

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: Beatriz Baptista
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EDITORIAL

This is the first issue of Boletim Macaense published by the new editor, Beatriz Baptista. Some may ask: "Why change?" My answer will be: "All things change, nothing perishes."

It is the new Millennium and our Boletim will have a "New Look". One of the main objectives of this change is to rekindle and encourage the practice of reading and speaking Portuguese among our members. Therefore, in this newsletter and in the future issues there will be articles in Portuguese and also in Patois.

*Let go of the old
Reach out for the new
For the past is cold
And the future is due;
Each year holds memories,
Some happy – some sad,
We must treasure the good,
Let go of the bad,
Make the most of each day,
At work and at play,
For the old year is history,
The future – a mystery.*

SOCIAL ACTIVITIES

Recent Events:

Millennium Baby - Jackie and Nando Pereira are proud grandparent of their first grandchild, Gabrielle, born August 26, 2000.

Belated Birthday Wishes - Tootsie Pacheco, parabéns on September 17, 2000.

Forthcoming Events:

Birthdays –“Many Happy Returns”

November 5, 2000 – Hank Killeen

November 9, 2000 - Humberto Pires´
100th Birthday

November 11,2000 – Tony Jorge

Wedding Anniversary:

October 15, 2000 – Rene and Mabel Ozório
November 5, 2000 - Luiz and Delcie
Souza

THANKSGIVING IN CANADA

October 9, 2000 is a public holiday to celebrate Thanksgiving - a feast to give thanks to God for a good harvest. Most families will gather together for dinner. Turkey, cranberry sauce, ham, pumpkin pie and yam are some of the delicacies, which are traditionally served.

Fall Feast 2000 – Saturday, Nov. 18th

Last Call !!!! Some dinner tickets and raffle tickets are still available. Don't miss this opportunity to support your association. A fun-filled evening had been planned for your enjoyment starting with a Fashion Show with fashions modeled by a few of our own members. The renowned caterers Florindo and David Tome will cater dinner. Our own tuna "Os Macaenses" will provide music. Prizes galore will await some lucky winners. Let us not forget that our raffle tickets will be drawn that evening too. For only a \$1.00 a ticket you stand a chance of winning a weekend at the Vancouver Four Seasons Hotel, or a hand made Afghan, or even a VCR. Contact your friends who might like to spend an evening with you at our Fall Fest. For tickets and more information please contact Natércia or Tony da Rosa at 291-0561. You may also contact the following members who are also coordinating the sale of tickets: Betty Baptista, Carlos Cordeiro, Eugénio Cordeiro, Jackie Pereira, Oswald Pereira, Sérgio Pina, Arch Rodrigues, Armindo Santos, Luiz Souza and Cynthia Vieira.

Association Scholarship:

Closing date for scholarship application is 15 October 2000.

Next Meeting:

The next general meeting will be held on Sunday November 19, 2000 at Eaton Center Community Room, commencing at 2.00 pm sharp.

A Nomination and Election Committee to supervise the conduct of the elections will be appointed. Our Annual General meeting will be held on February 18, 2001.

PIADAS

Turistas bêbados em Vancouver

Dois turistas bêbados ficaram até tarde no bar do Hotel Pelican Bay aí no bairro de Granville Island.

Resolveram então passar a noite no hotel, mas o gerente, sonolento, disse:

--- Só temos um quarto vago, com uma cama de solteiro.

--- Não tem importância, nós somos como irmãos respondeu um dos bêbados.

No quarto, apagaram a luz e se deitaram um de costas para o outro.

No meio da noite um deles acordou e chamou o companheiro:

--- João tem uma cara deitado comigo na cama.
--- Engraçado, na minha também tem.
Vou sacudir ele daqui.
--- Eu também.
Os dois se viraram e começaram a brigar, até que um deles caiu no chão.
--- João, o cara me derrubou!
--- E eu derrubei o outro aqui. Pode vir dormir na minha cama.

Dois turistas bêbados, novos em Vancouver, cambaleavam ao longo da linha do caminho de ferro do CPR.

