

BOLETIM MACAENSE

MACAU CULTURAL ASSOCIATION

A CASA DE MACAU EM VANCOUVER

澳門文化聯誼會



Box 48390 Bentall Centre
595 Burrard Street
Vancouver, B.C. V7X 1A2

February 2003 Fevereiro
<http://www.casademacau.net/MCA>

羊年談羊

十二生肖中和人類生活息息相關的動物，除了牛和馬外，還有羊。羊的皮可製成皮衣、皮鞋和皮革用品。羊的肉可烹調成美味食品——羊腩煲、涮羊肉可讓我們大快朵頤。

那麼讓我們一起來看看生肖屬羊的人的性格是怎樣的吧！

我們知道羊是一種非常有耐性及保守的動物。雖然屬羊的人表面看起來很脆弱，但無論遇到多大艱苦，都擊不倒他們，因為他們擁有堅強的意志。屬羊的人通常舉止適宜，溫文爾雅，對人忠誠，而且喜歡思考和內省。他們內在的適應能力很強，做事鍥而不捨，直到事情成功為止。雖然他們要比別人付出多些努力，方可事業有成，但這也是人生必經階段。世上根本沒有不勞而獲的事哩。

因為屬羊的人性格溫純，對人體貼，所以很容易和別人相處。

屬羊的人對感情很專一。他們會追求一段穩定的婚姻生活，所以無論是男或女都是理想的伴侶。

屬羊的人適宜從事音樂、藝術和創作性工作。



NEXT MEETING: 2 P.M. SUNDAY, MARCH 16, 2003
at Metropolis Centre (formerly Eaton's Centre)

Endangered Speices - Homo Macaense

ENDANGERED SPECIES HOMO MACAENSE

Spotted Owl, Giant Panda, White Rhinoceros, Red Orang, to name a few, are classified as endangered species to which we may include a genus of homo, a species somewhat rare in terms of global representation - "homo macaense", otherwise none other than our very own selves.

To be categorized as endangered may be euphemistic for unlike the case of the cited animals no measure can save "homo macaense" from extinction. Ifs and buts and prayers notwithstanding.

The last surviving member may well be one born in Macau, the youngest who attained legal adulthood and got registered by the Portuguese just prior to December 20 1999, not departing his birth-place, will, about 50 years from now, upon demise mark "homo macaense" as no longer existent.

Where before in the Far East "homo macaense" would pass from generation to generation, in the aftermath of WWII which saw great dispersal, off-spring born in new climes grew up heedless of their heritage, the harbinger of homo macaense's end.

But all is not gloom and doom for die-hards are still about (the ones that actually dispersed from Macau and thereabouts) concerned in maintaining the communal bond of old.

Indeed a number are right here In Vancouver - us, and where bonding continues under the aegis of Macau Cultural Association and from where we look to our presumed-very-last survivor, living where five centuries ago "homo macaense" originated, for a wish of luck and perhaps a wave AS TIME GOES BY.

Contributed by N de P

In Memoriam

Leonardo (Rios) Remedios passed away peacefully on February 7, 2003 after a lengthily illness, at age 87. Rios retired from China Light and Power in Hongkong and immigrated to Canada in the seventies where he settled in Vancouver eventually. He was a long-time member and a strong supporter of the Macau Cultural Association. The MCA and members wish to convey their most sincere condolences and deepest sympathies to the Remedios family.



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ELECTRONIC MAILING LIST

We are trying to keep up with changing times, and have started to provide our Boletim Macaenses by e-mail. For those who wish to be included in our mailing list, please write to carlosco@vcn.bc.ca

Papiaçám di amor

Quim falá mentira,
Dente cai na chám.
lou levantá ira,
Vós ficá chim-chám.

Nhu-nhum olá vós
Ló ficá babado;
Ôlo tenta vós,
Coraçám parado.

Vós quelora andá,
Torcê qui torcê,
Vêlo gaguezá,
Jóvi tremê pê.

lou-sa amôr pá vós
Nom-sã brincadéra;
Coraçám di vós
Sabe sã divera.

Adé

Fifth of a Series...

Melania Cannon's Chronicle of Macau

A Reed in a Tempest

Part I Excerpt 5. Origins: From Haojing to Macau

Despite the relatively small tax charged by the Portuguese in Macau, compared to the relatively high amount charged by the Guangdong authorities (often more than 20,000 taels of silver a year), Macau's merchants devised a powerful way to make money. The currency exchange phenomenon between China and Japan put the Portuguese in a position to make a great profit as a go-between. The Chinese used silver as currency and thus its price in China was quite high, while the Japanese were rich in silver and used gold as currency. The price imbalance of silver in Japan was exploited by the Portuguese traders, who had a near-monopoly on the trade in silver because of the lack of direct trade relations between Japan and China. The silver trade was one link in the Portuguese chain of commerce that extended from Portugal to Goa in India, through the Philippines, into Macau, and then to Japan and back to Portugal.

