



CENTER FOR BELGIAN CULTURE of Western Illinois

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

September 2004

www.belgianmuseumquadcities.org

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



**Calendar of Upcoming Events**

- Sep 4 *Waffle Breakfast* 8:00 am-12:00 pm
- Sep 15 *Volunteer Dinner* 6:00-8:00 pm
- Sep 20 *Board Meeting* 5:30-7:30 pm
- Oct 2 *Waffle Breakfast* 8:00 am-12:00 pm
- Oct 2 *Belgian Lacemakers* 1:00-4:00 pm
- Oct 18 *Board Meeting* 5:30-7:30 pm



**Membership Form**..... This is the final notice for your membership form and payment. If you haven't forwarded your **membership form and payment** to Marlene, please do so as soon as possible. See the enclosed membership insert for particulars. Also - please seriously consider volunteering - it's one important key to carrying on the rich Belgian tradition of the CBC. Thank you to those members who have sent donations in with their payments.



**Father Lee celebrated 45 years**..... For those of you who may have missed Father Lee's celebration. A reception was held on August 21, 2004 at Culemans Memorial Hall from 1:00 until 5:00 PM to celebrate the 45<sup>th</sup> anniversary of his ordination. Father Lee, a member of the Center, has been a spiritual leader at Sacred Heart Church and Seton Catholic School for 42 years in Moline. Father Lee was born in Alexis. He attended St. Ambrose College in Davenport, IA and St. Meinrad Seminary in St. Meinrad, Ind.



## Volunteer Dinner

All volunteers are invited to a Volunteer Dinner scheduled for Wednesday, September 15<sup>th</sup> at 6:00 p.m. – 8:00 p.m. at the Center. Volunteers are those who help the Center in anyway, such as hosting on the afternoons we are open, helping with waffle breakfasts, working at the gift counter, etc. Please join the festivities. Please sign up by September 12<sup>th</sup> on the sheet at the Center or call Patrick Van Nevel at 563-332-8752 for your reservations. The Belgian Village will supply sandwiches for our meal.

### *This and That ...*

⇒ Congratulations to Great Grandpa Don and Great Grandma Laurie Dussliere. Evan Douglas Schmitt came into this world April 25, 2004. Evan is the son of Ericca and David Schmitt, Chicago, IL. Ericca Don and Laurie's granddaughter; the daughter of Dee Ann Scheuneman and Robert Olson.

⇒ Congratulations to E.G. Schrader, daughter-in-law of Reggie Schrader, CBC member from Glen Ellyn, IL has had her first mystery novel published titled "For the Defendant". The book is now available at all major bookstores. For more information, see [www.egschrader.com](http://www.egschrader.com).

⇒ **Championship of the United Bolders Clubs of Western Illinois** will be held Sunday, September 12, 2004 at the Bolle courts in Stephens Park. Each of the 11 Bolders Clubs must take a turn at hosting this event. This year it is the CBC's turn to host. The responsibility for preparation for this contest rests with the bolders that represent the CBC. Stop up and cheer on our team. Any questions, call Bill Fisher at 764-8068.

⇒ Reminder..... The Consulate General of Belgium has a new address and phone number.

Consulate General of Belgium  
 ITT Building  
 1330 Avenue of the Americas, 26<sup>th</sup> Floor  
 New York, 10019-5422  
 Phone: (212) 586-5110, Fax: (212) 582-9657  
 E-mail: [NewYork@diplobel.org](mailto:NewYork@diplobel.org)

⇒ Thank you to Art and Linda VanHecke for volunteering to help with the waffle breakfasts. Jim is still looking for waffle volunteers and thank you to those who submitted their names with the membership renewal Please don't hesitate to call Jim evenings or weekends at 738-8211.



Congratulations to Margaret Wadsworth, CBC member and volunteer who will be receiving one of the 97 Pere Marquette Awards at the Diocesan Honors Mass and Banquet Sunday, November 21, at the Peoria Civic Center. The Pere Marquette Award winners are men and women who show outstanding service to their parish and/or diocese and are nominated by their pastors, past Marquette Award winners and others. Congratulations again Margaret.



It's not every waffle breakfast that you have a former Folk Festival Princess serving you! Beth Ann Beaulieu (Holevoet) was helping out on August 7<sup>th</sup>. In charge were Norma Manning and Art Holevoet, a wonderful sunny day. Our good workers were Paul Holevoet, Mare Lou Robinson, Marjorie Fiers, Marlene Shattuck, Georgia & Louie Slininger, Anson Holmes and Jim DeSchinckel.

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

<b>Date</b>	<b>Gift Counter</b>	<b>Host/Hostess</b>
Wednesday, Sept 1	Jon Vrombaut	Gen Vrombaut
Saturday, Sept 4	MaryRose DeCoster-am	Maurine Schweitzer-pm
Wednesday, Sept 8	Mary Lou Andrea	Clara Van De Veire
Saturday, Sept 11	Margaret Wadsworth	Bill Wadsworth
Wednesday, Sept 15	Georgia Slininger	Louie Slininger
Saturday, Sept 18	Joanne Hoyt	Al Hoyt
Wednesday, Sept 22	Elaine Hendrickx	Bob Hendrickx
Saturday, Sept 25	Barbara Van Nevel	Patrick Van Nevel
Wednesday, Sept 29	Al Van Puyvelde	Evelyn Van Puyvelde

Still needing substitutes for working at the center either Wednesday or Saturday afternoons. If you could fill in now and then, please call Margaret Wadsworth, 786-5791. Margaret is still looking for substitutes and thank you to those who submitted their names with the membership renewal form.

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



Paul & Marie Callens  
Waterstraat 18  
8740 Pittem, Belgium

CENTER FOR BELGIAN CULTURE

September 2004

### Belgian Pasty

#### **Crust:**

6-7 cups flour (If too rich, add more flour)

1# lard (or shortening, although lard does give a better flavor)

3 tsp salt

Mix above together for crust. Water it -- 1/2 glass or so, sprinkle it on, using a fork to sprinkle from a glass. (too much water = a hard crust)

#### **Filling:**

Add: 1 3 suet and 3# steak or pie meat, cubed into small pieces

1 potato per pasty

Onions -- spread across middle-- quite fully salt and pepper between layers of meat and potatoes. Add a pat of butter to the top of each pasty before folding. Use a pie tin (makes two pasties, halves) Start with one crust. On crust, place a layer of potatoes, then meat, then onions, then meat, with potatoes again on top to preserve moisture. Fold crust to make two pasties per pie tin. Seal and flute edges. Make slits in top crust.

Bake at 325-350F for a good hour (test potatoes with a fork for doneness)

Can be frozen, too. Some people like to add carrots and/or rutabagas also.

Crust mixtures keeps a long time, unrefrigerated.

