

Jobs to go

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Board made of reeds

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RESOURCE [EN]

For students and employees of Wageningen UR

no 20 – 16 June 2016 – 10th Volume

**INTERNATIONAL
EDITION**



Where does the
cutlery go to?

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>> LAURENS + FLYING

Laurens Ganzeveld, assistant professor in the Meteorology and Air Quality chair group

'The trick is finding the thermal'

Okay, his Relax II Hype does have a small motor. After all, you have to get up into the air. But once he's up there, Laurens Ganzeveld prefers to let his plane glide. It's made of polystyrene and weighs little more than one and a half kilos - motor, battery and little camera included. 'This is not a drone but a motorized glider. Gliding is lovely. I often fly at the Airborne Field near Renkum. When you are gliding you can stay in the air for a couple of hours.' For the films it gives him, see www.rcgliderovernl.blogspot.nl.

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HUNDRED A YEAR

Wageningen UR is growing, as we keep reading in articles about the doubling of student numbers and the growing number of assistant professors. In 2002 there were 2336 jobs at the university, in 2013 there were 2618. But what many people don't know is that every year on average 100 Wageningen researchers have to down tools because there is no more work for them. They are DLO researchers. In 2002 there were 3625 jobs in DLO institutes, in 2013 only 2525. That's a loss of 1100 jobs in less than 11 years.

This week it's Alterra's turn: 60 jobs to go in the next two and a half years. And that's on top of shedding about 100 jobs in the past seven years. At Plant Research too, staff numbers have been going down for years, as they have at the applied research institutes and the LEI. Little by little, and usually quietly. At least 1000 fewer researchers for agriculture and nature: a significant loss. That saves on over 100 million euros in public spending and two Helix buildings on campus. Think what an impact these cuts have had on the development of the campus.

Albert Sikkema



>> [Globe of used wood in Orion](#) | p.5

SIXTY JOBS TO GO AT ALTERRA

- Loss-making projects to be avoided
- No compulsory redundancies

Research institute Alterra has to shed 60 employees in the next few years in order to balance its books. Alterra aims to achieve these cutbacks without any compulsory redundancies, the management's Recovery Plan reveals.

Last year Alterra incurred a loss of about four million euros. The shortfall was an effect of falling numbers of research assignments from the ministry of Economic Affairs and of loss-making projects for other clients such as the EU.

Many of Alterra's research projects do not cover their costs, the management noted. Staff took on projects with little or no margin and did not then manage to arrange co-financing, making the project de facto loss-making. The recovery plan aims at a healthy mix of clients so that Alterra obtains both assignments with little margin and profitable contract research.

'We can't afford to take on endless loss-making strategic projects,' the management explains to the staff. 'That, together with the fact that some staff members are difficult to find work for and do not have enough billable hours, means cutting back by 60 fulltime jobs.'

TEMPORARY CONTRACTS

Director Bram de Vos of the Environmental Sciences group (ESG), which Alterra is part of, aims to achieve these cutbacks without any compulsory redundancies. He expects to lose 30 jobs over the next two and a half years through normally timed and early retirements. The other half of the cuts will come from not extending temporary contracts and finding other jobs for staff that are hard to find work for. 'Alterra researchers have an average of 70 percent billable hours, and that's got to be 80 percent,' explains De Vos.

A crucial part of the recovery plan is that from now on Alterra will assess beforehand whether research projects – such as those from the EU – are cost-covering or can be made so through cofinancing. If the risk is too big or a project is not important enough, the proposal is not accepted. By selecting projects more stringently, Alterra will lose turnover in the coming years. De Vos: 'We've got to be healthy again by the end of 2018, which means getting a positive result.'



PHOTO: GUY ACKERMANS

Director Bram de Vos of the Environmental Sciences group explains the recovery plan to staff.

NO REORGANIZATION

If the government cuts turn out higher than expected in the years to come, the management does not rule out firing people. But for the time being the management does not want a reorganization. Not only is speeding up natural staff turnover cheaper than a formal reorganization, but such a reorganization would also cost the jobs of indispensable people, leading to an even bigger loss of turnover.

De Vos also presented a new strategy for the whole ESG this week. In it the emphasis lies on links with the outside world and finding new markets. Alterra needs to start collaborating far more with the university groups in the ESG. Programme leaders have to coordinate Alterra research with university chair-holding profes-

sors within six programmes, such as Sustainable water management.

'Alterra is still too much in the government market,' says De Vos. 'We've got to get out more and link up with new public-private networks – in the top sectors, for instance.' The university and institutes also need to present themselves better together. 'The ministry of Infrastructure and environment, an important ministry for us, doesn't know enough about what we are doing now.'

The cuts fit the trend of recent years in which Alterra got steadily smaller through dwindling government funding. In 2010 Alterra still had about 500 posts, this year it has about 400, and in 2019 the institute plans to have 340 fulltime posts. **AS**

COUNCIL: 'SOLID ANALYSIS'

The employees' council at Alterra believes the management have made a solid analysis of the financial problems. 'The subsidy market is loss-making. So we must think carefully about going on saying "yes" to projects that are not cost-covering,' says council chair Paul Hinssen. To him this is a question of good entrepreneurship. 'That went wrong last year.' Hinssen is pleased that Alterra is getting one and a half years to cut back by 60 jobs. As to exactly how to implement the recovery plan, the council is still to come up with its advice.

VOTING RULES FOR PHD CANDIDATES MAY BE REVISED

• At least half the PhD candidates have no vote

The rules for the election of PhD candidates to the WUR Council may be revised. Currently at least half of Wageningen's PhD candidates lack voting rights.

The elections two weeks ago were the first time PhD candidates were able to elect their representatives on the council. In previous years there were always the same number of candidates as seats. 990 PhD candi-

dates received a call to vote, whereas there are about 1900 PhD candidates in Wageningen. Resource asked the election committee whether the elections were still valid.

The election committee set up an investigation and came up with a positive answer. 'There are five types of PhD researchers at the university: research assistants, sandwich PhD candidates, guest PhD candidates, external PhD candidates and staff member who are doing a PhD,' explains Linda Veldhuizen, member of the election committee and herself

a PhD candidate at Animal Production Systems. 'According to the regulations, only the first two groups have voting rights. The staff members already have voting rights for the Student-Staff Council and the guest and external PhD candidates are primarily employed elsewhere.'

Veldhuizen does think it would be wise to review the regulations. There may be some external PhD candidates, for instance, who spend most of their time here. 'You could question whether that group shouldn't get to vote too.' **R LvdN**

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What are you WURth?



The management has explained the finer details of the WUR system to us. If, like me, you only teach, your chair group doesn't get enough income to cover your salary. So I'd better butter up my researcher colleagues because their lucrative research projects have got to cover their own salaries and part of mine. The alternative is that I bring in research projects myself.

My contract is for two days a week, and I spend an average of two and a half days a week on my teaching, thanks to the large number of students of mine who are working on theses and internships. How am I ever supposed to bring in projects as well? I can see my colleagues sweating over research proposals with great energy and on top of their working hours. Sometimes it can take two months of fulltime work, only to get a rejection.

'Smart cooperation', I can hear the management saying. Sure, so saddle someone else with the work and turn away weak students? The system forces you in that direction!

I don't want to turn away struggling students because that's why they come to me. Nor do I want to be dependent on my colleagues for my salary, and I want education to be seen as worth a full salary.

The worst of it is that the current system is mainly geared to the financial success of your chair group and that the real problems in agriculture are not being tackled.

A bloated factory-farmed chicken's legs give way when it's overloaded. WUR employees are just as loyal to the WUR system as these chickens are to their production system. There is a difference though. Factory-farmed chickens cannot protest. We could protest but we choose not to. How long can that go on? **R**

Kees van Veluw (57) teaches Permaculture and is active in organic agriculture networks. His vision stems from his work with African farmers, his networks with Dutch farmers, his family life with his wife, three sons, dog and chickens.



in brief

>> ART

Used wood wanted

An enormous wooden globe is to hang in the canteen in Orion. To obtain the wood, artist Diederick Kraaijeveld is appealing to students and staff. Kraaijeveld constructs his artworks like a kind of mosaic out of pieces of used wood. This way he makes a connection between the source of the wood and the object he is creating. That's the idea in Orion too. The artists would like international students and staff to contribute little planks from their own countries so the work reflects Wageningen UR's international character. **R RK**



A self portrait by Diederick Kraaijeveld and the design for his globe.

>> TASTE LESSONS

Rabobank sponsors programme

Rabobank will be the main sponsor of the Food Education Platform, to support the programme of taste lessons at Wageningen UR. The taste lessons, developed at Wageningen University, have been offered to more than 4500 primary schoolchildren since 2006. With the support of the Rabobank, the teaching programme is now being extended with advanced modules in which the emphasis lies on where food comes from. Children will grow their own vegetables, as well as visiting a supermarket, a farm and a market garden. They will cook for themselves too. **R AS**

Read too the Vision on compulsory food education, on p. 9.

>> TARTHORST

No change for cyclists

There is not going to be a new, safer cycle path through the Tarthorst residential neighbourhood. Wageningen council cannot decide what the route should look like. The number of cyclists in the Tarthorst has been a bone of contention for years now. Students coming from the Haarweg or from the town centre pass through the neighbourhood on their way to campus. Most of them take the shortest route, which runs south of the shopping centre where supplies are delivered for the Jumbo supermarket. This creates potentially dangerous situations. The mayor and councillors wanted a route to the north of the shops, past the two primary schools, but this plan met with opposition in the town council. So everything is going to stay as it is. **R RK**

MONTHLY SIREN TO BECOME 'WALK ALARM'

- **Vitality Week encourages healthy lifestyle**
- **Theatrical lecture and talks in Impulse**

The siren that gets tested every first Monday of the month will take on an added dimension on campus, becoming a walk alarm as well. When the siren sounds, it will be time for a saunter round the block. The first walk alarm will be during Vitality Week. That week, which was thought up by the HR coach and consultant Cor Meurs, takes place from 27 June to 4 July. During that week, there will be activities in Impulse or outdoors every day. The aim is to focus attention on people's own physical and mental fitness and vitality.

'We are the university of health,' explains Hermien Miltenburg of Communication Services. 'We make sure that plants, animals and people stay healthy. But that care ex-



The Blauwe Bergen park is the perfect spot for a lunch hour walk, say the initiators of the 'walk alarm'.

tends to our own employees too.' Miltenburg is putting together the walking routes that will be published on the intranet on the first Monday of each month. They are short routes taking between half an hour and 45 minutes.

According to Miltenburg, there are a lot of nice spots on and around campus that far too few people know about. She cites the Idealis Droeendaal complex ('did you know there are even kingfishers in the pools between the hous-

es?'), the woodland along the Dijkgraaf, the nature garden behind Lumen and the little Blauwe Bergen park between the Bornsesteeg and Dijkgraaf blocks of flats. The first walking route will be handed out to people taking a break on the benches outside Forum on Monday 4 July. The series will continue on Monday 1 August.

Vitality Week kicks off with a tai chi lesson by sports coach Jan ter Haar on the lawn between Forum and Orion. On Tuesday and Thursday there will be talks in Impulse by sports instructor Ingi Alofs ('Happiness is in your brain') and coach/entertainer Cor Meurs ('Vital at work'). On Thursday, Meijke van Herwijnen will give a theatrical lecture in Impulse ('Everything under control').

