

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
VOLUME 11 ISSUE 9 September 2000

EDITORIAL

One has to drill through mud and water to get oil; one has to sift through sand and silt to get gold, one has to chop and hack through stones to get diamonds - so why do so many people feel that the treasure of ideas should come to them with little or no effort?

AUGUST MEETING

Forty-two members attended the monthly meeting on 20 August 2000. This was a good meeting and items discussed included the general department of members; the aftermath of the visit to Lisbon; the preliminary meeting to be held in Macau towards the end of November this year to discuss the Fourth Encontro scheduled for November 2001; the recent developments in connection with the FCDM and staff changes in that organisation; the announcement concerning our Association's Fall Festival when a Fund Raising Fashion Show and Dinner Dance will be held on Saturday, 18 November 2000.

REVISION OF ASSOCIATION BY-LAWS

Members were informed at the monthly meeting on 20 August 1999 that a sub-committee made up of Carlos Cordeiro, Armindo Santos and Helen Xavier and assisted by Telma Wood were actively working on a complete revision of the Association by-laws which needed to be updated. The last piece-meal revision was last carried out in mid 1997 and it is felt that a revision was long overdue. The revised text in draft will be tabled and considered at a special meeting as soon as possible.

ASSOCIATION FALL FESTIVAL

Members are reminded that our first ever Fund Raising Fashion Show and Dinner Dance will take place on Saturday, 18 November 2000 at the St. Francis de Sales School Hall, 6656 Balmoral Street, Burnaby from 6.00 p.m. - 12.30 a.m. Doors will open at 5.30 p.m. and the Fashion Show with guest appearances by a few of our very own members will commence at 6.00 p.m. sharp. Dance Music will be provided by our tuna band "Os Macaenses" and a typical Portuguese dinner will be served with wine followed by a Macanese snack at 11.00 p.m.

Raffle tickets are on sale and the first prize will be a one-night accommodation with complimentary breakfast for two at the **Four Seasons Hotel** in Vancouver. The second prize is a hand-made Afghan donated by Guiomar Costa whilst the third prize is a VCR donated by someone who has chosen to remain anonymous. The printing costs for the dance and raffle tickets have been donated by **Allegra Print and Imaging** of Burnaby.

Tickets are on sale at \$30 for Members, \$35 for non-members and \$10 for children between 5 and 12 years of age. Members and friends are asked to come out and support this fund raising event which will benefit Association projects such as our tuna band and our children's singing group. A copy of a hand-out is attached to this newsletter for your information. For more details please ring Natércia da Rosa at 291-0561 or any other Council member.

NEXT MEETING

The next monthly meeting will take place on Sunday, 15 October 2000 at the Eaton Community Room located in Eaton Centre in Metrotown commencing at 2.00 p.m. SHARP.

SKAGIT VALLEY CASINO TRIP

About 15 Association members travelled to the Skagit Valley Casino on Tuesday, 29 August 2000 to try their luck at the gambling tables. The transportation was free and so was the lunch buffet. Everybody who went enjoyed themselves thoroughly and a few even came home with more money than they started out with. Please contact Sérgio Pina at 303-7557 if you are interested in another outing contemplated for October.

BAR-B-Q

Over twenty Members got together privately for a Bar-B-Q organized by Sérgio Pina and Fina do Rosario on Sunday, 10 September. The food served included salads; Macau beef steaks; barbecued chicken, spare ribs; and sardines. The chefs at this impromptu and unofficial get-together were Sérgio Pina and Fernando Pereira. For desserts everyone enjoyed Portuguese egg tarts and water melon. A few Members even managed to enjoy a game of Mahjong prior to the dinner and a pack of cards after dinner. Everyone enjoyed a most pleasant social evening. A big thank you to the organizers and to all those individuals who assisted in any way to make the event a success. .

ASSOCIATION 2000/2001 SCHOLARSHIP

The guidelines for the Scholarship Grant for 2000/2001 are being announced in the form of a circular .The guidelines and the application form format have both been revised. A copy of the revised guidelines is attached and application forms are available on request. The closing date for applications to be received by the Association will be October 15, 2000 and all applications received by that date will be considered by a sub-committee appointed for that purpose to ensure that applicants conform with and meet the revised guidelines established. Grants to new applicants will take precedence over repeat applicants unless the latter can prove that their need for special consideration for renewed funding. Applicants who have received grants in the last two running years will not be eligible. It is anticipated that the names of successful applicants will be announced at our Association meeting on 19 November 2000. Grants will NOT be mailed out and successful applicants will be required to personally attend a presentation ceremony within three months of the announcement of the award, failing which the grant will lapse and be null and void. The Scholarship Committee this year will be made up of Betty Baptista, Marina Faria Neves and Valerie Cowan, all of whom have been or are connected with the teaching profession.

NEWS FROM MACAU

Ordination of Chinese Jesuit Priest

Deacon Stephen Chok-Long TONG recently became the first Chinese Jesuit priest to be ordained in Macau in the past fifty years. Father Stephen, thirty-six years old and an engineer by profession, was ordained at Se Cathedral in Macau, in a ceremony presided by His Most Reverend Domingos LAM. The last Jesuit to be ordained priest in Macau was the present Superior of the Society of Jesus in the territory, Father Luis Sequeira, who was ordained on 24 July 1982.

Rosaries Go Missing

Four rosaries disappeared from the Sacred Art Museum located at S. Domingos Church. The four rosaries, one of them dating back to the 19th century, were considered valuable pieces. Investigations by the Macau Judiciary Police are continuing.

