



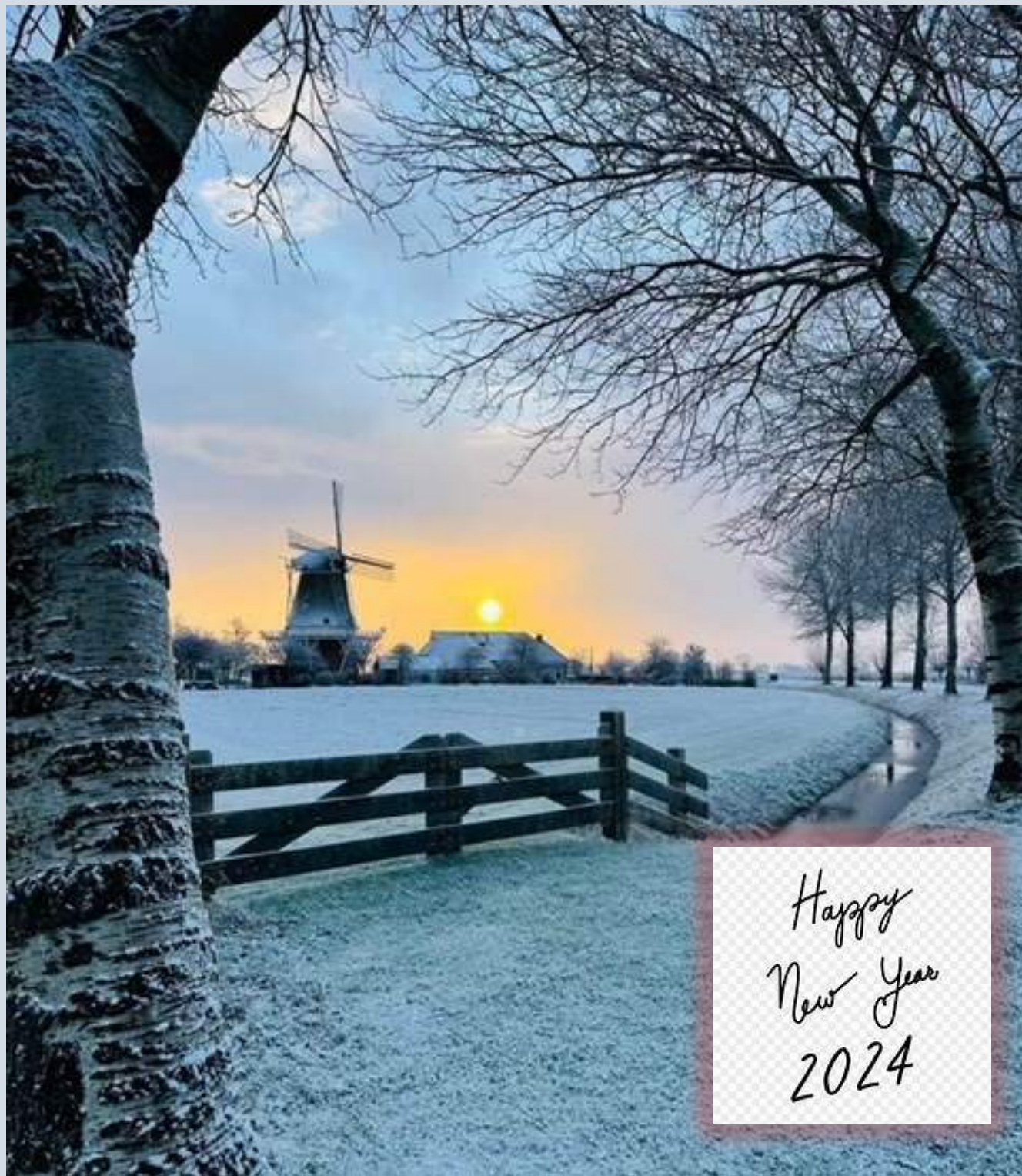
January 2024

Dutch Touch

Dutch Canadian Club (Edmonton)

13312 142 Street NW, Edmonton, AB T5L4T3

Phone: 780-452-2861 —email: dutchtouchmonton@gmail.com



*Happy
New Year
2024*

EDITORIAL

by Jenny Smits

780-975-7426 - dutchtouchedmonton@gmail.com



We are starting a new year again and we hope that it will be a happy one. We are still awaiting the sale of our building. So far the two offers we received were rescinded after several weeks, so we are back at the beginning. That means we can still use it for our own events. All the groups are starting up in the second week of January. The Sewing club, the Klaverjas Club, The Windmills Social and the Saturday Socials. It looks like the Friday nights are going to be canceled until further notice. We will try to organize some special events during our winter/spring session.

