

Belgian Laces



Town Hall in Eekloo built in 1609

http://www.eeklo.be/?mod=contentpage&key=talen_engels

BELGIAN LACES

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THE BELGIAN RESEARCHERS
Belgian American Heritage Association
Founded in 1976

Our principal objective is:

Keep the Belgian Heritage alive in our hearts and in the hearts of our posterity

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February 1996
Dear Members,

We know! All of you (us?) received a double measure of Mother Nature's wrath this winter. If she did not treat us with deep freeze conditions, it was with flooding, snow, ice, rain ... just name it. Yes, she was very generous this year, and we won't forget it too easily! But, with every day that passes, we are creeping closer to spring and blue skies, sunshine, flowers... Take heart, soon we will hear the birds sing!



The New Year brought us again a nice number of new members. We welcome you all into our organization and wish you good results in your family research. We know that our members will assist you, wherever they can.

Thanks to the many of you, who have renewed their subscriptions for 1996, for the cards and good wishes we received for Christmas and New Year, as well as for the many "pats on the back" that help us keep up the always increasing workload of the Belgian Researchers. We would like to urge those of you, who have not yet renewed their subscription, to do so as soon as possible. ... it is costly for us to have to send reminders, and we need to have a full roster of members in order to keep the organization solvable. Thank you for your understanding. Members who have paid for 1996, are identified with an (*) next to their membership number. A little reminder for members who joined at the end of 1995 : you have received all four copies of Belgian Laces for 1995. Your renewal for 1996 is due now.

This issue of Laces is packed full of all kinds of information, articles and this time I even added some recipes again, a Hutsepot - Hochepot and the traditional Cramique - Kramiek, with a referral to its cousin the Craquelin. The Hutsepot is such a "given" of the winter menu of any Belgian family, that the cold winter weeks just reminded me of this great dish, for which there are as many different versions as there are regions in Belgium. The one I publish in this issue, is a rich version with 5 different meats, but it can be done very nicely with just a piece of Flat Rib (Beef) and ham hocks or a smoked sausage. The Cramique is a popular raisin bread and not too sweet. The Craquelin is made of the same dough, but has pearl sugars as a substitute for the raisins. It's the sugar "craqueling" in many a bite, that gives it its name.

Just a little reminder : the Belgian National Holiday , July 21, falls on a Sunday this year - a perfect excuse for a Belgian Picnic in the different areas, where there are Belgian "pockets". For the Pacific Northwest the plans are already underway for a picnic gathering. In spite of a serious setback with his health last fall, **Don** and **Pearl Vanden Heede** are hosting the event again at their farm in Boring, Oregon. They expect an even greater group of visitors than last year, and are ready for the invasion! We admire your courage, Don and Pearl, and appreciate your offer. Thank you both!

A group of Belgians has organized in a local chapter in Tacoma, WA. under the beautiful name: Le Brabançon. President of the club is **Joseph Wachowski, Sr.** Anyone interested can reach him at (206) 572-9983 or per fax at (206) 627-7948. We wish the Brabançons good luck, lots of fun and we hope to have their participation in the Belgian Day Picnic in Boring, Or. Next year then, the Oregonians could go to Washington!

One of our members sports the following quote from Bill Cosby on his letterhead:

I don't know the key to success, but the key to failure is trying to please and with that thought I would like to end my little visit with you!

WELCOME NEW MEMBERS

615. Louis Soetaert, Pres. Belgian-American Club	Gardner, KS
616. Léonelle Pierman	Lake Elsinore, CA
617. Pat Ratajczak	Luxemburg, WI
618. Harry D. Pruet	Studio City, CA
619. Linda M. Sconcert-Norton	Welches, OR
620. Michele Stoner	Ramona, CA
621. Nicky Fiedler	La Grande, OR
622. Gus and Marion Martens	Rapid River, MI
623. Joseph Wachowski Sr., Pres. Le Brabançon	Tacoma, WA
624. Tulle Ruebens-Potvin	Gladstone, MI
625. Charles L. Bourguignon	Southampton, MA
626. Wendell L Van Lare	Great Falls, VA
627. Robert Van Effen	Escanaba, MI
628. Ralph E. Van der Naillen, Jr.	Rockport, TX



BELGIANS IN THE CIVIL WAR

by John H. Mertens



While reading a book on Belgians who emigrated to Michigan, an article was written about Honorable Theophile Henri Ferdinand FRANCOIS. Theophile Francois came to the U.S. in 1856 from Brussels, Belgium, where he was born 30 July 1835.

Mr FRANCOIS was living in New York in 1861 when he enlisted in Company B, 74th N.Y. Infantry. The 1860 Federal Census listed New York City has having 269 Belgian residents. Later Theophile FRANCOIS moved to Detroit Michigan, and on the 25th of October 1884, was appointed Consul of Belgium.

The Hon. Theophile FRANCOIS reported that the 74th New York Infantry, Company B, had many Belgians in that unit. I have written to the National Archives, and received a microfilm copy of that company.

Not all the men of the company rolls had a place of birth listed, so I have prepared a list in hope you can place it in Belgian Laces. Many of the men where from France and Quebec, Canada. Who were the Belgians mentioned by Theophile FRANCOIS? Maybe some of the following names can be identified by our readers?

NAME	RANK	AGE	NAME	RANK	AGE
Henri ALLES	Captain	28	Jacques DESMOREAUX	Private	24
Jean Claude BOIRON	1st Lieut	36	Gustave DESSART	Private	20
Edouard LOICQ	2nd Lieut	28	Charles DUSSUET	Private	32
Theophile FRANCOIS	1st Sergeant	26	Christian ERGOTT	Private	30
Alfred BELIER	Sergeant	25	Alexandre GACCON	Private	34
Edouard GEBERT	Sergeant	28	Paul GUEDET (GIDDY)	Private	21
Victor HURLAUX	Sergeant	34	Edouard GILLIER	Private	31
Adolphe HUYBERS	Corporal	22	Victor HUYBERS	Private	20
Henry NUNES	Corporal	30	Leon JEANNE	Private	22
Alphonse BELIER	Corporal	23	Auguste LANBERT	Private	23
Alfred CHAPLAIN	Corporal	24	Jules LEROUX	Private	26
Ferdinand EQUJELIN	Corporal	36	Louis MASSON	Private	32
Charles LAROQUE	Corporal	29	Charles MARTIN	Private	23
Martin PARFAIT	Musician	27	Auguste MARIGNY	Private	22
Emile TURIN	Waggoner	25	Joseph MICHEL	Private	27
Alexandre ARNAND	Private	28	Ernest MASTRAL	Private	24
Andre BERTAUT	Private		Pierre NUQUET	Private	
Florian BERTHON	Private		Charles ORSAY	Private	22
Nicholas BERTHON	Private		Emile PETITPAS	Private	21
Auguste BERTRAND	Private		Henri PHILLIPINE	Private	33
Victor CIROUX	Private	38	Charles Louis STEVENS	Private	22
Stanislas CHRETIEN	Private	24	Eugene THERIAT	Private	27
Charles CONSTANTIN	Private	28	Auguste THYSSEN	Private	25
Alexandre D'ALFARGILLE	Private	28	Antoine VOIRIN	Private	23

This company also had many men from Germany, Switzerland, and French-Canadians. Eight Frenchmen are not listed, and a few others that were known to be Canadians. Out of this listing perhaps only ten or less were Belgians.

However for Theophile FRANCOIS, to move from Private to First Sergeant, he must have had support among his men. It was common during the Civil War to appoint the mixed nationalities companies with a representative of each group, with corporals, sergeants, etc.

Which Belgians who emigrated to New York prior of the Civil War remained in the City? I would think that they were perhaps like Theophile FRANCOIS, someone who was a big-city-resident in Belgium.

After leaving the 74th Infantry, Theophile FRANCOIS worked for General Fames B. FRY, as a clerk. He reported he had many occasions to be with President Lincoln in Washington D.C. He died 10 February 1919.

NB: Victor HURLAUX, Sergeant was promoted to Lieutenant, and later Captain. Charles DUSSUET, Private was later promoted to 2nd Lieutenant. Alexandre GACCON, Private was later promoted to Sergeant

NB: If you recognize some of these names as being Belgians, and know more details, please write to **John H. MERTENS** 1114 Juneau Street, KEWAUNEE, WI 54216.



THE “MEETJESLAND” - Where Time Stands Still

by Carol Hazlewood

Flanders' willow-lined canals, lush green pastures and extensive, soft sandy dunes need no introduction : their beauty has been captured for eternity by some of the world's greatest artists. The Meetjesland, however, is known only to a discerning few and yet it has much to offer anyone seeking peace and quiet. It is one of those rare corners of Western Europe where time has virtually stood still and man has barely changed the face of nature...

Located south of the Dutch border in the northwest corner of East Flanders province, not 10 kilometres from the North Sea and the Schelde (Scheldt) estuary, the Meetjesland suffered extensive flooding in the past. Today, it is a land of creeks and polders, large fields of maize, 'sleeping' dykes and smugglers routes in the north. The woodlands to the south, that contain some beautiful chateaux and castle-farms, have given that part the name of Houtland (Woodland).

It is ideal terrain for the cyclist who wants an easy, trouble-free ride for many of the roads are dirt tracks that the modern-day city motorist thinks long and hard before exploring. Some local hotels have joined efforts to offer cycling holidays where your suitcase is transported for you to your next gastronomic overnight halt while you spend the day pedalling through the peaceful countryside.

Where does the name 'Meetjesland' come from? There are at least three very different but plausible explanations and it is up to you which you prefer. The first, and most simple, is that Meetjesland is derived from the small strips or measures of land - meetjes - that have been cultivated for centuries in the region. The second definition dates back to the days when the **Emperor Charles V** (Charles Quint 1500-1558) lived in nearby Ghent and enjoyed hunting in the local forests. Knowing his liking for young girls, the people of the area would lock up their daughters when he was in the vicinity. Only the old women (commonly called 'meetjes') were allowed outside, and the emperor, convinced that it was a region of old women, gave it its name.

The third version stems from the fact that Flanders' important textile industry developed because flax grew abundantly in the region. Even today, the delicate blue, white or pink flowers of the plant are one of the features of the Meetjesland. Many French people moved here to work in the linen industry when life became difficult in their country. The other explanation therefore is that Meetjesland is derived from the French phrase 'pays de métiers' (land of looms).

The regional capital, Eeklo, has under 20,000 inhabitants. Its name comes from the oak wood (Oak-lo) that once stood on the small hill. Well situated today as a base for anyone wanting to visit Brugge and Ghent, in the Middle Ages it was the perfect tion for battles between the two cities.

As you first drive into Eeklo there is not much to attract you until you suddenly arrive in the large, central Markt, dominated in the foreground by the town hall with the 100 meter (300+ feet) high tower of St. Vincent's Church right behind it, one of the highest church towers in Flanders. Both buildings are Flemish Renaissance style; the bright red bricked town hall was built in 1609 but the belfry part, although in keeping with the style, was added only in

1932. The imposing St. Vincent's church with its darker brick is just over 100 years old. Unfortunately, some modern buildings have been incorporated into the rows of tiny seventeenth century buildings which surround the square, many very well restored.