Publication: Macau and Luso Chinese Relations

This new publication published by Fundação Oriente, researched and written by Moises Fernandes, seeks to provide some information on the essence of Portuguese-Chinese relations from 1945 to 1995. Our Association is lucky to have received a copy of this publication from Fundação Oriente and anyone interested in reading this interesting insight into Portuguese-Chinese relations during the period in question may borrow this publication from the Association.

Casino Monopoly

It is rumoured that the days of Macau's six-decade old casino monopoly system are numbered. A five-member committee has been gazetted recently and a number of foreign gaming industry experts may be invited to study the situation and present alternative solutions. The present monopoly concession will expire at the end of next year and may be replaced with a regime of

commercial licences perhaps similar to those prevailing in the banking sector. Meanwhile government sources are refusing to comment officially on the fate of the casino monopoly

Macau Office in Beijing

An office of the Macau SAR Government will be set up in Beijing to improve the existing ties between the Central and SAR governments. It is expected to be officially inaugurated early next year and will be headed by WANG Zeng Yeng, replaced this week by Heidi Ho as President of Macau's Cultural Institute.

Macau - Guangdong Ties

The Macau SAR and China's Guangdong Province have jointly vowed to further strengthen co-operation in the areas of infrastructure development, trade and tourism. Macau's Chief Executive, Edmund Ho Hau-wah met Lu Ruihua, head of the People's Provincial Government, and the chief of the Chinese Communist Party in Guangdong, Li Changchun in the course of a recent twelve-hour trip to Guangdong.

Macau Official in Beijing

Vice premier Qian Qichen recently met Florinda Rosa Silva Chan, Secretary of the Department of Administration and Justice of the Macau SAR Government in Beijing. Qian spoke highly of the achievements of the Macau SAR government headed by Chief executive Edmund Ho Hau-wah in the past six months since its establishment. Qian stated that the central government will earnestly implement the "one country, two systems" principle and the Macau Basic law

The Macau Tower

The 338-metre structure is scheduled for completion in time for the celebrations marking the first anniversary of Macau becoming a special administrative region of China when residents and visitors to Macau will enjoy breath-taking views from a remarkable new addition to the skyline - the Macau Tower. The Macau Tower is designed and engineered by CCMBeca Ltd, a New Zealand company which also designed the Auckland Sky Tower. The total cost of the tower and entertainment complex is estimated at US\$125 million and is being financed by STDM, the company which runs Macau's casinos as well as a number of hotels and the TurboJet ferry service. The tower shaft tapers, from 16 metres wide at the base to 12 metres at the top. end is built to withstand winds of over 400 km/hour.

FORTHCOMING EVENTS IN MACAU.

International Fireworks Contest

Teams from around the world will compete and show their skill in this annual spectacular event which will take place on 9, 12, 16 and 23 September and on 1 October. The countries participating include the Philippines, Australia, Germany, Japan, Thailand, Portugal, the United Kingdom, Taiwan, China and Switzerland.

Mid-Autumn (Moon) Festival

This is an important festival celebrated in Macau this year on 12 September and the day following is a public holiday in Macau.

China's National Day

1 and 2 October will be observed as public holidays in Macau.

Chung Yeung Festival

This traditional Chinese festival will be observed on 6 October as a public holiday.

International Music Festival

Mr. Warren Mok, a famed operatic tenor, has been appointed Artistic Director of this year's International Music Festival in Macau. The program is very wide ranged and will include the greatest of tragic operas, "Otello"; jazz concerts; traditional Chinese music; Spanish flamenco ballet; a Tchaikovsky ballet; a Beethoven concert; the "Sleeping Beauty" ballet; and many other artistic and cultural events and performances. The Festival runs from 7 through to 21 October with events and performances taking place at the Macau Cultural Centre, the Forum, the Lou Lim loc Park, and San Domingos Church. The Festival is, as in the past, government supported and the budget this year is 30 million patacas (US\$3.75 million), of which about 70% will go to the performers and production costs.

OBITUARY

Teresinha Rodrigues, sister to our member. Norma Castilho, passed away in Oregon on 14 September 2000 after a long illness. On behalf of our Association we offer our deepest sympathy and sincere condolences to the family, the next of kin and relatives.

GOSTOS E SABORES

Fried Quail (Codornizes Fritas)

Ingredients

8 quails
1 whole garlic
3 bay leaves
Butter, salt and paprika to taste
White wine

Method

1. Prepare a marinade by cutting up the garlic cloves into small pieces and placing them and the bay leaves in the white wine.
2. Clean and cut up the quails to marinade them for at least three hours.
3. Fry the quails in butter, over a small fire, taking care not to let it burn.
4. Add the remaining marinade and let them stew for a short while.
5. Place the quails on a platter; cover the quails with the sauce; and serve.

Roast Loin of Pork

(Lombo de Porco assado)

Ingredients

1.5 kg loin of pork
125g lard or oil
3 soupspoons red pepper pulp
1 glass white wine
3 cloves garlic
salt and pepper to taste

Method

1. blend red peppers, salt, pepper and garlic into a pulp.
2. rub the loin of pork thoroughly with the pulp.
3. marinade for a couple of hours
4. place the loin of pork on a roasting dish or pan
5. add some lard or oil and pour the wine all over the loin of pork.
6. Bake in a medium-hot oven until tender.

Until next month,

Luiz M Souza

Editor

Thursday, 14 September 2000

e-mail: Luiz_Souza@telus.net
