

## 4 lamas and 46 goats

WUR lab animals not just chickens and mice | p.6 |

## Are we 'one world'?

'It's more of a tossed salad than a melting pot here' | p.22 |

## Homeless no longer

'Unitas can be a cornerstone of Wageningen again' | p.24 |

# RESOURCE [EN]

For everyone at Wageningen University & Research

no 16 – 18 April 2019 – 13th Volume



## The cargo container ship Zoe lost at sea


WUR scientists are studying the effects | p.12 ★

# Jasper + book lift

Jasper Mons, stacks worker at Forum library



## FORUM UNDERWORLD

If you don't want to use the stairs, you take the lift. And books do the same. Stacks worker Jasper Mons sends books daily up and down between the stacks in the basement storage area of Forum and the world above. The Ergo Trans lift can take up to 25 kilos. 'Forbidden for persons' says the sign, just in case. But these days the lift is not that busy. 'Almost everything is digital now.' Mons spends most of his time processing digital requests, so scanning articles and books.  RK, photo Guy Ackermans

# >> CONTENTS

no 16 – 13th volume



>> **8**

## YDE GIRL

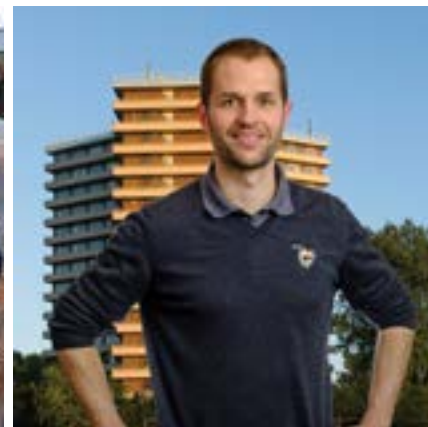
She was close to home when she was ritually strangled



>> **18**

## SMART NETS

Pieke Molenaar is helping fishers to catch fully-grown sole only



>> **28**

## DIARY OF A CARETAKER

'The cleaner was almost in tears on the phone'

### AND MORE...

- 4 Louise Fresco appointed to Syngenta board**
- 5 'WUR bees not resistant'**
- 6 'New timetable affects teaching'**
- 7 Student discovers unusual wasp**
- 8 Good intentions help energy saving**
- 9 Indonesian biodiesel not 'green'**
- 10 Why does food turn brown?**
- 11 Habitats for introverts**
- 27 Meanwhile in Iran**

## FIRE AWAY...

Two days to go to the deadline. Three different covers for this edition are pinned to the wall in front of me. Behind me the sound of keyboards clicking as the correspondents type the last pieces. Now and then someone calls out a question from behind a screen. The magazine editor is still reading through everything, deep in concentration. Next up: sharpening headlines. Welcome to *Resource*, my new work place. I made the switch from Radboud university medical centre to Wageningen on 1 April. So far I've been doing a lot of listening and meeting people, but it was immediately obvious that there's no shortage of stories: about what WUR people are up to, here and all over the world. Stories about committed people who are good at what they do: in science, education and support roles. There's plenty of food for daily news and in-depth articles.

I've now worked on two numbers of the magazine with journalists who produce articles that are topical, relevant and, where necessary, critical. Together with the *Resource* and *Wageningen World* team I hope to produce high quality magazines, tell good stories, signal developments, and spark discussion with staff and students. And by the way, if you have ideas or opinions or just want to find out more about me, send an email to [willem.andree@wur.nl](mailto:willem.andree@wur.nl).

*Willem Andrée, editor-in-chief, Resource and Wageningen World*

### >> Washed ashore after MSC Zoe accident | p.12










De Prairie horse stables on Terschelling has taken in the My Little Pony ponies that washed up on the shores of the island after MSC Zoe lost its cargo (see cover). Brought in by beachcombers, after being washed and groomed the ponies are ready for adoption (please collect them personally as they have been traumatized by their travels). The proceeds will go to By the Ocean we Unite, a non-profit foundation that works to prevent more plastics ending up in the sea.



## New 'gateway' to WUR research

Research@wur, the portal for all Wageningen research, is now open to the public. The portal provides access to pretty much everything that Wageningen scientists do.

WUR employees have been able to use Research@wur since the beginning of December. The past few months have been used to add missing information and to seek and solve teething problems. 'We've also spent a lot of time presenting the new portal to the researchers themselves so we can learn from their experiences,' says Anna Besse-Lototskaya of WUR Library.

The new portal makes it much easier to find information on scientists and their research. Graphics show at a glance who is working with who in the scientific world, not only within WUR but also worldwide. Many scientific articles are online and available for free. The portal can be accessed via [research.wur.nl](http://research.wur.nl).          **RK**

## LOUISE FRESCO APPOINTED TO SYNGENTA BOARD

**Louise O. Fresco was appointed on 12 April to the board of directors of Syngenta as an independent non-executive director. She will also advise the plant breeding company on making food production more sustainable.**

Members of the WUR Executive Board are permitted to hold a limited number of additional offices subject to approval by the Supervisory Board. As President of the WUR Executive Board, Fresco has previously held paid advisory positions with Rabobank and food company Unilever. Her work for the latter ended in 2017.

### 'I stand one hundred per cent behind our independence'

Fresco's appointment has not gone unnoticed, both at WUR and beyond, and questions have been raised about the independence of the organization she heads. Fresco herself has responded. 'As a non-executive member of the board of directors I have the opportunity to work towards more sustainable food production and thus reduce the environmental impact of one of the biggest players in agriculture, based on the latest scientific insights. I am aware of and understand the confusion and potential



PHOTO: JEROEN HOFMAN

▲ As a member of the Syngenta board of directors Louise Fresco plans to work towards more sustainable food production.

concern that has arisen in response to the announcement. There is absolutely no question of our scientists' independence, or that of WUR as a whole, being compromised. I stand one hundred per cent behind our position as an independent and critical institution. WUR's aim will continue to be to provide insight and understanding for the benefit of influential organizations that are working hard to create sustainable solutions for food production. By working together in this way we can take big steps which are urgently needed.'



















Syngenta is one of the largest plant breeding companies in the world. It develops and sells seed and crop protection chemicals. Several days prior to Fresco's appointment, Syngenta announced that it would be accelerating innovation, seeking solutions for climate change, soil erosion and biodiversity loss and addressing changing consumer expectations and views on agricultural technology.          **AS, WA**



PHOTO: OANEVENTS

## MEET ROBOTTI

WUR's Agroecology and Technology test location in Lelystad has acquired a new worker this week: AgroIntelli Robotti. About the size of a small tractor, the field robot is capable of working independently. One of its jobs is to take measurements in the crop fields. It will also prepare seedbeds and do hoeing and fertilizing. Robotti has cameras that enable it to detect weeds in strip cultivation and mixed cropping. The idea is that the field robot will lend support to the nature-inclusive farming done at the test location. Robotti will be in action for the public on 28 May during the Innovation Day at the WUR test location in Valthermond.          **AS**

## 'WUR BEES ARE NOT RESISTANT TO VARROA'

An advert placed by WUR in the national newspaper *NRC Handelsblad* on 6 April suggests that researchers selected bees that are resistant to the varroa mite. This is misleading information for readers and beekeepers.

Beekeeper and emeritus WUR professor Pim Brascamp has written a letter on the matter to *Resource*, which has been posted on the website. Brascamp explains that WUR selects bees that have increased resilience, but they are not resistant. WUR combines this with a tried-and-tested beekeeping method of splitting beehives in spring, which disrupts the varroa mites' development. This is not strictly speaking 'resistance' – a term that most readers understand to

mean 100 per cent resistance under all conditions, according to Brascamp.

Wageningen bee researcher Tjeerd Blacquièrè, who performed the study discussed in the advert, admits that 'his' bees do not have 100 per cent resistance. He did manage to obtain 'a considerable increase in their resistance'. Blacquièrè also mentions that the increased resistance is not related to the method of splitting beehives. **AS**

*Brascamp's letter and Blacquièrè's response (in Dutch) can be read on [resource-online.nl](http://resource-online.nl).*



## © COLUMN | VINCENT

### Fear Of Missing Out

Never mind the stress of too many things to choose from and the pressure to perform. At this time of the year there's a far greater danger lurking, and it's claiming quite a few victims around me. It's a form of FOMO, Fear of Missing Out, but the kind that affects nature lovers.

In fact it's the same story every year. Spring starts off being manageable – the first buds burst open and the first birds start to sing, one species at a time. But then it all explodes and you can't keep up. Insects buzzing in your ears, trees coming into leaf all at once and suddenly you don't know where to look.

### Soon the cranes will fly overhead while you're watching a couple of toads mating.

It can get pretty stressful – there's a good chance you'll miss something and then you'll have to wait a whole year for before you can see it again. Imagine, the cranes fly over without you noticing because you're on your belly watching a couple of toads mating.

Of course, nature's irrepressible outbursts can't last forever. In two months the days will start to get shorter and the pressure will gradually decline. Until then though it's a question of feverishly keeping a lookout to miss as little as possible. If only I had studied medicine or law... **R**

**Vincent Oostvogels (22)** is exploring the delicate interface between nature management and food production through his two Master's programmes, Forest and Nature Conservation and Animal Sciences



## IN BRIEF

### >> NEW NIOO DIRECTOR

#### Ex WUR professor Geert de Snoo

Former WUR professor Geert de Snoo has been appointed the new director of the Netherlands Institute of Ecology (NIOO-KNAW). He will take over from Louise Vet, who has held the position for the past 20 years. De Snoo was professor of Nature Conservation on Farmland in Wageningen from 2003 to 2009, after which he was appointed professor of Conservation Biology and Dean of the Faculty of Science at Leiden University. De Snoo starts his new job on 1 November and Louise Vet will retire nine months after that. As director, Vet was responsible for NIOO's move to the Wageningen campus, where the institute is housed in one of the Netherlands' greenest buildings. She will remain professor of Evolutionary Ecology at WUR.

**RK**

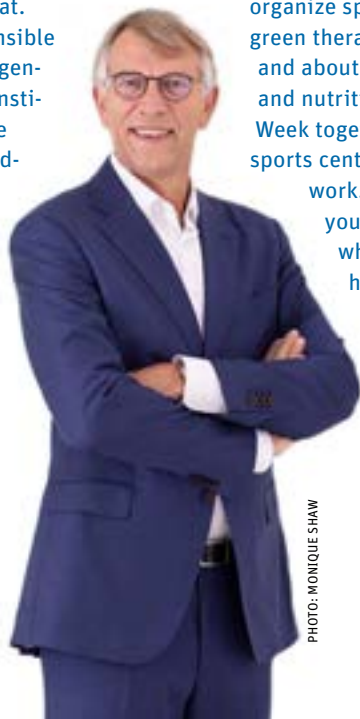


PHOTO: MONIQUE SHAW

▶ Geert de Snoo will succeed Louise Vet as director of the NIOO.

