

BOLETIM MACAENSE

A Publication of the Macau Cultural Association
(Casa de Macau) of Western Canada
"A Primeira Casa de Macau em Vancouver"
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The Macau Cultural Association ("A Primeira Casa de Macau em Vancouver") is a non-profit organization founded in the autumn of 1989 for the cultivation of Macanese culture, heritage and interest. It is the first such association established here in Vancouver and forms an integral part of the network of "Casas de Macau" established throughout the world. Sister organizations are located in major cities like Lisbon, Toronto, Rio de Janeiro, Sao Paulo, San Francisco, Hong Kong and Sydney.

APRIL 2005

EDITORIAL

We are already well into April 2005 and we have yet to see a factual and concise report on the Encontro "Macau 2004" produced by those responsible in our Association for doing so. As members are fully aware only a limited number of our members were privileged and able to attend the Encontro. However, as fully paid-up members all of us are entitled to see a report of the proceedings that took place in Macau. All of us would like to be informed of details of the many meetings that took place; whom our Council members met at those meetings and what subjects were discussed and finally what agreements and understandings were reached with various organizations and/or other groups. Anything else is less than acceptable. Without such a report a great many of our members will remain totally ignorant of what went on in Macau and it is felt that, as a second best, we will just have to borrow and use the Encontro reports from a few of our sister organizations and present them to our members. Extracts of those reports are attached as Enclosure 1 and 2 to this newsletter.

MARCH 2005 MEETING

Thirty-four members turned up for the monthly meeting on Sunday, 20 March 2005. Discussions centered on the Association's financial affairs, the Association's very successful social gathering on 6 February 2005 and the Chinese New Year Dinner Party also held on Sunday 20 February 2005. The President reported on the signing up of several new members and of plans underway

to re-establish our Association's website which, for no apparent reason, has not been kept up-to-date since last November. Members were informed that the plans so far to celebrate the Fifth Anniversary of RAEM have failed to materialize any definitive response and confirmation from Macau. Meanwhile there is a possibility of a visit to Vancouver in the autumn by a group of members from Casa de Macau in Lisbon and correspondence about this proposed visit is ongoing. At the end of the meeting members present enjoyed a "cha gordo" of sorts with food contributed by a number of members. There was cheese toast, Chile con carne, Pork Curry & Yellow Rice, Fried Rice, Spring Rolls, Cakes, and quite a few other "goodies". Marcus da Roza even stated that the excellent food offered for tea by the Association also went a long way to serve as his supper in the evening.

MEMBERS' CORNER

Both Theresa (Tootsie) & Ray Pacheco were conspicuously absent at the above-mentioned meeting. Some members reported having seen them, earlier in the week, both using walking sticks at one of the shopping malls in town. As members are aware Ray has been a tremendous help at our monthly meetings. Theresa also helps in the tea department. We shall miss them hopefully until they recover from whatever ails them at the present time.

CALENDAR OF EVENTS

Even before the end of 2004 we revived our practice of producing a provisional Calendar of Events for the year 2005. There had been no

such planning in previous years. The Calendar of Events for 2005 has now been updated and we attach as Enclosure 3 to this newsletter an updated Calendar of Events for the remainder of 2005 for information. We hope that members will look ahead to join the activities planned solely for their benefit. Confirmation of these activities will also be announced in our monthly newsletters. Whilst we are on the subject of newsletters you should be made aware that our Association is the only Casa de Macau worldwide that still produces a monthly newsletter to keep members informed of what's happening in our small community.

SOCIAL – APRIL 2005.

Our April social get-to-gather took place at the Centre Pointe Community Room in Richmond on Sunday 3 April 2005. There were five tables for mahjong and a number of camp followers to support the occasion. Tea, coffee and other edibles were available throughout the afternoon. For supper Ann Tellis prepared "Galinha Capidela" whilst Luiz Souza produced a large pot of the ever-popular "Minchi" and also offered a large container of a vegetarian stew of cabbage, onions, and tomatoes and spiced with lots of basil. The food on this occasion was so good that we even ran out of rice!! For dessert we had ice cream laced with fresh strawberries and also "hung tau sa" produced by Maria Rosario, our Association supporter for many years.

FORTHCOMING SOCIALS

"TACHO" DINNER – 7 May

In May we are going to take a "break" from Mahjong BUT **we ARE going to have a special "tacho" evening and social get-to-gather on Saturday 7 May (repeat Saturday 7 May) to be held at the Centre Pointe Community Room at 8811 Lansdowne Road in Richmond commencing at 5.00 p.m.** Attendance will be limited to about 40 people and those who are interested in attending are hereby requested to register with Helen Xavier at 604-279-8824 or with Luiz Souza at 604-435-1819 as soon as possible. Several supportive members, Ana Tellis, Josefina do Rosario and Luiz Souza are going to try their hand at producing a "tacho" for a wonderful dinner for our group of appreciative members.

