

Echo

August
2025



Official Newsletter of the Netherlands Society Christchurch (Inc)



Amsterdam, May 2025.
Image: Hedwig Dunbar-Keek

Inside this issue:

What's on!

Pages 4-5

Story by Yoka Saris

Pages 6-7

Recipe of the month

Page 9

Hans van der Voorn

Pages 10-11

Puzzle of the month

Page 13



NSC Committee

President

Miryam Denny-Ipenburg
022 362 3411
president.nsc@gmail.com

Vice-President

Lynda Smit
021 137 9147
smitty29979@gmail.com

Secretary

Vacant
secretary.nsc@gmail.com

Treasurer

Jack Hoetjes
027 281 9999
nsc.treasurer.nsc@gmail.com

Entertainment Manager

Annie van der Dussen
021 062 5656
entertainment.nsc@gmail.com

Property Manager

Pete Knuiman
021 0225 3774
property.manager.nsc@gmail.com

Membership

Miryam Denny
022 362 3411
president.nsc@gmail.com and/or
nsc.treasurer.nsc@gmail.com

Editor/Distribution Echo Newsletter

Hedwig Dunbar-Keek
editor.nsc@gmail.com
Instagram: Netherlands_Society_Christchurch

Editor's note

Welkom to Augustus lezers!

The shortest day is done and dusted but I hear the Earth is spinning too fast and we're getting another short day on 22 July, I don't know on which continent but before you know it, it'll be spring, think daffodils and little baby lammetjes.

In this issue we got a new item that we would like to continue, somebody in the Netherlands is looking for someone that lived in the neighbourhood of Christchurch, if you or someone you know has lost sight of someone and want to know if they're still alive or want to reconnect just send us an email or DM on Instagram.

Take note of the raffle where you can win an original Ani de Bodt painting, inspired by Klimt "the Kiss".

We look forward to seeing you at the market and stay a while, chat with some new people you meet and help grow our Dutch community, in daily life or at the market.

If you are ordering coffee at the market, borrow a cup from the club or bring your own coffee cup and get a free speculaasje.

Elma still offers Dutch classes, see back page, for young people.

We have an update on our first Dutch New Zealander with his chainless bike ride record.

See you on the 10 of August, bring your family, your besties and friendly neighbours, even if you know some people without a car, pick 'm up share the fun.



**Hedwig
Dunbar-Keek**
Editor, Echo



Netherlands Society Christchurch

637 Marshland Road
Ouruhia
Christchurch 8083
www.nsc.org.nz



Visit our facebook page



Netherlands_Society_Christchurch

Want to contribute to the next issue of the Echo Newsletter?

Echo Material for the next issue of the Echo has to be in by the 20th of each month. Although handwritten material is acceptable if clearly readable, the editor will be very happy with typewritten articles. You would, however, really make my day with your contributions as an attachment to email or with an email in Word format (.doc NOT .docx). Please ensure any images are of good quality. Please send to: editor.nsc@gmail.com

President's greeting



**Miryam
Denny-Ipenburg**

President
Netherlands Society
Christchurch (Inc.)

Looking for...

Remco van Lunteren probeert al enige tijd de contactgegevens te achterhalen van zijn tante, Meta Legemaat. De laatste keer dat hij contact met haar had was na het overlijden van zijn moeder, haar zus, in 2009. Ze woonde toen nog in de omgeving van Christchurch.

Does anyone know Meta Legemaat? If so, please contact the president.

Beste lezers,

En zo zitten we alweer diep in de winter. Gelukkig genieten wij van de nachtvorst, gevolgd door zonnige dagen, en niet van de heftige regens en vloed die men in het noorden doormaakt. En dat terwijl Nederland en Europa met een hittegolf te maken hebben.

De markt afgelopen zondag was weer druk bezocht, en het is fijn te zien dat we langzaam maar zeker aan het groeien zijn met meer stalletjes. Het is altijd gezellig om oude bekenden te zien, en natuurlijk nieuwe gezichten – dit keer jonge gezinnen met kleine kinderen.