### >> HEALTH WEEK

#### Now for staff too

Student sports association Thymos is organizing its fifth Health Week from 23 to 26 April, with activities relating to nutrition, mental health and exercise. This year for the first time the activities are also open to staff. 'We are seeing burn outs and high stress levels more and more often among students and staff,' says Daan Krekels, a member of the Thymos Board. 'During the Health Week we showcase what the university offers to people in the way of help, like meditation classes in Orion. But we also organize special activities such as talks about green therapy for young people with a burn out and about the anti-aging effects of exercise and nutrition.' Thymos organizes the Health Week together with Sports Centre de Bongerd sports centre and Human Resources' vital@work. All activities are free, but for some you need to register in advance. For the whole programme go to [wur.eu/health-week](http://wur.eu/health-week). **LZ**

## 'NEW TIMETABLE IS AFFECTING EDUCATION'

**The extended saytime schedule is affecting the content and possibly also the quality of teaching, according to a survey carried out among WUR teachers. Half of the teachers have adjusted the content of their lectures and one in three say that the quality of education has declined.**

The university wants to know whether the extended daytime schedule (EDS), introduced last September, is affecting the quality of education. The WUR Council set up an EDS committee to carry out two surveys among teachers this academic year. The first survey was

done after course period 2, and was completed by 35 per cent of the lecturers who taught during that period.

**Half of the teachers have altered the content of their lectures**

The survey doesn't provide hard information on the nature of the adjustments teachers have made to course content, or why the teachers think that educational

quality has declined. But the questionnaire will now be adjusted so that the second survey reveals how lecturers are adjusting their classes, what content they are leaving out and why some of the teachers feel quality has declined. The second survey will be held in May, after period 5.

The new timetable was designed to absorb the growing student numbers. Teaching sessions were made five minutes shorter in September, and lectures start earlier and finish later, which has resulted in a capacity increase of 12 hours per week per lecture room.

AS, LZ



**'The timetable does what it's supposed to'**

Two members of the EDS evaluation committee and a WUR policy officer comment on the extended daytime schedule teachers' survey on page 14-15.

## WUR LAB ANIMAL NUMBERS DOWN AGAIN

**The use of laboratory animals at WUR continues to decline. The most recent figures, for 2017, show a decrease of 20 per cent compared with the previous year.**

The figures come from *Zo doende 2017*, the Netherlands Food and Consumer Product Safety Authority's annual overview of lab animals, and from WUR's own statistics. In that year WUR used a total of 24,284 lab animals, three-quarters of which were used by Wageningen Research.

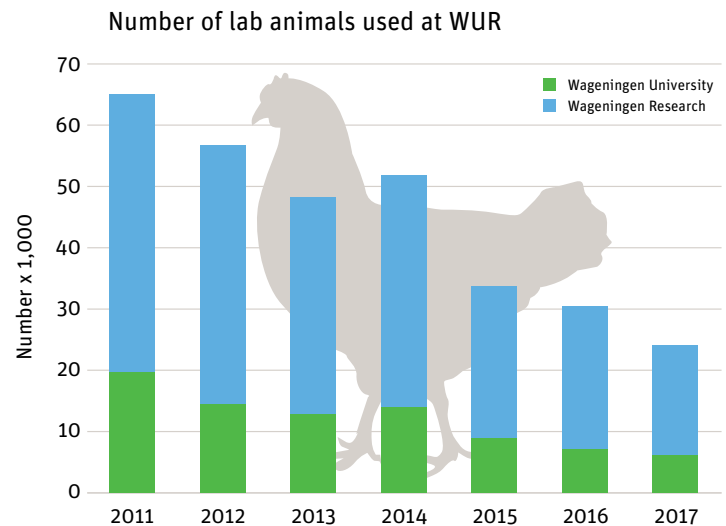
The university is one of the smaller users among Dutch universities, accounting for 6080 animals. WUR as a whole, on the other hand, is the second biggest user of lab animals after the University of Leiden. If the fish that Wageningen Marine Research catches for monitoring fish reserves are included, WUR is the biggest user of animals for scientific research and education in the Netherlands. The fish monitoring is a statutory research task.

**The list includes 17 dogs, 9 frogs, 6 horses and 4 lamas.**

The animals that WUR uses most for its research are chickens, followed by rodents (mainly mice), fish and pigs. The list also includes 46 goats, 17 dogs, 9 frogs, 6 horses and 4 lamas.

The downward trend in the university's numbers probably reversed in 2018. Preliminary figures for that year are higher than those for 2017, according to lab animal expert Rob Steenmans. But this doesn't mean the start of a rising trend. "There happened to be slightly more projects last year, several of which involved large numbers of animals."

In the country as a whole the use of lab animals rose by 18 per cent in 2017, to 530,568. The increase is mainly due to the use of genetically modified mice and zebra fish for cancer research. RK



# STUDENT DISCOVERS UNUSUAL WASP

**The insect in the photo is a braconid wasp, never before seen in the Netherlands. Biology student Eva Drukker was the lucky finder.**

Drukker found the *Idiasta dichrocera* last August on top of the 25-metre high roof of the Erasmus University Medical Centre in Rotterdam, while doing her internship at Bureau Stadsnatuur (Urban Nature Bureau) Rotterdam. 'I was looking at what insects can still be found on green roofs 100 metres up.' Because there are no green roofs that high in the Netherlands, Drukker had to do things differently. 'I managed to find one building that is 70 metres high. Then I looked for buildings of different heights in order to make a gradient that could be extrapolated to 100 metres.' In the end she managed to make an inventory of the flora and fauna on 21 green roofs.


'At one point I was looking at the insects I'd found and I noticed this braconid wasp,' she says. 'But I had no idea what it was.' The insect was identified a few months ago by biologist Kees van Achterberg who works at Naturalis research institute for biodiversity. The discovery was first aired on the Sunday morning nature

radio programme, *Vroege Vogels*, on 14 April.

As far as is known the braconid wasp is found in Sweden, Germany, Czechia, Russia and China. The Dutch specimen is a female and she has been added to the collection of the Natural History Museum in Rotterdam entitled *Dead animals with a story*.

By the way, Drukker did discover that there was a relationship between the height of buildings and insect biodiversity. 'On sedum roofs the number of insects declines with altitude. On roof

**'I looked at what insects are found on green roofs'**

gardens with trees and lots of vegetation there was no correlation. What is clear is that insects are perfectly capable of colonizing roofs up to considerable heights. And that's good news given the current decline in insect populations.'  RK



▲ Biology student Eva Drukker found the braconid wasp on a roof in Rotterdam.


## EMERITUS WRITES BOOK ON USES OF SHELLFISH

**Molluscs have much more to offer than their edibility. Emeritus professor Aad Smaal has compiled a book that highlights the many functions of these organisms.**

Smaal had 'had the idea of listing all the uses of shellfish for a long time'. And now *Goods and Services of Marine Bivalves* has been published, a weighty volume on the wonders of these marine animals. Smaal: 'Shellfish are not only a valuable source of food, but can also be used for coastal defence and water treatment. They are of cultural value too: think of pearls and other collectables.'

According to Smaal shellfish could do with some positive publicity. 'Take the heated discussion about whether shellfish should be cultivated in the Wadden Sea. Some people think there should

be no human intervention in the area. I don't agree. Human influence is unavoidable and using the sea sustainably can have benefits.'

Some of the 23 peer-reviewed scientific articles in the book were written by scientists at Wageningen Marine Research. The book launch takes place on Thursday 18 April at HZ University of Applied Sciences in Middelburg, during Smaal's inauguration as professor of Aquaculture. The book is published by Springer and costs €54.99, but can be downloaded for free.  RK

▶ Aad Smaal: 'Sustainable use of the sea can have benefits'



4 June | 2019

# WeDay

Register from  
**15 April thru 28 May**

We Day 2019: Don't miss this year's edition of the afternoon filled with sporty activities for all employees! Try kickboxing, follow a trail leading through buildings on the WUR campus or chill out at the music workshop by WUR's very own orchestra. Check the We Day intranet page for more information and sign up.

**We Day location:** Wageningen Campus, Sports Centre de Bongerd



## ALCOHOL CONSUMPTION IN THE HOME UNDERESTIMATED

People in the Netherlands underestimate the amount of alcohol they consume, according to a study done in the Human Nutrition and Health division. We tend to fill our glass more than consumer researchers assume.

If people say they drink seven glasses of wine a week, how much alcohol do they consume? Myrthe de Beukelaar, who is doing a master's in Nutrition and Health, wanted to know the answer. So she compared the amount of wine and spirits people drank at home with the Dutch standard, which says that one glass of wine contains 100 millilitres and one glass of gin or whisky contains 35 millilitres. But in reality De Beukelaar observed that at home we pour 130 millilitres of wine into a glass and 47 millilitres of spirits, if the habits of 200 adults in and around Wageningen are anything to go by.

Her findings and conclusion, that the amount that is drunk in the Dutch home is underestimated, are published this month in the scientific journal *Public Health Nutrition*. **AS**

## GOOD INTENTIONS HELP PEOPLE SAVE ENERGY

If you want to save more energy, make a deal with yourself. That can help, Danny Taufik of Wageningen Economic Research discovered, as long as carrying out your good intention costs some effort.

Taufik looked at the influence of 'private commitments' on people's behaviour as part of an energy-saving campaign conducted by Ouwehands Zoo. 342 participants were randomly divided into two groups and given information on energy saving and its impact on the environment. Then half of the people were asked to sign a document in which they declared they would not leave equipment such as laptops and televisions on stand-by when not in use.

A month later, to Taufik's surprise, the group that had committed to switching off

devices had not done so more often than the control group. 'But when we looked more closely at the results, it turned out that this was probably because it cost little effort to switch off those devices. Only among the people for whom switching off devices involved considerable effort did the commitment result in a stronger sense of moral obligation and more energy-saving behaviour.'

If policy makers want to encourage green behaviour, they would do well to focus on things that require more effort such as switching to green electricity, Taufik thinks. There is a limit though. 'Getting rid of the television is probably too difficult for most people.' **TL**



## THE YDE GIRL WAS NOT FAR FROM HOME

It is possible that the Yde girl, the Netherlands' most famous bog body, lived no more than fifteen minutes' walk from the spot where she was ritually strangled. Wageningen research has revealed this.

The 16-year-old girl was found by farm workers in 1897. She was lying in a peat bog and had a cord around her neck. Her reddish blonde hair had been shaved off on one side of her head. But until recently we knew nothing about who she was, where she came from and the society she lived in. Some of this information has now been supplied by a multi-disciplinary team of scientists led by WUR archaeologist and peat bog expert Roy van Beek.

Through soil and pollen analysis, and other archaeological methods the researchers reconstructed the girl's world in minute detail and their findings have been published in *The Holocene*. 'You could say it's a snapshot of life 2000 years ago,' says Van Beek.

The reconstruction has revealed that the area around present-day Yde was remarkably densely populated. Van Beek: 'It was a relatively open landscape with hamlets, fields and heathland. A mosaic of ridges, low-lying

peat bogs, grassland and dales. People lived in the higher areas to keep dry.' One of these raised areas lies about a kilometre from where the girl was found. 'This could be the place she came from. It's only a quarter of an hour walk from the bog where she was found. On the way she would have had to cross a small stream.'

