



The FloBel

Jaargang 1, Nr. 5

What Is Going On?

November 2010

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Halloween, celebrated each year on October 31, is a mix of ancient Celtic practices, Catholic and Roman religious rituals and European folk traditions that blended together over time to create the holiday we know today. Straddling the line between fall and winter, plenty and paucity and life and death, Halloween is a time of celebration and superstition. Halloween has long been thought of as a day when the dead can return to the earth, and ancient Celts would light bonfires and wear costumes to ward off these roaming ghosts. The Celtic holiday of Samhain, the Catholic Hallowmas period of All Saints' Day and All Souls' Day and the Roman festival of Feralia all influenced the modern holiday of Halloween. In the 19th century, Halloween began to lose its religious connotation, becoming a more secular community-based children's holiday. Although the superstitions and beliefs surrounding Halloween may have evolved over the years, as the days grow shorter and the nights get colder, people can still look forward to parades, costumes and sweet treats to usher in the winter season.



*As Thanksgiving Day rolls around,
It brings up some facts, quite profound.
We may think that we're poor,
Feel like bums, insecure,
But in truth, our riches astound.*

*We have friends and family we love;
We have guidance from heaven above.
We have so much more
Than they sell in a store,
We're wealthy, when push comes to shove.*

*So add up your blessings, I say;
Make Thanksgiving last more than a day.
Enjoy what you've got;
Realize it's a lot,
And you'll make all your cares go away*



NEWS

The Virgin Formula 1 team to test Belgian driver

Virgin F1 will try out Belgian driver Jerome d'Ambrosio in Friday practice at four of the last five Formula 1 races of the 2010 season, the British-based team has said.

D'Ambrosio, who has been competing in the GP2 support series for the past four seasons, will drive on Fridays at Singapore (this week) and in Japan, South Korea and Brazil.

The 25-year-old, a Renault reserve and test driver, will also take part post-season in a young driver test in Abu Dhabi.

"The team will be using this opportunity to evaluate Jerome's potential," Virgin said. "Jerome will join existing long-term reserve driver Luis Razia, who will continue in his role."

D'Ambrosio will replace Brazilian race driver Lucas di Grassi in the first Friday session in Singapore, alongside Germany's Timo Glock.

"My ultimate goal has always been to race in F1. I'm delighted to get a step closer," the Belgian said. Virgin, one of three all-new F1 teams fighting at the back of the grid this season, has a contract with the experienced Glock for another two years and an option on Di Grassi for 2011.

Good Luck Jerome!



NEW RECORD FOR BELGIAN FRIES!

Belgian Chris Verschuere, a 53-year-old French fries maker, from the Belgian village of Kastel, has spent 83 consecutive hours frying chips (french Fries) and serving 15,000 portions of the dish - setting the new world record for the Longest french fries cooking marathon. "My fingers are burnt, my feet are sore and my wrist is painful," he told Belga national news agency. "But it doesn't matter, I'm going to party now." Record adjudicators allowed him to take a 100-minute break after 20 hours, but other than that he worked straight through.

Although he couldn't reach his goal of selling 1,500 bags of French fries, the national Belgian dish, Verschuere managed to break the old Guinness World Record for non-stop French fry making, of 72 hours, set in 1987 by a British cook.



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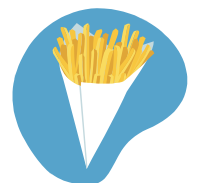
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Belgian Presidency of the Council of the European Union

Belgium is the holder of the Presidency of the Council of the European Union from 1 July 2010 to 31 December 2010. For the first time, the Belgian Presidency is part of a Trio Presidency, in which three countries – Spain, Belgium and Hungary – are coordinating their activities in this role. The Trio Presidency began with Spain's six-month term and will be concluded by Hungary, which will take over the Presidency from Belgium in January 2011.

The cooperation between the three Member States aims to establish greater continuity in the European Union's initiatives and activities as laid down in the EU treaties and assumes concrete form in the trio's common work program. In addition to this program, Belgium has also set a number of its own priorities.

You will find comprehensive information about the Belgian Presidency on the eutrio.be website.



Three reasons you should vote:

In listening to the opinions of many folks it is widespread to hear the distaste for the outrageous expansion of government that has occurred on all levels.

However, there are three types of individuals who do not get involved because:

1. They decide not to get involved because they don't care.
2. Others are so fed up that they don't trust anyone running for office and won't vote for anyone.
3. Even others are religious and believe that they don't need to be involved in the seemingly worldly issues of politics.

In light of this, we wanted to provide the top reasons why if those scenarios depict where you stand, why you need to get involved and vote on November 2nd.

1. It is Your Duty

As a citizen of this nation you have been given the most cherished gift of mankind. Liberty. The Founding Fathers loudly proclaimed in the Declaration of Independence "And for support of this Declaration, with firm reliance on the protection of Divine Providence, we mutually pledge our Lives, our Fortunes, our sacred Honor." These men were willing to forfeit all their possessions, lives, even their honor to establish for the first time in history a nation which is built on the foundation that man has inherent liberty from the Creator. We were given a Constitution which provides that the only role of government is to protect that individual liberty.

2. Our Constitution Needs People and Leaders of Virtue

If you are someone who believes all politicians are corrupt and you don't want anything to do with it all, you must remember that the solution starts with you restoring yourself to the principles which helped form this nation and then electing people who live these values and principles.

