

**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)

Editor: Mr. Luiz M. Souza

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**EDITORIAL**

We have been very candid about our views on the proposed Macau Cultural Centre and on the subsidy granted following confirmation of the subsidy in writing by **Dra Gabriela César** of F C D M in her letter dated January 4, 2000. We are most anxious to move ahead in this matter and we have, so to speak, placed our cards on the table. To date we have heard absolutely nothing from Casa de Macau Club. We are concerned that any procrastination on the part of any party will only cause us to lose our momentum and possibly the opportunity to acquire our very own cultural centre at the earliest possible date.

**MACAU CULTURAL CENTRE**

We regret to say that there has been no further developments on this issue. We attach as enclosures (on page 7 and 8) two earlier letters written by Casa de Macau Club dated January 11, 2000 and January 25, 2000 attempting to provide some explanation for their lack of response to our Association's three letters dated December 7, December 17, and January 10, 2000. The new executive from Casa de Macau Club has now been in place since February 12, but as this newsletter goes to the press on March 17, we have still to hear from the Club about their initial reaction to any of the proposals we have initiated and put forward to Macau and copied to them for their information. This apparent procrastination on the Club's part is very disappointing indeed because this project, if it is to go through, must, at this time, be a joint effort by both the Casas in Vancouver. This project must continue to exercise not only the minds of the executives from both Casas but also everyone who is genuinely interested in the establishment of a cultural centre in Vancouver. There is a need to know whether the proposals put forward by our Association are favourable, worthy of further consideration or should be rejected outright. There is also the matter of establishing a joint bank account in order that the subsidy (if considered adequate) may be transferred to Vancouver. We do not believe the latter will present any major problems. We must work together if we are to acquire to cultural centre here in Vancouver.

**CHANGE IN COMPOSITION OF NEW COUNCIL**

Due to the sudden, serious and critical illness of her sister. **Mrs. Filomena (Nena) McSmith, Mrs Natalie Santos**, has tendered her immediate resignation as 2<sup>nd</sup> vice-president. She has decided that she must focus all her resources to look after, and care for her sister, The Association has, of course, accepted her resignation with much regret. We were looking forward to Natalie making her mark with the Association in the coming year. A suitable replacement is being contemplated at this time.

**ANNUAL GENERAL MEETING HELD ON 20 February 2000**

The Annual General Meeting of the Association, held on Sunday, 20 February was attended by just over 100 members and one guest. This was a short meeting to provide more time for the elections. Members present were provided with an updated report on

the question of the Macau Cultural Centre; the social activities which have taken place during the past two months; and the proposed Spring Chinese Dinner planned for 5 March 2000. The Meeting was then handed over to the Chairman of the Nomination and Election Committee and elections took place for the post of Treasurer; the other positions having already been elected by acclamation. **Sérgio Rui de Pina** was re-elected Treasurer by a comfortable margin. (We wish to stress once again that failure to get elected leaves behind no stigma and should not lead to recriminations of any kind. The membership as a whole must close ranks after the elections and throw their wholehearted support behind those who have been democratically elected). The Chairman of the Nomination and Election Committee handed over the meeting back to members of the new Council. A motion was unanimously passed to thank members of the Nomination and Election Committee - **Virgílio Rosário, Laura Cordeiro and Germano Ribeiro** - for their untiring efforts and hard work in conducting a most orderly election. The meeting was then adjourned and members all joined in enjoying the tea prepared by a number of members. Members also registered for the Spring Chinese Dinner on March 5.

### **NEXT MEETING**

The next Association Meeting will take place on Sunday, April 16 at Eaton Community Centre in Metrotown commencing at 2.00 p.m. As parking facilities in Metrotown are sometimes stretched to its limits, members are advised to get there a little earlier in order to find a parking space in the Mall. Easter this year will fall 23 April.

### **Question and Answer**

Why does the date for Easter move around and how was it decided ?