### 'She came from an egalitarian society with few status differences'

Van Beek thinks that she was strangled at this spot and sacrificed to a higher being. An alternative explanation is that she was executed. Whatever the circumstances of her death, Van Beek believes that not many people were present. 'She would have been from an egalitarian society with few status differences. I imagine that the decision to kill her was taken at a low level, say by a couple of villages. It was undoubtedly a significant event, but it would not have involved large numbers of people.'



PHOTO: DRENTS MUSEUM, ASSEN

▲ A reconstruction of how the Yde girl probably looked. She was strangled and her body thrown into a peat bog sometime around the beginning of the Common Era.

The girl's body must have entered the bog almost immediately after her death, around the beginning of the Common Era. Her body can now be seen in the Drents Museum in Assen. **RK**



# INDONESIAN BIODIESEL – MOST IS UNSUSTAINABLE

**Biodiesel produced from oil palm plantations on peat soils in Indonesia do not comply with European climate criteria, says Wageningen PhD graduate Nima Khasanah. She obtained her PhD on 9 April and was supervised by Meine van Noordwijk, endowed chair of Agroforestry.**

Khasanah examined the carbon balance of 20 oil palm plantations in Indonesia. Only five of them met the current European Union requirements. The EU will only import sustainable palm oil. The criterion is that biodiesel made from palm oil releases 60 per cent less CO<sub>2</sub> than do fossil fuels. Next year the threshold will rise to 70 per cent.

## Mixed cropping of oil palm with cacao and black pepper gives better results

The emissions from oil palms grown on peat soils are too high, Khasanah found. And palm oil of mixed origin – from sandy and peat soils – doesn't meet the 60 per cent norm either. When forests are cut down for oil palm cultivation, the plantations start off with a 'carbon debt'.

If this debt is more than 10 tonnes of carbon per hectare, plantations cannot meet the requirements, says Indonesian Khasanah who works at ICRAF, an international institute for agroforestry research. According to the current EU rules, a second-generation plantation does not have a carbon debt and can meet the criteria.

Khasanah first measured the above ground carbon storage on the 20 plantations. She included the amount of CO<sub>2</sub> released when establishing a plantation and the amount stored in the palms. She also measured the amount of carbon stored in the soil. From the data she collected, Khasanah formulated a number of rules of thumb. The more rainforest is converted into plantation, the greater the chance that the plantation does not comply with EU requirements. The combination of a large proportion of peat soil and high fertilizer use reduces the likelihood of a company complying with the norm.

Khasanah also compared the climate scores of farmers who grow oil palms only with those of mixed farmers. Growing oil palms in combination with cacao and black pepper results in much better performance, in both economic and environmental terms, than the monocultures. Farmers get higher returns from mixed cultivation, and so need less land and therefore cut down less forest. **AS**



FOTO: SHUTTERSTOCK

## VISION

### 'Manufacturers of meat substitutes deserve support, not ban'



**Veggie burgers and soya yogurt: naming vegan and vegetarian products after their meat-based originals is misleading and should be banned, the European Parliament agricultural committee has decreed. 'They are making a mountain out of a molehill,' says sociologist of consumption Hans Dagevos.**

#### *What's your opinion of the committee's decision?*

'It smacks of politicking. It's an irritating setback for this branch of the food industry. There have already been MPs here in the Netherlands who suddenly complained about "chicken style" *kipstuckjes*. It all boiled down to nothing, and in the end the Vegetarische Slager and Vivera (vegetarian meat substitute manufacturers, Ed.) actually benefited from all the publicity. Consumers' reactions were also at odds with the MPs' demands. I don't believe in the argument put forward by the agriculture committee, that consumers are being misled. What's more important is that, as far as I know, there is no scientific evidence of this, so it's not evidence-based policy.'

#### *Does it have anything to do with the meat lobby?*

'That's difficult to say. There's an ongoing discussion in Brussels about the origin and protection of products, such as cheeses or wines with protected names. It's possible that the remarks on meat names stem from this, and they are sincerely meant. But in that case I think that the agriculture committee is sending the wrong message. The makers of plant-based meat substitutes could really do with a bit of support, as they are contributing to changes in our diet, in line with policy.'

#### *Do you think the ban really will be imposed?*

'I hope that the European Parliament realizes that this will create a problem that many consumers are unaware of. Most manufacturers of meat substitutes started out with the idea of imitating meat and are transparent about this. So it's logical that they refer to their products in this way. And consumers have got used to these names too. It would be strange – and expensive – to reverse this.' **TL**





Jean-Paul Vincken is the new professor of Food Chemistry

## WHY DOES FOOD TURN BROWN?

**How exactly does this process work? And can we use polyphenols as natural preservatives? These are questions that Jean-Paul Vincken, professor of Food Chemistry, intends to find answers to.**

The role of polyphenols – substances found in plants – in food discoloration is one of the research fields of the chair group that Vincken has officially headed since March. ‘Brown discoloration is mostly an unwanted side effect,’ says Vincken. It’s when pieces of apple go brown or meat turns greyish. ‘But there are some products, such as tea, where a colour change is desirable. For example to make green tea turn black.’

### BITTERNESS

An important new aspect of the research is the use of computational tools to map the characteristics of various substances and make predictions. Vincken and his group are gathering data on the properties of molecules, such as bitterness and their antibacterial activity. Computer models enable them to determine the properties of an extract based on its composition, and in the future they may be able to do the same for a complete food. Polyphenols, for example, are often bitter. ‘Once we understand better which part, or parts, of the molecule are responsible for this, we’ll be able to figure out how to manipulate them so that tea, say, is less bitter or has a different colour.’ Vincken is proud of the chair group’s achievements. ‘Before I started here there was no research done at all in this field.’

### GOOD FRIEND

Vincken has mixed feelings about his appointment as chair. His predecessor, Harry Gruppen, had to retire two years ago because of illness. ‘Harry is a good friend, and I’d have preferred that he could have stayed on until retirement age. He is much appreciated, both within the chair group and throughout WUR, especially for his vision on educational innovation. On the other hand, I know he thinks it’s important to continue to build on what we have already achieved.’

He is not planning on big changes in direction for the chair group; it’s more a matter of ‘a shift in emphasis’. For example, he wants to focus more on studying the use of polyphenols as a natural preservative. ‘Polyphenols are part



**‘The trend is food that is less processed, but it must remain safe’**

PHOTO: GUY ACKERMANS

of a plant’s natural immune system and can be used to conserve foods,’ Vincken explains. ‘The trend is towards food that is less processed, like food that has been heated less. But it has to remain safe. It may be possible to use these natural antibacterial substances for this. But we still need to show that they are also safe to eat.’

### NO FORMULAIC RECIPES

Vincken also wants to consolidate the chair group’s research on redox reactions, the chemical reactions that cause brown discoloration. ‘This is important because we don’t understand enough about these, despite these reactions often being key to food quality.’ As well as his research, Vincken is also working on education innovations. ‘We already make use of digital teaching aids for active learning and students increasingly have to work out themselves how they are going to investigate something. Practicals where you simply follow a formulaic “recipe” are a thing of the past.’

**RK**

### JEAN-PAUL VINCKEN

(Weert, 1962)

**1980-1988** Studied Food Technology in Wageningen

**1996** PhD in Food Chemistry

**1997-2006** Various postdoc positions, including one at Plant Breeding in Wageningen

**2006-2018** Senior lecturer in Phytochemistry in the Food Chemistry chair group

**2019** Appointed chair of Food Chemistry

Vincken is married and lives in Renkum. In his free time he enjoys walking, cycling and photography.

# Weekly updates about **studying** and **working** at WUR?

Subscribe to the newsletter now!  
[www.resource.wur.nl/newsletter](http://www.resource.wur.nl/newsletter)

**RESOURCE**  
For everyone at Wageningen University & Research



## PROPOSITION

### ‘Can we also delay the mowing for *people*?’

**Introverts can have a hard time surviving in a world of extroverts. Mirja Michalschek would like to see more room on the campus for people like her.**

‘In the realm of my research, we often talk about habitats, natural spaces for plants and animals. But you can also think about habitats for people. I would like to claim a little bit more space for people like me. I’m an introvert, and wish there were more quiet spaces on campus. During the summer, I found a good habitat for quiet lunch breaks in the high grass in front of Forum – that is until it got mowed. I know that mowing of grass can be delayed in order to protect birds or other species. Maybe we could also delay mowing for people?’



Mirja Michalschek received her PhD on 6 March for her research on smallholder farm and farmer diversity.

Many parts of the campus seem to be designed for extroverts. Open office spaces, for instance. I recognize that they foster the ex-

change of ideas and information, but for me working in them was quite draining at times. When students and colleagues wanted to go out after office hours, I wanted to go home instead. I needed to recharge after spending my whole day in a group. Being in groups exhausts me.

However, I’m very attentive and good in one-to-one conversations. That inspired me to take a six-month coaching course at the university of Cologne while I was doing my PhD; I’m a certified coach now and work with young PhD researchers and postdocs like myself, providing space for self-reflection and support for good decision-making.

I hope that my proposition piques people’s curiosity and raises their awareness about the differences between extrovert and introvert people. I hope to encourage people who feel the same as me to take the space and the breaks that they need. Being introvert comes with a different set of valuable qualities and these can be supported by providing adequate working spaces and habitats on campus.’ **JB**



# How hazardous is Zoe's lost cargo?



On New Year's Day, 342 containers fell off the container ship MSC Zoe into the North Sea. The incident will keep marine ecologists at WUR busy for a while as they try to assess the ecological effects of the lost cargo for the Dutch government.

*text* Roelof Kleis *photo* Kees van de Veen/Hollandse Hoogte

**'G**reat!' was Martin Baptist's first reaction when he heard on 2 January that the container ship MSC Zoe had lost some of its cargo to the north of the Wadden Islands. 'I live on Texel,' Baptist, a scientist at Wageningen Marine Research, says apologetically, 'So beachcombing is in my blood.' His next reaction was the more 'professional' one of a marine ecologist. He examined the facts and quickly ascertained that 'fortunately the incident could have been much worse'.

'The rest of the world was talking about a container disaster. But it wasn't an ecological disaster. If that had been the case, there would have been wide-scale ecological effects on flora and fauna, and we were spared that.' At least, that's the current thinking. Baptist and his colleagues will do more research in the coming months, which should make things clearer.

## 'We've become aware of the enormous amount of stuff we ship all over the world'

### BLEACH

MSC Zoe lost 342 containers, a small proportion of the estimated 8000 containers that were on board. The ship can carry up to 19,000 containers. Of those that sank, two were carrying toxic materials: one contained lithium batteries and another bags of Perkadox, a bleach powder containing organic peroxide.