The role of this Macau-based commerce in the global economy and in the economic development of China and the rest of Asia was a significant one. Chinese and Portuguese historians alike point to the middleman trade practices of the Portuguese in Macau at the end of the sixteenth century as the birth of modern capitalism, as distinct from a bartering system. Certainly the middleman-based international trade, where goods were exchanged for currency in the name of profit, rather than for other goods, created a condition in China that fostered capitalism and stimulated commodity production in the Chinese coastal areas where foreign trade was developing. The flow of silver into China through Macau also facilitated the "Single Whip" (Yitiaobian Fa) tax reform in China in the Wanli period (1573 - 1619), which was much more efficient and convenient than the previous system, and commuted a variety of taxes into a single payment in silver. Fei Chengkang also asserts that the trade in Macau stimulated the Spanish and Portuguese economies, with their colonies in Asia and Latin America, and that the development of capitalism through Macau further stimulated the development of capitalism in Western Europe.

(Excerpt from research materials of Melania Cannon of Vancouver, B.C. Canada. Her research testifies to our unique, colourful and rich history. Excerpts of her body of work were published in prior publications and other excerpts are scheduled for future issues. Editor)

Happy 80th Delcie!

Delcie celebrated her 80th birthday on January 26, 2003 with her entire family, hosting a group of friends to a sumptuous dinner. Pictured (from left to right, front row) Irene Thumb, Luiz, Delcie, Shirley Remedios and Jo Remedios. (from left to right, standing) Marie Yeung, Tony Castilho, Norma Castilho, Teresa Da Roza, Tony Da Roza, Sergio De Pina and Josefina Do Rosario. Delcie and Luiz's family were present in Vancouver to honour this milestone. Luiz (Sunny) and Sally from Hongkong, and Albert, Liz and Evelyn from Vancouver.

Parabèns, Delcie!





DELICIAS E COZINHADOS RECIPES/RECEITAS

Seafood Risotto

Ingredients:

- 12 clams, in shells
- 12 mussels, in shells
- 4 tbsp olive oil
- 1/2 lb mushrooms, sliced
- 1/2 lb skinless, boneless monkfish
- 4 cups fish stock, or 2 cups bottled clam juice mixed with 2 cups water
- 2 tbsp butter
- 1/2 cup minced onion
- 2 cloves garlic, minced
- 2 cups Arborio rice
- 1/2 cups dry white wine
- 1/4 cup Parmesan cheese

Method:

Scrub clams and mussels well, being careful to remove all the grit. Remove beards from the mussels. Place in colander and rinse under cold water. Transfer shellfish to a large pot with 1 cup of water. Cover the pot and bring water to a boil. Simmer about 5 minutes, or until the shells open (large shellfish may take slightly longer). Discard any shells that do not open. Remove meat from shells and strain liquid through a clean dishtowel set in a strainer. Set aside.

Heat 2 tablespoons of oil in a skillet. Add mushrooms. Fry over high heat about 3 minutes. Set aside with seafood. Cut fish in chunks and heat in the same skillet for about 3 minutes. Set aside.

Combine stock with strained liquid from steaming mussels and clams. Simmer on top of stove. Heat butter and remaining oil in large, heavy saucepan. Fry onion and garlic until softened.

Add rice and stir to coat all over. Add wine and stir until it is completely absorbed. Add simmering stock, 1/2 cup at a time, stirring frequently. Wait until the liquid is absorbed before adding another 1/2 cup. Keep stirring and adding liquid for about 24 minutes. The rice should be tender but still firm. Stir in seafood, mushrooms and cheese.

Preparation Time: 1.5 Hours Yield: 4 Servings



Guess Who?

Do you know who she/he is? If you do and be the first with the correct name of our first "Guess Who" mystery person a donation will be made in your name to our Casa's fund. Test your recognition skill. Take up this person's cheeky one-figure dare to the camera, and reveal who's this person. Sorry no hints, but the person is a long-time and popular member of our Casa. So call me with your guess.

Jackie Pereira, 604-277-4713

Social Committee Plans Festivities

The recently formed Social Committee met for the first time on January 29 at Helen Xavier's apartment in Richmond and drew up a list of events for consideration by our Executives. The finalised list for 2003 will then be presented to the members in a future meeting. Members at the first meeting included Linda Achiam, Ana Clara Tellis and Helen Xavier. Absent were Oswald (Ozzie) and Theresa Pereira (they're currently in Goa attending a relative's wedding). We look forward to this year's events and congratulate the social committee for planning them.

Macau Cultural Association is a non-profit organization for the advancement of Macau and Macanese culture, heritage and interest.

Based in Vancouver, Canada, it forms part of the network of Casa's de Macau throughout the world. Other sister organizations are located in Lisbon, Toronto, Rio de Janeiro, São Paulo, San Francisco, Hong Kong and Sidney.

Executive Committee

- President Carlos Cordeiro
- Vice President Sérgio Rui de Pina
- Secretary Josefina do Rosário
- Treasurer Ronal Gill

Boletim Macaense Editor:

Jackie Pereira
Tel: (604) 277-4713

* Please note that while all articles submitted to the Editor reflect the opinions of the authors, they are not necessarily the views of this publication.

Website: <http://www.casademacau.net/MCA>

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