



LA CONFRÉRIE

LA LETTRE

SUNDAY 01/10/2023

WWW.LACONFRERIE.EU



4TH EDITION

01/10/2023

LA LETTRE

LA CONFRÉRIE

A WARM WELCOME

Dear alumni, waarde Confrérianen,

"La Confrérie creates everlasting memories and friendships while encouraging personal development and embracing inclusiveness. "Welcome to the latest edition of La Lettre, your source of updates, insights, and opportunities to actively engage with our beloved Brotherhood.

In this edition of La Lettre, an update is given by Mitchell Mos and Anne Richelle (Chairman & Vice-Chairwoman of Grape Council). Additionally, we will explore an industry-specific topic: The Future of Food, along with an interview featuring Wietske Kamsma, a truly versatile alumna. Furthermore, we will take a nostalgic journey through time looking back at Huize Katwijk-Hilton.

We hope that this edition of La Lettre will again evoke fond memories, spark inspiration, and provide you with valuable insights into the dynamic world of our beloved La Confrérie. We encourage your active participation and warmly welcome any contributions or feedback you may have.

We wish to thank Wietske for sharing her experiences with us! Our association is built on experiences such as hers and our brotherhood is lucky to have such a strong foundation.

Vive La Confrérie!

Sponsor Committee & Alumni Relations Committee

ASSOCIATION'S CALENDAR

MOSTERT MEAL - 1ST OCTOBER

EXTRAORDINARY MEMBERS MEETING (HB FORUM) - 3RD OCTOBER

OCTOBER FEST - 17TH NOVEMBER

BOARD CHANGE - 24TH NOVEMBER

IN THIS EDITION

AN UPDATE FROM GRAPE COUNCIL

By Mitchell Mos & Anne Richelle van Gils,
Chairman & Vice-Chairwoman of Grape Council

IN THE SPOTLIGHT

Alumna Wietske Kamsma

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New committee, Exciting new sponsor
& Recent events

'THEN VS NOW'

An Ode to Huize Katwijk-Hilton

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AN UPDATE FROM GRAPE COUNCIL

by Chairman Mitchell Mos and Vice-Chairwoman Anne Richelle

Dear Alumni, Waarde Confrérianen

When a Confrérian is asked what their best memory of La Confrérie was, the answer is often the same: The legendary Introduction Weekend. This weekend is all about getting to know our association and forging a bond with your own semester.

The guardians of this unforgettable experience is none other than the Grape Council, the group entrusted with shepherding new semesters through this thrilling journey. Grape council most often interacts with the Grapes (first semesters) and ensures that the new semesters get to know our values and while simultaneously safeguarding these values for the future.



Within Grape Council, there are different roles to ensure everything runs smoothly. Among them, we find the revered Care Council, the Vice-Chairman, and, of course, the Chairman.

To give you an idea of what the weekend looks like, allow us to offer a sneak peek into its enchanting itinerary.

On Friday, the buses containing all entities and grapes leave for the location where the introduction weekend will take place. The first evening is mainly dedicated to getting to know the association and passing tough tests together with your semester.

On Saturday, once again the knowledge about the association will be tested and the perseverance of the grapes will be put to the test through a bootcamp led by two gentlemen from the army. On the same day, 'crossing the line' and 'adding to the fire' will be organized to show the grapes what 'brotherhood' really stands for. This evening concludes with a party where most entities stay up till the early hours.

After the big clean-up on Sunday, we leave by bus back to Scheveningen where the Vive take place. During the Vive, representatives of various committees will be on hand to explain what they stand for to future members, showcasing what they could possibly become part of. The weekend will end at La Galeria with the well-known Mostert Meal where the grapes will be inaugurated.

We hope you have been able to get a bit of an idea of what the introduction weekend looks like and what the role of Grape Council is during this weekend. We can tell you that, for us, Grape Council is a highlight of our time at the Hotelschool, and we wouldn't have it any other way.

Vive La Confrérie!

Anne Richelle (Vice-Chairwoman GC) & Mitchell Mos (Chairman GC)

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INDUSTRY SPECIFIC THIS EDITION: THE FUTURE OF FOOD

FOOD, THE UNIVERSAL LANGUAGE OF DELIGHT, IS UNDERGOING A TRANSFORMATION AS WE LOOK INTO THE FUTURE. FROM INNOVATIVE CULINARY TECHNIQUES TO GROUNDBREAKING SUSTAINABILITY INITIATIVES, THE FUTURE OF FOOD IS FULL OF EXCITING TRENDS AND FUN FACTS. JOIN US ON THIS CULINARY JOURNEY AS WE EXPLORE SOME TANTALIZING TIDBITS ABOUT THE FUTURE OF FOOD.

By doing an interview with Mr. Gallicano, Food & Beverage lecturer at Hotelschool The Hague, we got to know interesting insights regarding the topic 'The Future Of Food'. The following trends are happening within the Food Industry.