Close to the entrance of St. Vincent's is a jolly statue of one of Eekbo's most colorful personalities this century 'de Tamboer'. **Lionel Bauwens** - his real name - delighted market goers with the songs he made up about local life and sang to the accompaniment of his accordion. He made his living selling copies of these songs and died in 1974, aged 82.

The greatest attraction in Eeklo is the recently renovated Jeneverhuis Van Hoorebeke. Once the vast storage room of a geneva (gin) distillery it now houses a fascinating museum tracing not only the history of the family and its business but also explaining the social and economic evolution of the Meetjesland.

Meetjesland is part of an area that receives EU (European Union) funding. It was with these funds that the geneva museum was developed as well as the fine **De Herbakker Cultural Center**, which is built nearby and where some Festival of Flanders concerts take place.

That brings us to the sixteenth century legend of the Herbakker, 'the baker who bakes again'. Apparently, the local baker offered anyone who wanted to look younger the possibility of having his head cut off and replaced temporarily with a cabbage while the head was baked in the oven. Once "baked", the head was replaced. Some people tried the remedy but it didn't catch on! Now Eeklo has a Herbakker festival and an order of Herbakker Knights. There are even **Herbakker chocolates** that you can enjoy with a cup of tea or coffee.

Another local project to benefit from EU funds is the **Huysmanshoeve** (the Huysmans Farm), of which the gate house dates back to 1241. The farm is still managed by Huysman descendants but passers by will be surprised to see some 300 deer on its pastures. The experimental deer farm is now in its second year of operation with research conducted by the University of



http://freepages.genealogy.rootsweb.com/~noemetjesland/meetjesland/watervliet_25.htm



<http://freepages.genealogy.rootsweb.com/~noemetjesland/meetjesland/meetjesland.htm>

Ghent. It is hoped that more funds will be found to continue the project which includes the renovation of the old Huysmanshoeve buildings and the eventual establishment of the Van Hoorebeke distillery there.

The Meetjesland's greatest asset is its relatively unspoiled countryside; whether it is the wooded Het Leen, an old military property that contains the regional museum and the forest museum, or the unique creek region to the north. The creeks, which lie between Sint Laureins and Assenede, are like large ponds or lakes, each one different in shape.

They are the result of peat diggings before the sea flooded them in the fourteenth, fifteenth and sixteenth centuries. When the land was reclaimed by the monks of St. Peter's and St. Baaf's monasteries in Ghent at the request of **Hieronymus Lauwerijn** the creeks remained.

The many dykes in the region no longer hold back water which is why they are called 'sleeping' dykes. Roads use some of the dykes to cross the cultivated polders but in several places the road follows the foot of the dyke and farmers cultivate the steep banks with leeks and other vegetables.



The poplar-lined Leopold Canal and irrigation system of ditches were dug out in the nineteenth century to stop flooding. There is a pleasant walk along the top of the dykes on either side of the canal. You can also ride your bicycle but cars are forbidden. Practical picnic tables and benches make it an attractive, cool spot to stop in summer. Ornithologists will find much to interest them in this region, particularly during the migratory periods.

Kaprijke is one of the Meetjesland's delightful, sleepy villages. Its picturesque center features a large red and white shuttered, Flemish Renaissance town hall. In front of it opens an enormous tree lined, grass covered market square. It was in the houses surrounding this square that merchants came to buy cloth. Today, on Saturday

afternoons the square bustles with shoppers who come to buy home grown fruits and vegetables from local farmers.

It is believed that a Roman army camp Capriacus - was established here but despite excavations nothing has been found to confirm this claim.

Boekhoute was once a fishing village and there were still some 30 shrimp boats here until the late 1950s when the harbour was closed. All that remains of this once wealthy trading community is the shrimp boat Isabella, which stands defiantly before the entrance to the church, and an annual shrimp festival.

Today, the Boekhoute fishermen keep their boats across the border in the Netherlands.

Nearby Watervliet's church, known as the 'Cathedral of the North' and famous for its organ concerts, is well worth a visit. A fifteenth century Flemish Renaissance edifice dedicated to the Assumption of the Blessed Virgin Mary, it was built by Hieronymus Lauwerijn, counselor and general tax collector to the then Duke of Burgundy, in thanksgiving for his deliverance from the great tempest. All the material used in the building of this church was brought to the site by boat because the sea used to come right up to the north side of the church. Hieronymus also rebuilt Watervliet and arranged for the reclamation of the polders. The church's interior contains some fine wood carvings and paintings but the show piece is the fifteenth century triptych by the Master of Watervliet, 'The Descent from the Cross'.

The tombstone of **Hieronymus Lauwerijn** and his wife can be seen behind the chancel together with another tomb (1352) of a lady, which was found near the site where a convent stood before the great flood. The two box pews under the organ gallery were occupied by the poor and each has a money and bread box in which those better off could leave an offering at the end of the service. Some windows survived the Second World War but the tower was blown off and a new one now stands beside the church. The German armies concentrated on this region because at one time they thought the Normandy landing would take place here. All the houses around the square were raised to the ground either by bombing or by Nazi destruction.

Another interesting church in the region was once a popular place of pilgrimage. Unfortunately, Sint-Jan-in-Eremo is no longer open to the public but its picturesque setting, in the middle of a beech wood, makes it worth a passing visit.

Every region in Flanders has its gastronomic specialties and a visit to the Meetjesland would not be complete without sampling eels. Still caught in small quantities in the creek region they are now mostly imported from the Netherlands. They make a tasty dish, traditionally poached and given either a green herb (called Paling in 't Groen - Eel in the Green) or in a delicate cream sauce but inventive chefs are successfully experimenting with other preparations.

For further information, contact the Meetjesland tourist office - **Gewestelijke VVV Meetjesland Van Hoorebekeplein 1 B-9900 Eeklo Tel/tax (09)3778600** (from Flanders, Quarterly of the Flemish community - December 1995.)

Some of the major localities comprised in Meetjesland: Assenede, Adegem, Bassevelde, Boekhoute, Eekloo, Ertvelde, Evergem, Kaprijke, Lembeke, Maldegem, Middelburg, Oosteekloo, Oudeman, Sleidinge, Sint-Jan-in Eremo, Watervliet, Waterman, Wisken, Zeizate and others.



The beautifully restored "Ter Leyen" Castle, just behind the church in Boekhoute dates from the 15th century Classified as a monument since 1977

The Wisconsin Corner

Area News

Plans are being made by the Peninsula Belgian-American Club for a trip to Belgium in mid-May. Much lower airfare at that time is the incentive for the early departure date. We know ourselves that Spring is a beautiful time in Belgium -of course, when is it not beautiful?

Your columnist presented programs on Belgium for students in two Green Bay Schools recently. The students were full of questions and enjoyed seeing the various materials produced in Belgium. They were treated to Speculaas (Belgian spice cookies) at the end of the programs.

Declarations of Intention - Brown County, Wisconsin (continued)

By Mary Ann Defnet

This is the second in a series of lists of persons from Belgium who declared their intention to become citizens of the United States. The lists were extracted from original Declarations on file in the Archives of the Area Research Center, University of Wisconsin/Green Bay. Names are given as they appear, with corrections (if known) made in parentheses.

Name	Birth Year	Port	Arrival	Declaration
John Baptist BADERT	--	New York	August 1855	29 Aug 1855
Joseph Lambert BADERT	1805	New York	September 1854	29 Sept 1855
Joseph BARA (BARRAS)	1832	New York	September 1855	3 Oct 1855
Desire BARIZAN (?)	1820	New York	June 1855	2 Aug 1855
J. J. BAYE	1806	New York	September 1855	12 Oct 1855
P. J. BEAUF AUX	1807	New York	August 1855	29 Aug 1855
Charles BELVA	1813	Mackinac	August 1855	17 Sept 1855
Nicolas BERO	1799	New York	July 1855	18 July 1855
J. B. BERO	1825	New York	October 1855	25 Oct 1855
E. BERO	1836	New York	April 1855	10 May 1855
P. J. BIEMERET	1821	New York	June 1855	5 July 1855
Pierre BODART	18--	New York	January 1854	31 July 1855
M. J. BONCHER	1802	Mackinac	July 1855	8 Aug 1855
Jean-Francois BONJEAN	1820	Green Bay	June 1855	30 June 1855
John Peter BORSMEN (BOUSMAN)	1807	New York	October 1855	12 Nov 1855
John Francois BOVIN (BOUVY)	1833	New York	August 1855	29 Aug 1855
Francois BORKMAN (BERGMANS)	1817	New York	September 1855	15 Oct 1855
Edouard BOURGUIGNON	1827	New York	July 1855	14 July 1855
Franciscus BREDAEL	1833	New York	August 1855	25 Sept 1855
Michel BREDAEL	1825	New York	May 1855	3 Sept 1855
Lambert BRIESE (BRICE)	1802	New York	August 1855	11 Aug 1855
David CEZOM (CESAR)	1830	New York	August 1855	30 Aug 1855
J.Francois CLABOTS	1838	New York	July 1855	11 Nov 1855

Name	Birth Year	Port	Arrival	Declaration
Henri CHAPELLE	18--	Boston	October 1855	15 Nov 1855
Jean-Francois COISMAN	--	Green Bay	June 1855	26 June 1855
August COLLA (COLLARD/COLART)	1816	New York	October 1855	12 Nov 1855
John Francois CORNART (CORNET)	1828	New York	July 1855	13 July 1855
Antoine CREW.. .MAN (?)	1808	New York	September 1855	9 Oct 1855
Gustave CRIKELER	1817	Mackinac	July 1855	7 Aug 1855
Stanislas DANDOY (DANDOIS)	1825	New York	June 1855	30 June 1855
--- DART	1823	New York	June 1855	5 July 1855
Joseph Louis DEBACKER	1813	New York	August 1855	30 Aug 1855
--- DEBAUCHE	1816	New York	June 1855	6 July 1855
Isidore J. DEBAUCHE	1813	New York	October 1855	25 Oct 1855
Jean-Joseph DECHAMPS	1828	Green Bay	June 1855	26 June 1855
Henri-Joseph DECREMER	1808	New York	October 1855	25 Oct 1855
Peter DE GREVES	1807	New York	July 1855	10 Oct 1855
A. DELARUELLE	1806	New York	June 1855	30 June 1855
Xavier DELARUELLE	1807	Mackinac	July 1855	7 Aug 1855
Louis Joseph DELCORPS	1818	New York	October 1855	9 Oct 1855
Constant Joseph DELCITE (DELCORTE)	1825	New York	July 1855	16 Aug 1855
Francis Joseph DELOCHE	1829	New York	September 1855	5 Sept 1855
Henri-Joseph DELSART	1835	New York	June 1855	5 July 1855
Seraphin Joseph DELLOYE	1826	New York	August 1855	18 Aug 1855
Etienne J. DELVEAU (DELVAUX/DELVEAUX)	1790	Green Bay	June 1855	26 June 1855
Emanuel DEMAIN	1819	New York	April 1855	10 May 1855
Louis de NAMUR	1805	New York	October 1855	23 Oct 1855
Charles DESSART	1820	New York	September 1855	6 Oct 1855
Jean-Charles DETRY	1807	New York	1855	5 July 1855
G. J. de WAERSEGGERS	1803	New York	October 1855	18 Oct 1855
Peter Joseph DEYON (DION) ?	1805	New York	May 1855	27 June 1855
Jacob DE CLUE (DECLoux)	1797	New York	April 1855	23 May 1855
Petrus DRA YE	1833	New York	October 1855	20 Nov 1855
L. DUBOIS	1820	New York	August 1855	25 Aug 1855
Damien DUCHATAUX	1829	New York	October 1855	12 Nov 1855
J. J. DUCHATEAUX	1803	New York	October 1855	12 Nov 1855
Jean-Baptiste DUPREY	1809	New York	July 1855	13 July 1855
Joseph DURE (?)	1805	New York	October 1855	21 Nov 1855
John Joseph DWIN C?)	1834	New York	December 1854	23 June 1855

(To be continued---note that dates may not be exact as immigrants often did not remember their exact birth years nor their exact dates of arrival.)

