Gretchen's House on DhuVarren Road, Ann Arbor. Details in the Sint Newsletter.

NAUL Dues

Dues payments were due on January 1, 2014. Look on mailing label of this Newsletter to see if your dues are up to date. If it does not show (14), your dues are late. Categories are:

Couple or family with young children	\$30.
Individual or Senior Couple	\$20.
Individual Senior or Student	\$10.
Sustaining	\$50.
Sponsor	\$100.

Send your payment to;

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