Baptist is concerned about the latter. 'The container has been located in German waters, but it is still unclear whether it can be salvaged completely. Most containers have broken open because of the fall they sustained. One bag of Perkadox has already washed up in Germany. Of course the stuff gets diluted in the sea and it breaks down, but how quickly that happens in waters of 8 degrees? We don't know.'

'We're talking about three tons of dibenzoyl peroxide in total. The contents of the packages are enough to pollute an area of water equivalent to a third of the IJsselmeer, to a concentration at which effects would be found in 10 per cent of all invertebrates. On top of that, the stuff is very toxic to fish.'

### SHOES AND TOYS

In addition to the toxic cargo, most of what went overboard was consumer goods. Shoes, clothes, mattresses, flat screens, fleece blankets, plastic toys, car tyres, garden furniture, freezers and more. Baptist: 'A small amount of goods have washed up on the beaches, but there's much more lying on the sea floor and most of that is plastic. So far we don't have much detail about the cargo. The bills of lading that we have obtained only list broad categories.'

The Ministry of Agriculture and the Public Works directorate Rijkswaterstaat have commissioned Baptist and his colleagues in Den Helder, IJmuiden and Yerseke to make an inventory of the effects of all the debris on marine life. They will do so mainly by intensifying ongoing research. For example, the distribution of plastic will now also be included in the studies on the shellfish population in the North Sea and Wadden Sea. And in the ongoing study of fishery by catches, some fish will be checked for plastic. Baptist continues: 'In the course of a year we collect nine thousand fish. Given that they've been caught anyway, you may


as well open them up. That way we don't need to kill more animals than necessary.'

In order to assess the effects on seals, the University of Utrecht will examine in detail the bodies of 15 dead seals that washed up on the eastern Wadden islands. 'We will be given the stomachs and intestines so we can study the digestive tract. And the effects of the Zoe disaster on birds should become clear from the research on stormy petrels that Jan Andries is conducting from Franeker. Baptist: 'We'll step up the collection of birds by volunteers on the eastern Wadden Islands. In addition, sea ducks (common scoters) are also being collected.'



▲ Martin Baptist of Wageningen Marine Research is the coordinator of the Zoe research.

### INCREASED AWARENESS

The Zoe accident has not only created extra work; in Baptist's view it has also resulted in increased awareness. 'It's made us aware of the enormous amount of stuff we ship all over the world's seas. 130 million containers every year! And as far as I'm concerned, there's definitely a lesson to be learned here: we need to have access to a detailed list of the cargo much faster. It's now sixteen weeks since the accident and the details have still not been released. If you want to assess the ecological risks, you have to have the information much more quickly. The containers could contain anything.' 

## ZOE INCIDENT IN FIGURES



**342** sea containers

That's about 14 times as many containers as fall overboard in Dutch coastal waters each year (25) and a fifth of the total number of containers that are lost at sea each year (1700). About 130 million containers are shipped over the world's seas annually.



**2736** tonnes (plastic) goods

Of this amount, 1100 tonnes have now been salvaged. Worldwide, between 4.8 and 12.7 million tonnes of plastic disappear into the sea each year. The Zoe cargo – much of which was plastic – represents 0.02-0.06 per cent of that.



**3000** kg dibenzoyl peroxide

One container that sank was carrying 280 bags of Perkadox, a bleach that contains this toxic substance.



**700** tons steel

The containers are made of steel. The salvage operation is still underway. So far just under half have been lifted.

# ‘The new timetable does the job’



▲ Teacher Julia Dieren, timetabler Fred Jonker and student Aniek de Winter are involved in evaluating the new schedule.

The extended daytime schedule (EDS) is affecting the quality of our education, say one in three WUR teachers (see p.5). Resource asked Julia Diederer and Aniek de Winter of the EDS complaints committee and timetabler Fred Jonker what can explain this unfortunate outcome.

text Albert Sikkema and Luuk Zegers photo Aldo Allesie

*More than half of all the teachers have had to adapt their lesson plans to the new timetable, reveals the first questionnaire about the EDS. Quite a lot, isn't it?*

Diederer: 'A lot of teachers have adapted their material because each class is now five minutes shorter. They have started talking faster, taking fewer coffee breaks or requiring more independent study. When teachers have shortened the class, we don't know what impact that has. We want to find that out in the next survey, at the end of period 5.'

## **'A lot of teachers don't realize they can ask for more class time'**

*The quality of the education has gone down, say 35 per cent of the teachers.*

Diederer: 'We'd like to know more about that. The teachers I've talked to say: I have shortened the class by five minutes and then you can sacrifice quality.' De Winter: 'You might leave out an example in your explanation, or you shorten the coffee break, which the students use to ask the teacher questions. That is the issue, in that case.'

*So how could teachers compensate for those shorter classes?*

Jonker: 'Some of the teachers teach less overall now than last year, but that was never the idea. A lot of teachers don't realize they can ask for more class time now. That means they can teach just as much material, or even more, or give a generous coffee break after all. We are now setting up an open office hour in the Forum, partly so as to point out this option to teachers.' Diederer: 'I still teach the same volume of material as last year, my teaching goals and reader are the same. I just tell the students a bit less because the classes are shorter. Is that a bad thing? I am using this year as a kind of test to see whether I should change anything. I might ask for more class time next year.'

*The survey results also show that work pressure among teachers has gone up.*

Jonker; 'That is no surprise, because more than half the teachers have adapted their courses and that is time-consuming.' De Winter: 'We expect that the other teachers will make changes next year and work pressure will go up for them. The big question is: is that extra work a one-off thing?'

*People were also afraid that concentration would go down at the end of the day. What do the teachers say about that?*

De Winter: 'More than 40 per cent of the teachers say their concentration is poorer in the 11th and 12th time slots of the day. The same goes for half the students, say the teachers. But there weren't very many respondents to this question. That is partly because not many late classes or practicals are scheduled yet.' Diederer: 'Of course your concentration is not as good at six o'clock in the evening if you are used to having dinner at that time. We also notice that the late classes are less well attended. But then if you teach at 8:20 on a Friday morning, at least half the students are absent too. So how problematic is that class at the end of the day?' Jonker: 'Students especially hate long days of classes, so when we timetable we look for ways of shortening the waiting time between morning and afternoon classes. Next academic year, we are going to schedule more courses late morning instead of early morning, to make the day shorter.'

*There are two lunch breaks a week when everyone stops at the same time, so study associations can plan lunchtime meetings. Does that create any difficulties?*

Jonker: 'Teachers would prefer a short lunch break, starting later and ending earlier. There are various options for that. We are currently looking at the first-year practicals, for instance. They last four and a half hours and start at 8:20, but you can also give a practical from 8:50 to 12.30, because you've got half an hour to play with. That way you

shorten the gap between the morning and afternoon classes.'

*Is the introduction of the EDS a success?*

De Winter: 'People were not keen on the extended schedule. It was necessary because of capacity problems, and we can see that it really helps with capacity. It does the job it is meant to do, in spite of the teething troubles.' Jonker: 'We can now plan an extra 18 classes per week per room. To compensate for the shorter classes, we need about six extra classes per week. So we gain a capacity of 12 classes per week per room.' **B**

*Do you want to lodge a complaint or ask a question about the extended daytime schedule? You can do so at the WUR Council's EDS desk, student party VeSte and the department of Education & Student Affairs.*

## **WHAT IS GOING ON WITH THE TIMETABLE?**

The extended daytime schedule (EDS) was introduced last September to cater for the increase in student numbers. Lectures and practicals now start at 8:20 instead of 8:30, lecture time slots have been reduced from 45 to 40 minutes, the last lectures go on till 19:00 instead of 18:00 hours, and students no longer all have their lunch break at the same time every day.

The change was controversial. Students and teachers feared the EDS would be detrimental to student association life and the quality of the education. The WUR Council and the Student Council eventually agreed to the measure with certain conditions. WUR was to keep a finger on the pulse using surveys, and evaluate the timetable thoroughly one year after introducing it. An EDS complaints committee of four students and three teachers was set up to collect complaints. MSc student of Biotechnology Aniek de Winter and teacher of Food Chemistry Julia Diederer are on this committee. They hold regular consultations with policy advisor Fred Jonker of the Education & Student Affairs department.

## COLOMBIAN CHARM

Aradiant Diana Rojas Gutiérrez parades in her traditional Sanjuanero dress on the catwalk in The Spot. She explained that the dress represents the richness of the Colombian culture and the charm of Colombian women. Rojas Gutiérrez was taking part in the festive fashion show that opened One World Week on 4 April. WUR students from countries including Indonesia, India, Pakistan and China displayed their traditional costumes. The weeklong annual event celebrates the international character and cultural diversity of WUR and Wageningen. But how 'one' are we really? Read more on page 22.  LZ, Photo Sven Menschel









Researchers and fisheries develop selective fishing nets

# Smart sole fishing

The common sole is a slippery customer. Like a true Houdini, it can slip through fine mesh, leaving the fisher with a net full of bycatch. WUR scientist Pieke Molenaar is now working with fisheries on developing 'smart nets' that trap the sole and keep the rest out. *Resource* went to sea with him for a day.

*Text and photos Tessa Louwerens*



**I**t is cold and foggy at seven thirty in the morning as I scan Scheveningen harbour for the TH-10, a cotter belonging to the brothers Johan and Albert Baaij. Fortunately, I had been warned. My warm clothing and high boots are certainly no luxury as I cautiously pick my way across the quay over slimy fish remains, chains and ropes.

Today I am the guest of Pieke Molenaar, a fishing techniques researcher at Wageningen Marine Research, and of fisher Johan Baaij and some Polish crew. At least, I will be if I can find the right boat in amongst the dozens of cotters moored in front of the fish market. Then I see someone waving, a man in a dark blue windcheater with windswept brown curly hair. 'Come on board,' calls Molenaar. 'There are no steps so you'll have to come down using this rope and the net.'

## TRAWL

'Do you want to go for a trawl straightaway?' asks fisher Baaij once I have reached the deck with a less than elegant manoeuvre. Baaij and his brother often fish for sole and plaice in the North Sea for days on end. They do this with a pulse trawl, a net with electrodes on it that shocks flatfish off the sea bed with small electric surges (see inset). But today the fisher is going to come out with us for 'just' a couple of hours, for a 'mini-trawl'.

Baaij and Molenaar are developing more selective fishing nets together. There is a need for such nets because besides the marketable sole and plaice, Baaij catches a lot of smaller flatfish and other sea creatures. 'Depending on the fish species you are fishing for, this 'bycatch', as it is called, can sometimes make up 90 per cent of the catch,' says Molenaar.

