

TASTEMAKERS

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Bredemeijer
Group



HOW CAFFEINE CHANGED THE MODERN WORLD

*The art
of drinking
tea*



Proud grandparents Hans Kazan
and Olga Commandeur



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SOURCE OF INSPIRATION

Turning tea into an art, how would you do that? As it happens, the Japanese excel at it. This drink has been extremely popular since the 9th century which resulted in the creation of a real tea culture with relaxing tea ceremonies. Read all about the ins and outs of a Japanese tea ceremony in this issue.

Many stories were written about caffeine. After all, it's the most-used legal pick me up in the world. American journalist, Michael Pollan, states that caffeine-induced concentration and focus have shaped our modern world. You can find his story on page 16.

Grandchildren. We spoke to Hans Kazan about how magical it is to become a grandpa, even for the ninth time. Olga Commandeur is a proud grandma as well and elaborates on her connection with her grandchildren. Read heart-warming stories about family and special moments.

We thoroughly enjoyed putting together this issue of *Tastemakers*. It's filled to the rim with very inspiring stories. We hope you'll enjoy reading them!

Esther de Wit

Marketing Bredemeijer Group

P.S. You can view the collections of Bredemeijer®, Leopold Vienna and Zilverstad in our catalogue. You are welcome to order it on info@bredemeijergroup.com.



JAPANESE TEA CEREMONY



THE ART OF DRINKING TEA

Japan has a refined tea culture. The Buddhist monks Eichū, Siachō and Kūkai made the drink popular in the 9th century. At first, tea was mainly used for medicinal reasons, but over the years it turned into a relaxing ceremony. This is because drinking tea was linked to the ascetic Zen way of living.

The Japanese tea ceremony is held in a tea pavilion in a tea garden. Before participants can enter the garden they need to

take off their shoes and change in a dressing room. Guests receive a plain kimono, white socks and slippers. All other

redundant objects are left behind in the room. Then the guests continue to the waiting room where they wait until the host gives them a signal, telling them that all the preparations are finished.

Tokonoma pavilion

When it is time the guests walk through the tea garden to-

wards the tea pavilion. Before they enter they need to wash their hands and mouth in a special washing bowl. The pavilion itself is a very remarkable building. It's a small and sober building. Guests have to kneel and bow to enter the low entrance. This position shows humility and respect and dissolves any differences in rank or class. The inside of the pavilion is not decorated, with the exception of the tokonoma. This is a small alcove that cannot be entered. A long time ago the tokonoma would be decorated to give the tea ceremony a special and personal touch or to express a political stance. Nowadays the room is often decorated with flowers and Buddhist objects.

The ceremony

The tea ceremony is held in a specially dedicated room called the cha-shiatsu. All guests are assigned a spot where they take place in a kneeling position. The most important guests will face the tokonoma with their back. Because the host does not want to show off the decorations,

Teapot and bowls
Pucheng



this is seen as a sign of humility. Before they drink the tea, a few small appetizers and Japanese wine is served. The time that the guests spend eating and drinking is used to complete the final preparations. The host cleans all the utensils and then adds green tea powder to a bowl. Next, water is added which is slowly stirred with a tea brush. These actions are carried out with care, respect and attention to detail. When the host is finished, the tea will be presented to the guests. Mind you: there are also rules for drinking the tea. You need to pick up the bowl with your

right hand, then place it in your left hand. Spin the bowl in your hand until the side with the most decorations is showing to the other guests. Only then, you can take a sip. When you drink the last drops of tea, make sure to do this with a loud slurping sound as a sign of your appreciation.

When the ceremony is finished, all the utensils are carefully cleaned and stored away. Depending on the amount of guests and the hosts, a ceremony can last from one up to five hours.



Giftset Sendai with
serving tray Izumi



Teapot Tibet and
tea box with canisters

TIPS FOR ORGANISING A HIGH TEA



A high tea - or afternoon tea - is originally an English tradition. It was started by the ladies of the court, who organised a high tea to bridge the hours between lunch and dinner.



At a high tea all kinds of sweet and savoury bites are served with different types of tea. In this article we'll give you tips for organising a high tea!

Start planning on time

Quite a lot of work goes into planning a high tea. For starters, you need to think about what kind of sweet and savoury bites you want to make and serve, what types of tea you want to serve and how you want to decorate your table. We recommend to take 2-3 days for organising it all. That way, your high tea will be one for the books!

High tea savoury bites

- Sandwiches with for example smoked salmon and cream cheese, spicy cheese with rucola or tomato-mozzarella.

- Cold soup served in a glass like a courgette-avocado soup or a tomato gazpacho.
- Puff pastries with walnut and goat's cheese or spinach and sundried tomatoes.

High tea sweet bites

- A fruit bowl with seasonal fruits. For example, seasonal spring fruits are strawberry, apricot, cherry, melon and nectarine.
- Chocolate fondue with different kinds of fruit for dipping.
- Macarons.
- Homemade cakes or muffins (it's also fun to decorate these during the high tea).