So far our winter weather has been very warm and the lack of snow makes traveling much easier on our roads. Although, winter is not over yet and we can expect some snow in the next few months. Please travel safely here at home and also if you travel to warmer places this winter.

For those of you who are having health issues, we wish you well and hope to see you again at the club.

Jenny



Our membership dues are per calendar year (January-December) at the following rates:

Family:	\$70.00
Senior Family	\$60.00
Single	\$35.00
Senior Single	\$30.00
Student	\$25.00

Please mail your membership application or renewal with your **name, address, phone number and email address** to:

**Dutch Canadian Club
13312—142 Street NW
Edmonton, AB T5L4T3**

Or remit via e-transfer to dccedm@gmail.com

BOARD MEMBERS

Frank Stolk	President—780-464-4879— stolkfm@telus.net
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Willie Korendyk	Secretary/Membership coordinator—780-454-2231
Jenny Smits	Treasurer 780-473-0905— jismits45@gmail.com
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Pieter Van Leeuwen	Director—780-459-5367
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Club phone:	780-452-2861



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1 full page	\$ 80.00
1/2 page	\$40.00
1/4 page	\$20.00
1/8 page	\$10.00
(GST to be added)	

From the desk of Frank Stolk

Dear Membership



Yes, the year 2023 is all but over when I am writing my last update for this year. By the time you get to read it in the Dutch Touch we have embarked on a new year full of challenges ahead, but we are able and willing to take on whatever needs to be done. The biggest one will be of course the sale of our beloved building. I just got off the phone with David St. Cyr, our realtor, and he told me that we are still in an advantageous position because there is little or no other building nearby on the market that we are competing with. It is a unique building, and we will find the right client for it. In early January their advertising department is putting a little financial package together for potential clients, but we must be patient, it will happen eventually. In the meantime, we still have a place that we can all use. So having said that, we are open for business, please come out and enjoy it while we still can.

After talking to the group in Neerlandia regarding the windmill I learned that they are still trying to get a group of skilled tradesmen together to dismantle it for transport, so again patience is the word.

On the 7th of December Riek and I celebrated our 50th anniversary, we had 6 of Riek's siblings over and my sister with her oldest granddaughter from Holland, we booked Yesterdays Auto Gallery, located on 8707 – 51st Ave. They had close to a hundred restored vehicles from the thirties to the late seventies for our guests to enjoy, and attached is their retro fifties Sylv's Diner which we booked for our family gathering. Our kids and grandkids as usual did their utmost to entertain us all with songs and skits reflecting on our 50 years together. We had a blast.

Riek and I would like to thank all of you for the flower arrangement, it is still sitting on our dining room table, and for the cards, emails, and phone calls we received from so many of you it truly touched us deeply.



On the 26th and 27th of December we had another casino, and for me personally it was a little different than in the past when we were under the expert management of Arie Wolfert and Cory Vriens. This year I took on the role of the General Manager for this event, and to be honest, you volunteers made it so easy for me, what a tremendous team did we have. On behalf of all the members I would like to thank you all to offer up a day like Boxing Day to help the club financially for this year, as this is now our only source of income for the time being.

Well, my friends, that sums it up for 2023. We have quite a few members hospitalized or at home with broken bones, and other ailments. I want you to keep them in your prayers and I wish them all a speedy recovery. All the best for 2024 from my house to yours, stay safe warm and healthy and look out for each other.

Yours Truly

Frank

HAPPY ★ NEW ★ YEAR

SEWING & CRAFT CIRCLE

By Jenny Smits - 780-975-7426

The days are getting longer again and so far the winter has been pretty mild. We hope the rest of the season won't be too severe.

Our sewing group plans to start their activities again on January 9 at 10:30. We thank everyone who supported us at our sale on November 25.

In the meantime we have cleaned out our closets because we were starting to collect a lot of things that we no longer use for our projects and we found things again that we had forgotten we had.

It was like a good spring cleaning.

We wish you all a Happy New Year!

Jenny



KLAVERJAS CLUB

We will start our Klaverjas club again on January 9, 2024, starting at 11:00. Please bring your own lunch. We hope to see everyone back for some fun games.

