



# Peninsula Belgian- American Club

[www.rootsweb.com/~wipbac](http://www.rootsweb.com/~wipbac)

June 2005

PBAC Meetings  
7:30 pm

*June 16, 2005*  
*July 21, 2005*  
*August 18, 2005*

Belgians Arrive  
*July 7, 2005!*

## *Inside*

- *Belgians Visit*
- *The Little Chapel*
- *Events and Registration*
- *Traditional Cussette*
- *Bertrand Reunion*



*May Pole  
celebration...*

*Grez-Doiceau,  
Belgium*

*May 2005*



**"BELGIAN DAYS"**  
**Brussels, Wisconsin**

**Sunday, July 10th**

"Belgian Days" will be held in Brussels on Sunday, July 10th!! Come and see the "Giants" in the parade and don't forget to stop by to visit club members at the PBAC booth. Many of our Belgian guests will be attending on Sunday - - come and join everyone for beer, trippe, booyah....and good conversation!! An authentic Belgian meal will also be served at Coun's!. Hope to see you there!!!

**WELCOME NEW MEMBERS**

*Bill Chaudoir ..... Sturgeon Bay, WI*  
*Leola Klemp ..... Appleton, WI*  
*Lawrence Laviolette..... Brussels, WI*  
*Nancy Frisch..... New Franken, WI*

**OFFICERS**

President - James Lampereur  
5405 Oak Leaf Dr  
Luxemburg, WI 54217  
Tel: 920-866-2189  
E-mail: joyce.lampereur@greenbaynet.com

Vice President - Allen Alexander  
1262 Bayshore Rd  
Brussels, WI 54204  
Tel: 920-825-1328  
E-mail: atalexander@hotmail.com

Secretary-Treasurer – Kim Potier Davis  
1255 N 12<sup>th</sup> Pl  
Sturgeon Bay WI 54235-1159  
Tel: 920-743-4973  
E-mail: kmpd@charter.net

Trustees - Mary Ann Defnet, Bertha Villers, Randy Bouche  
Chaplain – Fr. Sam Jadin

**MICHAEL ASKS...has anyone made Cussette the traditional way using (raw milk, no cottage cheese or sour cream, etc.), or remember the exact steps?**

Some Belgian cookbooks talk of Cussette, starting with a soffie. It turns out nothing like Cussette, not according to my taste tester (*my mother*).

This is what I have learned from my mother and others. Cussette is a Walloon fresh cheese made from raw milk on the farm. The milk is heated to the cheese starting temperature then cooled to and kept at yogurt making temperatures until it forms curds. It is then drained of whey somewhat, and placed in a cheesecloth sack. This sack is hung over a pan behind the woodstove. Once or twice a week, it is removed from the sack, kneaded, salted, and replaced. After three weeks it has developed a bluing mold and is finished. It is salted and peppered and is spread on bread. Chopped green onion or sliced radish is sometimes used as a topping to the open-faced sandwich. My mother says it is not stinky like Limburger or other strong cheeses. In modern Walloon Belgium, it is said to be called Boulettet. There is a similar country fresh cheese in Italy called Cussetto. My Italian neighbor says what I have made to date is also not Cussetto.

I have some relatives who make what they call Cussette but they use modern ingredients (sour cream and cottage cheese) and not raw milk. The natural bacteria and molds are not there so the taste is not the same. I have tried making it two times to date following both the Margaret Draize recipe and my mothers; mother says it is not even close. She never made it and only knows what she saw of her mother making it when she was a child. Her description is apparently missing a few steps or ingredients, which is why mine does not turn out.

Farmers' wives would make Cussette from the surplus milk, milk that they did not sell and could not use before it spoiled. During the farmers' milk strike in the 1930s, they made Cussette from as much of the milk as they could not otherwise use and fed the resulting whey to the pigs. This Cussette could be saved for several weeks. It beat dumping the milk on the ground. The strike lasted for weeks and a lot of milk was processed this way. I imagine any farm child growing up in the 1930s in Red River, Lincoln, Ahnapee, or Casco townships tasted this and probably watched their mother make it. Thus my question to the readers.

