



CENTER FOR BELGIAN CULTURE of Western Illinois, Inc.

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



January, 2018

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Diana Slininger

Calendar of Upcoming Events

January 6th	Waffle Breakfast	8:00 to 11:00 a.m.
January 6th	Belgian Lacemakers	1:00 to 4:00 p.m.
January 8th	Board Meeting	5:00 to 6:30 p.m.

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

Schedule for Volunteers

The January schedule is as follows:

<i>Date</i>	<i>Gift Counter</i>	<i>Host/Hostess</i>
Wed., January 3rd	Steve Slininger	Steve Slininger
Sat., January 6th	Barb Michalek (am)	Diana Slininger (pm)
Wed., January 10th	Bonnie Newman	Mary Lou Andrae
Sat., January 13th	Mary Gardner-Karcher	Mary Gardner-Karcher
Wed., January 17th	Linda Polich	Barb Coppens
Sat., January 20th	tbd	tbd
Wed., January 24th	tbd	tbd
Sat., January 27th	Diana Slininger	Diana Slininger
Wed., January 31st	tbd	tbd

*Contact Diana Slininger at (309) 792-2790
as soon as possible if there is a schedule conflict.*



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

Christmas Party Recap

The reports are in and approximately 30 people enjoyed the CBC Christmas party that was held on December 10th at Friends Circle. Everyone seemed to agree that the lunch catered by Mulkey's Restaurant was delicious. There were many door prizes like wine, chocolates, poinsettia plants, gift cards, and several Isabel Bloom figurines. Bill Cornelis put everyone's brain working with a Christmas trivia game.

Thanks to Bill Cornelis, Diana and Steve Slininger, and Millie Kale for their hard work putting this fun event together.

Raffle Winners

The winners for this year's Christmas raffle were: Kathy Holevoet (Flemish rock); Jim Wells (cookie jar w/Lukken); Jim Wells (box of beer); Michael DeBisschop (cookie pop maker), and Rene Scherbroeck (Christmas mailbox). Thank you for your support and congratulations!

Special "Thank You"

As 2017 closes out, we wish to thank all the volunteers who have stepped up and helped at waffle breakfasts and worked at the Center. And we cannot forget those who have sponsored breakfasts, newsletters, or contributed extra money. Without the volunteers and supporters, there would be no Center for Belgian Culture.

We don't want to beg, but we can always use volunteers at the Center and for waffle breakfasts. Please call the Center, leave your name, and what you can help us with. Your Board certainly wants to keep the Center open and the Belgian heritage alive, but we do need help.

Special kudos to Angie Jennes for creating the window displays for Veterans Day and Christmas. She has also been rearranging some of the displays and updating pictures in the Center. Stop by and see the great job she has done.

New Hours for 2018

Beginning in January, the Center will only be open on **Wednesdays and Saturdays**. Finding volunteers to cover our open hours each month is getting more difficult, so unless people step up to help, we have to eliminate Friday openings.

JANUARY WAFFLE VOLUNTEERS

Volunteers for January's waffle breakfast will be Bill Cornelis, Gary Francque, Millie Kale, Jan Vershaw, and Yvette Van Driessche. Mike Kerckhove will mix the mix and start the coffee, Joan DeCap will cashier, and Catherine VanHecke will ensure everyone's having a good time.



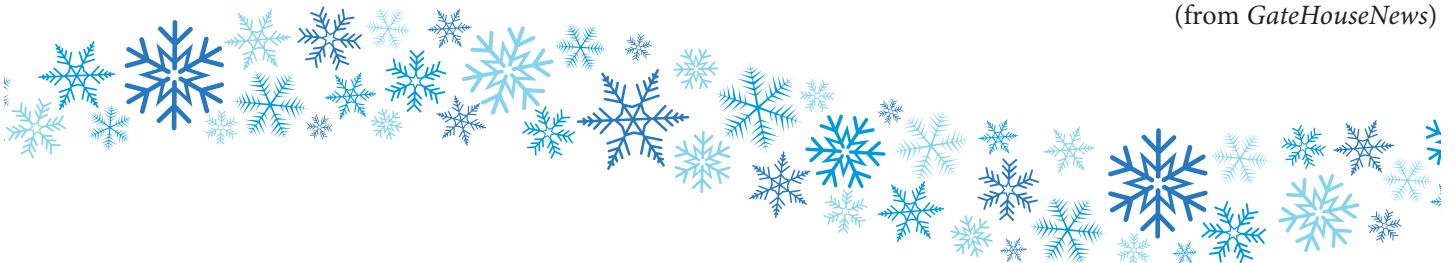
What's the Difference?

