

NAUL NEWSLETTER

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In Memoriam Riet Haas

It is with deep sadness that we announce the passing of our dear Riet Haas. Riet may well be called the Mother of the NAUL. She died on Monday, October 6, 2014 in Ann Arbor, Michigan. She was born in The Hague in the Netherlands on December 21, 1931. On September 6, more than sixty years ago she married Bert Haas, who remained at her side throughout her long battle with Alzheimer's disease. In the early 1950s Riet and Bert immigrated to North America, first to Canada and later to Ann Arbor. She found her calling as a personnel administrator in the School of Education at the University of Michigan. Before Erik Zuiderweg's fascinating lecture last month, our president spoke about the fact that Riet lately had communicated with people whose identity she was not sure of, with the Dutch word 'schat'. This could refer to herself also, as the word means both 'darling' and 'treasure'. Riet was the driving force behind the Dutch lunch, started in 1974, and one of the original organizers of the NAUL that started on 3 December 1976. In 1980, when NAUL was incorporated, Riet became the first secretary and very often a member of the board in all kinds of capacities. In early 1980's she was the stimulus for our participation in the annual Ethnic Fair. For many years Riet was the foundation behind the NAUL's Sinterklaas celebration. Year after year she kept track of the children, knowing which kids were likely to attend in any given year. She was relentless in pursuing the right gift for the right child. And in typical Dutch *spaarzaamheid* (thriftiness) she would find the right price for that gift. Sinterklaas would have vanished if Riet had not sewed his outfit, bought the presents for the children, and sometimes carried pepernoten from Holland herself. She would supervise the set-up of the chairs and gave a final comb through Sint's beard. Her hospitality had no limits, her kindheartedness was unsurpassed and her always cheerful and optimistic outlook is something we are missing too much lately. We, who had the privilege of having laughed and cried and danced and talked and ate and drank and loved with her, are missing her terribly. Welterusten, schat.

NAUL IS READY FOR SINT

Sinterklaas will arrive in Ann Arbor on Saturday, December 6, 2014, and the NAUL is ready to welcome him! Ton Broos tried to contact him with his I-Pad hoping to set up a Facetime call. But alas, Sint still doesn't have an I-Pad. He finally mastered tweeting, although he prefers e-mail. We still hope that next year we can catch him on Facetime. We've whispered in his cousin Santa Claus's ear that an I-Pad would be the perfect gift for his dear relative. Sint e-mailed Ton that he plans to arrive on **Saturday, December 6 at six PM** and expects to greet all his friends in **Getchen's House, 1580 DhuVarren Road in Ann Arbor**. The registration form included in this newsletter will give you all the information you need to sign up your kids, grandkids and yourselves to greet Sint on his arrival. Your contact for registering is **Nanna Fecteau**. The form should be returned to Nanna as she will coordinate the names of all the children and adults attending. E-mail **Nanna** at **nanfecteau@comcast.net** or phone **734-332-8856**. It is important that you mail, e-mail, or call your response to Nanna by the deadline of **November 24, 2014**. Missing the deadline will mean that we cannot accommodate your children. Please don't disappoint them.

Hospitality chair **Els Nieuwenhuijsen** will coordinate the food and drinks for the party. She and some other helpers will be preparing delicious bread rolls and other tasty bites for all of us to enjoy. Members may bring a sweet or savory snack to share. Beer and wine would also be welcome. Els can be reached at **734-995-1817**, or **elsni@comcast.net**. As in past years, we hope to have a raffle after Sinterklaas leaves us. **Karla Vandersypen** will coordinate the gifts from members and merchants. If you have something to donate, contact Karla by phone or by e-mail to **vandersypen@spcglobal.net** or by phone 734-668-1240.

Finally, and this is very important: Sinterklaas is a for members only celebration, so your NAUL dues should be up-to-date. If you haven't paid your 2014 dues, take a moment to do so now, or be prepared to pay on the evening of the party. If your mailing label does not show '2014' or later, your dues are not up to date. Questions about dues should be directed to **Lineke Zuiderweg, 734-741-1757** or **famzuid@comcast.net**.

BREAKING NEWS!

Just in from our wire service. The Interfederaal Gelijkekansencentrum (hotline to report incidences of racism) in Brussels, has declared that Zwarte Piet is not racist!

Traffic Alert

Regarding access to DhuVarren Road

At this writing, Pontiac Trail is closed. If in December it is still blocked, you should go via Nixon Road and turn left to DhuVarren for Gretchen's House.

Some of you may recall the recent presentation by Peter Rose on the influence of the Dutch on the American kitchen. That lecture and a recipe in her book "Delicious December: How the Dutch brought us Santa Clause, Presents and Treats" inspired us to share with you an Old Dutch recipe that dates back to the Middle Ages. The drink is mentioned in the 16th century play Mariken van Nieumeghen, a morality play. Whether you know the recipe or not, you may wish to try it in your holiday celebrations.

Hippocras

If you search the web, you will find many recipes for hippocras, even one from chef Jacques Pepin. This one is courtesy of Peter Rose.

- 8 cinnamon sticks
- 4 to 6 nutmegs
- 4 tsp whole cloves
- 7 whole peppercorns
- 2 quarts (8 cups) pleasant red or white wine
- 1/3 cup fresh ginger, peeled and chopped
- 1-1/2 tsp dried rosemary
- 4 cups granulated sugar

Combine cinnamon, nutmegs, cloves and peppercorns in a sturdy, zipped-top plastic bag and smash it all with a hammer or heavy skillet until coarsely crushed. Pour the wine into a large sterilized jar and stir in the crushed spices, fresh ginger and rosemary. Cover and let steep for 24 hours (no longer). Strain, then pour 1 cup of wine through a coffee filter. Change the filter and repeat 1 cup at a time, until all the wine is filtered and clear. Mix the wine with the 4 cups of sugar and let stand until the sugar is completely dissolved. This will take several hours. The wine will keep indefinitely in the refrigerator. Enjoy!

