



CENTER FOR BELGIAN CULTURE of Western Illinois, Inc.

712 - 18th Avenue, Moline, Illinois 61265

(309) 762-0167

www.belgianmuseumquadcities.org



November, 2009

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Calendar of Upcoming Events

November 7th	Waffle Breakfast	7:30 to 11:00 a.m.
November 7th	St. Nicholas Bake Sale	7:30 to 11:00 a.m.
November 7th	Belgian Lacemakers	1:00 to 4:00 p.m.
November 9th	Board Meeting	4:00 to 5:30 p.m.
December 1st	Christmas Dinner (Butterworth Center)	5:30 p.m.
December 5th	Waffle Breakfast	7:30 to 11:00 a.m.
December 5th	Belgian Lacemakers	1:00 to 4:00 p.m.
December 14th	Board Meeting	4:00 to 5:30 p.m.

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

Schedule for Volunteers

The November schedule is as follows:

<i>Date</i>	<i>Gift Counter</i>	<i>Host/Hostess</i>
Wed., November 4th	Evelyn VanPuyvelde	Al VanPuyvelde
Sat., November 7th	Celie Donohue (AM) Barb Michalek (PM)	Maurine Schweitzer
Wed., November 11th	Mary Lou Andrae	Clara Van DeVeire
Sat., November 14th	Margaret Wadsworth	Bill Wadsworth
Wed., November 18th	Celie Donohue	Gene Donohue
Sat., November 21st	Al Hoyt	Al Hoyt
Wed., November 25th	Georgia Slininger	Louis Slininger
Sat., November 28th	Mary Rose De Coster	Mary Rose De Coster

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



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

Waffle Breakfast 1st Sat. of each month

The President's Corner

Following the CBC October 11th dinner party at Oakwood Country Club, many Thank You's are in order. Thank you to: Larry Lorensen, our great master of ceremonies; Msgr. Wellman and Fr. DeBisschop for blessings and kind words regarding Sacred Heart School; Mayor Don Welvaert for his positive remarks for the CBC and Sacred Heart; Joe VanVooren for once again outdoing himself with raisin bread for the dinner; and Bev Francque and Joan DeCap for baking specullaas and lukken cookies.

Thank you to all who donated items for the raffle; Isabel Bloom LLC, Davidson Jewelers (David Schlosser), Coralie VanVooren Olszita, the Belgian Village (Shawn and Karen Manning), Mary Lootens DeMeyer, Art Holevoet, and Celie Fowler Donohue. The raffle netted \$254. Thanks to Alan Hoyt, Catherine VanHecke, Al VanPuyvelde, Gene Donohue, and Lois DeCoster for making all the plans "come together."

Thank you to: the VanSpeybrock Belgian Band, so enjoyable, as was Karen Manning and "What Ever For;" executive chef Sean Dittmer and the staff at Oakwood Country Club for once again preparing the Belgian meal and flying the Belgian and American flags on Oakwood's flagpole; and JoAnn DeTaeye Greko for her informative material on Sacred Heart history and for introducing her classmates.

A special thank you to Sr. Mary Virginia for her letter to be read at the dinner. Sister was the music and piano teacher at Sacred Heart from 1944 to 1951 and was loved by all. She informed us that there are four nuns still living from that era of teaching at Sacred Heart. They are Srs. Mary Alicia, Dolores, Elizabeth, and Lucille.

Thank you to the news media; *Dispatch/Argus*, *Quad-City Times*, and the *Gold Book*. Thank you to the Sacred Heart archives for adding materials from the different classes posted on the display boards. Thank you to Dr. Louie and Pat DePorter for bringing school memorabilia from Mary VanVooren Deporter, Louie's mother.

Last but not least, thank you to all who attended. It was a gala evening for everyone – graduates and non-graduates alike.

God love ya, CELIE DONOHUE

Belgian Dinner Party Raffle Winners

Belgian waffle certificates (6) Fr. DeBisschop
 Isabel Bloom Mary Lorensen
 Sapphire and diamond pendant Millie Kale
 Belgian apron/bag/raisin bread Lois DeCoster
 Belgian Village certificate (\$25) Msgr. Wellman
 Felted wool purse Mary Krumdieck
 Anton Pieck prints Celie Donohue
 Nativity set Jan DeRoo Hufford

St. Nicholas BAKE SALE

The St. Nicholas bake sale will begin at 8:00 a.m. on **Saturday, November 7th**. Please bring your baked good items as early as possible that morning.



Other St. Nicholas items for sale are prints of St. Nicholas and Black Pieter, a 16" St. Nicholas, chocolate St. Nick Advent calendars, bells and votive holders.

St. Nicholas himself will be there in person, with candy for the young and the young at heart!

Christmas Dinner

The CBC Christmas Party will be held at Butterworth Center on Tuesday, December 1st, beginning at 5:30 p.m. The meal will be catered by Diane DeBord. Your homemade desserts are welcomed. Cost is \$16.00/person. Reservations must be made and paid by November 24th. Send checks to CBC Christmas Party, 712 - 18th Avenue, Moline, IL 61265.

A Christmas dinner wouldn't be fun without a raffle, and raffle prizes include: a 22" St. Nicholas in white velvet; a Longaberger basket filled with goodies; a red T-shirt from the Atomium in Brussels; and a book of beers – 47 pages on Belgian beers. Raffle tickets will be \$2.00/each or 3 for \$5.00.

The Kleine Winkel

Start your Christmas shopping early at the Winkel. Our exclusive embroidered aprons are only \$20.00/each, and the lace maker's chair Xmas ornaments are \$3.00/each. The Belgian cookies and cookbooks always make a nice gift as well as the Bloemen van Vlaanderen plaques.



