



# CENTER FOR BELGIAN CULTURE of Western Illinois, Inc.

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



November, 2012

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d.coopman@mchsi.com

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## Calendar of Upcoming Events

November 3rd	Waffle Breakfast	7:30 to 11:00 a.m.
November 3rd	Bake Sale	7:30 to depletion
November 3rd	Belgian Lacemakers	1:00 to 4:00 p.m.
November 3rd	Board Meeting	4:00 to 5:30 p.m.
December 1st	Waffle Breakfast	7:30 to 11:00 a.m.
December 1st	Belgian Lacemakers	1:00 to 4:00 p.m.
December 5th	CBC Christmas Party	see details inside
	No Board Meeting this month	

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

## Schedule for Volunteers

The November schedule is as follows:

<b>Date</b>	<b>Gift Counter</b>	<b>Host/Hostess</b>
Sat., Nov. 3rd	Celie Donohue (a.m.) Barb Michalek (p.m.)	Kevin DeRoo (a.m.) Maurine Schweitzer (p.m.)
Wed., Nov. 7th	Al Hoyt	Al Hoyt
Sat., Nov. 10th	Mary Gardner-Karcher	Mary Gardner-Karcher
Wed., Nov. 14th	Mary Lou Andrae	Clara Van DeVeire
Sat., Nov. 17th	Mary Gardner-Karcher	Mary Gardner-Karcher
Wed., Nov. 21st	Celie Donohue	Gene Donohue
Sat., Nov. 24th	Millie Kale	Millie Kale
Wed., Nov. 28th	Georgia Slininger	Louis Slininger

Contact Mary Gardner-Karcher at (563) 508-0886 or  
mcgkarcher@mchsi.com as soon as possible  
if there is a conflict with your scheduled time.

Tuesday  
November 6th



Sunday  
November 11th

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

**BAKE SALE 3rd of Nov.**

The annual bake sale will be held during November's waffle breakfast. Pies, cakes, breads, cookies, and other goodies will be available. Lukken cookies will be available, too. Please bring your baked donations to the Center by 8:00 a.m. on November 3rd.



*The Kleine Winkel*

The Winkel is ready for Christmas with unique and one-of-a-kind Belgian gifts, including:

- Porcelain Nativity ornament for \$3.50
- Lace Angel for \$3.50
- Lukken cookies in snowman bag for \$5.00

The Kleine Winkel also has gift certificates for future waffle breakfasts and for shopping at the Winkel.

**Olde Towne Update**

Last month we noted that the Moline City Council proposed a special service area (SSA) for Olde Towne. An SSA is a district where property owners pay additional property tax. This money can only be spent within the district boundaries. The proposed boundaries were 7th Street from 12th to 19th Avenues, and 18th Avenue from 7th to 10th Streets.

A public hearing was held on October 9th. A number of property owners objected to the plan, complaining that they had never heard about the proposal. That was a little strange, since there had been seven public meetings, four of which had major coverage in newspapers and on TV, as well as mailings and personal contacts.

After the hearing, the city administrator pulled the SSA from any further action, including a vote for establishing the ordinance. While this sounds bad, it was actually good. If the aldermen had gone ahead and taken a vote, and the SSA proposal failed, the SSA could not be proposed again for two years.

A group of business owners, property owners, and concerned citizens are still committed to seeing Olde Towne revitalized. In the coming weeks, they will be meeting to further educate objecting property owners about the positive aspects of an SSA, how it works, and how it is administered. One need only look at the Deere Commons and along Moline's Fifth Avenue to see how successful an SSA and Main Street program can be.



*CBC Christmas Party*

We're kicking off the Christmas party season on Wednesday, December 5th, at a new venue, O'Melia's Restaurant, 2900 - 46th Avenue, Rock Island, Illinois. The evening starts at 5:00 p.m. with the cocktail hour (cash bar). A buffet dinner begins at 6:00 p.m. and will feature cod, fried chicken and ham, green beans, mashed potatoes/gravy, a variety of salads, rolls/butter, and coffee, tea, or milk. Entertainment will follow the dinner. Cost is \$20.00/person.

Reservations should be made by November 28th. There will be a sign-up sheet on the counter at the Center, or contact Celie Donohue at (309) 792-8246.

This is always a fun evening and a great way to kick off the Christmas season. We hope to see many of you there!

**List of Immigrations**

Archivist Millie Kale came across a most interesting find; a chart listing immigrations into the United States compiled by the Bureau of Immigration. The chart covers the period from 1820-1915, by country and region. This would make a great show-and-tell for schools and provide some interesting research on how many immigrants came in various years.

The chart is large and will be sent in mailing tubes. The price is \$15.00/each plus postage and handling. Orders are being taken by the CBC. For more information, contact Millie Kale at (309)786-7827.

**November Waffle Volunteers**



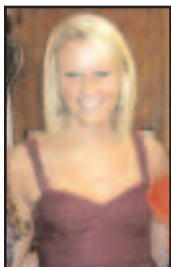
Volunteer cooks and servers for the November waffle breakfast will be Joe DeMeyer, Lois and Fred DeCoster, Judy Hardesty, and Gary Francque. Mike Kerckhove will prepare the batter and brew the coffee, Joan DeCap and Marian Knock will take the money, and Catherine VanHecke will make sure everyone has a good time. And as always, your CBC thanks you for your continued patronage at its breakfasts!

