

CENTER FOR BELGIAN CULTURE of Western Illinois, Inc.

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

www.belgianmuseumquadcities.org



January, 2007

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> Publicity Mary Lorensen

Calendar of Upcoming Events

January 6th January 6th January 15th February 3rd February 3rd February

Waffle Breakfast Belgian Lacemakers Board Meeting

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8:00 a.m. to 12:00 noon 1:00 to 4:00 p.m. 4:00 to 5:30 p.m.

8:00 a.m. to 12:00 noon 1:00 to 4:00 p.m. time & date TBA

Visit the Center for more information and to stay updated on current events.

Schedule for Volunteers

The January schedule is as follows:

Date Wed., January 3rd Sat., January 6th Wed., January 10th Sat., January 13th Wed., January 17th Sat., January 20th Wed., January 24th Sat., January 27th

Gift Counter Evelyn VanPuyvelde Margaret Wadsworth (AM) Maurine Schweitzer Mary Lou Andrae Margaret Wadsworth Celie Donohue Al Hoyt tba tha Mary Brunning

Host/Hostess Al VanPuyvelde Clara Van De Veire Bill Wadsworth Gene Donohue Al Hoyt Marvin Brunning

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

Membership Chairman says . . .

Any member who would like to receive a copy of the Newsletter and reminders about upcoming activities at the Center, should forward their e-mail address to: belgium 32@mchsi.com

DONATIONS to the CENTER

A special "thank you" to Emil Dupont for the donation of the beautiful framed Belgian bobbin lace Madonna, made by his mother Clara VanMaele Dupont for his sister Marian. Emil also donated several books that have been added to our collection.

Center OPEN Wednesday & Saturday 1:00 to 4:00 p.m. Waffle Breakfast 1st Sat. of each month

The President's Corner

Let's all chip in and help Catherine bake waffles!

Our new waffle chairman, Catherine VanHecke, is doing a fantastic job. She buys ALL the supplies, gets them to the Center, and calls workers. She has a great family that is always ready to jump in and help. Mary Lou and Dale Andrae are dedicated to frying those sausages month after month. Bob and Elaine Hendrickx make sure the tablecloths, towels, and washcloths are clean and the tablecloths are back in place. Mike Kerchove not only mixes the batter and starts those two huge coffee pots, but also puts out the flags and turns on the music. We have three special ladies taking the money and making up those little tickets: Marion Knock, Mary Mortier, & Evelyn VanPuyvelde.

Now ... to make Catherine's chore and dedication a little easier, it would be great if she didn't have to make so many phone calls. My idea is to have teams of five people to work either the early shift (7:30-10:00 a.m.) or the late shift (10:00 a.m.-12:30 p.m.). If each team would work just twice a year, ONLY FIVE HOURS TOTAL, the phone-calling chore for Catherine could be eliminated.

She already has kitchen help, so the 5-person team would be made up of two people to make the waffles and three people to put toppings on the waffles. Now that's not a difficult task and, in fact, can be very fun!! Get FIVE of your family members or FIVE best friends and have a very special waffle morning making our guests happy and you're sure to feel happy, too. Oh, yes, your breakfast is free! Where can you get a better deal than that?

If you can't come up with five people, give Catherine a call anyway and she'll work out a team. Please contact her ASAP at 755-8363 or at vanhecke44@mchsi.com.

Celie Donohue

CBC Christmas Dinner

Santa made a special, early visit to Butterworth Center on December 5th to help the Center celebrate the annual Christmas Dinner. The food was excellent and by all accounts, everyone had a great time. A special treat was the piano music provided by Tim Cornelis, an eighth grade student at Seton and grandson of Walt and Ellen Cornelis.

Raffle winners were: Fred Polich, red-black-yellow afghan; Christiane Frick, velvet St. Nick; Bea DeBrabander, St. Nick in airplane; Clara VanDeVeire, Belgian tapestry; and Al VanPuyvelde, Teddy Bear in sleigh. Congratulations to all of you!

Get to Know Your Board

Former Newsletter Editor Josh Lyphout started this feature several months ago, and since I have been asked to take over his duties, I should probably tell you a little about the new guy. My name is DAVE COOPMAN and I've lived in Moline all my life. I'm the son of Bill, Sr. and Phyllis Coopman and the grandson of Gustaf and Pharailde Coopman. My brother Bill is the Center's membership chairperson.