Tea for high tea

Putting out different types of loose tea is a nice touch if you really want to make your high tea a special occasion. You can

do this by serving the tea in a tea box with canisters, but a decorated dish also looks very festive. To serve loose tea you do need a tea filter or a teapot that already has a tea filter. You can also put out a variety of teapots on your decorated table from which you pour out the different types of tea. For example, a cast iron teapot, a nice coloured teapot, a glass teapot or a different model.

Tea types that go well with a high tea:

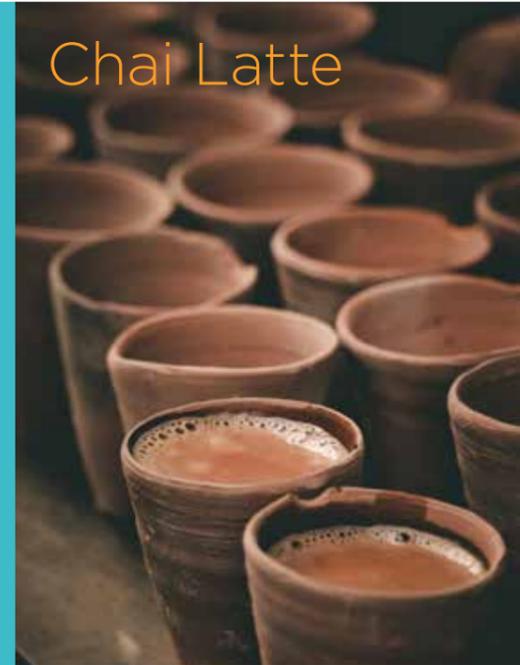
- Oolong tea: a light tea with delicate, floral-like to rich flavours.
- Floral tea: light tea with a natural sweetness.
- White tea: light tea with fruity or floral notes and a crisp finish.
- Mint tea: a delicious classic is fresh mint tea with honey.

A traditional Indian chai is made with loose tea, herbs and spices, milk and water. By letting it steep all the flavours make for a full and intense taste experience. This is how you make a chai latte:

What you need: 4 tea spoons loose black tea | 2 cardamom pods | 2 cloves | 1 star anise | 1 peppercorn | half a tea spoon cinnamon | half a tea spoon ginger powder | half a vanilla stick | a dash of nutmeg | 2 cups of milk | honey

Preparation: 1. Put the cardamom, cloves, star anise and peppercorn in a mortar and bruise with the pestle. 2. Put the milk in a pan on medium heat. 3. When the milk is warm, add the tea, the herbs and spices, the ginger powder, the vanilla stick, the nutmeg and the cinnamon. 4. Let simmer for 10 minutes but don't bring to a boil! 5. Strain the mixture. 6. Pour into a high glass and add a tea spoon of honey to taste.

Chai Latte



THE MOST DELICIOUS TEA RECIPES

Iced tea! The perfect drink for a sunny day, or to drink during your workday. You can buy many kinds of iced tea in stores, but it's even more fun to make it yourself.

What you need: 1 litre of water | 8 to 12 grams loose tea | fresh fruit | sugar or honey | ice cubes

Preparation: 1. Fill a large pitcher with 1 litre of water. 2. Add the loose tea and put in the fridge. 3. Let steep for 8-12 hours, it's easiest to do this overnight. 4. Take the pitcher out of the fridge and strain to remove the loose tea. 5. Cut up the fruit and add it to the pitcher. 6. Add a tablespoon of sugar or honey to taste. 7. Fill a glass with ice cubes and pour in your iced tea.



Ice tea maker 1,2L

When you make your own iced tea, the possibilities in flavours are endless. Our favourite iced tea flavour combinations are: white tea with peach, lemon and a little bit of honey; green tea with lemon, ginger and mint; Earl grey with orange and lemon; rooibos tea with mango, lemon and orange; lemon verbena tea with ginger, cucumber and orange.

Iced tea





Hans Kazan | Illusionist | Proud grandpa of nine grandchildren

Hans Kazan:
"BECOMING A GRANDPA IS MAGICAL, EVEN FOR THE 9TH TIME"

Hans Kazan has been living in Spain with his wife, Wendy, for 21 years. During this time, Hans became the proud grandpa of no less than eight grandsons and one granddaughter. Although most of his grandchildren were born in Spain and live near Hans, at home they all speak Dutch.

Only one little sprig lives in the Netherlands. Fortunately, grandpa Hans travels to our little chilly country nearly each week for work which enables him to still see his grandson, Oliver, on a regular basis. All the grandchildren of the family do not refer to Hans as grandpa. They know him as 'Hans Kazan'. "Our oldest grandson

started calling me that quite spontaneously and we've always kept it going."

