



Booyah's On—H. J. LeRoy, Brussels, president of the Wisconsin Belgian American Club, is served by active club member, Mrs. Alfred Vanden Bosch, a director, pictured with Mr. and Mrs. James Francois. (Press-Gazette Photos)

Belgians love fine food

BELGIANS are great gourmets and pride themselves on their fine food. And they really enjoy it if the 140 gallons of booyah, pounds and pounds of tasty tripp and dozens of cheese-topped pies consumed at the first annual Wisconsin Belgian-American Club picnic recently indicate their tastes. The social at Pamperin Park was a lively afternoon for Belgian descendants from the area as well as delegations who came from Milwaukee and Appleton to be with a group designed to keep Belgian traditions alive and to promote the National Village at Namur. The event attracted several guests who were born in Namur, Belgium, and who are now Milwaukeeans.

But like the Chinese who first ate chop suey in San Francisco, it's probably true that the famous chicken booyah was born in the Midwest, perhaps from a native recipe but nevertheless an American citizen. Checking guide books for the tourist through Belgium; many food specialties are listed, including chicken and fish stews and Flemish style stews, but no booyah or tripp, unless it bears another name. Boudins, too, are sausages, and are served at festivals and fairs.

A holiday atmosphere invaded Pamperin Park as old friendships were renewed and new ones formed, many in the native language. Accordionist Marvin De Muth provided dance music in the lodge. Perhaps the gentleman who enjoyed it most was tapping a 96-year-old toe . . . Edward Daniels. For the past 30 years he's been at home with his daughter and son-in-law, Mr. and Mrs. James Francois, 615 E. Mason St.

One of the projects to put Namur, Wis., on the map as well as Namur, Belgium, will be a Belgian cook book. Henry Quartemont, 1120 S. Clay St., is collecting authentic recipes, some of which were used to prepare the foods served at the picnic. Third-generation Belgians are still enjoying the good dishes of their ancestors via books printed in Flemish. Their American translations have perhaps been responsible for the birth of booyah and other local favorites.

There are several versions of the tripp recipe. This one from Mrs. X. Naze, Algoma, includes 10 lbs. ground shoulder pork, 9 lbs. raw cabbage, a medium onion, 1 tsp. freshly grated nutmeg and salt and pepper to taste. Quarter cabbage and onion. Cover with water and boil until just tender. Grind and mix with group meat. Add nutmeg, salt and pepper. Fill sausage casings. Form in 4-inch links. Parboil and then fry in heavy skillet.

Another recipe used 1-3 cabbage to 2-3 meat

and the same seasonings. Put in sausage casings and tie. Boil 10 minutes, take out and keep in a cold place. Before using, bake in the oven until brown.

You never saw such a tempting array of pies — prune, apple, dry cheese, creamed cottage cheese and rice filling. The recipe submitted by the talented cooks are for assembly-line baking — quantities will make 10 pies.

Mrs. Richard Renier of New Franken contributed this Belgian pie crust recipe for the coming cook book:

- 1 C lard
- 2 C scalded milk
- 4 eggs
- 2 C mashed potatoes
- 1 C sugar
- 2 cakes compressed yeast
- 2 qt. flour
- Salt

Make a soft dough. Let this rise, then take a little out and put it in a pie tin and shape into a crust with the fingers. Let rise again before putting in the pie filling. Then bake. Before you tackle this, remember the ingredients will yield 25 crusts!

A word of caution, this from Mrs. Naze whose



Oldest Guest—Edward Daniels, 96, was the oldest guest at Sunday's get-together. He is shown enjoying Belgian tripp. Mr. Daniels makes his home at 615 E. Mason St. with his daughter and son-in-law, Mr. and Mrs. James Francois.



Pie Maker—Mr. and Mrs. Gene Alexander, Namur, remove the last of her 42 pies from the carrier at Sunday's picnic. A week ago Mrs. Alexander turned out 150 pies for a kermis.

pie crust recipe will also be used . . . "do not use a rolling pin."

These are Mrs. Naze's filling recipes, each for 10 pies:

Prune: 3 lbs. prunes, ½ cup sugar. Soak prunes for several hours, then cook with very little water until very soft. Pit and put through sieve or ricer. Add ½ cup sugar.

Dried apple: 2 lbs. dried apples, 1 cup sugar and ½ teaspoon cinnamon. Soak dried apples for several hours, then cook in sauce pan with just enough water to keep from scorching. Mash, and add the sugar and cinnamon.

Dry cheese: 2 lbs. cottage cheese, 3 tablespoons sugar, 3 eggs, 2 tablespoons thick cream, dash of cinnamon and ½ teaspoon salt. Put cheese mixture through a sieve or ricer. Spread over prunes or apples.

Creamed cottage cheese for fruit pies: 1 cup cheese, 1 tablespoon sugar, 2 egg whites, well beaten, dash of salt and ½ teaspoon cinnamon. Combine ingredients and spread over fruit pies. One lb. of cheese will make enough for 4 pies, the pound equalling 1 1-3 cup.

Rice filling: for three pies, the ingredients are 1 lb. rice, 2 eggs, milk, ¾ cup brown sugar, dash of salt, ½ teaspoon cinnamon, 1 teaspoon vanilla and ½ cup thick cream. Cook rice in double boiler using milk enough to keep rice moist. When rice is soft add all other ingredients and bake in pie shell.

Here's the chicken booyah recipe . . . it makes 25 gallons.

- 1 lb. butter
- 25 lbs. chicken, cut in pieces and browned
- 12 lbs. veal or beef, cubed and browned
- 5 lbs. onions, browned with meat
- 5 lbs. celery, diced
- 5 lbs. carrots, diced
- 5 lbs. shredded cabbage
- 5 No. 2½ cans of tomatoes or the equivalent of fresh tomatoes
- 1 C salt
- 4 tsp. pepper
- 1 C chopped parsley

In addition, the following vegetables may be added if desired: 5 No. 2 cans whole kernel corn or the equivalent of cooked fresh corn; 2 lbs. dried split peas soaked overnight and cooked until tender and 2 lbs. dried navy beans soaked overnight and cooked until tender.

The opinion of Belgian men concerning the rich foods served in their country is pointed out in "Belgium, a Land of Plenty," where Clementine Paddleford, food editor of the New York Herald Tribune, writes of a cook's tour. After a typical Belgian mid-day meal she said "But the calories!" The chef cheerfully remarked, "Belgian men do not care so much for the lean line in women."