

# Boletim Macaense

Publication of the Macau Cultural Association  
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The Macau Cultural Association is a non-profit organization for the advancement of Macau and Macanese culture, heritage and interest. Based in Vancouver it forms part of the network of Casas de Macau throughout the world. Sister organizations are located in Lisbon, Toronto, Rio de Janeiro, Sao Paulo, San Francisco, Hong Kong and Sydney.

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## November 2004

### EDITORIAL

Many believe that our monthly newsletters must have substance to impart information of interest to readers. Members want their newsletters to be a regular source of information of what's going on, both within the Association itself, in Macau and, where possible, also in the Macanese communities spread around the world.

### OCTOBER MEETING

Twenty-six members attended our monthly meeting on October 17, 2004 and we welcomed **Dra. Beatriz Berta Batalha da Conceicao** from Macau on a short holiday and her daughter **Beatriz** who lives in Vancouver and who will soon become a MCA member. **Agnes & Anil Rodrigues** were the other guests here on a holiday from sunny Spain.

Agnes was connected with the Little Flower Club at King's Park in Kowloon, Hong Kong many moons ago.

**Comendador Gustavo da Roza**, a prominent, supportive and active member of our Association for many years, also put up a most welcome appearance at the meeting. Gustavo practices his profession principally in Vancouver, Hong Kong and in Macau.

Discussions at the meeting centered mainly on the forthcoming trip to Macau for the Encontro later this month. Over sixty MCA members are registered with the Macau authorities for the trip and twenty-six members are already booked to stay at the recently refurbished Hotel Sintra located in the very heart of Macau. Many of our members are

Macau-born and will be staying with relatives and friends.

The main party is scheduled to depart by Eva Airlines on Thursday November 25 from Vancouver at 01.00 hours and fly to Macau via Taipei. This means checking in at the airport by 23.00 hours on Wednesday and the flight is due to arrive in Macau at 10.45 hours on Friday, November 26. The first official function is slated for 18.00 hours on Sunday November 28. A copy of the latest Encontro Program is enclosed with this issue of the newsletter. It is very gratifying to note that so much more information than in the recent past is being passed on to readers for their information.

Towards the end of the meeting Helen Xavier, Chair of the Nomination & Election Committee announced that she had received only four nomination form applications submitted by Sergio Pina (President); Josefina do Rosario (Secretary); Ronald Gill (Treasurer) and Luiz Souza (Vice President). As there are no other candidates they will be duly elected by acclamation.

At the close of the meeting Jackie Pereira announced her immediate resignation as Editor. The Association wishes to thank her for all the services rendered in the past.

### **NEXT MEETING**

The next monthly meeting will be held on Sunday, December 19 at the Meeting Room, Centre Pointe, 8811 Lansdowne Road in Richmond commencing at 14.00 hours. We look forward to a post-mortem of the Encontro "Macau 2004" which will draw to a close on December 5. As most members are now aware, Sergio Rui de Pina, Luiz Souza, Josefina do Rosario, and Ronald Gill

will be elected by acclamation on November 14, 2004 and assume their respective council positions with the Association in the New Year.

### **SOCIALS**

In early October there was a customary social get-together held on Sunday, 3 October 2004. There were four tables of "mahjong" and a number of other individuals who attended as "camp-followers" as well. The over twenty persons present thoroughly enjoyed the excellent Salmon Casserole produced by the Association for dinner. It turned out to be a very successful evening but it is unlikely that any more socials will take place in the coming months, as everyone will be tied up with the trip to Macau in November and with the Christmas festivities. However, we look forward to seeing the revival of these social events in the New Year.

### **SOCIAL TIDBITS**

**Ozzie Pereira**, our Chairman Entertainment Committee, is making slow recovery progress from his recent setback. He has now been moved from VGH to Youville Residence at 2950 Heather at 33<sup>rd</sup> Avenue (right behind Holy Name Church on Cambie), He is in Room 212 at Youville and Theresa & Ozzie will be most happy to see his friends drop by to visit him.

A number of Association members along with over six hundred people attended a Fund Raising Dinner for the B.C. Liberal Party arranged by the Honorable **Patrick WONG**, MLA for Vancouver Kensington at the Floata Seafood Restaurant in Vancouver on Thursday, October 28, 2004. The guest speaker was the Honorable

**John Les**, Minister of Small Business and Economic Development.

### **VISITOR FROM MACAU PASSING THROUGH VANCOUVER**

**Guilherme (Palito) Gracia**, a prominent member of APIM passing through Vancouver on his way back to Macau, stopped over to meet with members of our Executive Council. He was entertained at a luncheon at the "A Taste of Portugal" Restaurant.