Magical

"I first became a grandpa ten years ago; it was a very special moment. And yet, after nine grandchildren, a birth like that is still quite miraculous. Despite being used to

magic due to my profession, it still feels incredibly beautiful to, time and time again, hold such a lovely new person in my arms. It does, however, always surprise me as to how unbelievably fast the grandchildren grow up and resemble each other which, in itself, is quite magical too."

Love and act like crazy

"What I like best about the grandchildren is that we are not only crazy about them, we also play crazy tricks with them and vice versa. We are active grandparents and they enjoy coming to our house. The grandchildren refer to it as 'the cabin in nature'. It so happens that they live near the coast and



Photo album Crown

we a bit further inland which gave us a fairly big garden with a small river running through it. As soon as the grandchildren arrive, they climb the trees and start collecting chairs and blankets to build huts. They also enjoy walking alongside the river to spot insects or do tricks together such as making a lump of sugar disappear. These are just small things, but we hugely enjoy it together."

Birthdays

At Kazan's place they celebrate the grandchildren's birthdays in special ways. The fact is that each grandchild has its own birthday tradition. "For example, where our grandson Kenzo is concerned, we always go on a day trip for his birthday and we try to come up with a different one each year. Preferably somewhere exciting, such as a funicular or wildlife park. Currently, the younger grandchildren are too small for this, but we do enjoy walking the 'Boardwalk' with them; an incredibly beautiful long trail alongside the dunes and the sea. When they get older, they can choose their own birthday tradition too."

Special gift

At a later age, all the grandchildren get a special gift; a personal photo album. "We used to give one to our own children as well and we are now continuing this tradition for our grandchildren. We start by selecting a high-quality photo book and arrange for the photos to be beautifully printed. Then, Wendy will provide all the photos with a hand-written story or anecdote. We consider it very important to

present our grandchildren with the valuable memories that we, together, created. This makes a personal photo album not only an original gift, but a lovely keepsake for later as well. We attribute great value to that."

Memories

"We consider it especially im-

portant to enjoy one's grandchildren as much as possible. Create memories together as they are incredibly valuable. In addition, we also try to instill self-confidence in our grandchildren so that we'll be able to say in a number of years; just look at the happy and fortunate people they've become."

Olga Commandeur:
"WHAT'S GREAT ABOUT BEING A GRANDMA IS THAT YOU LEARN SO MUCH IN THE PROCESS"

From baby/toddler swimming to walking and cycling. It shouldn't come as a surprise that Olga Commandeur prefers to be active with grandson Jamairo (4) when it's her day to babysit him.

"My husband and I have three grandchildren, of which the two youngest were born this year. Those cute little mites, lovely! And we're by no means settling down as there's another one on the way!"

Special bond

From day one, Olga's had a very strong and special bond with grandson Jamairo. "I was allowed to witness his birth, which was a special moment in its own right. I relived the

feeling of becoming a mum myself for the very first time, I thought it was wonderful. I was so proud of my daughter and my grandson. From the first moment that I saw his radiant dark eyes the love I felt for him was unconditional. Ever since Jamairo was born I have a fixed day for babysitting him, which has strengthened our bond even more."

Quality time

"As a mother I had to divide my



Olga Commandeur | Former athlete and presenter | Proud grandma of three grandchildren

time between my work and my children. The time I share with my grandchildren is quality time. Every time they visit, the entire day is all about them. It also enables me to fully experience the grandchildren's development. It's pretty cool to see how they, as children, develop, grow and blossom."

Active grandma

Olga includes lots of active activities when spending time with her grandchildren. "Exercise is very important to me, which obviously stems from my personal background. Playing and exercising together not only strengthens the bond, it's also of benefit to your own health. Thankfully, Jamairo is quite an active little guy and loves to set off together. From childhood on I took him to baby and toddler swimming once every

week. He absolutely loved it! And now that he's grown a bit bigger, we like to walk on the beach or go cycling."

Habits

"Because of my fixed babysit day, Jamairo and I developed our own habits. For example, we like to go to 'our' playground. Always by bicycle and straight to the climbing frame upon arrival where we've developed our own game. We



Money box Car

play it time and time again and he still loves it as much as the very first time. I enjoy that immensely. I hope to have personal traditions with all my grandchildren in a number of years. At this time, the youngest are still a bit too small."

Great example

"We try to create a lovely place for all our grandchildren where they will always feel at home. In this respect, my parents are a great example; all the grandchildren visiting at the same time; it's just one big crazy party. We try and celebrate holidays such as Sinterklaas, Christmas or Easter together and I always look forward to it in great anticipation. On these days we find it important to spoil our grandchildren and to present them with a lovely, good-quality gift. Finding the perfect gift can be quite a chore, but where Jamairo is concerned something with cars will always go down well. He absolutely loves them! After all, there is a reason why he sometimes refers to me as 'Granny Tesla', named after my car."