Herwijnen is a lifestyle coach and has written seven books about health and lifestyle. She has been giving courses and workshops for 20 years. In her theatrical lectures, the nutritionist combines lecturing with songs. **RK**

PHOTO: GUY ACKERMANS

CUTBACK OPTION: ECONOMIZE ON DLO

- **The Hague's list of cutback options leaked**
- **Another option: higher tuition fees**

Tuition fees could be doubled in ten years' time and spending on DLO and other research institutions could go down by 20 percent. These are a couple of the options for economizing the ministry of Finance would offer a new cabinet. The list of options was leaked to the *Volkskrant* newspaper.

The ministry of Economic Affairs could cut back on its spending on DLO (13 million) and other applied research institutes (27 million). These cuts, approximately 20 percent of the budget for policy research, come on top of previous cuts of 20 percent. Further cuts could be made to allowances such as the TKI allowance for innovative

research. The national subsidy arrangements for co-financing EU research could be ended. A 'reprioritization within the field of agriculture', leaving only subsidies for sustainable farming, would save the ministry about 120 million euros.

The ministry of Education could save money by lowering its general contribution to the universities. That would save about 270 euros. Tuition fees could also be raised by 200 euros per year over the coming ten years - a total increase of 2000 euros, saving the ministry between 700 million and 1 billion euros. Other options are scrapping student public transport passes (800 million) and cuts to scientific research.

The ministry of Finance draws up a list of options for cutbacks every four years. The document does not address the desirability of the different measures, as the ministry is at pains to emphasize. **AS**



BIOLOGY OLYMPIADE

The 20 smartest biology students from Dutch secondary schools were on campus last week for the Dutch Biology Olympiade. On Friday 10 June there was a practical assignment on the programme in Radix. The students had to extract DNA from animal hairs and identify the animal species. 'These are really clever people,' comments professor of Nematology Hans Helder, who was blown away by the teenagers from HAVO and VWO secondary school courses. The four best students get to go to Hanoi in July for the World Biology Olympiade **RvD**

REPRIEVE FOR DUIVENDAAL MAIN BUILDING

- Building to be kept for student housing
- Part of Hof van Wageningen to be demolished

The former administrative headquarters of Wageningen UR in the town centre is to remain. The building, now a student residence, is to have a place at the heart of new development at Duivendaal. Hotel and conference centre Hof van Wageningen, on the other hand, is down for partial demolition.

These plans for the development of Duivendaal were presented yesterday evening in Hof van Wageningen. There is a surprise element in the plans now that they include the nearby park where hotel Hof van Wageningen is located. Only the heart of the hotel with its tall tower block will be kept, while the long 'banana' extension will disappear. This will create space to extend the existing park. The hotel will gain space too by building a second tower block. Some of the new residential development in the Duivendaal plan will be located next to the hotel on the west



side. To the east of the hotel there will be a multi-storey carpark.

Hitherto, the plans for the actual Duivendaal compound did not include space for the existing head office building. But the planners, including Wageningen UR, have had second thoughts, partly because Wageningen UR would like to keep the building for student housing.

180 students have been living in the building, managed by STW Nederland, since 2013.

Around the edge of Duivendaal there will be new buildings of between two and six storeys. The existing listed buildings will be a prominent part of the design. The urban development plan still awaits approval by the mayor and councilors. Only then does it go to the board. **RK**

'THEY CHERRY-PICK'



Are you satisfied with the way the study got into the media?

'Not entirely. The NOS and the Volkskrant took me seriously but on BNR News Radio I only got one and a half minutes. They asked leading questions and I hardly had any time to answer them. I had prepared very well so it's disappointing.'

What was the study about?

'The balance between meat and vegetables in our diet. So then the media take one tiny thing out of a very broad study, like an experiment by Van der Valk restaurants who surreptitiously served customers less meat. The rest of the study was of very little interest to the journalists.'

Any tips for other people whose research gets into the media?

'Be very well prepared! They try to personalize the news, but you mustn't be seduced into that. Stay focused on your message because as a researcher you don't want personal questions. They only distract people from your message.' **RvD**

Who? Anke Janssen, project leader at Fresh, Food and Chains

What? Presented a study on the balance between meat and vegetable consumption

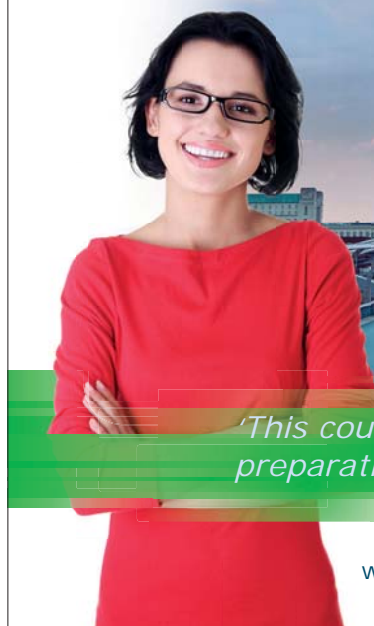
Where? In media such as the Volkskrant newspaper, BNR radio news and the NOS television news

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BIOLOGIST COMPILING TAIL FIN CATALOGUE

- Aim is to identify stranded sperm whales
- Research financed by crowdfunding

The tail fins of sperm whales are like human fingerprints – no two tail fins look the same, explains Imares biologist Evert Mul. That is why he will be compiling a database of tail fins as a way of tracking sperm whales.

Sperm whales always show their tails when they dive and this often gets captured on camera, for example during whale watching tours in Norwegian waters. That is how Mul himself came into contact with whales after graduating as a music teacher. 'I was lying on the ship's deck feeling seasick when a sperm whale swam by. I recovered immediately.' He has remained fascinated by sperm whales ever since.

The trip to Scandinavia made Mul decide to study biology. He recently completed his degree programme in Wageningen. He got the idea for a sperm whale catalogue while working as a guide for whale safaris in the summers of 2011 to 2014. So he already has a prototype. 'The catalogue has 122 whales for the period up to 2014.'

The Imares biologist is primarily interested in the males. More specifically, the 29 males that were stranded this year around the North Sea. Six washed up and died on Texel in early February. Mul wants to know why the sperm whales ended up there. Information based on tail photos about where they came from and the route they took could help find an answer. Mul eventually hopes to create a Europe-wide or even global catalogue that would make it



possible to track the migration patterns of sperm whales.

To make all this possible, Mul has started a crowdfunding campaign. Anyone who is interested can contribute, with a minimum of 15 euros (see crowdfunding.wagenur.nl). A third of the required 9500 eu-

ros has already been raised. The fundraising will continue until October. **AS RK**

ECOSYSTEM CAN DELIVER 'SERVICES' TO FARMERS

- Countryside management currently takes no account of this
- 'Look beyond the farm plot'

How can we let agriculture get maximum benefit from the 'services' provided by nature? By starting to think at the level of the countryside rather than the individual farm, claims researcher Willemien Geertsema in a publication in *Frontiers in Ecology and the Environment*.

One of the 'ecosystem services' for agriculture that Geertsema assessed in a project funded by the Dutch Organization for Scientific Research (NWO) is the use of natural enemies to suppress insect plagues. If this ecosystem service is to work in the open air, there must be enough natural enemies (such as ladybirds, hoverflies or parasitic wasps) in arable fields or market gardens to eliminate the harmful pests. That is only possible if these insects are also able to find enough food in the surround-

ing countryside in the spring, before the crops appear. 'So the management plan for this ecosystem service extends beyond the farm plot,' says Geertsema. This also applies to the pollination of crops by bees. The bees use borders with flowers around the plot as a source of food but also natural vegetation in verges and copses.

At present, countryside management often does not allow for ecosystem services, says Geertsema. 'Other objectives steer the management of the countryside.

But if verges are cut for traffic safety reasons, fewer plants will flower to provide food for beneficial insects.' **AS**



HEALTHY SUBSTANCE IN TEA IDENTIFIED

- **Epicatechin may protect against cardiovascular diseases**
- **Significantly lower risk of death with high intake**

It has been known for some time that tea provides protection against cardiovascular diseases, but not exactly which substance is responsible for this. James Dower and his colleagues at Human Nutrition have come up with findings that make the flavan-3-ol epicatechin a strong candidate. They published their findings in the *American Journal of Clinical Nutrition*.

According to the researchers, they have shown for the first time that there are fewer deaths from heart attacks or another coronary heart disease among older men who get a lot of epicatechin from their diets than among men who get little of the substance. For cardiovascular diseases in general, the link between a higher intake and a lower risk of death was only significant if the men already suffered from these diseases.

The researchers divided the men into three groups on the basis of their intake of epicatechin. The risk of death was 38 percent lower in men with the highest intake (22 mg/day) than in men who got very little

(8 mg/day). In patients the risk of death by cardiovascular diseases went down by 46 percent.

‘We cannot yet claim, however, that epicatechin protects against cardiovascular diseases,’ says co-author Peter Hollman. ‘Because we based our study on epidemiological data, and they only show a causal effect by very strong effects. Clinical trials must be done first with pure epicatechin.’

The epidemiological data in the Wageningen study came from 744 older men who were monitored for 25 years in the Zutphen Elderly Study. Statistical analysis was aimed at clarifying whether it is only the epicatechin in tea which may have a protective effect, or epicatechin from other sources too, such as apples and cocoa. Hollman: ‘The link found became stronger when we took epicatechin from all sources. That indicates that it is the epicatechin that does the trick.’

The focus on just one isolated substance goes against the holistic trend in dietary advice, however. ‘It is great of course to know that tea has an effect, but you are interested in mechanisms as well,’ Hollman reacts. In terms of mechanism, clinical trials have shown that tea increases the flexibility of blood vessels and lowers blood pressure – effects which lower the risk of cardiovascular diseases. **ANJ**



VISION <<

‘Children need to relate to their food’



Youth Food Movement is campaigning this month for compulsory nutritional education in the Netherlands. Children need to learn where food comes from, what a healthy diet is, and how to cook, says the campaigning group. Good idea, says Laura Bouwman, a researcher at the Health and Society chair group.

Why is it a good idea?

‘It is important to give children the chance to relate to their food – at home and at school. Seeing, feeling, smelling and tasting food is crucial to then. You could get schoolchildren to grow some food, for instance. If you see how a carrot grows, you’ll be more inclined to eat it. You can get them experimenting with cooking, which makes them start tasting fruit and vegetables. And you can teach them about food in a playful way through puzzles and quizzes. That makes children more willing to try new foods too. They need to be actively involved with it.’

So no lessons about health and overweight?

‘No. At the moment there is too much focus on overeating and wrong dietary choices – in other words, on what is not good. That standard education - scaring children off things - doesn’t work very well because children and adolescents are not very receptive to risk communication. It would be better to tell them what is good, but only once they have experienced it for themselves. You have to challenge children, get them questioning things. That is really necessary because you hear more and more children saying ‘I don’t like vegetables.’ Vegetables haven’t changed but parents and the parties providing them have.

Should schools have a food policy?

‘Schools do have a very clear policy against smoking and alcohol but they don’t usually have a position on healthy food. That kind of policy could help, making a healthy food choice the easiest choice. But even then pupils will go off to the snack bar in the lunch hour and get a hamburger. So you need to challenge your pupils to develop their own point of view on food.’ **AS**



SUBSTITUTING PROTEIN FOR CARBOHYDRATES LOWERS BLOOD PRESSURE

- Cause of drop unknown
- Big impact on public health

If the amount of protein in our diets goes up at the expense of the amount of carbohydrates, our blood pressure goes down. But the amount of protein in itself does not seem to make a difference. This conclusion was drawn by Dr. Susanne Tielemans of Human Nutrition in the thesis for which she received her doctorate on 14 June.

