

## Family barbecue in IJzerlo on Saturday, 25 August 2012

by Harry Somsen [146]

**An anniversary: last year we celebrated the family weekend in IJzerlo for the 15th time.**

It was very encouraging that in 2011 there were so many young Somsen-families at the campsite next to a number of "older" newcomers as well. We had hoped to welcome so many again in 2012 but unfortunately the number of visitors was not overwhelming.

A number of Somsens had just returned from the worldwide reunion in New Ulm and they could tell and show much about it. The lime-tree was checked again and we toasted on its further growth.

At the beginning of Saturday night more Somsens arrived to be present at the barbecue. Wim Somsen and Rudolf Brunsveld had taken care of sufficient food and drink at a very friendly price.

The Board, however, has decided that a minimum of 25 participants in the BBQ will be required otherwise we will unfortunately feel compelled to stop this tradition. We hope that we do not have to do so, though.

It is special that, next to the regular visitors, you meet new Somsens whose existence you barely knew. This surely makes your family ever more extensive. It is striking that we have so much in common. I would like to invite every Somsen to join us, but beware, it is quite well possible that you will come more often then.

The next barbecue is on Saturday, 24 August 2013. We will no longer go to the Japikshuis for the visit to the Somsen-tree. Unfortunately a decreasing number of participants compelled us to stop this tradition.

If you want to participate in the barbecue in 2013 please sign up by phone or email no later than August 15 at Wim Somsen.



Rudolf Brunsveld preparing the BBQ

Wim Somsen  
Hoge Heurnseweg 8  
7095 CJ De Heurne  
The Netherlands  
phone: 0315 – 652115  
e-mail: jwsomsen01@hetnet.nl

## Family Announcements

### Born:

10-12-2007: Layne Bryant [7683], s.o. Todd Lyda [7680] and Jessica Marie Somsen [3596]  
15-10-2009: Grace-Lyn Rane [7684], d.o. Todd Lyda [7680] and Jessica Marie Somsen [3596]  
25-08-2012: Jurre [7662], s.o. Dirk Christiaan (Dirk) Bulsink [7659] and Marieke Somsen [553]  
24-09-2012: Kayden James [7685], s.o. Todd Lyda [7680] and Jessica Marie Somsen [3596]  
12-12-2012: Willem [7648], s.o. Mark Bussink [6888] and Anouk Manon (Anouk) Prinsen [3041]  
25-01-2013: Chase Hansel [7686], s.o. Ronald Lee (Ron) Somsen [7474] and Joanie Sue Lenz [7475]



Jurre Bulsink [7662]

### Married:

04-05-2012: Todd Lyda [7680] and Jessica Marie Somsen [3596]  
07-12-2012: James Michael Somsen [2832] and Annette Cecelia Martinez [7677]

### Deceased:

10-11-1967: Walter Tkach [3530], 53, Minneapolis, MN. USA (correction obituary in Somsen Newsletter 6 - October 2011)  
09-03-2009: Evelyn Helen Behm [2756], 93, Monrovia, CA. USA  
21-02-2011: Grada Hendrika Westerveld [6419], 92, Eibergen  
23-07-2011: Hendrik (Henk) Westerveld [5742], 89, Eibergen  
24-07-2011: Mildred Pauline (Polly) Bear [3506], 72, Grantsburg, WI. USA  
22-03-2012: Marion Louise Ness [2471], 90, Jamestown, ND. USA  
16-12-2012: Hendrik Johan (Henk) Somsen [1829], 47, Eibergen  
13-01-2013: Bonnie Lou Stoor [913], 71, Soda Springs, ID. USA  
12-02-2013: Hendrik Willem Antonie (Wim) Klijn Hesselink [614], 79, Joure



◆ **Chairman**  
Johan Somsen [1089]  
Schietaanweg 11  
8162 GP Epe  
Phone: +31 578629893 / +31 629032484  
E-mail: [johan.f.somsen@wxs.nl](mailto:johan.f.somsen@wxs.nl)