The solution is not to do nothing, but to restore yourself to righteous living and stand firm in eternal principles. So before now and election day, work to become articulate and equipped in the Constitution and then elect folks who believe and practice these principles. The truth can only be revealed when there is contrast, which is what you must be. The obvious benefit of virtuous people is that we will then easily elect righteous leaders.

3. Our Nation is in a Dire State

With \$13.5 trillion in National Debt, unfunded liabilities which total well over \$100 trillion, yes that's \$100 trillion, regulations that are hampering business thus incentivizing them to move overseas, and unconstitutional wealth transfer programs like Social Security, Medicaid, agricultural subsidies, it is imperative that Americans whether or not having been historically involved get to know the Founders, learn the Constitution, and elect leaders who love this nation and want to return the government to its rightful place.



Politicians and diapers have one thing in common. They should both be changed regularly...and for the same reason.



Most Citizens unaware of what EU does for them:

65% of Europeans do not know that the EU funds local and regional development in the area where they live. This is despite the fact that under current rules a third of the EU budget is allocated to boosting growth and prosperity in the 27 member states and their respective regions. The level of public knowledge about EU-funded projects has been measured by a Flash Euro barometer survey, the results of which were published this week by the European Commission.

The survey on 'Citizens' awareness and perceptions of EU regional policy' was conducted by Gallup in June 2010. In total more than 27,000 people, spread across all 27 member states, took part in the survey. The survey results show that public awareness about EU-funded projects varies widely between countries. If one looks at the member states that receive the most money from the structural funds, which are also the poorest countries, one finds that in most cases a majority of the population says they have heard about one or more projects being co-financed by the EU in the area where they live.

In Latvia, Lithuania, Poland, Romania and Slovakia, around two-thirds of those who took part in the survey said they had heard about EU-funded projects in their area. In the Czech Republic, Estonia, Hungary, Portugal and Slovenia, more than half of the respondents were aware of local projects being co-financed by the Commission. Meanwhile, there are eight member states where less than one in four of the people who took part in the survey were aware of EU-supported projects in their area. They include Austria, Belgium, Denmark, France, Germany, Ireland and the Netherlands. In the United Kingdom, only 13% of respondents said they had heard about local projects being supported by the EU.

People who said they had heard about EU-funded projects in their area were also asked questions about the impact of these projects. Three-quarters (76%) felt that the EU's support had been positive for the economic and social development of their city or region. Within this group of respondents, over a third (36%) said that they had personally benefited from the projects co-financed by the EU. All of the people who took part in the survey were also asked for their opinions about how EU funds should be shared between member states. The vast majority of citizens (88%) agreed that it is a good idea to give the poorest regions most of the money. But public opinion is split on whether all the funds should be allocated to the poorest regions. Half of respondents (49%) said that the EU should only support the poorer EU areas, while the other half (47%) felt that all of Europe's regions, including rich ones, should be able to receive some financial support.

MIRACLE IN CHILE

Chile's president says the nation will never forget the rescue of 33 miners who were freed from nearly 700 meters underground in a drama which captivated the world.

Today Luis Urzua, 54, the shift leader who held his team together during their 70-day ordeal, was the last of the miners to be winched to the surface. He stepped from the Phoenix 2 rescue capsule at 11:55am (AEDT) to deafening cheers from rescue workers at the head of the mine shaft.

Mr Urzua was embraced by well-wishers as a horn blasted the end of a 70-day ordeal. "I hand the shift over to you and hope this never happens again," he said with a Chilean flag draped around his shoulders, hugging an emotional president Sebastian Pinera. "I am proud to be Chilean."

As the world watched, the miner and his rescuers belted out the Chilean national anthem, basking in pride over a life-saving operation that combined ingenuity and tenacity.

"I congratulate you because you did your duty, leaving last like a ship's captain," Mr Pinera told Mr Urzua, who was also greeted by his son. "It has been a day we will never forget, full of emotion, full of joy - to see the miners coming from the bowel of the mountain to the surface and hug their wives, their daughters with so much emotion."

"This is a miracle from God," said Alberto Avalos, the uncle of Florencio Avalos, a father of two who had been the first man to emerge yesterday. Mr Urzua, the shift supervisor, organized the men into watches, rationed food and maintained order during 17 days without contact from the surface.

Rescuers have now freed all 33 miners who were trapped by a cave-in on August 5. The men set a new world record for survival trapped underground. The six-man rescue team that had descended nearly 700 meters into the mine are all back to the surface, marking the end of the drama. After Mr Urzua reached the surface, the rescuers still below held up a sign in Spanish reading: "Mission Accomplished".



About Chile

Chile's coastline stretches over 2,700 miles, and runs from the world's most arid desert in the north to the Antarctic Circle in the south. In between, the land passes through forests, mountains, valleys, volcanoes, lakes, glacier fields and a wide range of climate zones. Still, for all its diversity in geography and climate, Chile is never more than 110 miles wide.

Chile's unique geography gives its fruits plenty of natural barriers to insects and disease. Protected by the Andes Mountains to the east, the Pacific Ocean to the west, the Atacama Desert to the north and the Antarctic ice cap to the south, Chile's fruit regions feature long, healthy growing seasons.