Follow your heart

"What I find so great about being a grandma is that you still learn so much in the process. The grandchildren may learn from you, but you will also learn from them. The interaction with a little one will make you learn more about yourself. My message to our grandchildren in particular is that they must discover the world. Do what you like to do, follow your heart and your dreams."

SHOPPING

Duet® Design Boston
1,2L | Stainless steel
111004



TEA TIME!

Duet® Design Saturn
1,2L | Stainless steel
111003



Silhouet Umea
0,5L | Stoneware
White **142007**
Black **142008**



You are beauteaful!

Duet® Bella Ronde
1,2L | Stainless steel | Oxford Blue
101007



Duet® Bella Ronde
1,2L | Stainless steel | Cream-white
7304WC



Duet® Bella Ronde
1,2L | Stainless steel | Matt black
101006



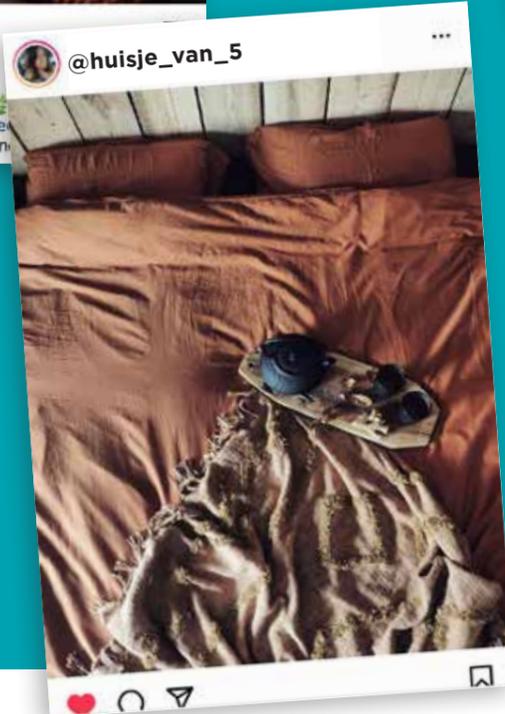
Bredemeijer Group @ social media



44 vind-ik-leuks
rabbitbearco My zen space
knitting up this @brooklyntwee
cabled diamond pattern design



49 vind-ik-leuks
florenprovence Découvrez notre Thé Vert biologique @plantasia.evasion au Gingembre et aux deux Citrons. ... meer



44 vind-ik-leuks
huisje_van_5 My zen space
knitting up this @brooklyntwee
cabled diamond pattern design



brede meijer en 142 anderen vinden dit leuk
cocktalicious PASSION CAIPIRINHA 🍹
Tropical vibes all over met deze zomerse temperaturen. En dan maak ie niet een... meer



living.elements



wantcoffeede



bromojito inspiredbymaartje



120 vind-ik-leuks
casa_mi_su Vandaag dan eindelijk de deur open! plinten, mega happy! Probeer morgen foto's maken 📸 Zo ook nog van de supergrote...



interieurvanmies



334 vind-ik-leuks
living.elements Werbung
Früher standen und hingen bei uns überall... meer
Alle 37 opmerkingen bekijken
inspo_deko_more_Cool 🍷



57 vind-ik-leuks
babymimi_official Baby Mimi's Nursery
Alle 3 opmerkingen bekijken

COCKTAILS



Spicy Mango Margarita

Recipe by @Cocktailicious

The Spicy Mango Margarita is a classic Margarita with a twist. You can make this cocktail with fresh mango. In that case you use a blender to make it. For this cocktail I used mango lemonade by Mucho Mango by the brand Arizona. Instead of

Ingredients: 45 ml Tequila | 20 ml Triple Sec | 10 ml lime juice from half a lime | 30 ml mango juice (Mucho Mango)

Tools: cocktail shaker | jigger

Preparation: 1. Start by rimming the rim of your Margarita glass with cayenne pepper. 2. Use your jigger to add 45 ml Tequila, 20 ml triple sec, 30 ml mango juice and 10 ml of freshly squeezed lime juice to a shaker with ice. 3. Shake until the shaker becomes frosty. 4. Pour into your Margarita glass without the ice. 5. Garnish the glass with a nice slice of mango.

Spice it up with a rim of cayenne pepper

The flavours of this Mango Margarita go very well with the taste of cayenne or cayun. Cayun is a little less spicy. To rim your Margarita glass you need to rub the inside of a lime over the rim of your glass. Then sprinkle cayenne pepper on a plate or cutting board and dip your rim in the powder.

blending, I shook the cocktail. Do you want to make a Frozen Mango Margarita? Then freeze your mango a day in advance or add a glass full of crushed ice to your blender. This way your cocktail will have a slushy effect.

Margarita inspiration

There are many variations of the classic Margarita. Besides the popular Strawberry Margarita, you also have the Blue Margarita and the Watermelon Margarita. Another popular choice is the Pineapple Margarita with a tasty cayun rim!