◆ **Secretariat**  
Margriet Iserief-Somsen  
Jan Tooropstraat 2  
3817 PZ Amersfoort  
Phone: +31 33 461 96 43  
E-mail: [somsenstichting@casema.nl](mailto:somsenstichting@casema.nl)

◆ **Treasurer**  
Jan van Daatselaar  
Esstraat 22  
7131 CT Lichtenvoorde  
Phone: +31 544 375 783  
E-mail: [7131ct22@gmail.com](mailto:7131ct22@gmail.com)

Postbank 7909885 t.n.v. Somsen  
Stichting Lichtenvoorde  
IBAN; NL 49 PSTB 0007 9098 85  
BIC PSTBNL21

◆ **Bankaffairs USA**  
Stephen D. Somsen  
47231 East Fir Street  
P.O. Box 526  
Darrington, WA. 98241 USA  
phone: 562 430 0079  
e-mail: [ssomsen@aol.com](mailto:ssomsen@aol.com)

◆ **Editor**  
Harry Somsen  
Doetinchemseweg 30  
7021 BS Zelhem  
Phone: +31 314 621011  
E-mail: [somsen@oudzelhem.nl](mailto:somsen@oudzelhem.nl)

◆ **Website: [www.somsen.org](http://www.somsen.org)**

# Somsen

Newsletter 8

February 2013



Somsen Street, New Ulm

## Message of our chairman



Johan Somsen [1089]

Here by you receive our first publication this year: the Somsen Newsletter number 8. Recently I had a visitor who caught sight of a few publications of our family foundation that were lying around in my living-room. After so many years it has become a very normal phenomenon to us that we regularly receive Somsen Horizons and Somsen Newsletters, but when outsiders are faced with this they are almost without exception very much surprised and certainly impressed. I could of course not resist from proudly producing our family book, "Somsen Omnes Generations, and my wonderful volume with the first 25 Somsen Horizons from my bookcase. And finally we also had a glance at our website with the extensive genealogical database.

This kind of situations – and there are many – always give new encouragement to continue on the path we took a long time ago. However, it is inevitable that we sometimes have to deal with people in our board that have to say goodbye to us. Our Treasurer, Jan van Daatselaar, who has carried out his work so dedicatedly since 2005, has announced that he wants to pass on his job as Treasurer to a successor at the beginning of 2014. Quite some time ago Jan reached the age of the very strong and he needs his energy for other

things. We regret John's leaving us but we absolutely understand and respect his decision. In our next publications we will return to Jan.

What is current, however, is his succession. To continue our work we need people who help us. In this case someone who can manage our pennies. It is really not an awful lot of work but from time to time things have to be taken care of.

I hardly dare to mention but also our genealogist, Dick Somsen from Zwolle, is a contemporary of Jan. He is still very fit but once he will also have to hand over his job and it would be very great if somebody is willing to get acquainted with this matter. Without this important work there is little point in continuing a family foundation like ours.

**Who will help us out? and above all: do not think that others will do so.**

In the last board meeting we decided to continue the camping weekend in IJzerlo at the end of August in a slimmed-down form. The number of camping participants has decreased considerably over the past few years. We will therefore no longer organize a visit to the Somsen-tree but of course anybody can take a look individually. However, the number of visitors to the barbecue has always been pretty big so we continue to organize the barbecue if there is sufficient participation again. Please enter into your agenda: Saturday 24 August 2013. For the diehards who still like camping it will always be possible. What's wrong with a long weekend at a farm campsite in beautiful Achterhoek after all?

Because the special edition of Somsen Horizon, number 26, appeared as late as November 2012 the publication of this newsletter has been moved forward to February 2013 and you can expect the next issue of Somsen Horizon by the end of June 2013.