Helaas hebben we onze 'Beats by Bingo en Pizza'-avond moeten aflasten, dus blijven we ons concentreren op de markt. En zoals iemand mij heel blij vertelde: het is nog maar 150 dagen tot kerst! Daar zat ik dus net even niet op te wachten.

Op 18 oktober houdt de Federatie haar jaarlijkse vergadering (ANCM) hier in Christchurch.

Ik weet nog niet hoeveel vertegenwoordigers van andere clubs komen, maar het zou leuk zijn als er mensen vanuit onze club hen kunnen verwelkomen, bijvoorbeeld door ze van het vliegveld te halen. Als je dat leuk lijkt, laat het me weten.

Met vriendelijke groet,

Miryam

Dear readers,

And so, we find ourselves deep in winter once again. Fortunately, we're enjoying frosty nights followed by sunny days, rather than the heavy rains and flooding people are experiencing up north. All while the Netherlands and Europe are dealing with a heatwave.

The market last Sunday was well attended again, and it's nice to see that we are slowly but surely growing, with more stalls. It's always pleasant to see familiar faces, and of course, new ones too—this time, young families with small children.

Unfortunately, we had to cancel our 'Beats by Bingo and Pizza' evening, so we'll continue focusing on the market. And as someone happily told me: it's only 150 days until Christmas! That's something I wasn't quite ready to hear.

On October 18, the Federation will hold its annual meeting (ANCM) here in Christchurch. I don't know yet how many representatives from other clubs will be coming, but it would be nice if some people from our club could welcome them, perhaps by picking them up from the airport. If that sounds like something you'd enjoy, let me know.

Warm regards,

Miryam Denny-Ipenburg

What's on!

Dutch Market 2025



Sunday 10th August 2025
10am - 12.30pm
Netherlands Society Clubrooms

Youth of Yesterday

Every Friday morning
9.30 am - 2.00 pm approx.

Operating are Rummikub, card players, drawing, golfers coffee

Important date:

Maybe you would just like to get out of the house for a coffee and chat speaking Dutch/English with a group of friends, or maybe you are a group of knitters, crochet, etc. You are most welcome. We have plenty of space. You do not have to be Dutch to join in.



☎ 027 751 9338 Lilian for information

lilian_van_elk@hotmail.com

Help our Drama Group!

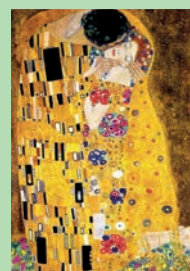
Ani De Bodt heeft dit mooie schilderij gedoneerd voor onze drama groep om te verloten je kan de lootjes kopen op de Dutch Market en op de drama production in november.

Ani De Bodt donated this beautiful painting for our drama group to raffle. You can buy the tickets at the Dutch Market and at the drama production in November.



Beste Lezers,

Ik was verwonderd dat zo weinig mensen de beroemde kunstenaar Gustave Klimt niet kennen. Mijn schilderij is een inspiratie op een van zijn werken namelijk "The Kiss". Ani



What's on!

Toenail Culture Ale

TOENAIL CULTURE ALE nieuws.



Dit is alweer ons 24^{ste} jaar!!!

We zijn enthousiast over ons nieuwe toneelstuk:

Een avond in "DE GOUDEN PAUW"

Het stuk speelt zich af in de twintiger jaren van de vorige eeuw. Dus u kan veel muziek, dans en glamour verwachten. En....ook een beetje spanning.

Onze 'huis'-artiest Ani de Bodt maakt weer prachtige kunstwerken om de zaal terug te nemen naar de Art Deco stijl van de jaren 1920.

Wij zouden het geweldig vinden als ook ons publiek meedoet aan deze stijl. Dus: stof uw boa's en uw sexy charleston jurken af, breng uw 'boblijn'-haarstijl, lange parelkettingen, de krijtstreep pakken, lange sigarettenpijpjes, waaiers, 'cloches' en Humpfrey Bogart fedora's, en vooral heel veel glitter.