You can find more recipes on www.cocktailicious.nl



*Cocktail Box:
Preparing tasty cocktails at home!*

Recently, we've discovered many things. We found out that dinner at home can be just as tasty as it is in a restaurant and that we can turn our house into a cocktail bar by creating some exceptional cocktails. Nowadays, you can even have a cocktail box delivered with all the required ingredients for preparing fun cocktails at



home! We ordered a cocktail box from J.D. Hospitality and put it to the test. Are you curious about our experience? Quickly read on!

What is a cocktail box?

A cocktail box is a deluxe packet containing everything you need to prepare cocktails at home. The following items can often be found in a cocktail box; a shaker, a number of cocktail recipes and how to prepare them in the form of an instruction video and the cocktail ingredients (including fresh or dried fruit and syrups). Ensure that you have some proper cocktail glasses at the ready!

How does it work?

If you would like to make cocktails at home this is a great, low-threshold way of doing just that! First you must determine what type of cocktails you would enjoy. Focus on your favourite flavours to then select a cocktail box of your liking. Once done, you can rest at ease until the cocktail box is delivered to your home. What we considered positive was, when we ordered the cocktail box, that it isn't necessary to stock up on all kinds of ingredi-

The Moscow Mule

A fresh cocktail with a kick: That's the Moscow Mule! It's easy to prepare and an absolute jaw dropper to look at. This is how you make it!

Ingredients: Vodka 45 ml | ginger beer 120 ml | juice from half a lime | ice cubes | lime wedge | sprig of mint

Tools: copper cup | strainer

Preparation: 1. Squeeze the juice from the lime and strain the juice. 2. Fill your copper cup with ice cubes and add the lime juice. 3. Pour in the vodka (45 ml) and ginger beer (120 ml). 4. Garnish the glass with a lime wedge and a sprig of mint.



ents to only use some of it and store the remainder in the cupboard. As it happens, the box contains measured quantities.

J.D. Hospitality

The deluxe cocktail boxes by J.D. Hospitality are as complete as can be. We recommend that you use the box within a week and to meanwhile store fresh products in the refrigerator. The vision behind these cocktail boxes is that you should always be able to enjoy a lovely cocktail.

"The power of the box lies not just in the drinks, but in the full experience. Life's too short for mediocre drinks!"
- J.D. Hospitality



Scan the code for more information on cocktail boxes.



Caffeine-induced concentration and focus have shaped our society for an important part. The coffee influence goes back centuries. This is the tantalizing proposition of Michael Pollan, an American journalist. He even dares to claim that the French would never have stormed the Bastille without coffee.

Text Tony van der Giessen

Historians have been examining the issue as to how foodstuffs have co-shaped our civilisations for quite a long time. One of these foodstuffs would be caffeine. It surely can't be so that such an everyday product with a much subtler effect could have had such an impact on the course of history? But that, however, is exactly the central proposition of **Michael Pollan**, renowned journalist in the field of food, in his audio book *How Caffeine Created the Modern World*.

Pollan, known through his Netflix series *Cooked*, wasn't immediately convinced of the dominating influence of caffeine. Only after ceasing drinking coffee, upon the recommendation of experts, did he observe the 'invisible' yet 'all-encompassing' effect of coffee. "It feels a bit like an existential crisis. Is that how you feel when suffering from ADD?" he wonders. "I feel like an unsharpened pencil and can't even concentrate for a minute at a time." Recognisable. And a rather awkward situation for a writer to be

HOW CAFFEINE CHANGED THE MODERN WORLD

in, Pollan mentions. He did manage to gain an important insight; being 'under the influence' of the slightly psycho-active stimulant just about equals the basic awareness of mankind. After all, about 90 percent of the world population consumes caffeine on a regular basis. That surely must have left an impression.

Coffee houses as breeding grounds

Coffee found its way into our modern world via the Arabs. Not only the coffee bean was imported, the same applied to coffee houses that shot up like mushrooms in the Ottoman Empire in the 16th century. According to Pollan these were 'strikingly liberal' places where discussion and slander ruled the roost. In Europe as well, drinking coffee was often a social affair. The first coffee house opened in Venice around 1640 and the phenomenon rapidly spread to bigger cities such as Paris and London.

Coffee houses developed into democratic breeding grounds that were even regarded as a threat to the British monarchy. "These areas can be considered the internet of their time", Pollan states in his audio book. "You paid a *penny* for the coffee, but what you got in return was a wealth of information in the form of newspapers, books and magazines." For this reason coffee houses were nicknamed *penny universities*.

The change the coffee house championed, was feared to such an extent that King Charles II decided to close the coffee houses. "He was afraid of plots hatched in the coffee houses and regarded them as dangerous and seditious places for rebellion", Pollan states. This is why the king tried to forever close the doors in 1675. But nobody listened and the coffee owners offered resistance, kept their houses open and the king, ultimately and pitifully, ceased his mission.

