



CENTER FOR BELGIAN CULTURE

Of Western Illinois

712 - 18th Avenue

Moline, Illinois

(309) 762-0167

March 2002

www.belgianmuseumquadcities.org

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bavnl@aol.com

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jnewman@geneseo.net

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Newsletter

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ladecoster@juno.com

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Center's Activities

-Waffle Breakfast-

1st Sat. of each month (except Jan.)

8:00 - 12 noon

Open: Wed. & Sat.

1:00 p.m. - 4:00 p.m.

Calendar of Upcoming Events

March 2	<i>Waffle Breakfast – Lacemakers in afternoon</i>	
	<i>Dessert waffles will be served in afternoon as part of Olde Towne's spring celebration.</i>	
March 11	<i>Board Meeting</i>	5:30 p.m.
March 12	<i>Genealogy Class</i>	6:30 p.m.
March 19	<i>St. Joseph's Day "Hutsepot" (Flemish stew) Dinner</i>	6:00 p.m.
March 26	<i>Genealogy Class</i>	6:30 p.m.
April 6	<i>Waffle Breakfast – Lacemakers in afternoon</i>	
April 8	<i>Board Meeting</i>	5:30 p.m.
April 17	<i>Volunteer Dinner</i>	6:00 p.m.
May 4	<i>Waffle Breakfast – Lacemakers in afternoon</i>	
May 13	<i>Board Meeting</i>	5:30 p.m.
May 27	<i>Memorial Day Waffle Breakfast</i>	
June 1	<i>Waffle Breakfast – Lacemakers in afternoon</i>	
June ?	<i>Annual/dinner/meeting/auction</i>	
July 6	<i>Waffle Breakfast – Lacemakers in afternoon</i>	
July 21	<i>Belgian Independence Day</i>	
Oct. ?	<i>Raisin Bread Bakeoff</i>	

Please put these events on your calendar.

Additions and/or corrections will be made in future Newsletters.

Congratulations!!

Margaret (Peg) Schelstraete Horton celebrated her 88th birthday, Jan. 26, 2002. Peg was born in Moline and married Gene Horton in St. Mary's Church, Moline in Oct. of 1935. They have 2 daughters; Patricia, East Moline and Catherine, Kansas City, MO; 12 grandchildren and 29 great-grandchildren. All of Peg's relatives lived in the 7th street area of Moline. They include Margaret Errico, Irene Boostrom and Walt Cornelis.

Robert and Marilyn Merchie celebrated their 50th wedding anniversary at a family dinner Feb. 23. The former Marilyn Grossell, Rock Island, and Robert Merchie, Centralia, formerly of Moline, were married Feb. 23, 1952 in St. Joseph's Catholic Church, Rock Island. Their children and spouses are James Merchie, Stockton, IA; Thomas and Lori Merchie, Milan; Robert M. and Connie Merchie, Rock Island and Karen and Scott DeSmet, Rock Island. There are 11 grandchildren. Mr. Merchie was the owner of Progressive Building Maintenance C.o. He later was employed at Black Hawk College as head custodian. He retired in 1969. Mrs. Merchie was owner of LaMar Catering Service for 20 years, retiring in 1992.

The March schedule for gift counter and host/hostess volunteers is as follows:

Date	Gift Counter	Host/Hostess
Saturday Mar. 2	Celie Donohue (a.m.)	Maureen Schweitzer
Wednesday, Mar. 6	Gen Vrombaut	Doreen Mummert
Saturday, Mar. 9	Margaret Wadsworth	Bill Wadsworth
Wednesday, Mar. 13	ClaraVandeViere	Mary Lou Andrae
Saturday, Mar. 16	Joanne Hoyt	Al Hoyt
Wednesday, Mar. 20	Evelyn VanPuyvelde	Al VanPuyvelde
Saturday, Mar. 23	Barb Van Nevel	Pat Van Nevel
Wednesday Mar. 27	Elaine Hendrickx	Bob Hendrickx
Saturday Mar. 30	Kay Verstraete	Gabe Verstraete

Notice to ACC Volunteers: You are invited to the Volunteer Dinner to be held April 17th at 6 p.m. at the Center. Volunteers are those who help the Center in any capacity, such as hosting on the afternoons we are open, helping with waffle breakfasts, working at the gift counter or any other Center activity. Please join us. Make your reservations by calling Celie Donohue at 792-8246, so she can determine how much food to order. The Belgian Village Inn will supply sandwiches for our meal. Mmmmmmm.....good?