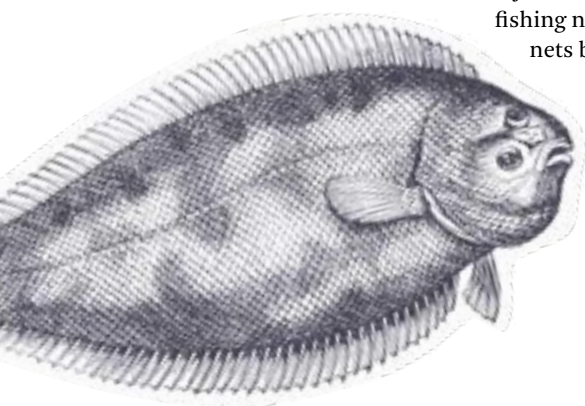
Fishers used to throw the bycatch overboard. But in 2015, the European Commission made it compulsory to land the fish. That means the fishers must land all the undersized fish of species for which they have a fishing quota. They are allowed to throw other species overboard. The aim of the landing obligation is to combat waste in the fishing industry – the discarded fish do not always survive – and to provide incentives to fish more selectively. And this is where Molenaar comes in.

## COFFEE IN THE CABIN

It is half an hour's sailing from the harbour to the place where Baaij wants to fish. Time enough for a bread roll with Dutch prawns and a cup of coffee in the cabin. 'Ah, coffee,' sighs Molenaar, 'I could do with a cup.' He got back at four o'clock in the morning from a five-day research expedition on the North Sea, so he has only had a few hours' sleep.



◀ Fisheries technology research Pieke Molenaar: 'I may be able to think up something myself, but if it doesn't work for a fisherman, there's no point.'





After downing the rolls and coffee, we're up on deck listening to how Baaij gives the orders to lower the pulse nets over the side of the boat. There is some calling to and fro in Dutch and Polish. The crew, in bright orange waders and matching gloves, are busy throwing the heavy nets overboard. They soon disappear into the dark waters of the North Sea. The boat hardly rolls at all, but from the whitecaps and the swirling water you can see we're moving quite fast. 'To catch flatfish you have to keep up a good pace,' explains Molenaar. 'Otherwise they dive back into the sand again.'

#### STARFISH AND CRABS

After about half an hour of trawling, the nets are drawn up and emptied into three large orange baskets. 'Normally everything goes onto the sorting belt and from there into the hold,' says Baaij. 'But the belt has just been cleaned.' Molenaar picks up a couple of fish and puts them on the deck. One flatfish with orange spots is an eye-catcher. 'A plaice,' says Molenaar. But the less flamboyant long flatfish lying beside it is the important catch. 'Sole. That is the most lucrative for the fishery.'

### Of the three baskets of fish on deck, only a quarter of the catch is marketable

And then there is a colourful collection of sea life wriggling around in the basket. Not just flatfish, but also a lot of small fish, starfish, crabs and the odd mussel. 'This illustrates

the problem of bycatch,' says Molenaar. 'We have three baskets full, and about three quarters of a basket is marketable fish.'

The starfish, crabs, shellfish and small fish can be thrown overboard but not the undersized flatfish. Baaij: 'I must take those along, even if they hardly fetch anything at all.' Because of the landing obligation, human consumption of these fish has been banned. This rule was made so fishers don't start deliberately fishing for small fish. So the undersized fish are processed into fishmeal, which is not very lucrative. Meanwhile, sorting and storing those fish on board is expensive and labour intensive.

#### BLACK BOX

Molenaar has been experimenting for years with smart nets intended to solve the bycatch problem. Together with the Van Eekelen fishery, he has already developed a selective net for langoustines, which has made it possible to reduce the bycatch by as much as 65 per cent. They achieved this by dividing the far end of the net (the 'cod end') into several compartments. Fish get into the top compartment, where the mesh is larger so small fish can escape. Langoustines go through a sorting grid with flaps into a different part of the net with finer mesh so they can't escape.

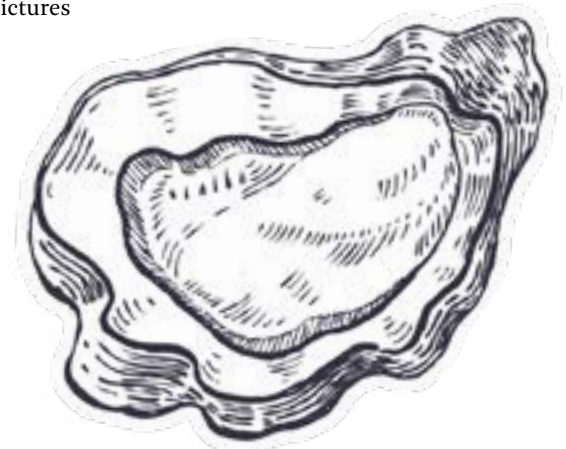
Molenaar aims to develop similar sorting mechanisms for flatfish fisheries. He has had modest success to date, but he hasn't given up hope. 'Up to now, most of the experiments were a question of trial and error. You let down the adapted net on one side, and the standard net on the other. Then you find out

whether something works, but you still don't know why.' Exactly what went on under water was a black box for a long time. Now Molenaar has found a solution to that.

#### FILMING UNDER WATER

'This is the GoPro', says Molenaar, pointing to a waterproof camera that he has screwed onto a turquoise PVC base together with a lamp. He has attached that base to the net with cable ties so he can film during trawling. 'Underwater filming in the North Sea is quite a challenge. You have to wait for calm weather. And the net drags along the seabed, stirring up sand that obscures visibility.' Until recently, Molenaar was therefore unable to film in pulse and bottom trawls. Until he saw the light in September 2016 during an expedition on a German research vessel.

'I was working on that smart net for langoustines and we were comparing two nets. On one side we got a crystal clear picture and on the other side it was pitch black. Then I realized that the clearer pictures





were taken in a cod net, which is a different shape because the end hangs a bit higher above the seabed.' Back in the Netherlands, he tested his cameras again in the flatfish net, but this time he pulled the end up a bit higher. And that worked.

## 'Plaice get stuck in the net like cardboard, while sole are as mobile as tissue paper'

### ESCAPE ARTIST

Thanks to the underwater footage, Molenaar can now see how the flatfish behave in the net. 'Then the pieces of the puzzle fell into place. When developing those smart nets we first focused mainly on plaice and dab. But on the footage we saw that a plaice shoots through the net at high speed, and doesn't have time to find the sorting grids.' Molenaar also saw that sole were much better swimmers and navigators. He thought they stood more chance of getting through and decided to concentrate on these fish. Now he wants to design a sorting grid with which the sole are channelled into a specific section of the net that traps larger fish and allows the smaller specimens to escape.


That turns out to be a major challenge. 'The sole is a real escape artist,' says Molenaar. 'Where plaice get stuck in the net like bits of cardboard, sole move about like bits of tissue paper. But just when we try to separate them by making them slip through something, they stop wriggling.'

Molenaar hopes the footage will help the team outsmart the sole after all. 'Now we can see exactly where the fish swim in the net and how they behave. That enables us to pinpoint far more precisely where we should position those sorting grids.'

### TEAMWORK

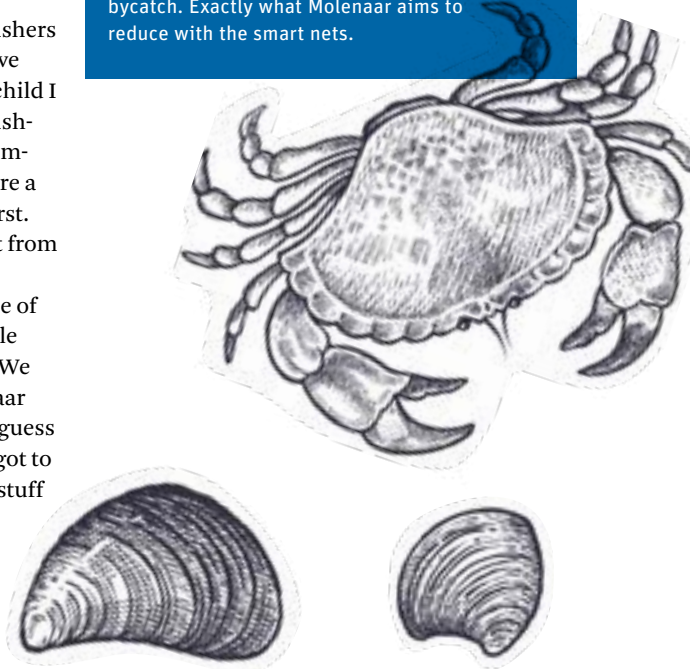
Fishers are enthusiastic about the underwater footage too, says Molenaar. 'Because they see what is going on in the net, they get inspired and come up with new ideas. It is nice to put our ideas together and work towards a solution together. I could think up something myself, but if it isn't workable for a fisher it is pointless.'

For Molenaar, collaborating with the fishers is one of the nicest aspects of his work. 'I've never really been a landlubber; even as a child I was always fiddling about with rods and fishing nets.' He says the culture in fishing communities varies a lot. 'The people in Urk are a bit reserved; they want to check you out first. Whereas Texel people are very direct right from the start.'

After a few hours at sea and a good dose of fresh air, we return to the harbour as feeble sunshine starts to break through the fog. We chat a while in a beach café where Molenaar gets a well-earned second cup of coffee. I guess he can go home and rest now? 'Well, I've got to go to another cotter first to pick up some stuff and consult some other researchers.' The life of a fisheries researcher involves long days without much sleep. But on the plus side, the office is in the fresh sea air, with an unlimited supply of fresh fish. 

## BAN ON PULSE FISHING

The efforts of fisheries researcher Pieke Molenaar at Wageningen Marine research to develop selective nets for sole fishers are aimed at pulse trawl fisheries, which are popular in the Netherlands. However, the European Parliament decided in February to ban pulse trawling from 1 July 2021. Dutch fishers will then have to switch to the traditional beam trawl. That doesn't render his experiments redundant, though, says Molenaar. The camera images with which he studies fish behaviour in the net could prove useful in developing smart beam trawling nets. But the challenge is growing. Beam trawls have chains that drag over the ground, increasing the bycatch. Exactly what Molenaar aims to reduce with the smart nets.



# HOW ‘ONE WORLD’ ARE WE REALLY?

One World Week has come and gone again. An annual event in which Wageningen University & Research celebrates its cultural diversity. But do we truly form *one* world? Or do we live alongside each other in separate worlds?

text Luuk Zegers, Tessa Louwerens, Gina Ho illustration Henk van Ruitenbeek

## Xun Yuan



**MSc student of Organic Agriculture, from China**

**‘I feel that I’m in parallel worlds that don’t necessarily overlap, at least in day-to-day life.** A big part of it is down to me coming from a very different culture – I wasn’t brought up to be outspoken, but opinions are definitely valued much more here than in China, so it can be hard for me at times, both inside and outside the classroom. But I’m finding my voice – I guess being exposed to new cultures does change people in ways I haven’t thought about before.

Before I came to Wageningen, I wasn’t aware of the many “shades of green” in the sustainability movement. It also really opened my eyes to see so many vegetarians or vegans around me, who are trying to do what’s good for the environment in their own way. So, on another level, maybe we are One World after all: despite our different cultural quirks, we’re all doing our bit for the planet.’

Before I came to Wageningen, I wasn’t aware of the many “shades of green” in the sustainability movement. It also really opened my eyes to see so many vegetarians or vegans around me, who are trying to do what’s good for the environment in their own way. So, on another level, maybe we are One World after all: despite our different cultural quirks, we’re all doing our bit for the planet.’