Enlightened thinking catalyst

Michael Pollan raises the idea that caffeine, with its stimulating and sharpening effect on the mind, was an enlightened thinking catalyst. "It was early on that they established the link between the rise of rationalism and coffee", says the American. The journalist is not unique in his thinking. Historian **Wolfgang Schivelbusch** wrote: "Rationality made

its entry in human physiology through coffee." Where the Middle Ages were characterised by the mystical, the dreamy, stunned by the consumption of alcohol, modernity became its contrast and with it its focus on the clear, supported by caffeine. Pollan wonders whether the French would have also climbed the barricades during the storming of the Bastille without coffee. "It's hard to imagine that the revolution was stimulated in taverns where alcohol triggers the Dionysian, while coffee, on the contrary, appeals to the Apollonian."

Stephen Snelders, a historian researching the effect of caffeine on Dutch society at Utrecht University, finds this conclusion somewhat exaggerated: "Although much can be said for the civilisation theory, it's a different story altogether on further reflection." The coffee house made its entry in the Netherlands in the 17th century. As a regular supply of coffee beans was basically non-existent, the name 'coffee house' was mainly used to launder alcohol consumption. "Typical of the coffee houses was a lot of smoking and drinking of alcohol. They weren't exactly the most civilised of places." The area around the Dam in Amsterdam boasted a concentration of coffee houses where many traders spent their time. A volatile place where a lot of money was gained and lost.



Coffee & tea maker Copper

Snelders agreed that coffee fulfilled a modest role in the civilisation offensive of modern life. Particularly so when coffee took root in the second half of the 19th century. Coffee enabled emerging total abstinence movements. Prior to coffee total abstinence was inconceivable. Healthy water wasn't available; watery boiled beer, stripped of germs, was considered drinking water. "All socio-political groups had their own coffee houses. They were intended to restrain disorderly behaviour. Coffee was deployed as a means of discipline, as a civilian tool."

Beer break became coffee break

According to Snelders you should not regard coffee as the one and only cause of complicated historical processes but rather as something that fits the modern era well. Snelders: "Coffee was a good match for capitalism and protestant work ethics." Michael Pollan confirms this: "Coffee arrived in Europe at precisely the right



Espresso maker Ancona

time.” Dangerous manufacturing work, introduced during industrialisation, demanded precision and focus which caffeine provided for on request, the journalist claims. The previously common beer break was replaced by the coffee break. Snelders, however, lays more emphasis on coffee as a support for boring thinking in a chair behind a desk; it enables office clerks to stimulate their brains.

Be that as it may; caffeine accomplished something miraculous. It ‘dramatically’ increased human productivity by challenging the then understood natural laws of thermodynamics. At the start of

the 19th century human energy was understood in terms of calories. Problem; coffee doesn’t have any. So how can it have such a production-increasing effect? We now fully understand this - caffeine happens to block adenosine, the molecule that makes you feel sleepy. Then, however, the question arose; is it possible, a remedy without a downside?

If something is too good to be true, it usually is. Pollan: “From the start, the blessings of coffee were closely connected to the sin of slavery and imperialism. Organised in a system of brute rationality that can really only have been stimulated by coffee.” Here Snelders hit the

