



Heritage Project

Hello!

We are Maarten and Joanne Wouters

(The Wouters sent their story through the link on our Heritage Project page! Everyone is welcome to do the same - share a bit of your story by [clicking this link](#) and then hitting the Share Your Story button at the top of the page. We love hearing from you! Thank you, Maarten and Joanne!)



Maarten was born in Zeeland, Netherland. Joanne was born in Luxembourg, Luxembourg. Maarten emigrated as a 19 year old farmer to Luxembourg and voila! We farmed for 10 years together in Luxembourg and 1996 came as a young family with three little girls to Bowden, Alberta.

In Luxembourg they have the Saint feast day, when there will be a fair, special mass and big family dinners. It's called "Kirmes". We always had a family celebration on May 1st, as well, as that was the day that Maarten started faming in Luxembourg.

As the climate in Luxembourg is very favourable, there was a lot of fruit picking, conserving and freezing to do. But we do like the snow and cold here and definitely the blue sky.

(Leona & Blaine have known Maarten and Joanne for years, as their kids are about the same age. The families were involved in many of the same activities and always enjoyed each other's company!)



The Wouters' Recipe - Crepes

Our family favorite recipe is pannekoeken (crepes)

- 3 Tbsp butter
- 1 Tbsp sugar
- 3/4 cup milk
- 1 cup flour
- 1/2 cup water
- 2 eggs
- 1 1/2 tsp vanilla
- 1/8 salt

Mix all ingredients together and feel the density of the dough, which should be easy to pour but not too runny. Pour more milk or water in to it to make it feel right.

Put oil into crepes pan and heat it up, put dough in and fling it around so it will make thin crepes.

You can decorate them with strawberries, or cheese, or just plain whipped cream and sugar. Bon Appetit!