Booyah notes:

This became so popular and quickly commercialized, leading to really the only standard spelled word we have.

Booyah. It appears the Walloons who chose to settle near the French-Canadians at Bay Settlement learned how to prepare this soup from them.

(The French-Canadian fur traders who supposedly sustained themselves by stewing vats of whatever wild game and vegetables were on hand.) The Belgians reinvented this a bit, and would use a chicken that was no longer laying eggs/getting tough, as well as repopularized it.

Most claim that the name "booyah" is an Anglicized version of the French "bouillir" (to boil), or it could just be "bouillon" in French or "bouyon" in Walloon.

If you look at the early churches that served this dish, they were always congregations with a good number of Belgian parishioners. It has since grown in popularity that you'll find cooks from all ethnic backgrounds. Churches, clubs, volunteer fire companies, and neighborhood associations serve booyah as part of a fundraisers. It's also worth mentioning for a while there was even a Booyah baseball team in the area. And the word is also used as slang exclamation: used to express joy etc.

Math S. Tlachac's (1898-1973) “History of the Belgian Settlements”, published shortly after his death, in the portion where he wrote about the the first Kermiss in America (held in 1858 at Rosiere) is where it's spelled "boyoo." [I think that better represents how it sounds when spoken in Walloon. But "Booyah" over time became standard, apparently from how a reporter wrote it.]

Newspapers:

Sioux City Journal, Sioux City, Iowa, Nov 27 1891: "It was done up in a sort of Irish stew, which the landlord, a French-Canadian, called 'booyah' ..."

The Saint Paul Globe, Saint Paul, Minnesota · July 20, 1895 and also Vernon County Censor Viroqua, Wisconsin · July 31, 1895 (same article/reprint): The article is about the Chippewa Indian gatherings in NW WI; "'booya' soup, which quenches the hunger of the most fastidious."

Door County Advocate Sep 23, 1880: "They camped out on the beach, and having obtained a lot of fish heads and guts, they made a kind of broth of abominable things in Indian parlance called boo-yah, which they seemed to relish hugely..."

Door County News May 29, 1921: About the Elks club "They returned to the club house, where they were treated to a chicken booyah.."

Port Lite (Door County) Oct 5, 1941 Theresa's Taven ad: "Chicken Booya Every Sat Night, on County C, Little Sturgeon"

Door County Advocate Oct 10, 1941: Husby's Place ad, "10 cents Chicken Booya"

Books:

Excerpt from: "We gather together : food and festival in American life" 1988, Chapter 11: "It's All from One Big Pot": Booya as an Expression of Community" by Anne R Kaplan (This concerns the Minnesota area).

From page 172 "Most people trace booya to the French-Canadian fur traders who supposedly sustained themselves by stewing up vats of whatever wild game and vegetables were on hand."

From "Flavor of Wisconsin: An Informal History of Food and Eating in the Badger State" by Harva Hachten and Terese Allen 2013:

"According to Janet Gilmore, folklore professor at the University of Wisconsin-Madison, booyah is, like the Door County fish boil, a boiled dinner tradition in the Great Lakes region that may be related to the 'one-pot' boiled meals that the area's first peoples prepared. They likely shared this fare with missionaries and French fur traders, who used their own terms to describe the souplike concoctions they tried. Indeed, the telltale word, booyah, which is spelled in various ways and also is the name for other types of one-pot meal traditions around the region, may have a French connection: it looks and sounds like bouilli -a root word in many boiled or soup like French dishes. Perhaps this is part of the reason, then, that the French-speaking Walloons of northeastern Wisconsin claim booyah as their own."

"Fresh Market Wisconsin: Recipes, Resources and Stories Celebrating Wisconsin Farm Markets and Roadside Stands" 1993 by Terese Allen

https://www.greenbaypressgazette.com/story/news/2015/11/19/getting-bottom-booyah/75528814/

https://whoonew.com/2013/10/the-real-reason-we-call-it-chicken-booyah-in-wisconsin/