

THE KOLLEKTIV

The official news letter with the latest news and updates



*By Cor Wagenaar and
Jenny van Calsbeek*

IN THIS ISSUE

THE RENAISSANCE OF THE KOLLEKTIV

NEW YEAR'S CELEBRATION

OTHER FESTIVITIES

MOSCOW LIGHTS UP FOR THE NEW YEAR

MOSCOVIAN MUSEUMS: THE PUSHKIN MUSEUM

EAT YOUR WAY TO HAPPINESS: RUSSIAN PELMENI

The Kollektiv is an initiative of the staff of the History and Theory of Architecture and Urbanism section. As we speak, more than 20 students – masters, premasters, bachelors – have joined the Kollektiv, all of them lovers of iconic cities, beautiful buildings and intriguing histories. We are quite confident that the trip to Moscow we had to postpone earlier this year can take place in the second half of June 2022 – we are absolutely sure that the program of social gatherings and literary entertainment leading up to this seminal event will be launched in February – with movies, lectures, fine food and vodka.

New Year's Celebration

Strange guys, our Russian friends: their calendar catapults them into the next year on December, like it does with all of us, but their New Year only begins on January 14! Our plan to celebrate Silvester, to use the German term, however, sadly failed. We need to postpone. Provided even in our little royal kingdom will unlock sooner rather than later, we now plan to have our little party on February 10, at 20.00 in the University Library; it will be a joint venture

with the Netherlands-Russia Centre and hopefully the beginning of a close cooperation between the Kollektiv and this Centre. Drinks and Russian catering will add to a truly Russian atmosphere. More information will follow soon (also on the costs, if any).

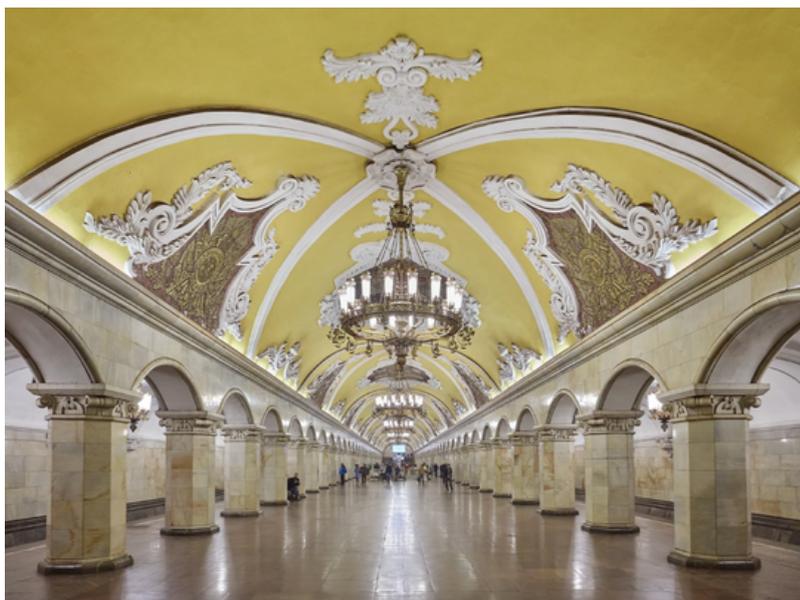
Other Festivities: Movies and Drinks

Also in February, we begin preparations for our trip to Moscow – now tentatively scheduled to take place in spring, from the 19th to the 27th of June. We intend to slowly work our way towards what promises to be one of the highlights of 2022. To get into the mood, we intend to show a series of Moscow movies – obviously with drinks and snacks. If you press the link, you may already enjoy a propaganda movie that celebrates the world famous Moscow metro. The true metro fanatics (or propaganda freaks, or those fond of melodramatic film music) will have the time of their life watching:

<https://www.youtube.com/watch?v=0aiizmFOeRE>

Construction began in the 1930s, and resulted in what is one of the most efficient networks on the planet. The stations, especially the ones built before the 1960s, are undisputed architectural highlights – once we are there, we will visit some of the most impressive of these cathedrals of modern mass transit.