CARD MAKERS

By Ria Bok - 780-472-2725

Happy new year. We are looking forward to a nice new year. I hope you all had a great Christmas. Mine was spent in the hospital, my foot was giving me a hard time and I needed more care than what Jeanette could give me. I am feeling better but need to build up my strength as stairs are still a problem. I hope to get a stair lift in the house by mid January.

I do not have a date for card making yet, I need to get home first.

Love to all

Ria



Membership 2024

Your membership for the new year is due January 1, 2024. We thank many of you who have renewed their membership. If you haven't done so please mail a cheque with your **name, address, phone number and email address** to:

**Dutch Canadian Club
13312—142 Street NW
Edmonton, AB T5L4T3**

Or you can remit via e-transfer to dccedm@gmail.com (please include address and phone no.)

You may also pay your membership at any Windmills Thursday afternoon. Willie Korendyk will be available to take cash or cheques.

Membership rates are on page 2.





To all Casino 2024 volunteers:
Thank you very much Frank for organizing and all the volunteers for your help at the Yellowhead Casino on December 26 and 27. We had a great team and everything went very smoothly. Some of us even had some time in the break room to work on a puzzle.



Darrell, Piet, Pauline

We congratulate everyone who has celebrated a birthday or an anniversary.

If you would like to share these or other special events with our members please email me at:

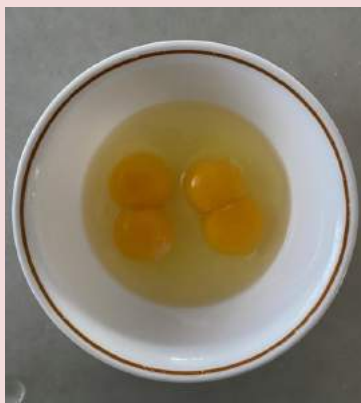
dutchtouchedmonton@gmail.com
or phone 780-975-7426 and I will include it on our member's page.

Members Page

Marwina shares her egg experience with us

Two Yolks in one Egg

Interesting, I buy extra-large-no-name eggs. In one recent carton of 12 eggs, I got so far six double-yolk eggs. This picture shows two of them:



I wonder if the remaining six eggs in this carton will also have two yolks each. With such a rarity, it's unfortunate I cannot cash in on them. I'll need to crack the remaining eggs, take a picture, to see if they also have two yolks.

Question, from the same hen? Doubt if this can be done. Never had these yolks in previous cartons. Apparently two chicks can be born from a single egg.

With all these yolks, I thought my cholesterol would increase but I was told egg yolks contain the "good" cholesterol, I'll continue eating them as a source of protein.

Various internet sites:

"It is true that eggs with two yolks are fairly rare: you might find them in one of every 1,000 eggs.

These eggs typically come from our younger hens whose bodies are still just learning how to lay. Eggs with two yolks also tend to be very large."

"Assuming each egg is independent of the others, the probability of getting two double-yolk eggs in a row would be the square of the probability of getting a double-yolk egg once, which is 1 in 1,000 multiplied by 1 in 1,000, resulting in 1 in 1,000,000"



This and That to the Windmills

As we are at the beginning of a brand new year, I am looking back at 2023 and think how fortunate we are to be living in this part of the world. We all have seen the disturbing images on the news, the raging wars in Ukraine and Gaza and people being displaced all over the world, fleeing from one crisis or another. Along with reports of extreme weather, earthquakes and volcano eruptions, I am very grateful and thankful to be here in sunny Alberta.



The weather so far this winter has been unbelievable with the mild temperatures. The lack of snow brought a lot of people out on the lakes in Alberta to enjoy skating on the crystal clear ice. At Pigeon Lake they cleared a 10 km loop, but at this point the whole lake is clear and safe to skate on. We didn't have a white Christmas this year, but that was just fine for a change, although we may have to pay for it later. Hopefully we will get some snow soon and have a few good rainy days in the spring to curb the threat of forest and wild fires.

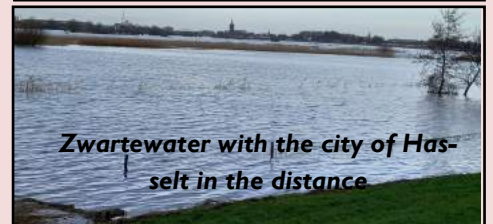
In the Netherlands they have had their share of rain and wind this winter with the rivers overflowing into the flood plains and in some cases they have had to resort to sandbagging to keep the water from flowing into towns and onto road ways. They are pumping out the water as fast as they can but the ground is saturated.

