



CENTER FOR BELGIAN CULTURE of Western Illinois, Inc.

712 - 18th Avenue, Moline, Illinois 61265
(309) 762-0167

January-February
2005

www.belgianmuseumquadcities.org

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Center for Belgian Culture
OPEN
Wednesday & Saturday
1:00 to 4:00 p.m.

Calendar of Upcoming Events

February 5	Waffle Breakfast	8:00 a.m. to 12:00 noon
February 5	Belgian Lacemakers	1:00 to 4:00 p.m.
February 21	Board Meeting	5:30 to 6:30 p.m.
March 5	Waffle Breakfast	8:00 a.m. to 12:00 noon
March 5	Belgian Lacemakers	1:00 to 4:00 p.m.
March 12	Volunteer Event	2:00 to 4:00 p.m.
March 21	Board Meeting	5:30 to 6:30 p.m.
April 2	Waffle Breakfast	8:00 a.m. to 12:00 noon
April 2	Belgian Lacemakers	1:00 to 4:00 p.m.
April 18	Board Meeting	5:30 to 6:30 p.m.
April 19	Scholar Award Deadline	
April 28-29	Visit of Baron Frans van Daele Ambassador of Belgium in the United States	



Gelukkig Nieuwjaar!

The Center for Belgian Culture wishes a
HAPPY NEW YEAR
to all of our members and their families.
May 2005 be a happy and healthy one.

Attention All CBC Members

NEWSLETTER EDITOR NEEDED! As we begin our new year and now head into the month of February, many of you may have noticed our newsletter has been getting to you later and later. This newsletter covers both January and February. For the past few months the newsletter has been put out with great effort by a few of the board members. We have put it together while trying to keep up with professional and other responsibilities as well as our own positions within our organization. We realize a few people cannot do it all and need expanded membership help.

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CBC MEMBERS

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Several of you responded favorably during our membership renewal period and we have scheduled a **VOLUNTEER EVENT on Saturday, March 12th, from 2:00 to 4:00 p.m.** Please do plan to attend and if you have not yet offered to take on some tasks, step up and try something new as a volunteer. We will talk about various needs from waffle team leader to schedulers to coordinators of events and will solicit your input to continue to improve your organization.

As mentioned above, we are in need of help with the newsletter. Who, what are we looking for? A person who is creative, who likes to write and look up facts and information. Computer skills are very helpful. Some of the monthly information is based on what is discussed at the board meetings, information passed on during the month by board members or other members. The rest is up the individual to explore her or his creative boundaries, submit a copy and drop it off at the printers. We have one monthly board meeting on the third Monday of the month. Do you feel like this could be for you? Let us know. Even if you are not completely sure and would like to give it a try, give us a call. Any and all efforts would be greatly appreciated by the board and all of our members. Your newsletter is your only source of getting information to our members. Help us with that effort. You may find that it expands your life, gives you great satisfaction and strengthens the ties with the Belgian Community.

Yummy Waffles!!!

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, and kitchen duty, whatever. Please contact a Board Member to volunteer your time and talents. (And thank you to those of you who have volunteered.)

We will continue to strive for accuracy in our reporting. When timeframes have been tight, we have made mistakes and sincerely apologize to family members for errors. Family members wishing to report obituaries are welcome to forward an e-mail to our website address. While we do not have space for full sized obituary, we will work to accommodate your requests.

CBC 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 \$500.00 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, 2005. CBC members can pick up an application at the Center, or you can call Bob VandeWiele, Scholar Award Chairman at 792-8237.

Ruth Lambrick Van Tieghem Scholarship Fund

Albert Van Tieghem, our long time member, supporter and friend, has generously established the Ruth Lambrick Van Tieghem Scholarship Fund in memory of his late wife, Ruth. This endowed fund was established at and is managed by the Community Foundation of the Great River Bend. The initial minimum amount for the scholarship distribution of \$500.00 will be awarded to an individual who has successfully completed two years of college and plans to further their education.

The Center for Belgian Culture scholarship committee shall receive the applications and make recommendations to the Community Foundation Board of Directors, using the criteria established by the Donor. Individuals wishing to apply of the award may pick up an application at the Center or call Bob VandeWiele at 309-792-8237.

In Memory of . . .

Edrie Verhelst, 76, of Moline, Illinois, passed away Monday, January 3, 2005, at her residence. The former Edrie Louanne Dopp was born December 8, 1928, in Davenport, Iowa, the daughter of Richard & Norma Hermiston Dopp. She married her high school sweetheart, Richard Verhelst, on October 28, 1951, in Moline. Survivors include her husband Richard, a son and two daughters. Edrie was the mother of our CBC member Luann Verhelst of Phoenix, Arizona.