Business Borel "Bar 721"



Again this event was well organized... great food, drinks in a great setting of a super nice Miami bar. Members and friends of our Belgian Club were well represented at this event. We also met a few new just arrived in South Florida Belgians.... Most of the guests met for the first time the new Consul General of the Netherlands Mr. Jos Weterings. We all wish him and his wife a great stay here in Miami and hope to see them at many more events. Also many thanks to the consul in Miami Arend Gouw, the president of the Dutch club Paul Toll for organizing the event. And of course many thanks to all sponsors and staff of Bar 721 making this networking event a success.



OUR NEXT EDITION OF THE BUSINESS BORREL IS ON NOV. 4. YOU WILL HAVE THE UNIQUE OPPORTUNITY TO MEET ONE OF THE MOST SUCCESSFUL BUSINESS MAN IN THE HISTORY OF THE USA- BOOKS..... MR. WAYNE HUIZENGA... THIS EVENT IS IN FORT LAUDERDALE AT THE BIMINI BOATYARD BAR. FOR MORE INFORMATION CHECK OUT OUR WEBSITE AT WWW.BELGIAN-CLUB-FLORIDA.COM.

Herring Feast 2010



As long as Marc De Vlieger (our BCOF President) can remember his family in Aalter (O.VI. Belgium) and most of their neighbors and friends know *verse maatjes* (herring). He believes that eating *Maatjes* is as much a Belgian tradition as it is a Dutch one. And they are very very healthy ... that's what he was told by his house doctor.....His dad used to boil red new potatoes ... "Kazakken"... you just sprinkle some salt on the potatoes and eat them along with the *maatjes*. It is that simple.... *Maatjes* used to be very inexpensive then ...now it is a delicatessen... and in some places very expensive.....

Still today his second brother Johan will buy about 500 *maatjes* every season ... he cleans them himself and eats them just like it is the best pastry you can buy in the world..... Marc thinks that's how every *maatjes* lover feels about them.

The Herring feast was again well organized under the great leadership of new president Paul Toll...and his staff.

Our own member Denise Grode (see picture) was one of the lucky winners in the great raffle prize- extravaganza." A two night stay at the Marriott Doral golf and spa" for two. Enjoy Denise !!!

The two main prizes went to one and same very lucky couple....Arie Zwart, the ex-president of the Dutch club.... winning a cruise for two to Alaska and the gateway laptop donated by our own Pascale van Cleemput from CCM.

UPCOMING EVENTS

<i>When</i>	<i>What</i>	<i>Where</i>	<i>Time</i>	<i>Price</i>
NOVEMBER 4	BUSINESS BORREL Guest of honor: Wayne Huizenga www.biminiboatyard.com	BIMINI BOATYARD BAR 1555 SE 17 TH Street Fort Lauderdale, FL 33316	6:00PM to 9:00PM	Cash bar
NOVEMBER 19	MONTHLY BCOF HAPPY HOUR	American Roadhouse 3571 N Federal Hwy Lighthouse Point	6:00PM	Cash bar
DECEMBER 8-11	TONY SANDLER A very good friend of the Belgian club invites us for a super night of music at the Palm Beach Colony Hotel.	Colony Hotel 155 Hammon Ave Palm Beach, FL	TBD	\$45.00 show only
DECEMBER?	SAINT NICHOLAS PARTY	TBD	TBD	TBD

WHAT IS GOING ON IN SOUTH FLORIDA?

CONCERTS

Grand Concerto Baliabile With El Gran Combo	James L Knight Center	11/05/10
Roger Waters	BankAtlantic Cenber	11/13/10
Diana Ross	Hard Rock Live	11/21/10
Justin Bieber	American Airline Arena	12/18/10
Usher	American Airline Arena	12/31/10

COMEDY

Joan Rivers	Hard Rock Live	11/30/10
Lewis Black	Hard Rock Live	12/30/10

SPORTS

Nascar Ford 400	Homestead Miami speedway	11/21/10
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FAMILY

Alice's adventures in Wonderland	The Plavaround Theatre	11/17/10
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UPCOMING PETANQUE-AMERICA EVENT

French Riviera comes to Amelia Island November 13 & 14, 2010

Article by - Philippe Boets, president & founder of Pétanque America

On the weekend of November 13 & 14, downtown Fernandina Beach will look and sound almost like the Promenade des Anglais in Nice or the Croisette in Cannes.

Some 220 players will be playing pétanque, (pron. 'paytonk') the French cousin of horseshoes and "bocce" ball. Teams are flying in from 24 states, Canada and Europe, to compete in the **2010 Pétanque America Open**, a unique international pétanque tournament held for the second year in a row in Amelia Island.

Preliminary rounds start on Saturday morning, along the Fernandina Marina at the downtown waterfront, with finals scheduled for Sunday afternoon. Competition for the \$6,000 purse will be stiff and guarantee spectacular performances by players of all ages, from novices to champions. Including members of the USA and Canada national teams, who just returned from the biennial World Championship held in Turkey. And Claudy Weibel, World Champion in 2000 and European Champion in 2009.

To complement the Riviera experience, **Ricard pastis**, the anise flavored drink so typical of the South of France will be available on the spot, as well as at bars & restaurants around the island, such as Café Karibo, which boasts two genuine pétanque courts.

At the tournament site, one can also sample classic Mediterranean fare like grilled merguez (lamb sausage), paninis and crêpes. While enjoying timeless French tunes. The public is welcome to watch and try out the game around the tournament grounds. Equipment will be made available - free of charge - by Pétanque America.