In order to reach this conclusion, Tielemans analysed the results of 29 studies, including 17 clinical trials. Her meta-analysis reveals that replacing 40 grams of carbohydrate in the daily diet with 40 grams of additional protein produces a drop in blood pressure of 2 mm. 'But we don't know whether this happens because you consume more protein or because you consume less carbohydrate,' comments Tielemans. The findings are therefore not sufficient



basis for dietary advice.

In a previous epidemiological study Tielemans had already found a link between a higher consumption of plant protein and lower blood pressure, but she could not confirm that with the meta-analysis. Tielemans: 'My guess is therefore that plant protein does not have a different effect on blood pressure to animal protein. It is possible that the link we found earlier has to do with more plant-based eating habits in general.



A drop in systolic blood pressure of 2 mmHg through more protein and less carbohydrate may not sound much but is quite significant, according to Tielemans. 'The projection is that it would mean 6 percent fewer deaths by stroke and 4 percent fewer deaths by cardiovascular disease such as heart attacks.'

The difference blood pressure can make to life expectancy was made clear by Tielemans in another part of her doctoral research.

She used two datasets about old men who were monitored until their deaths: one from Minnesota in the US, and one from Zutphen. She grouped the men on the basis of their blood pressure history. The group with the lowest baseline blood pressure was the reference group. 'The men in the third group lost four to eight years of life compared to the reference group. That indicates that people in that group have a considerable risk of an earlier death.' **AS**

OPTIMAL LAND USE CAN BE CALCULATED

- What is better: plant or animal production?
- Land use ratio provides the answer

Is it better to grow crops or keep cows on particular hectares of land? PhD candidate Hannah van Zanten can calculate the answer to this question using her land use ratio. She will receive her PhD on 17 June from Imke de Boer, professor of Animal Production Systems.

In our intensive livestock system, pigs and chickens are mainly fed on high-value feed such as soya and maize, whereas cattle also eat low-value feed such as grass. Yet people often point at cows as big environmental polluters because they take up a lot of land and they emit methane. Is that fair, Hannah van Zanten wondered. 'We humans compete for land with pigs and chickens but not with cattle which eat grass

on marginal land that is less suitable for arable farming. I wanted to bring that into the picture in order to identify optimal food production methods.' And this led to the Land Use Ratio (LUR).

For this ratio you first calculate how much land is needed to produce one kilo of protein from a particular livestock farming system. Then you look at how much plant protein you could have produced on the land. After that you divide the number of kilos from plant production by the kilos of protein from animal production. 'If the figure is higher than 1, plant production is more efficient than animal production. If the land use ratio is less than 1, animal production is more efficient.'

The production of pork on a soya-based diet results in a LUR of 4.5. 'So you can produce about 4.5 times as much protein if

you use that land for plant production,' says Van Zanten. 'Dairy farming on sandy soils has a ratio of 2.2 but cows in areas with peaty soil score a ratio of 0.7. This shows that cattle can contribute to a sustainable global food supply.'

AS



What does the Bible have to do with the environment? There was heated debate about this last week on resource-online.nl. Got an opinion too? Join in the online discussion or send an email to resource@wur.nl.

REACTIONS ON...



RESOURCE-ONLINE.NL

GREEN BELIEVERS

The Dutch Bible Society has published a green Bible in which all the passages about the environment and sustainability are highlighted. 'An extremely logical Bible,' says Wageningen student pastor Didi de Mildt in a bulletin on the Resource site.

Man man man doesn't seem to think much of the Holy Scriptures. 'An extremely logical Bible. Hahaha, that's a contradiction in terms for you.' **Grappig** is sceptical too. 'Funny that Jesus apparently knew 2000 years ago how we would deal with nature and sustainability today. Those really weren't big social issues in those days.' **Kritisch** thinks this is all a bit short-sighted. 'Nature and how you treat the environment are timeless themes. It strikes me as ridiculous for us now to declare from our computers that they knew nothing about nature in those days, when they worked out in it day in day out. And if you think the whole Bible is only about the period Jesus lived in, you should sit down and read the Bible properly.' **Jan-Willem** thinks it's nice that *Resource* pays attention to the green Bible. 'The Bible gives a lot of basic guidelines which are very helpful when it comes to working the land and dealing with nature. These insights, which have existed for over 2000 years, turn out to make a lot of sense and are still inspiring today.' **Piet** suggests making a present of the book to the 'hordes of narrow-minded right-wing Christians' in the US 'who think nature conservation and sustainability are just rubbish because God is going to destroy the whole lot soon anyway.'



A still from vlogger Willem Vink's controversial train-hopping video.

BACKING

With his inimitable mix of self-deprecation and confidence, columnist Stijn van Gils described in the last *Resource* how he went with a heavy heart to visit a perfect couple with a 'perfect life'. Only to conclude later that his own life wasn't bad after all.

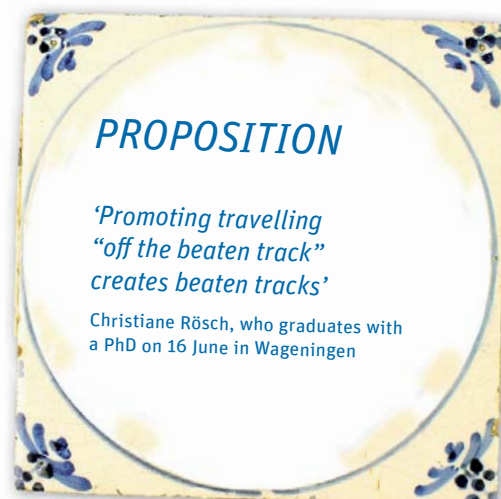
'Familiar! Everyone follows their own path. Nicely described,' responds **Zuvaly**. **Joeri** agrees. 'Own way most important. For a long time I thought I should be leading a different life, too, 'because that's the done thing'. Not true. Count your blessings, that's the main thing!' **Suzanne** gives the columnist her backing too. 'You take the road of growth, which goes on for ever and brings you so much more in life!'

GOSSIP

Resource reported on the vlogger Willen Vink and asked whether people thought he and his train-hopping friends deserve a medal or admission to a clinic.

The bulletin doesn't go down well with everyone. 'Resource? Why?' writes **Henk**. **Man man man** shakes his head just as vehemently. 'Pff... and that poll. Before you know it we'll only have gossip and horoscopes here.'

Graag bewijs questions the first sentence: 'all of student Holland is talking about it today...' 'Who says?' **LdK**



Cutlery disappears into thin air



Every year thousands of knives, forks and spoons disappear from the canteens on campus. The caterers can't replace the cutlery fast enough to keep pace. Much to their annoyance.

text Roelof Kleis illustrations Pascal Tieman

Be honest, now. Have you ever taken cutlery from one of the canteens on campus? The editors at Resource posted this question on our Facebook page last week. Just one Master's student confessed to once having taken a tray. That was in 2011. 'The tray was lying around somewhere it didn't belong and I thought it would come in useful,' she emailed guiltily. She made a Sinterklaas 'surprise' with it. 'I hope you get some more responses for a nice article.' No such luck. Yet she is certainly not the only one. In fact, judging by the figures provided by the caterers, thousands of students and staff must have taken some cutlery from the canteens at some point over recent years. Pinching cutlery is very common. Yet Cormet restaurant manager Jannes Kamp is reluctant to call it stealing. That sounds so hard. 'And in some cases the cutlery might have been accidentally thrown out with the leftovers.'

PLASTIC

Of the 750 sets of cutlery in circulation at the Cormet outlet in the Forum, 600 disappear

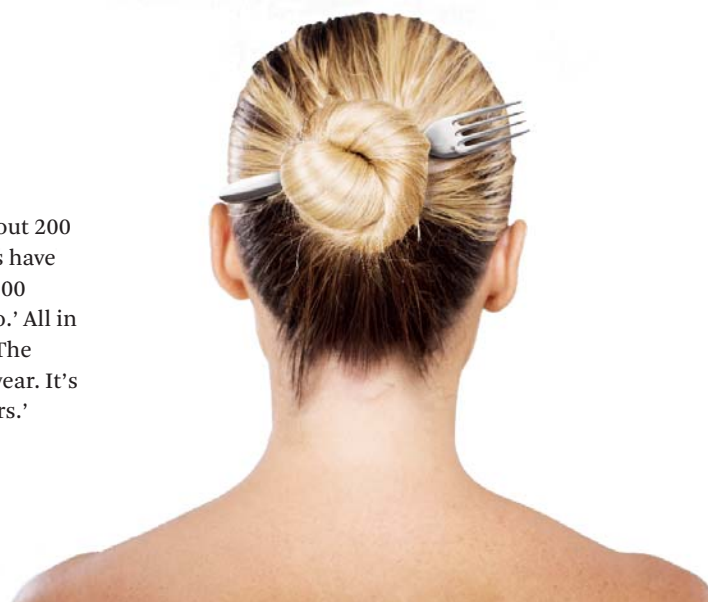
every year. So in the course of this academic year, Cormet decided to stop replacing them. For months now, students and staff have had to make do with simple white, breakable plastic cutlery. Until last week, that is. Critical comments in Resource's Canteen Test changed the caterer's mind and there are now 750 new sets of cutlery ready for use.

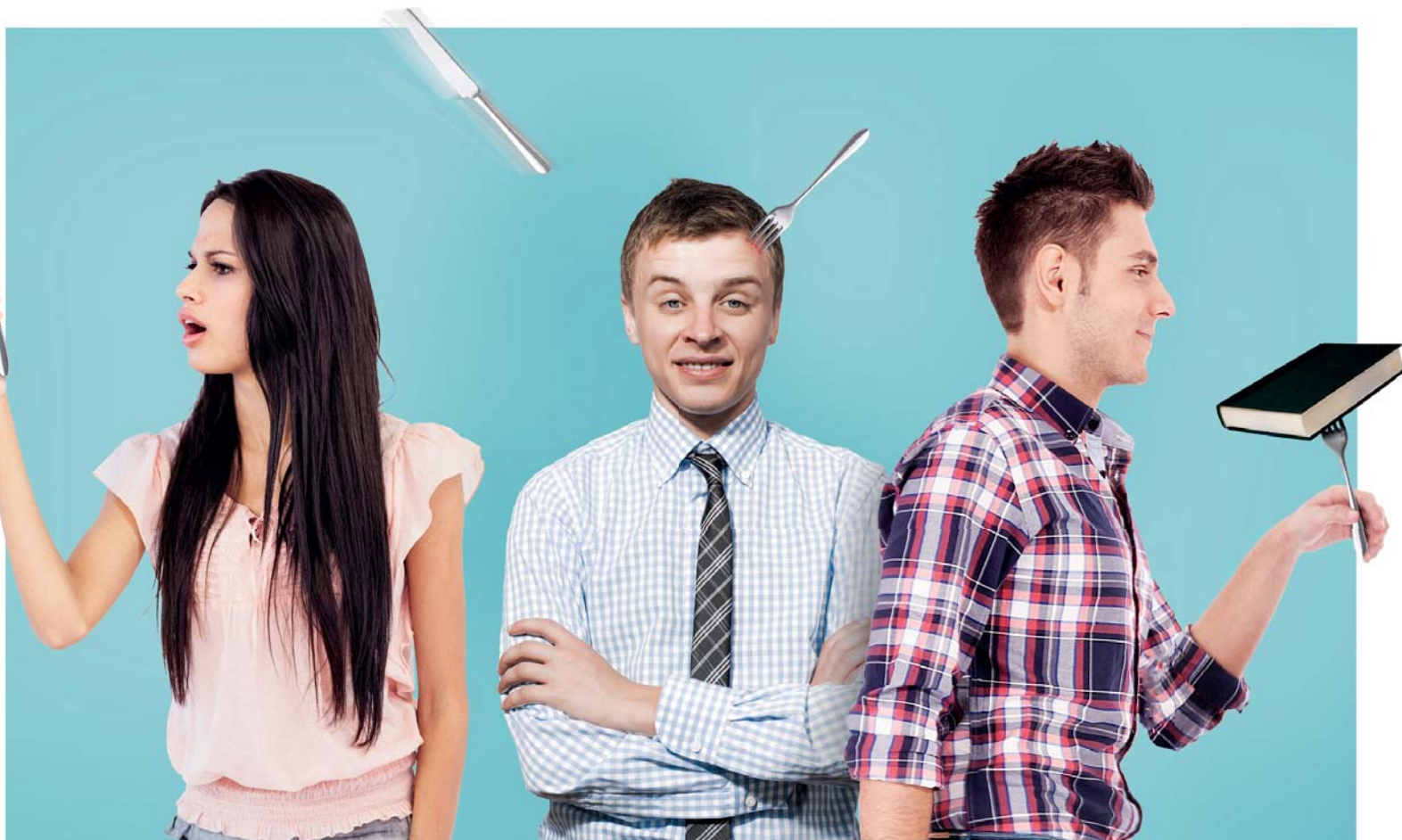
Cormet is not the only caterer with a cutlery problem. It is no different for OSP, the caterer in Orion. Manager Hans Budding started the academic year with 950 sets of cutlery. Now,