I attended Moline High School and graduated from St. Ambrose College with a degree in English. While in college, I worked at radio stations KSTT and WOC, and later, WOC-TV and WHBF-TV. After college graduation, I taught at Moline High for seven years, and then decided there was a better way to work less and make more money. I'm not sure I found it, but for 27 years I worked in industrial sales at the former Export Packaging Co. I took an early retirement offer, but still work part-time selling packaging materials for Creative Packaging in Milan.

I'm a past president of the Rock Island County Historical Society and was chairman of its library building fund-raising committee. Having an interest in local history, I've written a published history of KSTT called *Someplace Special* . . . *KSTT*, and am in the process of writing another, *WQUA* . . . *Moline's Hometown Station*.

Please feel free to contact me at either 762-6227 or by e-mail (d.coopman@mchsi.com) with any news items or ideas for future newsletters. (Please insert CBC in the subject line of your e-mail.) Hopefully I can present articles and interesting information on the Belgian heritage as well as Josh did, and I'd like to thank him for presenting some excellent articles in past issues of this newsletter.

Kleine Winkel

New items offered for sale are the Belgian chef aprons, Belgian flag-logo caps, and a new shipment of battery operated clocks with the Belgian flag on the face. Lace anniversary pictures noting the 10th, 25th, 40th and 50th anniversaries are available and special years can be ordered for both anniversaries and birthdays at no extra cost. Contact Celie for special orders at 792-8246. For those interested in Belgian chocolates (good anytime or for any occasion), they are currently out of stock, but imore are expected.

Sacred Heart's 100 Year History

The Center has received a copy of the 100th Anniversary book Sacred Heart Parish. Preserving Our Past, Celebrating Our Present, Embracing Our Future 1906-2006. The book contains many pages of early Sacred Heart history and the Belgian influence upon its founding.

Within its pages are many photos including: the church and school under construction; former priests and nuns; the closing Mass with Al VanPuyvelde reading in Flemish, Celie Donohue carrying the Belgian flag, Mary Welling with the Pere Marquette Award; and many of our Belgian ancestors. You will find an interview with Jean DeRoo; biographical sketch of Fr. Culemans, the Flying Priest; and a picture of Bob Hendrickx's parents from 1907, the first couple to be married at Sacred Heart.

Of special interest is an early exterior picture of our CBC building and a two-page photo of the inside of the building with Art Goethals behind the counter waiting for customers. As with many of the photos, you will be amazed at the change in appearance of the neighborhood around Sacred Heart and the Seventh Street area. This is a great local history piece.

Copies of the book are available at Sacred Heart's Lee Center, and we especially thank Msgr. Wellman for his donation of this great historical record.

Beer and Belgium Tourism

Courtesy Brussels-Wallonia Tourism Written by Christian DeGlas

Could you imagine a better ambassador for our country than beer? A source of curiosity for some and definitely adored by others, it leaves nobody unaffected.

We come into contact with it every day and it draws our attention, under any circumstance. Drinking it makes us happy. It can be easily tamed but it won't reveal its secrets that easily.

Sometimes seemingly insignificant flavors hide a real delightful range of tastes. Blonde, amber or dark, bitter, soft or acid, it also reflects a part of its region. Some beers are intimately linked to their region, others to local legends. It name itself is often synonymous for a part of local history. 2005 wasn't coincidentally declared Year of the Bear in Brussels and Wallonia. It's actually a nice recognition of the credibility of a drink that has

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With Deepest Sympathies . . .

Floyd Danner, 88, of Moline died Thursday, November 30, 2006, at Ridgecrest Village in Davenport. He was buried at St. Mary's Cemetery, East Moline.

Floyd was born January 1, 1918, in Littleton, IL, the son of Roy and Nancy Kelly Danner. He married Elizabeth VanderScheuren in Moline on January 20, 1942. Mr. Danner served in the Army during World War II, achieving the rank of Sergeant in the Armored Division. His tours of duty included the European, African, and Middle Eastern theatres. He was wounded in the Battle of the Bulge while serving under General Patton, and received the Purple Heart and two Bronze Battalion Stars.

