



CENTER FOR BELGIAN CULTURE of Western Illinois

712 - 18th Avenue
Moline, Illinois
(309) 762-0167

May 2003

www.belgianmuseumquadcities.org

40 years of Celebrating Belgian Heritage – 1963-2003

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Center for Belgian Culture

Open Wed. + Sat.
1:00-4:00 p.m.



Calendar of Upcoming Events

May 3	Waffle Breakfast	8:00 am-12:00 pm
May 3	Belgian Lacemakers	1:00-4:00 pm
May 5	Board Retreat	5:30-8:30 pm
May 19	Board Meeting	5:30-6:30 pm
May 24	Kleine Winkel sale	1:00-4:00 pm
May 26	Memorial Day	
	Waffle Breakfast	8:00 am-12:00 pm
May 26	Kleine Winkel sale	8:00 am-12:00 pm
Jun 7	Waffle Breakfast	8:00 am-12:00 pm
Jun 7	Belgian Lacemakers	1:00-4:00 pm
Jun 14	Ambassador van Daele and Consul General Loncke visit	Time to be determined

From the Editor's Keyboard ...

Many of you have heard about the beautiful Belgian tapestries that adorn the walls of the new Our Lady of the Angels cathedral in Los Angeles. But did you know that the tapestries have a bit of a Quad Cities connection?

This editor's keyboard highlights those famous tapestries and their uniqueness. I would be remiss if I did not acknowledge the contributions of Mary Krumdieck, Marlene Shattuck, and Dolores Bultinck to this piece. Thanks for the articles, familial experiences, insights and information. In any case, this summary may help you to make your summer vacation plans. Los Angeles, anyone?

First, the Quad Cities connection. Lillian Verbeke Heylen lived in Moline during World War II. Some of you may remember her from Sacred Heart or the Villa. After the War, she and her family moved (back) to Belgium. It was there that she met and married a rug and tapestry dealer by the name of Paul Heylen. Lillian and Paul eventually retired from their business in Brugges and relocated to California where Paul's knowledge of tapestry design became well known. So, it is not surprising that

the artist who designed the tapestries called upon Paul for his expertise and vision of colors and pattern. In fact, the brochure from the cathedral tour highlights the exceptional craftsmanship and artistic capabilities of the Flanders Tapestries mills, the artist who designed the tapestries, and Paul Heylen.

Now for the actual design information. An American artist, John Nava, designed three groups of weavings for the new church. The most prominent group, entitled "The Communion of Saints," is a series of twenty-five fresco-like tapestries depicting 133 saints and blesseds from around the world. This group lines both sides of the cathedral's nave. There are a total of fifty-seven tapestries, all are 2.10m wide, and vary in height from 4 to 17 meters.

Nava used historical studies, family members and contemporary Angelenos as models for his works. His goals were to depict the humanity of saints and the rich ethnicity of the diocese - goals that he accomplished admirably. Nava then developed a method of making digital images/files of the tapestry designs for transfer to the weaving loom. Using Cad-cam and automated drafting techniques to supplement Nava's painted work, computer generated images soon took shape. These image files were e-mailed to Flanders Tapestries, where a custom palate of two hundred forty colors was developed for the project. After twenty months of planning and two months of weaving, the tapestries were successfully completed, shipped and installed.

Quite a story of the artisan's process and successful accomplishment. And definitely quite worth the 2 ½ hour tour if you are in Los Angeles.



Waffles, Waffles, Who's Got the Waffles?

The monthly waffle breakfast was held on April 5th and was very successful. Workers included: Marti Davenport, Gary DeCrane, Werner Gonnissen, Mary Mortier, Bonnie and Joel Newman, Scott Raes, Louis and Georgia Slininger, Tom Taets, Pat Van Nevel, and Pat Vande Kerckhove. Many thanks to the volunteers who contributed their time and efforts for the eating enjoyment of those who attended.