Onze voorstellingen zijn in november. We houden u op de hoogte. Annekatrien

Stemmen vanuit het buitenland voor Kiezers buiten Nederland

Veel Nederlanders in het buitenland willen graag hun stem laten horen bij de Tweede Kamerverkiezingen, maar weten niet altijd precies hoe dat werkt.

Daarom is er nu de website www.kiezersbuitennederland.nl met waardevolle informatie voor Nederlanders die buiten Nederland wonen en willen stemmen voor de Tweede Kamerverkiezingen op 29 oktober 2025.



My one and only try at being a hero

Written by Yoka Saris.

The monotonous voice of the teacher made me lose interest in the wonders of Egypt, its pyramids and famous mummies.

I stared out the class-room window and into the blue sky. The sky was always a special colour blue when there was a frost.

Thinking about the frost brought my thoughts back to the decision I made this morning while I walked to school. Today would be the day I was going to show my classmates that I also could be daring.

After school we were going to try out if the ice on the canal would be strong enough to walk on.

The first person who made it from one side to the other was always the hero for the rest of the winter.

There is a certain art to make this first crossing. You had to run, but very lightly. If you walked too slow the fresh ice would often collapse.

I could hardly wait until four o'clock and the end of the school day. As the bell sounded a loud cheer went up. I think every child in school had had the same thought: "Try the ice!!!"

We all ran through the corridor, which was strictly prohibited on normal days, and grabbed our winter-jackets off the hooks as we ran past. Over the road we went and towards the canal. Slipping and sliding over the grass verge until we reached the ice. There we all came to a sudden stop, using each other as a brake.

First looking at each other and whispering: "Shall we?" We never waited for an answer of course. Some stomped their foot on the ice while holding on to a friend, others would go on their knees and place their hands on the ice.

The ones, who used the hand technique would never make it to the other side. They were the ones who needed the assurance of hundreds who would successfully make the crossing.

I had missed out last year and been labeled a sissy as at least ten of my friends stood on the other side calling me and yelling for me to follow. But I had turned around and walked home by myself feeling a worthless coward.

My one and only try at being a hero (cont.)

This year I was going to do it, perhaps I was not going to be the first but definitely not the last!

Unaided I stomped my foot on the ice. It seemed strong enough.

"Shall I go now," I asked myself, "now while all the others are still looking at each other for encouragement?"

I put my other foot also on the ice and there I stood. A hush seemed to have fallen over all the other children. "Do it!" I screamed and I ran. I saw the ice cracking, but I ran on.

Nearly in the middle it gave way and I went down into the cold water of the canal. It all seemed to happen in slow motion. At first I had my eyes tightly closed. When I opened them again I saw a blue green haze above me and realized I had shot forward and was now under the ice.

For a fleeting moment I was very frightened but then I calmed down. I tried to push my hands through the ice, but nothing happened. After a while everything went black.

When I opened my eyes again I saw a lot of faces looking down on me. At first I did not really understand what had happened. Somebody picked me up and carried me back into school and into the Headmaster's office.

There I was told that a passerby had saved me by placing a ladder flat on the ice and crawling along it to where I was. He had smashed the ice and pulled me up.

I had become very shivery and was rolled into blankets by the teachers. Somebody tried to make me drink hot tea but that made me vomit.

After what seemed to be ages my older brother walked into the office and took me home.

I remember that he was very nice to me and kept on asking me how I felt.

But if I had expected to receive the same treatment from my Mother I was very much mistaken.

The first thing she did was ask my brother if I was all right. As soon as he affirmed this I got an almighty hiding, was dragged under the shower. She cleaned my ears in a way that made me check several times if they were still attached to my head.