Scholar Essay

Bonnie Tanamor is this year's Ruth Lambrick VanTieghem scholar. This scholarship is awarded to a student who has completed at least two years of college and is continuing with his or her education. Bonnie is currently a senior at St. Ambrose University, and will graduate in May 2010. She will have a triple major in economics, finance, and marketing. Bonnie is currently working in the Student Career Experience Program at the U.S. Army Corps of Engineers, in the Environmental and Economic Analysis Branch. She would like to stay on with the Corps after graduation, but is to other possibilities. Bonnie is also a familiar face, as she is a volunteer server of waffles at the CBC.

Scholarship Essay by Bonnie Tanamor

I wish that I could relay a past littered with memories related to my Belgian heritage, but by the time my generation came around, my family had melted into the American pot. However, my great-grandmother Romanie Dolleslager-Van de Velde kept one thing alive. Every year, beginning in the late fall, she would bake what seemed to be thousands of Belgian cookies, as I knew them. Those thin, crisp, waffle-like cookies were the highlight of our Christmas celebration.



The year after my grandmother Janette Van de Velde-Martin passed away, I decided that I wanted to learn how to make those little waffle cookies. I was only in the seventh grade, but I think that is when I realized how important it was for me to learn our family's prized recipe.

My great-grandma lived off of 41st Street in Moline. Her tiny two-bedroom house had a nice layout, because even though it was small, the living room, dining room, and kitchen were all open. I remember staring up at her sparkling ceilings. I would ask innocently how she got silver sparkles up there, and she would reply that she cupped the glitter in her palm and blew until they stuck to the ceiling.

I was excited when the day arrived to start making the cookies. My mom dropped me off and I walked in through the back of the house, up three steps, and into the kitchen. Great-grandma had already made the dough, and I remember being so disappointed. She did let me knead the dough while she explained the recipe to me. I do not remember many of the ingredients today. Although, I remember being completely shocked when she pulled out the bottle of whiskey and said that was the

secret ingredient. One may wonder, being Belgian and all, how I never knew of our fondness for malted beverages; but believe it or not, I grew up in a dry household.

Our next task was to roll the dough into small balls. Luckily, great-grandma had only made a small batch that day, and with two of us, it did not take long. We then took our trays of dough down to the basement, where she had her gas stove especially for cooking making. The upstairs stove was electric. She had the ancient cookie iron already set up on the stove. I was fascinated with antiques and I asked how old the iron was. She said it was about 100 years old. She explained that it was her grandmother's iron, and it had been passed down from her mother to her.

Anxious to get started, great-grandma fired up the stove. As the iron began to heat, she told me that each dough ball had to be cooked one at a time. She cooked the first few and told me that I had to count to 20 for each side. I then took over. The first 20 or so cookies turnout out perfect, but then they started to get darker and darker. She explained that the longer the iron was over the fire, the hotter it got; so count for a few seconds less every time the cookies began to get dark. After 100 cookies had been made and more dough remained, I began to get antsy and whiney – after all, I was only a 12-year old girl. Great-grandma explained that those cookies were a labor of love and that is why they tasted so good. She said there were just a few left and then we would be done with that batch. She reminded me that this was just the first of many batches to come. We finished shortly thereafter and went upstairs to sample a few freshly made cookies with a glass of milk, before my mom came to pick me up.

That is the only time I ever helped my great-grandma with making Belgian cookies. I grew older and entered high school, where friends and extra-curricular activities filled my time. My great-grandma has since passed away, and I wish more than anything that I had learned the recipe. Luckily for my family, my aunt has taken on the role of making cookies for us to share at Christmas. She is the keeper of the iron and our family tradition. I have since learned that Belgian cookies are actually called lukken cookies, thanks to my extended family at the Center for Belgian Culture. And while I have not had the opportunity to relearn our family's recipe, I can say that I have learned to serve up a mean Belgian waffle the first Saturday of every month.

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CENTER FOR BELGIAN CULTURE

November, 2009

News of the Membership

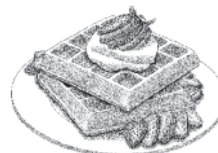
Congratulations go out to: **Henrietta Leenknecht** on her 100 birthday (Henrietta was baptized by Fr. Culemans, went to school at Sacred Heart, and was in the original procession at the dedication of Sacred Heart Church); **Ray and Shirley Welvaert** on their 60 wedding anniversary; **Allie DeRoo**, tennis player at Alleman High School and daughter of Kevin and Janet DeRoo, for being chosen as a Metro Pacesetter by the *Dispatch*; and **Patrick Rafferty**, grandson of Larry and Pat Rafferty, for being chosen to Alleman's homecoming court.

Thank You to **Mary Rose De Coster** for items for the Kleine Winkel and **Joe DeMeyer** for adding to the Belgian beer display.

Sympathy is offered to the family of **Jennifer Darrow**, 35, of Chicago, who died unexpectedly on October 5, 2009, in Boston, Massachusetts. Burial was at Mt. Calvary Cemetery, Dubuque, Iowa.

Jennifer was born Oct. 31, 1973, in Rock Island, a daughter of Clarence A. and Lili B Ruja Darrow. Survivors include her parents; siblings and their spouses, Elizabeth

and Tom Carroll, Davenport, John and Jodi Darrow, Clarendon Hills, Illinois, Antoinette and Joe Talanges, Warwick, England, and Clarence and Sara Darrow, Rock Island



November Waffle Volunteers

November's waffle workers will be cooks/servers Georgia and Louis Slininger, Bonnie and Jason Tanamor, Angela Jenness and Sage Roberson. Mike Kerchove will mix the batter, Gene Donohue will work the kitchen, Evelyn VanPuyvelde and Marian Knock will take the money, and Catherine VanHecke will ensure everyone has a great time. See you at Waffle Saturday!!