## Iris van Hal



**MSc student of Forest & Nature Conservation and Development & Rural Innovation, from the Netherlands**

**‘To me, Wageningen is very much ‘one world’ because of the highly diverse international classrooms and group work.**

**I have many international friends, both within and outside my degree programme.** So I interact with people from all over the world when I study, as well as when I play sports or take part in activities. I really like the way you get introduced to so many different cultures. For example, if you go to a potluck, you can try all different kinds of food from all over the world.’

## Lizzie Freed



**MSc student of Organic Agriculture, from the US**

**‘Instead of a melting pot, I think we’re more of a tossed salad here. Since we’re only students here for a limited period of time, the mindset is less geared to integrating with the dominant Dutch culture than it would be if we moved here permanently. But having said that, the university is doing a great job of making people from different cultures feel welcome and I’ve definitely had great conversations in class when we were discussing problems from different global perspectives.’**

## Gert-Jan Hofstede



**Personal professor of Artificial Sociality, from the Netherlands**

**‘Compared with other universities, Wageningen is quite strongly ‘one world’. I think it’s because we have a rich mix of students from all sorts of backgrounds here, spread over various degree programmes. It would be very limiting for foreign students if they only socialized with people of their own nationality. Of course there are smaller groups that communicate with each other in their own language, but that’s no problem. It makes people feel secure.** I think the Wageningen culture has always been very tolerant, but that it took a bit of getting used to. Last year I was at a drinks do at one of our study associations, which was once a bastion of Dutch students. Twenty years ago, you got little cliques there that didn’t want anything to do with people who spoke other languages. But that probably came from fear of having to speak English, and not from intolerance. Now you see people from all around the world there, and they are completely at home.’

## Joshua Wambugu



On the Student Council and the One World Week team, from Kenya

'Wageningen is certainly one world. **There are over 100 nationalities here. This shows that Wageningen is willing to welcome**

**different nationalities.** One World Week is a platform for students and employees to learn from each other, get to know each other's cultures, and have fun. But even without this week, Wageningen would still be a One World environment. You can see this in the international classroom and the social interaction of students outside the classroom.'

## Suzan van de Rijt



vice president and secretary at IxESN, from the Netherlands

'At IxESN, I see so many cultures and nationalities. We try to make everybody feel at home here, no matter where they come from. It is a real

'One World' community. Even the Dutch students contribute to that community, especially after they've been on an exchange. Look at the Dutch students who become buddies for international students, for example. Buddies show new international students around, and they participate in fun activities together. Close friendships are formed this way.

**After my own exchange in Reading, England, I became a buddy as well, and since then, my group of friends has been a lot more international.'** @

**'I think it's more of a tossed salad than a melting pot'**



Watch the video  
on [resource-online.nl](http://resource-online.nl).



# Unitas has a home again

After 10 years without a roof over their head, youth club Unitas has its own building again. The members are relieved. 'If you suddenly decide you want to have a disco this evening, you can do that again. Unitas is easy going like that.'

text Luuk Zegers photo Guy Ackermans

**L**ong hair, where you can't tell from behind whether it's a man or a woman. And beards. That's the Unitas image.' Joram Verhoeven (21) is a fourth-year member of Unitas and on this Monday evening one of the few clean shaven men in 'H31'. This building in the Heerenstraat, right in the centre of Wageningen, for years housed cafe 't Gat and party cafe Luca. Now it's Unitas' new home.

## DUNGEONS & DRAGONS

Men – most indeed with long hair and a beard

– and women are sitting at the bar chatting on this club evening. There's laughter and glasses are raised. At a table in the corner the role-playing game Dungeons & Dragons is being set up. Old rock music is being played, interspersed with Rammstein's new single. Someone's going around offering cherry tomatoes.

'They're left over from supper,' says first-year member Jodie Boogerd (18). 'Because our kitchen isn't ready yet, we usually eat at Vreemde Streken cafe, but this evening we ate outside on our own terrace.' Along with fitting the kitchen there's a long list of jobs that need to be done

before their new home is ready. Serious renovation work needs to be done and permits applied for so that a decade on, open parties can be held again in their own home base.

## GO WITH THE FLOW

But despite the fact that work is still going on, there's already a feeling of having their own

**'Now Unitas can once more be the cornerstone of Wageningen that it always was'**





◀ Unitas members in their new home on the Heerenstraat. 'Now we've got a real meeting place again,' says chair Thijs Stegman (centre).

### UNITAS HISTORY IN A NUTSHELL

'The Wageningse Studentenbond (WSB, the Wageningen Student Union), the predecessor of Unitas, was founded in 1907,' recounts Unitas chair Thijs Stegmann. 'It was the first student association not to have any initiation rites and where everyone was welcome, regardless of religious beliefs. The WSB merged with the Wageningsch Studenten Corps when they also got rid of hazing in 1921. Just under a decade later, however, initiation rituals were reintroduced and in response the students with WSB ideals founded another association in 1935: Unitas. Its first home was a villa on the Generaal Foulkesweg. In the 1960s the villa was demolished to make way for a new building, which is where Unitas grew to become an important pop music venue. But at the start of the new century the club ran into financial difficulties. In 2009 we gave up the building to save the association. Since then we've been looking for a new place and after nearly 10 years of no base we finally found one: Heerenstraat 31, right in the centre of Wageningen.'

### WHEN NIRVANA GOT TURNED DOWN AND OTHER LEGENDS

- Nirvana in Wageningen: it almost happened. Two years before their breakthrough album *Nevermind* was released the legendary band Nirvana wanted to play at Unitas, but the treasurer wasn't prepared to fork out 500 guilders.
- The Unitas tippie is Schelvispekel, a bitters drink. The club claims to be the biggest consumer in the world after the British royal family.
- *Stiekem Gedanst*, a number by the Wageningen nederpopband Toontje Lager, was a big hit in the Netherlands in 1983. Rumour has it that it's about a girl at a Unitas party.
- In the noughties a rumour circulated that Unitas held an orgy every Friday evening. A new member was so disappointed when he learned that there was no truth to the rumour that he resigned his membership.



building, says chairman Thijs Stegmann. 'We've got a real meeting place again.' Somewhere members can organize spontaneous activities, which is typical of the youth club. 'Unitas members are often pretty laid back, they tend to go with the flow. In the period that we had no building of our own everything had to be organized more tightly: is that cafe available on that date? Now we finally have our own place again, members can just turn up with an idea and carry it out on the spot. If you suddenly decide you want to organize a disco this evening, you can do that again. Unitas is easy


going like that.'

It's that laid-back approach that prompted Jodie Boogerd to become a member last summer. 'I can't stand the forced jollity of most student associations. I noticed that Unitas was different. Nothing is compulsory, but if you feel like good company you can find it. People are approachable and you can be yourself here.'

#### POP VENUE

In its heyday, when Unitas still had its own building on the Generaal Foulkesweg, the association was an important music venue. 'We

were a real niche in Wageningen,' says Stegmann. Now they're hoping that the new building will see a revival of the old days. 'Once the permits have been sorted out we want to start booking bands again.'

All in all, the new building represents 'an enormous resurgence of hope,' says the chair. 'It gives us the base we've missed for 10 years. All the time we had no roof over our heads we were in survival mode. Now we have a building again, Unitas can once more be the cornerstone of Wageningen that it always was.' 

**CHOLERA**

The oldest preserved cholera bacteria did not cause an outbreak, researchers at the Wellcome Sanger Institute discovered. The bacterium was isolated from a British soldier who fought in the First World War and after nearly a century its DNA has now been sequenced. The genetic code does not resemble that of modern cholera bacteria strains, which do cause disease. Interesting stuff for virologists.

**COLOUR OF SOUND**

Some people with synaesthesia see colours when they hear sounds. But 'normal' people also have a 'feeling for the colour of sound', according to research done at the Radboud University. For most people ii sounds green; aa red and oo blue. Funnily enough we seem to be pretty unanimous in this, and many synaesthetes have the same associations. The only difference is that 'ordinary' people have to think about it, whereas synaesthetes have no choice.

**BRAIN GROWTH**

Chinese scientists have 'enriched' rhesus monkeys with a human gene that promotes brain growth by introducing the gene into monkey embryos via viruses. Five of the eleven monkeys survived but their brains were no bigger than normal. Their short-term memory improved, though.

**PEAK POO**

Mount Everest will soon have the highest toilet in the world. Chinese climbers will place an 'eco-toilet' on the north face at 7028 metres. Bags are available for your droppings, which will be collected and taken down the mountain. Rubbish, including poo, is a big problem on the busy mountain. The temporary toilet for those caught short will be removed again at the end of the climbing season.

## Pleun wins vegetarian cookery competition

# Pitta bread with oyster mushroom shawarma



PHOTOS: HANS BERENDSEN

▲ Dishes cooked by the chefs in the final included Taiwanese rice dumplings, pumpkin curry, and fried rice with vegetable tempura.

**Master's student Pleun van Iersel (21) is the winner of WUR's first vegetarian cookery competition. You'll be able to taste her oyster mushroom shawarma soon in the canteens.**

During the Week Without Meat, students and staff were invited to send in their favourite vegetarian recipes. Facilities and Services and the four WUR caterers selected five finalists from the entries. On Thursday 11 April the finalists assembled for a kind of Great WUR Bake-Off. The winner was Pleun van Iersel's oyster mushroom shawarma because it was a 'simple dish' yet 'tasted wonderful', in the jury's opinion. Other contestants made Taiwanese rice dumplings, stir-fried mushrooms, pumpkin curry and Indonesian fried rice with deep-fried vegetables.

**TRENDSETTER?**

Luc Roefs (25), who is studying Business and Consumer Sciences, made the curried pumpkin. He welcomes the initiative. 'I'm vegetarian and as far as I'm

concerned the WUR restaurants could do to offer more vegetarian and vegan food. If WUR wants to be a trendsetter in terms of sustainability and health, it's got a way to go.'

Bioinformatics student Sausan Nafisah (29) cooked Indonesian fried rice. 'Usually the dish includes egg and chicken, but I

**'WUR could do to offer more vegetarian and vegan food'**

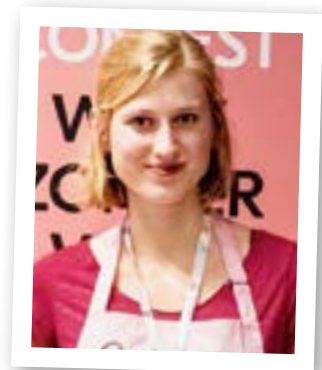
used cauliflower in beer batter and deep-fried vegetables instead. I'm not vegetarian, but I love cooking. Good cooking makes people happy, and that makes me happy.'

**WUR COOKBOOK**

Van Iersel is studying Food Technology and Nutrition and Health. 'I didn't expect to win. I thought the Taiwanese rice dumplings were the most special. The secret to my shawarma is that the oyster

mushrooms give it the right structure. All you have to do is add paprika, onion and shawarma spices.'

