



# Peninsula Belgian-American Club

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

September 2005

## Our Belgian Friends!



L-R Front: Huegette SMET Van Meerbeek; Roger LECUT; Louis BEULLENS; Willy HANNON; Jacques JACQMOT. L-R Back: Adh mar VAN MEERBEEK; Roger MAWET; Genevieve SELLIER; Jose MAYNE; Lucienne MARICQ Hannon; Marcelle GUEULETTE Beullens; Monique WINAND; Marianne VANDERKELEN; Back: Liliane LESAGE Mawet; Mathilde MOUTOY; Coline BURNY. Jacqueline – where are you??

**PBAC Meetings**  
3<sup>rd</sup> Thursday - 7:30 pm

**\*September 15\***  
Cleanup/Maintenance  
Starting at 12:30 p.m.

**\*October 20\***  
Last meeting for 2005

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Have you paid your member dues for 2005-06...please check the enclosed member list so you don't miss the next newsletter

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Seventeen Belgian visitors flew into Chicago on July 7<sup>th</sup>. Our welcome committee consisted of approximately 12 members who rode along on the bus, and a few of our members who live in Chicago that met us at the airport. Also joining us was Ryan Johnson who flew in from Oregon to surprise Adhemar and Huegette - his Belgian host family in 2004. Ryan returned with us on the bus and spent time catching up with the Van Meerbeek's. The bus arrived in Champion early evening and the Belgians were greeted by friends, family, and club members. We're thankful to St. Josephs Church in Champion for allowing us to use their facilities for the "Welcome" get-together, the church members who volunteered their time to serve the luncheon, and to all of our members who provided food for the event.

Other activities planned for the Belgians during their visit included a "Door County Trolley" tour that began at the downtown Historical Museum in Sturgeon Bay where everyone had the opportunity to view the Belgian display, Indian artifacts, and other

items of interest. Many recognized familiar Belgian names and photos posted on displays throughout the museum including one of our club president, Jim Lampereur, that was taken when he was a young boy on the farm. Our two very full trolley's then headed north along the shoreline towards Carlsville, Egg Harbor, and Fish Creek with stops at a roadside market, Simon Creek Winery for a little taste testing, lunch at Alpine Resort, Eagle Bluff Lighthouse tour, and our final stop was at Schopf's Hillside Dairy for ice cream.

The traditional "Farewell Dinner" for the Belgians was held at Andres Food and Spirits in Sturgeon Bay - 106 people attended; an excellent turnout! Entertainment was provided by Agatha Hendricks playing the accordion. Thank you Agatha!

Several of our Belgian visitors also attended the annual Belgian Days festivities in Brussels, Wisconsin, and our monthly club meeting.

A Big THANK YOU to all of our host families!!

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- Belgium 2006
- History Video
- Congratulations Fr. Sam
- Immigration Records

**OFFICERS**

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

**THANK YOU**  
*for recent*  
**CONTRIBUTIONS TO THE CLUB**

**Barb Chisholm** for participating in the WDOR interview, cleaning up after the raccoons in the little chapel, and volunteering at the booth for Belgian Days. **Mary Chaudoir, Kristen Alberts, and Barb Chisholm** – our flag carriers for the parade. **Mary Chaudoir and Theresa Alexander** for volunteering to sell shirts and collect dues at the meetings; and for refinishing the cupboard (a work in progress). **Judy LaVine** for designing and ordering our new club t-shirts; **Food Committee Volunteers** that keep us full and happy at every meeting; **Hank Dittmer** for refinishing the wood floors at the school – it looks fantastic! Our Cleanup and Maintenance Helpers: **Fr. Sam Jadin, Al and Theresa Alexander, Mary Chaudoir, Harry Chaudoir, Bertha Villers, Gary VandenHouten, Jim Lampereur, Randy Bouche** and his bobcat; **Kevin DeKeyser** for making the new spindles on the steps; **Al Moore** for maintenance of shrubs and flags; **Wisconsin State Representative Curt Gielow** for flag donation; **Scott Franda** for cement work; **St. Joseph's Parish in Champion** and everyone who donated food for the "Welcome Get Together"; **Mary Ann Defnet and Mary Chaudoir** for their joint efforts in arranging for the Belgians' farewell gifts; and to ALL of our **Host Families!**

My apologies to anyone I may have failed to acknowledge. Please let me know if you were missed so credit can be given next time.