***The matter was resolved at the Council of Nicea in AD325 when it was decided that Easter should be celebrated and observed on the first Sunday after the full moon following the Spring Equinox.***

### **SOCIAL ACTIVITIES**

#### **• Spring Chinese Dinner- March 5**

The Association's Spring Chinese Dinner was held on 5 March at the New Castle Chinese Seafood Restaurant in Richmond. The function was attended by nearly fifty members and friends. There were a number of door prizes as well as a special prize for each of the five tables which were designated " Afogosos" ; " Babasos" ; " Chistosos" ; " Disintoms" ; and " Emados" . Following the dinner members joined in a " karaoke" session and everyone had a wonderful time.

#### **• Potluck Dinner- April 2, 2000**

There will be a surprise potluck dinner prepared by several members headed by Betty Baptista which will be served at the Recreation Room at Centre Point in Richmond on April 2, 2000. Those interested in participating will have to register with Natércia da Roza or Betty Baptista as soon as possible and not later than March 27, 2000. The social gathering will gather shortly after 3.00 p.m. and the dinner will be served about three hours later. Cost is \$5.00 per person and \$7.00 for non-members. Members are advised that if costs for producing these get-to-gathers continue to rise it may well be that the prices may also go up in the near future.

#### **• European Festival - May 13, 2000**

Following on the successful Vancouver European Festival which took place in Granville Island on May 30 last year, another European Festival is scheduled to take place at the Scandinavian Community Centre in Burnaby on May 13, 2000. Our Association has been invited by the Portuguese Consulate to take part. We are likely to provide some support in the Information Booth, Outdoor Parade, Cultural Performance. and Traditional Cuisine aspects of the Festival. Members are invited to support our Association by

turning up for the Festival in which over twenty European countries will be participating. Needless to say our Tuna Band and Dancers will be performing within the time-slots allocated to our Association. Natércia da Roza will be our liaison person and more details will be announced next month.

### **TRADITIONAL PORTUGUESE FOLK DANCING, CULTURE AND COSTUMES**

Through our reliable contacts in Macau we initiated enquiries about traditional Portuguese folk dancing, culture and costumes. Several items have now been donated to us by **Sra Elisa Vilaca** and we are most grateful to her for her generous donation. These items have been made available to us through the help and good services of **Sra Lita de Rosário** and we are most grateful to her in this regard and for her offer to assist us in the future.. The items in question will be most helpful in our continuing efforts to pursue activities of Portuguese/Macanese cultural, educational, and artistic nature.

### **Vancouver Auto Show - March 31-April 9.**

This is not strictly an Association activity but the Vancouver Auto Show will be held at BC Stadium from March 31` to April 9. One will get to see the exciting new millennium line-up of cars from every manufacturer including over 560 cars, light trucks and mini vans. Adults: \$9.50; Seniors/Students (14 and under): \$7.00; children under 6 free. For more information Tel: 214-9964.

### **MEMBERSHIP DUES - YEAR 2000**

The membership duesstructure for the year 2000 are as follows:-

- Members (19 years +)  
\$20.00 per annum
- Spouse of Members  
\$5.00 per annum
- Children (13-18 years of age)  
\$5.00 per annum
- **Overseas Members**  
**\$30.00 per annum**
- **Overseas Spouse of Members**  
**\$5.00 per annum**

Membership dues are payable on January 1 and it is expected that all members will have paid up their dues by March 31. Failure to pay these dues on time may cause a member to be regarded as delinquent and thereby result in the loss of membership privileges. In the event members, who fail to pay their membership dues on time and who are long overdue, also run the risk of having their names dropped from our membership roster.

### **ENTRANCE FEE**

Commencing immediately our Association has introduced an **Entrance Fee** of **\$20.00 per person** on joining our Association but individuals 18 years of age and under, are exempt.

Members are also reminded that once a child becomes a teen at the age of thirteen he or she will be required to pay membership dues at \$5.00 per annum or part thereof. On attaining the age of nineteen, in the last year of their teens, they will be required to join up as a full fledged member of our Association in their own right, pay their full membership dues.