Inge Buitink from Facilities and Services is pleased with how the first edition of the cookery competition went. 'We've agreed with the caterers that we'll do the same thing again next year. For us a competition like this is a great way to have contact with students and staff, and to inspire each other to make meatless dishes.' All of the finalists' recipes will soon be available in a new digital WUR cookbook. @ LZ



▲ Winner Pleun van Iersel.



# An evening out for a good cause

**Wageningen's cafes and restaurants will take part in the Night of the Tip for the sixth year running. On 11 May all participants will donate their tips to the good causes chosen for this year. 'There's no better reason to go and relax on a terrace.'**

Nearly all of the restaurants and cafes are taking part, says Hannah van Dijk, who is on the Wageningen *Nacht van de Fooi* (Night of the Tip) committee. 'Everyone thinks it's a great initiative and is enthusiastic about it.' The committee will publish the full list of participating establishments later this month.

'The Night of the Tip is one of the easiest and most fun ways to support a good cause,' says Van Dijk. 'You can do something to help the world while enjoying yourself in a café.' The committee is also organizing a second-hand clothes market in the centre of Wageningen, local bands will perform and there will be a bouncy castle. The hope is that these and other activities will raise more than the amount collected last year: five thousand euros.

The Night of the Tip is an annual event organized by students and is held in 11 cities. The amount of money raised nationally is doubled by Wilde Ganzen, a non-profit organization that then divides the proceeds



PHOTO: SHUTTERSTOCK

▲ The Night of the Tip is an easy and fun way to donate money, to good causes like clean drinking water in Uganda or a hospital in Papua New Guinea.

among four good causes. This year the money will go to projects for clean drinking water in Uganda and Gambia, solar panels for a Brazilian school and an extension to a hospital in Papua New Guinea.

For more information visit the Facebook page of *Nacht van de Fooi*.  

## MEANWHILE IN... IRAN

### 'The US sanctions make it hard to give aid'

**Record rainfall in March and April has flooded over 1900 cities and villages in Iran, bringing the death toll so far to 70 across 13 provinces. Roads, bridges and agricultural land have been destroyed and many people have been forced to evacuate their homes. According to Ali Tafazoli, the current sanctions against Iran are hampering the rescue efforts.**

'We have different climate zones in Iran: around my hometown Isfahan it is semi-arid, and in the north there are more forests. The floods now are mostly in the eastern and southern part of Iran. Karkheh is one of the big rivers there and because of the heavy rains it overflowed and the water rushed into cities.

The mainstream Iranian media say that the state is doing its best with rescue efforts. However, social media also plays a huge role in Iran these days. Although Facebook, Twitter and so on are filtered by the state, censorship doesn't work so well because people use VPN to get past the firewall. So they have access to different sources of news



and they are not very happy about how the government is handling the crisis. They feel that the authorities



PHOTO: AMIN BREJALAMY LIVE NEWS

could've alerted people sooner.

Countries like Germany and Switzerland do provide aid, but with the current US sanctions it is hard for more countries to give aid, and therefore peaceful organisations like Hilal Ahmar, the Iranian Red Cross, are struggling to work effectively.

In the 1950s, the US helped to overthrow the Iranian democratic government and supported a monarchy for 26 years until it was overthrown by the people in the Iranian revolution. This conflict and distrust of the US are part of our history and the nuclear deal was the first step towards breaking the ice. But under Trump, the US simply pulled out of the deal because the president regards it as "defective". The key political players in Iran had agreed on a deal with the international community, but now we're back with US sanctions. This is affecting our people, especially during times of need like this.'  



Ali Tafazoli, an MSc student of Biotechnology from Iran, reflects on recent affairs in his home country.

# YOU ON CAMPUS

**Columbia, Norway, the Netherlands, France. Edd Colbert gets around. And everywhere he goes, the British student doing an MSc in Agroecology tries to grow vegetables.**

Edd was living in Bogota, Columbia before he spent five months in Ås, Norway for the first part of his double-degree programme last year. 'Ås was very quiet. It's smaller than Wageningen and there's even less to do, but I enjoyed the peace and quiet. Now I feel almost ready to take on another city like Lyon in France, where I'll go in September for the final part of my degree.'

While he was in Norway, Edd heard about the community in Droevendaal from other students who really enjoyed living there. And now he's the one enjoying it. 'In my house there are six of us, plus two cats, and four chickens. We live quite communally: we pay

15 euros a week each and that covers all of our food. We take it in turns to shop, usually from the market. People take on different roles in the house, kind of spontaneously.

## 'I have filled my room at Droevendaal with seedlings'

I bake a lot of bread and do some gardening, other people bake lots of cakes. We all share cleaning tasks, and we eat together most nights, which I think is important.'

Edd and his housemates also started growing vegetables in the garden. 'I really enjoy that. The people who lived in my house in Norway before me left their crops in the soil, so I har-



PHOTO: ANNE VAN DER HEIJDEN

vested potatoes and squash. Since my arrival in Wageningen I have filled my room with seedlings and I'm starting to plant them outside now. The main harvest will begin in July when I leave, but I hope my housemates will enjoy the food. As I'm moving every few months it's hard to see a whole season through. But I like to stay connected. In Lyon, I'll see if I can find another garden. If not maybe I'll just grow a chilli plant in my room!' **GH**

## The mystery of the exploding crisp packets

### DIARY OF A CARETAKER

Christoph Janzing is a caretaker with Idealis. He writes about his experiences for *Resource*. This is his first story.



**The cleaner sounds as though he's about to burst into tears on the phone. 'This is just not normal,' he says in a trembling voice. 'It is one big mess.' Only yesterday, he had mopped the stairs of all 15 floors. Reluctantly, I get on my bike. I can think of nicer ways to start the day, but off we go.**

On arrival I see the cleaner was not exaggerating. The stairway at Hoeverstein is full of empty beer cans and it looks as though packets of every possible flavour of crisps have exploded here. You have to keep moving about, otherwise you stick to the beer and wine stains on the floor.

#### SAVING PANDAS

At moments like this I do sometimes wonder why I took a job as caretaker at Idealis student accommodation last year. When I was a student at Wageningen I would have considered it likelier that I would start menstruating than that I would ever work for Idealis. I lived at Droevendaal and, as an MSc student of Forest and Nature Conservation, I

envisaged quite a different future for myself. I thought I would be conserving the rainforests, saving pandas from extinction, and ultimately saving the world with my knowledge. The reality: since graduating I have looked after great tits, built ponds, worked in a herbarium, inspected trees, supervised refugees and been a tour guide. After leading a wonderful mountain bike tour of Kirgizstan, I found myself broke. A friend emailed me the vacancy for a caretaker. The rent needed paying and I thought working with students would be fun. I decided to give the caretaker job a go.

#### DETECTIVE

Instead of saving the world, my duties now include finding out who used the stairwell as a party venue last night and 'forgot' to clean up afterwards. All the different hats I have to wear – those of a policeman, a social worker and an agony aunt – are what I like about this job. Today I'm a detective and I won't sleep until I have solved the mystery of the exploding crisp packets... **GH**

Wageningen Master's students do internships and thesis research all around the world, getting to know their field and other cultures. Here they talk about their adventures.

# Stared at in Bangladesh

'I didn't really choose Bangladesh myself. I was at an interesting presentation about thesis topics related to micronutrient deficiencies in low-income countries. Then I submitted my top five and I was allocated this one: a study on the health effects of a rice variety with raised zinc levels.

## VIOLENCE


I spent two months in Bangladesh for the study, together with another Wageningen student. I wanted to travel around the country for two weeks with my boyfriend, but because of the elections it was rather unstable, so we went to Nepal for two weeks instead. The people I talked to in Bangladesh about the elections said they had gone relatively peacefully. In other years there was violence for months beforehand, whereas this time it was only in the week before the elections that people were murdered. But I still felt less free to go anywhere I wanted.

Bangladesh is very beautiful and the people are kind and fair. But there isn't much nature, I thought. A lot of rice is grown and the land is used efficiently for farming. It is densely populated too. I had expected that, but it really is extremely full of people. Even in the countryside, there are people everywhere.

## TRAILED BY A CROWD

My fellow student and I compared children who ate regular rice with children who ate 'biofortified' rice. We visited little villages and people's homes, places you don't usually get to see as a tourist. In this rural area, people obviously weren't used to foreigners. We were openly stared at and you sometimes had a crowd of 20 children trailing you every-

where you went. And they didn't speak any English, so there was a big language barrier. Being at the centre of attention without being able to communicate wasn't always very nice.

Now I've got all the data and I'm analysing it. I hope to be finished in a couple of months. I enjoyed having a project about micronutrients in low-income countries, because I've been interested in that since my Bachelor's. Hopefully I can carry on with the topic.'  AvdH



## THE WORKS

- Who?** Maaïke Visser (24), MSc student of Nutrition & Health
- What?** Thesis research on a new rice variety
- Where?** Parbatipur, Bangladesh

▼ Maaïke (left) spent two months in Bangladesh doing research for her thesis.

More interviews on [resource-online.nl](http://resource-online.nl)

## In memoriam

## Sebastian Hoenen



Our former PhD student and colleague Sebastian Hoenen passed away on 31 March at the age of only 31. Sebastian is survived by his wife Silva and one-year old son Pascal.

Sebastian was an exceptional student before starting his highly promising academic career. His Bachelor's thesis was published in an academic journal. His MSc thesis won the Best Thesis Award for the Social Sciences at WUR and he was awarded a competitive grant to conduct his PhD research in our group. His doctoral dissertation presented ground-breaking research, won multiple awards and was published in leading academic journals in Economics and Management. He suc-

cessfully defended his PhD thesis on 17 April 2018. This is what he wrote about his experience as a PhD researcher: 'The research allowed me to present my work in many places, such as Philadelphia, Zurich and Turin. My work was well received; I won the Best Paper Award at high-level scientific conferences, such as the Academy of Management and DRUID. Those were very rewarding experiences.' From 1 January 2018, Sebastian worked as a post-doctoral researcher at the Rotterdam School of Management. We will remember Sebastian as an excellent PhD student and, above all, as a great colleague and dear friend. He will be sorely missed.

*Professor S.W.F. Omta, emeritus professor in Business Management & Organization*

*Dr Christos Kolympiris, Associate Professor, Warwick Business School*

## Announcements

## Student Council 2019/2020 election - candidate lists

On 29 April 2019 the Student Council Election Committee will publish the lists of candidates, after the lists have been validated. Students who are entitled to vote will receive an email from WebElect verkiezingen (info@webelect.nl) about the candidates who might represent them in the Student Council during next academic year. The lists will also be available for inspection at the Student Council office, or via the Student Council election Team Site. Anyone may register an objection to the validity of a published list of candidates up to 6 May 2019. To do so, contact the Student Council Election Committee Secretary, Hermijn Speelman, Droevendaalsesteeg 4 (Room B.103), PO Box 9101, 6700 HB Wageningen or secretariat.sc@wur.nl.