- Michael

*“If anyone has information regarding Cussette – please contact Kim at (920) 743-4973 or [kmpd@charter.net](mailto:kmpd@charter.net) and the responses will be posted in the next newsletter.”*

**Belgian Visitors & Hosts**

**Louis BEULLENS**  
**Marcelle GUEULETTE**  
1<sup>st</sup> c/o LAMPEREUR Jim and Joyce  
2<sup>nd</sup> c/o ALEXANDER Al and Theresa

**Willy HANNON**  
**Lucienne MARICQ**  
c/o DELVAUX Russ and Joyce

**Jacques JACQMOT**  
**Jacqueline BORGERS**  
c/o DRAIZE Ivan

**Roger LECUT**  
c/o DAVIS Ken and Kim

**Roger MAWET**  
**Liliane LESAGE**  
c/o BAUDHUIN Wayne and Linda

**Mathilde MOUTOY**  
**and granddaughter**  
c/o DELFOSSE Robert and Armene

**Marianne VANDERKELEN**  
**Monique WINAND**  
1<sup>st</sup> c/o LAVINE Tom and Judy  
2<sup>nd</sup> c/o LARDINOIS John and Barbara

**Adhémar VAN MEERBEEK**  
**Huguette SMET**  
c/o DESTREE Midred

**José MAYNE**  
c/o RENARD Howard

**Geneviève SELLIER**  
c/o VANDERVEST Jenny

*Door County  
Trolley Tour  
July 9th*



*Come Enjoy a Day of  
Fun With the Belgians!*

A **Door County Trolley Tour** has been planned for our Belgian visitors and members on Saturday, July 9th.

Host families should have their guests at the Door County Historical Museum in Sturgeon Bay at 9:00 AM. The trolley will pick up around 9:45 AM.

We'll drive past Bay Shipbuilding and Palmer Johnson's before traveling along the shore to northern Door County. Our next stops will be:

- The Award Winning Simon Creek Winery in Carlsville.
- Shopping at a Unique Roadside Market.
- Lunch at Alpine Resort in Egg Harbor
- Eagle Bluff Lighthouse tour in Fish Creek.
- Enjoy panoramic views of the islands and crystal clear water from 225 ft. Limestone Bluffs.

If time permits we may stop at:

- Schopf's Hilltop Dairy
- Marketplace Shops in Carlsville.

Cost for the tour will be \$45 per person (includes trolley, tours and full lunch with gratuity). We're expected to return to Sturgeon Bay around 3pm.

A certain number of seats will be set aside for the Belgians and their host family; remaining seats will be on a first come first served basis. Please fill out the registration form and send along with your payment by June 24<sup>th</sup>.

**Host Families** - - DO NOT send payment for your guests!

**Welcome Get-Together  
July 7, 2005**

A "Welcome Get-Together" will be held in Champion on Thursday, July 7<sup>th</sup> for our visitors from Belgium. Babler Bus will transport them from O'hare airport in Chicago to St. Joseph's Parish in Champion, arriving approximately 7 pm.

Host families should plan to pick up their guests at the church. Other club members are also welcome to come and visit.

**Farewell Dinner  
Sunday, July 24th**

**ANDRES'S FOOD & SPIRITS**  
23 W. Oak Street - Sturgeon Bay, WI

Social Hour: 5pm – 6 pm  
Dinner: 6:00 pm

**Cost per Person: \$14.50**

**MENU**

“Family Style” Roast Pork with all the Fixings. Price includes dessert, tax, tip, beverage (coffee/tea/wine).