'The biggest problem is that students don't see it as theft.'

towards the end of the year, he has about 200 left. 'Already 750 forks and 750 spoons have disappeared. Strangely enough, only 100 knives. About 100 plates have gone too.' All in all, 'an awful lot', observes Budding. 'The stealing has increased massively this year. It's been much more than in previous years.'

And it's not just cutlery either. If you order a beer at the bar in The Spot you get a cheap glass with it nowadays. 'At first we had nice Jupiler glasses, but they've all gone. I'm not ordering new ones. If people want a particular beer in a particular glass, they have to hand in their WUR card as a deposit.' And even that is no guarantee. 'Some students come to borrow something at the end of the year, but don't come and pick up their WUR card afterwards. I ended up with 20 WUR cards last year.'





TO THE OFFICE


The worst culprits are the diners in the canteen at the Leeuwenborch. Owner Jeroen van Rosevelt of Good Food Catering estimates that as many as 1250 sets of cutlery disappear there every year. That is at least six times the number of sets (200) in circulation at any given time. But he adds, 'It isn't all theft. Some of the stuff stays in the building because people take their trays to the office and don't bring them back. Some of it disappears at catered events and when people clear away too. But most of it is just not brought back. It goes in waves. There was a lot last month.'

In the Leeuwenborch too, there is obviously less of a market for knives. 'Knives and teaspoons. If only they took those sometimes,' jokes Rosevelt. 'I buy the stuff in complete sets and I now have a huge surplus knives and teaspoons.' Nor is the pilfering limited to cutlery. 'Packets of salt, sugar and creamer get pinched too. And serviettes, paper cups, ketchup. These are all items people think it's okay to walk off with.'

Restaurant manager Kamp of Cormet plans to hang up a sign at the tills politely requesting

that people bring things back. Budding of OSP is doubtful whether that will help. In the Leeuwenborch, Van Rosevelt put up a sign by the cutlery long ago. 'Asking people to bring the stuff back because otherwise prices will eventually have to go up. I don't get the impression that it's helped much.'

THOUSANDS OF EUROS

'The biggest problem is,' thinks Van Rosevelt, 'that students don't see this as theft. They see these as things you can just take if you want. The story goes in the student houses: if there's something missing from the kitchen, you can replace it at the canteen. I've heard students say that several times.' Van Rosevelt thinks the cost of theft runs to a couple of thousand euros a year. And that in a place like the Leeuwenborch, full of socially concerned people, he comments dryly. 'They get worked up about fair prices for products coming from abroad but when it comes to the catering in their own environment they don't have a problem at all.' 

IDEAS WANTED

What can be done about the theft of cutlery? Hang up cameras, maybe? Install metal detectors? Resource challenges readers to come up with solutions. Restaurant manager Jannes Kamp comes up with the first idea. 'Twenty years ago when I was at school, every student was issued with a plastic cup with a lid. You could do that with cutlery. Wageningen UR could give every student one set of cutlery, perhaps with a nice logo on it.' Send in your ideas to roelof.kleis@wur.nl.

Who is nicking the cutlery?
Watch the video on resource-online.nl

Mainstream versus Eco



There is a deep divide between the advocates of mainstream intensive agriculture and the advocates of ecological farming. Theoretically, not an unbridgeable divide but the 'ecological' camp has political reasons for keeping it in place.

text Albert Sikkema photo Freek van der Bergh

For many years now, Ken Giller has been working on boosting agricultural production in Africa. The professor of Plant Production Systems in Wageningen aims to apply ecological principles in agriculture. 'I started with nitrogen fixing, the best organic resource we have. I aim for tailor-made approaches adapted to local ecological conditions. But in practice, I noticed that we do also need small

quantities of artificial fertilizer in African farming. But if I mention "artificial fertilizer" I must be in bed with Monsanto, according to some supporters of organic farming.'

SOUL TO THE DEVIL

Our food production has become an ideological battleground for advocates of mainstream, highly productive agriculture on the one hand and of ecological, circular farming on the other. Both groups work with organic processes, but take a different approach. The mainstream school works on 'ecological intensification' – using natural resources such as land, water and phosphorus as efficiently as possible. The alternative school works on 'agro-ecology', aiming to make optimal use of natural processes and functions.

Giller has made up his mind. 'I do not go for a purely organic approach. I want to make agriculture more efficient by bringing in ecological principles.' The knowledge about soil management available in ecological farming circles is particularly useful here, says Giller. He embraces the German school of agro-ecology. 'The approach at the university of Hohenheim is to use ecological principles to improve sustainable agriculture. You adapt farming methods to environmental conditions.'

He has less sympathy with the political Latin-American school of agro-ecology. 'The ecological movement embraces small-scale self-sufficient farmers, but they cannot feed the expanding African cities.' It also annoys Giller that if he collaborates with 'the Unilevers

of this world' to improve the food supply, the ecological crowd immediately accuse him of selling his soul to the devil.

NO DIALOGUE

This demonstrates that for the agro-ecologists, food production is not just an ecological issue but a social one. 'The agro-ecological approach focuses on the distribution of food and opposes the powerful agro-industry which dominates the whole production chain for our food,' says Felix Bianchi, a researcher in the Farming Systems Ecology chair group in Wageningen. 'These multinationals produce the

'If I mention "artificial fertilizer" I must be in bed with Monsanto'

inputs as well as processing and selling the products. That's part of why we want agriculture that is less dependent on external inputs such as diesel, pesticides and artificial fertilizer. More and more power is in the hands of a few companies, and that invokes increasing resistance, because these agribusinesses are out to deal in food just for the money without sufficient concern about ecological and cultural values. That is why agro-ecologists strive for food sovereignty, independence from the food giants, and an alternative food system.'

For this reason, Bianchi sees no future in dialogue to bring the two movements together. 'I think that's a typical Dutch polder idea. Look

QUESTION TIME FOR RESOURCE

They are used to posing their questions to the cabinet, but in this series Dutch parliamentarians also get to ask Resource a question for Wageningen scientists to answer. In this edition, Eppo Bruins of the Christian Union party wants to know why the debate is so heated between the advocates of intensive agriculture 'more crop per drop' and of ecological agriculture. How can we bring these schools of thought closer together?



at the balance of power between the agro-industry and the alternatives. If we start a dialogue and cooperate with the agro-industry, I know who'll come out of it better. You are better off putting up opposition to tip the balance in our direction. I don't think the solution lies in compromise; I think you need several different models to ensure varied food production.'

In short, there are political reasons for keeping up the controversy between mainstream and ecological partisans. So the proponents of intensive agriculture keep on saying organic farming cannot feed the world, while the champions of agro-ecology unite around their rejection of 'the Monsantos' of the world.

CYCLES


But there are researchers who attempt to bring the two schools together intellectually. One such researcher is Hannah van Zanten of the Animal Productions Systems chair group. Her supervisor, professor Imke de Boer, is wildly enthusiastic about the study with which Van

Zanten is due to get her PhD soon. She applied the thinking of both the intensification and the circular agriculture in the livestock sector.

'The sustainable intensification camp aims at the highest possible animal production per hectare,' explains De Boer. 'With that approach you can easily grow cereals to use as livestock feeds. The agro-ecological camp says: no, you mustn't feed grain to animals, you should eat it yourself. You should feed animals on waste products and biomass that we can't do anything else with. By agro-ecological standards, pork or eggs only pass muster if the feed is sourced from waste, and the production of milk or meat scores better, especially if it's produced on grassland that is less suitable for arable farming. In fact, agro-ecology does not aim for the highest possible animal productivity per hectare, but for feeding as many people as possible per hectare, under the particular ecological conditions.'

In order to bring these approaches closer together, you need to think in terms of cycles,

adds De Boer. 'How much biomass is in circulation in this cycle, and which part of it is suited to humans and which to animals? In other words: how can we get the most out of the available biomass? In this approach, fertilizer and food waste are not just garbage but resources in the cycle.'

This new systems thinking does have political implications, De Boer realizes. 'If we in Europe carry on eating as much animal protein as we do at the moment, we will have to go on producing chicken and eggs through intensive farming. But that is not the best way to use your biomass. From the biomass perspective you've got to use less grain as feed and cut down the consumption of animal protein.' 


**All the articles in this series
are on resource-online.nl.**

Eppo Bruins of the Christian Union party wonders whether there can ever be an end to the battle of ideologies between intensive and ecological agriculture





DRAWING THE LINE

Armed with rolls of masking tape, paint rollers and eight different colours of paint, it took four people four days to draw all the lines on the floor of the new sports hall at De Bongerd sports centre. Quite a job: all the lines were pasted on and painted by hand. People sometimes worked on until 11 pm so the paint could dry and new lines could be added the next day. The result: nine badminton courts, eight volleyball courts, four basketball courts, a frisbee court and a combination court. In use next academic year.  LvdN, photo Remo Wormmeester



Plants are the new oil

It is quite possible that 100 percent sustainable board for building will be on the market within a couple of years. Made of reeds from nature reserves and developed in Wageningen. And this is not the only biobased substitute for oil-based products in the pipeline.

text Roelof Kleis illustration Geert-Jan Bruins



GLUE REED

Aim:	To manufacture board from reeds
Material:	Reed from Dutch nature reserves. Mowing and processing reed is expensive for nature conservation organization Natuurmonumenten. By making sustainable building material with them, the organization hopes to earn some money with the reeds.
Polymer:	That is a secret. The new biobased resin used to glue the fibres together replaces the existing formaldehyde-based resins which are harmful to people and the environment.
Challenge:	Making the reed suitable for processing into board, and developing a suitable biobased resin.
Partners:	DSM, Compakboard, Natuurmonumenten.

The board, an environmentally variant on hardboard or MDF, is one of nine ongoing projects in the Biobased Performance Materials (BPM) programme. In this programme, co-financed by the Dutch top sector Chemicals, Wageningen UR and the industry are working on creating new biobased materials to replace existing oil-based products. Plants are the new oil.

