



CENTER FOR BELGIAN CULTURE of Western Illinois, Inc.

1608 Seventh Street, Moline, Illinois 61265

(309) 762-0167

www.belgianmuseumquadcities.org



July, 2019

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Calendar of Upcoming Events

July 6th	Waffle Breakfast	8:00 to 11:00 a.m.
July 6th	Belgian Lacemakers	1:00 to 4:00 p.m.
July 8th	Board Meeting	5:30 to 7:00 p.m.
July 24th	Scholarship Presentations	6:00 to 7:15 p.m.
Aug. 7th	Special Board Meeting	6:30 to 8:30 p.m.

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

Schedule for Volunteers

The July schedule is as follows:

<i>Date</i>	<i>Gift Counter</i>	<i>Host/Hostess</i>
Wed., July 3rd	Steve Slininger	Steve Slininger
Sat., July 6th	Diana Slininger (a.m.)	Barb Michalek (p.m.)
Wed., July 10th	Bonnie Newman	Mary Lou Andrae
Sat., July 13th	Mary Gardner-Karcher	Mary Gardner-Karcher
Wed., July 17th	Diana Slininger	Diana Slininger
Sat., July 20th	Millie Kale	Millie Kale
Wed., July 24th	Bob Francione	Bob Francione
Sat., July 27th	Diana Slininger	Diana Slininger

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

Boomer's Belgian Farmhouse Ale: Part II

by Craig Hewitt

If there's two things Belgium is known for, it's food and beer. When it comes to cooking, Belgians practically invented the book. So, when trying to come up with a recipe for Boomer's Belgian Farmhouse Ale, I knew I had to take Belgium's rich culinary traditions to heart. If you recall, I first thought up the beer as a way to honor my Flemish great grandfather, Raymond "Boomer" Claeys, who migrated from Zomergem, East Flanders to the Quad Cities in 1910. As a fitting tribute, I insisted on authenticity. Simply making any old beer and naming it after him just wouldn't do. Boomer's Belgian Farmhouse Ale had to capture the essence of Flemish cuisine.

So, where to begin? Well, from the beginning of course. As a boy, I was spoiled by my grandmother's cooking. Living up to her Flemish heritage, my "Nana," Irene Claeys, was a legendary cook, and her kitchen was always emanating some wondrous aroma. What I remember the most was the smell of her fresh baked bread. You could practically smell it down the street from her 24th Avenue Court home. Interestingly, beer is essentially a liquid bread, utilizing many of the same key ingredients. Logically, if you want inspiration for a great Flemish beer, a Flemish bakery would make an excellent start.

With their long history of Baker's Guilds, Flemish bakers are known worldwide for their great pastries and baked specialties, including mattentaart, appelflappen and éclairs. Of course, waffles are practically synonymous with Belgium, yet this breakfast icon is rather new historically speaking, making its American debut at the 1962 World's Fair in Seattle. Unfortunately, my great grandfather, Boomer passed away before the waffle really became a pop phenomenon, so it didn't make much sense to me to brew a chocolate waffle stout, even though that does sound pretty tasty.

However, one Flemish delicacy piqued my interest: peperkoek ("pepper cake"). Similar to gingerbread but not quite the same, peperkoek (or what our Walloon friends would call pain d'épice) is a sweet, spiced bread traditionally made from rye, honey and a special blend of warming spices that includes cinnamon, cloves, nutmeg and pepper. Often freshly grated ginger root and orange peel is added to the recipe, but all Flemish bakers (and cities) have their own "secret recipe." Originally, peperkoek was nothing more than a medieval staple made from leftover bread during the Middle Ages, but like all good recipes, it evolved over time.

Long before Belgium was a nation and Flanders was still known as the County of Flanders, bakers from the medieval

city of Ghent introduced the delightfully decorative and tasty peperkoek huis ('gingerbread house') in the 13th century. At the time, Ghent was the second largest European city north of the Alps (second only to Paris), and the wealthy Flemish town was a major center of culture and commerce. When peperkoek was introduced, it became all the rage in Europe. Soon after, the Flemish cities of Bruges, Roeselare, Kortrijk and Ronse all launched their own versions of the popular spiced bread. Even today, Flemings enjoy peperkoek as a breakfast bread or as a delicious afternoon snack. Every year special batches are made to celebrate Christmas throughout Belgium and Netherlands. It's even inspired a popular cookie and a spread called speculoos (or speculaas), the latter being something like a Dutch/Flemish take on Nutella. In fact, if you want to get your hands on some, Trader Joe's yummy Cookie Butter is an extremely popular version of it in the States.