## WUR student representative: International Students Summit (ISS), Tokyo, Japan

All 3rd or 4th year BSc students who have followed basic courses on agriculture, food or the environment are invited to apply for the position of WUR student representative to the 19th ISS, organized by Tokyo University of Agriculture (NODAI) at the NODAI Setagaya Campus in Tokyo, 15-23 September, 2019. All costs for participating in the ISS will be covered by NODAI. The theme of this year's summit is 'Youth Transforming Thoughts on Sustainable Agriculture and Resource Management to Connect Local and Global Community'. If you are interested, please send your application by email to the ISS advisor of Wageningen University, Rico Ihle (rico.ihle@wur.nl) before 1 May 2019. Your application should consist of an application letter of 300 to 500 words (justifying why you would like to attend this event and why you should be chosen for this position, as well as outlining the benefits you expect to obtain for your further studies/professional profile), your CV, your tran-

script of records, together with an abstract of the contribution you'd like to present during ISS (maximum 400 words). Ideally, applicants have already finished their BSc thesis and obtained a high grade (your thesis would be a good choice for being presented), are very independent in their work, have an excellent command of English and are very good presenters.

## SHOUT: Out Now discussion group on gender identity

Do you think you might be LHBTQ+ or do you know you're not straight/cisgender? Meet people with similar feelings or who are seeking answers to questions. In May SHOUT will start a new Out Now group, a safe setting in which participants can talk about all kinds of subjects to do with being LHBTQ+. A series of seven to ten weekly meetings, Out Now is organized twice a year. For more information and to register go to the website:

SHOUTWAGENINGEN.NL

## The search is on for the 100 most sustainable young high-fliers 2019

The search for the most sustainable young highfliers in the Netherlands runs from 18 March to 26 April. Are you a young businessperson, professional or student, under 32? Share your story and enter the running before 26 April on dj100.nl. Do you know others who are working hard on sustainability and deserve a place on the list of 2019? Tip us off and we'll get in touch with them. Between us, we'll show that sustainability is possible. As a DJ100 member, you'll be part of an active network with a whole range of ways of drawing more attention to your story.

DJ100.NL

## Exhibition Forum Library: A selection of artwork by five WUR librarians

In their free time, librarians are bursting with creativity, trying out new artistic techniques and trending crafts. This highly original exhibition brings together the artwork of five WUR librarians: Anita

Wageningen **in** to Languages  
opens up new worlds

## Students Language Courses

Are you a student and do you want to improve your English, Spanish or French? Our new round of courses is starting!

### English Skills

Academic Writing  
Presentation & Performance  
Speaking & Pronunciation

Skills Lab: academic grammar & vocabulary

### Other languages

French  
Spanish

'Successful academics speak their languages'

[www.wur.eu/into](http://www.wur.eu/into)

Dijkstra, Charles Leon, Linda Persoon, Jan Vos and Joke Webbink. On show are one-of-a-kind pieces and unique, high quality artwork. Come and admire the exhibition on the 3rd floor in Forum Library, which runs until June 2019. Are you an artistic scientist or a scientific artist yourself? The Library is always looking for artwork for upcoming exhibitions. More info: [monique.braakhuis@wur.nl](mailto:monique.braakhuis@wur.nl)

#### Bessensap 2019: submit a proposal for a research presentation

Around 350 journalists, press officers and researchers will meet at De Rode Hoed in Amsterdam on Friday 21 June to network with colleagues and exchange knowledge on science and its communication. It's a golden opportunity for scientists to present their research results to science journalists. Researchers at all levels can submit a proposal for a presentation that is topical, newsworthy and media-friendly, and includes recent or soon-to-be-published findings, surprising new insights or a new avenue of research. You can register up to 19 April via [bit.ly/2OrXZf0](http://bit.ly/2OrXZf0). Bessensap is organized by the national research organization NWO and the Association for Science Journalism and Communication Netherlands (VWN).

NWO.NL

## Agenda

#### Thursday 18 to 30 April FILM HOUSE MOVIE W

*That Pärt Feeling*: Dutch documentary on the composer Arvo Pärt. *Buñuel in the Labyrinth of the Turtles*: Spanish animated non-fiction film about the making of Buñuel's film about the village of Las Hurdes. *Lazzaro Felice*: modern Italian fairy tale about the encounter between the innocent young tenant farmer Lazzaro and the nobleman Tancredi. *The Beast in the Jungle*: experimental English love story told through dance, about how people don't connect. Location: Wilhelminaweg 3A, Wageningen. €6.50/€5. Movie W needs volunteers. Email us at [info@movie.nl](mailto:info@movie.nl)  
MOVIE-W.NL

Thursday 25 April, 12:30-13:20

#### LUNCHTIME WORKSHOP WAGENINGEN WRITING LAB: CITING AND REFERENCING

To avoid plagiarism in academic writing, it's essential to cite and reference the sources you use. But what sources exactly, where should you put an in-text citation, and how do you make a reference list? These questions will be addressed in this workshop, together with different citation styles and how tools like End-Note can save you countless hours formatting reference lists. Access is free but be on time, as participant numbers are limited to 20. Location: Forum Library, room 259. More info: [info.wageningenwritinglab@wur.nl](mailto:info.wageningenwritinglab@wur.nl)

Friday 10 May, 14:15-17:45

#### FLOURISH IN DIVERSITY - SPECTRUM SYMPOSIUM

The topic of the symposium is the ability to recognize the opportunities of social and cultural diversity and how to overcome prejudices. Arjen Wals and Ariel Ennis discuss transformative learning and the importance of

debating. Theatre-maker, Emke Idema will present an interactive life-size board game about what happens when you see an unknown face. Location: Impulse building. Register at [didi.demildt@wur.nl](mailto:didi.demildt@wur.nl)  
SPECTRUM-WAGENINGEN.COM

Friday 17 May, 10:00-17:00

#### NATIONAL DAY OF COMMUNICATION 2019: CONTROVERSY & DIALOGUE

The National Day of Communication is organized each year by a different communication science-related study association. Ipso Facto is organizing NDC 2019. Keynote speakers are: Cees Leeuwis, Hedwig te Molder, Rico Lie, Marie Garnier Ortiz (WUR), Rens Vliegthart (UvA), Lisa van de Berg (RU) and Nicoline de Heus (BUAS). In addition there will be interactive sessions in which you'll discover how to implement a dialogue when discussing challenging topics. Host for the day is Emma Holmes. Location: Forum building. Tickets (€ 5, including lunch) are available via the website.

NDCNL.COM

## Colophon

Resource is the magazine and news website for students and staff at Wageningen University & Research. Resource magazine comes out every fortnight on Thursday.

#### Address

Droeveendaalsesteeg 4,  
6708 PB Wageningen  
(Atlas, building 104, bode 31).  
POBox 409 6700 AK Wageningen.  
Secretariat: Thea Kuijpers,  
[resource@wur.nl](mailto:resource@wur.nl), 0317 484020  
Website: [www.resource-online.nl](http://www.resource-online.nl).  
ISSN 1389-7756

#### Editorial staff

- Willem Andree (editor-in-chief)  
[willem.andree@wur.nl](mailto:willem.andree@wur.nl), 0317 483774
- Lieke de Kwant (Magazine editor)  
[lieke.dekwant@wur.nl](mailto:lieke.dekwant@wur.nl), 0317 485320
- Roelof Kleis (ecology, social sciences, economy), [roelof.kleis@wur.nl](mailto:roelof.kleis@wur.nl), 0317 481721
- Tessa Louwerens (animals, nutrition), [tessa.louwerens@wur.nl](mailto:tessa.louwerens@wur.nl), 0317 481709
- Albert Sikkema (plants, animals, organization)  
[albert.sikkema@wur.nl](mailto:albert.sikkema@wur.nl), 0317 481724
- Luuk Zegers (students and education)  
[luukfl.zegers@wur.nl](mailto:luukfl.zegers@wur.nl), 0317-481233

#### Others who work on Resource

Guy Ackermans, Ignacio Auger, Juliette Berkhout, Bregje van der Bolt, Alexandra Branderhorst, Evelien Castrop, Cathy Chen, Inge Corino, Susie Day, Corine Feenstra, Marijn Flipse, Stijn van Gils, Eva van der Graaf, Berber Hania, Anne van der Heijden, Gina Ho, Hoger Onderwijs Persbureau (HOP), Anja Janssen, Femke Janssen, Anja Koelstra, Piotr Kukla, Helena Ligthert, Clare McGregor, Sven Menschel, Jeroen Murré, Rik Nijland, Henk van Ruitenbeek, Inge van der Wal, Pascal Tieman, Clare Wilkinson

Design Geert-Jan Bruins, Alfred Heikamp

#### Translators

Clare McGregor, Susie Day, Clare Wilkinson, Sara Butler

Printer Tuijtel, Hardinxveld-Giessendam

#### Subscriptions

A subscription to the magazine costs €58 (overseas: €131) per academic year. Cancellations before 1 August.

#### Advertising

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

#### Deadline

Deadline for submissions: one week before publication date. The editors reserve the right to edit and/or shorten announcements.

#### Publisher

Marc Lamers, Corporate Communications & Marketing Wageningen University & Research

More the type for likes, shares, comments & hashtags?

Follow us on Facebook or Instagram for the latest news, photos, videos and more

[www.facebook.com/WUR.Resource](https://www.facebook.com/WUR.Resource)

[@resource\\_wur](https://www.instagram.com/resource_wur)

**RESOURCE**  
For everyone at Wageningen University & Research

**klimaatneutraal**  
natureOffice.com | NL-077-434311  
gedrukt

MIX  
Papier van  
verantwoorde herkomst  
FSC  
[www.fsc.org](http://www.fsc.org)  
FSC® C007225

# >>TYPICAL DUTCH



ILLUSTRATION: HENK VAN RUITENDEEK

## ‘Just a cute little breeze’

**The Netherlands is known for having unpredictable and cold weather. However, the Dutch themselves are often surprisingly positive about it. I can feel the optimism from my new Dutch friends when I talk to them about the weather.**

I was excited when I arrived at Schiphol Airport because it was my first time in Europe and The Netherlands. I arrived in August, and I expected it to still be summer. I imagined that I would still get the chance to feel hot summer temperatures just like in my country. However, in my first few days in Wageningen, I felt cold because of the wind. Even when the sun was shining, I was still cold. So, most of the time I wore a jacket or thick clothes when I went outside. At one point during the Annual Introduction Days (AID) my group and I were watching a performance in the city centre. It was around nine in the evening and I wasn't wearing my jacket.

I felt cold because of the wind and I asked my Dutch friends whether the weather in the Netherlands was always this windy. Surprisingly, they answered: ‘Really? Well, it is not even windy. This is just a cute little breeze.’ So now I am trying to make friends with this cute little breeze in the Netherlands.  **Siti Widyastuti Noor, an MSc student of International Development Studies from Indonesia**

**‘The Dutch are often surprisingly positive about their weather’**

*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](mailto:resource@wur.nl) and earn twenty-five euros and Dutch candy.*