She scrubbed me until I felt as if no skin was left on my body. After this torture I was sent to bed. I must have been in bed for about ten minutes when my Mother stormed in. I thought it was wise to start crying before she would attack me again. It must have helped because she tucked me in, said she loved me and left the room.

To this day I have never found out how long I was under the ice or where the ladder had come from.

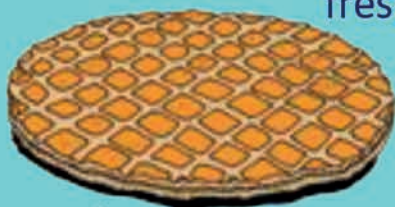
But I think that the lesson about Egypt we had that morning must have made some impression on me because since then I have been in awe of the wrath of the "Mummy".

LEKKER DUTCH



VERSE STROOPWAFEL

Cinnamon spiced syrup waffle
freshly made



BROODJE KROKET

Croquette, soft rol & mustard
(menu can change per market)



FRESH AND HEALTHY HOMEMADE HOT & COLD DRINKS

Hot Chocolate, fresh
squeezed orange juice
Smoothies & Mango Lassi
Lemon-honey-ade



@LEKKERDUTCHINNZN



WHERE TO FIND US

***EVERY SATURDAY** on Kahu road
Christchurch Farmersmarket,
Riccarton House and Bush

***Every 2nd SUNDAY** of the MONTH
Dutch Society, 637 Marshland rd,
at Everglades Golfcourse

Instagram: lekkerdutchinnnewzealand



POFFERTJES

Our speciality,
little buckwheat pancakes,
served with butter and icing sugar

OLIEBOLLEN

Traditional Dutch Donut

APPELTAART

Oma's Recipe served with cream

email: lekkerdutchnz@gmail.com

Recipe

Moussaka (Greek Beef and Eggplant Lasagna)

EQUIPMENT

- 9×13 baking dish preferably a thick one about 2.5 inches in depth

INGREDIENTS

For the veggies

- 3-4 russet potatoes sliced ¼ inch thick
- 1 small onion sliced in ¼ inch half moons
- 1 small eggplant sliced ¼ inch thick rounds (any large pieces can be cut in half)
- 3-4 zucchini sliced ¼ inch thick rounds
- 3 Tablespoons dried oregano divided
- Salt and pepper to taste
- Olive Oil

For the meat mixture

- 1-2 tablespoons olive oil
- 1 ½ kilo ground meat of choice
- 1 small onion diced
- 3 cloves garlic minced
- 2 teaspoons allspice
- 1 Tablespoon dried oregano
- 1 Tablespoon tomato paste
- 1 can of diced tomatoes
- Salt & pepper to taste

For the béchamel sauce

- ⅔ cup butter
- 1 egg
- ⅔ cup all purpose flour
- 4 cups milk
- Pinch of nutmeg
- Salt & Pepper to taste
- Freshly grated parmesan for topping