"A year ago, hardly anyone on the island had ever heard of pétanque. Now 10 local teams are training and eager to compete against the visitors. That's exactly what I was hoping for when I first saw the downtown waterfront: boats, breeze, sunshine and a huge open area. The only thing missing were folks playing boules!" said Philippe Boets, president & founder of Pétanque America, who moved his operation to the island in the summer of 2009.

Tournament website: www.petanque-america-open.com

Pétanque America was founded in 1991 to promote petanque in the USA and to provide players with equipment at affordable prices. We organize pétanque demonstrations and tournaments, and assist parks & recreation departments, landscape designers, schools, resorts and any other organization interested in the game

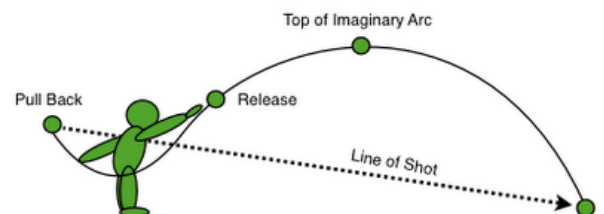
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About pétanque:

Pétanque originated in Provence in the early 1900's as a simplified version of an older outdoor bowling game. The aim is to toss, or roll a number of hollow metal balls ("boules") as close as possible to a small wooden target ball. Players take turns and the team that ends up nearest to the target ball when all balls are played, wins.

No special skill is required, seniors can play with children, the equipment is inexpensive. The game is simple, relaxing, fun, and a perfect way to make new friends. Over the past 20 years its popularity has grown worldwide, with national leagues in 88 countries.



Art of pétanque



de Oranjebloesem

Vacature Leerkracht Nederlandse school De Oranjebloesem

Een ondernemende, gekwalificeerde** leerkracht die samen met andere leerkrachten het onderwijskundige gedeelte gaat uitwerken en les zal geven aan de Nederlandse Taal en Cultuur (NTC) school "De Oranjebloesem" in Zuid Florida.

De leerlingen aan de school zijn deels volledig Nederlands sprekend en deels twee- of meertalig in de leeftijdscategorie 4 t/m 12 jaar.

De lessen zullen op zaterdagochtenden gegeven worden in het Multipurposecenter in Davie.

Verwacht wordt van de leerkracht dat hij/zij actief meewerkt aan het vaststellen van het onderwijsprogramma, de leerbehoeftes en leerdoelen van de kinderen. Daarnaast heeft de leerkracht de eindverantwoordelijkheid over het aan te schaffen leerpakket, de keuze voor het toetssysteem en uiteraard de leerplannen.

Het lesprogramma beslaat ongeveer 34 weken variërend van 2 tot 3,5 uur per week (exclusief voorbereiding).

Indien u vragen of interesse heeft neem dan contact op met:
Marleen Ariens-Tessel marienstessel@bellsouth.net

***) gekwalificeerd wordt mee bedoeld:

- een diploma van de Hbo-opleiding Leerkracht Primair Onderwijs, of
- een gelijkwaardig diploma (vroegere PABO, Pedagogische Academie, kweekschool, kleuteropleiding), of
- een Belgisch diploma van een opleiding tot leerkracht voor het lager onderwijs.

Leerkrachten met een diploma van een opleiding tot kleuterleider van vóór 1985 hebben in dat jaar automatisch een opwaardering van hun diploma en een uitbreiding van hun lesbevoegdheid verkregen. Zij zijn nu lesbevoegd voor het hele Primair Onderwijs.



L'Ecole Franco-Américaine de Miami

L'école célèbre 15 ans en septembre 2010. Depuis son ouverture en 1995 avec 8 élèves scolarisés en moyenne et grande sections de maternelle, l'école compte aujourd'hui plus de 100 élèves de la petite section au CM2.

L'Ecole Franco-Américaine de Miami est un établissement privé laïque constitué en février 1995 dans l'Etat de la Floride en corporation à but non-lucratif qui fonctionne entièrement sur des fonds privés. Son projet est de répondre aux besoins éducatifs des enfants français, francophones et francophiles de la communauté de la Floride.

Elle a été la première dans l'Etat de la Floride à dispenser, outre l'enseignement maternel, un enseignement primaire en immersion conforme aux instructions officielles du ministère de l'éducation nationale français.

Le programme maternel est homologué par le ministère de l'éducation nationale français (par arrêté du 25 février 1997 publié au Journal Officiel du 4 avril 1997 et au bulletin de l'éducation nationale n°16 du 17 avril 1997). Comme conséquence de l'accréditation, des bourses sont attribuées par la Commission locale. Le Kindergarten Florida Council homologue notre programme de la Petite Section de Maternelle jusqu'au CE2.

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The Oranjebloesem school is in need of:

Train sets, Play Doh, Wooden blocks, Wooden puzzles, toy farm animals, cars, garages, construction paper, crayola's, Lego,

Please contact our board member Caroline Sucaet at info@belgian-club-florida.com for more information.