--- É pá! Essa escadaria canadiana não acaba nunca!
--- Isso não é nada. Não percebo como estes pessoas canadianos que são altos tem esse corrimão tão baixinho.

Um jovem motorista, bêbado, estava seguindo no sentido contrário numa rua principal, na aldeia de Whistler no meio das serras de British Columbia, quando a polícia o deteve:

--- Você não viu a seta, rapaz?
--- A seta? Respondeu, incrédulo, o jovem bêbado.
--- Pois eu não vi nem os índios!!!

MACAU NEWS

A New Wharf

A new US\$100 million entertainment complex and theme park planned for Macau's Outer Harbour is seen as a major move towards making Macau a more family-oriented tourist destination.

Music Festival

The curtain goes up this month for Macau International Music Festival. Running from October 7 to 21, it offers everything from operatic melodrama and Chinese traditional music to flamenco, jazz and ballet. Highlights include: an open-air concert of Yellow River Cantata at the Ruins of St. Paul's, the ballet Sleeping Beauty, flamenco from Spain, jazz from Chicago and Verdi's Otello opera.

East Asia Games 2005

Work has begun on an Olympic pool next to the Macau Stadium on Taipa Island. Costing US\$15 million, the project covers an area of 7,200 sq. meters and includes a 50-metre pool and diving pool.

Macau Grand Prix

This year Macau Grand Prix will be held on 18-19 of November.
(website: www.macau.grandprix.gov.mo)

Macau Special Administrative Region Passport

43 countries recognized the SAR Passport. 22 are in Europe and 15 in the Asia-Pacific Region. Macau Government is seeking visa-free entry by holders of SAR into European Union countries. Visa-free entry is allowed in Malaysia, Singapore, the Philippines and South Korea.

Macau Trade and Investment Fair

The 5th Macau Trade and Investment Fair will be held from October 20-24 at Macau Landmark. This year's event aims to give all participants an insight into the enclave's new investment environment. With 200 booths in four exhibition areas, the fair reinforces Macau's role as a trade link between the European Union and Portuguese-speaking countries and China.

Legal defence Fund for Rita dos Santos

The fund raising for the legal defense fund for Rita dos Santos, so that justice can be found for her long-term care caused by the tragic traffic accident, exceeded our expectations. Our members rose to the occasion, solidifying our Macaense community spirit, with their generous contribution. The organizers and Vasco dos Santos want to thank all members and friends for their caring gesture. Readers of this newsletter who wish to contribute can still do so via this Association. We like to make available to readers a prayer to Saint Rita in Portuguese. This prayer was said in a recent prayer-meeting for Rita dos Santos.

Fundo Jurídico de Defesa para Rita dos Santos

O agarramento de fundo de defesa para Rita dos Santos, de modo que a justiça pudesse ser servida para o longo encargo devido ao acidente trágico de tráfico, excedeu as nossas esperanças.

Nossos membros ergueram-se à ocasião, reforçaram o espírito da comunidade Macaense e foram-se muitos generosos com as contribuições. Os organizadores e Vasco dos Santos querem agradecer a todos os amigos e membros pela generosa contribuição. Os leitores deste boletim que desejam contribuir ao fundo podem ainda fazer donativos através desta Associação. Gostamos de fazer disponível aos leitores uma oração para Santa Rita em Português. Esta oração foi rezada na recente reunião para Rita dos Santos.

ORAÇÃO A SANTA RITA A SANTA PADROEIRA DE CASOS DIFÍCIL

Santa Padroeira de aqueles que lhe precisão, SANTA RITA, a sua súplica em frente do Nosso Senhor e irresistível. Para a sua profusão em arranjar favores, chamamo-lha "A Advogada de Esperança" e mesmo também "A Advogada de Impossibilidade". Estás tão humilde, tão mortificada, tão paciente, e tão compassionada do amor ao Jesus crucificado que pode obter do Nosso Senhor tudo o que lhe pede.

Portanto, todos podem confiar em si para esperanças e conforto.

Sejas favorável a todos os suplicantes e nos mostra o seu poder com Deus em nome deles.

Seja nobre com os seus favores na Glória de Deus, para a expansão da sua devoção e para a consolação daqueles que ponham fé em si.