## Scholarship Essay

*This year's final essay was written by Margaret Wendell of Moline. Margaret is a graduate of Rock Island's Alleman High School. She was Student Council president, and held membership in Key Club and the National Honor Society. Margaret graduated ninth in her class, with a grade point average of 4.13 on a 4.0 scale. She is attending the University of Missouri and majoring in Occupational Therapy.*

HERITAGE ESSAY  
by Margaret Wendell

Family is one of the most important parts of my life, and my family has helped me become the young woman I am today. My life is full of great role models and I am fortunate enough to say most of them come from within my mother's side of the family. They always put others first and are extremely hardworking individuals who focus mostly on faith and dedication. My grandmother is the perfect representative of my family. The life she leads is incredible, and because of her, I wanted to explore my background a little more to see how my grandma became the woman she is today.



My grandmother is extremely Belgian with both her mother and father being of Belgian decent. Alphonse DeGreve and his wife, Madeline DePauw DeGreve, my great, great grandparents, arrived in America from Bassenvelde, Belgium. My other great, great grandparents, Renee VanderVennet and Augusta Musslie VanderVennet, came from Belgium to Canada and then to America. Rene and Augusta had a daughter, Jeannette, who married Henry, Alphonse and Madeline's son. Together they had four beautiful children including my grandmother, Donna DeGreve Cavins.

Grandma Donna takes great pride in her Belgian heritage and doesn't miss an opportunity to share stories with all of us. One great characteristic of a Belgian person is the great work ethic. Both of my great, great grandparents opened their own stores, hardware and grocery. My great grandparents received these traits and continued to pass them down. Grandpa Hank (Henry) ran a store that made ceiling beams and his wife, whom I refer to as my Grandma Net, also owned her own laundromat. The hard work and dedication to support their family has definitely been passed down to my own grandma who, with the help of my grandpa, raised seven successful children. I am proud to know how much my family has accomplished, which is also why I push myself to always do my best.

One big part of my family history my grandma likes to focus on is how the Belgians know how to eat. Great Grandpa Hank used to make blood and dry sausage to sell in his store. My Great Grandma Net also taught me a secret homemade chicken noodle soup recipe that I ended up feeding her every Friday afternoon because of her cancer. There is not a time at family gatherings when we do not have amazing food and I have my grandma to thank for all of it. We also sometimes walk up to the Belgian Culture Center and have the famous Belgian Waffles that are to die for! Of course I cannot forget about Belgian cookies my uncle makes sometimes, because those are the perfect fix for my sweet tooth. Along with the Belgian Waffles were the bike races that I have heard many stories about. It sounds like it was another holiday in my family. Up near the bike races was where the family apartment was located on Seventh Street. We joke, calling them the family apartments, because so many members of the family have lived in them at one time or another and my Great Grandpa Hank owned them. Among that list are Uncle Joe and Aunt Pat, Uncle John and his wife Jan, My Aunt Kelly, and my mother and father.

Another thing my Belgian background has instilled in me is the importance of faith and tradition. Sacred Heart Church in Moline was constructed by a Belgian group and holds a large place in my family's heart. Four generations of my mom's side of the family have been married there with the latest being my parents. I hope to add to the tradition someday. Grandma Donna was very big on going to mass and now my mother is too. I have grown up at Sacred Heart, both in school and in my faith.

I am very grateful to have such an interesting Belgian background and a grandmother who takes great pride in it. I can just see her face light up anytime we are talking about our Belgian culture. My family makes me very proud and I feel honored to be part of such humble people. They truly are inspiring to my life.



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## CENTER FOR BELGIAN CULTURE

*November, 2012*

### Belgian Firm Creates Eye Drug

Leuven-based bio-pharmaceutical company Thrombo-Genics has been given permission by the FDA to market its eye medicine, ocriplasmin, in the U.S. under the trade name Jetrea. The medication is a treatment for symptomatic vitreomacular adhesion (VMA), a condition associated with aging that can lead to a loss of vision.

The condition is normally treated through surgery. Jetrea, an enzyme that breaks down the proteins that cause adhesion, makes an operation unnecessary, and saves patients and insurers up to \$7,000/case.

### *News of the Membership*

*THANK YOU* to **Mary Rose DeCoster** for the Belgian puzzles and book on Flemish paintings, and to **Maurine Schweitzer** for providing a wig for our window display mannequin. A special thank you to Dr. Tim Ducey for caulking and painting the CBC door and window trim!

### Lukken

This recipe makes 4 dozen.

- 1/2 dozen large eggs
- 1 lb. melted butter
- 1-1/2 oz. Whisky or Brandy
- 3 tbsp. vanilla
- 1 dash salt
- 1 lb. light brown sugar, packed (2 cups)
- 1 lb. white sugar (2 cups)
- 2 lbs. all-purpose flour

Melt the butter and let cool. Add eggs, whiskey, and salt, blend together. Add both sugars and mix thoroughly. While blending, mix in flour a little at a time until well blended. Remove any hard chunks of brown sugar. Roll mix into a tube and wrap with plastic wrap and store overnight in refrigerator.

Heat cookie iron on stove (a drop of water will sizzle when it's hot enough). Spoon a lump of dough on iron and close tightly. Cook for 20-30 seconds – until just lightly brown – and flip to other side for an additional 20-30 seconds. Repeat for each dough piece.