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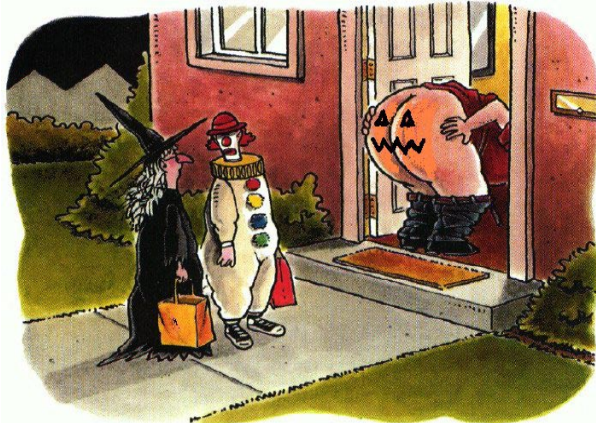
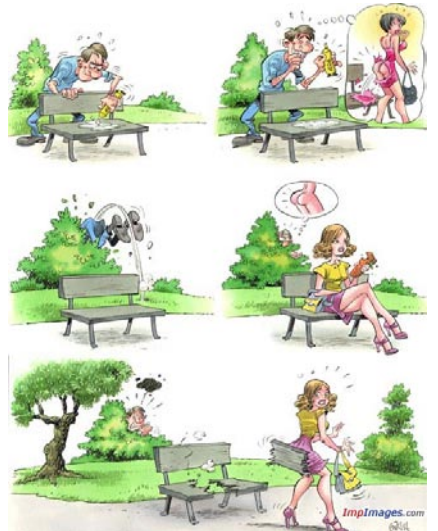
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"I think this means no candy."

Hoe leer ik gemakkelijk 'Antwarps'

De truc in deze wereldtaal is eigenlijk gewoon: een hele zin herleiden tot 1 woord:

Het is nu jullie beurt - Tizonnelle

Ik heb je er nog voor gewaarschuwd - Kemmetoenogzoegezei

Hij kon er niets aan doen - Akosterniondoeng

Ze heeft het niet goed verwerkt - Zissernichioefan

Hij zei het immers ook - Azeigetoemmesoek

Dat had je niet gedacht he? - Dadoddenichedochtei

Ze hebben u in de maling genomen - Zemmenoeligge

Ze was het moe - Zewieretbeu

Hij neemt alles mee - Aschaardallesmej?

Het is er echt aan te zien - Geziegeterbegoton

Hij praat nonsens -Azeiwerriswa

Hij kon er niet opkomen - Akwammerniejoep

Dat is zeer goedkoop - Dasbekaanstverniet

Hij heeft het in de gaten - Ajeigeteur

Een klaploper - Nenapsjaar

Je moest eens weten - Gemoestetbegotisweete

Het is haar dagje niet - Zeigetnogalissitte

Een ruitjeshemd - Eukarowem

Kan ik u ergens mee van dienst zijn? - Kannekoewellepe ?

Heb je het door? - Eddetindemot?

Wat had je zoal graag gehad ? - Wamoetemme ?

Wat heeft hij gezegd ? - Wasseitem ?

Wat doet hij nu weer? - Watoetemnawer ?

Wat sta je daar nu te kijken? - Oestodderna ?

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Come and let's dance to the music



My friend Theresa sent me this joke, so I figured I'd share it with you.

If you had purchased \$1,000 of AIG stock one year ago, you would have \$42 left. With Lehman, you would have \$6.60 left.

With Fannie or Freddie, you would have less than \$5 left. But if you had purchased \$1,000 worth of beer one year ago, drank all of the beer, then turned in the cans for the aluminum recycling REFUND, you would have had \$214.

Based on the above, the best current investment advice is to drink heavily and recycle.

RECIPE OF THE MONTH

PERFECT TURKEY

Ingredients

- 1 (18 pound) whole turkey, neck and giblets removed
- 2 cups kosher salt
- 1/2 cup butter, melted
- 2 large onions, peeled and chopped
- 4 carrots, peeled and chopped
- 4 stalks celery, chopped
- 2 sprigs fresh thyme
- 1 bay leaf
- 1 cup dry white wine

Directions

1. Rub the turkey inside and out with the kosher salt. Place the bird in a large stock pot, and cover with cold water. Place in the refrigerator, and allow the turkey to soak in the salt and water mixture 12 hours, or overnight.
2. Preheat oven to 350 degrees F (175 degrees C). Thoroughly rinse the turkey, and discard the brine mixture.
3. Brush the turkey with 1/2 the melted butter. Place breast side down on a roasting rack in a shallow roasting pan. Stuff the turkey cavity with 1 onion, 1/2 the carrots, 1/2 the celery, 1 sprig of thyme, and the bay leaf. Scatter the remaining vegetables and thyme around the bottom of the roasting pan, and cover with the white wine.
4. Roast uncovered 3 1/2 to 4 hours in the preheated oven, until the internal temperature of the thigh reaches 180 degrees F (85 degrees C). Carefully turn the turkey breast side up about 2/3 through the roasting time, and brush with the remaining butter. Allow the bird to stand about 30 minutes before carving.