Meanwhile at the club we are still anticipating the sale of our building. There have been some offers, that looked very promising, but up to now there is nothing final. We will patiently wait and see if there are more interested buyers out there and see what happens when the building is in fact finally sold. Ever since the building went up for sale we have been clearing things out, disposing of some items, like the street organ, but through it all we have tried to carry on as usual. It was nice to see so many of you come out for our special celebration on November 25th in the big hall for a combination Christmas and Farewell dinner. Everyone seemed to enjoy the food, prepared by A Cappella catering and singing along with the entertainment by the Sugar Time ladies. In December we were treated to some Dutch snacks in celebration of Sinterklaas and on December 14, at our last gathering before the Christmas/New Years break, we treated ourselves to a potluck supper. The food was all very tasty and in addition a few people came out wearing their Christmas sweaters, making it all fun and enjoyable.

We have seen a decline in the numbers coming out to our weekly gatherings on Thursdays. My thoughts are with those people who, since recently, haven't been able to come out to the club, due to health problems. Hope you're all okay. On December 26 and 27 a few hardy souls came out to work the casino. They even enjoyed themselves doing it. The proceeds from this casino should keep us going for at least a little while longer. I am looking forward to see many of you back at the club on Thursday January 11th. Take care, everyone and wishing you all the best for 2024.

Rinske

Windmills president





Windmills Christmas

Celebrated with a pot luck lunch. Thank you to all who participated.

December 14, 2023



It was also
"Ugly Christmas
Sweater Day"

Back row:
Rinske, Renie,
Jenny, Bert,
Pauline
Front row:
Willy, Leen, Dick



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SATURDAY SOCIALS

By Aris Smits-780-920-7699

January 13 - PICKLEBALL - 1:00 pm

You have probably heard about pickleball. It is the fastest growing sport among seniors. It is a fun and engaging paddle sport that combines elements of tennis, badminton and ping pong. It is played on a smaller court with a lower net, using a light paddle and a plastic ball with holes.

The objective of the game is to hit the ball over the net and land it within the boundaries of the opponent's court, while avoid being hit by the opposing team. It's a great game for people of ALL AGES and ALL SKILL LEVELS and it is a fantastic way to stay a little active and enjoy some friendly competition.

We hope that some of you will give it a try and spread the word to your children and grandchildren. We will provide the equipment.



January 27 - BINGO - 1:00 pm

Daubers ready? We will have another fun afternoon of Bingo with new prizes up for grabs. Everyone welcome and you can bring a friend.



New Years Eve December 31, 2023



The Tulip Trophy was won by
Team Oilers: Louise, Jennifer, Judy

We rang in 2024 with a nice gathering at the club on New Years Eve. A good time was had by all. We wish everyone a Happy New Year!



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Celebrating our 70 years!

Friese Uiensoep (Fryske Sipelsop)

Recipe from “The Dutch Table”

The Frisian language is such a unique language, and so different from Dutch. Just look at the name of the dish. “Ui”, meaning “onion” in Dutch and “sipel” meaning the same in Frisian. Where do these differences come from? According to the etymology of the words, “ui” has its origins in the French language, “oignon”, where also the more old-fashioned word “ajuin” comes from, another Dutch word for onions. In Friesland however, they veered more towards the Germanic side of things, hence “sipel” which stems from “zwiebel”, the German word for onion.

Fortunately the soup doesn’t care where the words come from, as its as tasty made with “uien” as it is with “sipels”. This is a thicker soup with a slight tangy flavor, and warming qualities: perfect for this cold weather we are experiencing. The traditional cheese used for the toasted bread slices is Frisian cheese, a delicious Gouda-style cheese flavored with cloves and cumin seeds (Friese nagelkaas). If you have access to it great! If you don’t, the adapted recipe will have the same flavors.

Use a heavy bottomed skillet to caramelize the onions. This is a task of patience, browning the onions is slow, but it’s so worth the effort as it gives great color and fantastic flavor for the soup.

Friese Uiensoep

- 2 lbs (1 kg) onions, peeled and sliced in half moons
- 2 tbsp (30 g) butter
- ¼ cup (50 g) flour
- 4 cups (1 L) vegetable or beef stock
- 4 cloves
- 2 tbsp Worcestershire sauce (optional)
- black pepper
- Toasted bread rounds or croutons
- 2 oz (50 g) Gouda (type) cheese, grated
- Pinch of cumin seeds
- Salt



Melt the butter in a heavy bottomed skillet until hot, and stir in the onions. Keep stirring frequently, until all the onions are golden brown. This will take at least a good 20 to 30 minutes on medium or low heat. When they are golden brown, sprinkle the flour over the onions and give it a good stir so that the onions are coated, and continue to brown for a minute or two. Stir in the stock a little bit at the time, making sure that it’s incorporated well, until it is a thick soup. Add the cloves and simmer for about twenty minutes. Season with salt and pepper to taste. Remove the cloves and stir in two tablespoons of Worcestershire sauce (optional).