The next waffle breakfast is scheduled for May 3rd. And don't forget, you have two chances for waffles in May. The CBC will again be having a **waffle breakfast** on **Memorial Day, Monday, May 26th**. Stop by and enjoy a waffle before heading off to the bicycle race.

And there is *another* reason to stop by the Center during the Memorial Day waffle breakfast ...

Calling All Shoppers!
Kleine Winkel Inventory Reduction Sale

This year, special holiday sales are not limited to the big chain stores at the local malls. The Center's Kleine Winkel stock needs to be reduced in order to make

room for new stock. Smart shoppers can realize savings of between 15%-75% on almost every item.

Sale days are: **Saturday, May 24th** from **1:00-4:00 p.m.** and **Monday, May 26th** from **8:00 a.m.-12:00 noon**. Combine shopping and eating (waffles) – what a way for the shoppers among you to spend a holiday weekend. Enjoy ... and Happy Shopping!



Hands Across the Water

CBC member Paul Callens from 8740 Pittem, Belgium was involved in putting together an exposition on the Belgian Heritage in America (North and South). In going through his materials and information, Paul was touched by moments in a collective past that could undoubtedly bring back pleasant snippets of life for many of us. If you can read Flemish, information can be found on **www.erfgoedweekend.be** with links to West Vlaanderen and then to Tielt. If you have friends or relatives over in Belgium, Paul welcomes you to "jump in." Thanks to Paul for portraying the Belgian American legacy.

VOLUNTEER INFORMATION ...

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

Date	Gift Counter	Host/Hostess
Saturday, May 3	Mary Rose De Coster (am)	Maurine Schweitzer (pm)
Wednesday, May 7	Gen Vrombaut	Jon Vrombaut
Saturday, May 10	Evelyn VanPuyvelde	Al VanPuyvelde
Wednesday, May 14	Mary Lou Andrae	Clara Van De Veire
Saturday, May 17	Margaret Wadsworth	Bill Wadsworth
Wednesday, May 21	Georgia Slininger	Louie Slininger
Saturday, May 24	Joanne Hoyt	Al Hoyt
Monday, May 26	Barb Van Nevel	Patrick Van Nevel
Wednesday, May 28	Bev Francque	Stan Francque
Saturday, May 31	Barb Van Nevel	Patrick Van Nevel

Please call Pat van Nevel at 332-8752 as soon as possible if there is a conflict or if you need to change your scheduled time.

This and That ...

Palmer College of Chiropractic held a Tapestry of Cultures event on April 22, 2003. Patrick Van Nevel set up an exhibit table and was on hand to answers questions and convey the meaning of being Belgian.

We received a newspaper article outlining a party that the Holland Belgie Club of Memphis held this past Winter. (Among those attending were Peter and Marianne Bermel.) It's good to know that there are other Belgian groups sharing the camaraderie of the Belgian Experience.

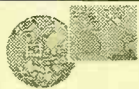
For those techies among you, I recently found two more web addresses for you to add to your list of "favorites/bookmarks." First, there is the Embassy of Belgium in the United States page: **www.diplobel.us**. This site has a plethora of useful information and links, including the periodical Belgium Today. Also, there is a web page for Liege: **www.liegeonline.be/en/**. Anything you ever wanted to know about Liege is available at that site. Happy Surfing.

CONGRATULATIONS!

CBC members Dick and Diane Van Bell are thrilled to welcome a second granddaughter to their family. Sarah Anne Van Bell was born on March 1st in Des Moines, Iowa to proud parents Chad and Jodi. By all accounts, she is a real Belgian beauty! Congrats, Grandpa and Grandma Van Bell and keep that supply of Pampers on hand.

CBC member William (Liam) P. Fisher was awarded the Bernard A. Gilhooly Award after the Quad Cities annual St. Patrick Society Grand Parade XVIII. The award is given to someone who promotes Irish culture, history and traditions over time. Congratulations, Liam.

