

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 interests, culture, and heritage. 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.

Our Association website is now located at: www.casademacau.net
This website is currently under heavy re-design and re-construction. Please come back soon

JUNE 2005

EDITORIAL

On taking over as Editor for the second time in November 2004 I stated that our newsletters must have substance to impart information of interest to our members. Six months have now elapsed and I believe that our newsletters currently contain much more information than hitherto fore and this is as it should be.

It gives us great pleasure to see members glued to reading copies of their newsletters at our meetings and we are also starting to receive comments from people as to how they enjoy receiving and reading copies of our newsletters.

Things will get even better once we have sorted out the revision of our website. Our newsletters provide excellent information of what's going on within our Association and elsewhere within our community. We would welcome hearing comments in general from our members and readers.

GALA DINNER DANCE - 18 JULY 2005.

Our Association is holding a gala dinner/dance on Monday 18 July 2005 to commemorate Macau's Five Years as a Special Administrative Region, China. Details of this special commemorative

event are outlined in the special information circular attached to this newsletter. Additional copies of the circular are available on request.

Members who wish to attend this function are required initially to pay (preferably by cheque) \$30 per person payable to the Macau Cultural Association on the understanding that each individual member who attends the gala function will be refunded his/her \$30 individual payment in full. This is a tremendous deal for members.

In making the necessary reservations members will be required to submit collectively a proforma (copy attached at the back of the circular) listing the names of members to be included in one's reservation for a table and enclosing the individual cheques in the amount of \$30 for each member. Only one proforma will be required to be submitted for each table reservation.

MAY MEETING

Over thirty members attended the Association monthly meeting on 16 May 2005 at Metropolis Center in Metrotown in Burnaby. Items brought up for discussion included the following: -

- Forthcoming Latin Summer Festival – *After some persuasion **Carlos Cordeiro** agreed to look after this program as he had done so in the past few years.*
- Research Scholarship Programs
- Public Relations Exercise for 2005
- MCA Website is located at: www.casademacau.net – and our new Webmaster is **Joao Paulo da Batalha Conceicao** at (604) 876-8262.
- Calendar of Social Events for the year are under constant review.
- Visit to Vancouver possibly by a group from Casa de Macau – Lisboa
- 16th Anniversary of the Macau Cultural Association
- Partially subsidized dinner/dance event on 21 May 2005 at 4-Points Sheraton Hotel.
- Visit to Vancouver by group from Macau, on a cruise to Alaska and trip to the Rockies, who were all invited to our dinner/dance function on 21 May 2005.
- Review of our very successful “Tacho Dinner” held on 7 May 2005.
- Social Mahjong event – 5 June 2005 and repeat “Tacho Dinner” on that date.
- “Portuguese Month” in GVRD in June will include Portuguese Heritage Theme.
- Plans for more “partially subsidized” social events.

The Minutes of Previous Meeting and a report on our Association’s financial position were read out by President **Sergio Pina** and Treasurer **Ron Gill** respectively and subsequently approved.

A vote of thanks was approved to thank everyone who volunteered to help and provide victuals for our Association’s “cha gordo” after every monthly and social meeting. Volunteers are an integral part of our Association’s activities. Their unflinching commitment is a constant blessing to the successful operation of our Association.

SOCIAL GATHERINGS

1. **Dinner/Music/Dance – 4-Points Sheraton on Saturday, 21 May 2005.**

This social event was an outstanding success. We had thirty-four Association members who opted to join our group for the Dinner/Dance at the 4-Points Sheraton Hotel, Alexandra Road in Richmond on Saturday, 21 May 2005.

We took the opportunity at the same time to also welcome as our honored guests, eighteen visitors from Macau lead by **Teresa and Artur Santos**, for a sumptuous dinner. Most everyone opted for the set menu consisting of Shrimp Bisque, Thai Salad with Mango and Salmon, a choice of Roast Prime Rib OR Braised Ox-Tail OR Fillet of Fish (Orange Roughy) with Dill Sauce, a warm fresh Apple Torte with Ice Cream for Dessert, and coffee OR tea. A few of us also managed to wash the meal down with a little red or white wine.

Everyone just had a terrific time, enjoying the excellent meal and dancing the night away. **Antonio Carion**, one of our honored Macau guests, even took to the microphone and belted away a song to the delight and cheers of our Macau Cultural Association party of over fifty people. Two Association members, not present for dinner, also sneaked in after dinner to join in the merriment.

The Macau visitors had been on a week’s cruise to Alaska and traveled to the Rockies for another week before returning to Macau at the end of May. For our part we warmly welcomed our guests for the evening and wished them all a happy holiday in Canada and a safe trip back to Macau.

2. Social & Mahjong Session on Sunday 5 June 2005

We reverted back to our regular social and mahjong session on 5 June 2005 at the Centre Pointe Community Room in Lansdowne Road in Richmond. Due to the tremendous success of the “tacho” dinner last month we featured a repeat performance and offered another “tacho” dinner on 5 June in conjunction with the mahjong session. Many of the mahjong players did not participate in the previous “Tacho” meal offered in May because there was no mahjong game on that day.