"NIGHT OUT" - 21 May

We are also planning a "night out" on Saturday 21 May (repeat Saturday 21 May) when our members will converge on **"Four Points By Sheraton Hotel", at 8368 Alexandra Road in Richmond for an evening out with Dinner and Dancing (or just Music) commencing at 7.00 p.m.** The minimum charge is \$20 per person for a set meal and members will have to pay their own expenses. HOWEVER, each fully paid-up member in good standing and who attends the

"night out" will be receive a "cash" rebate of \$10 to help defray the cost of the evening.

MANY HAPPY RETURNS

We wish to take this opportunity to extend our MANY HAPPY RETURNS AND BEST WISHES to those of our members who are celebrating their birthdays in April. We are not fully up-to-date on our birthday list but we do know that they include Patricia Jorge, Donald Gillis, Peter da Silva, Jules Siron and Rosalind (Rusty) Yee. We ask all members to let us know their birthdays in order that we may in future include their names on our monthly newsletters.

NEXT MEETING

The next monthly meeting of the Macau Cultural Association will be held on Sunday, 15 May 2005 at the Metropolis Center in Metrotown, Burnaby commencing at 2.00 p.m. This meeting will be an excellent opportunity for members to attend and to bring up items of interest and concern for possible discussion and deliberation. In this way changes may be introduced that might re-vitalize our Casa.

MEMBERSHIP DUES

A very large percentage of our members have already sent in the 2005 membership renewal forms but we would like to take this opportunity to remind those of you who still have not, to please do so. You may not be able to attend our Association events unless you are a fully paid-up member in good standing and have paid up your dues. In time also failure to re-new your membership may result in your name being deleted from our membership list and from our newsletter mailing list.

A FACELIFT FOR OUR WEBSITE.

Since November 2004 our website has more or less been out of commission. Council members have finally got together to ask a member to take over as our new Webmaster. We hope to have everything off and running within a very short period of time. There had been some complaints in the past that our website was not working properly and we will attempt to sort this problem out.

NEWS ABOUT HONG KONG

(Vancouver Sun – 14 March 2005).

TUNG Chee-hwa, an affable but politically naïve former shipping magnate, was always the wrong man to be put in charge of Hong Kong after the British left in 1997. Even a smidgen of luck might have seen him through two five-year terms as Hong Kong's chief executive, and then on to a respectable retirement.

But from the very beginning of his initial term nothing had gone right for Tung, a fate compounded by his own inability to keep up with

the changes in political temperament in China and in Hong Kong. The sad outcome of all this was Tung's ignominious resignation, ostensibly for health reasons; two years before he was due to retire.

But everyone knows that he was actually fired by Beijing, where there has been waning confidence in Tung's ability and capability to manage the territory of nearly seven million people ever since over one million protesters took to the streets in 2003 demanding for political reform.

Chinese President Hu Jintao signaled last December that the axe was coming when he publicly rebuked Tung when the two men were visiting Macau. With television cameras rolling, Hu told Tung to "*sum up experiences, identify shortcomings, sharpen administrative abilities, and continue to raise the quality of governing*". Confirmation of Tung's political execution finally came a short time later with the announcement that Tung would be appointed one of 25 vice-chairman of the Chinese People's Political Consultative Conference, an advisory body designed to give senior officials a modicum of status in retirement. Donald Tsang, Hong Kong's former finance secretary, is the favorite to be confirmed as the new Chief Executive within four months.

Many Hongkongers who believe in "fung shui" think Tung's first mistake was refusing to move into the old British governor's mansion, a solid, self-confident building with mountains behind and overlooking the waters of the harbor in Hong Kong. Instead Tung chose to remain in his apartment by Wan Chai Gap Road, crammed in by intimidating hills on all sides and without a clear view.

The Asian economic crisis, collapsed home values, rising unemployment, bird flu, the SARS crisis, and Hong Kong's dwindling importance as the commercial doorway to China all conspired to make Tung's task impossible. And then also Hong Kong does not have steady revenue from a vibrant gambling industry to bolster its economy like the case in Macau.

LAS VEGAS ARRIVES IN MACAU

(Vancouver Sun – 26 February 2005)

The young man, smartly dressed in a new button-down shirt and a pair of black trousers, flashes a smile as he rakes in his blackjack winnings. A few minutes and a few hands later, he's lost everything and winces in disgust.

Here at the Casino Lisboa there are no loud whoops accompanying big wins or audible moans following large losses. All we see is just the occasional smile or scowl. That's because gambling in Macau has always been a serious business. It is impossible nowadays not to notice that something big is going on. The sports field across from the Lisboa has already been torn down and construction is underway on a big

casino – one of at least five new gambling establishments scheduled for a 2006 opening. Elsewhere dump truck and bulldozer crews are busy reclaiming hectares of land from the South China Sea for the very same purpose.