More info (including beautiful pictures):
<https://www.nytimes.com/2021/11/01/travel/soviet-era-metros.html>



Moscow Lights Up for the New Year

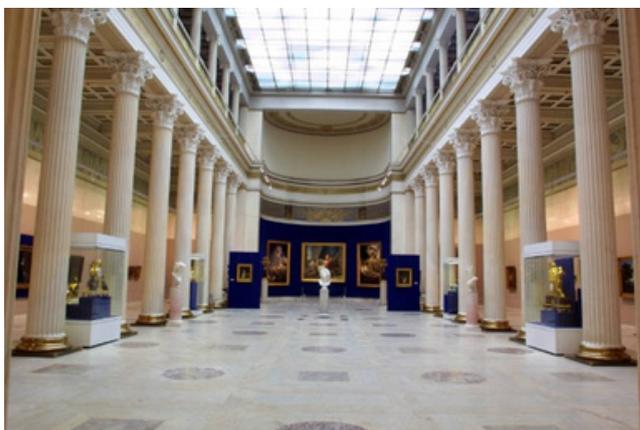
While Moscow winters often get a bad rap for being dour and gloomy, the weeks before and after the New Year holiday are anything but. Each year, the city is bedazzled with light fixtures, gigantic New Year trees and more to ring in the next year. Here's a look at some of this year's decorations:



Moscovian Museums: The Pushkin Museum



The Pushkin State Museum of Fine Arts is a museum complex that is currently in possession of one of the largest world art collections from Ancient Egypt and Greece to our days. Today the holdings of the museum contain around 700 000 art works of different epochs. The jewel of the collection is French art of the XIX – XX centuries – one of the most famous collections of Impressionist and Post-Impressionist paintings in the world.



The museum was founded in 1912 and is located in the historical center of Moscow, not far from the Kremlin. Each year The Pushkin Museum presents the world-class exhibitions to the public. For the past year the museum has realized 43 projects in Moscow, abroad and in regions all over Russia. Among them are the exhibitions “The Cranachs: between Renaissance and Mannerism”, “Leon Bakst. In Honor of the 150th Anniversary of the Artist’s Birth”, “Raphael. Poetry of the Image”, “Olympia by Edouard Manet from the Collection of the Museum d’Orsay”, “Icons of Modern Art. The Shchukin Collection” in the Foundation Louis Vuitton, Paris.

The Museum also addresses contemporary art and attempts to engage modernity and classic art works in a mutual dialogue. Due to the active scientific, research and exhibition activities, music festivals, artistic and educational work with adults and children, The Pushkin Museum is now one of the most important cultural centers of Russia, which is visited by more than one million people per year. At this moment, the museum is going through extensive reconstruction, the development of the Museum Town will be the first of its kind in Russia.

By the Pushkin State Museum of Fine Arts



A Treat: Russian Pelmeni

You've probably heard of it somewhere, but what are Pelmeni, and what makes them so popular? Pelmeni are traditional Russian meat-filled dumplings. These dumplings are super easy to make and, therefore, a common convenience food - big batches can be frozen and quickly boiled or fried on demand.



Step 1

Combine egg, vegetable oil, and salt in a measuring cup; add enough water to fill to 1 cup. Pour into a bowl, add 3 cups flour, and knead into a smooth, elastic dough. Cover with a kitchen towel and rest for 30 minutes.

Step 2

Dust a baking sheet lightly with 1 tablespoon flour.

Step 3

Combine ground beef, onion, water, salt, and pepper in a bowl and mix filling thoroughly by hand or using a fork.

Step 4

Roll out a portion of the dough very thinly on a lightly floured surface and cut out 2 1/2-inch rounds with a cookie cutter or a wine glass. Keep the rest of the dough covered with a towel to avoid drying out. Place 1/2 to 1 teaspoon of filling on one side of the dough circle. Fold dough over and seal the edges using fingers, forming a crescent. Join the ends and pinch them together. Place on the prepared baking sheet. Repeat with remaining dough and filling. Freeze pelmeni for 30 minutes to prevent them from sticking together.

Step 5

Bring a large pot of lightly salted water to a simmer and drop small batches of frozen pelmeni into simmering water. Cook and stir until the meat is cooked and pelmeni float to the top, about 5 minutes. Continue cooking for an additional 5 minutes. Transfer to serving plates using a slotted spoon.

Ingredients:

Dough

- 1 egg
- 1 teaspoon vegetable oil
- 1 teaspoon salt
- ¾ cup warm water
- 3 cups all-purpose flour
- 1 tablespoon all-purpose flour

Filling

- 18 ounces ground beef
- 1 small onion, chopped
- 1 ½ tablespoons ice-cold water
- 1 tablespoon coarse salt
- freshly ground pepper to taste