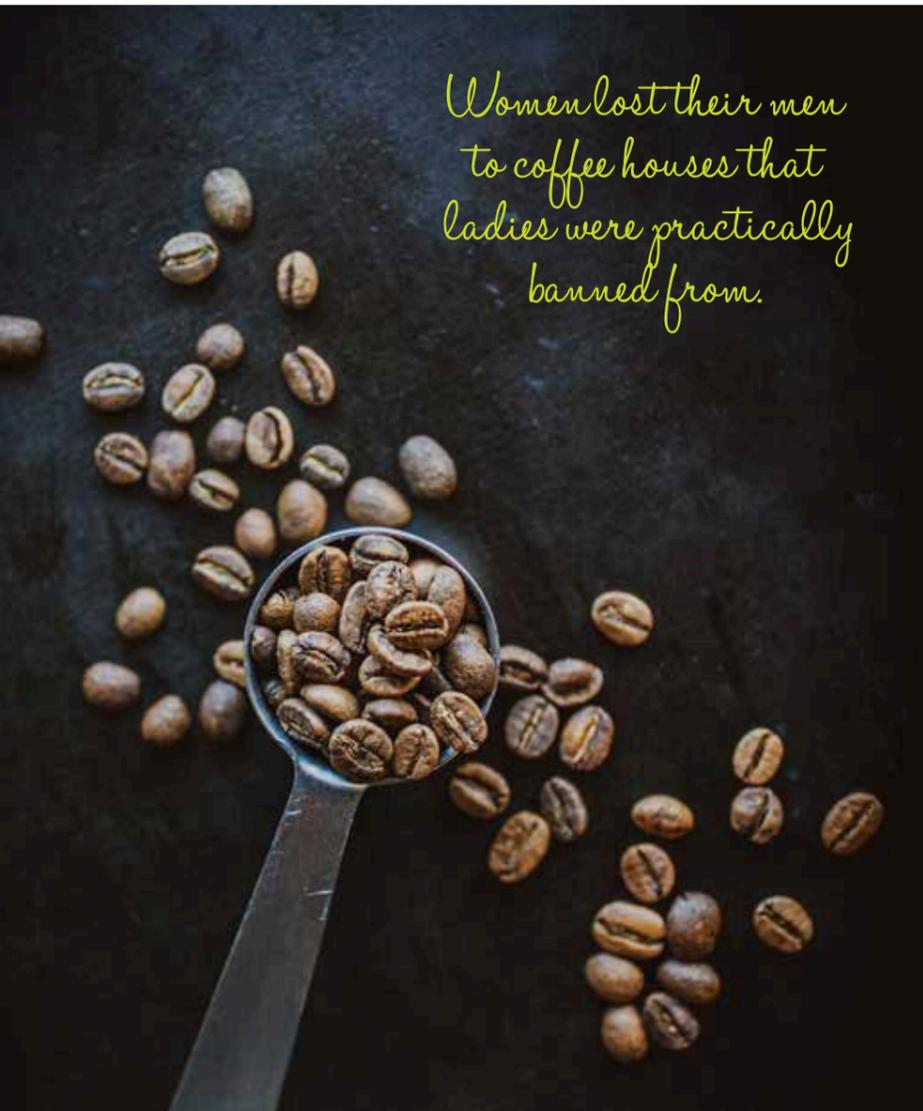
brakes as well. Is coffee the villain here? Coffee was usually consumed with sugar; who can claim that sugar wasn’t the stimulant of our desire, the historian wonders. We will, most probably, never get the right answer to the chicken-and-egg question. It is, however, a fact that coffee, with or without sugar, incited a desire that wanted to be fulfilled by coffee plantations where slaves did the work.

Coffee castrates

This wasn’t the only problem. Coffee could also cause less excitement between the sheets, wives and doctors complained. British women raised the alarm on this in the 17th century. Women lost their men to coffee houses that ladies were practically banned from. And when their men finally came home, it was with little virile power.

Pollan is weighing the pros and cons; is caffeine ‘a boon or a bane’? Or, has the influence of caffeine on modernity turned out to be a blessing or a curse? Coffee is a lucky moment. A ritual. A good start of the day. A social binder. Furthermore, it enabled us to perform on request in a busy and modern working life. But wasn’t it the productivity-increasing caffeine that ensured that there would be a demand for that? An interesting question and most certainly so in times that the cry for sustainability is becoming louder. In this sense, coffee ensures a vicious circle. Michael Pollan may have the most striking description: “Caffeine gives us the tools to adapt to a world that created caffeine.”

Women lost their men to coffee houses that ladies were practically banned from.



SHOPPING



Cocktail mixing set
5 pieces
LV233023

Ice bucket double walled
with lid and tongs | Stainless steel
LV243002



Champagne cooler
single walled
Stainless steel
LV223004

May all your joys be pure joys and all your pain champagne



Champagne cooler
double walled | Stainless steel
LV223005



Bottle cooler double walled
Stainless steel
LV213007



Gin Tonic set
5 pieces
LV237000





6 TIPS TO TEACH YOUR CHILDREN HOW TO SAVE MONEY

Learning how to save money is a process that takes time to develop. Therefore, it's smart to start teaching children about money, saving goals and how to go about saving from a young age. The younger children are when they learn how to handle money, the easier it will be for them when they grow up.

We have 6 tips for you to teach your children how to save!



Teach the difference between 'I want' and 'I need'

The most important lesson is learning the difference between 'I want' and 'I need'. Basic needs like food, shelter and clothing and such fall under the category 'I need'. Everything that they don't need to survive falls under the category 'I want'. When they have learnt this concept, they can move on to the next step.



Create saving goals

As soon as they know the difference between 'I want' and 'I need', you can start with creating a saving goal. A saving goal is an item (or amount of money) that falls under the category 'I want', because saving money needs to become more attractive to the child. Do they want a new toy? Take that as a saving goal.



Create a reward system

If a child has come up with a big saving goal, you can offer to help pay for a part of the amount. Example: the saving



goal is 50 euros. When your child has saved half of this amount, you could give them a bonus of 15 euros. This way saving becomes easier and more fun!



Give children a place to store their savings

Saving becomes even more fun when your kids have a fun place to store their savings. At Zilverstad we have a broad collection of silver colour money boxes in all kinds of shapes and forms. For example, we have a unicorn, a hedgehog and a truck! With such a fun money box, learning how to save will be a piece of cake!



Let your kids earn their own money

When you're teaching your children how to save it is important to also teach them that you have to earn it. For example, you can let them do chores around the house for a small amount of money (putting away their toys at the end of the day, or cleaning something around the house). Nowadays, a lot of children get a weekly allowance. You can come to an agreement on how many hours' worth of chores they have to do for the amount

ZILVERSTAD



of money that they get. This way you teach them how to save and that hard work is rewarded.