INSTRUCTIONS

1. Preheat oven to 400F
2. Add the sliced potatoes and onions to a bowl with a sprinkle of salt, pepper, 1 Tablespoon oregano, and 1 tablespoon oil. Keep this bowl handy for the remaining vegetables. Place the potatoes evenly on a 9×13 baking dish and roast for 35 minutes or until they begin to soften and become golden.
3. While the potatoes are roasting, prepare your meat filling. Add the oil to a large pan over medium heat. Add the meat and cook down, breaking apart the larger chunks as much as possible. Once the meat is halfway cooked through, add the diced onions, and garlic. Cook until onions are softened and garlic is fragrant. Add in the allspice, oregano, salt and pepper and cook for another 30 seconds. Add in the tomato paste and can of diced tomatoes and let it cook down for about 10 minutes or until some of the liquid has evaporated. Remove from heat and set aside.
4. When the potatoes are done, remove the tray from the oven and mix together the eggplant, olive oil, salt, pepper and 1 tablespoon oregano in the same bowl. Place the eggplant slices on top of the roasted potatoes in one even layer and bake for an additional 20 minutes.
5. While the eggplant is in then oven, work on the béchamel sauce. Add the butter to a saucepan over medium heat. Once it's melted, add in the flour and whisk to combine until a thick paste is formed and flour is cooked through. Slowly start adding in the milk about ½ cup at a time to ensure that it is fully incorporated. Keep adding the milk and whisking from the bottom until it is thick and creamy and begins to bubble slightly. Lift your whisk and you should see ribbons of béchamel falling on itself in the pot. This means the consistency is right and the sauce is done. Turn off the heat, add nutmeg, some salt, and pepper, whisk that in with the egg and set aside.
6. Pull out the tray, mix together the zucchini, olive oil, salt, pepper and 1 tablespoon oregano in the same bowl.
7. Place the zucchini slices on top of the roasted eggplant and bake for an additional 15-20 minutes.
8. In the 9×13 pan on top of the veggies, evenly spread the meat mixture and with the back of a spoon. Gently pour half the béchamel sauce on top of the meat and spread carefully to cover all the surface area. Pour over the rest of the sauce and spread evenly. Sprinkle or grate on the parmesan cheese and place back into the oven for 20 minutes and broil for 3-4 minutes or until the top begins to turn golden brown. Remove from oven and let it set for about 30 minutes (similar to a lasagna, you want to let this dish set so when you're slicing it, everything stays intact and it doesn't spill all over the tray) and enjoy!

A 70-year-old may have just smashed a pump track world record

Mountain biker Hans van der Voorn proves it's possible to keep shredding into your 70s.

By Jeff Barber

April 23, 2025 Last Updated: May 30, 2025

<https://www.singletracks.com/mtb-tips/a-70-year-old-may-have-just-smashed-a-pump-track-world-record/>

Pump tracks are just for kids. Mountain biking into your 70s isn't possible.

These are just two of the myths Hans van der Voorn disproved last month when he attempted to break the Guinness World Record for the longest distance traveled without pedaling on a bicycle pump track. The 70-year-old rode 60km on a New Zealand track without pedaling, though he's still waiting to hear if the record will be officially certified. Either way, he's proven that age is just a number when it comes to mountain biking.

"When I read the article about Jason [Connor] doing the chainless record, I'd turned 70 and had a few cycling projects that I wanted to do in that year, with the theme of not capitulating to getting older," van der Voorn told me.

A mountain biker since 2003, van der Voorn is no stranger to chasing records. "I've done a couple of Everesting [challenges], and for both of those I was the oldest to have done them at the time, but those records didn't last long." Though van der Voorn says the four-hour pump track record attempt wasn't as difficult as Everesting in terms of endurance, it required constant focus.

That focus, developed through years of riding and martial arts training, "counteracts the loss of physical ability that comes with aging," van der Voorn said. "Older people don't lose their endurance the way they lose strength, power, and speed. They ought to have more mental resilience, but not everyone will."

Van der Voorn exudes a bit of a punk-rock vibe. In photos posted from his attempt, he's wearing an ATTAQUER cycling cap with the words "Fock Yeah" printed on the underside of the bill. He stopped after exactly 666 laps for his record attempt. And he's ridden the Old Ghost Road trail five times, always in a single day. Even among riders half his age, he stands out as a badass.

Pump track world record attempt

The process for setting or breaking a Guinness World Record is neither quick nor easy. It can also be expensive and requires extensive documentation. When it comes to the pump track world record, first established by Jason Connor in 2021, van der Voorn isn't even sure what the rules are.



"I haven't been able to find the previous record on [the Guinness] website," he said. In fact, a search for "pump track" shows just two records, one for the world's largest pump track park and one for the asphalt pump track with the largest elevation difference. (Both are in China.)

Studying media reports of Connor's attempts, van der Voorn determined he needed to ride more than 50.2km on a pump track without pedaling. He removed the chain from his mountain bike and used a wheel-based sensor, rather than GPS, to measure the distance. However, unlike Connor, van der Voorn did stop "a few times" to hydrate. He also crashed into a fence at one point.

