

Dear Bourbonnais Grove Historical Society members and friends,

After Celebrating Thanksgiving, *Joyeux Noel* Begins



As you see above, Vice-President Gary Seiner is putting his artistic touches on the *Joyeux Noel* sign in the meeting/display room of the Letourneau Home/Museum. After Thanksgiving Day, he will include it in the outdoor decorations of our historic landmark. Due to the pandemic, the BGHS has canceled the *Les Artisans* Craft Fair on December 5 and mid-December Christmas Open house at the home/museum. However, the BGHS will virtually celebrate the season's *Joyeux Noel, Bonne et Heureuse Annee* ("Merry Christmas, Good and Happy Year") with a Zoom membership meeting on December 3 and *Fleur-de-Lis* Dinnerless Celebration which culminates on January 1 with a *Bonne et Heureuse Annee* French-Canadian meal.

Reservation Deadline for 2020 *Fleur-de-Lis* Dinnerless Celebration is December 31

There are nearly 50 guests now attending the "pandemic-worry-free" 2020 *Fleur-de-Lis* Dinnerless Celebration to benefit the restoration of Bourbonnais Grove's first log schoolhouse. You may add your name to the dinnerless celebration guest list below by making a suggested donation of \$55 per person (BGHS member) or \$65 per person (non-member). All proceeds go to the restoration of the log schoolhouse on the grounds of the Adrien M. Richard Heritage Preserve. This fundraiser campaign continues with one month left (deadline is 12/31/20) to donate and thereby make a reservation at the "dinnerless" celebration.

The previous three *Fleur-de-Lis* Celebration Dinners at the Kankakee Country Club highlighted French-Canadian cuisine. In conjunction with this "dinnerless" cuisine theme, the BGHS invites all donor guests to prepare one of the French-Canadian recipes at <https://frenchcanadians.kcc.edu/resources/recipes/recipes.html>) as their holiday dinner on New Year's Day January 1, 2021. "*Bonne et Heureuse Annee!*" was the New Year's Day greeting

heard around the Village of Bourbonnais. This day was celebrated as the greatest of French-Canadian holidays. BGHS Executive Vice-President Marcia Rabideau wrote these comments to me recently about her experience:

New Year's Day was the time for the French to celebrate family and grandma to get their yearly kisses. I don't remember the meat serving but there was always *Boudin* on the table. Dad would go to a meat locker in Bradley to buy jars of pork or beef blood. Mother and Lou Rivard (Ellen's [Stringer] grandmother) learned how to prepare *Boudin* from Adrien's mother Nellie Richard. We've enjoyed it in past years from Papineau meat locker, but new owners are no longer making it. So this may be our last time to enjoy *Boudin*. I've had it in different countries (black pudding) and none of them taste the same. So if anyone knows where to get the blood let me know.

BOUDIN (Blood Sausage)

2 qts. Beef or Pork blood

1 pt. Milk

1 lb. fresh ground pork

1 tsp. Cinnamon

1 / 2 tsp. Cloves

6 small onions, chopped

Salt, pepper to taste

Mix together in a 9x12 loaf pan. Make at 325-350 degrees until loaf is done. Test by inserting a knife in the center, until the content does not stick to the knife. Cut into small portions as you would a cake.

Sometime during the Holiday Season, a dessert of Bread Pudding was served. Mother (Anne Richard) made a wonderful Lemon sauce that would even make dry Bread Pudding delicious. ANNE's LEMON SAUCE

Combine 1 cup sugar, 3T cornstarch and 1/2 tsp salt. Add 1/2 cup boiling water gradually.

Cook in the top of a double boiler until thick and clear, stirring occasionally.

Pour a small amount of mixture into two beaten eggs and stir into sauce.

Add 1/2 cup of lemon juice, 2T grated lemon rind and 1/2 cup muscatel wine. (I'm sure any dry white wine could be substituted, but muscatel was always in our "ice box").

Cook for one minute, stirring constantly. Add 2T margarine and remove from heat.

Cool and serve over Bread Pudding or Cake.

Bon Appetite and Bonne Noelle

Thank you, Marcia, for those delightful insights and recipes. As I mentioned in my last E Newsletter, my personal main course for the *Bonne et Heureuse Annee* dinner will be the *roti de porc*. Perhaps I will try one of Marcia's recipes also. How about you?

Please join the nearly 50 of us below who have reserved seats for the "dinnerless" celebration:

Lynn Ahlden

Dr. Charles Bales

Bonnie Bergeron

Andrew, Christina, Cayla, and Raylan Bradley

Laurie Cyr

John & Lisa Hassett

Rochelle Murphy Joseph

Frank & Jean Koehler

Mary Ann Lambert

Ellen & Steve Liehr

Ralph & Mary Marcotte's children: Andre, Annette (Langellier), Denise, Jacques, Joel, Michelle (Baldwin), Phil, Pierre, and Jon
Norma Meier
Susan & Steve Mendelewski
Dr. Steve Monts and Catherine Boucher
Christopher Paul
Dr. James Paul
Rich & Judy Piggush
Ken & Judy Ponton
Shirley Pranger
Marcia Rabideau
Paul & Kristen Rabideau
Roberta Renville
Donat Savoi
Mayor Paul & Mary Schore
Gary Seiner
Judith Smead
Waltraud Schuller
Elmira Wilkey

Donations for the log schoolhouse restoration have climbed to nearly \$42,000 with another \$20,000 in pledges. The restoration fund raising goal is \$120,000. This goal amount includes original log and supplemental log structural restoration, climate control for the schoolhouse, period furnishings, landscaping, and signage. If you have not made your donation for 2020, it will be greatly appreciated and is fully tax deductible. Your donation may be by check to "BGHS" with memo Log Schoolhouse, mailed to Bourbonnais Grove Historical Society, P.O. Box 311, Bourbonnais, IL 60914 or pay online at <http://www.bourbonnaishistory.org/contribute.html>, scroll to Log School Restoration Project, click Donate, and then follow the prompts. Thank you so much for contributing to the preservation of our community's historical heritage. **Save the date: the next *Fleur-de-Lis* Celebration Dinner is scheduled for Friday September 17, 2021!**

***Joyeux Noel* Zoom Membership Meeting on December 3**

Please join our *Joyeux Noel* Zoom membership meeting at 7:00 pm on Thursday December 3 by emailing Laurel Soper at laurel.soper@gmail.com. She will then email you a link to the meeting at 6:50 pm on December 3. The meeting agenda will highlight:

- Approval of November 5 membership meeting minutes (see attached);
- Election of officers: Jim Paul, president; Gary Seiner, vice-president; Marcia Rabideau, executive vice-president; _____, secretary; Laurel Soper, corresponding secretary; Steve Monts, treasurer; and (board of trustees up for re-election—Charles Balesi, Carl Moran, and Roberta Renville);
- Regular agenda items; and
- Time to *Joyeux Noel* socialize.

Kudos to Our Volunteers

Deep expressions of gratitude go to Laurel Soper for her monthly hosting of the Zoom membership meetings and her painstaking work on preparing our website to soon link us to local history webinars, past BGHS monthly news e letters, membership and board meeting minutes, and BGHS newspaper articles; to Ken Ponton for repairing the broken wood on the grape arbor; to Daron Kinziner for weekly pickup of BGHS mail at the post office; to Marcia Rabideau for

creating copper plant tags for the gardens; and to Gary Seiner for his constant beautifying of the Letourneau Home/Museum.

Have a great Thanksgiving!
Jim