

BOLETIM MACAENSE

A Publication of the Macau Cultural Association
(Casa de Macau) of Western Canada
"A Primeira Casa de Macau em Canada"
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The Macau Cultural Association ("A Primeira Casa de Macau em Canada") 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 Canada 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.

MAY 2005

EDITORIAL

In one of our earlier editorials our President stated that our Association policy will remain the same and we would strive to continue and maintain that consistent policy to the best of our ability. We have endeavored to encourage our members to participate and contribute more actively in the planning of our activities. We have finally moved in the direction of cautiously attempting to loosen our Association purse strings for the benefit of our members. We need the help and co-operation of our membership if we are to achieve this goal.

APRIL MEETING

Over thirty members turned up for the meeting on 17 April and discussions centered on the Association's financial affairs, the updating of our Calendar of Events for 2005, the planning of several forthcoming social functions including a home cooked "tacho" dinner on 7 May at Centre Pointe in Richmond, and a "night out" Dinner Event at the Four Points Sheraton Hotel in Richmond. The latter event will be the first, hopefully of many more, similar events to be partially subsidized by the Association. These "night outs" and possibly other functions, if proven popular, acceptable and supported by our members, may be repeated at regular intervals during the year. Members were also offered a "bus trip" outing on 2 May at a cost of \$16 (lunch on your own). Additional forthcoming events included the possible revival of our Annual Picnic event scheduled for July 1 (Canada Day). Another event broached upon briefly was the celebration of our Association's Sixteenth Anniversary to possibly coincide with the visit of a "Casa de Macau" from abroad to Vancouver. Prior to the above discussions the Minutes of the Meeting held in March were read by the Secretary and approved, as was the financial report as read by our Treasurer.

Following the meeting tea was served when food, provided by a number of supportive members, was in abundance. We are extremely lucky in having members who persistently contribute a variety of victuals for tea at every meeting of our Association.

SOCIAL GATHERING

"TACHO" DINNER - 7 MAY

Over twenty members gathered together at Centre Pointe on Lansdowne Road, Richmond on Saturday, 7 May 2005 in the early evening to enjoy a home-cooked "Tacho" dinner prepared by our Secretary, Josefina do Rosario and Vice President, Luiz Souza. Maria Rosario produced orange cake and Ana Tellis provided Ice Cream for dessert. Sergio de Pina and Luiz Souza also provided taped music throughout the evening. A very good time was had by all present. Photographs taken at this happy gathering are included in this month's newsletter.

ANOTHER SOCIAL GATHERING

"NIGHT OUT" AT 4-POINTS SHERATON HOTEL IN RICHMOND ON 21 MAY 2005.

Over twenty Association members will join together for a “night out” for Dinner and Dance (or just Music) at the Four Points Sheraton Hotel on Alexandra Road in Richmond on Saturday 21 May 2005. This is the very first occasion in recent times when the cost for the evening will be partially subsidized by the Association. If there is sufficient support from members, there may be more such functions/outings in the future.

NEXT MEETING

The next monthly meeting of the Association will be held on Sunday, 19 June 2005 at the Metropolis Center in Metrotown in Burnaby commencing at 2.00 p.m. We will take the opportunity to celebrate Father’s Day and we hope to see you there to join in the celebrations.

MANY HAPPY RETURNS IN MAY

We like to take this opportunity to extend our best wishes and many happy returns to all our members who will be celebrating their birthdays this month. Those included in that category are, to mention the few that we know of, are Carlos Cordeiro, Fatima Cordeiro, Henrietta Basto da Silva, Cecilia Gill, Ruth MAK, Ben Medina, Marlene Pereira, Gil Vasco da Roza, Ivonne da Silva, Angelina Vas, and Telma Wood. We ask all members to let us know their birthdays in order that we may in future include their names in our monthly newsletter.

THE MONTH OF JUNE

The month of June has always had a special meaning for the Macanese communities around the world. First of all, we celebrate Portugal’s National Day, Camoes Day and the Portuguese Communities Day with special ceremonies on 10 June to commemorate this eventful occasion. All this takes on a special meaning this year because, for the first time ever, the month of June has been proclaimed by the Mayor of Vancouver as “Portuguese Heritage Month” in Vancouver. Any event in Greater Vancouver may be used to celebrate Portuguese culture, heritage or anything related to the Portuguese- speaking world.

Then on 24 June, the Macanese communities will also celebrate the feast of St. John the Baptist. Historians will link this feast day on 24 June with the anniversary of the attempted invasion by the Dutch in 1622. During the fighting that ensued a cannon-shot fired from Monte Fort hit the Dutch gunpowder store and the resulting explosions changed the tide of the battle and the Portuguese successfully went on to drive the Dutch back to sea. St. John the Baptist has been looked upon as the Patron Saint of Macau ever since that time.

