

Newsletter

MACAU CULTURAL ASSOCIATION (CASA DE MACAU) OF WESTERN CANADA

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Vancouver, B.C. CANADA V7X 1A2
(Incorporated under the Society Act of B.C. on July 31, 1990)

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EDITORIAL

The Society Act of B.C. states that the President is the chief executive officer (CEO) of any society and shall supervise the other officers in the execution of their duties. The President is usually elected for the fresh ideas, aptitude and experience he brings to the society. No CEO should ever be picked merely to carry on with the status quo. To carry out his initiatives and programs the CEO should have, without having to demand, the complete support of his board of directors. It would be wearisome and bothersome to operate with fractious individuals, especially if politics and personal interests influence their moves and actions.

EXECUTIVE COUNCIL CHANGES

At the end of the general meeting on April 19, 1998 both the Hon. Secretary and Hon. Treasurer tendered their resignations effective immediately, The latter quoted irreconcilable differences. On April 21, 1998 the Second Vice President also tendered his resignation . All three individuals resigned after only two short months in office. Just a day before the Second Vice President resigned, Mrs. Christina Oliveira, after having offered her services, was appointed as Hon. Secretary on April 20, 1998 . Two other individuals are being appointed to fill the positions of Second Vice President and Hon. Treasurer and their names will be announced shortly. All three appointments are being made in accordance with the provisions of the Society Act of British Columbia and the By-laws of our Association.

APRIL 1998 MEETING

Eighty persons, including four guests, attended our monthly meeting on April 19, 1998. Topics discussed included a briefing on the problems regarding the "sede social" premises; the 3o Encontro; a possible undertaking to review the existing By-laws; and a few other outstanding issues such as procuring copies of the publications "Familias

Macaenses" and "Bom Appetite" for members interested and the donation of our Association flag to the Macau Museum. At the conclusion of this meeting two Council members tendered their resignations as reported in the previous paragraph.

NEXT MEETING - JUNE 1998

The next meeting of our Association will take place on Sunday, June 21, 1998 at the Eaton Centre Community Room at 2.00 p.m. We will observe and celebrate at this meeting Portugal's National Day (June 10); Fathers' Day (June 21) and Dia de Sao Joao (Macau's Patron Saint) on June 24. We are counting on a good turn out at this meeting.

THE WORLD'S EASIEST QUIZ

How long did the Hundred Years War last

Which country makes Panama hats ?

From which animals do we get catgut ?

In which month do the Russians celebrate the October Revolution ?

What is camel's hair brush made of ?

The Canary Islands in the Pacific are named after what animals ?

What was King George's first name ?

What colour is a purple finch ?

Where are Chinese gooseberries from ?

How long did the Thirty Years War last ?

(Answers on Page 6 - Hey - no cheating !!)

30 ENCONTRO

Members have until the end of this month to submit their ideas and suggestions for possible incorporation into the program of events for the 30 Encontro. It is important, for those who are contemplating on attending the event, to let Macau know exactly what they would like to see, do, and attend by the way of visits, meetings, discussions, functions and the like. Meanwhile Council members are also looking at areas in which some useful discussions may be held during the 30 Encontro, and which may be of mutual interest to all the Casas.

NEW MEMBERS

At our Council meeting held on May 5, 1998 ten applications, including one for a young person, were considered and accepted for membership.

OBITUARY

Irma Remedios, a member; a former Hon. Secretary and Editor of our Association's newsletter

Alvaro de Sousa, a former member and former Hon. Treasurer of our Association.

We would like to take this opportunity to extend our sincere condolences and deepest sympathy to family members and relatives of the deceased.

HEALTHWATCH

This month we offer our warmest regards and best wishes for a speedy recovery to all those of our members who are or have been ill or sick at home or in hospital during the past month.

"PONTE VASCO DE GAMA"

(Source: O Mundo - April 10, 1998)

With great pomp and ceremony the longest bridge in Europe was opened in Portugal on March 29, 1998. The new bridge greatly improves the transportation network of the area and was inaugurated on time for the opening of EXPO 98 in Lisbon. The 17 kilometres infrastructure links Lisbon and Montijo. It has been named after the famous Portuguese navigator, Vasco de Gama.