Contamos nos seus méritos e poderes com a Sagrada Coração de Jesus e pedimos na sua interferência no recuperação físico e no alívio do espírito que a nossa companheira **RITA VALOMA DOS SANTOS**, está a sofrer.

AMEN

Forget-Me-Not

For those who wish to have news about:

Nena McSmith - she was moved from Richmond General Hospital to George Peason Center at Heather and 57th in Vancouver.

Leonardo (Rios) Remédios – He is in an extended care home at 5681 Ladner Trunk Road, Ladner.

Our thoughts and prayers are with Nena and Rios, hoping that there will be an early resolution to their health problems.

DELÍCIAS E COZINHADOS

Betty's Kitchen will be published monthly. Those who wish to have other old "Macaense" recipes please write to the Editor at 4266, Grange Street #1505, Burnaby, B.C. V5H 1P1 .

RECIPES/RECEITAS

ROAST STUFFED TURKEY (ORIENTAL STYLE)

INGREDIENTS:

- 1 whole turkey (13 lb)
- 2 stalks green onion, crushed
- 2 inches ginger, crushed
- 4 pieces star anise, crushed
- ¼ cup oil, for glazing

Stuffing:

- 1 ½ cup cooked glutinous rice
- 2 pairs Chinese sausage
- 3 tbsp onion, chopped
- 1 stalk green onion, chopped
- 2 stalks fresh coriander, chopped
- 2 tbsp oil
- 1 egg beaten
- ¼ tsp salt
- 1 tbsp light Soya sauce

Marinade:

- 2 tsp five spice powder
- 1 ½ tbsp salt
- 6 tbsp light Soya sauce
- 4 tbsp rice wine
- 2 tbsp ginger juice

Sauce:

½ cup onion, finely chopped
2 cups chicken broth
1 tbsp light Soya sauce
1 tbsp cornstarch
½ tbsp pepper
1 tbsp oil

Method:

Clean and dress turkey. Rub marinade over turkey and inside cavity, leave to marinate for 15 minutes.

In a frying pan, heat 3 tbsp oil, lightly fry chopped onion, and add glutinous rice and chopped Chinese sausage, mix well with salt and Soya sauce.

Remove from heat and mix in beaten egg, green onion and coriander.

Stuff glutinous rice stuffing in the neck pouch of the turkey, sew up to seal.

Before roasting, place crushed green onion, ginger and star anise inside cavity.

Place turkey in a roasting pan,

cover with foil paper and cook in oven at 350 F/230 C/gas mark 8 for approx 3 hrs.

Remove foil, brown turkey evenly for 30 minutes.

Remove to a serving platter.

Prepare sauce:

In frying pan heat 2 tbsp oil, lightly fry chopped onion until tender.

Add in the rest of the sauce ingredients and strained juice from roast turkey, cook until thickens.

Remove to a sauce bowl and serve with roast stuffed turkey.

SARANSURAVEL**INGREDIENTS:**

6 ozs flour (5 ozs flour, 1 oz corn starch)
6 ozs sugar
6 eggs

Method:

Beat yolks well with sugar; fold stiffly beaten egg whites in.

Sift flour into mixture and mix till smooth (no lumps), steam (boil water first) till saransuravel is done.

Coconut topping:

½ lb desiccated coconut
1-cup water
¾ cup sugar
A pinch of salt

Method:

Melt coconut in sugar and water.

Spread this on top of the saransuravel and sprinkle powdered toasted “feijão” on top of this.

PORT WINE KNOX JELLY

(An adaptation of geleia “Pé de Vaca”)

3 envelopes Knox gelatine

4 cups liquid (3 cups water + 1 cup red port wine)

1 lb rock sugar

Method:

Boil rock sugar, when melted add gelatin (previously dissolved).

Remove from heat and add port wine.

CARAMEL CUSTARD/PUDIM DE OVOS

INGREDIENTS:

250gr fresh milk

250gr sugar

Lemon peel

1 cinnamon stick

1 pinch vanilla extract

500gr eggs

Caramel:

500gr sugar

5tbsp water
