

THE WAGENINGEN HERALD

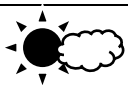



Part of The Jester

QUARANTINE NEWS FOR WAGENINGEN

5 MAY 2020 — No. 2

The partial lockdown continues and effects all festivities this summer. Also the 5th of May, the day that the Netherlands celebrate liberation and freedom. In this edition of the Herald extra homage is paid to this day.

Weather		
Max	17°C	21°C
Min	11°C	18°C
Wind	3 ZW	0
Precipitation	1.8 mm	0.0 mm
Weather grade	8	10

Wageningen and the 5th of May

Jesús Cantoral

World War II was declared in September 1939 when Hitler commanded the invasion of Poland. Although the Netherlands had declared neutrality, the country was invaded on the 10th May 1940 without a clear reason or official declaration of war.

At the time, the German troops were heading towards Belgium and Luxembourg following the Blitzkrieg strategy in which the enemies were surprised with fastmoving and powerful armies. Consequently, the Dutch army was caught unprepared and the immediate political decision was to evacuate the towns and relocate their inhabitants to cities further from the war front.

Seeing themselves in a clear inferiority and following severe bombings in Amsterdam and Rotterdam, the Dutch surrendered five days after the invasion. Wageningen was evacuated twice, dozens of

civilians died, and the city underwent major damage as can be seen in pictures and some still-standing buildings.

By the end of the summer of 1944 the Nude region connecting Rhenen and Wageningen had become a no man's land, separating the occupied and freed territories. Massive amounts of food stocks set aside for the occupied regions were piling up.

However, by April 1945, the situation had become critical for the Nazi troops. Berlin had been invaded and on April 30th, Hitler committed suicide. The German troops retreated in early May 1945 which also put an end to rationing. So, on the 2nd of May 1945, Operation Faust was set to mobilise food stocks.

By coincidence, Wageningen was the place where the Canadian General Foulkes and German General Reichelt arranged the transportation of the goods. Foulkes arranged a meeting to negotiate the German surrender.

On the morning of the 5th of May 1945 Canadians Generals Foulkes and Kitching, German Generals Reichelt and his superior Blaskowitz, Dutch Prince Bernhard and an interpreter assembled at Hotel De Wereld to determine the terms of the German capitulation. Initially, the Germans were offered the general conditions for their surrender in northwest Europe, but additional points were raised and a new document needed to be composed. It is believed that not a single typewriter could be found in the torn-down Wageningen and consequently the actual signing act took place the following day in the Aula.

Ever since, Liberation day is celebrated on the 5th of May and is wholeheartedly celebrated every year in Wageningen. It is also a national holiday every five years, and 2020 is one of them.

Most of the information is summarised from www.wo2meteigenogen.nl. There, more information, interviews and testimonies can be found along with priceless pictures of Wageningen before, during and after WWII.

What do you fear the most? *Lenka Danilovic* *(Serbia correspondent)*

When the corona emergency started in the Netherlands, I found myself in serious discussions with my mom. The question was whether to stay in a more liberal country with safer health system, which is better for me, or to risk going home, but still be there for my family if things get bad, which is better for all of us. It took me two days to make the decision to return home to Serbia. And things got bad.

First, the president of Serbia was very mad at people who came from abroad. He was criticizing and blaming them for coming back only to get free medical care. Due to this sentiment my quarantine was prolonged from 14 to an unreasonable 28 days. Then, the president was angry with dog owners. People were forbidden to walk their dogs during the police curfew.

Next, the President started being angry with everyone, threatening with 24h lockdowns and changing the length of the curfew every day. We had a police curfew from 20h for four days, then it changed to 17h. We had a longer curfew during weekends. Those weekends turned into Friday + weekend lockdown, and then to Friday to Tuesday lockdown. Citizens older than 65 have been in quarantine for five weeks. Now they can walk for half an hour three times a week, in a circle no larger than 300 meters from their homes, during curfew.

The president is on the telly every day for two hours at least. He is campaigning next to the crisis, because the presidential elections were supposed to happen in April. He made a billboard with big thanks to the Chinese president for helping, although EU has also donated millions of euros to help out. Journalists are now allowed to send questions by email and then the president picks the ones he wants to answer. When Serbia had 100 cases of corona, everyone received text messages from the government saying that we are approaching Italian scenario. Now, we have around 7000 cases and counting, while the president announced lowering the strict measures.

