

## Newsletter

### MACAU CULTURAL ASSOCIATION (CASA DE MACAU) OF WESTERN CANADA

Box 48390, Bentall Centre  
595 Burrard Street  
Vancouver, B.C. CANADA V7X 1A2  
(Incorporated under the Society Act of B.C. on July 31, 1990)

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#### EDITORIAL

In the months leading to the Elections which took place in February 1998, we stressed in our Editorial for November 1997 and again in January 1998 that, whatever the outcome of the Elections, members, after those elections, should close ranks and throw their wholehearted support behind those who are duly elected. We also stressed that failure to get elected or re-elected leaves behind no stigma whatsoever and, in any case, must never lead to recriminations of any kind. It is imperative therefore that if some recriminations have surfaced they should immediately be swept behind us if we all really have the interests of the Association at heart. At this time we would like to appeal once more to the general membership to close ranks and support the current Council for the good of our Association. This would then permit the Council members not only to fulfil their mandate and obligation to the members who elected and/or endorsed and approved their appointments to office.

#### MAY 1998 MEETING

One hundred and four members and three guests attended our monthly meeting on May 24, 1998. Discussions centred on the recent resignations and the subsequent appointments of Mrs. Maria Christina OLIVEIRA as Hon. Secretary on April 20, 1998; Mr. António da Conceição Ozório CORDEIRO as 2nd Vice President and Mr. Sérgio Rui de PINA as Hon. Treasurer, both on May 12, 1998 to replace the former incumbents. The members present voted by a large majority to endorse the three appointments and voted also to confirm that the appointees will hold office until the conclusion of the next Annual General Meeting when they will be eligible for re-election.

#### NEXT MEETING - JULY 1998

The next monthly meeting of our Association will be held on

Sunday, July 19, 1998 at the Eaton Centre Community Room at 2.00 p.m.

#### WHERE IN THE WORLD QUIZ

1. Which city in the United States is named after an ancient capital of Egypt ?  
(a) Witchita (b) Minneapolis (c) Memphis
2. Where in India is the Golden Temple, centre of the Sikh religion ?  
(a) Hyderabad (b) Bangalore (c) Amritsar
3. In which US city is the Sears Tower ?  
(a) Philadelphia (b) Chicago (c) Washington
4. Which was the city to open a length of underground railway ?  
(a) London (b) Tokyo (c) Paris
5. What is the only country in the world with a single-coloured flag ?  
(a) Madagascar (b) Libya (c) Djibouti
6. How long is New York's Broadway ?  
(a) 5 km (b) 12 km (c) 241 km
7. What Caribbean state is made up of 700 islands, the largest of which is New Providence ?  
(a) Dominica (b) The Bahamas (c) Virgin Islands
8. Which people's republic stands between the Bay of Bengal and the foothills of the Himalayas, bordered by India and Burma ?  
(a) Nepal (b) Bhutan (c) Bangladesh
9. What is Europe's largest country after Russia ?  
(a) Germany (b) Poland (c) Ukraine
10. What is the capital city of Bolivia ?  
(a) La Paz (b) Asuncion (c) Quito

#### ANSWERS TO THE WORLD QUIZ ON PAGE 4 OF THIS NEWSLETTER NEWS FROM MACAU

(Source: Macau Travel Talk)

#### Tasting Portugal 1998 Contest

In commemoration of Portugal's National Day, Dia de Camões and the Portuguese Communities Day, the Institute of Tourism Education in conjunction with the Macau Government Tourist Office has promoted a Portuguese Cuisine Contest - "Tasting Portugal 1998" in mid-June.

The contest is open to all restaurants and hotels with Portuguese characteristics in Macau. Over a period of two weeks a panel of gastronomic experts and journalists will judge the participating restaurants for authenticity, presentation, imagination and flavour. Seventeen restaurants competed last year when the Praia Grande was judged the winner followed by Montanha Russa and Cacarola.

#### Portugal's National Day

June 10 was a public holiday marking Portugal's National Day, Camões Day and Portuguese Communities Day. In Macau an official ceremony was held in the morning at Camões Grotto

and there were a number of other formal events held during the day.

#### Madredeus Concert

MADREDEUS, a Portuguese group which has won international acclaim, gave two performances in Macau, one on June 11 at Forum II and the second on June 13 at the University of Macau. This group first started in an old church in Lisbon's Madre de Deus quarter; which accounts for the name of the Group They consist of Pedro Ayres Magalhães, co-founder and leader; soprano singer Teresa Salgueiro; Magalhães and José Peixoto play the classical guitar; Carlos Maria Trindade is on the electric keyboards and Fernando Judice plays the bass guitar.

#### St. Anthony's Night

On June 11, two days prior to the Feast of St. Anthony, the Portuguese community got together at the Forum for an evening of partying, fado singing, folk dancing and other revelry and festivities in honour of this popular saint.