Mr. Danner owned Speed and Floyd's Paint and Body Shop in Moline for 36 years. He was a charter member of Mill Creek (now Pinnacle) Country Club and was an avid golfer.

Survivors include children and spouses, Dianna and Nolan Hoffman, San Juan Capistrano, CA, Mary and Steve Noack, LeClaire, Karen and Jack Ide, Andalusia, and John and Pam Danner, Moline; 11 grandchildren; 8 great-grandchildren; and sister and brother-in-law Wava and Raymond Sorrell, Moline.

Dr. Victor DePorter, MD of Isle of Palms, SC, died unexpectedly at his home on Saturday, December 2, 2006. He was buried at Calumet Park Cemetery, Merrillville, IN.

Dr. DePorter attended Munster, IN, schools, Indiana University, and completed medical school at the Catholic University of Lille, Lille, France, where he graduated summa cum laude. He completed his family practice residency at the Medical University of South Carolina, Charleston. He practiced in Goose Creek, SC.

He was an avid sailor, windsurfer and traveler who also enjoyed cooking, playing the piano and guitar and salsa dancing.

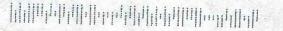
Survivors (and spouse) include his parents, Dr. Louis DePorter, MD, and Patricia J. DePorter, Ogden Dunes, IN; sister Jennifer (Richard) Lear, Hannahan, SC; brothers Phillip (Katie) DePorter, Ogden Dunes, Dr. Christopher (Teresa) DePorter, Tuscaloosa, AL, and Greg (Christine) DePorter, Ogden Dunes; 3 nieces; 3 nephews; aunts Melanie DePorter, St. Louis, MO, and Rosemary (Eugene) Miron, Flushing, MI; and uncle John (Marni) Kubinec, Cape Coral, FL. He was preceded in death in death by his sister, Michelle Renee DePorter; paternal grandparents Ralph and Mary DePorter, Moline; maternal grandparents John and Carrie Kubinec, Fenton, MI. CENTER FOR BELGIAN CULTURE of Western Illinois, Inc.

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Paul & Marie Callens Waterstraat 18 8740 Pittem Belgium 0



CENTER FOR BELGIAN CULTURE

January, 2007

BEER and BELGIUM TOURISM

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already brought so much happiness to the lives of an entire population. A well-known Belgian political speaker, and a great connoisseur of the hop flower, beautifully summarized the social role beer can fulfill: "The wine lover talks to his glass while the beer drinker talks with his neighbor!" Fruit of the passion and ingenuity of the brewers, beer answers to all tastes and continues to delight progression. There were times when Belgium had more breweries than churches and practically each house had its own little tavern! From regions to hamlets, from cities to villages, tastes always differed, but no region was ever forgotten.

Brussels was somewhat different with its acid beers born from the lambic and spontaneous fermentation without yeast. Wallonia, which was privileged with exceptionally pure water sources, had an impressive number of character beers. In the past you could find plenty of little hop crops along the banks of the Sambre and some parts of the Gaume near Virton. In some parts, you can still see hop growing in the wild.

The result of these marvelous brewings has only caused the interest of beer lovers to grow and new people have had the calling of the brew. They preach the form of microbreweries. This phenomenon in constant evolution makes us believe that soon every town will have its own local beer again. The new trend attracts tourism and is an open invitation to (re)discover Belgium's beautiful regions. A beer reveals its region, but the opposite is true as well: at the end of a trip, people almost automatically ask for a "local."

Better still, more and more tourist offices in Belgium propose routes that combine local history, traditions, regional gastronomy and beers. The regional brewers encourage this. They allow each and everyone to get to know all about a region in an original, but always delightful, way. This results in a surprising alchemy, which allows people to imprint a geographical reference in their memories for every beer they have savored. Because you never forget its taste and the place where you have tasted it for the first time. That is why the Year of the Beer isn't an end. Brewers still have many years ahead of them and they will continue not only to amaze Belgium, its King and his children - who don't mind being seen with a beer - but also beer lovers from all over the world. Long live our regional beers and cheers to you all!