The BPM programme has been running for some time. It was launched in 2009 by the then minister of Agriculture Gerda Verburg, with the aim of stimulating the biobased economy by bringing the industry, the universities and applied research institutes together. This initiative generated nine projects which have already been completed. The successful formula is being taken further in the Chemicals top sector.

KNOWLEDGE TRANSFER

Christiaan Bolck, director of BPM, is proud of the programme. The fact that it is being followed up shows, in his view, that the topic is right. 'It's the way of working as well. The collaboration with industry in small projects and chain-wide with partners who don't get in each


other's way. A textbook example of the way of working the government wants to see within the top sectors.'

A little under 5 million euros is being spent on the current second phase of the BPM programme. Sixty percent of the funding (3 million) comes from the government. Bolck: 'We use that money for research. The industry funds part of it too, as well as contributing staff and material. The participating companies can make use of the knowledge that comes out of it: they have the first right to purchase.' But the benefits of the collaboration go much further than this, says Bolck. 'What I like about this form of collaboration is that a lot of knowledge transfer takes place. That is what you really want.'

SHORTEST ROUTE

The project got the green light last year. The agreements have been signed and most of the projects have started. The projects include Glue Reed (the reed-based board research), Hippie, Magic and Apps – they have a penchant for catchy acronyms at Biobased Products. The emphasis lies on creating substitutes for products currently made from oil. Bolck: 'The reference point is the current product. You have to

meet the criteria of use, otherwise the industry can't do anything with it. But we look at other characteristics as well. Such as whether the material has other strength-related qualities or extra barriers to aromas.'

'The approach is that we want to make use of the plant on the basis of its functionality,' explains Bolck. 'Traditional chemistry is all about splitting fossil fuels into their components. Then you have to add functions to those building blocks. But if you already have a plant, you don't usually have to first take out all the functionality in order to put it back in later. So we like to take the shortest route, keeping natural functions as much as possible.' 





HIPPIE

- Aim:** To create new polyesters for the construction, packaging, electronics and car industries, based on isoidide. Hippie stand for High Performance Polymers from isoidide.
- Material:** Starch from maize or potatoes, for example.
- Polymer:** Polyesters based on isoidide, a monomer (a building block for a polymer) which can be made from the sugar sorbitol, for example.
- Challenge:** To develop biobased polyesters with useful characteristics and which can be produced on a large scale.
- Partners:** Archer Daniels Midland, DuPont, Holland Collors.



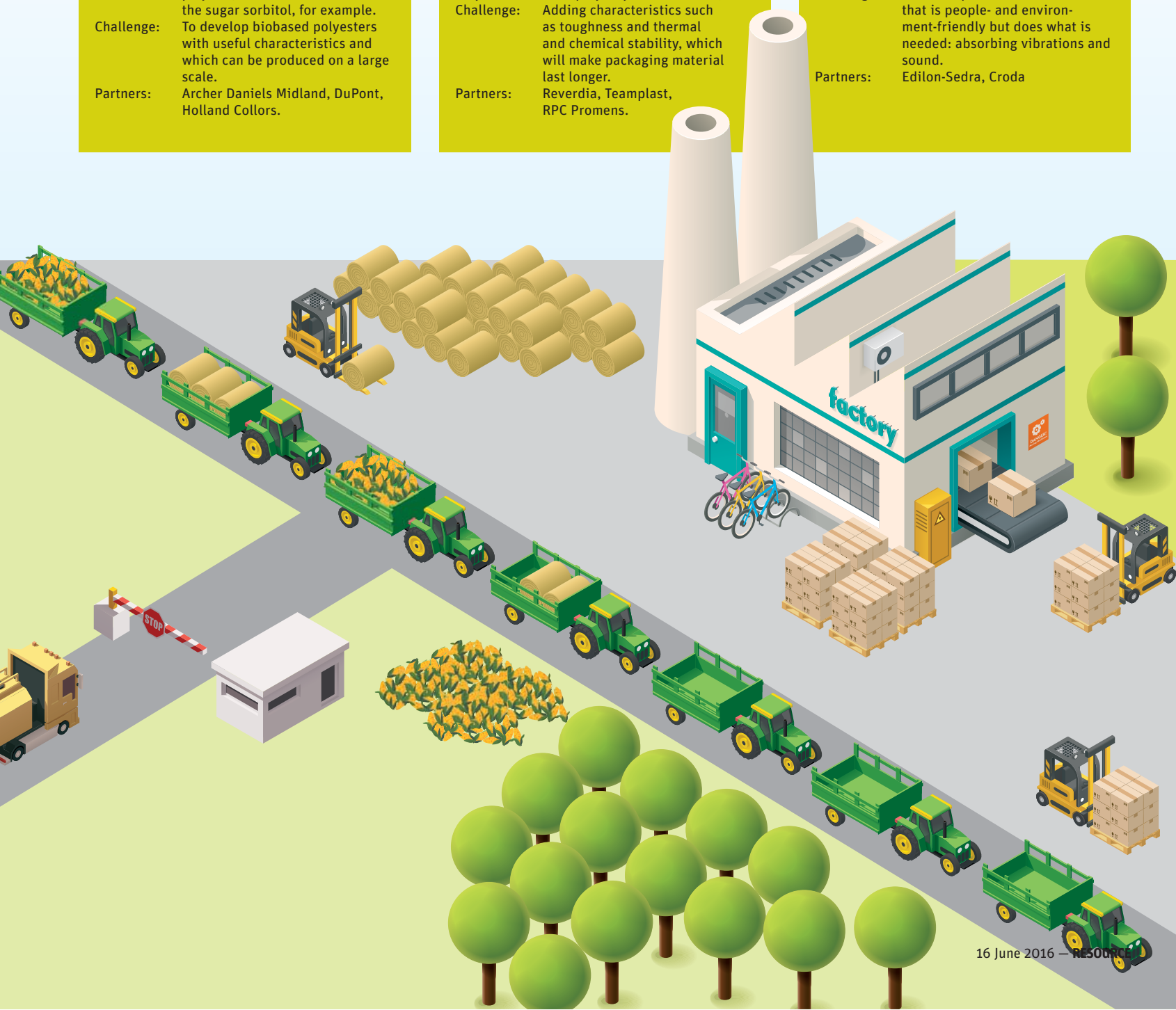
APPS

- Aim:** To make products such as horticulture crates and luxury packaging using die-casting and based on the biobased polyester PBS.
- Material:** Apps stands for Applications for biobased Polybutylene Succinate. Succinate (obtainable from amber) and butanediol. Both building blocks are available in biobased form.
- Polymer:** PBS (polybutylene succinate)
- Challenge:** Adding characteristics such as toughness and thermal and chemical stability, which will make packaging material last longer.
- Partners:** Reverdia, Teamplast, RPC Promens.



MAGIC

- Aim:** To create an environmentally friendly dual-component resin for securing railway track sections to each other.
- Material:** Plant-based oil from Croda, one of the participating partners
- Polymer:** The resins currently used are polymers based on isocyanate. The familiar polyurethane is one such polymer.
- Challenge:** To develop an alternative resin that is people- and environment-friendly but does what is needed: absorbing vibrations and sound.
- Partners:** Edilon-Sedra, Croda



Deep in the ocean

Diving to 300-metre depths in the ocean in a mini-submarine. All in a day's work for Master's student Martijn Visser when he was doing his thesis research on deep-sea life.

text Linda van der Nat photo Martijn Visser

Sediment samples are taken at great depth using a hydraulic arm.

The average depth of the ocean is 3700 metres and in some places it is up to 10 kilometres deep. Which makes the 300 metres to which Martijn Visser (Master's student of Forest & Nature Conservation) dived for his thesis research off Curacao look like child's play.

'That is just where the ocean starts getting deep, and yet it's ten times the Forum. It took 45 minutes to get down to that depth.'

The first time he went down to 300 metres was an extraordinary experience, says Visser, who is an experienced diver. 'I had seen films on the internet beforehand which I loved, but diving yourself is really thrilling. You slide downwards over the reef, and you see fish, little crabs and all sorts of creatures. There is less and less light until it's totally dark. When the lights of the submarine switch on you see that there is still life down there, but different species to those in shallow waters, such as colourless fish.' The only noise was that of the submarine. 'And of the big hydraulic arms we used to take soil samples. They made a lot of noise.'

ENVIRONMENTAL DISASTER

How does a Master's student from Wageningen end up in a submarine owned by someone from Curacao?

Visser: 'I was one of the students on Team REEFolution, which won a prize last year for an idea for restoring the Thai island of Koh Tao in a sustainable and attractive

way.' For that project he talked to Tinka Murk, professor in the Marine animal ecology chair group and chair of a foundation that also works on restoring coral reefs. She ended up not only adopting the name REEFolution but also involving Visser in one of her marine projects.

Visser: 'Tinka Murk thinks there is a close relation between the deep-sea ecosystem and the ecosystem in shallower waters.' As an example Visser mentions the disaster of Deepwater Horizon, a drilling platform that blew up and sank off the southern coast of the United States in 2010. Millions of litres of oil poured into the Gulf of Mexico in the worst oil spill in the history of the

'It is a tight squeeze in there but you don't complain because you are in a real submarine'

United States. 'Chemicals were used to break up the oil on the water surface into little pieces, as it were, and make it sink. At a depth of 1500 metres there is now an enormous amount of muck and oil so that life is hardly possible there anymore. That has probably had an impact on life in shallower waters too. One theory is, for example, that there are fewer red snappers since the disaster. The larvae these fish live on normally come up to the surface from greater depths, and now there aren't any.'

BIOMASS RESERVOIR

Besides a major environmental disaster of this kind, climate change or overfishing can have a long-term impact on the various deep-sea ecosystems too. But we do not know for sure, says Visser. 'The deep sea is the biggest biomass reservoir in the world, but we know relatively little about it. Many cycles bring sinking nutrients back to the surface and everything that falls to the seabed gets converted into other substances by little organisms. My research is about those little organisms on the seabed, meiofauna. This is just one of the pieces of the puzzle which can teach us a bit more about deep-sea life.'

Early in April Visser travelled to Curacao, where Tinka Murk knew the owner of a mini-submarine who took rich tourists on dives for about 650 dollars a trip. He was willing to deploy his vessel in the service of science as well. Visser dived three times in total, together with the skipper and the driver of the hydraulic arm. 'It was a tight squeeze: the two of us lay for three hours on benches of sorts, with the captain behind us. At some point you start getting aches and pains, but you don't complain because you are in a real submarine.'

NEW SPECIES

Visser took sediment samples at a range of depths. 'We had made instruments for doing that ourselves in advance. We didn't have the money or the knowledge to buy really good equipment, so it was all a bit makeshift.' On the first dive, for example, they used coffee tins from the supermarket, but they got crushed by the hydraulic arm. The second and third attempts, using PVC cans and a lid with a spring, went better. In total Visser got 120 sediment samples from various depths, some of them by diving himself.

He put the samples under a microscope at the CARM-ABI research station on the island. 'As far as possible I tried to identify the meiofauna to the family level, but in a couple of cases I have no idea which family they belong to. The chances are that I've found an as yet unidentified species, given that there has been so little research on this. If that is the case, the credit goes to the person who identifies it as a new species, and that is an expert at Naturalis in Leiden, Wageningen's partner in this project.'



The Curacao mini-submarine with which Martijn Visser dived to 300 metres.