Valentine's Day & Chocolate

Valentine's Day is a celebration of love and lovers. The roots of Valentine's Day goes back to ancient times, when people paid honor to the Roman god of Fertility. This was known as the Feast of Lupercalia and was celebrated even then on February 14th.

The traditions of Valentine's Day are broad and many. It is a time to exchange cards or small gifts. Chocolates and jewelry are the big hits of this holiday as is romantic dinners. It is a romantic event for lovers and a fun event for kids and family. Many a couple become engaged or wed on this day. For others it is a day to fall in love.

Did you know? While 75% of chocolate purchases are made by women all year long, during the days and minutes before Valentine's Day, 75% of the chocolate purchases are made by men. Over \$1 billion of chocolate is purchased for Valentine's Day.

Nothing Compares to the Taste of Belgium Chocolates!

Belgium has numerous chocolate museums and factories that are open to tourists. You can even take a vacation in Belgium that is centered on chocolate. Belgium produces 172,000 tons of chocolate per year and has 2,130 chocolate shops in her country. There is no doubt after you have seen and tasted some Belgian chocolate that you'd want to buy some at one of the many stores. If your mouth is watering now and you are craving Belgian chocolates, you could always get on the phone or to the website and order some that can be delivered right to your door.

Chocolate Mousse

- 150 grams dark chocolate
- 150 grams fresh cream
- 2 eggs (separated)

Bring cream to a boil. Add the chocolate, in small pieces. Whisk for about 3 minutes. Add the egg yolks. Whip the whites until firm and add them to mixture. Chill and serve.

CHOCOLATE PASSION FAIR

The Chocolate Passion Fair is held around Valentine's Day weekend on the Petit Sablon-Caserne Prince Albert in Brussels. Chocolate lovers enjoy delicious pralines and world famous chocolates. A Chocolate-Lovers Heaven!



If you would like more information, go to www.visitbelgium.com and click on chocolates.

Carnival of Binche

On February 6, 7, and 8, 2005, Belgium's most famous carnival will take place in Binche. It attracts thousands of visitors annually. On the 6th, there is a parade of "Mam'selles" and fancy dress groups. Later in the afternoon, various processions, heralded by brass instruments, converge on the center of the town. The 7th is devoted to youth groups who form a circle of friendship. Then on the 8th Shrove Tuesday, every Gille makes his traditional march to the town's Grand Place to perform a dance.

Mardi Gras is the only day one sees the "Gilles" in their various rites from daybreak to the midnight fireworks ending the carnival.

The Gille is a local carnival character whose hay-colored costume decorated with appliquéd lions, crowns and stars in the Belgian colors of red, yellow and black is stuffed with hay and belted with heavy, jangling bells. Most impressive is the white feathered headdress, as much as four feet tall and weighing up to 7 pounds that completes the costume.

Some 800 men and boys of the town throng Binche's Grand Place and toss oranges to the spectators.

Binche is a small town located in the Belgian Province of Hainaut. It is about 34 miles south of Brussels. It has a very interesting Carnival and Mask Museum whose 25 rooms offer a spectacular illustration of this theme in the life of man.

CARBONNADE A LA FLAMANDE (Flemish Beef Stew)

Evelyn Van Puyvelde, Moline, Illinois

- 3 lbs. lean beef (chuck or rump roast)
- 1/4 cup shortening
- 1-1/2 lb. onion, thickly sliced
- 1/4 cup flour
- salt & pepper, to taste
- 1 can beer (light or non-alcoholic)
- 1 cup water
- 2 beef bouillon cubes
- 2 T. brown sugar
- 1 bay leaf
- pinch of rosemary (optional)
- pinch of oregano (optional)
- pinch of basil (optional)
- 1 clove of garlic, mashed
- 1 T. lemon juice

Cut meat into 1 inch 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.

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CENTER FOR BELGIAN CULTURE

January/February 2005

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 CPC 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.

February Schedule for Volunteers

Date	Gift Counter	Host/Hostess
Wednesday, February 2nd	Margaret Wadsworth	Wilma Gusse
Saturday, February 5th	Mary Rose DeCoster	Maurine Schweitzer
Wednesday, February 9th	Mary Lou Andrae	Clara Van De Veire
Saturday, February 12th	Margaret Wadsworth	Bill Wadsworth
Wednesday, February 16th	Elaine Hendrickx	Bob Hendrickx
Saturday, February 19th	Norma Manning	Barbara Michalek
Wednesday, February 23rd	Al Van Puyvelde	Evelyn Van Puyvelde
Saturday, February 26th	Barbara Van Nevel	Patrick Van Nevel

Contact Margaret Wadsworth (786-5791) if there is a conflict with your scheduled time.