

Battle of Vlaardingen 1018 - 2018, 9 - 10 June 2018

Food for re-enactors

It's not necessary to bring any food or drinks to the event because all you need will be available at the event terrain, and mostly for free. You won't need to go out shopping. But if you want to, you can bring your own food and beverages.

Friday evening

Food and drinks are for sale at:

- Gaby Bügler (sausage rolls, salmon rolls, crepes),
- Modern snack bar (chips, hamburgers, etc.),
- Beer bar Vulcaan brewery,
- Mead stalls.

Saturday and Sunday from 07:00

For free: distribution of ingredients for breakfast, lunch, and authentic cooking (see list below). All ingredients are stored in a refrigerated truck. Fish, meat and chicken can be collected in the afternoon.

If you need anything that's not on the list, you must bring it yourself.

Saturday and Sunday all day

If you don't want to cook, food and drinks are for sale at:

- Gaby Bügler (sausage rolls, salmon rolls, crepes),
- Several modern counters: chips, hamburgers, sandwiches, crepes, pasta bar,
- Barista,
- Beer bar Vulcaan brewery,
- Mead stalls.

Sunday from 17:00

- Free soup and bread.

Water

Fresh drinking water is available in the showers/toilets area, at the edge of the encampment.

Burning wood

There will be plenty of burning wood for cooking.

Smokers

Cigarettes and tobacco will not be for sale at the event terrain, so bring your own. Don't smoke in front of the public.

Restaurants

The nearest place is Polderpoort Sushi Restaurant, at a 10 minute walk from the encampment (next to the re-enactors parking place). They are not cheap and you may have to make a reservation. In the Vlaardingen town centre, 2 - 3 km by foot, 10 minutes by car, there are restaurants of all sorts.

Ingrediënten

brood

boter

kaas

leverworst

jam

pindakaas

chocopasta

eieren

bacon

corn flakes

appelen

pruimen

komkommers

bleekselderij

venkel

slakroppen

uien

lente uitjes

radijsjes

champignons

knoflook

linzen

witte kool

pastinaak

meiknolletjes

prei

rozijnen

olijven

makrelen gerookt

worstjes (varken)

varkenslappen

halve kip

veggi burgers

meel

honing

sla olie

azijn

zout

peper

feta

kwark

mosterd

melk

sinaasappelsap

appelsap

Ingredients

bread

butter

cheese

liver sausage

jam

peanut butter

chocolate paste

eggs

bacon

corn flakes

apples

prunes

cucumbers

celery

fennel

lettuce

onions

spring onions

radish

mushrooms

garlic

lentils

white cabbage

parsnip

turnips

leek

raisins

olives

smoked mackerel

pork sausage

pork steak

half chicken

vegetarian burgers

flour

honey

salad oil

vinegar

salt

pepper

feta

cottage cheese

mustard

milk

orange juice

apple juice

Zutaten

Brot

Butter

Käse

Leberwurst

Jam

Erdnussbutter

Schokoladencreme

Eier

Bacon

Corn Flakes

Apfel

Pflaume

Salatgurke

Staudensellerie

Fenchel

Kopfsalat

Zwiebel

Frühlingszwiebel

Radieschen

Champignons

Knoblauch

Linsen

Weißer Kohl

Pastinaken

Rübe

Lauch

Rosine

Oliven

Gerauchte Makrele

Schweinefleisch

Schweinefleisch

Halber Hühn

Veggi Burger

Mehl

Honig

Salatöl

Essig

Salz

Pfeffer

Feta

Quark

Senf

Milch

Orangensaft

Apfelsaft