"One point about stopping is that you have to get started and up to speed again, which takes a lap or two," he said. "So there's no real advantage in stopping."

Will Guinness certify the record, given that van der Voorn wasn't constantly moving throughout his attempt? That's to be determined, but van der Voorn doesn't seem concerned.

"It gets a bit philosophical about whether a world record is a world record if it isn't formally recognized by [Guinness]."

In spite of the uncertainty, he's already planning another attempt.

Inspiring multiple generations

Van der Voorn is using his world record attempt to raise funds in support of youth mountain biking. More than 50 supporters donated funds to help purchase bikes for underprivileged youth, though the campaign failed to meet its \$10,000 goal.

In an update posted to the online fundraiser, van der Voorn wrote, "We are proceeding with the donation of 10 new Trek Marlin bikes plus various accessories to Te Aratai College in Christchurch. The cost of this will be approximately \$8,500. I'll be paying the difference myself."

He goes on to say, "The gear would normally have a retail value of \$12,000. Thank you to Scotty Brown's bike shop for facilitating the pricing."

Not giving up

It's clear that van der Voorn isn't content to sit around and wait for word from Guinness. He says he's planning another attempt and will seek to improve based on what he learned the first time around. For starters, he plans to pre-register the attempt well in advance to improve his odds of getting the official record certified.

His three-pronged approach includes mental and physical elements, plus a focus on his equipment. He also hopes to use a larger and faster track so that he can cover even more ground.

"For the next attempt, I'll go for what I can do in four hours. Hopefully that will be 75-80km," he said. "I'll regulate the drink stops, stay focused mentally, and not crash."

DE NEDERLANDSE VERENIGING

Editie Wereldwijd



For information on all the activities visit:

<https://preview.mailerlite.com/r7h8e8e8u2/2787278248063539074/k4h0/>

Leading Edge Automotive

CHRISTCHURCH'S LEADING EUROPEAN SPECIALIST



- SERVICING
- DIAGNOSTICS
- WOF
- REPAIRS
- AUTO ELECTRICAL
- FREE COURTESY CARS

Leading Edge Automotive

CHRISTCHURCH'S LEADING EUROPEAN SPECIALIST

Book Online 
leadingedgeautomotive.co.nz

or call **03 366 3384**

480 Selwyn St, Christchurch • Mon-Fri 7.30am-5.30pm

info@lea.co.nz

www.leadingedgeautomotive.co.nz

Echo August 2025

PROUD SPONSORS OF THE
FLOWERS FOR WINDMILL MARIA



LEADERS IN GROWING
STRONG PLANTS

ZEALANDIA.CO.NZ
(03) 323 9898



- Accounting
- Business advisory
- Separation & divorce accountant
- Coaching & mentoring
- Collaborative, resolve approach

The first consultation is free:

Phone: 022 530 4868

Email: julie@beyondthequill.co.nz
beyondthequill.co.nz



STRUCTURAL STEEL
SUPPLY, FABRICATION & ERECTION
SOUTH ISLAND WIDE

JJS JOHN JONES STEEL

JJSTEEL.CO.NZ

Phone 03 366 8679

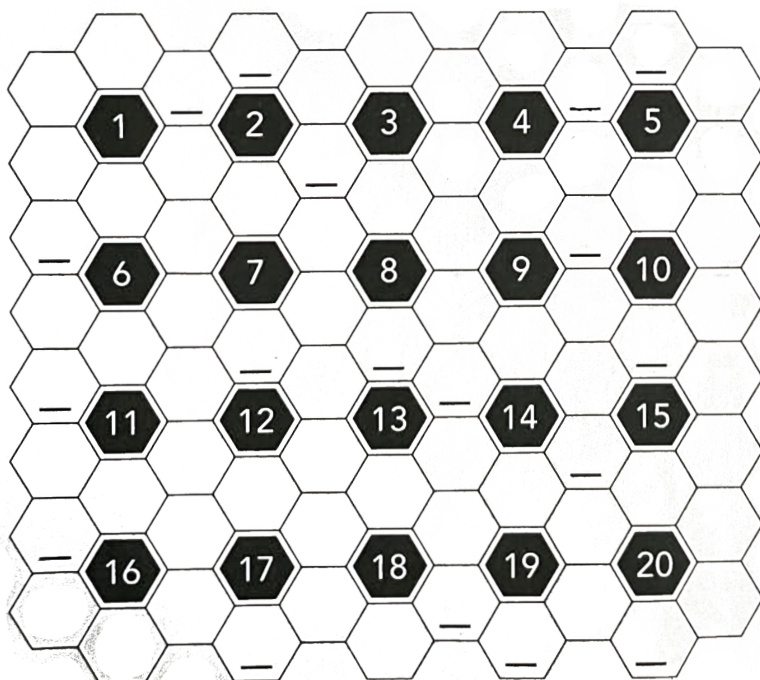
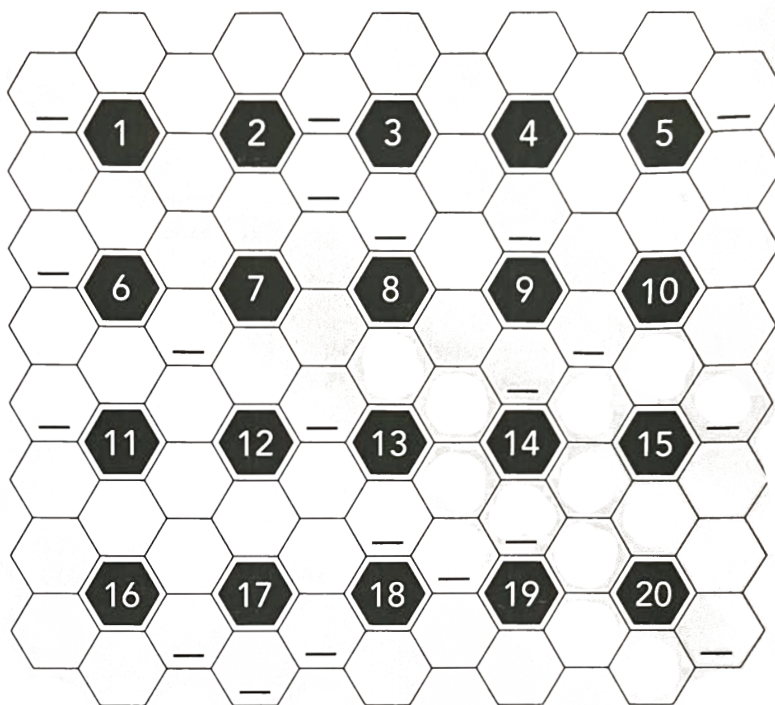
Email: admin@jjsteel.co.nz frank@jjsteel.co.nz

18 Sir James Wattie Drive, PO Box 4241, Christchurch, NZ

Puzzle of the month

Kruiswoord honingraat

- 1 prikkel
- 2 onverwachts
- 3 gezicht
- 4 zottin
- 5 opgewekt
- 6 veelvraat
- 7 rond stukje
- 8 bek
- 9 vocalist
- 10 sprinten
- 11 last
- 12 burgerlijk
- 13 bedenksel
- 14 onderweg zijnd
- 15 waterlanders
- 16 senior
- 17 bof
- 18 angsthraas
- 19 grootspraak
- 20 verbeterd mens



- 1 hard schot
- 2 uitstekend
- 3 epileertangetje
- 4 mankement
- 5 klaar
- 6 autohandelaar
- 7 uitglijder
- 8 hongerig
- 9 venijn
- 10 bestaand
- 11 doorgaans
- 12 slot
- 13 amusant
- 14 elegantie
- 15 treuzelaar
- 16 rijden
- 17 drukfoutenlijst
- 18 applaus
- 19 inspanning
- 20 dikke huidplooi

Everglades Country Golf Club

637 Marshland Road, Christchurch



Would you like to Play Golf?