**Donations:** *Calvin Dart  
 Nell DeBaker  
 Dave Devroy  
 Jim and Carol Thiry  
 Norb Tlachac  
 Agatha Hendricks*

**Total: \$166.00**

**Congratulations Fr. Sam!**

Club members presented Fr. Sam Jadin with a plaque at the July meeting in honor of his 50 years of priesthood.

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

By Ken Guilette

My recollection of my Marin's (Grandmother's) Cussette is pretty consistent with the Margaret Draize procedure. I checked with my mother and with my Aunt Bernice Guilette and they say:

1. Start with raw whole milk in an open top bowl. Add salt and pepper to taste.
2. Keep it in a warm place - ie. the back of a wood burning cook stove - until it solidifies. At this point you have stoffie which is used like butter to spread on bread.
3. Leave the stoffie sit in a warm place until the solids separate. Drain the whey. Then "marin" would put the solids (Curds ?) in cheese cloth and twist it to squeeze out more whey.
4. The cheese was formed into softball sized balls and left sitting in a warm spot until covered with mold.
5. The mold was cut off the outside and the cheese sliced and served.

I think the KEY is to start with raw whole milk - unpasteurized, with cream included. The recipe and taste are probably like chicken "Booyah" (Bouillion)-- there are as many varieties as there are Belgian families.

By Eben Vandavelde

The article from Michael asking about Cussette cheese brought back memories of my mother making this cheese when I was a boy.

I remember the milk strike in the 1930s very well. We had a butter churn and we made a lot of butter. Sometimes the milk soured and that is when my mother would make Cussette cheese. I don't remember her heating the milk or holding it at a certain temperature. All I remember is that when the milk soured she would pour the sour milk in a cheese cloth and let it drain in a pan. I don't know how long it took until the whey was completely drained out, but when it was, my mother would salt and pepper the cheese that was left in the cheese cloth and form it into balls, about the size of a softball or maybe a little bigger. It was dry enough so that it stayed in a ball. She would then put the balls in a pan and or other open container and store them in a shed we had in back of our house. She did this because the cheese did smell after awhile.

A mold formed around each ball about 1/4 in thick and my mother would remove part of this mold and the cheese inside was creamy and spreadable on bread and boy was it good. As I recall it tasted somewhat like blue cheese, only better.

**CHICKEN BOOYAH**

Chicken Booyah is a thick, stew like Flemish-Walloon soup and is a good example of the contrast between Belgian soups and thin French soups. Because it is not only a delicious meal, but is also the name of a social event. The spelling of the word is unusual and happened in the following way.

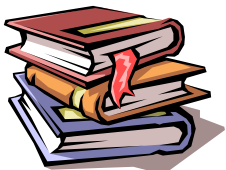
When Andrew W. Rentmeester took over as teacher in the one-room Finger Road School east of Green Bay in 1906, he suggested to the school board that a picnic be held to raise money to buy much needed supplies for the school. It was decided that a thick chicken soup (known as chicken bouillon) would be made by his mother from ingredients donated by parents of the school children and would be offered for sale. When Andrew put an advertisement for the upcoming event in the Green Bay Press Gazette, he was asked how the word bouillon was spelled. Not knowing how to read or write French, he spelled it as it sounded, b-o-o-y-a-h, and that's the way it has been spelled ever since.

The Belgians went through 140 gallons of booyah at the first annual Wisconsin Belgian-American Club picnic held in October 1962.

Chicken booyah is also one of the traditional foods served at Belgian Days every year in Brussels, Wisconsin.

Modern cookbooks found in Belgium today reveal that Walloon-American cooking adapted to the conditions and types of food found in northeast Wisconsin, including Chicken Booyah.