Top the bread rounds with grated cheese and melt the cheese under the broiler. Add a pinch of cumin seeds on top and serve with the soup.

Serves 4.

For a more substantial meal, dice a hardboiled egg and stir in the soup, right before serving.

“Be always at war with your vices, at peace with your neighbors, and let each year find you a better person”

- Benjamin Franklin

Brain Teasers

By Marwina Prent



1. What do you lose the moment you share it?
2. What belongs to you but is used by everyone you meet?
3. What do you buy to eat but never consume?
4. A cowboy rides into town on Friday. He stays three days, then rides out of town on Friday. How?
5. If 2 is company and 3 is a crowd, what are 4 and 5?
6. What can you hold in your right hand, but never in your left hand?
7. You see a boat filled with people, yet there isn't a single person on board. How?
8. Two fathers and two sons are in a car, yet there are only three people in the car. How?
9. If your uncle's sister is not your aunt, then who is she to you?
10. A man goes outside in the rain without an umbrella or hat but doesn't get a single hair on his head wet. How?

Answers on page 13

Mini cars surge in popularity in Amsterdam, and parking is cheap

Source: DutchNews.nl

There has been a surge in the number of mini cars in Amsterdam this year, with 2,297 now registered with the vehicle licencing authority, the Telegraaf reported on Friday, December 29. And of the 751 new ones registered this year, 480 were the virtually cubic Opel Rocks Electrics.

Since 2020 and the upward march of the Birò (Birò is the smart, compact 100% electric City Car), owners have no longer been allowed to park on the pavements and have been able to apply for a reduced price parking licence. Some 1,500 have already done so.

The city authorities will soon decide if the reduced rate should become permanent or if drivers should pay the full price. The vehicles must use the ordinary roads and have a maximum speed of 45 kph. The capital now has a maximum speed of 30 kph on most roads. But they are not allowed to use the tunnels under the IJ waterway and have to use the ferries if they want to cross between the two halves of the city.



APPRECIATION/CHRISTMAS DINNER - NOVEMBER 25, 2023



Pictures by Rinske TerHeide





DUTCH ELECTION 2023

The four parties currently in talks on forming a right-wing government for the Netherlands will resume their meetings after a Christmas break.

Ronald Plasterk, who is leading the talks, said the four parties have had “three, good, tough and content-rich conversations” this week. The talks will continue on January 2 with different combinations of the four parties.

The current phase aims to reach a “common basis” for more substantial talks on policy to continue. The VVD has said it will support a PVV-led government but will not join it. The pro-countryside BBB is keen to join a coalition and the NSC has doubts about several anti-constitutional aspects of Wilders’ policies.

All four parties have agreed to radio silence about their progress. The participants have had a tough time of late “with forming new parties, campaigning and new groups in parliament,” Plasterk said, adding that everyone needs a break to recover.

PVV leader Geert Wilders, whose far-right party emerged as the biggest in the November vote, said he was taking a holiday with “a very good feeling” but declined to say anything about the subject of the talks.

“It has been a hectic year, with the elections and now the formation,” he said. “It is good to do something else for a week, to empty your head and be with your loved ones.”

Brainteasers from page 11 answers



1. A secret
2. Your name
3. cutlery
4. his horse is named Friday
5. 9
6. Your left hand
7. All the people on the boat are married
8. They are grandfather, father, and son
9. Your mother
10. He's bald

Tulip Mania

Every year, on the 3rd Saturday in January, Amsterdam officially kicks off the tulip season with National Tulip Day. Dutch tulip growers invite the public to pick a bunch of tulips for free in a specially constructed picking garden. These tulips have been grown indoors, since it is still too cold in January, but this is a colourful start to a season that lasts into May.

The tulip, often seen as a Dutch national symbol, has a long history in the Netherlands. The tulip was originally a wild flower growing in Central Asia and was first cultivated by the Turks as early as 1000 AD. In the 16th Century during the Ottoman Empire, the Sultan demanded cultivation of these blooms for his palace gardens. There were Tulip Festivals and it was a crime, punishable by exile, to buy or sell tulips outside the capital, Constantinople (Present day Istanbul). The name tulip comes from the Turkish word for turban.



