



Meet the Vanderbijls

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MEET THE VAN DER BIJLS . . .



Baldwin, Joan, Mrs. van der Bijl and the professor

More typically American than many Americans, the Willem van der Bijls, who came to this country seven years ago from Alphen, Netherlands, have tossed aside Dutch customs in favor of ours.

Except one—the PG School's Associate Professor of Meteorology and Oceanography and his wife eat licorice with gusto. Although the habit may sound American—the licorice isn't! It's imported from Holland and unlike ours, it comes in diamond and round shapes and has a very salty taste.

The van der Bijls, their 13 year old son, Baldwin, and 16 year old daughter, Joan, occupy an attractive California-style house high on Toyon Drive with a magnificent view of the Bay and Monterey sprawling beneath them. The modernly furnished interior is accented harmoniously with pieces they have collected from around the world.

Professor and Mrs. van der Bijl came to the U.S. in 1954 when he was a post-doctoral Fellow in Meteorology and Statistics at the University of Chicago. They were impressed with the help they received from the people and chiefly the lack of social class distinction here. They became citizens in 1961.

Before coming to Monterey, Professor van der Bijl was Associate Professor of Physics at Kansas State University where his half-time research load was evapo-transporation. His current research is statistical analysis of geophysical time series and upper atmosphere physics.

How does he like working with PG students?

He thoroughly enjoys it, he says. "Their main field is the Navy, of course," he said.

"They are an interesting group of men and I enjoy talking to them." It is his opinion that military PG students are generally better students compared to civilian graduate students. They seem more mature and relaxed.

If PG students believe they are absorbed in study much of the time, they can take comfort in the fact that profs spend an even greater part of their day studying. Professor van der Bijl, who received his Bachelors and Masters of Science degrees at Free University of Amsterdam, considers "studying" his main hobby.

Recreation for the family as a group is spent planning next year's trip. This well-traveled family has covered half the earth from Moscow to Alaska including two trips to Russia in '58 and '60, the West Indies in '59 and Alaska last year. They've made no decision where to go next year, but perhaps back to Holland where their daughter attended school last year. Among her twelve subjects, she studied Latin, German, English and Dutch and she found the Dutch school stimulating. A high school graduate there has an equivalent to a junior college education here. However, according to Professor van der Bijl, our senior colleges and graduate schools are more difficult.

During their summer trips, Professor van der Bijl attends conventions, receptions and meets many interesting people connected with his field. Once an invitation to one such reception saved them hours of red tape and delay at the Polish border. The van der Bijls had been allowed a 72-hour pass into that country and on their way out arrived just fifteen minutes late at the border patrol

station. The guard began to question their late arrival—a very serious offense! Hopefully, Professor van der Bijl flipped out an invitation for a reception he'd attended earlier. It had come from one of five vice presidents of the Republic. The guard saluted smartly and waved them on.

The most exciting of the Iron Curtain countries they've visited this year is Hungary. "Budapest is indeed a revelation," said Professor van der Bijl. Three years ago it made the impression of a small town—now it's alive and thriving. Stores, with glittering signs, remain open at night. Old castles are resplendent with the aid of flood lights.

Though the van der Bijls are enthusiastic about their trips, they are equally impressed with the Monterey area. How do they like the weather? They like that, too—except the fog. It's much more pelasant than Holland, they say.

Americans might feel flattered that this charming family has decided to contribute their talents to this country and make it their permanent home.

—Anne Smith

Mrs. van der Bijl has consented to share two of her favorite Dutch recipes with us. This is one of the great Dutch national dishes.

HUTSPOT MET KLAPSTUCK

(Hotchpotch with soup meat)

1 lb. of fat soup meat (beef), $\frac{3}{4}$ lb. of lean soup meat, 3 lbs. carrots, 3 lbs. potatoes, 10 ozs. onions, 2 ozs. fat, $1\frac{1}{2}$ pints water, salt.

Wash the meat and put in warm salted water, bring to boil and simmer for two hours. Peel the carrots, mince them very finely and add to the stock after the 2 hours. In another half hour add the peeled potatoes chopped onions and simmer for another half hour 'til the vegetables are very tender. Add more water during the cooking process if necessary, but when the dish is ready the water should have completely evaporated. Remove the meat from the sauce pan, put on a hot dish, mash all vegetables with a wooden spoon and put on the dish with the meat.

Chicken is sometimes used instead of beef.

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This dish is also very popular in Holland:

ROODEKOOL

(Red Cabbage)

Remove the outer leaves of the cabbage, wash and drain. Shred the cabbage, put in $\frac{3}{4}$ pint of boiling water, with salt, 4 sliced sour apples and nutmeg. Bring to boil and simmer for $\frac{3}{4}$ hour, when the water should have completely evaporated. Add 2 ozs. butter, $1\frac{1}{2}$ ozs. sugar, mix well and simmer for another 10 minutes.