**New York City**

Visit New York City  
With Our Belgian Visitors  
July 11-20

Carefree Travel  
(920) 866-9733  
[carefree@centurytel.net](mailto:carefree@centurytel.net)

**PICKUP SCHEDULE**

6:00 AM – AmericInn (Sturgeon Bay)  
7:00 AM – Carefree Travel (New Franken)  
7:35 AM – Park & Ride (Green Bay)  
GV Exit/ Across from S&L Motor

**Flight Schedule**

Departure from Brussels on **JULY 7 2005** at 11.05 a.m. (local time)  
Arrival in Chicago at 1.05 p.m. - Flight AA 89  
Departure from Chicago on **JULY 25 2005** at 5.40 p.m. - flight AA 88



Peninsula Belgian American Club



1255 N 12<sup>th</sup> Place

Sturgeon Bay WI 54235-1159 USA

## History of The Little Chapel



(Not Actual Photo)

The chapel in Brussels village (*now located next to the school house in Namur, Wisconsin*) was built during World War I. It was dedicated to St. Rock who was the patron of healing wounds, etc. From 1917 (*my estimated guess as to when it was built*), until approximately 1945, May devotions were said there at 7 p.m. It was built, I believe, by Philip Jadin. I believe he lived in the house now owned by Mr. and Mrs. Jerry Granius.

I remember going to the chapel as a little girl with my mother and grandmother and continued to do so until I got married and moved away. I remember going into the woods with the Mallien girls and Verna Wautier to pick flowers to set in vases on the chapel altar.

We young girls weren't regularly in May, with the older women, to pray the rosary. One of the older women would lead the rosary and the rest of us would answer. The rosary was generally said in French. Then the litany of the Blessed Virgin Mary was generally said in English by one of the young girls. It was considered an honor to be chosen to do this. Afterward, we would all sing a hymn or two.

In the latter years the number of people dwindled considerably as the older women died and the younger ones moved away. I was gone five years but when we bought my parents house, I again joined the pilgrimage nightly to the chapel. I would say the practice was no longer evident after 1944-1945.

The chapel had a special meaning for me as I said many novenas there by myself. The chapel was never locked and there were candles and statues on the altar. It also had religious pictures on the walls. Many evenings in May the chapel would be filled and many people knelt on the grass outside of the chapel to say the rosary and litany. There were two chairs to be used by those who could not kneel.

I probably will miss some names and I can't remember all the first names of the women who came. There were never any men who came for the devotions, just the women and young girls.

*Mrs. Joe Charles; Mrs. Bill Virlee; Mrs. Bezzine; Mrs. Alphonse Mathy; Mrs. Wm. Gigot; Esther Zepherin Vandermuse; Mrs. Jule DeGuelle; Mrs. Prokash; Mrs. Tillie Mallien; Mrs. Eleanore Wautier; Mrs. Martin Mallien; Mrs. Ray Mallien; Mrs. Josephine Bero; Mallien girls: Grace, Lillian, Bernice, and Norma; Verna Wautier and myself.*

Some of these women came at different periods, but I remember them coming at some period of time.

~ Madeline Zepherin Neinas

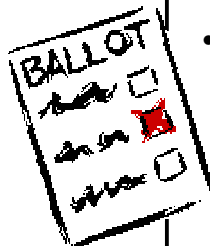
**FAMILY TREE MAGAZINE  
"100 BEST WEBSITES"**

<http://www.familytreemagazine.com/101sites/2005/index.asp>

**May Elections**

- James Lampereur, President.
- Allen Alexander, Vice President.
- Kim Potier Davis, Secretary-Treasurer.
- Randy Bouche, Trustee

Randy will be replacing Roger Ferron who has held the position for the last 25 years. **THANK YOU ROGER!**



**BERTRAND FAMILY REUNION**

Etienne Gillian Bertrand & Mary Frances Lannoy settled in Tonet in the 1850's after immigrating from Tongrinne, Namur, Belgium

