

## Restaurant Schijnwerper (Spotlight)

### De Dutch - Edmonton

Edmonton is famous for many things including the Oilers, West Edmonton Mall, Gateway to the North, one of Canada's sunniest cities (2,299 hours annually), and De Dutch.

Opened in November 2012 in the heart of the city, Jasper Avenue at Rice Howard Way (100 A Street NW), the Van Den Biggelaar family (Rene, wife Mickey, and son Jeff) are very "hands on" with their business. You can find at least one of them in the restaurant pretty much any day of the week. Should you happen to wander into the kitchen, you might comment that it looks brand new... that's because they give meaning to that old saying "Dutch Clean". This is truly a family that takes pride in their business.

Rene (Marinus) was born in Breda, North Brabant, NL and immigrated to Canada with his family at the age of five. A master butcher by trade, in 1975 Rene and Mickey opened and operated a butcher shop until 1995 when he traded in his cleaver for a donut machine (Tim Horton's). Over the next few years they grew the business to 4 donut shops. After departing Tim's, the idea of getting into the breakfast business (no more 24-hour days) with a strong Dutch connection seemed irresistible.

This restaurant also boasts a Bodegraven Room (meeting room). Wildly popular, local businesses, families, convention goers, and sports fans all book this room for meetings, gatherings, and pre-game breakfasts. AV equipped, this room allows privacy and openness all at the same time.



Here are a few recent Edmonton reviews from the internet:

*After a few friend recommendations, my boyfriend and I stopped in while running errands. The atmosphere is very cozy and our waiter was a gem. My first experience trying Dutch inspired food and it was amazing. We will definitely be back.*

*Kayla*

*Has a delicious breakfast, very friendly staff. Restaurant was clean and comfortable.*

*InCrowd Media*

*1/18/26*

*If you haven't tried this place, you're missing out!*

*Ginger Sylk*

*Perfect place to reconnect with a friend, enjoy a fantastic brunch, and have a great visit. It was the waitresses second day of work, but she was excellent. Always checked in with us, but wasn't annoying! :) Can't wait to visit again!*

*Tracee*

*Amazing food , service and atmosphere ! Have been coming here since I was a little girl and will continue. :)*  
*Haylee*

*12/21/25*

*We booked tickets for the Citadel theater and wanted to eat before we went. I picked one of the closest restaurants to the Citadel. We had never been to the De Dutch before but thought we would try it. As soon as we walked in, the place was very busy, our reservation was for 11:30 am and we were greeted and seated immediately as we had made reservations. The staff was beyond friendly, the food was served fast and absolutely delicious! We had the bauer breakfast. WOW! What a meal! Tons of food, Sasauge, ham, Hashbrowns ect... A hungry man meal. You won't be disappointed! I would very highly recommend this place ! Beyond delicious ! We will definitely be going back, and we have told all our friends ! Thank you for a great experience !*

*Sandy*

## Schreeuw het Uit (Shout Outs)

We really like hearing from our guests, here is an email I received after publishing Issue 1 of De Pannekoeken Krant. It just so happens to also talk about our Edmonton restaurant.

Hello Bill,

*I am Theodore Terpstra and I have loved pannekoeken since I was a child when my Mother made them. My versions were okay but not like Mom's. Then I discovered De Dutch around 1980, and I have been a fan ever since. This is my story:*

*I was vacationing in Vancouver and a friend took me to the Richmond De Dutch. It was my first introduction to De Dutch and it was love at first bite, dare I say as good as my Mother's but with different versions. It was there that I met and shook hands with John. In our conversation I asked him if he would consider starting a De Dutch in my home city of Edmonton Alberta. He suggested that I should do that, but I had to tell him that I was a Transport driver not a restaurateur. It was a memorable visit that I have told many people about.*

*Since then I have visited De Dutch locations many times and enjoyed it every time.*

*When I heard that someone was going to open a De Dutch location here in Edmonton, I contacted your head office who put me in touch with Jeff. During our conversations I shared my story about my Richmond visit which he enjoyed. I even offhandedly asked if my family could be their official first customers on their opening day. Sure enough, he invited us to be there at 7am on their 1st official day of operation. We packed up the kids and walked in at 7am to our great delight and happiness. Had photos taken and ended up on their Facebook page. We met Mickey and the staff and all of us thoroughly enjoyed our meals and visit. This is a memory we all remember and smile when we do.*

*Since then we have gone to De Dutch many times and it's always good to say hello to Jeff and Mickey. I have also introduced our friends to the cuisine, which has been well received by everyone. Some have gone back on their own as well.*

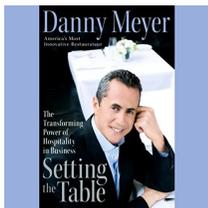
*So thank you very much for De Dutch and keep up the good work and food. Have you considered Cranbrook as a future location?*

*I'd like to give you feedback on your newsletter. I loved the story and the concept of it, however I could not read it on my phone, or even my tablet because the font was a way too small. Even on our desktop it was small, but legible. Can you make it cell phone friendly? And please keep sending De Pannakoek Krant, you could even send it in Dutch. We look forward to future editions.*