Thanksgiving Turkey Cocktail

For a sweet and tasty cocktail, fill a tall thin glass half full of cubed ice. Throw in one and a half ounces of bourbon whiskey, half an ounce of applejack brandy, a teaspoon of lime juice and four ounces of cranberry juice. Stir the ingredients for a delicious pre-feast treat



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PRESIDENT & CO-FOUNDER

Marc De Vlieger

Email: info@belgium-club-florida.com

Tel.:954-536-9857

HONORARY PRESIDENT & CO-FOUNDER

Paul Cuypers

VICE PRESIDENT

Position available

BUSINESS EVENT PLANNER

Koen Roelens

WEBMASTER

David Lafineusse

Cathy Travaglia

EVENT PLANNERS

Miami - Annick Van Wulpen

West Palm Beach Area - Luc Torfs

KIDS EVENT PLANNER

Caroline Sucaet

EDITOR NEWSLETTER

Pascale Van Cleemput

WEBSITE

For events and information about
The Belgium Club of Florida, please
Check out our website at:

www.belgian-club-florida.com



INFORMATION

CONSULATE OF BELGIUM

Consul General Mr. Benoit Standaert
230 Peachtree Street, NW
Suite 270
Atlanta, GA 30303

Phone (404)659-2150

Fax(404)659-8474

Website: www.diplobel.us

POSITION AVAILABLE

VICE-PRESIDENT OF BCOF

Basic Function & qualifications

- BORN IN BELGIUM - LIVING IN SOUTH FLORIDA.
- ATTENDING ALL (MAIN) EVENTS.
- ATTENDING ALL MEETINGS.

The vice president will provide to the leadership, management and coordination for all New Visions the BCOF is standing for.

Reporting directly to the president, the vice president will work, guide and motivate the board, a professional staff of 10 who work to increase the visibility and impact of BCOF

The vice president will be expected to contribute to the organization's overall mission and growth

ADVERTISING

Advertisement rates are for 10 issues.

Business-card size	\$110.00
¼ page	\$190.00
½ page	\$320.00
1 full page	\$500.00

Please provide all complete artwork to:
info@belgium-club-florida.com
A 3 line classified ad is free.

For further details, please contact Pascale at
pascale@ccminternational.com

BELGIAN CITY OF THE MONTH

Tournai

Tournai (in Dutch Doornik, in Latin: Tornacum) is a Walloon city and municipality of Belgium located 85 km southwest of Brussels, on the river Scheldt, in the province of Hainaut. Along with Tongeren, Tournai is the oldest city in Belgium and it has played an important role in the country's cultural history.

Surrounded by beautiful monuments and precious traces of 2000 years of history, the *Cité des Cinq Clochers* (the town of the five towers) welcomes and invites you to its year-round festivities, which brings life and excited energy through this exceptional and quaint spot of Picardy, at the borders of the Walloon provinces of Belgium.

Although Tournai sometimes seems to be lost in the centuries and in the confines of Belgium, it has had a profound impact on Belgian and world cultures. You cannot stop before an antiquarian's shop window without being attracted by the blue, gold or monochrome of classic Tournai porcelain, or visit a large art museum without admiring a painting by Roger de le Pasture, one of Tournai's most valuable treasures along with Manet, Argenteuil

Tournai is the birth city of our webmaster David Laffineuse who is doing an outstanding job updating and improving our BCOF website.



GO FLORIDA INVESTMENTS INC.

Real Estate & Property Management in South-Florida

by Koen Roelens

irect: 239-887-7674

koen@gofloridainvestments.com

www.gofloridainvestments.com

www.capecoralvacationservices.com

ARTICLE BY DAVID LAFFINEUSE

The ultimate home-based business

by David Laffineuse, BCOF Committee Member

My definition of an ultimate home-based business is one with unlimited profit potential, no overhead, no employees, no boss, no inventory, and limited upfront investment. In addition it is a business that I can take on the road, and work seamlessly from the US, Belgium, or anywhere that I choose. Last but not least, it is doing what I love to do and enjoy it every single day. For me that business is day trading - I am a professional day trader, a trading systems designer, and a trading coach. I work from my home in Parkland and I love it. In this article I explain how you could do this as well.

Day trading simply means that you use a computer to buy and sell financial instruments for a profit, and that you do not hold any of your position overnight. Personally, I specialize in the Futures market, mainly the Euro and the e-Mini S&P 500. Those instruments are very liquid, as such they provide many trading opportunities. So much so that, typically in just two to four hours of market, you can actually meet your daily profit target and be done for the day. This schedule gives you the time to enjoy our beautiful sunny Florida, your family, and anything else you like to do.

Obviously, achieving this lifestyle does not come easy and like anything worthwhile in life it requires time, effort, and perseverance. Actually, most people that engage in trading activities end up losing money, some of them even a lot of money. That's the bad news. The good news is that all these people tend to make the same mistakes, and by avoiding those mistakes you can significantly improve your chances of being successful.

I have summarized my lessons learned in the following points:

- **Make the time.** Learning to trade takes time and effort. You are learning a new skill, some would even say a new career, and it will require a significant time investment. If you are currently working 12 hour days at your day job and have your weekends packed with family or social activities, then you are probably not ready to start the journey. However if you can spare at least five hours per week to study and practice then you are in a much better position to make progress.
- **Do not expect to become a millionaire overnight.** Many trading systems vendors will tell you rags-to-riches stories and will lead you to believe that you can make tons of money by simply following their signals and clicking on a few buttons. It couldn't be further from the truth. Very few traders are actually able to produce a consistent income from their activities. Doing so requires a very careful approach.
- **Pick a system and stick to it.** There are almost as many systems as there are traders out there and vendors are lined up to take your money to sell you courses, software, books, and seminars – some are good, most are not. In order to be successful, the wanna-be-trader needs to carefully select a proven system that fits their style and personality. They must learn that system, practice it, and stick to it. One of the most common mistakes a trader makes is to buy a trading system, try it for a while, get frustrated because they do not see immediate results, and move on to the next one. This approach, also called the 'search for the Holy Grail' is a waste of time and money.
- **The real system is between your ears.** The trading system is maybe just 20% of the solution, the remaining 80% is you, the trader. I can tell you that on my journey to become a profitable trader, I have learned many things about myself: about my strengths, but almost most importantly about my weaknesses and shortcomings. Becoming a successful trader also means overcoming those weaknesses and working on all the psychological aspects that will make you successful, chiefly patience, discipline, and the management of your emotions.
- **Don't go at it alone.** Learning to day trade has been one of the most challenging decisions of my career and I have to confess that I initially underestimated the level of effort it would require. Here two things can greatly help you on your journey. First, work with a **trading coach**, someone with experience in day trading, someone who knows how it works, and someone who can help you avoid the common pitfalls. Secondly, establish or join a **group of traders**, if possible people who use the same trading system. This will help you build momentum quickly, learn from others, and help you keep going when the going gets tough.
- **Do not trade with real money until you are ready.** One of the key mistakes that traders make is to start trading with real money too quickly, that is before they have developed all the necessary skills to be profitable. This is how most traders end up blowing through their trading account, lose all confidence, and never return to trading. To avoid becoming one of those statistics, the trader must follow a careful skill development path, starting with the study of historical charts, and slowly progressing to paper trading and simulation. At each stage they must objectively assess their performance (or have their coach do it for them) and determine if they are ready for the next level.
- **Fund your business.** Making money takes money. While funding a day trading business can be insignificant compared to other business ventures, you must make sure that you have secured a sufficient budget to cover your equipment costs (computer, high-speed internet connection), the purchase/lease of your trading system, the funding of a trading account, and other ancillary costs.

You too can become a profitable day trader and build the ultimate home-based business. If you would like to know how to get started or simply want more information, please contact me at david@ibistraders.com or by phone at (954) 707-1556.

David Laffineuse is the owner of IBIS Capital Management LLC, a day trading and trading systems development company located in Parkland, Florida. David is Belgian (from Tournai) and graduated from the Catholic University of Mons with a degree in business engineering (Ingenieur Commercial).



CONSULAR CORNER

Dutch Courses at the Embassy in Washington

The Embassy of Belgium is pleased to announce the continuation of its Dutch Language Courses, beginning on October 4.

Classes are open to all interested persons, age 16 or older, and take place at the embassy. Groups are formed according to proficiency and no prior knowledge of Dutch is required to enroll at the beginners' level. Classes at each level are scheduled on weekday evenings from 6:00 to 8:00 p.m. and meet once a week for 26 weeks.

This year we are excited to present a revised curriculum for students at the advanced level, which we expect will be both more challenging and more fun. And, as a result of a high number of requests from our most loyal students, we proudly present the 4th level: "Experts." The beginning and intermediate levels are a proven success; the curriculum for those classes remains unchanged.

Euro Night 2010

Euro Night, an annual fundraiser to benefit the cultural activities of the European Union embassies in Washington, was held on September 17 at the French Embassy's Maison Française. Over 1200 tickets were sold to this popular event where EU member states offered signature culinary treats, as bands entertained the public. At Belgium's stand, Jan Van Haute, executive chef of the Belgian Residence and winner of the Embassy Chef Challenge earlier this year, made traditional, Liège-style waffles for a very appreciative public.

Lotus opens a coffee shop in the USA.

The Belgian biscuit manufacturer Lotus Bakeries is best known for its famous, crunchy brown, caramelized biscuits, which are made out of flour, butter, brown sugar and a mix of spices that include cinnamon, nutmeg, cloves, powdered ginger, cardamom and white pepper.



On the one hand, Lotus is endeavouring to make further inroads in the Asian market. Consequently, just like five years ago at the World Expo in Aichi (Japan), every visitor to the Belgian pavilion at the ongoing World Expo in Shanghai is offered a Lotus biscuit to try. On the other hand, early in July, together with a local partner, Lotus opened its first "Biscoff Coffee Corner" in San Francisco, USA. Biscoff, a neologism amalgamating the words "biscuit" and "coffee", is the brand name under which Lotus markets its caramelized 'cookies' in the United States.

Although caramelized cookies from Belgium are nothing new in the USA, the concept of 'coffee and a cookie' is not yet established stateside, so the company's present aim is to make sure that this popular Belgian tradition now takes hold on the other side of the Atlantic, too.

www.lotusbakeries.be

KIDS CORNER

Unscramble these HALLOWEEN words:

nupmkip

daync oncr

tgsoh

lbngio

osyokp

twcih

yacrs

obo

pevarim

toecmsu

rmtnsoe

Use the Secret Code to Decode These Halloween Surprises

10 13 11 15 12 1 14 20 5 18 14

20 18 9 3 11 15 18 20 18 5 1 20

Secret Code:

a=1	b=2	c=3	d=4	e=5	f=6	g=7	h=8	i=9	j=10	k=11	l=12	m=13
n=14	o=15	p=16	q=17	r=18	s=19	t=20	u=21	v=22	w=23	x=24	y=25	z=26



Letter from the BCOF President

Dear Members and Friends,

First of all I would like to welcome all new members and friends to the club. It's always a lot of fun to meet and greet new Belgians here. It always brings me back to the day when I got here in 1979.