Of Interest

Hermitage Museum Amsterdam

Beginning at the end of November 2014, The Hermitage Museum Amsterdam will permanently exhibit more than thirty enormous group portraits from the 17th and 18th centuries. The "Gallery of the Golden Ages" will feature these militia pieces that come from the collections of the Rijksmuseum and the Amsterdam Museum. These portraits have rarely been shown because of their large size. The exhibition in the Hermitage will be the first time these paintings have been shown together.

The Toledo Museum of Art has announced a major acquisition by Dutch master Frans Hals *Family Portrait in a Landscape*. This acquisition has been in process for more than a year and is a major coup for the Museum. The public had their first opportunity to see this glorious work on Thursday, Oct. 13 as part of a Masters Series. Admission is free.

The National Library of the Netherlands (Koninklijke Bibliotheek) has entered into an agreement with OCLC (Online Computer Library Center) to add four important collections of digitized resources from Dutch-speaking countries to the World Catalogue. The arrangement directs users searching WorldCat to more than 2 million pages from some 11,000 books published in the Dutch-speaking world from 1781-1800, 80 journals from 1840-1940, parliamentary papers through 1995 and more than 6 million digitized newspaper pages.

The United Nations Human Development Index (HDI) has determined that the best countries to live in are, in order: Norway, Australia, Switzerland, **The Netherlands**, and the United States, to name only the first five. The four factors taken into consideration were: the level of poverty, the level of inequality, the quality of education and security and safety.

The Dutch have the third highest proficiency in English as a second language worldwide. This is according to the English Proficiency Index which tested 1.7 billion people from 54 non-English speaking countries. The Swedes and the Danes scored better than the Dutch.

Not to be Missed -- The 19th Annual DeVries-VanderKooy Memorial Lecture

The Annual DeVries-VanderKooy Memorial Lecture will take place on Thursday, November 20, 2014 at 8 PM in the Vandenberg Room of the Michigan League. The speaker is the renowned author and journalist Russell Shorto. The title of his lecture is ***From Amsterdam to New Amsterdam***. Shorto is the author of the national bestselling books "Island at the Center of the World" and "Amsterdam: A History of the World's Most Liberal City". He is a contributing writer for the *New York Times Magazine* and his articles have appeared in *The New York Times*, *The New York Times Book Review*, and *Op-Ed page*, *The New Republic*, *The Nation* and many others. He served as Director of the John Adams Institute in Amsterdam from 2007-2013 and was a Member of the Advisory Board of the Rijksmuseum from 2010-2012. He was awarded an honorary doctorate from Erasmus University in Rotterdam and has been designated a Knight of the Order of Orange-Nassau. He is a fellow of the New York Academy of History and a Senior Scholar of the New Netherland Institute in Albany, New York. A reception and book signing will follow the lecture.

Trivia

Eating out in the Netherlands is more expensive than in other countries in Western Europe. On average the price of a three-course set menu in the Netherlands is €27.50 (approximately US \$35). This is approximately 20% higher than in the neighboring countries of Belgium, Germany, and France.

There are 260 stalls lining both sides of the street on the *Albert Cuypstraat* in Amsterdam.

According to the Global Wealth Report by the German Insurance company, Allianz, the average Belgian has the third highest net financial assets in the world. Only Switzerland and the United States rank higher and the Netherlands comes in fourth.

Antwerp has 5,000 secondhand graves for sale. A story recently appeared in the *Wall Street Journal* with regard to Antwerp's novel approach to preserving its tombstone heritage by selling 5,000 secondhand graves. In Belgium and other parts of Europe cemeteries are city property.

A gravesite is usually rented for 25 years. At the end of that time, a family may renew the grave. If there is no renewal, the city has the right to tear down the monument and move the remains to an ossuary, and sell the site to someone else.

We read in the *Dutch Times* that Belgium makes Europe's best whisky, (Belgium Owl single malt). In fact Scotland does not make the top five .

Nijmegen Remembers

Straddling the Waal River near the German border is a showpiece bridge connecting the old and new parts of Nijmegen. This four-lane brick and steel structure, designed to last at least a century, cost 141 million euros. It is named De Oversteek (the crossing) and commemorates the daylight crossing of the river by Americans on September 20, 1944. One-hundred and four soldiers out of the 700 who took part in the crossing, never made it and 48 gave up their lives in this crucial maneuver that gave the Americans the upper hand in the battle for Nijmegen. The bridge, which spans more than 1,900 feet and is almost a mile-long, is one of the largest single-span river bridges in Europe and the biggest memorial to liberation on the Continent. The bridge, meant as a memorial, was also built to ease the growth of Nijmegen. According to the bridge's designer, Chris Poulissen, in the evening the 48 soldiers are honored by 48 street lamps spanning the bridge, that light up in slow succession at dusk, at the speed it would take a pedestrian to cross the bridge.

Dutch Language Education in Detroit

We have received an inquiry regarding the establishment of a Dutch school in the Metro Detroit area for children age 12 and under and have been asked to make our members aware of this proposal. It is anticipated that the lessons would be held once a week after regular school hours or in the weekend and would focus on language and culture. If you are interested in learning more about this there is a questionnaire on the internet which you may complete and return to one of the organizers, Merel Braam-vanHooft, mvanhooft@hotmail.com or phone 248-535-4451. You will find the questionnaire on the web-site:

https://docs.google.com/forms/d/1J6iaANzCSDigqksW70DOjAq86Py_ukSC9VLbgL9Go1/viewform?c=0&w=1&usp=mail_form_link

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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