Give the right example

Learning how to save starts with the parents. Parents can give the right example by having open conversations about money at home. For example, show them that you put away money for emergencies every month. Or that you are already saving for your pensions. By making learning about money a part of their daily routine, young children learn how to handle money. Tip: place a money box in a common area such as the living room. Every family member has to put in a small amount of money each week. When you have a nice amount you can do something fun with your family!

SHOPPING



Children's cutlery Pets
4 pieces | Stainless steel
4256070



Money box Cube Pets
Silver colour
6025060



Children's cutlery Miffy vehicles
with board book
4 pieces | Stainless steel
4257070

KIDS FUN!



Photo album Baby
Silver plated lacquered
8108261

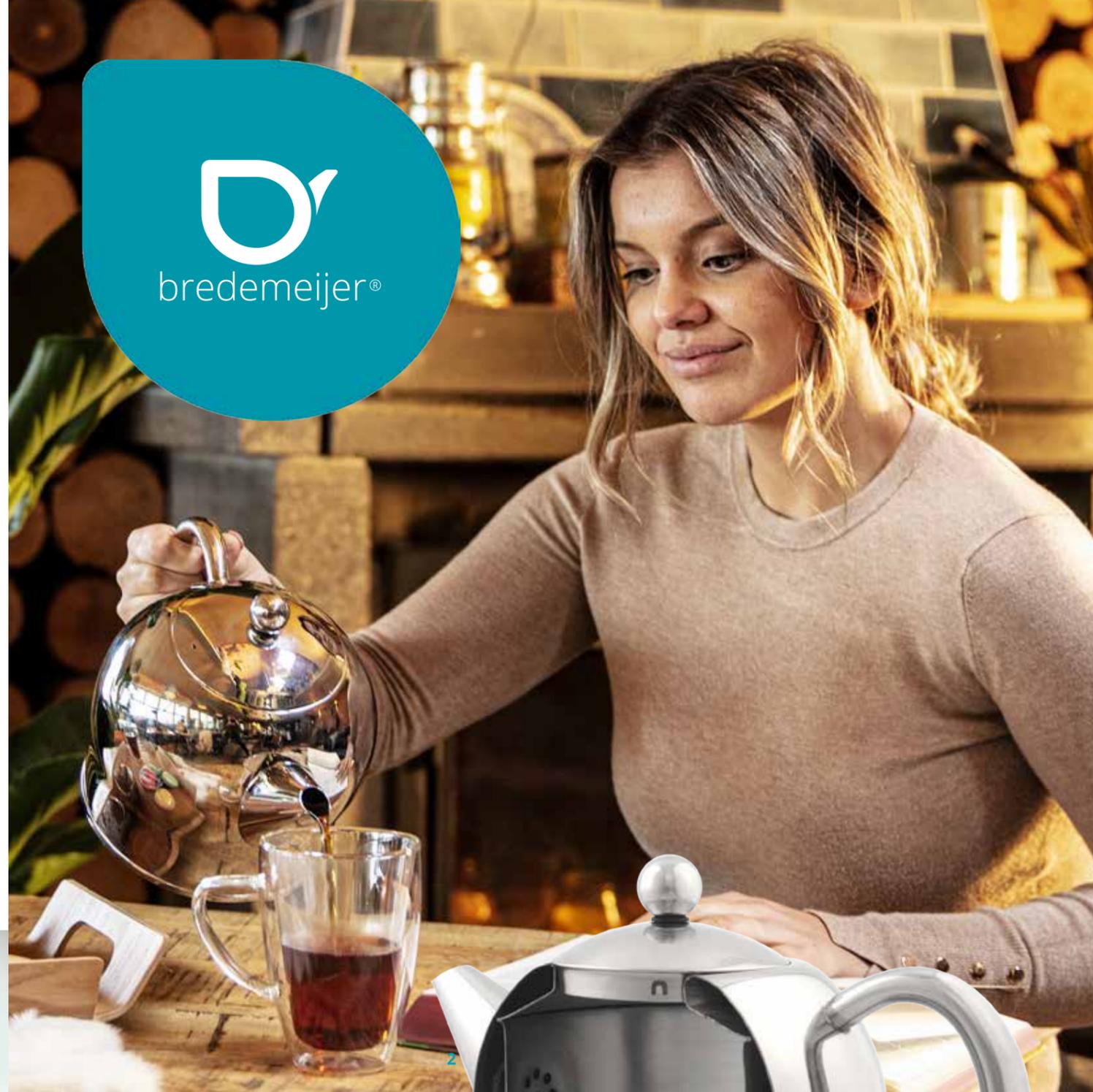


Music box Bear and moon
Silver colour
8107261

*Dream big
little one*



Money box Hedgehog
Silver colour
8110261



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