Cathedral Murals Create Controversy

by Lilian Pereyra

Over the years, praise, comment and criticism have been directed at the nine paintings now undergoing restoration on the panel in the sanctuary of the Cathedral of the Immaculate Conception in Portland, Oregon. The artist who painted them, **Emil Jacques**, was born in Belgium

in 1874 and, before he came to Portland in 1923, had been a well-known painter, recipient of government commissions and awards, and a professor at the Royal Academy of Fine Arts in Mechelen, Belgium. Archbishop Alexander Christie and architect Joseph Jacobberger, who together planned the present cathedral, included in their design a sanctuary that would feature mural-like paintings. After Archbishop Christie's death the rector of the new cathedral, Father George Campbell, commissioned Jacques, who shortly thereafter became head of the Art Department at Notre Dame University, to paint the canvases to be installed on the panels.

Jacques had been trained to paint realistically from models, in the style of Flemish painters such as **Van Eyck, Rubens and Van Dyck**. So he relied on live models for the Cathedral panels, such as Notre Dame football players for the muscular angels, a campus cook for St. Thomas Aquinas, and Holy Cross Father Eugene Burke, president of the University of Portland, as the priest in the Pieta panel.

The only exception was in the portrayal of Mary in the four outside panels. He painted her from his memories of his wife, who had died while bearing a child and who had often modeled for him.

The initial reaction to the panels was very favorable. The Oregonian stated that "One of the finest groups of religious mural [sic] paintings of modern times has been contributed to Portland's ecclesiastical circles . . ." and noted that the entire series represented a radical departure in religious art. "One arresting feature of the murals is the extreme humanization and modernization of the figures.... These murals emphasize that religion is not a matter of antiquarian interest, but is for the people of today."

The Art Digest declared: "Professor Jacques [was] imbued with the thoroughly Catholic notion that art should be the handmaiden of religion," adding that the murals "are a welcome departure from the tawdry, commercialized 'art' that has been the bane of our Churches." However, one critic called them "theater foyer art," referring to the art in the movie palaces of the 1930s. Others have compared them to the realistic WPA art of that same decade.

Jacques might not have considered either view as criticism since, like medieval artists, he was painting to instruct the average worshiper, using visual symbols such as St. Peter and his keys, St. Cecilia with the harp, Mary Magdalena dressed in scarlet.



Soon after the panels were hung, the bishops of the Portland Province met in the cathedral and were shocked at what they felt was an inappropriate degree of nudity.

Schooled in the more relaxed European tradition, Jacques was mortified to have to return to paint a wider diaper on the Infant in the central panel, more hair to cover Mary Magdalene's

bare shoulder, and a robe over St. Jerome's leg.

In spite of continuing criticism and praise, the panels remain; a reminder of change in liturgical art in the 1930s, and therefore something to be preserved as churches have throughout the ages preserved the artistic faith expressions of previous generations.

Lilian Pereyra is a retired Professor of history from the University of Portland. - From: *Catholic Sentinel*, October 13, 1995.

DID YOU KNOW...?

that... Belgium's Princess Astrid gave birth on October 11th 1995 to her fourth child: Louisa Maria. - This little princess joins her brothers Amadeo (born Feb.20, 1986) and Joachim (born 9 Dec. 1991) and her sister Maria Laura (born 26 Aug. 1988). Princess Astrid is the daughter of King Albert II of Belgium and Queen Paola.

that... the geographical center of the European Union is now a Belgian village close to the French border. Since Austria, Finland and Sweden joined the E.U. on January 1st of this year, the center of the Union had shifted 423,3 Kilometer (265 miles) to the Northeast. The Belgian village Viroinval near Oignies-en-Thierache lies in the forest of Nismes (Province of Namur) only 1.3 Kilometer (not even 1 mile) from the French border. When the Union still counted 12 members, the geographical center was located in the middle of France, in St. Clement. In its calculations, the French National Geographic Institute (IGN) included all the islands of the member states, and gave careful consideration to the rounding of the earth as well.

that... the Belgian city Antwerp is the world center for diamonds? Thousands of diamond firms have their headquarters in this city and its four diamond exchanges. Visitors are welcome at the diamond center which caters to both the trade in diamonds and the diamond processing. Rough diamonds, cut diamonds, industrial diamonds and diamond tools can all be found there. More than 50% of the world production of rough, cut and industrial diamonds passes through Antwerp.

that... already five centuries ago, Antwerp was a center for the diamond trade and industry;

that.... Antwerp has three diamond schools that teach the skills needed for a perfect product with an optimum

balance of weight, quality and price. Backing up the schools there are experimental workshops where the diamond processors are trained to use the modern technologies developed by the Diamond Scientific and Technical Center, known as the W.T.O.C.D. There are hundreds of workshops established in Antwerp and the Campine (Kempen) region. Usually the firms are small and managed directly by the owner. Finally, there are the workshops which turn out the perfectly finished product known all over the world as "Cut in Antwerp"!

that... the famous wax museum Madame Tussaud in London, England will add to its collection a life size statue of the late **King Baudouin** of the Belgians. This was decided because of requests made by the many Belgian visitors to the wax museum.

that there is a Damien House in Washington DC., named after the Blessed **Damien De Veuster**, the young Belgian Priest, who volunteered to serve the lepers on the Hawaiian island Molokai (Belgian Laces 1994-2 Vol.16 #59). In Washington DC. Father Damien is inspiring new projects to bring relief to outcasts : the Damien Ministries cares for former inmates terminally ill with AIDS. The Damien House is located in a Southwest Washington residence and was dedicated last May 20th in a ceremony connected to the beatification of Fr. Damien by Pope John Paul II (in Brussels June 4th. 1995). Damien Ministries was founded by the late Lou Tesconi, a seminarian dismissed from a Washington seminary when it was learned he had AIDS.

that... the **Belgian Brewery Concern Interbrew** is on its way to become a major player on the world's brewery market : last summer it took over the Canadian brewery John Labatt Ltd. Interbrew paid \$ 2.7 billion for this take over!

that... the Belgian ophthalmologist **Charles L.Schepens**, MD., has received the 1995 Lighthouse Pisart Vision Award. The \$15,000 award is a major US prize given to a person who has made a noteworthy contribution to the prevention, cure or treatment of severe vision impairment. Dr. Schepens is the founder and president of the Schepens Eye Research Institute, a Harvard Medical School affiliate. He has taught at Harvard Medical School and is a senior consulting surgeon to the Massachusetts Eye and Ear Infirmary.

Dr. Schepens earned a MD. degree from the University of Ghent, Belgium. He completed additional training at Moorfield's Eye Hospital in London (Engl.) and completed a research fellowship at the Howe Laboratory of Ophthalmology at Harvard Medical School. (from BACC News [Belgian-American Chamber of Commerce])

that... Belgium was ranked the world's 10th strongest country in 1995. up from 15th place in 1994, taking 6 factors into account : inflation, unemployment, economic growth, investment growth, balance of payments and competitiveness. The top 10 countries are: 1.- Singapore; 2.- Taiwan; 3.- Hong Kong; 4.- South Korea; 5.- USA ; 6.- Finland; 9.- Japan; 8.- Norway; 9.- Switzerland; 10.- Belgium. (From FEM, Dutch Business Magazine)

that... Dialogue is offering business intensive French language courses in their Spa (Belgium) facility. Dialogue offers a week-end long program of 12-hour total immersion

in French in 1:1 student-teacher ratios. For more information, please contact Jean-Luc Godard, Director, Dialogue, Villa Sylvania, Route du Tonnelet, 55 a, B-4900 Spa, Belgium; Tel.: 087-77.39.76.

that.... following several successful showings in the Fancy Food Shows in San Diego, San Francisco and New York, **IBC Belgium** has decided to open a branch in the United States. The firm representing a group of gourmet food companies specializing in high quality confectionery products, is looking for US and/or Belgian investors interested in becoming partners in this venture. Please contact the Belgian/American Chamber of Commerce for more information. (From BACC News)

that... the New York publishing firm *Stewart, Tabori & Chang* published a new and stunning coffee table book *Flanders - The Art of Living*. Writer **Piet Swimberghe** and photographer **Jan Verlinde** offer readers an inside look at the art, decoration and architecture of Flanders as a celebration of the successful preservation and ongoing enjoyment of the living history of Flanders. (From BACC News)

that... according to the Belgians, the best way to cope with stress is . . . a good meal! Yes , that's right. Delicious cuisine goes a long way to help soothe frazzled nerves! Whereas Americans attempt to conquer job related stress with seminars, exercise and stress reduction techniques such as meditation, the Belgians turn to their favorite social activity: un ban petit gueuleton (a good little spread of food). The Belgians also feel that the leading causes of stress are to blame on "bad management and confusing directions at work". Oh, do I recognize my for ever complaining Belgians here! (Info gleaned from BACC News)

what the origin is of the Belgian Waffle ? An ancient legend tells of a great Belgian King whose love for fine food was exceeded only by his adoration of his beautiful daughter. All the kings of Europe and all the Eastern potentates pleaded for her hand, bringing gifts of dazzling jewels and worldly treasures to help press their courtship. But the King of the Belgians could not bring himself to give the lovely princess to any man. Then one day, a Belgian chef appeared at court and presented the king with a fantastic new delicacy which he called a Belgian Waffle! Crispy golden on the outside, fluffy, buttery and delicate inside ... It was quite the most delectable pastry his Royal Highness had ever tasted. The king offered the stranger dazzling jewels and worldly treasures in return for the secret recipe of this incredible Belgian Waffle. But to no avail; the chef would not reveal anything until the king finally offered him the princess' hand in marriage.

And that is how the Belgian Waffle turned a chef into a prince and gave the whole world a dish fit for a King! (from the Center for Belgian Culture Newsletter, Moline, IL)

that... after discovering a Buffalo farm in the Ardennes (see Belgian Laces Vol. #) we learned that in Flanders' countryside we now can find an ostrich farm "It just happens to be a good investment, and Flanders has always been open to new ideas (never buries its head in the sand!) (Advertisement for Kredietbank in Flanders, Quarterly of the Flemish Community, Dec. 1995)



IT'S NOT JUST A BEER. IT'S A LAMBIC !

by Hans Michael Vermeersch

I am a quarter Belgian, a quarter Irish, half German and 100 percent Oregonian. In a word, I am

doomed. Doomed, I say, to have a special affection for beer. My modest rural upbringing however made it such that I am not a beer snob. I can still appreciate a cold Burgie, Hamms or Bud on a hot summers day. Of course, the Oregon of my youth could never boast of great variety when it came to beer. Our strict brewing laws excluded many "foreign" beers from neighboring states like Colorado's Coors. Henry Weinhard, a local brewer, capitalized on this in a long running advertising campaign which starred an Oregon state trouser who would intercept such contraband at our borders inquiring, "Where'ya gain' with all that there beer?"