The President of Portugal, Jorge Sampaio, and other dignitaries along with 1,500 officially invited guests were on hand for the great occasion.

Those who cross the new bridge will recall the man who, five hundred years ago in 1498, left Lisbon, braved through the unknown and successfully reached India by sea, via the Cape of Good Hope.

A postage stamp was issued to commemorate the event. A plaque, paying tribute to the eleven workers killed during the construction of the bridge across the Tagus River, was put in place and the new bridge was blessed by His Eminence the Cardinal Patriarch of Lisbon, D. José Policarpo.

DISPOSAL OF ASSETS

One of the points raised by a former Council member last month was in relation to the question of "how to dispose of the club's assets in the event of the dissolution of the club?". We do not have to look very far for the answers because this subject is fully covered under Section 73 of the Society Act of British Columbia. It is therefore surprising that this question was even raised and one might perhaps question the motive(s) for raising this issue in the first place. One thing is certain: in the unlikely event of the dissolution of the Association, the assets shall NOT be distributed amongst the members. In accordance with Section 73 of the Society Act and subject to other provisions in the Act, any assets remaining shall be paid, transferred or delivered to the Minister of Finance.

MOTHER'S DAY

Here is a belated tribute to mothers the world over:
(excerpt from poem by Kari Keshmiry)

"MORE THAN A MOTHER"

A mother will walk the extra mile
just to see her children smile
She'll work her fingers to the bone
To make a house into a home

A mother is there to teach and guide
A mother will stay right by your side
She'll be there thru your pain and strife
She'll stay constant in your life
A mother will lend a helping hand
Until you have the strength to stand
She'll pick you up when you are down
When you need a friend she'll stick around
A mother is one who listens well
Will keep her word; will never tell
A mother never pokes or pries
But stands quietly by your side
Giving you the strength you need
encouraging you to succeed
A mother is the one who can be strong
When you need someone to lean on.

THREE GATES

(Contributed by Christina Oliveira)

If you are tempted to reveal
A tale to you someone has told
About another, make it pass
Before you speak, the three gates
These narrow gates: first, "is it true ?"
Then, "is it necessary ?" in your mind
Give a truthful answer. And the next
Is last and narrowest. "Is it kind ?"
And if to reach your lips at last
It passes through these gateways three
Then you may tell the tale, nor fear
What the result of the tale might be.

NEWS FROM MACAU

(Source: Macau Travel Talk)

Macau Museum

The Macau Museum, Macau's show case of history, was formally and officially inaugurated on April 18, 1998 by Senhor António Guterres, the Prime Minister of Portugal. The three-level structure, constructed at a cost of US\$16 million, is slotted into the hillside where the ancient Monte Fort stands. Hands-on exhibits show how trade in silk, tea and spices brought together the cultures of the East and the West to create the very unique blend of people and customs. Local Macanese culture gets special attention in the Museum.

St. Dominic's Museum

A remarkable long forgotten 17th century painting has been unearthed and restored to its former glory. It is a painting of St. Augustine possibly painted by an Italian Jesuit priest who had spent some time in Macau and Japan. Professor

Fernando António Baptista Pereira, Director of Portugal's Setubal Museum, helped to organise the recently opened museum in the bell tower of St. Dominic's Church.

Macau at EXPO 98

Some eight million people are expected at the last world fair of this millennium and a large number of them will visit Macau's pavilion. Macau will spend close to US\$13 million on its pavilion. It will be fronted by a 18-metre-high replica of St. Paul's Church. A 150-seat restaurant on the banks of the Tagus River will specialise in Chinese and Macanese cuisine. MACAU DAY at Expo 98 will take place on June 19, 1998 when the Macau Pavilion will entertain visitors with its Chinese orchestra, fireworks, dragon boat races and its many other attractions.

"Bela Vista" Countdown

The well known and historic Bela Vista Hotel will accommodate its last guests at the end of March 1999. Work will commence soon after to convert the building into the official residence of Portugal's Consul General in the future Special Administrative Region of Macau.