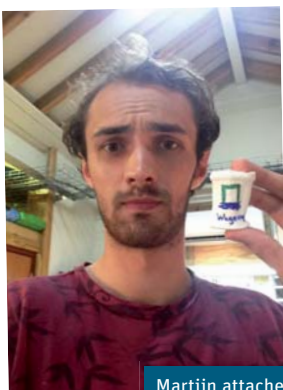


Martijn: 'It was a tight squeeze in the mini-submarine: for three hours the two of us lay on benches of sorts.'

TITANIC

Visser will be using the coming month to round off his research. After that he still has two courses and an internship to do. 'For that I really want to do something that is of social relevance. What I did in the submarine was pure ecology. You increase your scientific knowledge, but it's not obvious initially what you gain by it.

That doesn't change the fact that it was a great experience, which I enjoyed and learned a lot from. But I don't feel the urge now to go even deeper in the ocean. Crewed submarines can go to the greatest depth. But the only people who've actually done it are the director of the film Titanic, James Cameron, and two crazies a long time ago.'



Martijn attached a coffee cup to the outside of the submarine, to see how the high pressure affects it.



THERE IS NO BULLYING HERE

Nearly 1.2 million people experience bullying at work, Dutch research organization TNO claims on the basis of research. So last week Minister of Social Affairs Asscher invested half a million euros in a campaign against harassment in the workplace. But colleagues don't bully each other at Wageningen UR. Do they?

text Ronald van Drie en Carina Nieuwenweg illustration Henk van Ruitenbeek

Philippe Puylaert



Lab coordinator at Microbiology

'I've never come across it in the seven years I've been working here. **Of course you get some teasing, but that is clearly not the same as bullying.**

When it's teasing, the person can handle it, and can give as good they get. I think people who go too far realize that themselves. Sometimes something can be taken the wrong way. Like the time after a football final when a colleague put on a shirt of the winning team to tease another colleague who was a supporter of the losing team. That didn't go down very well. But he was OK again the next day. I don't think we get bullying here because we are a big group and you can easily get away from people you don't get on with. What is more, there is a high staff turnover.'

Bob Mulder



Teacher of Strategic communication

'I think you can be sure there is bullying in Wageningen as well, just based on the large numbers of people working here.

I don't see it happening myself. And that is one of the problems with bullying: it often goes on invisibly, through asides for example. The difference between bullying and teasing depends on the context,

which affects the way a comment is taken. And I don't think bullies are always aware of the impact they're having. Sometimes people don't quite know what attitude to take when someone isn't part of their own little group. A woman or a homosexual, for instance, in a man culture. Then people crack jokes in an attempt to release the tension. It would be a good idea for the bullied person to talk afterwards to the one who cracked the joke. But it's not easy to do that.'

René Hoevenaren



Corporate social worker

'I don't agree with the statement. I know it goes on, especially in subtle forms of exclusion. **Wageningen UR has a clear and thorough policy on bullying, but that doesn't mean it doesn't happen.**

There is a thin line between teasing and bullying. Humour should never be at the expense of just one person. So if you make a 'joke', look at whether the other person really can laugh about it too. In a nasty atmosphere 'humour' quickly turns cynical, which makes people feel insecure. The confidential advisors and corporate social workers support staff who feel excluded or bullied. The trickiest situations are those in which managers themselves create insecurity or are not open to feedback. It is very important for colleagues to be able to tell their boss how they feel.'



Ingrid Lammerse



Director Corporate HR

'There is no bullying on campus. In the six months I've been at Wageningen UR I have seen no signs of bullying behaviour.' HR is involved as soon as there is a complaint about bullying. I

don't hear much about bullying either, but it is difficult to find out whether someone is being bullied or not. It's up to people themselves to determine whether they feel bullied or mistreated. As soon as someone feels bullied, talk about it! Otherwise colleagues don't realize they are bullying.

Ingrid van der Meer



Business unit manager at Bioscience and confidential advisor

'A lot of people think bullying is something that only goes on between schoolchildren but that is not true at all. Bullying takes place in all age groups, all social classes and every organization. And **sadly, it happens in Wageningen UR just as it does in all other workplaces.** It is not tolerated here, though. Both managers and colleagues are expected

to do something about it if they notice it. For a confidential advisor, incidentally, it is very important to know how the person reporting antisocial behaviour experiences it themselves and to look for a way of tackling it together with them. It is not always meant as bullying but it can be experienced as such.'

Hanne van der Kooij



PhD candidate at Physical chemistry and soft matter

'Bullying is found among all population groups and in all periods of time. So there must be bullying in Wageningen University too. But I have never witnessed it in the eight years I've been studying and working in Wageningen. Teasing goes on of course, but in my view that's just a sign that people get on well, so it's a positive thing. You bully someone because you want to get at them. I think bullying is less common in Wageningen than the national average rate of one in six. I think that's because it doesn't fit in Wageningen's culture. **Wageningen has a soft image so it attracts fewer hard, competitive types.** Partly because of the kinds of degree courses offered here too. That's reflected by the PhD candidates and postdocs too.'

Students create varroa killer

The Wageningen team that is taking part in iGEM, an annual international competition for synthetic biology, is working on an alternative method for tackling the varroa mite. The students want to use a bacterium to eliminate the notorious bee killer.

text Roelof Kleis photo Wim van der Zwaluw

The varroa mite is one of the key causes of bee deaths. At present, oxalic acid, formic acid and thymol, for example, are used to tackle the mites. This treatment has to be very accurate, says Thomas Swartjes, a Molecular Life Sciences student and captain of the Wageningen iGEM team. 'Too high a concentration harms the bees. So the trick is to apply the right concentrations.'

But most beekeepers do it as a hobby. They don't always take the time to follow the protocols precisely, or they underestimate the importance of the right concentration. So it would be good to have an alternative method, says Swartjes. The iGEM team are therefore taking a totally different approach. They are applying a form of organic pest control by equipping the model bacterium *E. coli* with a

poison that specifically kills mites. The bacterium is then let loose in the hive as a kind of mite buster.

The poison 'donor' is *Bacillus thuringiensis*, a bacterium that creates protein-based toxins that are poisonous for many insects. 'It seems as if one of these toxins specifically kills mites,' explains Swartjes. The team wants to insert these genes in *E. coli* and let it loose on the bees, for example by adding the bacterium to the sugared water fed to bees.

The iGEM team has been together since last October. They have temporarily suspended their practical activities while the participating chair groups relocate to Helix. They are using that time to focus on the social side of the story: crowdfunding. Swartjes thinks they would need about 30,000 to 40,000 euros for the entire project. The Systems and Synthetic Biology group and the Microbiology



(NO) SOLUTION TO BANANA DISEASE

Two years ago, the Wageningen team came second in the iGEM biology competition with its 'Banana Guard' entry. The students developed a soil bacterium that tracks down and kills the mould *Fusarium*, which causes the notorious Panama disease. Unfortunately, not much has been done with this since then, says PhD candidate Nico Claassens who assisted the group. 'Some work was done on a small scale with a view to a publication, but even that didn't work out. The project basically kind of petered out.' According to Claassens, this often happens with iGEM projects. 'People spend six months working intensively on it but then a lack of funds prevents them from continuing. The projects are testing the water but the road to an application is long and complicated. An added issue is that all entries are open source. Everything belongs to everyone and that makes it difficult to start a company. You can't patent the entry. So the projects often remain stuck at the nice idea stage.'



The Wageningen iGEM team 2016 wants to use a specially equipped bacterium to tackle the varroa mite. This mite causes bee deaths.

group are contributing 10,000 euros. They will soon be calling on the 'crowd' for the rest of the money.

The project has to be finished by mid-October. If the team makes the finals, it will be travelling to Boston at the end of October for the final round. Two years ago, Wageningen came second (see box). The university was unable to put a team together last year. The current team consists of twelve Bachelor's and Master's students, evenly split between men and women. ⑥

Living on campus

On Monday 6 June, 85 students received the key of their new rooms in Campus Plaza. Most of them are soon-to-be first-years, but there are some older students too who like the idea of their own kitchen and bathroom in the new building a stone's throw from the Forum and Orion.

text Linda van der Nat photos Remo Wormmeester

Thomas Nissink, first-year student of Food Technology is queuing up to get his keys. He's been living at home this year but thought the time was ripe now to get a room of his own. 'I am quite active in my study association Nicolas Appert. When we had evening activities I had to arrange to stay with someone, or I went home by car. And I sometimes didn't join in an activity.' He didn't particularly aim to live on campus. 'This just happened to come up.' But Thomas has no objections. 'Wageningen is nice and small, you can be in the centre in no time.'

GREEN VIEW

Bodil Kemme is queuing up too, together with a friend. They are setting to work straight away, and are lugging paint and cleaning materials to her room. Bodil has to get out of her room at

the market square by 1 July. 'In September I'm starting nursing training in Nijmegen, but it's hard to find nice rooms, or they're expensive. I come from Rhenen and I have a lot of friends here. I don't know anyone in Nijmegen so for the time being I much prefer to have a room here.'

On the top floor Roman van Mil is checking out his new room. It is a lot nicer and more spacious than his present room in Ede, he notes with satisfaction. His room looks out over the carpark. 'They'll be putting in a garden in front so I will have a green view,' says the first-year student of Biology. 'I'm here a lot for group work, lectures and private study. I think it's perfect to live so close to the campus, and lovely not to have to share my kitchen and bathroom.'

NEXT-DOOR

Vivian van der Nat, from The Hague, has a room looking out over the Bornsesteeg. She is still waiting for her High School exam results but she is confident enough to rent a room already. After the summer she will embark on a Bachelor's degree in Animal Sciences. She can almost see 'her' building out of her window. 'I was keen to live on this side and on the top floor; that way at least you are not bothered by people up above you and you get the afternoon sun here.' Even her third wish was honoured by the landlord DUWO: 'My cousin, who is going to study Communication Science, has the room next-door.' She can already picture it: eating together, going out together. They aim to be here as soon as the AID kicks off. ①



THOMAS NISSINK LIVED AT HOME IN HIS FIRST YEAR BUT IS GETTING A ROOM OF HIS OWN NOW.



VIVIAN VAN DER NAT IS GETTING IN QUICK: SHE STARTS ANIMAL SCIENCES IN SEPTEMBER.



ROMAN VAN MIL WILL BE BETTER OFF HERE: AT PRESENT HE'S IN A SMALL ROOM IN EDE.



BODIL KEMME (LEFT) BROUGHT A FRIEND ALONG TO HELP WITH THE PAINTING.

Curious about Campus Plaza?
Watch the video on resource-online.nl.

OG (1)

We all know H. And O and N. But have you ever heard of Mc, Ts or Og? These are the proposed abbreviations for the three new heavy elements moscovium (115), tennessine (117) and oganesson (118). The latter is named after the 83-year-old Russian nuclear physicist Yuri Oganessian. In recognition of his pioneering work in the field of discovering new heavy elements. 118 is the heaviest element yet.

OG 92)

Oganessian is the second researcher to be honoured with an element named after him during his lifetime. The first was Glenn Seaborg. This American chemist (Nobel prize 1951) was involved in the discovery and synthesis of as many as ten heavy elements. The tenth element, 106 on the Periodic Table, was named after him during his lifetime: Seaborgium. Bring on the Pub Quiz.

TREE

Scientists at Cambridge have discovered the tallest tree in the tropics. It is a yellow meranti of 89.5 metres in height, located in Malaysia. Just a fraction shorter than Big Ben. The previous record holder was another yellow meranti in the same country. That one was 88.9 metres tall. The measurements are taken by an experienced tree-climber. But he didn't have time to take a photo from the top: he was attacked by bees and an eagle.