This was the Oregon that I left 10 years ago when I went on exchange to a university in Germany. Upon arrival, my taste buds were in heaven! The Germans certainly had cinema sized portions too. Still, months later when I first visited Belgium, though the quantity may not have been matched, the quality indeed was. And the variety of beer types brewed by the Belgians far surpassed anything I could have imagined. Forget puzzling over the choice of "regular, dark or lite?" or the added German selections of "Weizen and Heteweizen." The typical Belgian pub offers at least a dozen different beers to choose from. This is but a mere sampling of the more than 400 distinct varieties brewed across the country.

Perhaps the most unique type of beer in Belgium, if not the entire world, is the "Lambic." Most other beers are merely a sterile mixture of water, hops, malted grains and yeast, which metabolizes the brew, thus yielding alcohol and carbonation. A Lambic brewer on the other hand introduces bacteria into the midst of the brewing process. The spontaneous fermentation caused by the bacteria produces an acetic character to the beer and indeed lends it a rather delightfully sour taste. The majority of Lambic beers are brewed in the direct vicinity of Brussels, since only there is the correct microbial flora to be found floating about in the air. After the Brussels's bacteria have done their work, yeasts continue the fermentation process, ever enhancing the flavor of the beer. The whole process can take months to years.

The Lambic brewing process is thought to harken back over 5000 years to Mesopotamia. Ancient Sumerian cuneiform tablets record recipes that are nearly identical to the Belgian Lambic. The art of brewing was originally brought to Belgium by the ancient Celts. Women prepared their brews along with all the other family "foods." The fact that foreign bacteria found their way into the beer was more accidental at first. By the sixth century, brewing found its way into the abbeys. The Belgian monks became increasingly skilled in perfecting existing varieties of beer including the Lambic. In the centuries which followed they experimented with different practices and new ingredients such as herbs, spices

and various grains. By the end of the Middle Ages, beer making passed to the middle class. In 1303, the first brewers' guild was established. At the turn of the century, there were in excess of 3000 family-run breweries. Today there are less than sixty. Currently there are but twenty Lambic breweries in Belgium, only a tenth of the number from a century ago. It is certainly not the case that the Lambic is going out of style. Rather, the beer industry like so many others has undergone considerable consolidation.

You can still order from among several styles of Lambic in just about any Belgian pub. Despite the sunken American dollar, a glass of the Brusselian nectar will cost you around a buck. A bottle exported to the U.S. on the other hand will set you back \$ 6.

My culture shock returning to Oregon after spending two years in beer heaven was tempered a bit by significant changes in our beer regulations. As a result, a number of pubs began brewing their own beers, and not just the yellow stuff! These "micro-breweries" began to come out with wheat beers, porters and stouts, fruit brews and some drinks that defy labels. Unfortunately, Belgian style beers are still not to be found (except for the expensive bottled imports).

Luckily, coinciding with the brew-pub boom was an explosion of home brewing. A significant portion of my basement is now devoted to this craft. Are you surprised? Although there's no substitute for the bacteria of Brussels, I've found that mixing our local microbes with authentic Belgian yeasts can produce a brew that begins to suggest a Lambic. If only I could wait the necessary lagering time required for the authentic Belgian counterpart, I'm sure my efforts would yield even better results.

Hans' Recipe for Krieke-Lambic¹

The recipe for my Krieke-Lambic (Cherry Lambic) assumes that a Lambic is not your first attempt at home brewing. Most other beers are as simple as soup. The Lambic however is not only complex, but the results can often be disappointing. Remember that brewing beer at home is not legal in all states. Consult your local sheriff.



The ingredients in this recipe can be obtained at a home brewery supply store, and is designed to make 5 gallons. Boil 7 pounds of light malt extract syrup in 1-1/2 gallons of water and let cool. Transfer this mixture into a 5 gallon bucket which hfitted lid. When cool, add 1/2 pound crystal malt grain and 1/2 pound pale malted barley. This grain is added into the cooled mixture, and will

¹ <http://ourworld.compuserve.com/homepages/pvosta/pcbier1.htm>

supply the lactobacillus bacteria, which will sour the mixture. Put the lid on and let sit at room temperature for about 24 hours. After 24 hours, carefully open the bucket (it will have a truly disgusting smell), and transfer back into a stock pot (at least 3 gallon size) and add 1/2 oz. of hops (low bitter hops; most recipes recommend aged, or stale, hops). Boil this mixture for one hour. Sterily transfer this mixture into a sanitized 5 gallon carboy and top off with water for a total volume of about 4 gallons. Add an ale yeast of your choice and allow fermentation to proceed to completion--about a week. Now, add 1 gallon pure cherry juice along with a package of Lambic yeast (either *Brettanomyces bruxellensis* or *Brettanomyces lambicus*) and allow this second fermentation to proceed to completion. The Lambic yeasts will work slower than typical ale yeasts, so give it 2 weeks. When done, transfer into sanitized bottles and let age a couple months. For this recipe, the longer it ages, the better it tastes! (We'll be over, Hans!)



BELGIUM in CYBERSPACE

(continued) by H.M. Vermeersch

Below are a few world wide web addresses that might be of particular interest to readers of Belgian Laces. As with most web sites, links to other pages are provided. The best thing to do is to simply log into one address and "surf" on from there.

<http://www.online.be>

This site is currently only in Dutch, but will soon be available in French and English. It provides links to news and financial information as well as arts and culture, government and commercial advertisements.

<http://www.interpac.be/BON/Welcome.html>

This is an English language page which connects to other web sites (some in French or Dutch) for news and cultural information.

<http://www.eunet.be/launchpad/>

EuNet is a Belgian internet provider, somewhat akin to AOL or CompuServe. Their web site gives updates on the newest sites of interest in and around Belgium. Currently there are links to information on coastal destinations as well as a virtual tour of Holland's oldest museum, Teylers Museum in Haarlem. (You may go directly to this site at <http://www.nedpunt.nl/teylersmuseum/hal.html>)

<http://www.belgium-emb.org/usa/>

The home page for the Belgian Embassy in Washington D.C. provides general information on Belgium as well as Belgian government representatives in the U.S. It also links to a site with information on travel to Belgium.

<http://www.ufsia.ac.be/geneology/geneolog.htm>

This is an excellent link to several genealogical sites in the Benelux.

NORTHWEST NEWS

by Hans-Michael Vermeersch



The **Oregon History Center** (1200 SW Park Ave. Portland) showcases **Sacred Encounters** February 11 - June 23. On display will be more than 200 objects in a setting of music, video, scent and interactive screens. During the exhibit's stay scholars and religious leaders will offer lectures. The exhibit portrays the beauty and mystery of the deep religious encounters between the

Flemish Jesuit missionary **Pierre Jean DeSmet**² (from Dendermonde) and the Indian tribes of the Pacific Northwest. Both spiritual worlds - native and Roman Catholic - were irrevocably changed by the meeting. A visit to the center might make a good excursion for our readers in the Portland area. If there is enough interest we could probably organize a special lecture for our group. Call **Hans-Michael** (282-7826) if you are interested in getting together to visit this exhibit.



It's not too early to begin planning for this summer's Northwest Belgian National Day Picnic. Last year's get-together at the farm of **Don and Pearl Vanden Heede** was a great success. They have offered to host the event again on July 21. As you know, it takes a lot of work to pull such an event off, so start now reestablishing those contacts forged last summer! Call Hans-Michael (503-7826) or Marleen Looyens (503 - 667-5709) for ideas, help with the planning or suggestions.

Our West Linn - member **Barbara Pope** informed us about the passing-away at the age of 91 of her father **Hector Emile Lefebvre** October 23 1995. Barbara writes that the "Belgian picnic at Vanden Heede's was Hector's last social affair, and we both enjoyed it greatly ". For us too, it was a pleasure to have been able to meet both of you. Please, accept our most sincere condolences, Barbara.

² <http://www.3rd1000.com/history3/biography/pjdesmet.htm>
<http://www.saintmarysmission.org/FatherDeSmet.html>

VISIT TO THE VANHOUWE ANCESTRAL TOWNS

by Bob Voisinet , 13403 Canyon Court, Silver Spring, MD 20904-1401

The opportunity to visit those towns which one has researched brings great reality to the genealogy process. In October of 1993, my wife Karen and I, together with my sister **Jeannine (Voisinet) Raymer**, had the opportunity to visit those towns of our Vanhouwe family origin in France and Belgium.

Prior to the trip, I had been doing genealogy research using family information, US Census records from the National Archives, and the vast LDS microfilm library. Our quest on this trip was to bring some reality to all the genealogy data by visiting those historical towns and trying to link up with distant cousins who might still be living there. During the first part of this European trip we found ourselves in the Village of Evette, in the Alsace Lorraine region of France, looking for links to the Voisinet ancestry. That part of the trip was a total success. We found the town, we found the church, cemetery, headstones, and, yes, we even found distant cousins. It all came together so beautifully primarily because of the help of our friends who knew the region and the language. The remainder of the trip which would take us into Belgium would be a little more difficult since Flemish, not French, was the language of the region and we were no longer traveling with someone who knew the region. But, based on our tremendous success in Evette, we figured we could tackle almost anything.

It was early afternoon on the 20th of October 1993 when we left from Brussels in a rental car. After getting out of the city, the drive on the Belgium highways was quite enjoyable. Trees were still in full autumn change with reds and yellows everywhere. Farm communities looked exquisite with homes topped in red tile roofs. The pastures radiated with a deep green color that spoke to the quality of soil and degree of moisture which made this region such an agricultural stronghold. The weather was holding, it was cool, cloudy and overcast, but no rain. To be perfectly honest, we weren't sure where we were headed when we started out. Our schedule had been so structured to date, we just felt good having some free time to ourselves. Travel was beginning to get the better of us and we were just glad to be out of the large cities and back into the country. All I knew was that our next critical traveling schedule called for us to be at the docks in Oostende, Belgium the following afternoon at 4:00 PM to catch the last Hydrofoil of the day to depart for Dover. That gave us a little over 24 hours to "relax" and investigate all that we could about the Vanhouwes.

Here's what we knew about our ancestors at that time. Most of the family remembrances centered around Roubaix and Tourcoing, France. This was the last residence of the Vanhouwes prior to their coming to America. Henri Vanhouwe was born Feb. 1852 in Merkem, Belgium. His wife, **Sophie Syoen** was born in 1856 in Langemark, Belgium. They were married 11 July 1877 in Langemark. Their first child Leon was

born in Langemark. Later children were born in Tourcoing, Roubaix and Lille, France. Prior to coming to America, the Vanhouwes had active businesses in France. Henri was a carpenter by trade and made wooden machinery for the woolen textile mills in Roubaix, France. Some of the children worked in the woolen mills as well. Leon and Romain were butchers by trade and also in business with their father. Henri was determined to come to America to ensure that his sons would not be called to military service and possible war. Their destination in America was Woonsocket, RI and their link was through association with textile mills which were being built and operated in Woonsocket by French textile companies from Roubaix.