Warm regards,  
Theodore, Cindy, (Alaina & Vanessa) Terpstra

### De Library

Here is this issues recommended read and podcast:



#### **Setting the Table: The Transforming Power of Hospitality in Business**

The bestselling business book from award-winning restaurateur Danny Meyer, of Union Square Cafe, Gramercy Tavern, and Shake Shack Seventy-five percent of all new restaurant ventures fail, and of those that do stick around,



#### **Tides of History**

Patrick Wyman holds a PhD in history from the University of Southern California. He previously worked as a sports journalist, covering mixed martial arts and boxing from 2013 to 2018. His work has been featured in Deadspin, The Washington Post, Bleacher Report, and others. He is currently host of the podcast, Tides of History, and previously the host of Fall of Rome.

## Nederlandse Woorden (Dutch Words)

dag	bye
hallo	hello
goedendag	good day
goedemorgen	good morning
goedemiddag	good afternoon
goedeavond	good evening

## De Dutch Honden en Katten (Dogs & Cats)

I don't know about you, but for some of us having a dog or cat (or maybe both) in our lives simply makes us feel that much more complete. In this section we will from time to time feature some of these amazing creatures.

Meet **Memphis** the cat.



Memphis is Izabel's (Tsawwassen manager) house cat. Clearly a cat with attitude . . .LOL.

## Are We There Yet??

It's that time of the year . . . with the decent "Wet" Coast weather I'm getting an itchy foot. . .who's with me??



**Penny** the Shih Tzu (Jennica's dog) and **Gadget** the rescue (my dog). These two girls are the office guardians. Contrary to what most think, Gadget is not a Shepard mix, as a matter of fact her DNA test says she is mostly Akita and Chow, some German Shorthaired Pointer and Labrador and a little Australian Cattle dog. They are pals. . .Penny likes to think she's the alpha. . .



Both these girls stand guard at the office. . .God save anyone thinking they might trespass.

## The 1% ers

At De Dutch, we live by a simple philosophy: we believe it's impossible to do any one thing 1,000 times better, but we can do 1,000 things 1% better. We call these our "1% ers," and they aren't just a catchy saying hanging on our office wall—they're the foundation of every decision we make, every morning we open our doors, and every plate we place before you.

Walk into any De Dutch location and you'll notice the fresh flowers brightening your table and even our washrooms. It's a small touch, perhaps, but it sets the tone for your experience. We could save money with artificial arrangements, but we don't believe you deserve artificial anything.



That philosophy extends to what matters most: your food. When we say fresh, we mean it. Our orange juice? Every glass is pressed to order—yes, we wait for you to order it before we press it. Our bread? Delivered fresh from Cobs Bakery. Our bacon—we're so particular about it that we created our own special cure and call it DeBakon. We slice our Edam cheese from blocks in our kitchens because pre-sliced means preservatives, and preservatives mean compromise. Even our eggs are free range, because how hens are treated matters to us and to you.

We source local ingredients whenever possible because fresh isn't just about taste—it's about knowing where your food comes from and supporting the communities we serve. Our coffee is a special blend we developed specifically for De Dutch. Even our cutlery carries our logo, a small reminder that we've thought about every detail of your visit.



These 1% ers create something invaluable that doesn't appear on any balance sheet: pride. Ask any member of our kitchen team about slicing fresh Edam cheese from the block or pressing oranges to order, and you'll see it in their eyes. They're not just following procedures—they're craftspeople working with quality products, using proper preparation techniques that honour both the ingredients and your trust in us. There's a fundamental difference between working with fresh Cobs Bakery bread versus frozen, free range eggs versus factory-farmed. Our staff feel that difference every shift, and it shows in the care they bring to your meal. When you're proud of what you're creating, that pride becomes part of the product itself.

We'll be honest: these choices cost us more. Pre-sliced cheese is cheaper. Concentrate orange juice is easier. Generic cutlery and artificial flowers would help our bottom line. But here's what we've learned in 50 years: you notice the difference. You taste it. You feel it.

More importantly, we've heard you. Today's diners want real food with ingredients they recognize and fewer things they can't pronounce. You want to know that the pannekoek on your plate started with real eggs, real milk, and real care. You're reading labels, asking questions, and choosing restaurants that share your values about quality and health.



Every one of these 1% ers adds up to something significant: a restaurant experience built around you and your family's well-being. When you order our fresh-squeezed orange juice, you're not just getting vitamin C—you're getting our commitment that we won't take shortcuts with your health. When you taste our DeBakon, you're experiencing the result of countless hours perfecting a recipe that balances flavour with quality ingredients.

This is our promise: we'll keep finding those 1,000 ways to be 1% better. Some you'll notice immediately, like the flowers and the taste of real Edam. Others work quietly behind the scenes, like our relationships with local suppliers or our insistence on proper preparation techniques. Together, they create something we're proud to put our name on—and something you can feel good about enjoying with the people you love.

Because at De Dutch, we don't believe good enough is ever good enough when it comes to our guests.

Till next time. . .stay authentic.  
Bill Waring.