### **MAILING OF NEWSLETTER**

Copies of our newsletters are distributed, free of charge, to overseas members and to a relatively small number of members residing outside the Lower Mainland. Members living within the Lower Mainland are expected to attend our monthly meetings to pick up their

copies. However, if they wish to have a copy sent to them by post, there will be a charge of \$6.00 per annum to defray the cost of postage.

### **NEWS FROM MACAU**

(Source: MTT and others)

#### **New Landmarks**

Two new and important buildings were recently inaugurated in Macau. Portugal's new Consulate in Macau - the country's largest consulate - occupies a stately building constructed in 1938. Many of us knew the building as the San Raphael Hospital and recently as the headquarters of the Monetary and Foreign Exchange Authority. The other new lofty structure stands opposite the Forum and houses the Chinese Foreign Ministry in Macau.

#### **St. Joseph's (São Jose) Church.**

The laying of the foundation stone for St. Joseph's Church took place on an October day in 1746 and recently after nine months of work at a cost of eight million patacas (US\$1 million) the church was restored to its former glory. This is yet another example of the work done by the Cultural Heritage Department of the Macau Cultural Institute over the past few years. Since 1990 well over \$80 million patacas have been spent on restoring Leal Senado square, Rua da Felicidade, 14 Chinese temples, and other privately owned buildings and structures. A number of places of worship have also been restored. These include the hilltop Guia Chapel and St. Dominic's (São Domingos) Church.

#### **Tourism in Macau**

**Mr. Fernando CHUI Sai-on** has been appointed as Secretary for Social Affairs and Culture, the government department responsible for the management and development of tourism in Macau.

Meanwhile, **Eng. João Costa Antunes**, who co-ordinated the Macau Handover, has resumed his position as Macau's Director of Tourism. However he will continue as Director of the Handover Ceremony Co-ordination Office until the end of March to bring that Office to a close. Mr. Antunes remains confident of the future of tourism in Macau as all present indications point to a growth, especially from China itself.

#### **Macau Tower**

Rising fast on the edge of the Nam Van Lakes reclamation area in Macau is a structure that will soon dominate the local skyline. Soaring up 338 metres the Macau Tower will be visible for miles out to sea and will be the 10<sup>th</sup> highest structure in the world. The tower is being financed by the STDM and at the bottom of the structure there will be a conference and entertainment centre.

#### **New Hotels**

**Hotel China**, with 300 guest rooms and suites, is located directly across the road from Macau International Airport and is linked to the terminal building by an air-conditioned bridge. The hotel opened quietly and without fanfare in mid-December and was immediately booked by the Handover Ceremony Co-ordination Office to accommodate guests invited to Macau on December 19, 1999. The hotel operates a Western style restaurant-coffee shop, a Japanese restaurant and a Chinese restaurant.

**Pousada Marina Infante** is the newest hotel to be opened in Macau. This 312-room hotel and casino, the latest investment by STDM, is only the first stage of a huge plan involving private homes and apartments, a marina complex, tennis courts, a golf driving range and an outdoor swimming pool. It is all taking place in the area known as Co Tai, previously a muddy tidal flat, linking the islands of Coloane and Taipa. The hotel and casino complex has been built on reclaimed land and tucked away behind the Macau Jockey Club on Taipa Island.

#### **Forthcoming Events and Activities**

- **Ching Ming - April 4**

Traditional Chinese holiday observed as a public holiday when homage is paid to ancestors.

- **Easter Public Holidays - April 21-23**

- **A-Má Festival - April 27**

Homage is paid to Macau's most popular deity, the Goddess of Seafarers, from whom Macau is said to have derived its name.

- **Labour Day Public Holiday - May 1**

- **Feast of Our Lady of Fatima**

There will be a procession of Our Lady of Fatima on May 13, 2000 from Se Cathedral to Penha Chapel to commemorate the anniversary of the miracles at Fatima in Portugal in 1913.

### **CHANGE OF PARTICULARS**

Members and friends are hereby reminded that they should inform this Association of any changes in their home addresses and other particulars such as telephone numbers. This reminder is also directed to those individuals and institutions who are on our mailing list and in cases where there has been a change in officials of any organisations and/or institutions. Please make it your responsibility to keep us informed of any such changes.

