de Nieu Nederlanse Marcurius

Vol. 14, No. 3 "De Nieu Nederlanse Marcurius" August 1998

Upcoming Events

September 19, 1998.
Rensselaerswijck Seminar xxi.

Theme: "Tolerance and Cultural Diversity in New Netherland."
Where: Museum Theater at the Cultural Education Center in Albany.
Time: Program begins at 9:00 am.
Program (morning session):

° Drs. Jaap Jacobs, Leiden University, "Between Repression and Approval: Connivance and Tolerance in the Dutch Republic"
° Dr. Daniel Richter, Dickinson College, "Metal Makers, Scoundrels, and Brothers: Dutch Constructions of Native American Constructions of the Dutch, 1608–1664"
° Drs. Adriana van Zwieten, Temple University, "'On her Woman's Troth': Tolerance, Time-honored Customs and the Women of New Netherland"

Lunch on your own
Hendricks Manuscript Award
Program (afternoon session):

° Dr. Willie Page, Brooklyn College, "By Reason of their Color: Africans in New Netherland, 1626–1664"
° Dr. James Williams, Middle Tennessee State University, "'Abominable Religion' and Dutch (In)tolerance: the Jews and Petrus Stuyvesant."

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The fifth annual New Netherland Project Dinner will follow the Seminar at 5:30 pm on the Terrace Gallery (4th floor) of the Cultural Education Center. This year food historian Peter Rose has created a menu to reflect the Seminar's theme of Cultural Diversity, featuring: Italian crostini, German lentil soup, Dutch orange-flavored meatballs, and Swedish pears with an almond paste filling. This year's sponsor will be Akzo Nobel Inc. and Rabobank International. Join us for a festive evening in the presence of His Excellency Joris Vos, ambassador of the Netherlands to the United States. For reservations call the FNN office at [518] 486-4815.

AKZO NOBEL

Rabobank International

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September 26 to November 29, 1998. At the Museum of the City of NY. New York Begins: A Rare Drawing of New Amsterdam c. 1650. On display for the first time in North America since the 17th century, *de Stadt Nieuw Amsterdam gelegen op het Eylandt Manhattans in Nieuw Nederlandt*, a watercolor drawing, illustrating New Amsterdam as it appeared in the mid-17th century. This unique treasure, now considered the oldest surviving visual representation of New York City, will be on loan from the Austrian National Library in Vienna for a limited time. The museum is located at 1220 Fifth Avenue at 103d St. and is open Wed. through Sat. 10am to 5pm; Sunday noon to 5pm. For more information call [212] 534-1672.

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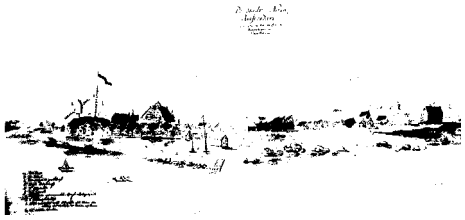
October 4, 1998. Crailo State Historic Site is sponsoring a bus trip to Old Sturbridge Village. Spend a day in the 1700s with the Friends of Crailo. The bus will depart from East Greenbush Grand Union at 8:00 am and will arrive back at 5:00 pm. The $40 fee includes a gourmet boxed lunch; children 6-15, $35; under 6 free. Call [518] 463-8738 to reserve one of the few remaining seats.

October 15, 1998. "New York Begins" is a public program at the Museum of the City of NY based on the drawing, which was found at the Austrian National Library (see Sept. 26 above). The program



View of New Amsterdam/Austrian National Library
[black and white copy of watercolored original]

will feature a session on "Cartography: Early Mapping Techniques" at 5:30, followed by a reception from 6:30-7:00. After the reception four scholars will present their views on "Life and Culture in New Amsterdam." Advance registration is required, call [212] 534-1672, ext. 257. Admission is free.

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October 16, 1998. The Seventeenth Peter Stuyvesant Ball will be held at the Waldorf–Astoria in NYC. This year's black-tie extravaganza for the benefit of a student exchange program between the Netherlands and the USA will feature music by The Drifters, the Bob Hardwick orchestra, and after midnight a Caribbean Steel Band. Festivities will only end around sunrise after a breakfast with *bitterballen*. For further information please contact Mrs. Age Diedrick at [212] 355–6363.

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November 9, 1998. The Harvard Club, in conjuction with the Acorn Foundation, is arranging a lecture program on colonial Dutch history. The event will feature a viewing of the film "Under Two Flags" about Dutch New York. For more information contact Gary Shapiro, Harvard Club, 27 West 44 Street #50, NY, NY 10036; tel: [212] 691-6720; email: gshapirony@aol.com

News

The Hendricks Manuscript Award committee is pleased to announce that the 1998 winner is Dr. Paul Otto of Dordt College in Sioux Center, Iowa. Otto's prize-winning dissertation is entitled: "New Netherland Frontier: Europeans and Native Americans along the Lower Hudson, 1524–1664." Dr. Otto will accept the award at the Seminar on September 19.