FISH-EYE

Archer fish – you know, those tropical fish that can get insects off a branch by spouting water at them – can recognize faces. Australian and British researchers have proven this. Their fish recognized (by spraying) a face they could tell 'from thousands'. Well, from 44 other faces. With great (81 percent) precision. And that without a neo-cortex. So be nice to your goldfish. He or she knows who you are.



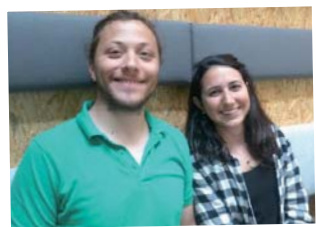
RESOURCE – 16 June 2016

Prize for vertical farm design

A team of five Master's students from Wageningen and Delft won second prize in a 'vertical farming' competition. They created a design for a farm in which crops are grown not in fields but on racks in an abandoned Icelandic factory.

The group initially consisted of three Plant Sciences students from Wageningen. But they discovered after they had registered that they had to do more than just come up with an idea, explain Master's students Susana Prieto from Colombia and Pietro della Salla from Italy. 'We knew nothing at all about vertical farming – we're only specialized in plants,' says Susana. 'We had to do a lot more work than we thought.' So they called on the aid of two engineers: Santiago Botiá and José Manuel Patino from Delft University of Technology.

The five students spent every weekend on their project. They had to work out how much everything would cost, what the proceeds would be, how much the electricity bills would be and a lot more besides. Pietro: 'We wanted to give as realistic a picture as possible of our concept, which was a huge challenge.' Susana: 'We all



Pietro della Salla and Susana Prieto.



The students designed a system of racks for growing vegetables in an abandoned factory in Iceland.

learned far more during this project than we ever expected. The marketing, the commercial side; I did so many things I'd never done before.'

The five participants shared the prize money between them. Susana is using her share to do research in Mexico for her thesis. And Pietro will be touring South America to study plants there. **RvD**

Watch the video
on resource-online.nl.

Room guarantee for Dutch students too

All students who live more than 130 kilometres from Wageningen campus as the crow flies will be guaranteed a room from now on. Student accommodation provider Idealis will keep rooms for newcomers that are vacated between May and September or between November and February. If this turns out not to be enough, the organization will create 150 extra rooms for peak periods.

The new agreements are in a revised contract for housing international students that Wageningen University and Idealis recently concluded. International students were already guaranteed a room in the existing contract but that guarantee is now being extended to all students who come from far away. Idealis will also be in charge of allocating 565 rooms in Earth House, Fire House and Water House on the Haarweg, Churchill House and the Beringhem premises. **RvD**



From now on, Idealis will be in charge of allocating rooms in Churchill House (above) and Earth House.

PHOTOS: JORIS SCHAAP

Five new online courses

The number of MOOCs (massive open online courses) through which students can earn credits is set to increase considerably as of the coming academic year. Students will be able to choose from six MOOCs.

In the fifth and sixth terms of the current academic year, students were already able to earn credits for one course – ‘The Future of Food: Environmental Sustainability’ – in a trial run. About 60 Wageningen students enrolled for the course. As of September, there will be five new MOOCs: ‘Nutrition and Health 1: Macronutrients and Overnutrition’, ‘Nutrition and Health 2: Micronutrients and Malnutrition’, ‘Sustainable Soil Management: Soil for Life’, ‘Sustainable urban development: Discover Advanced Metropolitan Solutions’ and ‘Food Security and Sustainability: Crop Production’.

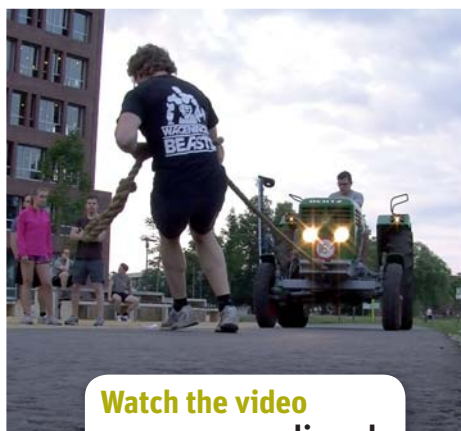
The courses can be studied entirely online. Twice a year, in February and August, there is an opportunity for students to take the exams on campus.

The additional MOOCs fit with the trend of letting students put together their own educational programme, says spokesperson Karin Hommen of Wageningen University.

© LvdN

Who is the strongest?

Weightlifting, lifting a tractor... These were the main ingredients in the Strong(wo)man Challenge 2016 on the premises of Wageningen UR. In this annual event students find out which of them is the strongest. This year the organizers hoped for some women crazy enough to join in. With partial success: one woman participated. © VK



Watch the video
on resource-online.nl.

Text
Rob
Ramaker



EPISODE 73 MORTIERSTRAAT 14B <<

The story so far: Bianca is going abroad for a few months. This makes the timing of a promising romance with housemate Filippo a little unfortunate.

Vaccination

Bianca noticed immediately that the last vaccination was more painful than the previous one. On a walk to the Forum her arm gradually started to feel stiff and sore. She went through her checklist mentally. Vaccinations. Check. Tickets. Check. Accommodation. Check – sort of. A couple of whatsapp messages made her mobile phone vibrate. From Filippo of course. Check mate. ‘I’ll be there in a sec,’ she hastily replied, with some kisses. Her fling with Filippo was increasingly taking place in a parallel universe. One in which she was not about to leave for Africa for a long time. Bianca had expected that ‘a serious talk’ would quickly convince them that the timing was hopeless. But things took a different turn. Now they’ve been creeping into each other’s rooms in the evenings for weeks. And they’ve been behaving as if the summer would never come. What are we doing, actually? Bianca wondered. It is obvious that this is only going to bring us sadness. Deep in thought she walked into the Forum.

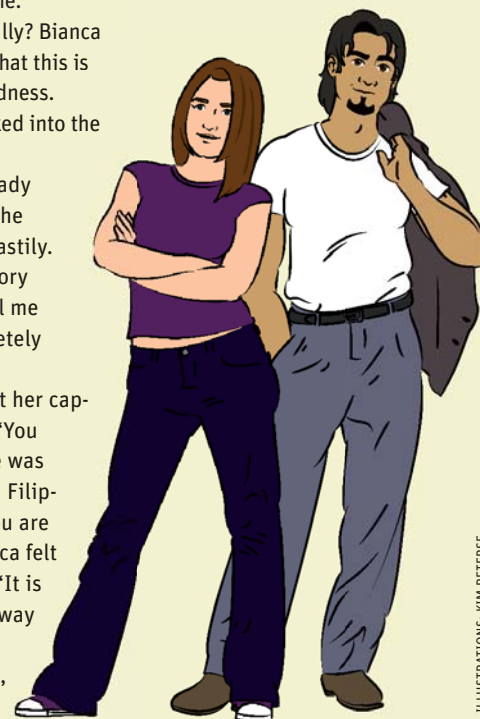
‘Hey babe.’ Filippo, already installed at the back of the grand café, kissed her hastily. Bianca listened to his story with half an ear. ‘OK, tell me what’s up. You’re completely absent-minded.’ Silently, Bianca stared at her cappuccino. ‘I don’t know.’ ‘You don’t know what?’ There was irritation and concern in Filippo’s voice. ‘You mean you are not sure about us?’ Bianca felt tears pricking her eyes. ‘It is so complicated. I’ll be away for months soon and the internet is terrible there,

apparently.’ ‘So what? We’ll pull through.’ ‘But we’ll probably grow apart. And you’ll meet lots of nice girls in Italy.’

This made Filippo laugh. He grabbed Bianca’s hands and leaned towards her. ‘Okay babe, don’t you agree that we are doing great so far?’ ‘She nodded. ‘And you have some great months to look forward to in Africa, right?’ Another nod. ‘And afterwards you will see me again.’ Bianca moved her head slowly up and down.

‘So you don’t have any problems.’ Filippo sipped his coffee. ‘No use worrying about possible future problems. If they materialize tomorrow you will have plenty of time to worry.’

Bianca smiled wanly and squeezed his hands. Filippo’s blind faith was encouraging. ‘See, you are gonna make a fine Italian.’



ILLUSTRATIONS: KIM PETERSE

Resource follows events at Mortierstraat 14B

>> PARTIES

The best parties according to Wageningen Uitgaans Promotie. Check www.wageningenup.nl for all parties.

WAGENINGENUP

CAMPUS - CAMPUS SKATE FEST

Thursday 16 June from 19.00 to 23.00

Is it a skating competition or a roller disco? Or both? Whatever, we've never experienced a Silent Roller Disco before so we think it's worth a look. The Inline Skate Relay (advance registration required) is from 19.00 to 21.00. The disco (open to all) starts at 20.00 and goes on until it gets dark.

CERES - OPEN PARTY

Thursday 16 June from 23.00 to 05.00

The theme has yet to be announced but this is definitely the very last open party of the academic year. So not to be missed! After this, you'll have to wait two months until the first

AID parties get going. We therefore invite everyone to descend on Ceres and end the academic year in style!

TORCKPARK - WOETSTOK WAGENINGEN 2016

Saturday 18 June from 13.00 to 00.30

A fantastic festival, completely free and with a diverse line-up. The forecast is for not particularly hot weather but it should be dry with some sun. So expect a glorious day in the park with food and great music. Note it down in your diary and make sure you go with your mates! The theme is described as 'a 70s trip in the park'. Thirteen local bands will be playing music by such stars as Johnny Cash, Bob Marley, the Rolling Stones, Etta James and the Beatles. **B**

>> THE WORKS

'HAPPY WITH WHAT I HAVE HERE'

Who? Nanette van der Spek, Master's student of Nutrition and Health

What? Three months at the University of Kigali for her Master's thesis

Where? Kigali, Rwanda

'A lot of people immediately associate Rwanda with the genocide, which is a great pity actually. It is such a beautiful country. But the impact of the genocide is still massive. So I thought it was important to see that side of things as well. I visited a church in which 10,000 people were killed in one go. They kept all the clothing and bones of the people and put them down in the church. That makes it vivid and you realize that only 20 years ago so many people were murdered purely because of their ethnicity.

My thesis was about complementary feeding among children from 6 to 23 months, when they are making the transition from breastfeeding to solid food. I researched the influence of inadequate feeding habits on chronic undernutrition and growth. I also help a PhD student with setting up a method for quantifying breast-feeding. I had done a pilot on that in the Netherlands but unfortunately we didn't manage to roll it out fully in Rwanda.

It is a very bureaucratic country and everything goes much more slowly. It also turned out that I needed a work permit to do field-work. This had not been communicated clearly and then it was already too late. That was a pity and frustrating, but it did mean I could analyse a lot of data and take some other initiatives. I spent some time at



Unicef and Gardens for Health, for instance, two NGOs that do a lot of work on undernutrition in Rwanda. That was very nice indeed, but it was confronting too, because you see undernourished infants who make you think: I don't know if you'll still be alive in a week's time. I also spent a day going around with Rwandan nutrition students who were collecting questionnaires about what children had eaten in the past 24 hours. We had to drive off-road for two hours to a village of ten houses. The woman considered it a great honour to welcome a muzungu, a white person, into her home. It is all very basic there, but people can be happy with nothing. It has taught me to be happy with what I have here.' **B**

MvdH





MEANWHILE IN... <<

Meanwhile in... Friesland

In the news: The Fryske Nasjonale Partij (FNP, a provincial party that promotes the Frisian language and culture, is considering accepting Dutch as a language of communication. The reason they give is that more and more Dutch are sympathetic to the party. Up to now all communication has been in Frisian.