The Bela Vista dates back more than a century, serving at various times as a hotel, illegal casino, school, hostel for refugees during World War II and a private residence. One of its most famous guests was the Prime Minister of Portugal. The conversion of this landmark hotel which has been described as "the single most compelling reason to visit Macau " in the Tatler/Cunard Travel Guide 1998, into the official residence of the Portuguese Consul General after 1999 has not been without opposition. There has been complaints about the unsuitability and extravagance of the Bela Vista Hotel being converted into a private residence. A member of Macau's Legislative Assembly is reported to have stated that it is such a great pity that a hotel with such a glorious history and a world famous landmark in Macau to boot, should be transformed into a consul's residence. There are fears expressed that the high maintenance costs will make it untenable and eventually the residence will have to be closed down. On the other hand the proponents argue that it will be not only the official residence but also the centre of Portuguese social life in Macau after 1999 and, for the Portuguese, the symbol of their country.

NEWS FROM FUNDAÇÃO ORIENTE

(Source: Bulletin no.14 - April 1998)

Porcelain Roads at EXPO 98

The Porcelain Roads is the title of an exhibition that Fundação Oriente is organising at EXPO 98 in Lisbon, Portugal. This exhibition comprises over 200 items that belong to the Fundação Oriente's art collection, collections from other museums, private institutions and also from

private collections. They will be displayed at the Olympic Pavilion.

Support for Portuguese School in Macau

The aim of the future Portuguese School in Macau Foundation, established last November by the Education Ministry, the Fundação Oriente and the Association for the Promotion of Macanese Education is to ensure the creation and operation of a Portuguese school in Macau. The agreement establishing this private institution was signed in Macau, where it will be located, by the Education Minister, Marçal Grilo, by Carlos Monjardino, the Chairman of the Fundação Oriente's Board of Directors and by Henrique Senna Fernandes, representing the Association for the Promotion of Macanese Education.

ANSWERS TO THE WORLD'S EASIEST QUIZ

116 years from 1337 to 1453

Ecuador

From sheep and horses

November - The Russian calendar was 13 days behind ours.

Squirrel fur

The Latin name was Insularia Canaria - Island of the Dogs
Albert. When he came to the throne in 1936 he respected the wish of Queen Victoria that no future king should ever be called Albert.

Distinctively crimson

New Zealand

Thirty years of course from 1618-1648

Macanese Cuisine

They can be found on pages 5 and 6 of this newsletter for an easy lift off, if desired.

Until next month,

Luiz M. Souza, MBE AE

Editor

Friday 22, 1998

PORTUGUESE/MACANESE CUISINE

Acorda (Seafood & Bread in Broth)

(Source: Unknown)

Ingredients:

2 tsp olive oil

1 clove garlic

4 ozs fish (firm)

6 Manila clams

4 large mussels

12 shrimps

1 2/3 cups fish stock

dash piri-piri or tabasco

2 tsp chopped coriander

6 oz day-old French bread,
cut into cubes
1 egg
4 ozs cooked crab meat
Salt & black pepper to taste
2 tsp mustard (optional)

Method:

In heavy saucepan, heat olive oil over low heat. Add garlic and cook for 3 minutes or until soft.
Rinse fish and pat dry. Scrub clams and mussels with brush under cold running water to remove surface sand and grit. Discard any clams and mussels that are not tightly closed. Add fish, clams, mussels, shrimp and fish stock to saucepan; cover and bring to boil. Simmer for about 5 minutes until clams and mussels open and shrimp and fish are opaque. Discard any clams and mussels that have not opened. Remove saucepan from heat, discard shells from shrimps, clams, mussels and return seafood to sauce pan with piri-piri and coriander, stirring to coat. Reduce heat to low and add bread a few handfuls at a time, stirring between additions. Add enough bread to soak up the liquid. Mixture should be moist but not soupy. Taste and season with salt and pepper.
Remove from heat and add mixture to decorative serving dish. Break egg into a small bowl. Carefully slip egg over bread and seafood mixture. Sprinkle on crab meat and add mustard. Quickly mix up all the ingredients until well blended. Serve immediately. Makes four appetiser servings or 2 main dish servings.