It seems to me that more and more Belgians are moving to South Florida! Not only to Miami ,Broward or the Palm Beaches but also a good amount of Belgians are moving to the west coast of Florida. Many of them living in Belgium during the summer and buying or renting a vacation home here in Florida for the winter. So it's not only the Canadians and the New Yorker .now we have Belgian snowbirds too...

It's a good time to buy here because of the "housing-price-fall" and the strong EURO. Best of all ...now you can buy the best Belgians beers here... I can tell you that is one of the "many" things we Belgians had to miss in the past.

So "proost" to all the importers of "Belgian products" that are coming our way now!!!

The amount of club activities this year is breaking all previous records and were not done yet....Still 2 months to go..

Wayne Huizenga, Tony Sandler, Eddy Wally, Santa, a Petanque tournament, movie treats and the Happy hours please keep checking our website, face book and weekly updates for the latest news... and this is all presented to you by our webmaster David Laffineuse.

We are opening the doors to all from North and South , East and West to let you all experience a part of our very rich Belgian and European culture. I do have the feeling that Americans just starting to discover Belgium and believe me, they are very much interested in what we do. Belgium is a very little country that has so much to offer. We have so much to be proud of.... like in the song ... Potverdekke , It's great to be a Belgian....

The new Dutch Flemish school in Davie is a good example of the type of networking we have going on now. Let's say.... you move to Florida now.... with kidswell ... that same week you arrive you get to know about 30 other families with kids.... instant friends Opportunities we didn't have 30 or even 10 years ago!

When I arrived in 1979. I remember Paul Cuypers and Jef Verhelst were living a few blocks away from me and my wife Mona ... but we didn't now of each others existing. Until we once met years later at the office of our Consul at the time Guy Govaert...

I still call those years " the lonely years"... no news from Belgium , no TV, no Belgian friends, no internet and webcams.... yes ... we did have a "short wave radio". that was it... a half hour a day of pieping and cracking noises ..we really didn't have much Belgium left here....until our club was founded in 1987. That was the day it all changed. I always will be very thankful to my co-founders of the club ..Paul Cuypers, Philippe Boets and Jef Verhelst for starting up the club.

I can go on and on by telling you how this club works and what it can do for you but it would be way much to read....Just come and check it out for yourself. If you have any questions or suggestions .. feel free to contact us at any time.

Many thanks to my staff who I am so very proud of. The newsletter is in the very good hands of Pascale van Cleemput. And I have to say in name of lots of people and all members who receive this letter in the mailbox "Thank you Pascale for such a great job again!!" We are still looking for a vice president in the person somebody who could be present at so what all the events we have.

I wish you all a very happy and fun Halloween and tasteful Thanksgiving....

We speak again at one of our upcoming events or just before new years in last newsletter of this year. Cu soon and many thanks for your continuous support and love for our club.

Sincerely,
Marc De Vlieger.
president BCOF

Editor's Blog:

Hi Readers, the year has almost come to an end. It is unbelievable when you get older how fast time is creeping up to you. A blink of an eye and it will be New Years. From all the Holidays out there I love Christmas the most. I will be leaving to Belgium by the end of the year to celebrate Christmas & New Year with my parents and family. Just love that! Except for the rainy weather, I can do without. I hope our next Newsletter will be ready just before year's end. It will be full of new year's resolutions and best wishes. If you want to post best wishes to your friends and family, please email them to me before 11/30/10 to pascale@ccminternational.com and they will be printed in the Newsletter edition 6. You can also send a picture with your best wishes. Both will be published.

Have a Hallowishes week and enjoy Thanksgiving. Until next edition, stay safe and healthy.

BELGIAN CLUB OF FLORIDA - MEMBERSHIP FORM (2009-2010)

Membership is **\$40.00 per year per family or \$30.00 for singles**
 Club fees are on a calendar-year basis. Thank you for your support!

Last Name, First Name		
Mailing Address		
Home Phone		
Mobile Phone		
Work Phone		
Email Address		
Town & Country of Origin		
In Florida since (year)		
Expected duration of stay in Florida		
Occupation/Employer/Company Web site		
Are you interested in advertising your products/services on our Web site?	Yes	No
Advertisement rates are for 10 issues.	Business-card size \$110.00 ¼ page \$190.00. ½ page \$320.00. Full page \$500.00	
How did you hear about the club ?		
Do you have suggestions for new activities ?		
Adult Members (18 and older)	Name & birthday	Name & birthday
	<i>** Please send an individual or family picture along with your application – digital pictures can be emailed to info@belgian-club-florida.com ***</i>	Name & birthday
Children Members (17 and younger)	Name & birthday	Name & birthday
	Name & birthday	Name & birthday

Your personal information is private and confidential. We do not make our address list available to outsiders, unless we feel a product or service typically related to Belgium may be of general interest. Other information is for Club use only, and to facilitate getting in touch with each other and/or for organizing events.

Disclaimer: I agree to hold harmless BELGIAN CLUB OF FLORIDA and/or any persons who individually or as agents took part in any way in organizing and supervising the planned activities, for any injury or loss which may occur while I or any member of my family or my guest(s) are participating in these activities. I agree that I and those members of my family and guest(s) who are with me will participate in such activities at my (our) own risk.

Signature:

Date:

Mail form and check to: Belgian Club of Florida, Attn: Marc de Vlieger, 7118 NW 45th Street

Coral Springs, FL 33065. Call (954) 536-9857 if you have any questions. A copy of this document and welcome letter will be mailed back to all new members.