



CENTER FOR BELGIAN CULTURE of Western Illinois, Inc.

1608 Seventh Street, Moline, Illinois 61265

(309) 762-0167

www.belgianmuseumquadcities.org



July, 2017

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Calendar of Upcoming Events

July 1st	Waffle Breakfast	8:00 to 11:00 a.m.
July 1st	Belgian Lacemakers	1:00 to 4:00 p.m.
July 10th	Board Meeting	5:30 to 7:00 p.m.
July 20th	Scholarship Reception	5:30 to 7:30 p.m.

Visit the Center for more information and to stay updated on current events.

Schedule for Volunteers

The July schedule is as follows:

<i>Date</i>	<i>Gift Counter</i>	<i>Host/Hostess</i>
Sat., July 1st	Barb Michalek (am)	Grace Fisher (pm)
Wed., July 5th	Alan Hoyt	Alan Hoyt
Fri., July 7th	Rosemarie VanAcker	Joan DeClerck
Sat., July 8th	Mary Gardner-Karcher	Mary Gardner-Karcher
Wed., July 12th	Bonnie Newman	Mary Lou Andrae
Fri., July 14th	Millie Kale	Millie Kale
Sat., July 15th	Diana Slininger	Diana Slininger
Wed., July 19th	Barb Coppens	Linda Polich
Fri., July 21st	Georgia Slininger	Bev Fullmer
Sat., July 22nd	tbd	tbd
Wed., July 26th	tbd	tbd
Fri., July 28th	Bob Francione	Bob Francione
Sat., July 29th	Diana Slininger	Diana Slininger

Contact Diana Slininger at (309) 792-2790
as soon as possible if there is a schedule conflict.



A Fun, Joyous & Safe
4th of July to all!

OPEN Wednesday, Friday & Saturday 1:00 to 4:00 p.m.
Waffle Breakfast 1st Sat. of each month

News of the Membership

Sympathy is offered to **Art and Linda Van Hecke** on the death of their grandson, Dalton Van Hecke, 16, of Norfolk, VA, who died on May 29th, and to **Mark and Terri Vande Wiele** on the death of Mark's father and former Center president Bob Vande Wiele, 80, of Silvis, who died June 5th.

Birdies for Charity

Thank you to all who have sent in a pledge to the John Deere Classic Birdies for Charity program on behalf of the CBC. If you have forgotten, there is still time to return your pledge form or pick one up at the Center. All pledges are used specifically for our scholarship program. Deadline for submission to the tournament office is July 14th.

A Battle Brewing

The monks of Rochefort have a battle on their hands. Since 1797, the abbey Notre Dame de Saint-Remy has been using water from the Tridaine natural spring as a major ingredient of their Trappist beer. The spring also provides the town of Rochefort with its water. But a local quarry firm has been granted a license to make its quarry deeper than the monk's source of water.

The monks are now worried that their source of water could run dry as water levels plummet. The quarry is prepared to construct a pump system to feed water to the monks, but the friars are worried that the water could be contaminated and that the composition of the water could change the taste of their world famous beer.

Testing will be carried out to determine if the composition changes from pumping water up to the brewery instead of allowing it to descend naturally from the spring.



Special Thank You

Last month this newsletter pondered whether the Center might be able to receive sponsorships for the waffle breakfasts and the newsletter to help us defray expenses, as our rent more than doubled due to our forced move to our new location.

Two members have graciously stepped up. **Mary Joy Allaert Feeney** is sponsoring three waffle breakfasts, and **Chris Van Lancker** has donated her layout and typesetting fees each month for the newsletter.

A sincere, heartfelt "Thank You" to both, for their generosity and concern for the Center!

If other members would like to sponsor a breakfast or newsletter, contact a Center board member for details.

Want Fries with That?

The traditional way of making fries in Belgium – recognized as protected cultural heritage by the government of Flanders – could be in danger, tourism minister Ben Weyts has suggested. The European Commission has drafted a proposal law that would limit the chemical acrylamide from reaching consumers.



Acrylamide is a natural result of frying some foods at high temperatures. Potatoes in particular produce what some experts consider to be a dangerous level of acrylamide, which is being studied as a cancer-causing agent.

If requirements are made to limit the chemical level, fries would have to be blanched (pre-cooked). That would mean frietkots and other places serving fries, would not be able to double-fry them – a Belgian tradition that has made fries famous around the world.