Many of the Vanhouwe stories came from my mother, **Pauline (Vanhouwe) Voisinet** and her remembrances of stories told by her father, **Leon Vanhouwe**. Leon used to talk about going skating with his father (Henri) in Holland and how his father was one of the best figure skaters, describing all he used to do on the ice. He made his own skates of wood being a carpenter by trade. His wife, **Sophie (Syoen) Vanhouwe** was born in Belgium and spoke Flemish. Not much was known about her origin (*Research identified Langemark as her place of birth.*) Times were hard in the old country. Some of the children died of whooping cough or diphtheria. Once two children died in one week and Pauline's grandmother was giving birth (all by herself) during the burial service for the two deceased children. A total of 16 children were born to Henri and Sophie, some we don't even have names as they must have died very young. Pauline's father, Leon, was the oldest of the children. He was self taught and only had about two years of formal schooling. He learned to play the trumpet and bugle in the service. He spoke Flemish, as did the other family members at home. He went away for 3 years to study to become a butcher. He also did his peacetime military service in Lille, France in the 1900-1902 time frame. Military papers show his departure to America, while he was still on reserve duty.

From my genealogy research I was able to follow up on family information to verify places and dates of birth and marriage. Using Mormon records I was able to trace the Vanhouwe family back from Roubaix and Tourcoing to Leon's birth town of Langemark, Belgium, and to Merkem, Belgium, the birth home of Leon's father, **Henri Desire Vanhouwe**. The Vanhouwes can be traced back to a **Nicolas Vanhouwe** who would have been born about 1695. Following generations had heads of household named **Ambrosius Nicolas Vanhouwe** (b. 1720), **Jacobus Joannes** (b. 1766), **Phillip Jacob Vanhouwe** (b. 1799), and **Charles Louis Vanhouwe** (b. 1822). All preceded **Henri Desire Vanhouwe** (b. 1852). Our line of the Vanhouwes moved away from Merkem when Henri Desire Vanhouwe married Sophie Syoen. Sophie was born in Langemark, a town south of Merkem. Sophie Syoen's

parents were both born in Klerken, Belgium another nearby town. Henri and Sophie married in Langemark on 11 July 1877 and must have lived there for their first years of marriage. Their first child, Leon, was born there 14 April 1878. However, by 1880, the birth year of their second child, they had moved to Roubaix, France. That's where it is believed that Henri worked as a carpenter building the wooden machinery used in the textile mills.

So here we were on the highways heading west out of Brussels. With all this information in the backs of our minds, where should we start? My first impulse was to go to Langemark. This town was centrally located to the other towns of interest and would make for a good staging area. This was the birth place of my grandfather, Leon Vanhouwe. I had not actually located Leon's birth record because the LDS records did not include such recent records in their microfilming. So that was our first challenge.

The other reason for heading to Langemark rather than Roubaix was the fact that we were enjoying the ride in the country. Going into another industrial area like Roubaix was not as enticing. The maps were easy to follow and we were soon at the exit from the highway to the town of Langemark. We arrived about 3:30 PM. Finding the center of town was not a problem. The streets formed a traditional town square area with the church at the center. We needed some Belgium Francs so we went into a local bank which also gave us the opportunity to ask a few questions. We decided to look for the town hall where we might be able to find some records. People were very helpful, but language was still a problem. Flemish was the spoken language in this region of Belgium, but we were able to get by with some French. English was not available. We entered the town hall and asked about birth and marriage records. We were directed to a small second story room where the records were kept. We were left to ourselves to go through the old record books. Even though I had researched similar records on microfilm, I experienced a certain thrill knowing that I was actually seeing and holding those 200 year old record books and reading all the hand written inscriptions. Volume after volume of archival information was aligned on shelves in beautiful wooden cabinets. Luckily, there was another gentleman researching records there and he spoke some English. It would have taken us a long time to locate all the right records, but this man helped us go directly to the right books. The first record we wanted to find was the birth record of Leon Vanhouwe, my grandfather. And, sure enough, the gentleman was able to put his hands on the 1878 volume of births, find Leon's record in the index, and go directly to the right record. That day we also found the marriage record for Leon's parents, Henri Desire Vanhouwe and Sophie Syoen, and Sophie Syoen's birth record. We were able to make copies of the records which I needed so that I could translate the Flemish records when I got home. We were pretty proud of ourselves at this time. We made our way to Langemark, found the town hall and the records. We

asked more questions about the town and were able to get two books pertaining to the town of Langemark. These had lots of pictures in them and some narrative, unfortunately, all was in Flemish. But, with time, these will get translated. We began to pick up bits and pieces about Langemark that I had not realized before. From the time our ancestors had been here, the whole town had been destroyed and rebuilt again. Little did I realize how the Flemish countryside was the place of some of the worst fighting in WWI.

We left the town hall with copies of birth and marriage records in hand. Where to next? It was getting late and we needed to get some dinner and a place to stay. Dinner was easy. Jeannine had noticed a nice little restaurant in the center of town that looked inviting. What clinched it for me was the sign on the window offering mussels on the menu. Mussels are a Belgium specialty that I was told to look for at this time of the year. Karen joined me in ordering the same, so each of us had a full bucket of steamed mussels! We relaxed at dinner that evening, reviewing our successes of the day. While there, we looked in the phone book to see if we could find any Vanhouwes in the area. We looked at the listings for the town of Merkem, this was the origin of the Vanhouwes. Sure enough, we found listings for four Vanhouwe families living in Merkem and neighboring Klerken. That gave us our tasking for the following day - find some distant cousins.

It was dark when we emerged from the restaurant. We still had to find a hotel for the evening. We didn't know where we would be at this time, so we didn't make any hotel arrangements in advance. In this Belgium countryside we had not seen anything like the local Holiday Inns in the US. Hotels were very limited and the ones that we did find were more or less rooming houses with one or two rooms above a restaurant. We decided to drive around a bit and see if we could find something. We headed toward the larger cities and eventually ended up in Ypres where we found a nice modern motel and settled in to an evening of rest. We had to decide what we would do the next day with our limited time. We decided to start the day by driving to Tourcoing and Roubaix to get a quick look at the towns where our ancestors lived just before they came to America. As the day progressed we would drive back to the countryside to Merkem to see if we could link up with any current day Vanhouwes. Then it would be on to Ostend to catch our boat across the English Channel. The next morning we got an early start and drove to Roubaix. Traffic was getting heavy as we got into the more industrial towns. Our feelings were that once you've seen one city you've seen them all. It would have been nice to spend more time in Roubaix to look up some records there on the Vanhouwe family. We still didn't have a lot of information about all those 16 children that supposedly were born to Henri and Sophie. But we just didn't have the time. We found ourselves in Tourcoing when Jeannine suggested we try to find the street where the Vanhouwes lived. From Leon Vanhouwe's military records prior to coming to

America, we knew that the Vanhouwes lived at 3 Rue des Acacias. As we drove along one of the roads in Tourcoing, we came across a city street map. We stopped, looked for Rue des Acacias and found it! We worked our way through the city and came to the side street. It just had to be the same as existed at the turn of the century. We stopped, took lots of pictures and tried to imagine what the street would have been like 90 years previous. Row houses were well kept. I was intrigued by the woodwork on the front doors. Jeannine was intrigued by the intricate lace work curtains in all the windows. She was determined to get some for herself before going home. It had been rainy up until this time. All of a sudden the sun came out and stayed bright long enough for us to take pictures and look around. Then the rain came again and we were off in the car. In passing the center of town, we came across an open market. We stopped, Jeannine had an eye on some lace curtains. But the sky just opened up and rain came down in bucket loads. We really began to feel that we had cut this part of our trip too short. We would have liked to spend much more time investigating this area. And we really didn't do much more than drive around a bit. But, we determined that we had to move on to our next milestone.

The weather was threatening as we drove back into the countryside to the town of Merkem. Merkem is small, no more than the intersection of a few country roads. The land around Merkem was heavy into agriculture. Fields were filled with some sort of plants that looked like turnips. (We later were told that these were sugar beets.) Tractors were harvesting these from the fields and pulling trailers filled with them back to their barns. The town has a Catholic church at its center, a corner store, post office and lots of neighboring farms. We had a few street addresses for Vanhouwes which we extracted from the telephone book. We stopped at the corner store, bought some post cards and a few pastries, and asked some questions. Yes, there were Vanhouwes still living in town. The store keeper gave us some directions. It wasn't hard, there were only a few main roads and all we had to do was find the right street number.

We started out by finding the home of Jean Pierre Vanhouwe, Westbroekstr 76. I hesitated a bit, but Karen and Jeannine soon pushed me out of the car to knock on the door. There I was, knocking on a stranger's door, speaking no Flemish, trying to tell my story. Jean Pierre's wife, Rita, answered the door. She could not speak any English and we began our cryptic communication. Karen and Jeannine came to help once they saw that I had made contact with someone who didn't just slam the door in my face. Rita indicated that although she

could not speak English, her husband could and we could come back to meet him when he returned for lunch at noon. It was about 10:30 am, so we told her we would come back later. We had a little time, so we decided to try another Vanhouwe household. We located the 2nd Vanhouwe name from the phone book

and approached the home. This time Jeannine came with me as I knocked on the door. The door opened a crack and closed almost as quickly. The person who answered indicated he knew nothing and wasn't interested in hearing any more. I guess that response is to be expected as well.

Before returning to the Jean Pierre Vanhouwe residence we had a little time to stop by the church and adjacent cemetery. As I walked around, I recognized so many of the names on the headstones, names that I had seen in all the birth and marriage records as I had researched the LDS files. Along with the Vanhouwes, I saw a number of Syoen headstones. My records indicated that the Syoen side of the family was from the adjacent town of Klerken, but all must be interlinked in this area. Actually, Syoen appeared to be a very popular name in these parts. A very large monument at the front of the church was devoted to Syoen. And in looking in the phone book, we saw about 15 names of Syoen households versus the 4 Vanhouwe names. As we found out, the two small towns of Merkem and Klerken come under the jurisdiction of Houthulst and the two towns are really closely interlinked.

It was time to return to the Jean Pierre Vanhouwe household. We arrived and found Jean Pierre home. His wife and two children were also there. Jean Pierre spoke enough English to carry on a reasonable conversation. (He did a much better job with English than I could with Flemish!) He mentioned that he had his own carpentry business and picked up the English as needed for business. We explained that we were from America and that we were researching the Vanhouwe family. I pulled out my ancestral chart for the Vanhouwes and we tried to find a common ancestry. Jean Pierre was not familiar with any of the names and sent for his father who lived adjacent to them in the large duplex home. His father, Frans, came over and we then began trying to link ancestors. Frans spoke no English, but he knew the names of ancestors. Jean Pierre and Frans were related to us through a Leonard Vanhouwe, brother to Charles Louis Vanhouwe, who was Henri Desire Vanhouwe's father. We finally came up with the right linkage which made us 4th cousins.

