



CENTER FOR BELGIAN CULTURE of Western Illinois

712 - 18th Avenue

Moline, Illinois

(309) 762-0167

February 2004

www.belgianmuseumquadcities.org

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Genealogy

Bev Francque



Calendar of Upcoming Events

Feb 7	Waffle Breakfast	8:00 am-12:00 pm
Feb 7	Belgian Lacemakers	1:00-4:00 pm
Feb 12	HAPPY VALENTINES DAY	
Feb 16	Board Meeting	5:30-6:30 pm
Feb 17	Genealogy Class	6:30-8:30 pm
Mar 6	Waffle Breakfast	8:00 am-12:00 pm
Mar 6	Belgian Lacemakers	1:00-4:00 pm
Mar 15	Monthly Board Meeting	5:30-6:30 pm
Mar 16	Genealogy Class	6:30-8:30 pm
Mar 18	Hutsepot Dinner	5:00-8:00 pm
Apr 3	Waffle Breakfast	8:00 am-12:00 pm
Apr 3	Belgian Lacemakers	1:00-4:00 pm
Apr 19	Board Meeting	5:30-6:30 pm
Apr 19	Scholar Award Deadline	



Scholar Award Program

The Center for Belgian Culture of Western Illinois currently has a fund available for high school seniors. The purpose of the award is to encourage students of fine character, personality and ability to persist in achieving their educational goals. This fund may be used for college tuition and/or expenses. The award is \$500 and may be awarded to three individuals. Application packages will be given to area high schools. Among other things, applicants must prove they are in good academic standing and submit an essay relating to their heritage. Submission deadline is April 19, 2003. CBC members can pick up an application at the Center, or you can call Bob VandeWiele, Scholar Award Chairman at 792-8237.



Need a host family! A 16 year old Belgian boy would like to stay in the United States during the month of July to learn English. He would like to stay with a family that has children. If you are interested in being a host family for the month of July or if you have any questions, you may contact Art Holevoet at 309-936-7621.

Center for Belgian Culture
Open Wed. + Sat.
1:00-4:00 p.m.



News ...



Thank You! Would like to send a special thank you to Jim & Sandy DeSchinckel for donating a DVD play to the Center. Steve and Rene Morford donated a CD player and Ellie Yenney & John Henschen donated a surround sound system. All the equipment donated is up and running at the Center. Thanks again.



We are sad to hear the rumor that the Consulate General in Chicago will close later this year. While we should have celebrated the 150th Anniversary of the opening of the Consulate General, this year may mark its closure. Honorary Consul Patrick Van Nevel informed us he has not heard anything officially. He expressed his disappointment upon hearing the rumor and stated that the Belgians living in the jurisdiction, people of Belgian descent, Belgian businesses and Belgium itself benefit greatly from the presence of the Office. He further stated he will fully support the Consul General and Consul in making the case for continued Consular services in Chicago.



Obituaries.... Harold Krause, 68, died December 25, 2003 at Trinity West. He was born March 30, 1935 in Kewanee, son of Harold O. and Emily DeKazel Krause. He graduated in 1953 from Rock Island High School. Among his survivors are his wife of 47 years, Lorraine, mother Emily Krause DePauw and two children Cheryl and David.



Grants... The CBC applied for, and received grants from both the Charles Deere Wiman Trust and the Community Foundation of the Great River Bend. The Board has thanked the grantors for their support which will continue to further our development, programs and services to the benefit of our community and organization.



Get involved! Come to our Board Meetings! Our meeting date (currently the third Monday of the month) is always published in the newsletter. Want to know more? Please join us at the CBC monthly board meeting at 5:30 p.m. located at the CBC building. Remember, this is **your** organization and the Board invites **your** input. We welcome ideas and inquiries. You will now find the board meeting minutes on the Bulletin Board.



Come one come all to the CBC Genealogy Class.