With casino money, Macau is going from rags to riches by turning itself into the Las Vegas of Asia. It's a veritable renaissance and in short, it is absolutely a fantastic attraction for visitors to the territory. Macau has fused influences of China and Portugal and now, Las Vegas.

Over the past year, Macau has also been getting a major face-lift in anticipation of an inspection by UNESCO to scrutinize dozens of sites in Macau for inclusion on its list of cultural treasures.

Gambling meanwhile has been Macau's main source of revenue since the 1850s but it's only since Macau's handover to China in 1999 that Macau has started to prosper again.

The territory's newfound prosperity has come under the direction of Canadian-educated banker, Dr. Edmund HO Hau Wah. He earned his business degree at Toronto's York University and was appointed the first chief executive of Macau after the handover in December 1999. Dr. HO was inaugurated in December 2004 for a second term of office amid praises from the Chinese President HU Jintao.

Macau, a sliver of a peninsula is already a fascinating blend of Europe and Asia. The narrow city streets wind up and down hills with faded Portuguese colonial buildings, old churches, crumbling mansions and imposing fortresses, now scattered amongst a maze of modern high rise buildings.

One of Macau's most interesting features is its cuisine, a hybrid offspring of Portuguese and other Asian influences. A host of restaurants serve imported Portuguese wine and seafood alongside traditional Asian noodles and dumplings. Another local specialty is the African chicken grilled with peppers and spices. Macau is undeniably a fascinating blend of Europe and Asia and many casino visitors are likely unaware of the part they are actively playing in Macau's current renaissance.

NOTABLE QUOTES

What one generation perceives as a luxury the next generation sees as a necessity (*Anthony Crosland*)

Champion the right to be yourself, dare to be different and to set your own pattern. Live your own life and follow your own star. (*LIN Yu Tang*)

To prepare for war is one of the most effectual means of preserving peace. (*George Washington in his First Annual Address to Congress*)

NOTABLE QUOTES (CONTINUED)

To the optimist, a fireplace is the centre of warmth and beauty; to a pessimist, it is a source of smoke and ashes. (*Sunshine Magazine*)

GOSTOS E SABORES

(MACAU'S FUSION COOKING)

BACALHAU COZIDO COM COUVES

(Salted Cod Fish with Cabbage)

Ingredients

4 portions of salted codfish, soaked overnight and then drained.

8 potatoes

4 hard-boiled eggs

2 heads of cabbage

1/3-cup olive oil

2 cloves of garlic, sliced

Salt & pepper to taste.

Preparation

Cook the codfish for about 15 to 20 minutes

Separately cook 8 potatoes, 4 eggs, and cabbage leaves.

In another pot, heat the olive oil and when hot, add the garlic. Then add the codfish, potatoes and cabbage. Cook until the fish can easily be broken into pieces. Remove from heat; add salt (remember cod fish is already salty) and pepper to taste. Decorate with slices of hard-boiled eggs and black olives and serve.

PEIXE ASSADO

(Baked Fish with Port Wine).

Ingredients

2 tablespoons olive oil

2 onions, finely chopped

1 clove garlic, crushed

4 large tomatoes, peeled seeded and finely chopped

2 sprigs thyme, finely chopped

1/4 cup (4 fl.ozs) port wine

4 plate-sized snapper or similar fish

salt & pepper to taste

Preparation

Preheat oven to 350 F

Heat the olive oil and sauté onions and garlic until onions are soft.

Add the tomatoes, thyme, port and seasoning

Place the fish in a greased baking dish, pour the sauce over and bake in the pre-heated oven for 30 minutes. Serve the fish masked with the sauce, Serves four persons.

STICKY FINGER WINGS

Ingredients

1 cup (250ml) brown sugar

1/2-cup (125ml) soy sauce

2 tbsp (30ml) ginger root finely chopped.

6 garlic cloves, crushed.

4 lbs.(1.8 kg) chicken wings

Preparation

Combine first four ingredients in a small bowl.

Mix well.

Put chicken wings into a well-greased 9x13 inch pan. Pour brown sugar mixture over the chicken wings. Bake in 350o (175oC) oven for 1 ¼ to 2 hours, stirring occasionally until tender and glazed. Serves 8 as an appetizer.

COZIDO A PORTUGUESA

(Portuguese Boiled Dinner)

Ingredients

2 lbs. Flank steak (quartered)

1 lb. Pork ribs

8 ozs. Pork hock chopped into 1 inch pieces

1 lb. Morcela (blood sausage)

1 lb. chourico

8 ozs. Bacon in one piece

12 cups water

1 tsp salt (approximately)

1/2 tsp whole black peppercorns, crushed

2 large onions, coarsely chopped

2 cloves garlic, coarsely chopped

4 bay leaves

1/2 tsp whole cloves

3 or 4 sweet potatoes, peeled and cut into large cubes

1 turnip, peeled and cut into cubes

2 or 3 carrots, peeled and cut into cubes

1 small cabbage, cut into thick wedges

1 collard green, trimmed and roughly cut up.

