



# CENTER FOR BELGIAN CULTURE of Western Illinois, Inc.

712 - 18th Avenue, Moline, Illinois 61265  
(309) 762-0167  
www.belgianmuseumquadcities.org



March, 2011

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open

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d.coopman@mchsi.com

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## Calendar of Upcoming Events

March 5th	Waffle Breakfast	7:30 to 11:00 a.m.
March 5th	Belgian Lacemakers	1:00 to 4:00 p.m.
March 14th	Board Meeting	4:00 to 5:30 p.m.
March 24th	Raisin Bread Bake-Off	5:30 to 7:30 p.m.
April 2nd	Waffle Breakfast	7:30 to 11:00 a.m.
April 2nd	Belgian Lacemakers	1:00 to 4:00 p.m.
April 11th	Board Meeting	4:00 to 5:30 p.m.
April 24th	Volunteers' Dinner	tba

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

## Schedule for Volunteers

The March schedule is as follows:

<i>Date</i>	<i>Gift Counter</i>	<i>Host/Hostess</i>
Wed., March 2nd	Evelyn VanPuyvelde	Al VanPuyvelde
Sat., March 5th	Celie Donohue (a.m.) Barb Michalek (p.m.)	Maureen Schweitzer
Wed., March 9th	Mary Lou Andrae	Clara Van DeVeire
Sat., March 12th	Mary Gardner-Karcher	Mary Gardner-Karcher
Wed., March 16th	Celie Donohue	Gene Donohue
Sat., March 19th	Al Hoyt	Al Hoyt
Wed., March 23rd	Margaret Wadsworth	Bill Wadsworth
Sat., March 26th	Margaret Wadsworth	Bill Wadsworth
Wed., March 30th	Millie Kale	Millie Kale

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



## HAPPY ST. PATRICK'S DAY

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

**YOUR CENTER**  
**A Message from Your President**

My first few months as your new president have been a learning experience!

Although I attended CBC activities in the past, I discovered there was much to learn and much that goes on behind the scenes of which I was unaware. It has been gratifying to see first-hand the level of commitment and dedication of so many of our members. It is only now that I realize all the work that goes into the events held.

I believe, as I know you all do, that it is important to maintain the heritage of our parents and grandparents, and to give the next generations that same gift. Our CBC provides the food, friends and experiences that provide this transmission of Belgian culture. I hope to serve our Belgian community as well as our past president, Celie, did for so long. With your help, I know we look forward to many years of continued success for our efforts.

Sincerely, Kevin DeRoo

P.S. Encourage a relative to join us.

***Habidasher to the Pope***

A Bruges company, Kunstatelier Slabbinck, has acquired the rights to exclusive production of the Pope's ecclesiastical garments. The rights were acquired after a Dutch company went bankrupt, turning Slabbinck into the world leader in priestly attire. The company employs 60 people at its Belgian facility.

(Thanks to *Flanders Today*)

**March**  
**Waffle Volunteers**



Volunteer cooks and servers for the March waffle breakfast will be Joe DeMeyer, Mary Ann Zimmerman, Jason and Bonnie Tanamor, and Ryan McFate. Mike Kerckhove will prepare the batter, Gene Donohue will work the kitchen, Evelyn VanPuyvelde and Marian Knock will take your money, and Theresa Bailey will fill in for Catherine VanHecke to make sure everyone has a good time.

*News of the Membership*

*Congratulations* to: **Dolores Bultinck** on her 80th Birthday; **Don and Diane Gelaude** on their 50th Wedding Anniversary; to Megan Manning, granddaughter of **Everett and Norma Manning**, on her being named NAIA Indoor Field Athlete of the Week (Megan is a senior at St. Ambrose University and is a shot-putter on the SAU track team); and to **Bonnie and Joel Newman** for being featured in the *Gazette van Detroit*.

*Sympathy* is offered to: **Ray and Eleanor Waeyaert** on the death of Eleanor's brother and CBC member **Art Borgonjon**, who died November 17th; **Dewayne and Sylvia Taets** on the death of their daughter Deanne Zurcher, who died January 18th; the family of Tom DeSmet, who died February 2nd; **Bill Fisher** on the death of his sister Irene Buller; and to **Mary Krumdieck** on the death of her son Gregory (Butch), who died February 10th.

**Raisin Bread / Jams & Jellies**

This is the month for the annual Raisin Bread Bake-off (and jams and jellies, too) competition. March 24th has been chosen as the date for judging your best culinary efforts with raisin bread, jam, or jelly. Awards will be presented for the best efforts. And new this year will be a junior division. To enter the competition, please contact Millie Kale at (309)786-7827, so she and chairman Evelyn VanPuyvelde know who will be baking and how many entries to expect. There will also be a sign-up sheet on the CBC counter for entries.



For those who don't bake, but like to eat, come to the Center and taste the winners, beginning at 5:30 p.m. that day. Relish tray w/dip, crackers, ham, turkey, and beverage will be available for building a sandwich with all the entrants' efforts. The cost for the tasting is \$6.00 (members) and \$7.00 (non-members) – no charge for competition entrants. Please sign the sheet at the Center if you plan to dine.

Nothing beats homemade, so try your hand at baking or come and enjoy the results.