As I mentioned earlier, Jean Pierre was a woodworker, cabinet maker by trade. He indicated that his father Frans and his grandfather Cyriel also had the same trade. I thought this to be more than a coincidence knowing that my great grandfather, Henri Desire Vanhouwe, had the same trade. His handiwork took him to the bigger cities of Roubaix and Lille to work in the textile mills building and repairing the wooden textile machines. I also have an affinity for woodworking, having taken on a number of major furniture and woodworking projects around the house. Could it be a common trait in all our genes? I think so.

Jean Pierre mentioned that there was at least one other Vanhouwe family living in the area. I mentioned that we had tried to visit with them, but had not made much headway. He also stated that someone else had been asking genealogy questions about the Vanhouwes some

years back. These Vanhouwe researchers lived in Holland and had stopped by the area looking for the same information as I had been looking for. All he could remember was that they were related to Vanhouwes living in a Castle in Oostkamp. Well, that sure caught my attention. Unfortunately, these other Vanhouwes, who were related to the ones in Holland, only worked at the Castle, they did not exactly own it. They were employed as caretakers of the property. Well, that in itself was worth a try. The name of the Castle was Gruthuze and it was located in Oostkamp which was north of Merkem, sort of on our way to Oostende and our boat trip to England. Time was running out for us. I thought we might be able to spend some time visiting Klerken, the ancestral home of the Syoens, but that was not possible. If we wanted to try and make contact with this other Vanhouwe family, we would have no time for any other stops. We thanked Jean Pierre, Rita, and Frans and took some pictures before leaving. We promised to write.

Then it was off to find the Castle Gruthuze.

On our way to Oostkamp, we had one last opportunity to drive a side road that would at least take us through Klerken. We did it, we almost got lost as a result, but we can say we were there. We arrived in Oostkamp and asked about the Castle. We were able to find it. As it

turns out, it wasn't exactly a castle, but more like a large manor with a wide grassy expanse. It could have had gardens in its time and servants quarters as well. Unfortunately, today it was a castle no longer. It was run down and occupied by a paint distributor for use as office space. There was no one around to help us. -

Well, that just about did it for our adventures in Belgium. We did not hit the jackpot in finding the other Vanhouwes who were also doing genealogy research. We did however find some wonderful people which we can call cousins, Jean Pierre and Rita and Frans. As we made our way to Oostende to catch our ship to England, we all agreed that we had allowed just too little time for our visits here. We could easily have spent a week researching further and meeting distant cousins. We could have spent more time in Roubaix and Tourcoing as well. We didn't even get to stop in Klerken. The only solution would be to start planning another trip, maybe in '97!

SACRED ENCOUNTERS - Father De Smet and the Indians of the Rocky Mountain West

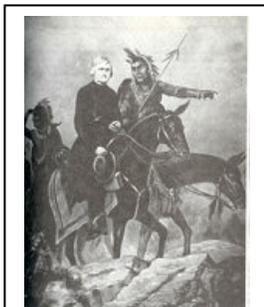
The long-awaited exhibit, developed by Dr. Jacqueline Peterson from Washington State University, finally opened in Portland, OR, February 11 and will be at the Oregon History Center, 1200 SW. Park Avenue, until June 23. The exhibit saw its first opening Summer 1994 in Bozeman, Montana, in the heart of the Rocky Mountain West area, where Father De Smet started his ministry to the Indians as early as 1839 and has since criss crossed the United States. We were not expecting it to come back to the Northwest before going over to Belgium, where it should be dismantled after several months of showing there.

Spurred by the prophecies of native visionaries such as Shining Shirt, the Salish and their Nez Percé neighbors began the search for the "Black Robes", the strange men who wore the cross of the Man-God and did not marry women. It is interesting to note that this far inland, well before the settling of the West, the Salish had learned about Christianity from Iroquois fur hunters, including Ignace Saxa, - or Old Ignace - had migrated from the vicinity of Montreal, Canada to the Northern Rockies and intermarried with the Salish and related tribes. These men brought with them an Indianized form of Catholicism, woven from the recollections of their own experience of missionizing in Eastern Canada before being expelled as an order from North America in 1773.

Between 1831 and 1837, three successive delegations of Nez Percé, Salish, and Iroquois traveled across the Plains to St. Louis in search of teachers of the new religion. Two delegations were led by Old Ignace, who was killed, along with the entire 1837 party, at Ash Hollow near the Nebraska sand hills.

A fourth delegation of two French-speaking Iroquois traveled east again in 1839. This time, at St. Joseph's mission to the Potawatomi at Council Bluffs, they found a man whom the Plains Indians later called "good-hearted", a 38 year-old Flemish Jesuit named **Pierre-Jean De Smet**, for whom this appeal came as a voice crying from the wilderness. He later reported:

"In the beginning, we were very different peoples. We came from totally separate worlds, each of which was very old. But we were also alike. We were human beings, occupying a portion of this earth that each of us considered the very center. We also shared a belief in a mysterious power beyond ourselves that made all life possible. We called it Amótkan or God; Sumés or Sacrament. It was everything!"



Fr. De Smet on "Lizette" with Indian escort From "St. Mary's in the Rocky Mountains" Courtesy Gonzaga University

(Information gleaned from Sacred Encounters, the beautiful lavishly illustrated publication, which your editor bought at the exhibit in Bozeman for \$ 24.95. It is a splendid book, well worth the expense.) Admission to the exhibit is \$10 for families; \$ 4.50 for adults and \$1.50 for students with identification. Oregon Historical Society members and children 5 and under are admitted free. Ages 60 and older can enter free on Thursdays. Hours are Tuesday-Saturday 10 am.- 5 p.m., Sunday noon -5 p.m. The Belgian Researchers in Portland would like to organize a group visit to the exhibit, for which they then could request a lecture either by a scholar or from the religious community. Call Hans Michael Vermeersch (503) 282 7826 or Marleen Looyens (503) 667-5709 if you are interested.



He Taught his People to Sing ! Homage to Emiel HULLEBROECK

by Father Karel Denys from the GAZETTE van DETROIT

Thirty years ago, on March 26, 1965, Flanders lost one of its great musicians, **EMIEL HULLEBROECK**. He was born in Gentbrugge, East Flanders, on February 20, 1878. After successful studies at the Royal Conservatory of Ghent, he gave private music lessons and directed chorus groups and musical societies. With the Ghent A Cappella Chorus he founded in 1899, he toured throughout Flanders and abroad. He won prizes at international competitions in Rijsel, Brest, Paris and Rouen, France. His repertory included not only foreign musical masterpieces, but also compositions of 16th century Flemish polyphonists.

Hullebroeck's main contribution to Flanders was that he taught his people to sing. At a time when his own Flemish people had to be content with mostly French or mediocre Flemish songs, or didn't feel like singing, he composed beautiful music for quality lyrics. During thirty years he traveled, giving talks about music and leading people in song, extending his crusade to the smallest villages of Flanders. For the same purpose he visited the Netherlands and European cities with Dutch speaking communities.

When World War I broke out in 1914, Hullebroeck fled to the Netherlands. King Albert I had just made his historical appeal: "Flemings, remember the Battle of the Golden Spurs!" Soon thereafter Hullebroeck wrote the introduction for a Dutch publication of "De Vlaamsche Leeuw", to acquaint his Dutch neighbors with the national song of the Flemings. It was published in Amsterdam by Scheltens and Giltay, with art work by Willy Sluiter, "in memory of the heroic defense of Flanders". Here follows the translation of Hullebroeck's introduction.

Now that the "Flemish Lion", pushed back by the superior enemy (the Germans) into the extreme western corner of our beloved Flanders, makes his claws really felt for the first time, it may be called a happy initiative to have the popular song of the heroic Flemings published in a graceful form like this one. Certainly pushed back is he, the brave Flemish Lion, pushed back, beaten and trapped, but tamed? - No, my friends, tamed he is not!!

Oh, may this glorious song rebound, all over the place and everywhere; may it more than ever by this publication penetrate among our northern linguistically kindred neighbors; may it, in word and music be a witness to them of the spirit, which in spite of overpowering and suppression continues to animate the whole Belgian nation.

*They will not fame him ever,
Not while one Reming lives,
Not while the Lion can claw,
Not while he has his teeth.*

The Fleming is still alive and the Lion still has his teeth! And CLAW he will., he will continue to claw...

Heartily I applaud this publication and I wish that the Lion's song may have a wide circulation in the Netherlands."

December 1914

During WWI Hullebroeck brought his songs to Flemish refugees and soldiers in Dutch camps and hospitals. In 1915-1916 he visited Dutch Insulinde (Indonesia), where, according to his own testimony, among all the Flemish songs, De Vlaamsche Leeuw had most success. He even studied native music of Insulinde and set some of its poems to music. 1920 took him to South Africa.

In 1923 Hullebroeck made a tour in the U.S.A., arriving in New York on April 13, with the S.S. Belgenland, that made its maiden voyage. After appearances in New York and surroundings, he came to Detroit, from where he continued his tour which included Mishawaka, South Bend, Chicago and Moline. By popular demand he returned to Detroit to give another unforgettable evening of song and commentary, painting a picture of Flemish history, ethnic struggle for emancipation, folklore, work and romance. At the end he pleaded for support in requesting a Flemish University from the government of Belgium, where in its four universities all courses were given in French. The Detroit audience even took the initiative of presenting the Belgian government with a motion for general amnesty.

Appointed music teacher at the national Normal School of Ghent in 1902, Hullebroeck has published books dealing with methods for teaching music and musical exercises. In 1930, the year Flanders finally got its Flemish university (Ghent), Hullebroeck was appointed national inspector of music teaching. Since their beginning in 1933, he gave his cooperation to the annual Vlaams-Nationale Zangfeesten (Flemish National Songfests) which are still well attended today. To protect copyrights from mostly foreign plagiarism, he helped found the NAVEA (National Copyright Society), later renamed SABAM (Society of Belgian Authors).

Hullebroeck is best remembered for his many folksongs such as *Tineke van Heule*, *Moederke alleen*, *Hemeihuis*, *Speldewerkerlied*, *Marleentje*; student songs: *De Blauwvoet*, *De gilde viert*, *Kerelslied*, *Lied der Vlaamse meisjes*; *Lieve Vrouw der Lage Landen*, etc. He has also written compositions for chorus and stage.

Emiel Hullebroeck died in the St. Rafael Instituut, a residence for senior citizens, in Liedekerke, Brabant. Little did he suspect that six years later, in 1971, the revised Belgian Constitution would give official recognition to Flanders as one of its linguistic regions and cultural communities, and that, by law, the 11th of July would be the official Flemish Holiday, the Vlaamse Leeuw its official song, and the lion of sable on a field of gold, its official flag, henceforth to be flown from all town and city halls throughout Flanders, next to the Belgian tricolor! Near the end of his life, Hullebroeck stated: "I am convinced that our people will overcome. Flemish pride, Flemish determination, and Flemish solidarity, that's what it's all about."