The host, Mike Kerckhove, and hostess, Bev Francke, welcomes all participants and will guide them through their own genealogy search at CBC on Tuesday, February 17th from 6:30pm to 8:30pm. There will also be another class on Tuesday, March 16th from 6:30pm to 8:30 pm. The class is at no cost to the CBC members. Hope to see you February 17th.



Yummy Waffles ...

The January Waffle breakfast was held January 3rd. We would like to send a special thank you to the workers: Marlene Shattuck, Donna Weeks, Ellie Yenney, Keelin Yenney, Allie Wetzell and Scott Raes.

Last month, we were happy to welcome a Belgian couple (and new members) Dirk and Ilse Wouters who live in Libertyville, IL. They and their little girl Mary Elaine and Dirk's mother, who was visiting from Belgium, enjoyed the waffles and Ilse particularly appreciated our local lacemakers.

The monthly Waffle Breakfast continues to be an excellent revenue source as well as an opportunity to share cultural/communal experiences. We solicit your help in any way that you can – set up, tear down, serving, kitchen duty, whatever. Please contact a Board Member to volunteer your time and talents. (And thank you to those of you who have volunteered.)



St. Joseph's Day Hutsepot Dinner

The CBC annual Hutsepot Dinner will be held on **Thursday, March 18th** at the Center. The cost will be **\$7.00**, including dessert and drink. Due to space constraints, we must limit reservations to a first-come, first-serve basis. Also, we will be scheduling **two separate serving times**: 5:00-6:30 pm (first seating) and 6:30-8:00 pm (second seating).

How do you reserve your seating? One of two ways: sign up at the Center, or send the following form to the Center. Call Bob VandeWiele at 792-8237 with questions.

*Center for Belgian Culture Hutsepot Dinner
Thursday, March 18, 2004*

Name: _____ Phone number: _____

Preferred seating time: 5:00 pm _____ 6:30 pm _____

Number attending: _____ Payment enclosed (\$7.00 each): _____

Mail to: Center for Belgian Culture of Western Illinois
ATTN: Bob VandeWiele
712 – 18th Avenue
Moline, IL 61265

Volunteer Information ...

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

<i>Date</i>	<i>Gift Counter</i>	<i>Host/Hostess</i>
Wednesday, Feb. 4	Gen Vrombaut	John Vrombaut
Saturday, Feb. 7	Mary Rose DeCoster	Maureen Schweitzer
Wednesday, Feb 11	Mary Lou Andrae	Clara Van De Veire
Saturday, Feb. 14	Margaret Wadsworth	Bill Wadsworth
Wednesday, Feb. 18	Georgia Slininger	Louie Slininger
Saturday, Feb. 21	Joanne Hoyt	Al Hoyt
Wednesday, Feb. 25	Bev Francque	Stan Francque

****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.****

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



Paul & Marie Callens
Waterstraat 18
8740 Pittem, Belgium

**AIR MAIL
PAR AVION**



**CARBONNADE A LA FLAMANDE
(Flemish Beef Stew)
Evelyn VanPuyvelde, Moline, IL**

3 lbs. Lean beef (chuck or rump roast)
¼ c. shortening
1 ½ lb. onion, thickly sliced
¼ c. Pillsbury flour
Lady Lee salt, to taste
McCormick pepper, to taste
1 can beer (light or non-alcoholic)
1 c. water

2 beef bouillon cubes
2 T. Lady Lee Brown sugar
1 McCormick bay leaf
Pinch McCormick rosemary (optional)
Pinch McCormick oregano (optional)
Pinch McCormick basil (optional)
1 clove of garlic, mashed
1 T. Real Lemon lemon juice

Cut meat into 1" pieces. Heat shortening and brown meat quickly. Remove meat; add onion to pan and cook until tender but not brown. Remove onions and add flour to the pan and stir. Add beer, water and bouillon cubes and cook until smooth. Add meat, onions and remaining ingredients except lemon juice. Cover and cook over low heat for 2 hours or until meat is tender. Add lemon juice and serve hot over boiled potatoes.