



CENTER FOR BELGIAN CULTURE of Western Illinois

712 - 18th Avenue

Moline, Illinois

(309) 762-0167

March 2004

www.belgianmuseumquadcities.org

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Calendar of Upcoming Events

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 17	Happy Saint Patrick's Day	
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.



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, March 16th from 6:30pm to 8:30 pm. The class is at no cost to the CBC members. Hope to see you there.

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

CHOCOLATE – A LONG HISTORY

The Story begins with an ancestral Aztec's drink

The Aztecs knew the chocolate was a bitter and spicy drink. Christopher Columbus discovered the chocolate in the new world at the end of the 15th century. Indeed, the Aztecs drank chocolate well before everybody. It was a bitter drink based on roasted kernels seeds of cocoa blended with spices. That drink was really appreciated by the Aztecs but it was so sacred that only the rich people could afford it. It had nothing to compare with the nowadays well-known chocolate, so much so that the conquistadores found it undrinkable. But, as the Aztecs used the cocoa seeds as money, they first looked at cocoa as a means to buy their gold.

Even if the chocolate recipe was kept secret by the Spanish aristocrats, the success of this drink was so that it went through the European borders. Indeed, because of sugar addition, it became a very appreciated drink by the European nobles. And even doctors thought that chocolate were able to treat diseases. Thus each nation was going to find a particular way to accommodate chocolate and to enjoy it.

The Belgian Chocolate making

In 1912, the Belgian confectionery created the "praline", a filled chocolate mouthful which perfectly complied with its gift vocation. To protect the delicate nature of the "praline", an adequate packaging has been patented under the name of "Ballotin". Since that time, the "ballotin de pralines" became the perfect gift appreciated in all circumstances.

The chocolate is prepared from the seeds of the cocoa which is a tree bearing large seeds pods. Most of these trees, initially discovered in America, are now growing in many equatorial countries.

After the gathering, the cocoa beans are dried by the sun and sent to the chocolate manufacturers. In the factories, the seeds are roasted and crushed to obtain the cocoa powder. They are also squeezed to make the cocoa butter. Then the chocolate is produced by the mixing of the above powder and butter and the addition of sugar and milk powder. The proportion of each component will determine the chocolate color.

- The black chocolate can contain up to 70% of cocoa.
- The milk chocolate contains more milk powder.
- The white chocolate is only made from cocoa butter, sugar and milk without cocoa.

The unique design and decoration of the Belgian pralines remains unique. The chocolate manufacturers take care to select the best cocoa as well as the finest components in order to produce the Belgian chocolate - or "praline" - filling. Indeed, the chocolate quality is determine by the cocoa seeds choice and the components quality which give it all its characteristics (its perfume, its

color, its touch, ...). The Belgian artisan manufacturers almost all make the "praline" by hand, especially the decoration. And it becomes an unique article as each one gives their creations using their extensive experience. Then, the "praline" follows the distribution channels before taking its place among the finest products.

The chocolate virtues

"When somebody has drunk it, he is able to travel all day without tiredness and eating." (Diaz del Castillo, companion of Cortes)

The nutritional and energy qualities of the chocolate were very appreciated by the Spanish during the early New World colonization. Today, it is used by the sport competitors as chocolate is an excellent energy booster thanks to its content of iron and magnesium. Since the time of Aztecs & Mayas who have initiated cocoa consumption, the chocolate has always been considered as a sexual stimulant. Even the Aztec emperor Montezuma drank it to "have women access". The theologian Fransiscus Rauch wrote in 1624 "that beverage drank in convents inflame passions".

Anti-depression

In the 16th century, the Spanish aristocratic ladies consumed chocolate everywhere even in church. Today, we know that chocolate contains "pheryletylanine" which would have a positive action in case of nervous depression.

The chocolate for diabetics - it is sugar free!

This is a great news for diabetics: sugar-free chocolate exist! The traditional sugar - which is a important constitute of chocolate taste - may be substituted by "maltitol". The "maltitol" is a sugar extracted from germinate barley and is better for the stomach and the intestines. And it has the great advantage to be harmless for diabetics (see your doctor for more information).