WORLD WAR II MEMORIES

Albertina DeProst (TBR member # 609) grew up in the town of Merksem, Belgium during World War II. Toward the end of the war her grandfather was hit by scrap metal and died. "It was hell" Albertina tells us, "and after we were liberated from the Germans, we were bombed by V-1 and V-2". Albertina sent us a copy of 1984 Flemish newspaper's articles retelling the beginning of the end of the war in Merksem. We wish to thank Rita Cousins (TBR Member # 02) who so graciously translated the articles for us. The following account was extracted from those articles. (Micheline Gaudette)

The 30 Dark Days of Merksem.

September 4, 1944, Antwerp was free! Anticipating the liberation, people in Merksem raised the Belgian flag. Rumors started circulating that the first Allied tanks were approaching and would arrive in a matter of a few hours. But it wasn't to be for another 4 weeks. The Allies were held up in Antwerp because of a lack of supplies, which gave the Germans a chance to fortify and hold their positions on the other side of the Albert Canal. For about one month the Albert Canal was the boundary between liberated and occupied territories in Antwerp. Unfortunately, homes where the Belgian flag was displayed, became the target of German gun fire. Because a few bridges over the Albert Canal had been blown up, the liberation of Merksem and other communities took a most difficult turn. On September 6th, a group of Allied soldiers along with a few members of the Resistance had managed to cross the canal, but under enemy fire they had been forced to turn back.

At the beginning of the 30 dark days of Merksem, the Germans were responsible for a blood bath. Some German soldiers had been killed in a skirmish with the Resistance. It had happened next to the Electricite Centrale Escaut where people had continued working. SS soldiers stormed the place and 21 workers who had tried to flee were shot down in cold blood. Some workers were not discovered and came out of their hiding places two days later, exhausted!

A reprint of a September 13, 1944, article reads: The rumors making the rounds in town were confirmed. Karel Vervoort, age 50, resident of Lackborslei 181 in Deurne, trimmer employed by the Electric Company was at work Wednesday with some twenty work mates in the centrale of Merksem, at noon while they were at work in the basement of the factory, a group of Germans came and forced them to go outside. One of the outside walls had a large hole which the workers used as a shortcut. The workers were forced by the Germans to go through this crawl space and as the workers emerged on the other side of the wall they were met by German machine gun fire. When **Karel Vervoort**, turn came, he saw several of his co-workers bathing in their own blood. He was shot and hit in the nose, chin and neck. He fell to the ground and played dead. The co-workers who followed fell on top of him. Under the cover of darkness Vervoort slid down to a nearby canal and swam to safety. No news is available as to what happened to the engineers, foremen and remaining workers at the Centrale. We know that women and children had left earlier for safer places.

The Germans were entrenched in factories along the Albert Canal as well as at the Fort of Merksem. From there they shelled Antwerp and Deurne, especially the Tweemontstraat area. The Allies and the Resistance returned fire. People who

for four years had lived through the war knew what to do and headed for their basements during the shelling. If people were in the street when the projectiles came flying, they would duck in doorways.

The restocking of food in Merksem was practically non-existent and people went hungry. People had to wait in line for hours just to get one bread. The Red Cross rationed out biscuits. Some stores and unoccupied houses were looted by people. Some storekeepers and black market traffickers sold goods at exorbitant prices, i.e. they would ask \$3.00 for one small cookie.

On the 3rd week of the shelling all of the inhabitants of Merksem were told to evacuate, most refused and remained in their houses. Merksem had no civil authorities during those days and **Dr. Timmermans** (Red Cross President) negotiated with the Germans on behalf of the people. The Germans used dynamite to dig anti-tank trenches damaging nearby houses. That practice was stopped at the request of Dr. Timmermans, but the population had to help dig the 1 5'x 18' anti-tank trenches.

Merksem in fact was completely isolated with no news from the outside world. Fear and despair grew among the inhabitants, some tried to escape and were successful and others were shot down by enemy fire. It was in the midst of their families and neighbors that people found the solace and support they needed

On September 22nd, 1944, Canadian soldiers were able to form a bridgehead in Wijnegem and some of the area was recaptured. Some days earlier Antwerp's left bank of the Scheld River had been freed from the Germans. On October 1st, the Germans began moving their troops out of Merksem and towards the Netherlands. On October 2nd, the Allied Command in Antwerp launched an attack. On that morning soldiers and members of the Resistance gathered and with artillery support, began crossing the Albert Canal. Merksem's dark days were finally coming to an end.

In all one hundred and twenty five inhabitants lost their lives during the siege of Merksem. The areas of St. Bartholomeus Church, Meereigen, De Biezen and Bredabaan were heavily damaged by the shelling.

Many thanks to Albertina DeProst for sharing her World War II memories with us. In conclusion she said "I hope my grandchildren will never go to war "and to this we say Amen!

Send your WW II Memories to Micheline Gaudette, 8 Wyckhoff Ave. Holyoke, MA 01040

QUERIES ... QUERIES

96.298 - DRIESSEN Frank, b 28 Dec. 1871 in Liege, Belgium. Son of Jean Lambert and Anne Catharine Beckin; became an US citizen 1 July 1905, Washington Co. Pennsylvania. In the US census he is listed with his wife Mary (34 y old) b. Belgium and children Edna (8y old) b. Belgium, Rene (6 y old) b. PA, George(2y) b. PA. Could anyone help me find Mary's last name and her place of birth . Thank you. Regine Brindle 495 E 5th Street - Peru, IN 46970

96.299 - YORKEN - YERKEN, Belgium 1832 - 1904. First wife Catharine, died 1867 – three children born in Maaseik: Barbara 1863; Matthias 1864; and Katharine 1866. Second wife Hubertina Bowers or Dowers 1844 - 1912 - seven children Ida, 1874; Arnold 1875; Marie 1877; John 1880; Leo 1882; Josephine 1885; Anna 1887. The family was Catholic and came to the US 1880. Would like to find relatives or information about the family in Europe. Eloise Ness, 717 S. Holcombe Ave. Litchfield MN 55355-3311

96.300 - SEBASTIAN / BASTIAN van KORTRIJK - b in Kortrijk, Belgium in 1586, emigrated to Leerdam, Holland in 1615. This is all the information I possess. The National Huguenots Society lists Jan, son of Sebastian or Bastian as a Walloon and a Dutch historian states that Sebastian was a member of the royal Spanish family. Who was this Sebastian or Bastian van Kortrijk's parents? Did they flee or just migrate to Belgium from Spain? Please, Help! Marvin Courtright, 5308 Croxton Way, Sacramento CA 95842-1549

96.301 - FRANCART, Leonie b 1864 in Green Bay, WI to François and Virginia Minsart. Sister to Julia Francart Englebert, my gr. grandmother. Last information found in Green Bay about 1895. No death nor marriage records found. Where did they go? What happened to her? John H. Mertens 114 Juneau Street, Kewaunee, WI 54216

96.302 - DeLEAU - DeL'eau: John Baptiste b May 1853 in Neuville. D Son of Eugene. That's ALL the information I possess. I am trying to find relatives/relations in Belgium. I am willing to share the genealogy I have done with anyone interested. As I am the last male DeLeau in my line, I'm somewhat anxious to complete the research on the Belgian side. Daryl J. DeLeau USNR Ret'd 1308 Carolina Drive - Sanford, NC 27330.

96.303 - Vanhouwe/Vandamme/Vermote in Merkem, W.Flanders, Belg.; Samyn / Verfaillie / Vaneche in Langemark, W. Flanders; Syoen / Lava / Delpierre / Vandaele / Debruyne / Wybou in Klerken, W. Flanders; Feihaber / Fehihaber or Matheussen in Gierle, Antwerpen; Demoerlose in Ghent. I would appreciate connecting with anyone who is researching these names or other families in the same towns. Also interested in any ancestry going back to Holland. Bob Voisinet - 13403 Canyon Ct., Silver Spring, MD 20904

96.304 - SCHURGA, HANOVER - ? Does anyone have a record of this town or suburb in Belgium or Germany in the 1790-1820 time frame. Referenced as a birth place in a record from Gierle, Antwerpen. Bob Voisinet (see address above.)

96.305 - VAN LARE Cornells in Zeeuws Vlaanderen (Netherlands) around 1620. We are quite certain that the family originates in Flanders. Anyone with any knowledge of this family name, please contact: Wendell J. Van Lare - 9523 Locust Hill Drive - Great Falls, VA 22066

FROM & TO... FROM & TO...

From John Mertens: I wish to thank Régine Brindle for all her help on the Mertens-Wauters of St. Agatha-Rode. Thank you Regine many times over! - By the way: Jeanne and Les Rentmeester have written a very fine book *Our Merchant Relatives*, (1995) It covers the 1850's emigration and continues to cover the Walloons from Brabant, Belg. who settled in Red River, Kewaunee Co, WI. It is excellent reading on the history of Belgian settlements during the 1860's, 1870's and 1880's. Very little of this information had been published prior to theirs.

From Alice Paugh - Pierre, I have found a lot of helpful information through your letters. The fact that my ancestors were stone masons and stone cutters made a carved book in our possession very special. We found this marble book with her name on it in my grandmothers effects. We also have a communion picture of her holding the book.

From George Sauvage (Liege, Belgium): Very happy New Year with plenty of new members, plenty of new subscribers, ... plenty of new friends the world over! (Thank you, George!) On 5 May 1995 the Belgian Laces were present at the second Forum Europa, that I organized at my school in Plombières, just where the borders of Belgium, Netherlands and Germany meet. Many curious people coming from all three countries asked for more information about The Belgian Researchers and its publication!

(Note from the Editor: George is the contact person for Belgium of the Genealogy sans Frontières [Genealogy without Borders) which covers the three bordering countries Belgium, Netherlands and Germany.)

From Regine Brindle: This has been an interesting year. I received a letter from John Mertens (WI) and we discovered that we were distant cousins. His letter caused me to check on some other info that helped to correct some errors on my pedigree chart. We discovered that our common grandfather was married twice. John is issued from the first born of the 2nd. marriage, while I'm issued from the first born of the first marriage. This was really neat, as I am an immigrant from Belgium and find few American ties!

From Darrel W. Cole: as someone who is just starting my genealogy (2 years ago) I want to say thanks to each and everyone of you who works to put Belgian Laces together. I've already passed it on to several others who are going to subscribe! (Thanks for the pat on the back, Darrel) My Belgian name is Decremer. My family settled in the Kewaunee area of Wisconsin. I live in Metro Detroit and if I can be of any help around here or in Wisconsin, please let me know! Darrel Cole -2305 Hempstead - Auburn Hills, MI 48326

From Margarita Delbrouck Villa: I just finished writing about the Delbrouck family. I know Micheline (Gaudetle) is happy that I finally found the family. Mr. Michel Bury from

France who lives near the Belgian border and who has many ancestors from Belgium wrote to me. He was also trying to find the Delbroucks. I sent him my information. He says this is his hobby and my info may help him in his research.

To Margarete Delbrouck Villa: glad to hear that your husband is on the mend!

From Mary Ann Defnet: Thanks for the story about the old tree in Liernu (B.L. Vol. 17 # 65 '95-4). When I first went to Belgium in 1978, I had to go see that tree, as one of my friends' ancestors came from Liernu. I went back again on another one of my trips the tree was still there!