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The Manuscript and Special Collections section of the New York State Library will be closed to the public September 14-18. The closing is for processing and inventory work related to the movement of certain collections. Telephone calls will be accepted, but reference answers will not be provided until the following week. No reference will be provided on site and no materials will be retrieved for use during the week. Photoduplication services will not be available during the week. The New York State Archives and Records Administration will be open for research during regular hours. The New York State Library on the 7th floor of the Cultural Education Center is not affected by this closing and will be open during regular hours.

Websites

Have you been trying to reach an official concerning Dutch agriculture, health, justice, transportation? Have you wondered why the Dutch flag is red, white, and blue? Then consult the informative website of the Royal Netherlands Embassy: <www.netherlands-embassy.org>

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If you would like to know more about the Netherlands' relationship to the world, then visit "The Permanent Mission of the Kingdom of the Netherlands to the United Nations at: <www.undp.org/missions/netherlands>

Publications

De Geschiedenis van de West-Indische Compagnie (1621-1791): Kooplieden, Kapers en Kolonisten. This history of the West India Company covers the entire Atlantic region from the Gold Coast of Africa to Brazil, from Angola to New Netherland on seven CD's, including informative background narratives, interviews with historians, and period music.

WIC on CD

The discs come in an attractive box which also contains a copy of the West-Indische Paskaert (Universiteitsbibliotheek Amsterdam) and two booklets, containing historical background and production information. This VPRO -OVT production is available for *f* 65 at *gironummer* 444 600 in the name of VPRO in Hilversum; mention: CD WIC. The CD box set can also be

ordered directly from VPRO Postbus 11, 1200 JC Hilversum, Netherlands.

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Have you ever been involved in a discussion about Dutch contributions to the growth and development of America and wished you just had more compelling facts to prove your assertions? If you have suffered from such paucity concerning the argument whether our Declaration of Independence was influenced or inspired by the abjuration of the oath to Philip II, then help is at hand. Stephen E. Lucas has written an exhaustive and balanced analysis of the question, entitled: "The *Plakkaat Van Verlatinge*: A Neglected Model for the American Declaration of Independence." The article appears in a publication entitled: *Connecting Cultures, The Netherlands in Five Centuries of Translatlantic Exchange*, edited by Rosemarijn Hoefte and Johanna C. Kardux, VU University Press, Amsterdam, 1994. The volume also contains sixteen other articles by both Dutch and American scholars.

News from the FNN

Compelled by steadily increasing expenses, the Board of Trustees voted on March 18, 1998, for the first time in the existence of the Friends of New Netherland to raise the annual single membership dues to $35.00 and the family membership dues to $60.00. For new members, this change has gone into effect on July 1, 1998. For continuing members, the increase will begin with their January 1999 renewal.

On June 20, 1998, the Senate House State Historic Site in Kingston, NY, was the setting for the Alice P. Kenney Award ceremony and membership meeting. The hospitality of the Senate House helped make this event, which drew about 75 attendees, a successful one. After a concert by the group *Kat in 't Seyl* and refreshments, Dr. David W. Voorhees, editor of De Halve Maen, director of the Leisler Papers, and earlier recipient of the Friends of New Netherland's Hendricks Manuscript Award, received this year's Kenney Award from Mrs. Carol Hageman, vice-president of the Friends' Board of Trustees, and Dr. Charles Gehring, director of the New Netherland Project. In his acknowledgment, Dr. Voorhees called for support to identify, preserve, and index Dutch manuscripts in New York archives.

During the summer, the Executive Board of the Friends of New Netherland has met twice. The monthly Board of Trustees meetings will resume in October, and the Annual Meeting has been scheduled for January 23, 1999.

Te koop

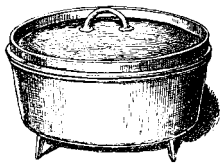
The FNN announces a new product for sale at our website. Historic Treats of the Hudson Valley is a boxed set of eight cards and envelopes portraying four images of the foods and and customs of the Valley's settlers, going back to the era of New Netherland. Description and recipe are included on the back of each card. For color images of the cards visit our "Boutique" at <www.nnp.org>.

Totidem Verbis

And now for something completely different. In past issues this section has featured translations, commemoration of historical events, chronologies etc; however, as a change of pace I thought that it would be interesting to do something on one of my favorite subjects: food. What better source for such a topic than our very own Peter Rose, food historian. It also gives me a chance to introduce a new magazine called *The Valley Table, the Magazine of Hudson Valley Farms, Food and Cuisine*. Peter Rose's article appears in issue number 1 / August-October 1998. Subscription is $20.00 per year, payable to The Valley Table, PO Box 2173, Middletown, NY 10940.

The Dutch Oven Defense

by Peter C. Rose



A national, well-respected cooking magazine, recently pondering the question of why a Dutch oven is called Dutch, responded that "for some time, the best cast iron came from Holland and the pots were therefore referred to as Dutch oven." In a subsequent issue, a reader wrote that, as an adjective, Dutch often means "false" or "imitation" (as in "Dutch courage" or "Dutch treat") and thus concluded that "a Dutch oven has many uses of an oven but is not an oven."