Given that my great grandfather's hometown of Zomergem lies less than 10 miles away from Ghent, I could easily imagine Boomer as a boy walking by a Flemish bakery, enjoying the aroma of fresh baked peperkoek and speculoos lingering in the streets. Like my memory of my Nana's homemade bread, it seemed poetic to create a beer that would remind Boomer of his childhood home. Being separated by generations, I would never actually have the pleasure of sharing a beer with my great grandfather, but I could do my best to honor him with one, and for my family and friends, what better way to get a taste of Flanders than with a beer that embodies one of Belgium's timeless treats.

However, I would be remiss in my duty as a home brewer and a Moline native if I didn't pay homage to the Quad Cities as well. Moline, Illinois, was the promised land to Boomer after all, and it's the port of origin from where the Claeys family would begin their American odyssey. No matter what side of the Mississippi you hail from, you can't help but think of farm country when you live in the Quad Cities. Let's face it, we're literally in over our heads in corn! So, to me, a farmhouse ale is the perfect beer to represent Moline. The fact that this style of beer originated in Belgium was just the icing on the (pepper) cake.

When I shared the recipe with Chris Bruns, the head brewer and co-owner of Denver's Factotum Brewhouse, he immediately wanted to add Boomer's Belgian Farmhouse Ale to their summer line-up. Chris is a bit of a history buff himself, so he loved the back story, and he has extensive

What's Up Dock

The Flemish government has approved plans for the expansion of the Port of Antwerp. A brand new dock will be built that will increase container capacity by 50%. This increased capacity will mean 7 million extra sea containers will be able to be trans-shipped at the port. Additional quays will also be added to allow more ships to load and unload. The estimated cost is 1.5 billion euro.



Farewell to a Friend

It's never easy saying goodbye, especially when one has had a relationship that has lasted since 1963, or in some cases, much, much longer. Within a few days of your reading this, Model Printers will no longer be in business. Its last day will be July 3rd. Model has handled the Center's printing needs since 1963, this newsletter included. But its history and its connection to the Belgians of Moline go back much further.

Model Printing Company was founded in 1900. In 1907, it began printing the *Gazette van Moline*. The publishers of the *Gazette* purchased Model Printing in 1910. One of those purchasers was Joseph Van Lancker, and the Van Lancker name has been associated with Model Printers ever since. While the *Gazette* ceased publishing in 1940, Model continued on under the ownership of Art and Bob Van Lancker, performing a variety of specialty printing. In 1985, Art's son Steve, joined by Steve's wife Chris, became the owners of Model Printers.

Technology has changed our lives in many ways. There used to be a plethora of printing companies in the Quad Cities printing booklets, pamphlets, invitations, stationary, business pieces, etc. But now there are just a few firms, as many of those same items can now be printed from one's home computer. That may have hastened the closing of Model Printing, but I'm also guessing that the word "retirement" had something to do with it.

I have been the editor of this newsletter since 2007 and Model was always there to help me out. Chris would always remind me if I was pushing the deadline, or really messed up in some way. She made a bad image usable. She always found just the right piece of clipart to enhance an issue. And she always did excellent layouts!

Chris has consented to continue doing the layout of our newsletter before sending the file to our replacement printer. There should be no interruption in your receiving the newsletter. But I want to say THANK YOU to the Van Lancker family for the fine work Model has done for so many years, for so many customers. Best wishes to Steve and Chris in their future endeavors. You both will be missed!

JULY WAFFLE VOLUNTEERS

The waffle volunteers for July are Joe DeMeyer, Jan Irwin, Theresa Nelson, Pam Black, and Gary Francque. Mike Kerckhove will mix the batter and get things started, and Steve Slinger will cashier. As always, we need volunteers!! Waffle breakfasts can only continue if we have volunteer help. If you can help, please contact Karen VandeKerckhove at (309) 762-6725



Boomer's Belgian Farmhouse Ale

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experience giving vintage, Old World styles of beer new life. Rather than an Autumn release as I initially anticipated, the beer will be brewed June 1st with the official tapping scheduled for the end of the month. Of course, it will be more than just a family affair, and you certainly don't have to be from Moline to enjoy it. Boomer's Belgian Farmhouse Ale will be on tap for the duration of the summer, giving the public a chance to enjoy a classic Belgian farmhouse ale brewed in celebration of Flemish culture.

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July, 2019

Membership Renewal (Please detach and return)

Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone Number: () _____ **Email:** _____

Recruiting Member's Name (if applicable): _____

Date: ___/___/2019

Would you like to volunteer? If yes, please let us know how below:

Annual Fees Enclosed (check appropriately):

Single/Family (one per household) \$25.00 _____

Senior (70+) Single/Family (one per household) \$15.00 _____

Please note that complimentary memberships are automatically renewed.