You can right here at Everglades Country Golf Club.

Green fees \$15.00 for 9 holes.

Clubs are available for hire.

**The course is open every week day (except Tuesday)
from 9.30am to 12.30pm and Saturdays from 10.30am
to 3pm**

**New members are very welcome. Membership
details are available at clubrooms - 03 3238641
(entrance from back car park)**

Or from the Secretary

Sue Edkins

027 205 5708

evergladescgc@xtra.co.nz



Mulholland

painting solutions

Interior/exterior paintwork

Wallpapering

Contact Darren Mullink

P: 022 039 0374

E: mulhollandpainting@outlook.co.nz

***"laat uw huis
weer stralen!"***

Committee members needed!

We would love new members to become part of our committee, for new input and a fresh look. You will need to be at the meetings one evening a month and help out with activities and you can always bring a friend. We are a friendly bunch and there is always a hot drink and something sweet to eat available.



Hall hire

For those who want to celebrate a private event, such as a wedding, birthday party, or anniversary, or need a space for a course, demonstration, meeting, or other occasion, the hall is available for hire at an affordable rate.

The hall features a fully equipped kitchen, a ceiling projector, and a screen. Rental rates are \$150 for members and \$300 for non-members. The maximum capacity is 100 people, and ample parking is available.

With the holiday season approaching, this is a great option to consider. Contact the club by phone or email for more information.

Our contact details can be found on the second and last page of the Echo.



New members welcome!

Are you or a friend considering becoming a member of the NSC?

For more info contact the Membership Secretary: 022 362 3411, secretary.nsc@gmail.com
Post this application to: Miryam Denny, 637 Marshland Road, Ouruhia, Christchurch 8083
Or, email application to: secretary.nsc@gmail.com



Name: _____

Address: _____

Suburb: _____ Post Code: _____

City: _____

Email: _____ Phone: _____

Membership: ☐ \$30 - Single membership

☐ \$42 - Family membership*

*includes children up to 16yrs of age

You can pay the membership fee to: Westpac New Zealand 03-0823-0070683-000. Subscription year starts 1st April.



Free Dutch lessons
for children 6 years to
12/13 years old, for free
at Riccarton Library
from 3.30-5.30pm
every Monday.

Contact:
Elma van Baasbank
+64 29 023 78998

NSC Committee Members

Miryam Denny – 022 362 3411
Annie van der Dussen – 021 062 5656
Jan Hollestelle – 022 677 5024
Lynda Smit – 021 137 9147
Jack Hoetjes – 027 281 9999
Pete Knuiman – 021 0225 3774

Affiliated and Other Clubs

Hall Hire – Annie van der Dussen, 021 062 5656
Costume Hire – Marina Wijlaars, 021 0271 8942
Klaverjas Club Ons Genoegen – Wim de Winter, (03) 352 5317
Toenail Culture Ale – Annie van der Dussen, 021 062 5656
Walking Club 'De Landlopers' – Joop Stokvis, 021 0813 3480
Youth of Yesterday – Lilian van Elk, 027 751 9338

Royal Netherlands Consulate Christchurch

47A Studholme St, Somerfield, Christchurch 8024
021 670 330
nl.consulate.chch@gmail.com

Federation of New Zealand Netherlands Societies

dutchcommunities.co.nz

The views and opinions expressed within the Echo are those of the individual author, Google, or other information source and do not necessarily represent the opinion of the Netherlands Society or the Editor. All contributions are proofread for style and grammar. We reserve the right to reject, abridge or edit letters for linguistic, spelling, style and other literary errors.



Newsletter design by
Black Camel Creative.
www.blackcamelcreative.nz

Echo

Official Newsletter of the Netherlands Society Christchurch (Inc)