In any case we had on this occasion 5 mahjong tables going on and thirty people appeared and stayed on for dinner. At the dinner Sergio Pina made a brief announcement regarding a possible dinner/dance to be held in Vancouver to

commemorate Macau's Five Years as a Special Administrative Region. More details of this gala event are set out in the special circular attached to this month's newsletter.

3. General Meeting on 19 June 2005.

We are running a little ahead of events as we report that at our General Meeting to be held on 19 June we will be celebrating **Father's Day (June 19), Portugal's National Day, Camoes Day and Portuguese Communities Day** (all on June 10), **Portuguese Heritage Month** throughout the Lower Mainland during the month of June and yet another celebration very dear to the hearts of the Macaenses - Macau's City Day on the feast day of Saint John the Baptist (24 June). With all these events to be celebrated the general meeting in June will take on a very special meaning for many of us. We also celebrated our own Portuguese Heritage Month observance on the occasion of our mahjong & social meeting on 5 June 2005.

4. Canada Day – 1 July 2005

The Association will revive our long established practice of celebrating Canada Day (this has not been held for several years) on 1 July (weather permitting) with a picnic to be held in Central Park starting at 10.15 a.m. The Association will provide steaks, smoked sausages, chourico and sardines for the BarBQ and pop, other goodies and possibly potato salad and buns etc. Members will be asked to contribute some fruits etc to help celebrate this great national day of ours.

Members who wish to participate are invited to inform Luiz Souza at telephone 604-435-1819 (Helen may be away on holiday) to let him know many will attend the event and the total numbers attending will help us in planning the event. However if there is only lukewarm support for this outing we may be compelled to cancel the event.

OBITUARY

News was received a few days ago of the passing, after a very long illness, of **Julie Isabel da Costa de Senna Fernandes**, at 19.00 hours on 9 June 2005 at the Hong Kong Sanatorium in Hong Kong. At the time of her death she was only 66 years old.

She was born in Shanghai and worked for many years in public relations for

the General Manager (the late Joaquim Morais Alves) of STDM in Macau. A great number of us will, of course, remember Julie in her very prominent role and involvement with the planning and organization of several Encontros held in Macau in recent years.

She leaves behind three sons and a number of grandchildren. We know that a great many people whose lives crossed with Julie's particularly during the past twenty years or so will miss her and will always remember her. To the next-of-kin we offer our sincere condolences and deepest sympathy. May she rest in peace.

CLUB LUSITANO - A HOME SHARED BY HONG KONG'S PORTUGUESE COMMUNITY

(Article by Teresa Paiva)

Since it was opened on 17 December 1866, the Club Lusitano has kept up very strong links with Macau. This intimate relationship is very much due to the fact that after the British captured Hong Kong in 1841 the first Portuguese to settle there came from Macau.

Several other clubs had already opened for the Portuguese community. There was also the famous Portuguese Library from 1840, currently held by the National Geographic Society in Lisbon – proof that the Portuguese had deeply ingrained habits of reading and congregating long before they actually had any kind of meeting place like the Club Lusitano.

In November 1935, "A *Cumunidade*" newspaper published by the National Propaganda of the Hong Kong Portuguese League in Hong Kong, printed the opinion of some Portuguese towards the same Library:

There is, in this colony, a Portuguese library founded by a group of Portuguese from Macau...that is famed throughout our colonies and even in Portugal for its excellent collection... Following the death of its venerated President, who in life was called Caetano da Cunha, one of the founders of the Library and a true patriot with a Portuguese heart and soul and after the Library became part of the Club Lusitano where it had been housed, a number of co-members of the said Library had their membership withdrawn alleging that due to a decision by the shareholders that from now on only they should use the library, and as a special

privilege the distinguished members of the Club Lusitano... Reliable sources have informed us that days, weeks, months and years pass by without a single book leaving the Library. There are few shareholders and the only readers are lepidopteron insects...

This was the only occasion on which the recently founded Club Lusitano demonstrated an ability to incite rivalry from bodies such as the Hong Kong Portuguese League both due to its activities and to the people who held official and administrative posts in the organization.

In spite of all this, however, it was definitely the need for a club that could impose the stamp of Portuguese identity and Nationalism – the reigning characteristics of most of the Portuguese residing in Hong Kong – that was behind the decision in 1865 to erect a building that would represent the Portuguese Community, a place where they could spend their leisure time together.

A convenient central location was chosen and on 17 December 1866, a date that would always be observed, Club Lusitano, one of the most important clubs in the British colony was opened. The unveiling of the building was regarded as one of the most important occasions for the Portuguese community of Hong Kong.

When Jose Rodrigues Coelho do Amaral suggested that the Club be called Lusitano, when this great Macau governor placed the cement and reverently hammered in the foundation stone of our association's first building, there were emotional tears as he gave his patriotic speech, expressing his desire that this mortar should cement the community physically and morally and work to its benefit. He was surely overcome by prophetic powers for his wishes came true! Fifty years on, these were the words of the president of the Club Lusitano, A. F.B. Silva Netto, in one of his speeches. **(TO BE CONTINUED)**

THE MACAU INTER-UNIVERSITY INSTITUTE
Macau Diaspora Summer School
23-30 July 2005

How much do we know about our family's past and our links to Macau's rich cultural heritage ?