THE NEW POPE

Source: National Post – 20 April 2005

In the past month we have seen the “passing” of Pope John Paul II and the election of Joseph Cardinal Ratzinger as the 265th Bishop of Rome on the very first full day of the conclave. Ratzinger adopted the name of one of the least-remembered popes of the 20th century and will become known as Pope Benedict XVI. Heads of State, religious leaders and Roman Catholics around the world welcomed his election although there were some liberals who expressed some disappointment, fearing there would be little reform under the new Pontiff. Many of the world’s 1.1 billion Catholics saw the German cardinal, chosen by a committee of his peers, representing continuity after he had served as one of closest aides and guardian of Church doctrine to the late Pope John Paul II for nearly a quarter of a century.

SOME BENEDICTS THROUGH THE AGES

Sources: Wikipedia and Encyclopedia Britannica)

Benedict I – (Pope from 575; died on July 30, 579) Worked to solve the problems of that age – invasion and famine.

Benedict II – Saint – (684- 685) – Patron saint of Europe

Benedict V – (May-June 964 – died on July 4, 965 – Served a month before being deposed.

Benedict VI – (January 973 – July 974)

Chosen with great ceremony and installed as Pope under the protection of Emperor Otto the Great. On the death of the Emperor, Benedict was at the mercy of the powerful Crescenti family. He was imprisoned in June 974 and replaced by antipope Boniface VII, who purportedly on the orders of the Crescentis strangled him.

Benedict VIII – (1012- 1024) Described in the Encyclopedia Britannica as “more of a feudal baron than a pope”, restored papal authority in several regions by force of arms.

Benedict IX – (Held papacy three times: 1032-44; April-May 1045; and 1047-1048; died in 1055, 1065 or 1085). Some historians consider his reign to be the lowest point in the history of the papacy. Nephew of Pope Benedict VIII and Pope John XIX, his father used manipulation and threats to obtain the papal throne. Some claim he was 12 when he was made Pontiff; others that he was 18 to 20 years old. His violent and licentious behavior caused the people and the clergy to rise up and he fled Rome in 1045. He returned in April and expelled his rival, Sylvester III. Benedict then resigned in May, possibly desiring to marry, selling his office to his godfather (who became Pope Gregory VI), some say for more than 640 kilograms of gold. But Benedict regretted the sale and returned to try to reclaim the papacy, as did Sylvester. However, Sylvester was declared a false claimant and imprisoned, Benedict was deposed, and Gregory was charged with simony and replaced by Clement II. When Clement dies in October 1047, Benedict seized the papal throne again but was driven out in July 1048.

Benedict X – (1058-1059; died c. 1073 or 1080) Elected in 1058 amid charges that the vote was rigged. Forced to renounce papacy and died a prisoner in a monastery.

Benedict XI, Blessed. – (1303 - July 7, 1304; beatified in 1736) – After a pontificate of only eight months, Benedict died suddenly at Perugia, possibly by poisoning.

Benedict XIV – (1740-1758) Praised for his intelligence and moderation, he promoted scientific learning.

Benedict XV – One month after the outbreak of World War I, Italy's Giacomo Cardinal della Chiesa became Benedict XV. He was regarded as a "moderate" who sought to ease the animosities between the traditionalists and modernists within the Catholic Church. Before he died of pneumonia at 67 in 1922 he wrote an encyclical pleading for international reconciliation. He also drew up a new Code of Canon Law in 1917. The First World War and its aftermath dominated his papacy as he repeatedly pushed for an armistice.

NEWS FROM HONGKONG

Hong Kong flips for the Triple-O (Vancouver Sun – April 14)

The first overseas limited menu "Triple-O" White Spot restaurant opened in Hong Kong's financial district some 18 months ago and now ranks as the top-selling restaurant amongst the forty-three "Triple-O" locations in B.C., Alberta and Hong Kong. (The Vancouver based chain also operates 60 full-service restaurants in B.C. and Alberta). Another Hong Kong "Triple-O" restaurant opened last month in the city's International Financial Centre in Hong Kong and sales are expected to eclipse the first location within the next few months. The regional franchise holder – the Suen family - expects to open another six locations in Hong Kong and Macau within the next three years. The family is exploring the possibility of opening a new "Triple-O" restaurant in Shanghai while other investors have expressed an interest in moving the White Spot concept to Taiwan and England. News of expanding the "White Spot" brand to more overseas locations comes as the Vancouver-based chain began a new promotional campaign locally that features two renowned Vancouver chefs – Rob Feenie and John Bishop. The campaign includes television commercials, and cross-promotional activities including the sale of Feenie's and Bishop's cookbooks in White Spot restaurants.