#### Macau Day at EXPO 98

On June 19 the Macau Pavilion at EXPO 98 entertained the crowds with all the exotic atmosphere and unique Portuguese/Oriental character of Macau. Lion and dragon dancing, traditional Chinese music, rock'n'roll, fortune telling, and a fireworks display were all part of Macau Day at Portugal's world fair by the Tagus River in Lisbon. It was a memorable event with a large variety of entertainment provided by both Macau performers and top Portuguese artistes. An official reception hosted by the Macau Governor, General Vasco Rocha Vieira, was held in the carefully constructed replica of the Lou Lim Ioc Garden in Macau. Throughout EXPO 98 visitors to the Macau Pavilion will be entertained by some fifty performers from Macau.

#### St. John the Baptist or City Day (June 24)

June 24 is the Feast of St. John the Baptist, a very important day in the Macau calendar. It marks the anniversary of the attempted invasion by the Dutch in 1622. During the fighting that ensued a cannon-shot fired from Monte Fort hit the Dutch gunpowder store and the resulting explosions changed the tide of the battle and the Portuguese successfully went on to drive the Dutch back to sea. St. John the Baptist has been regarded as the Patron Saint of Macau ever since. We send our warmest regards, best wishes and congratulations to the people of Macau on the occasion of the Feast of St. John the Baptist, Macau's Patron Saint or City Day on June 24, 1998.

"THE GOLDEN NEEDLE: BIOGRAPHY OF FREDERICK STEWART (1836-1889)"

This newly published book by Gillian Bickley, who currently

teaches in the English Department at the Hong Kong Baptist University in Hong Kong, is the biography of Frederick Stewart, who was the first headmaster of the Central School (later Queen's College) which led Hong Kong's English education from 1862 until 1911 when the first university in Hong Kong was established. He also acted as Governor of Hong Kong on a number of occasions. There have been several good reviews already including one by the former British Foreign Secretary, Lord Hurd (formerly Sir Douglas Hurd) as well as one by Father Texeira, S. J. in "Macau Hoje". Any member interested in acquiring a copy of this book (cost HK\$168 plus \$34.00 postage by surface mail) should get in touch with the Editor of this Newsletter.

#### CARMELITE MONASTERY

The Carmelite Sisters in Alberta do not receive any financial assistance from government and depend entirely on donations from the general public. The Monastery has recently been authorised to issue deductible tax receipts in respect of donations received by them. Please send all donations and correspondence to:-

Rev. Mother Teresa  
Carmelite Monastery  
#12 51222 Rge. Road, 270  
Spruce Grove, Alberta  
Canada T7Y 1G7

#### MORE NEWS FROM MACAU

(Source: H.K. Standard)

It has been announced that the Praia Grande Bay avenue opposite the Macau Government Palace has been named "Avenida de Dr. Stanley Ho" in Portuguese after the well known Macau casino mogul. In making the announcement Senhor Jose Luis de Sales Marques, President of the Leal Senado, stated that Dr. Stanley Ho Hung-sun has been given this signal honour for the "great contributions he has made to the economic development and cultural initiatives in Macau"

Meanwhile Dr. Stanley Ho has announced the construction of a giant tower at Praia Grande's bay. The 338.8 metre-tall observation tower would rank eighth in the world in height. It will cost about 800 million patacas to build and there will also be a massive convention and entertainment centre next to the Macau Tower. The new tower provides panoramic views of not only Macau, Taipa, Coloane and the Pearl River Delta, but also across the border into the Mainland, is being viewed as a major tourist attraction in the future.

#### INTERNET ADDICTION

You are an Internet addict when:

1. You refer to going to the Restroom as downloading
2. You step out of your room and suddenly realise that your parents have moved out and you do not have a clue as to when it happened.

3. Your bookmark takes 15 minutes to go from top to bottom.
4. Your nightmares are in HTML and GIFS.
5. You turn off your modem and get this awful empty feeling, almost like you have pulled the plug on a loved one.
6. You start introducing yourself as "Jim at net dot com"
7. Your heart races faster and faster and beats irregularly each time you see a new WWW site address on your TV.
8. You turn on your intercom each time you leave the room so that you can hear if a new e-mail arrives.
9. Your wife drapes a blonde wig over your monitor to remind you of what she looks like.
10. All of you friends have an @ in their names.
11. Your dog has its own web page
12. You cannot call your mother É she doesn't have a modem.
13. When looking at a web page full of someone else's links, you notice that all of them are already highlighted in purple.
14. You check your mail. It says "no new messages" So you check it again.

ANSWERS TO WORLD  
QUIZ ON PAGE 2

1. Memphis 2. Amritsar 3. Chicago
4. London 5. Libya 6. 241 km 7. The Bahamas
8. Bangladesh 9. Ukraine
10. La Paz

HEALTHWATCH

We convey our 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.

OBITUARY

We also offer our sincere condolences and deepest sympathy to family members and relatives of Marcus Rozario who passed away this last month.