In Memoriam



Alyne Demeurisse, 85, died February 11, 2002. She was born Aug. 18, 1916 in Maldegem, Belgium, the daughter of Maurice F. and Louisa M. DeBruycker VanVooren. She married Alfred L. "Fred" Demeurisse in 1938 in Moline. He died in 1979. Alyne was a homemaker. She was a member of Moline's Sacred Heart Church, Retirees and Pastoral Care and Altar & Rosary Society, as well as a member of National Catholic Society of Foresters, Friends Circle Club and the Center of Belgian Culture. Survivors include sons and daughters-in-law, Paul and Beverly Demeurisse, Moline and John and Cathy Demeurisse, East Moline; 11 grandchildren and 11 great-grandchildren. A sister, Lucille VanVooren, preceded her in death.

Please notify us when a member or relative gets married, gives birth, becomes ill or dies so we can publish it in the newsletter. Call or e-mail Lois DeCoster at 309-799-3433 or ldecoster@juno.com

Did you know? The Belgian producer of playing cards, Carta Mundi, recently acquired the license for the design, production, distribution and sale of Harry Potter cards in 16 languages and in 22 European countries. With an annual production of almost 200 million playing cards, Carta Mundi is indisputably one of the world's leading producers in this sector. Since the start of the 19th century, the town of Turnhout has been the world center of playing cards.

A great opportunity to study in Belgium.

The Katholieke Universiteit Leuven has been a center of knowledge for almost six centuries. The university was founded in 1425 by Pope Martin V. This gives the University of Leuven the honor of being the oldest Catholic university in the world and the oldest university in the Low Countries.

The K.U.Leuven is not just part of European history. Today K.U.Leuven is a modern university providing competitive standards of education, research and social activities. Its 14 different faculties provide undergraduate and graduate education in a full range of academic studies to some 27,000 students, over 2,200 of whom are foreign students coming from over 100 nations. It remains faithful to its 575 year-long tradition of international orientation by actively taking part in student exchange programs both within and beyond Europe.

As the largest university in the Flemish Community and in the state of Belgium, the Katholieke Universiteit Leuven offers study programmes in all fields of scientific knowledge (with the exception of Veterinary Sciences). Although K.U.Leuven is an independent and privately run institution, **study programmes are subsidized by the Flemish government.** These governmental subsidies enable the tuition fees to be kept low: the general tuition fees amounts to 480 Euro, although for some postgraduate programs the fee may be considerably higher. The legal authorities also fully accredit the diplomas issued by the university. International agreements concluded by the Flemish Community guarantee the value of these diplomas abroad.

If you would like more information about these programs please contact Patrick Van Nevel at 332-8752.

Not French Fries BELGIAN FRIES!

Despite the fact that those delicious deep fried potatoes are called "French fries", they did indeed originate in **Belgium**. Following is a recipe, which has appeared on the internet. It is being printed here with the permission of Michael Mes <http://www.belgianfries.com/cook.htm>.

How to make REAL Belgian Fries

Start by peeling some potatoes. Cut them in slices 1 cm. (3/8 in) thick and finally cut them into fries 1 cm square. Dry the fries well in paper towel before putting them into the oil.

NOTE: some people like to put them in cold water for a few minutes: this washes out much of the starch and tends to make them less sticky after the first frying and more crispy after the second.