### **FRIENDS ARE LIKE ANGELS**

Our dear friends are like angels  
Who brighten up our days  
In all kinds of wonderful  
Magical ways

***Their thoughtfulness comes***

***As a gift from above***

***And we feel we're surrounded***

***By warm caring love***

Like up-side down rainbows

Their smiles bring the sun

And they fill ho-hum moments

With laughter and fun

***Friends are like angels***

***Without any wings***

***Blessing our lives***

***With the most precious things.***

### **HONG KONG'S TAX BASE**

Over decades of economic boom, some 70 per cent of Hong Kong's 6.5 million people have paid little or no tax at all. However, the regional economic crisis saw a huge slump in economic activity and revenue from traditional source. The Hong Kong S A R is now seriously looking at broadening its tax base to find other stable sources of revenue to fill the territory's coffers. Several options have already been floated such as a departure tax for the thousands of people who cross the border into Mainland China each day for work and pleasure and possibly the introduction of a general sales tax.

### **GOSTOS E SABORES**

#### **Rissois de Camarão - Shrimp Cakes**

(Maria Lourdes Franco and Friend)

#### Filling

300 grams shrimp

1 tbsp. butter or margarine

milk, flour, salt and pepper

nutmeg,  
lemon juice  
1 egg

In a saucepan melt the butter, add a little flour, then the milk to prepare a cream sauce. Add the peeled shrimp and lastly add the egg until mixture is cooked into a thick consistency. Sprinkle nutmeg, salt, and lemon juice. Set aside.

#### Dough

2 cups flour  
1 cup milk  
1 cup water  
1 tbsp. butter  
salt and a little lemon peel

In a pot bring water, milk and lemon peel to a boil. Add the flour and butter. Mix well until the dough is cooked. Remove from pot onto afloured table; work on it gently and leave it to rest for a short time.

Roll the dough (not too thin); place a tablespoon of filling on the dough; fold it over and cut it. Deep the cake in milk and then in some bread crumbs. Deep fry in oil until golden brown. ENJOY

#### **Pasteis de Bacalhau (Cod fish cakes)**

(Maria Lourdes Franco and Friend)

#### Ingredients

2 pieces salted cod (soaked in water)  
5 potatoes (Russet)  
3 eggs  
Chopped onion, and parsley,  
Pepper to taste.

#### Directions

Boil the potatoes and cod separately.  
Mash the potatoes and flaked cod together  
Add the eggs, onion, pepper, and parsley.  
Mix well; then form mixture into small rounded cakes and deep fry them in hot oil. Bom  
Appetite.

#### **Pot Roast**

(Christina Oliveira)

#### Ingredients

4 to 5 lb. chuck beef roast  
5 cloves garlic  
4 tbsp. oil  
1 large onion diced

#### Sauce

1 small can tomato paste  
1 ½ cups water  
4 tbsp soya sauce  
3 tbsp Worcestershire sauce  
1 cup red wine  
5 whole cloves garlic  
1 tbsp cinnamon powder

#### Vegetables

Potatoes, carrots, turnips - cut into wedges

#### Directions

In a large cooking pot, heat the oil., Cook meat and brown well on all sides. Remove the meat.

Fry the onions in the same pot until translucent. Whilst the onions are being fried, make about ten deep cuts into the meat and push half a clove of garlic into each cut. Put meat back into pot and add all the sauce ingredients. Bring to a boil and then simmer for about 1 ½ to 2 hours. When the meat is tender remove from pot and set aside.

Add another cup of water to the sauce. Add the carrot wedges. Cook for about 15 minutes; then add the potatoes and continue cooking until potatoes can be pierced with a fork. Cut the meat into serving chunks or slices and return to pot. Stir gently, let boil for a minute or so. The dish is ready for serving. This rich tasting stew may be served with rice or bread.

Until next month

Luiz M. Souza, MBE AE

President and Editor

March 17, 2000

e-mail: [luiz\\_souza@telus.net](mailto:luiz_souza@telus.net)

web site address: <http://www.casademacau.net/MCA/>

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