



CENTER FOR BELGIAN CULTURE of Western Illinois, Inc.

1608 Seventh Street, Moline, Illinois 61265
(309) 762-0167
www.belgianmuseumquadcities.org



March, 2015

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Calendar of Upcoming Events

March 7th	Waffle Breakfast	7:30 to 11:00 a.m.
March 7th	Belgian Lacemakers	1:00 to 4:00 p.m.
March 9th	Board Meeting	4:00 to 5:30 p.m.
April 4th	Spring Bake Sale	7:30 to 11:00 a.m.
April 15-16-17	Lace Week Display/Sale	see story

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 4th	Alan Hoyt	Bob Francione
Fri., March 6th	Joan DeClerck	Rose VanAcker
Sat., March 7th	Celie Donohue (am)	
	Grace Fisher (pm)	Barb Michalek (pm)
Wed., March 11th	Mary Lou Andrae	Bonnie Newman
Fri., March 13th	Celie Donohue	Gene Donohue
Sat., March 14th	Mary Gardner-Karcher	Mary Gardner-Karcher
Wed., March 18th	Barb Coppens	Linda Polich
Fri., March 20th	Millie Kale	Millie Kale
Sat., March 21st	Kim Kochuyt	Kim Kochuyt
Wed., March 25th	Margaret Wadsworth	Bill Wadsworth
Fri., March 27th	Bob Francione	Bob Francione
Sat., March 28th	Celie Donohue	Gene Donohue

Contact Celie Donohue at (309) 792-8246
as soon as possible if there is a schedule conflict.

Please Check Ahead

During these winter months, please check ahead before visiting the CBC. We want everyone – visitors and volunteers – to be safe.



OPEN Wednesday, Friday & Saturday 1:00 to 4:00 p.m.
Waffle Breakfast 1st Sat. of each month @
Friends Circle, 701 - 18th Avenue, Moline

Antique Bobbin Lace Display & Sale

Due to the generosity of the DuPont family estate, the Center will benefit not only monetarily, but was also given approximately 150 pieces of handmade bobbin lace. The lace dates from WWI-era until the 80s.

Mrs. DuPont and other family members were taught bobbin lace-making in Belgium by the nuns in their school. Heavy thread, almost like string, was used during both World War eras, as fine thread was not available.

The Center will keep many pieces of the lace for display. Other pieces will be sold during "Lace Week" at the CBC Museum on April 15th, 17th, and 18th.

On Wednesday, April 15th, there will be a preview for members only. Friday and Saturday (the 16th and 17th) will be open to the public. Hours each day will be 1-4:00 p.m. The Lace Makers will be at the Center on both Friday and Saturday to demonstrate and answer questions.

The Kleine Winkel

Visit the Winkel for many new framed pictures, lace bookmarks and crosses, and Belgian chocolates for \$5.00/box.



News of the Membership

Thank You to: Ralph and Ann Dufour for the pigeon-clocking tools and a 1942 flight book; **Mary Rose DeCoster** for the puzzle of Pieter Brueghel's "Children's Games;" **Gene and Celie Donohue** for three Adolph DeKeryl prints; and to the Lace Makers for donating bobbin thread for the lace display.

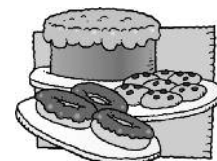
MARCH WAFFLE VOLUNTEERS

At press time, the volunteers for the March waffle breakfast will be Sandy and Bill Coopman, Kim Kochuyt, Gannon Ethington, and Jan Irwin. Mike Kerckhove will make the mix and start the coffee, Joan DeCap will cashier, and Catherine VanHecke will make sure all runs smoothly.

And just to remind you, we're always in need of volunteers for these breakfasts. Please help if you can and you also get a free breakfast.

Spring Bake Sale

The CBC's Christmas bake sale was so successful and fun, we'd like to do it again. Our Spring Bake Sale will be held Saturday, April 4th, during the waffle breakfast at the Friends Circle. We're looking for donations of bread, coffee cakes, pies, cakes, and any treats you'd like to contribute.



Baked items can be delivered to the Center on Friday, April 3rd, from 1-4:00 p.m. or at 7:30 a.m. at the waffle breakfast. Please help us have another great bake sale!

Recipe for a Hearty Dish

Winter weather is the perfect excuse to make slow-cooked, hearty meals that can raise everyone's spirits. Unlike French beef stews made with wine, this Flemish *carbonnade* relies on the deep, dark flavor of Belgian abbey-style beer. It's the perfect winter antidote. The key to making great *Carbonnade ala Flamande* is the choice of Belgian ale. Oud Bruin is recommended, but if it cannot be found here, try a stout. Here are the ingredients and directions:

- 2 lbs chuck roast, cut into 2-inch pcs
- 1 tsp salt
- ½ tsp black pepper
- 2 tbsps all-purpose flour
- 1 tbsp olive oil
- 1 tbsp butter, unsalted
- 1-1/2 cups pearl onions, peeled
- 2 lg carrots, peeled and cut into ½-inch slices
- 4 cups low sodium beef broth, divided
- 1 tbsp light brown sugar, packed
- 1 tbsp tomato paste
- 1 (2.6 oz) package beef demi-glace
- 1-1/2 cups Belgian beer
- 2 cups small red potatoes cut in half
- 8 oz button mushrooms, cut in half
- 2 tsps fresh thyme, chopped
- 1 tbsp flat leaf parsley, minced
- 2 tsps cider vinegar, optional