INFORMATION for MUSIC LOVERS

We recently received two very interesting CD's through BMG Direct Marketing, Inc. 6550 East 30th street - Indianapolis, Indiana 46219.

The titles are:

Salve Antverpia - Romantic symphonic music from Antwerp, with compositions by Lodewijk Mortelmans, Flor Alpaerts, Jef Van Hoof, Jan Blockx and Daniel Sternefeld. CD # : D 202315-2

Flemish Rhapsodies - with compositions by Michel Brusselmans, Maurice Schoemaker, Marinus De Jong, Jean Absil, Albert Roussel and August De Boeck. CD # 202315-1

Both CD's are recordings of the BRNT Philharmonic Orchestra (Brussels) under the direction of Alexander Rahbari.



The Crystallery VAL SAINT LAMBERT

from Gazette van Detroit
(Jan. 7, 1993)

In 1913, Le Temps of Paris described Val Saint Lambert as perhaps the most important manufactory for crystal in the world ". Val Saint Lambert has been making the world's finest crystal since 1826. And the tradition continues.

For over one hundred and fifty years, Val Saint Lambert's craftsmen have relied on time-honored skills to fire and shape fine crystal. Using pear wood tools and the measured breath of their bodies, master artisans have given life to forms conceived by gifted designers.

Exemplary works by Val Saint Lambert are displayed in Europe's finest museums. Early examples of painted opaline and cut crystal are found in the Glass Museum at Liege. Other masterworks are collected in Düsseldorf (Germany) and Brussels. In the United States, the Corning Museum displays a turn-of-the-century cut and an engraved crystal goblet as well as later twentieth century pieces by Val Saint Lambert.

There are two constants in the Val Saint Lambert tradition : fine craftsmanship and the pursuit of the mastery of form.

But nor great form remains unchanged. So it is with Val Saint Lambert. Over the decades, its creative vision has been reborn again and again. From classical triumphs in cut crystal, Val Saint Lambert's designers have made prize-winning contributions to the Art Deco style. And today, some of its artists are taking geometric forms to new heights, while other pursue the subtle grace of animal forms.

As Val Saint Lambert's master designers and craftsmen explore new frontiers, it is they who set the standards for each new era. It is Val Saint Lambert who pointed the way, and defined each new period with its imprint.

Honored by curators and treasured by collectors worldwide, Val Saint Lambert has been making the finest crystal in the world since 1826.



PASSENGER LISTS

Prepared by Micheline GAUDETTE and Howard THOMAS

File: Emigrants 1872

Report: From Belgium

Names	From	Left/Ship/Date	Arrival/Going To
GAUMOTTE Marie Anne see MERCENIER			
GLIME Alexandre	Enines	7 Mar 1872	
GLIME Hubert Jos.	Enines	7 Mar 1872	
GUISEMBERG Marie Therese see RADELET Louis			
MERCENIER Louis Jos, TASSOUL Marie Jos. JL CH	Enines	6 Mar 1872	
MERCENIER ... GAUMOTTE Marie Anne GI MF MI LO	Enines	6 Mar 1872	
RADELET Louis Jos. GUISEMBERG Marie Therese JU	Enines	6 Mar 1872	
TASSOUL Marie J see MERCENIER Louis			
VAN VLASSELAER Jean Philippe son of Denis and DELANG An	Oud Heverlee	12 May 1872	10 Apr 1872
WILLEMS PierreMeux		18 Jun 1872	

File: Emigrants 1873

Report: From Belgium

Names	From	Left/Ship/Date	Arrival/Going To
RENTMEESTERS Henri DERWAE Anne Elisabeth, Sophie	Vaalbeek, 8 Apr 1848	24 Jun 1873	

File: Emigrants 1875

Report: From Belgium

Names	From	Left/Ship/Date	Arrival/Going To
GOOSSENS Marie Justine dau. of Jean Francois and VANDEN	Oud Heverlee	14 March 29 Sep 1875	

File: Emigrants

Report: From Belgium

Names	From	Left/Ship/Date	Arrival/Going To
??Eleonore	Liernu	1880	
ACHET Emile, M. M. glassblower		Vaderland	NY/18 Dec 1879
AIGRETTE Jacquet 42 miner		AN/Switzerlan	NY/13 Oct 1879
ANBERT G. 34 baker	Florenville	AN/Belgenland	NY/22 Apr 1886/NY
ANCIORUSE L 20 clerk	St. Georges	AN/Belgenland	NY/22 Ap 1886/NY
AUBE Mrs. T 40 T C		AN/Belgenland	NY/30 Apr 1880
AUCREMANE Francois, Joseph, glassblowers		Vaderland	NY/18 Dec 1879/Kent, OH
BALE 62 workman	Boom.	AN/Rhynland	NY/23 Sep 1886/Danville, IL
BARTELEMY Chas. 55 coppersmith		AN/Viking	NY/6 Apr 1880
BASE David glassblower		Vaderland	NY/18 Dec 1879/Kent, OH
BAUMAN Hubert 35 merchant		AN/Belgenland	NY/2 Feb 1880
BAUVELIGNE Pierre 28 miner		AN/Rhynland	NY/3 Oct 1879
BEGON Gerard 22 farmer, Maria 22		AN/Zeeland	NY/8 Mar 1880
BERCHAM 37 laborer, Annie 11 Jean 3 Lina 8/12 MENTGEN		AN/Rhynland	NY/3 Oct 1879
BERTRAND Joachim, Olivier glassblowers Miss BERTRAND		Vaderland	NY/18 Dec 1879/Kent, OH
BILLIET Ed 29 bricklayer		LO/Triacria	NY/11 May 1880
BIZET Auguste glassblower		Vaderland	NY/18 Dec 1879
BLOM Jon. 54 hunter		AN/Rhynland	NY/3 Oct 1879
BLUCKINS Jos. 27		AN/Nederland	NY/9 Feb 1880
BOES Lou is 32 farmer		LO/Triacria	NY/11 May 1880
BOLHEN Jacob 18 farmer		AN/Belgenland	NY/30 Apr 1880
BOLSEE Lucien 26 butcher	Liege	AN/Rhynland	NY/23 Sep 1886/NY

RECIPES for WONDERFUL WINTER WEATHER and EASTER

Believe it or not, spring is coming! It may look like that's wishful thinking..., but I guarantee it, Spring is coming, really, as well as the Easter bunny. I promise! -As we have so many new members / would like to repeat a few very traditional Belgian stand-by's for Easter breakfast but also a version of a good hearty Hutsepot, the Belgian version of a "boiled dinner" to help chase to winter-blues away. All Belgians eat this dish under one form or another during the long foggy winter months. Make sure everybody is hungry, or invite your neighbors: the dish is well worth the effort!

HUTSEPOT - HOCHEPOT

(serves 8 to 10)

Meats: (approximate)

- 2 lb. brisket of beef
- 1 lamb's neck
- 1 lb. spare ribs
- 1 lb. salt pork (in one piece)
- 1 to 2 lb. boneless pork roast.

Spices: thyme 1 bay leaf /2 cloves

Vegetables:

- 3 carrots
- 3 leeks
- 3 turnips cubed
- 2 onions studded with the cloves
- 1 curly cabbage (Savoy)
- 1 celery cut in 2" pieces
- 2 lb. white or yellow potatoes, peeled and halved
- 3 cloves of garlic.

Put the brisket, the neck, the spareribs and the salt pork in a large kettle with the spices (leave the pork roast out at this point!). Add water to cover and bring to a boil. Boil rapidly for 5 minutes, removing the scum that forms on the surface. Lower the heat and simmer gently for one and a half hours. Add the carrots, the celery and the leek, all of these cut in about 2" pieces, the cubed turnips, the clove-studded onions and the sliced garlic. Bring back to a boil and continue simmering. Cut out the thick ribs of the cabbage and the head in four. Parboil separately, drain and add to the kettle. If you prefer a milder cabbage taste, or you cannot find the curly cabbage, substitute with Brussels sprouts (do NOT parboil the sprouts). Brown the boneless pork roast until it is nicely browned on all sides; add to the hutsepot.

Add the halved potatoes about 30 minutes before serving. Check seasonings - broth should be light-colored, with a fresh taste of the meats and the cabbage. Total cooking time should be at least two hours. Optional: add Kielbassa sausage, slowly heated in frying pan before adding to pot. If you are really brave and give it the grandma-touch:

add 1 pork tail/1 pork ear and 1 pork foot (halved) to the first 4 meats!



CRAMIQUE

Makes 2 loaves

A breakfast loaf that is sold in just about every bread shop in Belgium. I've borrowed the pearl sugar topping found on Cramique's close cousin, craquelin for an extra fillip. A heavy-duty electric mixer is very helpful for making this particular kind of bread.

- 1 ¾ cups warm milk (105°F to 115°F)
- 2 envelopes dry yeast
- 1 tablespoon sugar
- 7 cups (about) all purpose flour
- 1 cup raisins
- 3 eggs, room temperature
- ½ cup sugar
- ½ cup (1 stick) unsalted butter, melted and cooled
- ½ teaspoon salt
- 1 egg, beaten to blend (glaze)
- ¼ cup pearl sugar* or coarsely crushed sugar cubes (optional)

Cover raisins with boiling water. Let stand 30 minutes. Drain well before adding to the dough.

Pour milk in bowl of heavy duty mixer fitted with paddle attachment. Sprinkle yeast and 1 tablespoon sugar over warm milk; stir to dissolve. Let stand until foamy, about 15 minutes. Mix in enough flour 1 cup at a time (up to 4 cups) to form soft dough. Replace paddle with dough hook and knead 10 minutes. (Dough will lose its shape.) Ughtly grease large bowl. Add dough, turning to coat entire surface. Cover bowl tightly with plastic wrap. Let dough rise in warm draft-free area until doubled in volume, about 1 hour.

Lightly grease two 9 1/4x5 1/4x3-inch loaf pans. Using paddle attachment, blend 3 eggs, sugar, 1/2 cup butter and salt in bowl of heavy-duty mixer. Mix in raisins. Tear dough into small pieces and gradually add, mixing until smooth. Blend in 1 cup flour. Replace paddle with dough hook. Gradually add enough of remaining flour to form soft, slightly sticky dough. Mix until smooth and elastic, about 10 minutes. Turn dough out on lightly floured surface and knead until no longer sticky, adding more all-purpose flour if necessary.

Divide dough in half. Flatten each piece into 9-inch-wide rectangle. Starting at one short end, roll each up jelly roll style. Place seam side down in prepared pans. Cover with dry towel and let rise in warm draft-free area until just doubled, 1 ½ to 2 hours.

Preheat oven to 350°F. Brush egg glaze over loaves. Sprinkle with pearl sugar if desired, pressing gently to adhere. Bake until loaves are deep brown, about 1 hour. Remove loaves from pans and set directly on oven rack. Bake until loaves sound hollow when tapped on bottom, about 10 minutes. Cool completely on rack.

*Available at Scandinavian shops and through specialty mail-order catalogs.

The Craquelin has pearl sugar mixed in the dough instead of the raisins and sugar punched -in on top.



For more recipes check

<http://www.linternaute.com/femmes/cuisine/recette/293451/4179956317/cramique.shtml>