Lab-Grown Delights: Meat Without the Moo

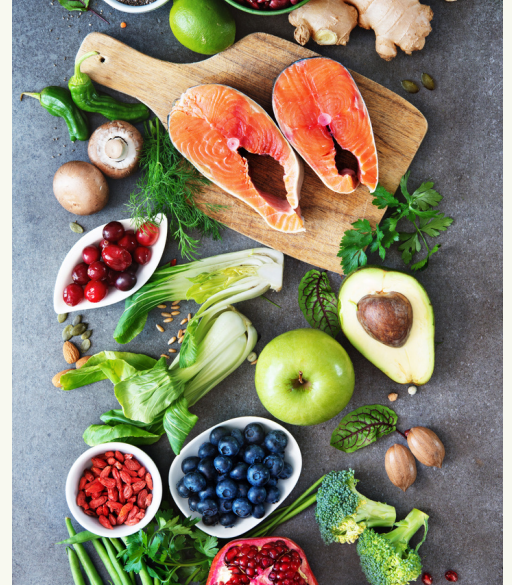
Lab-grown meat, also known as cultured or cell-based meat, represents a groundbreaking development in the world of food technology. Instead of raising and slaughtering animals for meat production, scientists are now growing real meat in a controlled laboratory environment.

Robots in the Kitchen: The Rise of the Culinary Bots

Imagine a future where you have a robotic chef as your culinary assistant. This isn't just science fiction; it's becoming a reality as technology advances. These culinary robots, sometimes referred to as "chef bots," are designed to enhance the cooking experience in various ways. These robots are still in the early stages of development and adoption, but they hold great promise for revolutionizing the culinary world. They could become valuable kitchen assistants, freeing up time for home cooks to explore their culinary creativity while ensuring consistently delicious results.

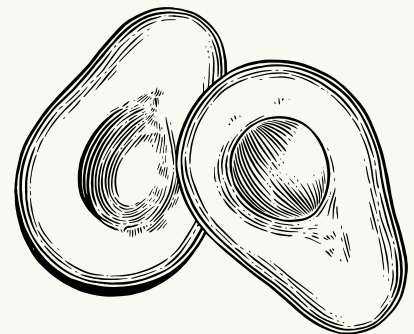
Innovative Food Waste Reduction

Sustainability is a hot topic, and reducing food waste is a key element of a sustainable food future. Innovative solutions like food-sharing apps, upcycled ingredients, and waste-reducing packaging will become increasingly prevalent, allowing us to enjoy our meals while minimizing our environmental footprint.



DID YOU KNOW?

While avocados have become a trendy and beloved food in recent years, they might not be as environmentally friendly as you'd think.



Avocado trees are notorious for their high water requirements. It takes about 72 litres of water to grow just one kilo of avocados. In regions facing water scarcity, this can pose a significant challenge.

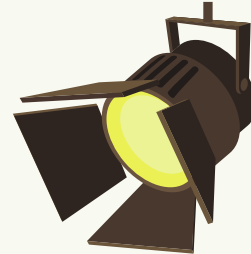
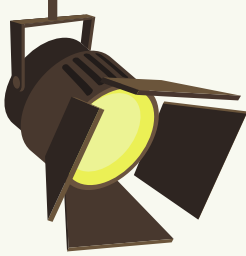
In some avocado-growing regions, like parts of Mexico and Central America, forests are cleared to make way for avocado orchards. This deforestation can lead to habitat loss, soil erosion, and increased carbon emissions.

Our food choices can have a broader impact on the planet, and making informed decisions can make a difference in building a more sustainable future.

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IN THE SPOTLIGHT: WIETSKA KAMSMA

Connects businesses, government and social organisations for an inclusive society | Quartermaster | Program Manager | Maker of unexpected connections

Wietske Kamsma is a proud alumni of our association, started her Hotelschool journey in 1995 and graduated in 2000. After growing up in Friesland and living abroad, moving into Skotel was her next stop in August of 1995: *"It is hard to explain what Skotel does to its inhabitants but even though it was not always easy, you are forever connected to the people that you meet there"*. Finding her LYC Dilemma, that has recently celebrated their 30th year of unconditional friendship, and the true feeling of community is what Wietske mentions as pillars of her experience.

During her time at La Confrérie, Wietske just let it all happen. *"I studied in Groningen for a year and I knew two members of La Confrérie, so I knew what the student life entailed, hence becoming a member was a no-brainer"*. She took everything the association had to offer on and became a member of Sorority Amaranthus and the Black Council, now better known as our beloved Grape Council. Looking back at being a member of Black Council Wietske mentioned: *"If I would think about it now, I would have been better fitted for White Council. But what I did like about Black Council is that everyone had respect for one another and abided by the strict rules. This ensured that everyone's experience was safe."* She enjoyed the feeling of helping the association grow and creating experiences for others.