**“THE TWENTIETH TRAIN”**



*Written by Marion Schrieber*

Described as a powerful true story of the Nazi death train to Auschwitz from Brussels in 1943. The often vivid details of the rescues by many of our 'ancestors', and the stories of many who hid their Jewish neighbors from the Germans is a heart wrenching description of the brutality by the Nazis.

The book includes names of most all the Belgian Jews who were victims, as well as names of Belgians who played an active role in helping to save their country. This is a must read for all of Belgian descent.

**CASTLE GARDEN and NY IMMIGRATION RECORDS**

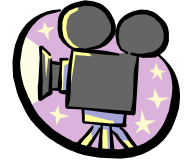
The government has been keeping tabs on immigrants since 1820, and Castle Garden at the Battery, originally built to defend New York from foreigners, was the city's first official debarkation point. It was the gateway for immigrants until 1890, when federal officials took over responsibility for the newcomers, who were processed first at the nearby Barge Office and, starting in 1892, on Ellis Island.

More than one in six native-born Americans are descendants of the eight million immigrants who entered the United States through Castle Garden in Lower Manhattan.

On August 1, 2005 [CastleGarden.org](http://CastleGarden.org) opened on the internet. The website offers free access to an extraordinary database of information on 10 million immigrants from 1830 through 1892, the year Ellis Island opened. Over 73 million Americans can trace their ancestors to this early immigration period.

Castle Garden, today known as Castle Clinton National Monument, is the major landmark within The Battery, the 23 acre waterfront park at the tip of Manhattan. From 1855 to 1890, the Castle was America's first official immigration center, a pioneering collaboration of New York State and New York City.

The history of Castle Garden and the Battery Conservancy can be viewed online at <http://www.thebattery.org/castle/> ; the pictures are great!



**BELGIAN HISTORY VIDEO**

The History Company in Sturgeon Bay is producing a video about the Belgian community at the request of the Door County Historical Society.

The video will be a compilation of footage representing the history, language, culture, and customs of the Belgian communities in Door, Kewaunee, and Brown county. It will also include coverage of various local events that have taken place over the last couple years.

Numerous interviews have been done with Walloon speaking people and those will also be incorporated into the video, as well as music and video from the past.

Current plans are to show the video at our annual Christmas party in December.

Further details will be provided in the next newsletter.



**FLAGS from BELGIUM**  
(Size: 3'x5')

Contact Kim  
[kmpd@charter.net](mailto:kmpd@charter.net)



**The Walloon Language**

English	French	Walloon
one	un	onk
two	deux	deus
three	trois	trives
four	quatre	quate
five	cinq	cinq
bird	oiseau	mouchon
bread	pain	pwin
cat	chat	tchet
child	enfant	efant
church	eglise	eglije
dog	chien	tchin
eye	oeil	oey
father	papa	pa
fish	poisson	pechon
girl	fille	feye
ham	jambon	djambon
mother	maman	moman
night	nuit	net
pig	cochon	poureira
potato	potomme de terre	Canada
water	eau	ewe

*Membership Dues - - payable by May 31*

New Member       Renewal      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** - - address: \_\_\_\_\_
- 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!!**



**YES! I'm interested in going to Belgium in September 2006!**

We're currently waiting for quotes from the travel agency. As soon as information is received we'll determine where the side trip will be and further details will be sent by Email, and published in the next newsletter. Please return this form to Kim by mail, or send a quick E-mail reply to [kmpd@charter.net](mailto:kmpd@charter.net) if you are planning on going to Belgium. Please note the following changes:

- Travelers who were not a member as of September 1, 2005 will be charged a \$60 trip fee (\$10 to be applied towards 2005-06 dues)
- Due to limitations in finding host families - - everyone will be encouraged to find their own host family. We will assist current members in finding a host family; placement will be on a first-come first -serve basis as host families become available.

Name(s): \_\_\_\_\_ E-mail for Updates: \_\_\_\_\_

Preferred Departure City: \_\_\_\_\_ Green Bay \_\_\_\_\_ Chicago

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