Galinha na brasa
(BarBQ Chicken)

Ingredients

1 2 _ lb. Chicken
_ cup olive oil
3 large cloves of garlic, minced
1 tbs Spanish paprika
1 tbs piri-piri or tabasco
1/3 cup lemon juice
_ tsp salt

Method:

Rinse chicken; trim off fat and excess skin.
In skillet, heat olive oil over low heat. Cook garlic until soft and allow to cool off.
Combine oil and garlic with paprika, piri-piri sauce and lemon juice. Thoroughly marinate chicken for several hours, turning over several times.
Remove chicken from marinade and reserve marinade. Sprinkle chicken with salt and truss up the bird. Grill over hot coals or on medium high setting, brushing chicken with the marinade, for about 50/60 minutes or until thermometer registers 185o F. Cut the chicken in half; pour marinade over top and bake in 350o F for about 40 minutes, turning

halfway through and basting with sauce often. Then broil for five minutes on either side, or until chicken is golden brown.

Traditional Scones

Ingredients:

3 _ cups all purpose flour
_ cup sugar
8 tsp baking powder
1 tsp salt
_ cup each shortening and butter
2/3 cup raisins or dried cranberries
2 eggs, beaten
1 cup evaporated milk
additional milk and sugar

Method:

In large bowl combine flour, sugar, baking powder and salt. Cut in shortening and butter with pastry blender until mixture resembles coarse crumbs. Stir in raisins. Combine milk and eggs, add all at once to dry ingredients. Stir with fork until just moistened. Turn out into lightly greased baking sheet. Pat or roll out into 9 inch circles. Cut each into eight wedges but do not separate. Brush tops with additional milk and sprinkle with additional sugar. Bake in 425o F oven for five minutes. Reduce oven temperature to 350o F and bake for 10 to 15 minutes longer. Makes 2 large scones; 16 wedges.

Baked Fish in Curry & White Wine.

Ingredients

4 lbs whole fish or two smaller ones
2 lbs potatoes, peeled and sliced
paper thin
3 large cloves garlic, thinly sliced
_ cup olive oil
1 _ tsp sweet paprika
3 tsp curry powder
_ tsp whole cloves
2 bay leaves
2 onions, sliced
1 cup dry white wine
4 slices prosciutto or ham
1 sweet red pepper, thickly sliced
_ tsp black peppercorns, crushed

Method

Clean fish. Make shallow diagonal cuts about _ inch deep along backbone and sides of fish. Sprinkle both sides of fish with salt. Generously grease large baking dish. Arrange potatoes in the bottom of the dish. Place garlic slices in cuts in fish. Place fish over potatoes. Sprinkle fish with 2tbsp of olive oil, _ tsp paprika, 1 _ tsp curry powder, pinch of cloves, 1 bay leaf, and 1 onion. Pour _ cup wine over top. Roll prosciutto and tuck into

corners; place red pepper slices over top and sprinkle with peppercorns. Bake in 450o F for 10 minutes per inch of thickness. Turn fish over carefully when it begins to turn opaque Sprinkle remaining olive oil, paprika, curry powder, cloves, bay leaf, onion, and _ cup wine. Continue baking until fish flakes easily. Uncōver and broil for last five minutes or until top is browned. Place fish on platter and arrange potatoes around.

To make sauce, degrease and strain pan juices through fine sieve and drizzle over potatoes and fish.

MAKES 6 TO 8 SERVINGS

SARDINIAS

BarBQ Sardines with herb dressing

Ingredients

12 Sardines cleaned (heads on)

1 tbsp olive oil

1 clove garlic, minced

2 tbsp chopped fresh parsley

1 tsp dried rosemary

Salt and coarsely ground black pepper to taste.

Herb Dressing

3 tbsp olive oil

1 tbsp lemon juice

1tsp chopped fresh parsley

pinch of dried rosemary

1 clove garlic, minced

Salt and coarsely ground black pepper to taste.

Method

Remove scales, remove dorsal and fins

Rinse fish under cold running water and pat dry.

In a large bowl combine ingredients to make a marinade. Add salt and pepper to taste. Add sardines to marinade, turning to coat well and let stand for about an hour,

Remove sardines from marinade, reserve marinade

Grill sardines for 3 or 4 minutes on each side, brushing with marinade during cooking, and until sardines turn brown and opaque. Remove sardines from grill and arrange on platter.

To make herb dressing blend all the ingredients together and add salt and pepper to taste.

Serve dressing on side. Garnish platter with lemon wedges and black olives.

MAKES 3 TO 4 SERVINGS .