Tsang's sister to head China bank operations

Associated Press reported that the London-based bank, Standard Chartered PLC recently named the sister of the new Hong Kong leader, Donald Tsang, as the head of its China operations. Katherine Tsang, who previously oversaw the bank's professional development as group head of the Organizational Learning Department, has an "in-depth understanding of the Hong Kong and mainland China markets".

NEWS ABOUT MACAU

Associated Press also reported that the Shun Tak Holdings Ltd., the property and transportation flagship of Macau gaming tycoon Stanley Ho, has announced a 54 per cent increase in the 2004 net profit. Net profit totaled HK\$503.2 million up from HK\$372.2 million in 2003. But revenue dropped to 3.75 billion from HK\$5.15 billion in 2003. Shun Tak's property interests are focused mainly in Hong Kong.

CORRESPONDENCE

Our Association has received a very interesting letter from a long time member now residing in Saskatoon. We feel that we ought to publish it in part for the information of our members. It reads as follows: -

“I am in receipt of your bulletin and enjoy reading it every time and to see some familiar faces in some photos too and which they all appear to be enjoying events and more.

I'd like to add that I enjoy reading all the news received and often I would know who the folks are but each time I have realized that those I know are fewer and fewer as time goes on.

The recipes are also making my mouth water – I hardly need to cook and do with the little I need at my age, as you can well understand. You know, sometimes by reading the recipes I seem to “feel” the taste on my tongue, whether it is my imagination or not! Then my mind takes me to dreamland! Ha-ha!

I have a sister in Richmond, B.C. as well as two other sisters in Manchester and Tennessee, so there are four of us. We all keep in touch and this is good.

Well, I’m fine here since emigrating from Hong Kong in 1998. I do not travel much but perhaps one day I’ll visit Richmond again. So, keep the bulletins coming and may the Association continue its great work of keeping folks in touch”.

Dear Marsie - Thank you very much for your letter quoted above. You have really made our day! A simple letter like this makes every member of the Committee feel really good. You have also brought me, as Editor, very strong memories of me having lunch almost every day with your late husband, Julio at the Club Lusitano in Hong Kong many years ago. I also recall that, for a time, Julio produced some special meals at lunch for the Club Lusitano. I am grateful to you for reviving those memories.

GOSTOS E SABORES

(Macau's Fusion Cooking

TACHO

One might well state that this particular dish is a very good example of Macau's fusion cooking. What goes into “Tacho”? Nobody seems to know its origin but we will take a wild guess and say that it is a Macanese/Chinese version of another well-known and famous Portuguese favorite “Cozido”. There are similarities between these two dishes and “Tacho” can easily be regarded as an adaptation of the Portuguese “Cozido” but made with Asian ingredients that are readily available in the region.

A good “Tacho” will contain possibly the following ingredients:

Chicken or possibly chicken drumettes
Pig Trotters
Chinese Preserved Sausages
Chinese preserved Belly Pork (Lap yuk)
Chinese preserved Duck
Pork chops or pork spare ribs
Ham Hock
Fried Pork Rind (Pele)
Cabbage (lots of)

Like the Portuguese “Cozido”, “Tacho” is a favorite dish amongst the “Filhos de Macau” that is made in generous quantities. And again, like the “Cozido”, there are a lot of variations to this traditional dish of “Tacho”.

PEIXE A PORTUGUESA (Portuguese Baked Fish)

Ingredients

4 onions, sliced
3 lbs. Fish (halibut or snapper)
1 clove garlic, crushed.
1-cup (8 fluid ounces) dry white wine
1-tablespoon vinegar
2 tomatoes peeled and sliced.
2 bay leaves
4 cooked potatoes, sliced.
3-tablespoon olive oil
Salt & pepper to taste.

Method:

1. Pre-heat oven to 200C (400 F).
2. Place half of the onion slices on the bottom of a buttered ovenproof dish.
3. Place the fish into the dish, sprinkle with salt, pepper, garlic, wine and vinegar.
4. Cover with remaining slices of onion, the tomatoes and bay leaves
5. Arrange the potato slices around the fish. Sprinkle with olive oil and bake in the pre-heated oven for about 40 minutes. Occasionally baste with the cooking juices, Serves 4-5 persons.

NOTABLE QUOTES

All wonders you seek are within yourself (Source: Unknown)

Compassion is the chief law of human existence (Dostoevsky)

Bad Times, Hard Times – This is what people keep saying. But let us live well, and times shall be good. We are the times: Such as we are, such are the times. (St. Augustine)

Do not be afraid to ask dumb questions, they are easier to handle than dumb mistakes. (unknown)

Always do right. This will gratify some people and astonish the rest (Mark Twain)

Life is not easy for any of us. We must have perseverance and above all, confidence in ourselves. We must believe that we are gifted for something, and that this thing, at whatever cost, must be attained. (Marie Curie)

Until next month
Luiz Souza, MBE AE
Editor
15 May 2005.