CBC member James Standaert has put in his last day of work as Modern Woodmen's National Secretary (Chief Administrative Officer). Jim held that position since 1979 and worked some 37 years for Modern Woodmen. He witnessed, and was a part of, the dramatic change from the manual typewriters of the 1960s to the desktop computers of today. But those days are gone now, as Jim instead will focus on reducing his golf handicap and traveling with his wife Donna. Congratulations Jim (and Donna), and Happy Retirement. (Some of you may have seen the article in The Dispatch on April 20th that included more particulars about Jim and his career. If not, there will be a copy posted on the CBC bulletin board.)



BELGIAN BITS

Last month's issue contained some factual information about Belgian ethnic cuisine compliments of http://www.bpe.com/food/ethnic_cuisine/blegium.htm. The following additional excerpt provides more background.

"Visiting Belgium today, one is easily captivated by the endive, mussels, and chocolates, and each has a story behind it.

Belgian endive, or chicory, has a place of honor in dining and a unique style of cultivation. This vegetable was accidentally discovered by a Belgian farmer, Jan Lammers, in 1830, when he returned from war and found his chicory (used for coffee and stored in the barn) had sprouted white leaves. He was captivated by its tangy, distinctive flavor. It was another 30 years before endive, known as witloof, became a successful crop. In 1872 it was introduced in Paris, to rave reviews, so popular it was called white gold.

Today it is still cultivated as a labor-intensive crop, either in soil in gardens or sheds, or hydroponically. Visiting Belgium in October 1996, I had the pleasure of seeing both methods harvested, and what a fascinating production it is. There are two phases to its growth. First the roots, or chicory, are harvested in July or August. Then the grower forces the endive to sprout the leaves. To achieve this, on small farms the roots are buried in damp sand-filled trenches inside a cellar or heated metal corrugated covers. The roots then produce thick, pale conical buds in 20 days and are hand pulled and the leaves cut. The roots become fodder for animals.

More recently, endive is also produced by hydroculture, by growing in water, and this is done year around. Today endive production has spread to California. We were told that the red endive now available in the States was accidentally produced from a disease of the seed. In the past, it used to be thrown away. Very little of the red strain is grown in Belgium.

A restaurant famous for its fifty endive dishes is Traiteur Restaurant Veilinghof, located at Lewensesteenweg 22, 1910 Kampenhout, Belgium. This bistro means 'garden of the auction' as it is situated close to the auction house for produce that is marketed world-wide.

Dining at the bistro with Rudi Coosemans, the charming young president of the Belgian Endive Marketing Board and owner of Coosemans Belgium Specialty Produce, we savored superb endive dishes—a luscious creamy potato soup and braised endive gratin, the leaves sealed in ham and a rich cheese sauce, and we learned about this delicious leaf.

'In Belgium 99 out of 100 times endive is served hot, whereas in the States more likely it is served raw,' said Coosemans. There is only 1 calorie per leaf and considerable nutritional value in its mineral content. The fresher it is, the sweeter and less bitter. Belgium now exports 3,000 tons a year to the United States. The price paid for endive grown in the traditional soil method is higher than for the water method."



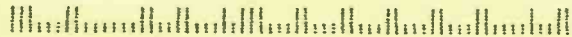
The following Belgian Endive Marketing Board recipe (also from this web site) should satisfy your endive taste buds:

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Paul & Marie Callens
Waterstraat 18
8740 Pittem, Belgium

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Cream of Belgian Endive Soup

Makes 4 servings

- 2 Belgian endives, cored
- 1 white onion, diced
- 1 garlic clove, minced
- 2 tablespoons butter
- 2 large potatoes, peeled and diced
- 2 cups chicken broth
- 1 cup milk or cream
- Salt and pepper to taste
- Chopped chives
- Dill sprigs for garnish

Mince the endives, reserving a few small leaves for garnish. Sauté the onion, garlic, and endives in the butter for 3 minutes. Add the potatoes and chicken broth and simmer for about 15 minutes, or until the potatoes are soft. Blend until smooth. Add the milk, salt, and pepper and blend. Serve hot or cold; garnish with chopped endive leaves, chives, and dill.