Descendent are invited to a 'first in a long time' reunion August 6, 2005,

Cemetery tour / Historical Exhibits / Family Photos

Meet new cousins / Renew old contact

Dinner at the Palm Gardens, 6028 County Road K, New Franken, WI

Adults: \$16; Children 3 – 9: \$5; Includes dinner and family history materials

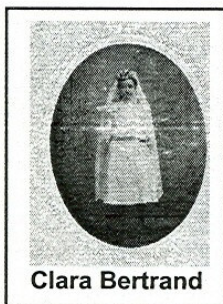
Reservation deadline Thursday, July 29

Please make Payment to Heidi Hennig Arno Genealogy Account and mail to Heidi Arno / 1234 Cecil Way / Modesto, CA 95350

More information / 800-678-1309 x 28

209-524-7226 / [heidila6@earthlink.net](mailto:heidila6@earthlink.net)

<http://freepages.genealogy.rootsweb.com/~heidila6/>



Clara Bertrand

Are you a descendent? 2<sup>nd</sup> and 3<sup>rd</sup> generation surnames include ADAMS, BERTRAND, ETIENNE, MASSEY, MALCORE, CRAVILLION, DENIS, LACOURT, ALSTEEN, SERVAES, SPLAN, ROGERS, THIRY, DEPRez, VERSTOPPEN, COLLINS, LEGENER, VANDENHOUTEN, KOSNAR, and BEAUDETTE. Ten generations, nearly 1,000 descendents, have been born since Etienne and Mary Frances left Tongrinne for Wisconsin

**\*\*\*\*\* Join us / Meet us / August 6. \*\*\*\*\***

Please fill out the front and back of this sheet and return with your payment - - only one check is required for everything.

MAKE CHECKS PAYABLE TO: Peninsula Belgian American Club

MAIL TO: Kim Potier Davis  
1255 N 12<sup>th</sup> Pl  
Sturgeon Bay WI 54235

Member Name (s): \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_ Zip: \_\_\_\_\_

Tel: \_\_\_\_\_

E-mail: \_\_\_\_\_

*Door County Trolley Tour*  
*July 9<sup>th</sup>*

No. Attending: \_\_\_\_\_ Amt. Enclosed \_\_\_\_\_

\$45.00 Per Person

**HOST FAMILIES – (DO NOT Include Payment for Your Belgian Guests)**

Pay by June 24<sup>th</sup>

**Must be Paid in Advance to Reserve Seating - - First Come First Served**

*Farewell Dinner*  
*July 24<sup>th</sup>*

No. Attending: \_\_\_\_\_ Amt. Enclosed \_\_\_\_\_

\$14.50 per Person

**HOST FAMILIES – (DO NOT Include Payment for Your Belgian Guests)**

Pay by July 10<sup>th</sup>

### Membership Dues

**\$10 per Person**

- New Member
- Renewal

**Due by May 31**

Amount Enclosed for Dues? \_\_\_\_\_

Please enclose a self-addressed, stamped envelope if you want a membership card sent by mail

#### Newsletter

How would you like to receive your quarterly newsletter?

- I'd like to receive the newsletter by **E-mail** to help minimize postage and printing fees. Send to my E-mail address at: \_\_\_\_\_
- I'm unable to receive E-mail – send a B/W paper copy **by regular mail**.

**THANK YOU TO EVERYONE WHO IS NOW RECEIVING THEIR NEWSLETTER BY E-MAIL... you have helped to keep our membership dues the same for another year!!**

#### Donation

Amount of Donation: \$ \_\_\_\_\_ Designation:  General Maintenance Fund

Other: \_\_\_\_\_

**Dedication:** To make a donation on behalf of or in memory of another person, please enter the person's name.

\_\_\_\_\_

### VOLUNTEER CORNER

Please contact me...I would like to volunteer to help with the following:

- Cleanup at the Schoolhouse
- Sign Up to bring Sandwiches, Salad, or Dessert for the Welcome Get-Together \_\_\_\_\_
- Assist with Belgian Days – Parade or PBAC Booth

Other: \_\_\_\_\_