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The Beer Duo: Jasper van Schie and Marijke Vuik

A Beer Shop for Novices and Experts Alike

• by Molly Quell

There are some places well worth leaving The Hague for, especially when beer is involved. Flink Gegist, a new speciality beer store in Delft, is one such example.

Despite years of previous experience in the hospitality industry, co-owner Jasper van Schie admits that he and his wife/business partner Marijke Vuik, do not have an official business strategy when it comes to the store. They just want people to enjoy beer as much as they do – and they really do enjoy beer. Currently operating Bier Café Doerak in Delft, the duo were looking for a new challenge, which they found when a location ideal for a beer shop became available on the Oosteinde in Delft.

Flink Gegist, which roughly translates to 'substantially fermented', will carry around 700 different beers,

including a wide selection of Dutch microbrews. But this won't be a shop that has you stumbling around pretending you know what you are looking for before you grab a random bottle from the shelf. Van Schie and Vuik have installed a coffee machine so that customers can enjoy a cup of coffee whilst discussing beer with well-informed and welcoming staff. Each beer will even have a specially designed label to explain its qualities – making selection confusion a thing of the past.

'It's about the experience more than the product,' van Schie says. Their goal is to create a friendly atmosphere where novices can feel comfortable asking questions while experts can choose from an expansive selection.

Flink Gegist is located at Oosteinde 227 in Delft and will open on October 4th, 2012.

Twitter: <https://twitter.com/flinkgegist>
Facebook: <https://www.facebook.com/FlinkGegist>
Trains run from Den Haag Centraal station to Delft station on a regular basis with a travel time of around 12 minutes.

Advertorial



Warm Cookies for Cold Days



Just because you are lactose and gluten intolerant, have an allergy or just prefer vegan food doesn't mean you shouldn't be able to enjoy cakes and cookies.

MijnCake is specialised in creating cakes for individuals with all kinds of food allergies, intolerances and preferences. The cakes and cookies are made of ingredients that are carefully chosen and are mostly organic, fair trade and locally sourced.

It all started when MijnCake founder, Vera Develing, discovered that she was lactose and gluten intolerant. Ever since, she started to look for different possibilities and solutions: 'I started to adapt recipes. For example, instead of wheat flour, I use spelt flour in my recipes,' Vera explains.

Imagine a plateful of delicious vegan cookies fit for gluten intolerant people! That is possible and Vera recommends her favourite cookie recipe, peanut butter banana cookies, which are both tasty and easy to make.

Peanut Butter Banana Cookies

For a batch of approximately 16 cookies you will need:

- 150 grams peanut butter
- 90 grams vegetable butter
- 70 grams cane sugar
- 50 grams caster sugar
- ½ banana
- 125 grams spelt flour
- 1 teaspoon baking powder



- a pinch of salt
- baking tray, baking paper, two bowls, hand mixer, fork

Begin by preheating your oven to 190°C. In one bowl, mix together the peanut butter, butter and both types of sugar. Add the banana to the mix. Sift the flour into the second bowl and mix it together with the baking powder and salt. Add it to the peanut butter - banana mix.

Lay a piece of baking paper on your baking tray, and then form little balls out of your dough (about 3 cm). Arrange the balls on the baking tray and gently flatten them down with your fingers or a fork. Put them high in the oven and leave to bake for about 10 minutes. After baking, remove the tray from the oven and leave the cookies to cool down. Then enjoy!

Did you enjoy this recipe? If so, then MijnCake has plenty more for you to try. In fact, MijnCake has a special offer for the readers of *The Underground*! Below you will find a discount coupon you can use on a MijnCake order. The coupon is worth two Euros and is valid during the months of October and November.

For more information, orders and your discount, visit: www.mijncake.com

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