Season beef with salt and pepper and dust with flour. Heat olive oil in a Dutch oven or a large, heavy saucepan over medium high heat. Add beef in batches; sear on all sides. Transfer to a plate and set aside. Add butter and reduce heat to medium. Add onions and carrots, and sauté until lightly golden, about 6 minutes. Whisk together 1 cup of beef broth with brown sugar, tomato paste and demi-glace. Add to vegetables, stirring to combine. Add beer and bring to a boil over high heat. Reduce heat and simmer for 20 minutes. Return beef to pan along with potatoes, mushrooms, thyme, and remaining beef broth. Cover and simmer for 1-1/2 to 2 hours, or until beef is very tender. Before serving, stir in parsley and cider vinegar to taste. Makes 6-8 servings.

Antwerp History On-Line

Antwerp University has digitized more than 1000 historical images and put them online on a new website. Included are images of etchings, copperplates, lithographs, drawings, paintings, and photos. The oldest object is a wood engraving from 1493, and the most recent is a print from 2010.

The photographic and artistic images were donated by a private collector in the early part of the century, to be used as decoration for the halls of the university's business college. About 80 images are still exhibited, but the majority are conserved by the university's library in its special collections department.

Due to the value of Flemish and Belgian heritage and to make the material available to researchers, the university developed software to describe and catalog the images. About 85% of the collection is now digitized.

Go to www.uantwerpen.be and follow the linkage to view the collection.



An etching of 17th-century Antwerp by Jan Jozef Linnig.

Scholarship Applications

Scholarship applications for both the CBC Scholarships and the Ruth Lambrick VanTieghem Scholarships have been sent to area high schools and colleges. Copies are also available at the Center.

The CBC Scholarship program offers three \$750 stipends for winning high school seniors to apply to his or her college costs. The Ruth Lambrick VanTieghem Scholarship awards \$1,200 to a college student who has completed the second year in college or trade school and plans to continue with his or her education.

Completed applications are due by April 18th.

Flanders' Schools Old and Small

The Flemish Agency for Infrastructure in Education reports that nine out of ten schools in Flanders are too old and/or too small for the number of students they serve.

Almost one-third of the school directors responding to a survey indicated that their classrooms were overcrowded, with 60% saying that they are "completely occupied." Because of this lack of space, temporary container classrooms have been installed. These kinds of classrooms now make up almost 10% of all school buildings, with nearly one in three installed before 1970.

School infrastructure is also outdated, according to the report. Nearly one-third of the buildings were built before 1950. School directors expressed particular concern about high maintenance costs. However, respondents were most satisfied with the safety and hygiene of their schools.

The Flemish education minister is committed to investing 1.5 billion Euros in the construction of 200 schools in the coming years.

Leuven Cancer Study Released

Cancer treatment during pregnancy is not harmful to the baby, according to a study released by a team of researchers from the University of Leuven.

Oncologist Frederic Amant, who led the research project, presented 10 years' worth of data during a recent international congress at the university focusing on cancer during pregnancy and with regards to infertility issues.

Doctors continue to hesitate to recommend chemotherapy to pregnant women, leaving them with a difficult decision. Amant and his team have demonstrated that chemotherapy does not put the health of the fetus at risk because it is protected by the placenta. The treatment also doesn't affect the development of children after they are born.

(From *Flanders Today*)

A Novel Way to Raise Money

Thousands of motorists who were flashed by speed cameras in an Antwerp tunnel will not be fined. Because of a technical problem, the signs at the tunnel entrance indicated a speed limit of 62 mph, but cameras flashed everyone going over 42 mph.

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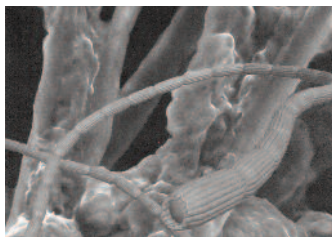
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Can You Hear Me Now?

Who knew? Researchers from the Free University of Brussels and the Royal Netherlands Institute for Sea Research have discovered that a certain type of bacteria found in sediment in the North Sea are using an electrical network for signal transmission, much like telephone system.

The micro-organisms that are situated higher in the seabed let other microorganisms in the deeper sediment know whether it is light or dark, and if there is oxygen available. With this information, the lower bacteria can adjust their behavior accordingly.



If researchers can figure out how the bacteria generate signals and transmit them, it could lead to opportunities for research on bio-electrical materials and applications. It is indeed a brave new world.

(Thanks to *Flanders Today*)

Kodak Moments

Cameras equipped with automatic number plate recognition helped solve 369 investigations during 2014 according to Mechelen mayor Bart Sommers.

The cameras can “read” number plates (license plates) and warn police when vehicles have no insurance or test certificates. The cameras can also record where a vehicle was at a given time and provide evidence in a criminal case.

Mechelen has 58 cameras at fixed locations, and those cameras helped detect more than 2600 stolen vehicles in 2014 using the number recognition program.



Happy
St. Patrick's Day
March 17th