This got my Dutch hackles up. As a food historian who has spent the last 15 years or so researching the Dutch culinary influence, I need to set the record straight.

A Dutch oven is called that because it was first used in the Netherlands. English-speaking people referred to

the pot as a "Dutch oven" much the same way we refer to "English wool."

The negative connotation attached to "Dutch" probably originates as long ago as the sixteenth century, during the Eighty-Years War the Dutch waged against Spain for independence. Elizabeth I (1533–1603) sent troops to the Netherlands to assist the Dutch rebellion. The Dutch Republic, which grew stronger after the Spanish were defeated, began competing with England on the high seas. The British felt the Dutch were ungrateful and the situation escalated into the first Anglo–Dutch War (1652–1654), which resulted in large losses on both sides and exacerbated the countries' mutual animosity. Pejorative statements were made about the enemy—in our more politically correct times we would recognize them as ethnic slurs. Many of these connotations stayed in the language and apparently still are derogatory—including the name of a useful cooking utensil like the Dutch oven.

This ubiquitous pot indeed is an "oven" as the dictionary defines it: "An enclosed chamber for baking, heating, or drying." To use it on an open fire—in the outdoors or in a fireplace—the oven, if it does not have feet, is placed on a trivet and set over a bed of hot coals. Hot coals also are placed on the lid, which has a lip to prevent them from failing off. The pot can be preheated this way and will efficiently bake the food inside. Another version of the Dutch oven has a concave lid, and the whole pot is buried in hot coals. Both styles work very well.

The Dutch themselves called the Dutch oven a *taertepan*—a pan to bake tarts or raised pies. Many recipes for both sweet and savory pies are given in the definitive Dutch cookbook of the seventeenth century, De Verstandige Kock, written for the wealthy middle-class burghers of the Dutch Golden Age, who could afford the spices brought from faraway lands and who owned country homes with gardens where they raised fruits and vegetables.

The dough for these Dutch raised pies is made from flour, sugar and eggs, flavored with rosewater. A filling for a pear tart consists of pears, currants, sugar and butter, and is spiced with ground ginger and cinnamon (which the Dutch East India Company brought from what is now Indonesia). Raised apple pies have seasonings such as powder of sandalwood (which dates from medieval kitchens) or anise seed. Savory raised pies include a cheese pie (somewhat firmer than today's quiche), a meat pie (made with boiled beef, mutton, or veal), or pies filled with chopped calf's tongue.

Brass and iron pots with or without lids were among the trade goods used as the Dutch settled their province of New Netherland, a vast area wedged between New England and Virginia (including, of course, the Hudson Valley, where traces of the early settlers are still clearly evident). In fact, part of the payment for the island of Manhattan in 1626 consisted of such pots, but it took a while for Native Americans to accept them as cookware. The permanent exhibit entitled "At the Western Door" at the Rochester Museum and Science Center shows how, at first, Native Americans took the pots apart and used them for personal decoration such as necklaces and knee-rattles. But once they accepted them for their intended use their own clay vessels rapidly disappeared.

The Dutch oven became an essential cooking tool in the New World in subsequent centuries. We all are familiar with the pictures of nineteenth-century chuck wagons with Dutch ovens dangling from the back; in most cowboy movies, heaping plates of beans are served from a Dutch oven standing by the fire. Many of us have camping or scouting memories of potfuls of chili or fillings for sloppy Joes dished out to hungry crowds from these kettles.

Today, Dutch ovens basically are large, squat pots with a lid. Most contemporary Dutch ovens have lost their lipped lids, and in addition to cast iron the pots are now made from such diverse materials as stainless steel, and cast or anodized aluminum. They're at their best when used for first browning, then oven baking of stews, or for browning the ingredients for a soup or pasta sauce and then gently simmering to full- flavored perfection. They provide good food with a minimum fuss.

I have roasted whole hams, cooked stews and baked raised pies and bread in mine for years. Some winters ago, when we had a particularly long and snowy season, I did a lot of cooking and baking in our fireplace. In one of my projects, I made three loaves of bread and baked them three ways: one in my regular oven, one in a Dutch oven and one in a homemade reflector oven (made by lining a cardboard box with heavy duty aluminum foil). The bread's all–pervasive aroma was heavenly and made the waiting for the loaves to be done a pleasure. The loaves were almost identical in shape, consistency, taste and color, and all took about the same time to bake. I favored the bread from the Dutch oven because it had a slightly heavier bottom crust.

Consider a Dutch oven a true "Dutch treat," an expression that also has lost its real meaning: It comes from the generous custom in the Netherlands of treating all your friends (rather than being treated) on your birthday.

Food historian Peter G. Rose, of South Salem, NY lectures nationally and internationally on the Dutch influence on the American kitchen. *The Sensible Cook* (Syracuse University Press, 1989), her translation of the historic Dutch cookbook *De Verstandige Kock*, has just been released in paperback.