Minister Weyts noted that "it is important to think carefully and not take measures that have unintended a far-reaching consequences for our rich gastronomic tradition."

JULY WAFFLE VOLUNTEERS

Volunteers for July's waffle breakfast will be Millie Kale, Colleen Reese, Joe DeMeyer, Jane Vershaw, Karen VandeKerckhove, and Diana Slininger. Mike Kerckhove will mix the mix and start the coffee, Joan DeCap will cashier, and Pat VandeKerckhove will recruit memberships. Catherine VanHecke will make sure everyone enjoys their breakfast.

Let's Learn a Little About Belgian Chocolate

When you think about chocolate, Belgium is probably the first place that comes to mind. If so, you are not alone. In a recent article in the Huffington Post - "16 Ways Europeans are Just Better at Life" - the one ranked number eight was Belgian chocolate.

Belgium is well known for its chocolate history and its chocolate is, nowadays, a gold standard for the world. High-street brands such as Leonidas, Neuhaus and Godiva are excellent, but even those you find in supermarkets, such as Galler, are very good too.

The first trace of chocolate in Belgium dates back to 1635, when records show that some chocolate was bought by the Abbot of Baudeloo in Ghent. Towards the end of the 17th century Emmanuel Soares de Rinero (who was from Portugal or Spain) was issued a license to manufacture chocolate in Brabant.

Chocolate making was not considered a profession at the time but more of a sideline for apothecaries and merchants. As in the rest of Europe, chocolate making really took hold in Belgium in the 18th century, when several manufacturing centers sprang up in all the major cities. At that time, chocolate was worth 15 loaves of bread, so naturally only the upper classes could afford chocolate drinks (then the most common form of consuming chocolate). Chocolate appeared in the kitchen in the late 18th century in all kinds of desserts



(cream dessert, cakes, biscuits, etc.). And when the industrialisation process got underway in the 19th century, the price of chocolate began to fall, making it more accessible.

For Belgian chocolate, 1912 was a very significant milestone: that year Jean Neuhaus (often referred to as Belgium's most famous chocolatier although he was actually born in Switzerland) invented the "Praline" (a filled chocolate bonbon and a Belgian specialty) in Brussels. Three years later, his wife invented "the Ballotin," the typical chocolate box in Belgium.

Fast forward to the present and, with over 2,000 chocolate shops throughout the country, the reputation of Belgian chocolate remains as high as ever. Belgium has the world's largest chocolate factory, and Brussels Airport is said to retail the most chocolate of any airport in the world. The country also supplies 20% of the world's industrial chocolate.

Latest research has found that chocolate is good for the brain. According to Nature Neuroscience, chocolate has also been found to reduce blood pressure and the risk of stroke. Dark chocolate, with 70% cocoa solids, is the healthiest, since it has less sugar. Who wouldn't want to devour chocolate to keep their brain working as well as it did 20 years ago, especially if the chocolate is made in Belgium! But remember... everything in moderation!

(Special thanks to Martin Banks via the *Brussels Times*)

Geneology Help

In a recent issue of *Reminiscence* magazine, I found an interesting website called Cyndi's List. It's a categorized and cross-referenced index to genealogical resources on the Internet. The site has over 334,000 total links and 218 categories. Those links point you to genealogical research sites online - a sort of card catalog. And it's all FREE. Check out cindylist.com.



Bruges Tower

If you've been to Bruges, you've seen it. If you watched the movie *In Bruges*, you saw one of the hitmen who fell in love with Bruges, commit suicide by jumping out of the bell tower and splatting himself in the market square.

The famous Bruges Belfry is facing years of renovation work. Everything is being mapped in detail, using a drone. Something that was discovered was that the tower was not standing straight, but has been reclining slightly ever since the 15th century. Lasers are being used to determine just how much the tower leans. The lasers are precise - up to one centimeter.

Experts say there's no danger it will tip and has probably stabilized by now.



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July, 2017

Membership Renewal (Please detach and return)

Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone Number: () _____ **Email:** _____

Recruiting Member's Name (if applicable): _____

Date: ____/____/2017

Would you like to volunteer? If yes, please let us know how below:

Annual Fees Enclosed (check appropriately):

Single/Family (one per household) \$25.00 _____

Senior (70+) Single/Family (one per household) \$15.00 _____



Please note that complimentary memberships are automatically renewed.