Commentary by Martine Hinrichs, Master's student of Consumer Studies

'I can imagine why the Frisian National Party has decided to allow communication in Dutch. It would be crazy if people couldn't join the party because they are Dutch speakers, when they want to stand up for Friesland. I think the main problem is that people want to hold on to Frisian but that fewer and fewer people speak it. The question is then: how strongly should you stick to that? People are afraid that if we let that tradition go, Frisian will slowly die out. And that is a dilemma. On the one hand you want to be hospitable and open to Dutch or to people who only speak Dutch. And on the other hand, you are afraid of losing the Frisian language. In the bigger cities, for instance, less and less Frisian is spoken, and that does feel like a kind of impoverishment. It is becoming easier all the time to avoid speaking Frisian. Whereas Frisians should be proud of their language. It is also more and more noticeable that parents speak Frisian but their children answer them in Dutch. My whole family speaks Frisian. Dutch is my second language. Now that I've got a boyfriend from Amersfoort who doesn't speak Frisian, it's quite a switch for the rest of my family to make. But they don't mind that he's not Frisian. In some families that is an issue, especially in small villages. Then the parents are afraid their grandchildren won't learn Frisian.

I can understand that somehow. I would think it was a pity too, of my children didn't speak Frisian.' **CN**

Science Cafe Wageningen

www.sciencecafewageningen.nl

Thursday, June 23rd
19:45 - live music
20:15 - Science
Café Loburg
FREE ENTRANCE

Prof. Dr. Arno Riedl
(Maastricht University)
Dr. Eva van den Broek
(LEI-WUR)

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Forum Irregular Opening Hours Summer 2016

	Date	Monday to Friday	Saturday and Sunday
The Building	4 July to 31 July	8 am - 8 pm	Closed
The Library	4 July to 4 September	8.30 am - 5.30 pm	Closed
Student Desk IT Service Point	4 July to 14 August	12 pm - 2 pm	Closed
WURshop	4 July to 17 July	10 am - 2 pm	Closed
	18 July to 14 August	Closed	Closed
Restaurant	11 July to 24 July	8 am - 7 pm	Closed
	25 July to 28 August	11.30 am - 1.30 pm	Closed
	29 August to 4 September	8 am - 7 pm	Closed
Grand Café	11 July to 24 July	8 am - 3 pm	Closed
	25 July to 28 August	Closed	Closed
	29 August to 4 September	8 am - 3 pm	Closed
Wageningen in'to Languages	4 July to 4 September	9 am - 5 pm	Closed



WAGENINGEN UR
For quality of life

Orion Irregular Opening Hours Summer 2016

	Date	Monday to Friday	Saturday & Sunday
The Building	4 July to 31 July	Closed	Closed
	1 August to 4 September	8 am - 6 pm	Closed
Bike basement	4 July to 31 July	Closed	Closed
	1 August to 28 August	8 am - 6 pm	Closed
	29 August to 4 September	8 am - 10 pm	Closed
Restaurant	4 July to 31 July	Closed	Closed
	1 August to 28 August	Closed	Closed
	29 August to 4 September	11.30 am - 1.30 pm*	Closed
The Spot	4 July to 31 July	Closed	Closed
	1 August to 28 August	9 am - 2 pm*	Closed
	29 August to 4 September	8 am - 10 pm*	Closed

* Open for AID activities



WAGENINGEN UR
For quality of life

Leeuwenborch Irregular Opening Hours Summer 2016

	Date	Monday to Friday	Saturday	Sunday
The Building	4 July to 4 September	7 am - 10.30 pm	8 am - 5.30 pm	Closed
Restaurant/ Coffee Bar	4 July to 10 July	8 am - 5 pm	Closed	Closed
	11 July to 14 August	9.30 am - 3 pm	Closed	Closed
	15 August to 4 September	8 am - 5 pm	Closed	Closed

	Date	Monday to Thursday	Friday	Saturday and Sunday
Library	4 July to 10 July	9 am - 5 pm	9 am - 5 pm	Closed
	11 July to 28 August	9 am - 5 pm	Closed	Closed
	29 August to 4 September	9 am - 5 pm	9 am - 5 pm	Closed



WAGENINGEN UR
For quality of life

Mededelingen

Student Council 2016/2017; election result

On 30 May 2016, the results of the SC election were determined and announced. The 12 seats will be divided as follows: CSF 1 seat, S&I 3 seats and VeSte 8 seats. The following candidates have been elected as members of the Student Council 2016/2017: Ties Terlouw for CSF; Wei Xiong, Yanina Willet and Andrei Toma for S&I; Karlijn Hendriks, Anne Swank, Daphne de Bruin, Ivo van Brandenburg, Robin te West, Ellen de Jong, Antonella van Osnabrugge and Joep Bresser – due to the fact that Olimkhuja Askarov has withdrawn his candidacy – for VeSte.

Green Office is recruiting

We are looking for a new education coordinator to join our team. Interested? Check the vacancies on our website. Deadline for application is 20 June.

WWW.GREENOFFICEWAGENINGEN.UR

Registration open: Summer course Farm Experience Internship (3ECTS)

From 25 July– 19 August students will learn all about producing food, food sovereignty, the soil, the reality of farmers/gardeners/peasants, nutrient cycles, seeds, biodiversity, agroecology and much more. Besides workshops, lectures and excursions, students will work in a farm or garden for two weeks, to experience the reality on the land and learn all about agroecology in practice! Organizer: Stichting Boerengroep. More info and registration: farmexperienceinternship.wordpress.com

Africa Thesis Award 2016

Are you interested in Africa and is your Master thesis on a related subject? The African Studies Centre Leiden is offering you the chance to win €500,-. Deadline submission: 10 July, 24:00.

WWW.ASCLEIDEN.NL/CONTENT/AFRICA-THESIS-AWARD

agenda

Thursday 16 June to Wednesday 29 June

THREE FILMS FOR STUDENTS

El Clan, a blood-curdling drama about dubious practices and complicated relationships in a seemingly normal family, based on the Argentine Puccio family, a disturbing viewing experience with engrossing crime scenes; *My Scientology Movie*, a masterly peep inside the secretive Scientology Church, by interviewer Louis Theroux with the help of former members, full of comical and unexpected plot twists; *Orphans of the Land*, about land dispossession and resettlement in Mozambique based on eight years of ethnographic field work. Venue: Wilhelminalweg 3A.

WWW.MOVIE-W.NL

Sunday 19 June, 11.30

MUSIC AND POETRY DURING THE ST JANS PROCESSION

Everyone is welcome to join the St Jans procession in Wageningen, from the St Jans Kerk to the Westberg. A variety of artistes will be performing along the route. The procession, with its motto of 'experiencing together, sharing together', will start at the market square and end with a communal picnic. The St Jans procession of about two kilometres is inspired by the Catholic procession which used to take place on the Feast of St John the Baptist (24 June) from the Middle Ages up to the sixteenth century. Bring bread, sausages, cheese, fruit and drink and perhaps a picnic rug. There are facilities for people in wheelchairs. Contact: Bert Lotz (lookman-lotz@planet.nl) and Leo Eppink (laaj.eppink@hccnet.nl).

FACEBOOK.COM/STJANSTOCHTWAGENINGEN

Monday 20 June, 16.00-21.00

YOUNG VWI: INTERACTIVE RAW FOOD COOKING WORKSHOP.

Venue: At home, Stationsstraat 32 Wageningen. Cost: €4. Registration: bestuurslid_1@vwi-network.nl

Wednesday 22 June, 12.30-13.15

INTERACTIVE LUNCH LECTURE: DIGESTING FOOD TABOOS BY JESSICA DUNCAN (IN ENGLISH)

In this lecture Jessica Duncan will go into food taboos across cultures and create an interactive exchange to digest food taboos together. With visitors from the Netherlands, Germany, Syria and Eritrea and hopefully from many other countries. Venue: Impulse, building 115, Stippeneng 2.

Deadline for submissions: one week before publication date (max. 75 words)
Email: resource@wur.nl

colophon

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Address

Droevendaalsesteeg 4,
6708 PB Wageningen
(Atlas, building 104, bode 31).
POBox 409 6700 AK Wageningen.
Secretariat: Thea Kuijpers,
resource@wur.nl, 0317 484020
Website: www.resource-online.nl.
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Editorial staff

- Edwin van Laar (editor-in-chief)
edwin.vanlaar@wur.nl, 0317 482997
- Lieve de Kwant (editor)
lieve.dekwant@wur.nl, 0317 485320
- Roelof Kleis (ecology, social sciences, economy),
roelof.kleis@wur.nl, 0317 481721
- Vincent Koperdraat (webredacteur)
vincent.koperdraat@wur.nl, 0317 481338
- Linda van der Nat (students, education)
linda.vandernat@wur.nl, 0317 481725
- Rob Ramaker (nutrition, fisheries),
rob.ramaker@wur.nl, 0317 481709
- Albert Sikkema (plant sciences, animal sciences, organization)
albert.sikkema@wur.nl, 0317 481724

Others who work on Resource

Guy Ackermans, Jeroen Bok, Ton van den Born, Alexandra Branderhorst, Daniël Dreadson, Ronald van Drie, Stijn van Gils, Hoger Onderwijs Persbureau, Milou van der Horst, Amy Jansen, Anja Janssen, Liza van Kapel, Iris Keizer, Jan-Willem Kortlever, Kito, Hilde de Laat, Django Kaasschieter, Sven Menschel, Carina Nieuwenweg, Gienke Nijhof, Rik Nijland, Onnika van Oosterbosch, Derek Pan, Kim Peterse, Lucas du Pré, Simone Rijlaarsdam, Henk van Ruitenbeek, Kristina Simonaityte, Twan van der Slikke, Joris Tielens, Pascal Tieman, Kees van Veluw, Didi de Vries, Veronika Wehner, Rob de Winter, Remo Wormmeester

Design

Geert-Jan Bruins

Translators

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External: Bureau van Vliet, T 023-5714745
m.dewit@bureauvanvliet.com
Internal (reduced rate): Thea Kuijpers,
resource@wur.nl. T 0317 484020

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FILM

From June 16

Ninja Turtles 2 3D

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Independence Day 2 3D

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>>>TYPICAL DUTCH




ILLUSTRATION: HENK VAN RUITENBEEK

Tjongejonge

Often when I watch football matches on Dutch television, I hear the phrase *tjongejonge* or *tjongejongejonge* from the commentator. This phrase is especially used when a player makes a silly mistake that may benefit the other team. I translate the phrase as ‘oh boy’: a reaction to a surprising or annoying situation.

Depending on the context and intonation, I sometimes hear Dutch people use this phrase when they are amazed by something. For instance, when I was involved in teaching a practical course, one of the students in my group said *tjonge* to his friend who managed to solve a difficult calculation problem. And I also notice that the more *jonges* are added to *tjonge*, the more annoyed or astounded someone is.

My Dutch office mate once said *tjongejongejonge* to me when I accidentally spilled coffee on his table. His intonation when he said the phrase was so funny that I could not stop laughing. Since that time, at the right moment I will not hesitate to use this phrase back to him, of course in an exaggerated tone of voice. *Tjongejongejonge!*  Anak Agung Gede Indraningrat, PhD Student at the Laboratory of Microbiology, from Indonesia

‘The more *jonges* are added to *tjonge*, the more annoyed or astounded someone is’

Do you have a nice anecdote about your experience of going Dutch? Send it in! Describe an encounter with Dutch culture in detail and comment on it briefly. 300 words max. Send it to resource@wur.nl and earn twenty-five euro and Dutch candy.