Heat the oil in a hot frying pan or deep fryer to a temperature of **310 degrees F**. Put in a handful of fries: not more, at once, because the oil will cool down too much. Fry for a few minutes (4-9, depending on the thickness and kind of potatoes), stir regularly to prevent sticking. Put the fries into a large bowl with kitchen paper and let them 'sweat' for at least ½ hour.

Finally heat oil to **375 degrees F** and fry for 2 minutes until crispy and golden brown. This way the fries will be crispy on the outside and soft on the inside, the way they *should be*.

Serve with a little salt (no vinegar *pleeeeeease*) and some mayonnaise.

A LIST OF NO-NO'S

Do not slice them too thin. 1 cm. (3/8 in.) is the perfect dimension. Try to cut them rectangular: pointed ends tend to burn. You'll need more potatoes, of course.

Do not put in too many at once; the oil will cool down and your fries will be too wacky (greasy).

Do not fry them until they are brown the first time you put them in oil.

Never put a lid on your frying pan: this makes them wacky (greasy)

Never use frozen fries! Go to McDonalds if you like them!

*Get To Know Our CBC Members***Gen Vrombaut by Marlene Gelaude- Shattuck**

You can often find this gal at the gift counter, or working at the waffle breakfast for the CBC. Who would have guessed that one Flemish class sparked her interest for her Belgian heritage. In 1992, Gen and her husband signed up for a Flemish class before going to Belgium. Since that time she has been a very active member. In the past, she has served four of those years on the board as secretary. Currently she records volunteer hours, and helps where and whenever she can.

She was born Genevieve Marie Loete, on June 12, 1933 in Moline, Illinois to Frank Loete and Marie (King) Loete. Coming from a small family, Frank Jr. is her only brother. Gen has lived in Moline all of her life and has fond childhood memories of playing outside under the streetlamps and having a neighborhood paper. An ambitious person from the start, she started working while in high school. She worked at the school for the nurse. Besides that, among her first jobs was working at Giefmans grocery store and Top Hat cleaners. Gen still made time to have a little fun and at the age of 15 met her husband John on a blind date. One of her friends asked her if she would and she said, " Sure. Why not? " She graduated from Moline High School in 1951 and on July 21 of that same year she married John T. Vrombaut at Sacred Heart in Moline.

After getting married Gen and John stayed in Moline, living in one of their homes for 43 years, which happened to be just four houses down from her parents, where she grew up. She happily says, "I have always had several family members close by in the neighborhood." There were also many Belgians in her community. Even with that, her interest in her heritage really came later in life. She remembers her grandmother always saying , "We live in America now and are Americans." So Gen says, " You just didn't think much about Belgium or your heritage."

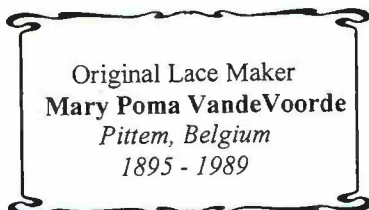
Gen and her husband raised four children, two girls and two boys; Mary, Susan, Tom, and Jim. They are all married and have blessed her with four granddaughters and five grandsons, one of whom they are exceptionally proud at this time. He is PO 2nd class Adam Cowan, who is serving on active duty in the U.S. Navy on a nuclear submarine.

Gen's life has been full of various jobs and volunteer work. She filled in as receptionist for 5 years at Deere and Company where her husband worked when the kids were little. Then moved on to school activities. She eventually took on many other jobs. Gen was the fill-in secretary at St. Mary's of Moline, counted the Sunday collection, sang in 2 choirs, as well as serving as secretary and treasurer for Alter Rosary Society for several years. In the past, Gen has been president of parish council, and also president of Catholic Women's League, chairman of the Organization Planning Committee and won an award from the Council of Catholic Women. It doesn't stop there. She was an Auxiliary Representative for Patient Centered Care when Trinity was called United. Working through all the name changes, she put in 16 years of volunteer work for Trinity (the former United and Moline Public Hospital) doing a variety of jobs. "Now that John and I are retired, we have let up a little," she says smiling.