## Scholarship Applications

Application forms for the CBC Scholarships will be available this month on the front table at the Center. They will also be sent to the area high schools. Three scholarships will be awarded, with a value of \$750.00 each. Complete information on requirements and due date will be included with the forms.

Applications for the Ruth Lambrick VanTieghem Scholarship will also be available at that time. This scholarship has a value of \$1,000.00 and is awarded to a deserving student who has completed at least two years of college and plans to continue his/her education.

### CBC VOLUNTEER DINNER

Without our loyal volunteers, the CBC would not exist. As a small token of "thanks," the Center will again present a Volunteer Dinner at the CBC. There is no cost to the volunteers. A donation box for those who attend as a guest will be available, so if a friend or spouse drives you, don't let that stop you from enjoying the evening. Further details will be provided in next month's newsletter. Please sign the sheet at the Center by April 11th to make a reservation.

## Determination

Stefaan Engels, a 49 year-old man from Ghent, is Flanders' own "Marathon Man." He set a world's record for the most marathon races run consecutively, by completing his 365th race in as many days.

It's a considerable achievement, considering Engels suffered from asthma as a lad and was told by doctors not to engage in any sports. He set his first record in 2008 by completing 20 Ironman events within one year. The Ironman competition consists of swimming 2.36 miles, cycling 112 miles, and running 26.2 miles.

According to Engels, he "wanted to inspire people by showing that if I could run a marathon a day for an entire year, that anyone could run or bike a little each day."

Engels' average time for a marathon was about four hours, with a best time of 2 hours, 56 minutes.

## The Kleine Winkel



This month's St. Pat's special is the "Belgian Chef" barbeque apron. Regular price is \$20.00 but for this month, it's only \$18.00.

The Winkel has a new shipment of honey cake. Although the price increased to \$5.50/loaf, the loaf is almost DOUBLE in size from the previous supply.

## Gazette Van Detroit

Would you like to keep up with happenings in Belgium, find out what other Belgian clubs are doing, learn some Belgian history, or obtain some Belgian recipes? You can even polish your Flemish/Dutch, as some articles are printed in that language.

Why not subscribe, or give a gift subscription to the *Gazette van Detroit*. This year, the publication is being made available on-line, as well as in hard copy. And the on-line version will have a "search" feature for current and past issues.

Sample copies of the newspaper are available on the front table at the Center. For those who use computers, visit the *Gazette* at [www.gazettevandetroit.com](http://www.gazettevandetroit.com).

To check out the on-line version, go to <http://digital.gazettevandetroit.com>.

You can subscribe by mail by sending a check for \$25.00 (for 24 issues) to: Belgian Publishing, 18740 13 Mile Road, Roseville, MI 48066.

## Kids Help Design

A class of 40 first-graders from a school in Harelbeke, West Flanders, will gather at the request of Flemish public transport authority De Lijn to brainstorm ideas for the coast tram of the future. The session is part of the MyMachine project, in which children dream of their ideal machine. The project has been praised by the United Nations, and the children's ideas could provide important input for the design of the new coastal tram.

(Thanks to *Flanders Today*)

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## **CENTER FOR BELGIAN CULTURE**

*March, 2011*

### **Comfort Food from Belgium**

Belgian cuisine is sometimes described as “French quality with German quantity.” While one can perceive a more Germanic cooking style among the Flemish, and a French touch among the Walloons, Belgian cuisine reflects the varied cultures that have conquered the area throughout the ages – from the Romans to the Spanish. Almost everyone agrees that Belgian cooking can be classified as great comfort food, with an emphasis on fresh seafood and wild game. The six staple dishes most closely associated with Belgium are endive, mussels, frites, waffles, chocolate, and beer.

In 1830, a farmer returning from war found that his chicory (used for coffee) had sprouted white leaves from its roots. He found the flavor tangy and unusual. The oddity, called endive, was introduced to Paris restaurants in 1872 and gained worldwide attention. It became known as “white gold,” and is now a staple served fresh in salads and braised as a savory side to meat dishes.

Belgians are extremely fond of mussels, especially in the coastal towns, where fresh mussels are served in a variety of dishes. In oyster bars, patrons can order any of 15 types of oysters. In Belgium, one type of mussel will be served 15 different ways. Most common is in a stock of white wine, butter, and herbs.

Belgians lay claim to inventing the French fry, called “frites,” and they do them to perfection. They are not the pale yellow, soggy, and undercooked French fry found throughout Europe and the U.S., but are served golden brown and crispy. They are often garnished with malt vinegar and mayonnaise . . . no ketchup here.

What can we say about chocolate. Neuhaus, Godiva, Galler, and Dumon chocolates are worth the caloric intake they might provide. Rich and creamy perfection!

And if you don't like your chocolate straight, it can be had as a topping to a thick Belgian waffle. Fruit is another standard topping. Purchased from kiosks or rolling carts, waffles make a great street food.

Finally, as one of the most important centers of the medieval spice trade, Belgium knows how to use spices, as evidenced in its beers. Brussels has more breweries than any other city on the globe, and Belgians are among the world's biggest consumers of beer. It is sweet, strong, and spicy, and it would take months to sample every beer in Belgium. But wouldn't it be fun trying.

(Thanks to A.C. Doyle, *Insider Magazine*)