



public void Christmas();

Year 2023/2024- EWInterfest - 22 December

Introduction

From the secretary

With the traditional Dutch Christmas weather, the holidays are finally approaching! We as board are looking forward to a small period of quiet, but first we will end the year with a bang: The EWInterfest! This new activity should make the last FriAD of the year something to look back on, even if though tomorrow morning it might be a bit regretful.

On behalf of Inter-Actief, happy holidays, and may you have a great new year!

Bartenders' blog

From the bartenders

You might not have expected it based on the weather, but yesterday, the first day of winter started. Even though it has been pouring rain outside, the only things that will pour inside are the delicious drinks during this EWInterfest, celebrating the last day before the winter break. Finally, we can take a small rest and celebrate the holidays with our family and friends. To end the year, Inter-Actief, in collaboration with the other EEMCS associations, has organised this amazing day with a small Christmas market right here in the educafé. As bartenders, we are also part of this great activity and will be ready to serve some delicious drinks. Maybe today might finally be the time when you can taste the craft beer of the month, which in December is a delicious but strong Grolsch Kanon. Perhaps you think that is too much, but your craft beer needs are satiated with the SBZ craft beer tasting.

We hope you have fun today during the EWInterfest, and we wish you happy holidays and a great 2024.

Wine pairing

By the secretary



Whilst the concept of pairing wines with meals often brings up ideas of snobby so-called sommeliers judging you for daring to combine the 'wrong' tastes ('You're having fish with red wine? Preposterous!'), your secretary has recently discovered a minor passion for it, and specifically how it can genuinely improve your average meal to put a bit of thought in getting a fitting wine, even if it is a two-euro bottle to pair with your frozen pizza. Having a wine with your meal also forces you to slow down while eating, and the combinations of tastes can make both stand out more. Next to that, having a meal with your wine will help prevent that annoying wine-hangover the next day. So, I have decided to share a few basic tips on how to get that edge in picking the slightly-better wine, so you can annoy wow your family members at the Christmas dinner as they pretend to be wowed, with phrases such as '*palate cleansing*' and '*tannins*'. (Of course there is no point in getting the perfect wine; we are, after all, still poor students, and there is no way I'm spending sixty euros on something I'll drink straight out of the bottle.)

🍷 Subtle with subtle, bold with bold. One of the least subjective rules in wine pairing is that you should always get a wine that is comparable in intensity to the meal. If you get a soft

brie cheese and try to combine it with a full-bodied red, the strong taste of the red will linger in your mouth and stop you from fully tasting the more subtle tastes of the brie. Instead, a smoother white wine could simply blend with the tastes of the cheese, allowing you to appreciate both flavours at once.

🍷 Complement or contrast. A more subjective point is to decide whether you want the tastes to match or not. A sweet white wine could build upon the sweetness of a sugary dessert, but it could also help balance out a more piquant dish. On the other hand, that same dessert could also work with a more acidic wine, as the acidic tones make the sweetness stand out more.

🍷 Sweetness and acidity. Something to keep in mind is that in terms of both sweetness and acidity, it helps to make the wine be equal, or even stronger than the meal. If you pair a dry white wine with a sweet dessert, the wine will be stripped of its flavour. Similarly, an acidic meal can make a wine seem bland if it cannot *fight back*.

🍷 Palate cleansing. If you have a more fatty meal, those oils and fats often linger in your mouth and may prevent you from fully appreciating the next bite. Therefore, it helps to take a sip of a more acidic wine. This will cut through the fat and allow you to appreciate each bite as though it were the first one. Red wines also fulfil this function, as the bitter tannins will help break up the proteins and oil particles.

🍷 What grows together goes together. A common cheat in wine pairing for more regional foods is simply to get a wine from that same region. The locals have eaten both for cen-

turies, and if they would not accommodate each other, they would have made a different style of wine long, long ago.

All in all, we hope some of these points might linger in your mind the next time you are checking out the Albert Heijn Basic wine stock, as even then it still improves the experience!

SBZ craft beer tasting

By Hannah Gardebroek, Secretary SBZ daily board 7

Ho, ho, ho! The holiday season is upon us once again! After a long 4 months since the summer holiday, it is finally time to kick back and relax. The holiday season is, of course, all about connecting with the people you love, whether they are friends or family. For the daily board, however, it is also a great moment to spend some time with our fellow board members and candidate board, as this will be our last big event as daily board 7 before handing the reins to daily board 8.

For this exciting occasion, we have carefully selected 5 amazing craft beers for you to try! All of them are very different but well suited for the cold winter months. So, if you haven't already, buy a card and try them out for yourself!

We wish you all a happy holiday season and see you back in the drinking rooms next year!

Trains

By Niels Rotmensen

Ever wanted to build an ever-expanding factory, pillage the entire planet, commit genocide against the local population, and automate everything that is done? Then I've got the game for you: Factorio. In this amazing game, you'll spend hours designing increasingly stupid factory lines to produce more of those precious factory lines.

Since most of the game is about solving self-created logistical problems, it has a lot of ways to solve those problems. Move items over a long way with conveyor belts, insert them into machines with inserters, move them with flying robots, or use automated trains.

And that is exactly where my brain stops. Trains. In principle, they are quite simple: You have a station that supplies items (such as iron ore) and a

different station that wants them, and run a train between them. But what if you have multiple mines with different ores and different smelters and want to run multiple trains between them?

Then, you'll have to use signals. Again, looks easy. Just put a rail signal at the beginning of the rail and at the end. Then they don't crash into each other, but it is inefficient. That's where chain signals come into play and also where my brain leaves the room. I just can't figure those out to save my life. Anyway, buy the game, you will love it.



Gifts!

By the secretary

Santa needs your help! Busy as he was enjoying himself at the SBZ craft beer tasting, he is no longer able to distribute the presents to the children fairly! Can you help Santa bring a gift to each Christmas tree? He mumbles there are some simple rules to gift giving:

- Each tree should be paired with a gift adjacent horizontally or vertically. This should be a 1 to 1 relation.
- To better display their majesty, gifts are not allowed to touch each other, even diagonally
- The clues outside the grid indicate the number of gifts on that row/column

Santa will gift the first person to present their (working) solution to the bartenders eleven free drinks!

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Want to contribute to the public void? Then please contact us at void@inter-actief.net! Have a strong opinion about any articles in the public void? Those can be mailed to no-reply@inter-actief.net.

See you next Friday Afternoon drink!