News ...



FLEMISH EMIGRATION RESEARCH PROJECT



Guido Dutry, former Director of Flemings in the World and Professor Verdoodt are in the process of collecting data regarding emigration from Flanders to various parts of the world. They will be visiting the Quad Cities towards the end of May and Art Holevoet will be coordinating their schedule. Herewith are some excerpts from a letter we received:

Dear Flemish Friends in the Midwest (Illinois, Indiana, Minnesota, Nebraska),

Most of you know about the efforts we are doing to inventories and collect archival documents of the emigration from Flanders/Belgium to North America.

For this purpose, previous years I prospected Canada (Ontario), the States Michigan and Indiana and the City of Chicago. This protection was done together with professor Frans-Jos Verdoodt, doctor in the history and managing director of the Antwerp-based research institution for archives and documentation.

We were very happy we could bring with us hundreds of documents, either originals or copies, as letters, photographers, notebooks, pictures, (micro)films, recordings, artifacts, etc, all referring to the history of the Flemish emigration.

All these documents are kept in Antwerp, classified and made available for everyone writing history and doing scientific research on the emigration.

In the coming months of May and June, professor Verdoodt and myself, we will be prospecting again, now especially in different states of the Midwest. We hope to meet as many people as possible who are from Flemish/Belgian descent or who are related to them.

We leave Brussels on Thursday May 27 and we plan to be in Moline May 28-May 30 and June 5 and June 6th.

We hope our prospecting enterprise will be successful. Therefore we expect to meet many people in different places in a kind of group-meeting, where we can explain the purpose of our visit to the Midwest. We expect also we can arrange personal meetings with emigrants who are acquainted with the emigration from Flanders.

Please contact Art Holevoet at 309-936-7621 if have can provide some assistance with this worthwhile project.



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.



Congratulations and Happy 90th Birthday to former CBC president Vic Standaert.



Obituaries.... Richard A. Impens, 98, past away January 12, 2004. He was born December 12, 1906 in Huesen, E. Flanders, Belgium. Husband of Elsie VandeVoorde Impens.

Robert DeBock, 82, passed away January 23, 2004 at Trinity Medical Center. Robert was born November 4, 1921, in Moline, the son of Alois and Zulma Carton DeBock. He married Reva A. Beck on April 29, 1949, in Moline.

Rene Gusse, 78 passed away on February 2, 2004 at Trinity Medical Center. Rene was born January 21, 1926, in Moline, the son of Raymond J and Mary E. DuPont Gusse. He married the former Wilma M. Byrd June 11, 1984. Among his survivors are his wife, Wilma; his children, Cherly Langley, Sheila Cooksey and Theresa Cooksey, all of Moline. Christine Holmes, Taylor Ridge, Gareth, Davenport, David, Naperville, IL, Daniel, Moline, Joseph, Rock Island and Steve, Moline; several grandchildren and great-grandchildren; and a sister and brother-in-law, Georgette and Nelson Jarrin, Moline.



Volunteer Information ...

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

<i>Date</i>	<i>Gift Counter</i>	<i>Host/Hostess</i>
Wednesday, Mar. 3	Gen Vrombaut	John Vrombaut
Saturday, Mar. 6	Scott Raes	Maureen Schweitzer
Wednesday, Mar 10	Mary Lou Andrae	Clara Van De Veire
Saturday, Mar. 13	Margaret Wadsworth	Bill Wadsworth
Wednesday, Mar. 17	Georgia Slininger	Louie Slininger
Saturday, Mar. 20	Joanne Hoyt	Al Hoyt
Wednesday, Mar. 24	Bev Francque	Stan Francque
Saturday, Mar. 27	Barb Van Nevel	Patrick Van Nevel
Wednesday, Mar. 31	Jon + Gen Vrombaut	Dorene Mummert

****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



AIR MAIL
PAR AVION

Paul & Marie Callens
Waterstraat 18
8740 Pittem, Belgium



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