Method

Place flank steaks, pork ribs, pork hock, sausages, and bacon into a large stock pot, and cover with water. Bring to a quick boil and remove all scum.

Add salt, peppercorns, onions, garlic, bay leaves, and cloves; reduce heat to medium-low, cover and simmer for about 1 1/2 hours. Remove sausages after about 40 minutes or when cooked and transfer to serving dish and keep warm.

Transfer other meats also to warming dish when cooked. Remove any scum that appear and drain off any fat. Add all the vegetables; add water to cover vegetables, add salt to taste. Cook covered, over medium heat for about 20-30 minutes, or until the vegetables are tender when pierced with a fork. Remove vegetables as they become cooked. Cut meat and vegetables into serving pieces and place on serving dish. Strain broth and pour over meat and vegetables. Makes 6 to 8 servings.

Cozido is a Portuguese and Macanese favorite that is made in generous quantities. It may be compared to the boiled New England dinner. It is traditionally served on special occasions and cozido combines the simmering flavors of smoky bacon and chorico with the sweet cinnamon taste of the morcela sausage. There are, of course, many variations to this traditional dish.

CHOCOLATE POTS

This is what happens to chocolate pudding when it grows up! Make this rich luscious and

CHOCOLATE POTS (continued)

deceptively simple dessert in almost no time at all. The longer it chills, the better the flavor – so whip it together a day or two in advance. Lovely served in a cappuccino or small china cup; it is definitively tasty served in any receptacle!

Ingredients

1 2/3 cups (400ml) whipping cream
10 ½ ozs (300 g) Semi-sweet chocolate, chopped
3 egg yolks, large
2 Tbsp (30ml) Brandy
3 Tbsp (50ml) Butter (no margarine please)
6 Tbsp (100 ml) Whipping cream
a little Cocoa (for dusting)
12 Crispy rolled store bought cookies

Preparation

Heat the whipping cream in a medium saucepan until bubbles form around edge. Remove from heat.

Add chocolate. Whisk until chocolate is melted and mixture is well combined.

Add egg yolks and brandy. Whisk until well combined.

Add butter, 1 tbsp (15ml) at a time, to chocolate mixture, whisking after each addition until well combined. Makes about 3 cups (750 ml). Divide chocolate mixture into 6 small cups or ramekins. Cover. Chill at least 8 hours or overnight. Beat whipping cream until soft peaks form. To serve, place dollop of whipped cream on each Chocolate pot. Dust with cocoa. Add two cookies. Serves 6

TIPS FOR A HAPPY MARRIAGE (BY RED SKELTON)

1. Two times a week, we go to a nice restaurant, have a little beverage, good food and companionship. She goes on Tuesdays, and I go on Fridays.
2. We sleep in separate beds. Hers is in California and mine is in Texas.
3. I take my wife everywhere but the problem is that she keeps finding her way back.
4. We always hold hands. If I let go she out like a shot shopping.
5. I asked my wife where she wanted to go for our anniversary. "Somewhere I haven't been in a long time" she said. So I suggested the kitchen.
6. She has an electric blender, electric toaster, and electric bread maker. She said, "There are too many gadgets and no place to sit down". So I bought her an electric chair.
7. My wife told me recently the car wasn't running well because there was water in the carburetor. I asked where the car was and she replied "in the lake".
8. She got herself a mudpack and looked great for two days. Then the mud fell off.

9. She once ran after the garbage truck, yelling "Am I too late for the garbage?" The driver replied "No, jump in".
10. Always remember: Marriage is the number one cause of divorce.
11. I married Miss Right. I just did not know her first name was Always.
12. I haven't spoken to my wife in 18 months. I don't like to interrupt her.
13. The last fight we had was my fault. My wife asked, "What's on the TV?" My reply was "Dust".

HOW BEST TO REDUCE STRESS (Continued from last month).

1. Get organized so that everything has its place.
2. Get enough rest
3. Eat right.
4. Develop a forgiving attitude (most people are doing the best they can).
5. Listen to a radio or tape whilst driving that can help to improve your quality of life.
6. Every day find time to be alone.
7. Write down your thoughts and inspirations
8. Have a problem? Try to nip it in the bud, and don't procrastinate!!
9. Laugh
10. Laugh some more.
11. Take work seriously but not yourself.
12. Be kind to unkind people. (They probably need it the most).
13. Sit on your ego.
14. Talk less; listen more
15. Slow down
16. Keep reminding yourself that you are not the manager of the universe.

**Until next month,
Luiz Souza
Editor
17 April 2005**