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**NEWSLETTER**

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The largest on Belgian Beer!

**“THE PROBLEM  
WITH THE WORLD  
IS THAT  
EVERYONE IS A  
FEW DRINKS  
BEHIND”**

**HUMPHREY BOGART**

**EASTER IN BELGIUM.**

The word ‘Easter’ comes from the ancient German goddess, Eostre. The month of April used to be called ‘Eostremonat’ (month of Eostre). The festival of Eostre was celebrated around the spring Equinox. Easter is called “Pasen” in Dutch, and “Paques” in French, the two main languages of Belgium. Here we recognize the Hebrew word of ‘Pesach’ for the Passover holiday in Jewish tradition. The resurrection of the Christ, as celebrated in the different Christian belief systems, happened on the same days of the Jewish Passover holiday.



In folksy traditions in Western Europe, the fertility celebrations of old are combined with the Christian celebration of the resurrection. The resurrection of nature, when flowers start blooming and the trees are begin bearing leaves, is combined with the resurrection of Christ as savior of humankind.



In Belgium the church bells stop ringing on Good Friday 3 PM when Jesus died on the cross, and they only start ringing again on Sunday at 10 AM to announce the opening of the High Mass on Easter.

During that time, the bells leave the church towers, fly all over to Rome, load up on chocolate eggs, and fly back to their church towers, after dropping the chocolate eggs into the gardens (and sometimes inside the homes on rainy days!!!) of the good children of Belgium.

Thus every Easter morning, the children of Belgium are hunting chocolate eggs, and chocolate statues of rabbits.

Eggs and rabbits--two symbols of fertility in many cultures.

What to do with all that chocolate? Why not savor it together with a great beer? Chocolate and beer is a great match. Remember, also, that when the Spanish first saw a chocolate product it was a cold drink offered by the Aztecs. But be mindful that chocolate is rich, flavorful, and has a palate-coating consistency.



For a beer to stand up to the richness of chocolate, it must be big and bountiful. The less sweet dark chocolate may be preferable over the sweeter milk chocolate or the white chocolate, but then again, it is up to your personal taste.

Here are some suggestions to experiment with. The Troubadour Obscura stout already has some rich chocolate undertones, as does the Gulden Draak. Abbey dark doubles like the Bornem Double, Petrus Double brown and the Kapiitel Prior will also go well, and don't forget to try chocolate with the rich Scotch de Silly.

A sour sweet balance may be found in a combination of chocolate and Cherish Raspberry or Kriek Lambic.





Nightclub & Bar Trade Show Las Vegas  
March 2007



Jose De Smet (Brewerij Bavik), Jef Versele (Brewerij Van Steenberghe),  
Luc De Wit (Brewery Bavik)

# Hotchpotch of scallops in Petrus Oud Bruin

Petrus Oud Bruin is a beer of top-fermentation, brewed with special kinds of malt and the finest hops. It matures in wooden casks and has a pleasant, thirst-quenching and sour-ish taste. I prefer to serve it with lightly caramelised winter vegetables.

The buttersauce with Petrus Oud Bruin perfectly sets off the flavour. Originally I prepared scallops in a red wine sauce, something I learned during a training period in Brittany, but this beer does better justice to the taste of the scallops. This dish, to me, is an example of light winter fare. I have had it on my menu for 10 years and it still meets with a lot of approval. This dish is a discovery that still makes me happy.

For 4 people:

## Ingredients:

- 12 fresh scallops
- 2 winter carrots
- 1 bunch of turnips
- 12 Brussels sprouts
- 4 nice leaves of cabbage
- 1 shallot
- 1 thin slice of smoked salmon
- 1 bottle Petrus Oud Bruin
- 9 oz butter
- 2 Tbsp olive oil
- Salt and pepper, sugar

## How to prepare:

1. Cut the carrots and turnips into sticks. In some boiling water with salt and pepper and a tablespoon of the sugar, first cook the cabbage, and then the carrots, followed by the turnips and lastly the sprouts, blanched in advance.
2. Keep the vegetables warm.
3. Reduce the beer to a third with 3 tablespoons of the vegetable stock with the finely chopped shallot. Take off the heat and little by little, stir in 9oz of the butter. Season with salt and pepper.
4. Rinse the scallops under the tap, dry off and dust with some flour and quickly turn them through the heated butter and olive oil. The scallops should not be cooked through. Season with salt and pepper.
5. Arrange the vegetables on a plate, top with the scallops and dress with the butter/beer sauce.



Recipe by Stefaan Couttenye  
Restaurant 't Hommelhof – Watou  
Source: "De Bierkeuken van 't Hommelhof"  
Roularta Books – [www.hommelhof.be](http://www.hommelhof.be)

09/09/2007  
-  
09/16/2007

## 2007 Fun & Beer Tour in Belgium

Check out the full description of this one-of-a-kind Belgian brewery tour on our web site [www.globalbeer.com](http://www.globalbeer.com).

The link is on the home page. Limited seating! 14 Belgian breweries, delicious beer dinners, pub-crawls, Brussels, Gent, Brugge and the green countryside of the Westhoek, the Flemish Ardennes, the Payottenland ...

# HISTORY OF THE ABBEY OF ENAME

The history of the Ename Village goes back to the Treaty of Verdun in 843 A.D., when the Empire of Charlemagne was divided into three pieces. The Scheld river was the border between the West and Middle Frank Empire. In 974 A.D., the Northern part of the Middel Empire was absorbed into the Eastern Empire to form the Holy Roman Empire. That year, three castles (Antwerp, Ename and Valenciennes) were built on the East side of the Scheld river to defend against attacks from the West, but also from attacks by marauding Vikings that came up the river from the North Sea.

In about 100 years, the castle site of Ename had evolved into an importing, trading locale with a harbor and 2 churches. Documents prove that Ename was the most important settlement of the Duke of Lotharingen. The castle had a tower with wall ten feet thick, and was over one hundred feet tall, which was exceptional at that time. Still, this fortification was not strong enough for Baldwin IV, the Duke of Flanders, who invaded and captured the castle and the surrounding town in 1033 A.D. Baldwin V changed the destination of Ename. He demilitarized it, and in 1063 A.D. his wife invited the monks of the St. Benedictus order to convert the castle into an abbey. The merchants and other lay people moved to the new, nearby city of Oudenaarde.



Over the next 700 years the monks expanded the territory, the influence, the wealth and the buildings of the abbey. It became not only a religious and cultural magnet, but on several occasions the abbots and the abbey played an important political role, as it was located along a very important trading route between Germany and France, and on the border between 3 different political forces: Flanders, Brabant and France.

The glory of the abbey came to a violent end by the hands, muskets, canons and fire of the French Revolutionaries in 1794. Indeed, they killed all the monks that had not fled, confiscated all their belongings, and shipped the pieces of art to France. To end the drunken feast, they burned the abbey down to the ground. The Parisian Paulee company bought the remaining stones, and sold them all over the French Empire. Today the site (about 30 acres) is an impressive ruin, well worth your visit. A small museum, adjacent to the church, sponsored by the Roman Brewery, welcomes visitors and recreates the scenes of 1000 A.D. Hikers will also love the area, known as the outskirts of the Flemish Ardennes: hills, creeks and brooks, very green, small villages with cute little folksy pubs, and wooded patches.

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