Events that still resonate with her today are the annual gala, Amaranthus 'Rare Haren Feest' and especially the Lustrum of Sorority Amaranthus in 1997: *"I helped organising the Lustrum party of Amaranthus and that was one hell of a party. We held it at Oscars and back then we had a school band that played music and it was just very special to see that all of the dispueten came with a lot of their alumni."* However, aside from taking on everything La Confrérie had to offer, she also felt the need to burst out of the well-known 'Hotello Bubble': *"I worked at De Pallias, and in our time you had Seepaardje and De Pallias. I loved working there because all sorts of people came there and it was my own escape from the bubble. And on top of that I became good friends with the owners daughter, and I still am to this day!"*

After doing her final internship for KLM Cargo in Ecuador, Wietske worked at PostNL and the Number Five Foundation. Nowadays Wietske focusses on bringing together different groups of people, corporate and social, and discussing well known social debates as programme manager at Alliantie Digitaal Samenleven. Here she advocates for a society in which everyone can participate in moving towards the future. Wietske utilises skills she learned during her time in Scheveningen: *"I always look around, what are people good at? What is their story? How can we utilise that? That seed was planted during my time at Hotelschool and funny enough during inauguration."*

Her final piece of advice for you, our readers, is to enjoy your time but also: *"I would say, stay humble and be curious. Showing that you are willing to work hard while offering your help and asking questions is the best way to evolve."*

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SUCCESSES AND ACCOMPLISHMENTS



THE NEW COMMITTEE IN TOWN

The Events Committee (EventCie), founded by Club Bar Commissioner Goof Richelle van Gils, is responsible for creating and providing a platform where members can come together due to the unfortunate bar situation. They organise events widespread from sport tournaments, theme parties and everything in between. Goof: *"Super excited to work with such a motivated team, and I am looking forward to all the future events that we're going to host."*

EXCITING NEW SPONSOR: LONG-TERM PARTNERSHIP WITH ABN AMRO MEESPIERSON!



The Sponsor Committee is thrilled to announce our new, long-term partnership with ABN AMRO MeesPierson. This collaboration represents a significant step forward for our association and underscores our commitment to your growth and development. Over the coming years, you can look forward to valuable opportunities. This partnership is built to last, ensuring ongoing benefits for our members.

We extend our gratitude to ABN AMRO MeesPierson, and especially Roy van der Sluis, for their belief in our association's potential. Stay tuned for updates as we embark on this exciting journey!

UPDATE ON RECENT EVENTS: HOCKEYMATCH VS NYENRODE

Last September 6th, the field hockey teams of La Confrérie played a match against Business University Nyenrode. Many supporters from both teams travelled to Klein Zwitserland to watch the game. It was an exiting match with many goals. Despite La Confrérie leading for most of the game, we lost with 3-4. Luckily this had no impact on the 3rd, as members of both associations enjoyed a fun night together. A big thanks to EventCie for the organisation of this event!



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"THEN AND NOW" AN ODE TO HUIZE KATWIJK-HILTON

Dear Members and Alumni of Student Association La Confrérie,

With a mix of nostalgia and gratitude, we find ourselves writing this bittersweet farewell to our residence, Huize Katwijk Hilton, which has been our beloved home for an impressive 51 years.

Nestled in the Katwijkstraat, our house has witnessed generations of students, each leaving their indelible mark on its hallowed rooms. The walls have not only absorbed a lot of beer, but not to forget the countless marker made Picassos and quotes on the toilets.



We would like to thank our considerate neighbours, Dani and Sjon, who became a part of our house-culture throughout the years. We'd also want to thank Snert Huis, our sister house, for the many names on our wall. We are truly grateful.

As we prepare to leave Huize Katwijk Hilton, we carry with us the memories of Huisavonden, Back To The Stone Edges, Katwijken, Disputen avonden, parties and occasional culinary experiments. These moments have been the backbone of every Oud-Bewoner, Bewoner, HJ, and HJ-logee's shared journey.

While we bid farewell to this chapter, we do so knowing that the spirit of Huize Katwijk Hilton forever resonates with us. As we turn the page, we eagerly anticipate the fresh adventures that awaits us, grateful for the foundation this house provided.

With warm regards
and lasting memories,

Kasper van Emst – HO
Willem Brouwers – CFO
Stan Mouton – Papa
Thymen Erckens – HJ 6
Tom Verhoeven – HJ 13

HOOG!
1972 - 2023



Katwijk Hilton



Hospitality for a while...
Sedert 1972

01/10/2023

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A BIG THANK YOU!

*Our association is grateful for the fruitful collaborations with our sponsors.
Each sponsor truly brings something unique to our brotherhood.*

Our current sponsors are:

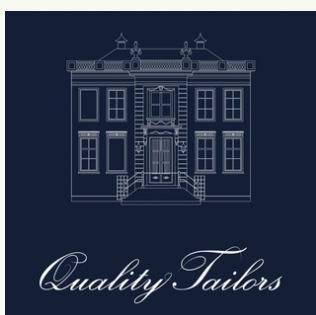


ABN•AMRO

 **Bohemian
birds**



 **InTension**



THE
N  XT
LABEL

DO YOU WANT YOUR LOGO IN THE NEXT EDITION?

*Julia de Man, the PR
Commissioner of the Board of La
Confrérie is happy to discuss
options.*

Contact:

PRcommissioner@laconfrerie.eu

Please send an email to secretary@laconfrerie.eu if you wish to be added to the alumni data base!