In 1590, Carolus Clusius, (Charles de l'Ecluse) (1526-1609), became director of Hortus Botanicus in Leiden, the oldest botanic garden in Europe founded in 1587. He had been director of the Holy Roman Emperor garden in Vienna and has been credited with developing many different plant species. He started cultivating and growing the tulips in the botanic garden in Leiden, but to his dismay some of the bulbs were stolen and distributed. This is how the tulip was introduced in Holland and in the following years botanists started to hybridize the flowers and found ways to make even more decorative specimens. Hybrids and mutations of the flowers were seen as rarities and became a symbol of high social status and the desire to own this flower would start a madness of buying and selling never seen before or after in history.



FRINGE HERO 2008

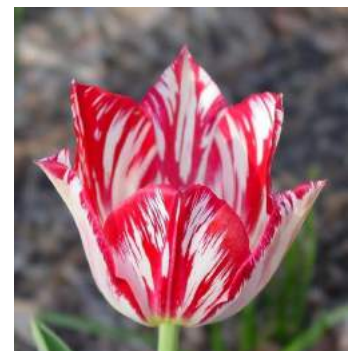


THE VICEROY 1637

During the first part of the Dutch Golden age, in the 17th Century, the tulip, so different from the native flowers, had become so wildly popular that it was being used as a trading commodity and the bulbs were sold for unbelievable high prices. From 1634 to 1637 there was complete Tulip Mania in the Netherlands. Some bulbs could cost more than a house in Amsterdam. The Tulip known as the Viceroy was displayed in a catalogue with the bulb being offered for sale between 3,000 and 4,200 florins (guilders). A skilled crafts worker at the time earned about 300 Florins a year. The most expensive Tulip bulb was the Semper Augustus, under contract for 5,200 Florins. The inevitable crash happened overnight in the year 1637 and would go into history as

one of the most famous market crashes of all time. Although some speculators made a profit, many were ruined. The term Tulip Mania is now often used as a metaphor to describe any large economic bubble, a warning to where excessive greed and speculation could lead to.

In the 20th Century it was discovered that the frilly petals and dramatic colours that gave some varieties their stunning look, were in fact the symptoms of an infection by the Mosaic virus. The virus was caused by a louse living on peaches and potatoes. These diseased varieties are no longer sold and the hybrids that have that similar look are now disease free.





During the hunger winter in the last year of World War II, when some 20.000 people died from starvation, the tulip bulb has been credited with saving many lives. The Germans had cut off all food and fuel supplies to the Western provinces and people in the cities were starving. No bulbs had been planted during the war years and these were distributed for food among the population and although they are not very tasty, the bulbs do have some nutritional value.

In the decades following the war, the tulip industry grew to be very successful. Today The Netherlands is famous for its colourful tulip fields and is the world leader in the export of flowers. The Netherlands ships two billion tulips every year to countries all over the globe.

In January, in the dead of winter, when Christmas decorations have been put away, a bouquet of colourful tulips will brighten up any room, when spring is just a dream away.

Rinske

Although hyacinth and daffodil bulbs are toxic, tulip bulbs are edible. During the hunger winter, realizing the bulbs could save many lives, the “Office of Food Supply” published a guide to cooking with tulips and how to prepare the bulbs. First the skin and bitter yellow center, where the toxins are concentrated, had to be removed. The guide suggested recipes for mashed tulip bulbs and tulip bulb soup. Most popular was to grate the bulbs into flour and add salt, mix this powder with water and make small loaves of bread. It tasted like saw dust, but it supplied vital calories and minerals, easing the worst hunger pains.

Tulip bulb soup recipe from 1944:

1 litre Water

1 Onion

4 to 5 Tulip bulbs

Aroma

1 tsp. Salt

Surrogate curry powder

1 tsp. Oil

Chop the onion and fry in oil with the curry to light brown.

Add water and aroma, bring to a boil.

Grate the cleaned bulbs over the boiling liquid.

Boil and add salt to taste.



Warning to those tempted in making this soup:

Make sure the bulbs are free of pesticides, even buying organic may not always be safe.



January 2024

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	8	9 Sewing Klaverjas	10	11 Windmills	12	13 Pickle Ball
14	15	16 Sewing Klaverjas	17	18 Windmills	19	20
21	22	23 Sewing Klaverjas	24	25 Windmills	26	27 Bingo
28	29	30 Sewing Klaverjas	31			



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