Some may wonder what the difference is between waffles and Belgian waffles. We're here to explain. Belgian waffles have deeper pockets than American-style waffles, which makes them great for holding lots of little pools of syrup. The texture is also lighter and crispier.

To make a Belgian waffle, you need a waffle iron with a deeper, larger grid pattern. And most Belgian-waffle recipes are yeast-based, to get that crispy texture. But you can also use a waffle batter that uses beaten egg whites for lightness.

But what makes the CBC's Belgian waffles so special? We use a secret recipe that contains malt. The malt gives that unique flavor and aroma that our waffles are known for. The waffles are baked by highly trained volunteers, with the fruit and fixings lovingly applied. Together with great table conversation, you have the perfect atmosphere to enjoy the CBC's waffles on the first Saturday of every month.

(from *GateHouseNews*)



The BIG Boom

Deciding to watch television rather than doing some household chores the other day, I stumbled onto an interesting program on one of Iowa Public Television’s sub-channels. It was a Nova program titled “Secret Tunnel Warfare,” and pertained to the British digging deep mines under Messines, Belgium during World War One.

For several years, the Germans had occupied the hills near Ypres, and the British wanted to expel them from these very strategic positions. To accomplish this, the Brits forwarded a plan to dig as many as 26 deep mine-shafts under those German positions at Messines and bury nearly one million pounds of explosives, to be set off all at one time.

The work wasn’t easy, as there were collapses and some discoveries by the Germans. Most of the mines were dug to depths of 60-90 feet. When each mineshaft was finished, it was packed with several types of

explosives and the charges were connected together electrically.

On June 7, 1917, at 4:10 a.m., after an extended artillery barrage, the British set off the charges. Within 30 seconds, 19 mines were blasted tossing soil as high as 150 feet into the air, and leaving craters as large as 40 feet deep and 250 feet in diameter. An estimated 50,000 soldiers died or were severely wounded. At the time, the blast was considered the biggest explosion in human history and was reportedly heard in London and Dublin.

If you get the chance, keep an eye out for Nova’s “Secret Tunnel Warfare,” episode #4301. For those so inclined, the program can also be ordered from PBS or one of the TV streaming services.

Prestigious Appointment

Karen Van Godtsenhoven, the curator at Antwerp’s Fashion Museum, has been hired as the head curator in the fashion division at the Metropolitan Museum in New York, one of the most prestigious institutions in the world. She will work as the curator of the Met’s Costume Institute, a collection of more than 35,000 pieces representing centuries of regional dress, fashion, and accessories from five continents.



Van Godtsenhoven stated, “Because I was very happy in Antwerp, the decision wasn’t easy. But it would be pretty difficult to say no to an offer like this. There are not very many top fashion museums in the world, and Antwerp is one of them. At the Met, the fashion division is part of the greater museum, so you work together with the other departments incorporating fashion into other exhibitions.”

The Met has three locations, but the main museum – where the Costume Institute is located, is on Fifth Avenue next to Central Park in Manhattan. Some seven million visitors a year visit the Met’s facilities.



Messines Crater



Trench After Blast

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Oldest Belgian Has Passed

Fernande De Raeve, who was 111 years old, has died at her nursing home in Ghent. She was born in Ghent on December 3, 1906. She lost both of her parents in the World War One.

Married in 1929, she was mother to two children. After her husband passed away, she continued to live on her own for five years, then moved in with a daughter. As her eyesight worsened, she settled at the Het Heiveld nursing home when she was 96.

The oldest Belgian is now Madeleine Dullier, who lives in Mettet in Wallonia and is 110 years old.

Continued Special Thanks

As the New Year starts, we want to thank **Shawn Van Driessche** for supporting the CBC by sponsoring a waffle breakfast.

We continue to salute members who have stepped up to sponsor a breakfast or the newsletter. Previous contributors have been: **Mary Joy Allaert Feeney** (3 waffle breakfasts); **Chris Van Lancker** (donates her time in the layout of the monthly newsletter); **Dr. Volkan and Merry Sumer** of Tremont, Illinois (1 breakfast); **Rafferty Funeral Home** (1 breakfast); **Kevin and Colleen Rafferty** (1 breakfast); **Patrick and Barb Van Nevel** (1 breakfast and 1 newsletter); **Debbie and Mark Schwiebert** (1 breakfast), **Kevin DeRoo** (1 breakfast) and **Lizette L. Desseyn** (2 newsletters).

We have also received from **Pat Blondell**, the **Kevin DeRoo Family**, **Mary Joy Allaert Feeney**, **Phyllis Maxfield**, **Walter and Linda VanDamme**, **Lavone Slead**, **Donna Cavins**, **Barbara Michalek**, and **Alice Van Quekelberghe** additional donations.