If you ask me what I fear the most, I would say that I fear for my freedom, not for my health.

Goey brownies add sweetness to your quarantine *Alyssa Pritts*

Sometimes we just need warm, goey, chocolatey sweetness to bring comfort to ourselves and others during this time of physical distancing. Baking brings me joy, and during the first couple weeks of physical distancing I found the grocery stores out of one key ingredient- flour. I accepted this challenge and decided to give one of my favorite brownie recipes a try using almond flour, yielding even more delicious results! Enjoy!

Original recipe adapted from 'Katherine Hepburn's Brownie recipe' originally published in a letter to the editor to the New York Times on July 6, 2003.

Ingredients

- 50 grams of cocoa powder (about half a coffee mug) or a bar of dark chocolate
- 115 grams of butter
- 200 grams (or one coffee mug) of sugar
- 2 eggs (or one, for extra goey brownies)
- 34 grams of almond flour (or 1/4 coffee mug)
- 1 small teaspoon of vanilla extract
- Pinch of salt
- 1 coffee mug of roughly chopped walnuts or pecans (optional)

Directions

1. Melt butter with the cocoa or chocolate together in a pan over medium low heat, stirring constantly until blended. Remove from heat and stir in the sugar. Whisk in the eggs and vanilla. Stir in flour, salt and walnuts. Mix well. Pour into a well buttered square baking pan.
2. Bake at 160 degrees for about 40 minutes (sometimes less depending on your oven! Start checking after about 25) until a toothpick inserted in the center comes out clean.

My grandma is 85 years old, which means she was 10 at the time of the liberation. When I ask her for the memories that she has of that liberation day, 75 years ago, she tells me she doesn't remember much. Not long after, she starts telling stories anyway. My grandma is locked in her apartment because of corona, and thus not short of time to talk on the phone. She apologizes, she only remembers fragments of memories, but she manages to convey vivid images.

My grandma tells stories of which I thought they belonged to adventure stories, but the fiction now seems to be grounded in reality: she tells about her father that had to go into hiding, how they moved from one place to another and about the boy next door's that had fled and was shot. And she tells about liberation.

A group of American soldiers hands out white bread, the soft, sweet, white bread. My grandma had never eaten white bread before and it turns out this is the taste of liberation. She tells it vividly and enjoys being able to share the story. But, she repeats, unfortunately she can't help me with my story. However, I am enjoying all the memories. Ultimately, Liberation Day is most of all Remembrance Day.



Drawn by Dominique Rooks

Photographing for science

Counting garden birds or bees, looking for archaeological remains using your home computer, reporting nature observations, are all examples of "citizen science".

Anyone can participate and thus contribute to the collection of data and knowledge. It is mainly used for nature research and has been growing in recent years primarily because of the ease of using smartphones and apps. Due to the new platform *Wageningen Academy of Citizens & Science*, it is also entering our city.

The aim of this platform is to make citizen science better known and more common within Wageningen. The potential is enormous, it can be used for many different research projects. Ultimately, the intention is to give citizens a greater role and involve them in the whole research process. In this way, questions raised by the people of Wageningen can all be researched and answered. Being open to new ways of gathering and transferring knowledge is central, as is the co-creation of a new scientific culture.

Help us to monitor the floodplains. As a first test there are three photo points, on the dike, on the Bergpad and along the Rhine, with which the (seasonal) changes of the floodplains can be mapped by means of shared photos. You can contribute with your smartphone to the collection of valuable visual data. All you have to do is take a photo at the exact designated spot and share it on social media with the mentioned #hashtag or email it to: wagawetenschap@outlook.com



More info and the detailed locations of the photo point can be found on our facebook page [@wagawetenschap](https://www.facebook.com/wagawetenschap)

If there is a lot of interest, more photo points might be placed in other locations. We have a beautiful and versatile landscape in and around Wageningen where valuable knowledge can be gathered. Besides that, it is a nice activity for during a walk and will hopefully open new eyes for the beauty of nature.

Locations of the three photopoints

Celebrate the freedom

Jesse Opdam

As free as a bird
flying circles in a cage
dreaming about the outside world
That's how freedom feels
when you can't celebrate it
a seventy-five year old memory
suddenly feels like a moment away
So celebrate the freedom
especially now.

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