Until next month  
Luiz M. Souza, MBE AE  
Editor  
Friday, June 19, 1998

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PORTUGUESE/MACANESE CUISINE

Gaspacho

Fresh Tomato & Bread Soup

Ingredients

- 2 cloves garlic, minced
- 1 tbsp salt
- 1 green pepper, coarsely chopped
- 3 large tomatoes, coarsely chopped
- 1 cucumber, coarsely chopped
- 5 cups water

\_ cup white vinegar  
2 tbsp olive oil  
2 tsp chopped coriander  
pinch black pepper  
4 oz. day-old French/Italian cut into cubes

Method

In large serving bowl mash garlic and salt until paste like. Add green pepper, tomatoes and cucumber and toss, breaking up tomatoes with back of spoon. Add water, vinegar and olive oil, Stir to mix. Sprinkle coriander and black pepper. Place pieces of bread over top, cover and let stand for 20 minutes, or until bread is softened. Taste and adjust seasonings with salt, pepper and vinegar if necessary. Serve immediately.

Makes 6 servings

NOTE: Portuguese gaspacho is reported to have originated with farm workers who would toss this meal together in the fields with only a few ingredients. This is a refreshing soup in the summer months and goes very well with barbecued sardines.

Bacalhau dourado no forno  
Baked Golden Cod & Potato

Ingredients

1 lb salted cod  
1 \_ lbs potatoes  
Vegetable oil for frying  
2 onions, sliced  
1 tbsp pimento paste  
1 cup milk  
4 eggs  
\_ cup fresh bread crumbs  
2 tbsp butter  
Salt to taste

Method

Drain cooked cod; remove bones and skin and coarsely shred. Peel potatoes and cut into thick julienne slices. Fry in vegetable oil in skillet until lightly golden. Drain well on paper towels. Pour off oil, reserving \_ cup in skillet. Cook onions for 4 minutes; add pimento paste and simmer for 1 minute and until well blended. Add milk and bring to boil. In lightly greased baking dish, alternately layer potatoes with fish. Pour milk mixture evenly over top. Whisk eggs and bread crumbs, taste cod and add salt to eggs if necessary and spoon evenly over fish. Dot with butter. Bake uncovered in 375 degrees F for about 20 to 25 minutes or until heated through. Serve immediately. Makes four servings.

Legumes à Portuguesa

Stir-fried Vegetables Portuguese style.

Ingredients

4 cups various vegetables, choosing a contrast in colours and cut into same size pieces for even cooking.  
1 tbsp olive oil

1 clove garlic  
\_ tsp Spanish paprika  
\_ cup chicken stock  
1 tbs Madeira  
Salt & pepper to taste

Method

In large skillet, heat olive oil over medium heat; add garlic and cook for a couple of minutes. Discard garlic and add vegetables and stir-fry for a couple of minutes. Add paprika, salt and pepper. Add stock and Madeira and increase heat to medium high. Cook for 7 or 8 minutes or until vegetables are cooked and sauce reduced. With slotted spoon, remove vegetables to serving plate and drizzle pan juices over vegetables. Makes 4 servings.

Arroz Saboroso

Tasty Rice

Ingredients

2 tbs butter  
1 large onion, finely chopped  
1 large clove of garlic, minced  
1 large carrot, finely chopped  
1 sweet red or green pepper, diced  
3 cups chicken stock or water  
\_ tsp salt  
\_ tsp ground allspice  
dash of piri-piri or tabasco  
1 cup rice

Method

In a large saucepan or Dutch oven, melt butter over medium heat, cook onion, garlic, carrot and sweet pepper, stirring occasionally, for 3 to 5 minutes or until softened. Pour in stock, cover and bring to a boil. Stir in salt, allspice, piri-piri sauce and rice; return to boil. Reduce heat to medium-low, cover and simmer for about 20 minutes; uncover near the end if necessary to evaporate any excess stock. Remove from heat and let stand for 15 minutes or until rice is cooked. Fluff rice with a fork, transfer to a bowl and serve. Makes 4 to 6 servings.

Papo-secos

Crusty Buns

Ingredients

1 tsp granulated sugar  
2 cups lukewarm water  
1 package active dry yeast  
5 cups all-purpose flour  
1 tbs salt  
1 tbs lard

Method

In measuring cup, dissolve sugar in \_ cup of lukewarm water.

Sprinkle in yeast and let stand for 10 minutes

In large bowl, blend flour and salt. Using fingers, rub in lard until well blended. Stir yeast vigorously with fork and stir into flour mixture. Gradually mix in remaining 1 \_ cups lukewarm water to make stiff dough.

Turn dough into lightly floured surface and knead for about 10 minutes or until smooth and elastic.

Gather into ball and place in lightly greased bowl, turning to grease all over. Cover and let rise in draft-free place for 1 \_ hours, or until doubled in bulk.

Punch down dough and divide into eighteen pieces. On a well-floured board, using palm of hand, lightly flatten pieces into 3 inch rounds. Place side of hand down centre of dough; press firmly without separating dough. Fold sides in to centre and pinch ends to form slight points; arrange about 2 inches apart on well-greased baking sheets.

Dust with flour. Cover and allow to rise in draft-free place for 45 minutes, or until doubled in bulk.

Bake one sheet at a time on top rack in 500oF (260o C) for 12 to 15 minutes or until buns are well browned and sound hollow when tapped on bottom. Transfer to wire racks to cool. Makes 18 buns.