### **ENCONTRO "MACAU 2004"**

The Encontro "Macau 2004" will start off with a warm welcome to the wife of the President of the Republic of Portugal, **D. Maria Jose Ritta** and with the reception at APIM's clubhouse on Sunday, November 28 at 18.00 hours. The highlight of the Encontro will be the inauguration of the Macanese Communities Council on November 29. A week-long program of events and activities follows and the Encontro will draw to a close on Sunday, December 5 with a Closing Dinner Party. Meanwhile Club Lusitano, Hong Kong has invited Association members to a "**CHA GORDO**" on Monday, December 6, 2004 commencing at 17.30 hours.

### **RAEM Anniversary**

In two months' time a great many people will be celebrating the 5th Anniversary of the historical change over from Portuguese to Chinese administration. Five years ago, in our newsletter for **December 1999**, we predicted that, after the transfer of power, the people of Macau would work together for the common good and prosperity of the City of the Name of God – **MACAU**. This has come to fruition under the

leadership of **Dr. Edmundo HO Hau Wah**, the Chief Executive of RAEM.

### **GOSTOS E SABORES**

As Christmas is just around the corner it is appropriate to offer our members one of the season's most sought after recipes – **Empada**. This is a traditional Macaense fish pie that is served at Christmas time. There are numerous variations and members are free to play around with the ingredients (i.e. minced pork) and quantities to suit their own taste.

### **EMPADA**

A: Preparation of fish  
1-½ lbs of fillet of fish  
(snapper, turbot, basa or any firm fleshed fish)  
1 large onion thinly sliced  
3-teaspoon coriander powder  
3-teaspoon cumin powder  
1-teaspoon turmeric powder  
salt & pepper to taste.

Cut the fish into fairly small pieces; salt & pepper to taste and marinade for a couple of hours. Then dip the fillets in flour, dust off excess flour and then fry the fish in a little oil until golden brown. Remove fish from frying pan. Using the same oil, fry the onions until they are softened. Now add the coriander, cumin and turmeric powders for a quick fry. Add a little water and cook the fish in the sauce, taking care not to break up the fish. Reduce the water content almost entirely until you obtain a very thick consistency. Allow the fish to cool down. This fish can even be prepared a day earlier.

B: Preparation of Pastry  
The measurements given below for flour and sugar are

straight from a standard measuring cup:-

5 cups all purpose flour  
1-cup self-raising flour  
½ teaspoon turmeric powder  
1-teaspoon salt  
1 ½ cups sugar  
½ packet (1/2 lb.) Lard or Vegetable Shortening  
6 egg yolks  
2 dozen green olives  
11/2 glasses Port wine or sweet Sherry.

In a large mixing bowl thoroughly mix the flour (both), salt, sugar, and turmeric (which will help to give the finished pie a nice golden colour).

In a separate pot melt the lard or shortening and bring it up to boiling point but taking care not to burn the lard or shortening.

Carefully pour the boiling lard or shortening into the flour mixture and mix thoroughly with a wooden spoon. When the mixture has cooled down sufficiently knead the pastry thoroughly, adding the six egg yolks, one at a time and finally the Port wine or Sherry.

Divide the pastry in half. Use one half to fill or form the base of three six/seven inch pie plates. (Aluminum ones will do) Then, fill each of the three plates with fish and about eight green olives strategically placed. Use the other half of the pastry to cover the fish and olives and then close off the pies. Use a tooth pick to pierce holes on the top of the pies.

Bake the empada in a 275/300 degree oven for about thirty minutes or until the empada turns a nice golden colour. Enjoy your Empada ! Incidentally, it is also

possible, using small aluminum tart shells, to make 30-40 **empadinhas**.

We anticipate more mouth-watering Macanese recipes to grace future issues of our newsletters.

### **MACAU NEWS (Macau Travel Talk)**

**Express Link:** For details of the new shuttle bus service in Macau between the airport and the ferry terminal visit:

*<http://www.macau-airport.gov.mo/express.php>*

**New Bridge:** A bridge linking Peninsula Macau and Taipa was first built in 1974 and a second one in 1994. Now a new double-decker suspension bridge will be completed by the end of this year. It will have six lanes on the upper deck and four lanes below. The bridge is the largest public works project since the handover in 1999.

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