Johan Somsen [1089]

### PAYPAL for donations USA

*This method is safe and simple, saves a lot of work and there are no extra expenses for you*

- \* Go to the homepage of our website [www.somsen.org](http://www.somsen.org)
- \* Go to **DONATIONS** in the menu on the left
- \* Click the **DONATE** button (wait a little)
- \* Fill in the simple **FORM**: donation amount \$ 20 (a gift above this amount will be greatly appreciated) and your name, address and P-number

We thank you very much for your cooperation

When it is a big problem to pay via PAYPAL you can forward your cheque to:

**Stephen D. Somsen [2459]**  
 47231 East Fir Street  
 P.O. Box 526  
 Darrington, WA. 98241  
 USA

We kindly request the American family members to pay their annual contribution for 2013 of \$ 20 in one of the suggested ways. If you feel like paying a larger amount that is absolutely no problem. For the sake of greater efficiency we greatly appreciate it if you want to use PAYPAL for which we will be very grateful. Please always mention your P-number. (Can be found on our website in the genealogical database directly behind the name in square brackets)

## Chicken and Broccoli Braid

by Grace Emmert Berkseth [3855]

Grace and her husband Dennis Emmert [3906] live in a beautiful home with a splendid view situated on an elevated piece of land that was part of their farmland. When their sons Jim and Jerry took over the farm Grace and Dennis selected that site. In the large garden Grace has a huge vegetable garden. With the products she grows herself she prepares the most delicious dishes. During a visit to Baldwin Yvonne Reijs [3926] and Johan Somsen [1089] were their guests and feasted on a delicious chicken and broccoli braid. Here is her recipe. It is absolutely worth trying!

Prep time 25 minutes. Cook time: 25 – 28 minutes.  
 This impressive braid is filled with a cheesy combination of chicken and crisp vegetables.

2 cups cooked chicken, chopped  
 1 cup broccoli, chopped  
 ½ cup red bell pepper, chopped  
 1 garlic clove, pressed  
 4 ounces sharp cheddar cheese, shredded (1 cup)  
 ½ cup mayonnaise  
 2 teaspoons Pantry All-Purpose Dill Mix  
 ¼ teaspoon salt  
 2 packages (8 ounces each) refrigerated crescent rolls  
 1 egg white, lightly beaten  
 2 tablespoons slivered almonds

1. Preheat oven to 375F; Chop chicken and broccoli using food chopper; place in classic batter bowl. Chop bell pepper using utility knife; add to batter bowl. Press garlic over vegetable mixture using garlic press.
2. Shred cheese using cheese grater and add to vegetable mixture; mix gently. Add mayonnaise, dill mix, and salt; mix well using scraper.
3. Unroll 1 package of crescent dough; do not separate. Arrange longest sides of dough across width of 12" x 15" rectangle baking stone. Repeat with remaining package of dough. Using roller, roll dough to seal perforations. On longest sides of baking stone, cut dough into strips 1 1/2 inches apart, 3 inches deep using a pizza cutter (there will be 6 inches in the centre for the filling).
4. Spread filling evenly over middle of dough. To braid, lift strips of dough across mixture to meet in center, twisting each strip one turn. Continue alternating strips to form a braid. Tuck ends under to seal at end of braid.
5. Brush egg white over dough using pastry brush. Sprinkle with almonds. Bake 25-28 minutes or until deep golden brown. Cut and serve.

Yield: 10 servings, Approximately 410 calories and 27 grams of fat per serving

### Remarks

In Somsen Horizon 26 the wrong P number was listed with a number of photos. Please accept our apologies for this.

The next issue of Somsen Horizon, number 27, will be published in June 2013. Please submit copy before 1 May 2013.



beautiful home,  
 Grace and Dennis Emmert



Grace with Chicken and  
 Broccoli Braid



Johan Somsen [1089], Jerry  
 Emmert [3910], Dennis Emmert  
 [3906], Jim Emmert [3908],  
 Grace Emmert [3855]