Besides helping others, Gen has many hobbies. She enjoys embroidery, needlepoint, painting, and calligraphy. She has even knitted and crocheted numerous hats for the newborns at the hospital. She jokingly adds, " No cooking or cleaning though."

Gen and her husband both have family in Belgium. While visiting they didn't get far with the little bit of Flemish they learned, but simply enjoyed everything! They loved it. As for her thoughts on the Center for Belgium Culture, she thinks it needs some more new members, but is forging ahead in the right direction. Gen says, "It's doing a great job of making progress with securing grants, offering genealogy classes, and many new interesting things are happening!"

The following Bloomen Van Vlaanderen placques have been donated by Evelyn (Poma) Dunshee.



The February Waffle breakfast was held Feb. 2 and there was a nice turnout. Heart-shaped waffles were served in honor of St. Valentine's Day. Volunteers were: Mary Mortier, Gene Donohue, Kim Kochuyt, Clara VanDeVeire, Tom Taets, Scott Raes, Werner Gonnissen, Patrick VanNevel and Gene Fowler. June O'Connell brought her granddaughter, Marti Davenport and Marti's friend Lori Witte to help serve and clean off tables. This was a service project for their Girl Scout troupe. Patrons enjoy having these young ladies wait on them and their help is also appreciated by Center volunteers.

NOTICE: In addition to the regular waffle breakfast March 2, the Center will be serving dessert waffles, topped with strawberries and hot chocolate sauce, in connection with the Olde Towne Open House "Spring Celebration". Serving will be from 1:00p.m. to 4:00 p.m.

Belgian Tidbits:

Foreign nationalities make up about 8% of Belgium's population. The largest group is Italian with 200,000. Others include French, 100,000, Moroccan, 100,000, Dutch, 90,000, then Turks, Germans, English and Greeks.

ST. JOSEPH'S DAY "HUTSEBOT" DINNER



On Tuesday, March 19, at 6 p.m., the Board Members of the Center invite you to come and enjoy some good old fashioned Hutsepot!! The cost will be \$5.00 per person. Send your reservation and payment to the Center for Belgian Culture, 712 18th Ave., Moline IL 61265, or drop it off at the Center. You may use the form below. A signup sheet is also available at the Center, if you drop by for the waffle breakfast or any Wed. from 1:00-4:00 before March 19. If you have any questions, call 762-0167.

Yes, we will be there for the dinner, March 19 at 6:00 p.m.

Please reserve _____ seats for:

(Name/s) _____ Amount enclosed \$ _____



It's not too late to add your name to one of the two \$500 scholarships the Center will be awarding this year. Applications have been sent out to area high schools and can also be picked up at the Center. The scholarships will be awarded to high school seniors and may be used for tuition, books and/or supplies. Applicants are asked to submit an essay relating to their heritage, regardless of what that heritage is. The deadline for submission is **March 15**. Direct any questions you may have to Lenore Knock at 799-7847 or knockl@bhc1.bhc.edu.



Thank you to Mary Ann DeSutter for donating memorial cards of Belgian people from St. Joseph's Church in Kewanee, IL. These contributions are a great assistance to our genealogy researchers. Thanks, too, to Antom Vermeulen of Ruddervoorde, Belgium who donated new Euro coins to be used for the window display. He was in the Quad Cities on business for Case/New Holland. Gene & Celie Donohue gave him a tour of the Center.

Did you know that the "jack" in "jackknife" probably comes from the name of the maker of the first folding knife, a 17th century Belgian, identified as Jacques de Liege.



Paul & Marie Callens
Waterstraat 18
8740 Pittem, Belgium

AIR MAIL
PAR AVION



CENTER FOR BELGIAN CULTURE
OF WESTERN ILLINOIS, INC.
712 - 18th Ave., Moline, IL 61265