The Macau Inter-University Institute ((IUM), created in 1996 by the Catholic

University of Portugal and the Diocese of Macau, is a private university with an established reputation for academic excellence, serving as a proficient, innovative, and flexible partner to civic, business, and governmental institutions in the region of the Pearl River Delta (www.iium.edu.mo).

In July 2005, IUM will organize the first MACAU DIASPORA SUMMER SCHOOL. This summer course will consist of a two-week program of studies, combining on-line activities, lectures, historical research and a study tour of Macau's cultural and historical itineraries. Designed for the participants (Young and not so young) living in the Diaspora, in Hong Kong, or in Macau. The course is designed to guide a participant along the fascinating journey of discovering one's own ancestry. This summer school will provide participants with the tools necessary to trace their family roots, and to uncover their stories, in this part of China. Students who successfully complete the course will receive a Certificate from IUM. More information is available at www.iium.edu.mo/ContinuingStudies.

Should you have any questions about the Macau Diaspora Summer School, or the university, please do not hesitate to contact the University, at your convenience, by telephone (+853 7964400) or e-mail; (sc-diaspora@iium.edu.mo).

Members who are interested are invited to make their own enquiries about this extremely fascinating Macau Diaspora Summer School.

NEXT GENERAL MEETING

The next meeting of the Association will be held on Sunday, 17 July 2005 at the Metropolis Center in Metro town, Burnaby commencing at 2.00 p.m. There will be a tremendous fever of excitement at this meeting because the gala dinner and dance is scheduled for the very next day on Monday, 18 July 2005.

MEETINGS IN NOVEMBER & DECEMBER 2005.

The location for the Monthly Meetings in November and December 2005 have been moved to Centre Pointe in Richmond because the Metropolis location in Metrotown is not going to be available.

MANY HAPPY RETURNS

We wish to take this opportunity to extend birthday greetings to all our members whose birthday falls in June. They include, amongst others, Desiree Jorge, Micaela Airoso, Ena Roza Pereira Edwards, Luis Gutierrez, Celina LO, Brigida de Pina Medina, Sergio Pina and Helen Xavier. A little bird has whispered in our ears that Sergio has turned 65 and we must say that he is a very youthful and energetic looking senior citizen.

NEWS FROM Hong Kong

Hong Kong's Next Leader (Vancouver Sun – 26 May)

Donald TSANG has begun the final leg of his improbable climb to Hong Kong's top political job recently when he left the government he has served for 38 years to campaign to be the leader of this global business capital.

The flamboyant TSANG, who almost daily wears a bow tie, is the clear favorite to succeed the unpopular TUNG Chee-Hwa, who resigned two months ago citing failing health. A great many believe TUNG was pushed out by China's leaders in Beijing who were fed up with his bumbling and dismal approval ratings,

TSANG, second ranking official in Tung's government, was expected to be a leader who better understands the general public and how to run government. As he officially announced his plans to run in the July 10 election, TSANG stated "I truly share the same aspirations of all Hong Kong people – to see Hong Kong grow and prosper, to see stability in society, to see the Hong Kong people enjoy their lives and all that this great city has to offer".

He (Tsang) will have to be elected by an 800-member election committee dominated by figures loyal to Beijing. Hong Kong people were never allowed to directly elect their leaders under British rule. China continued that tradition after the city returned to Chinese rule in 1997 under a "one country, two systems" formula designed to give Hong Kong a wider degree of autonomy.

In the final days of colonial rule the British Government for his work as a Hong Kong civil servant knighted TSANG. His knighthood and his dedication to the British government displeased powerful pro-Beijing

figures in Hong Kong who still deeply distrusts him. But many also believe Beijing now thinks TSANG is their best option for the moment.

China had tried using the patriotic businessman TUNG who was a political novice and was unable to placate a society that was becoming politicized. Massive rallies have been held in recent years demanding greater democracy and this has unnerved Beijing somewhat.

RESUMPTION OF DIALOGUE WITH FUNDACAO ORIENTE

After a very long dry spell our Association has resumed a dialogue with Fundacao Oriente in Portugal as well as in Macau over a fiscal matter. We now anxiously await the outcome of the re-opening of this dialogue.

GOSTOS E SABORES

Frango a Portuguesa **Braised Chicken with Chourico and Olives.**

Ingredients

¼ cup olive oil
3-½ pound chicken, cut into pieces
1 large onion, chopped
1 tbs minced garlic
1 lb. boiling potatoes, cut into small pieces.
2 large tomatoes, seeded and minced
¼ cup flour
1 tbs yellow curry paste
1 tbs Worcestershire sauce
2 tbs ketchup
3 ½ cups chicken broth
1/3 cup cooked ham
½ lb Portuguese chourico, cut into ¼ inch rounds
½ cup pitted green olives
½ cup canned unsweetened coconut milk

Method

In a kettle heat the olive oil until it is hot but not smoking and brown the chicken in batches, transferring them into a bowl as the chicken pieces turn a nice brown.

To the fat already left in the kettle add the onions, garlic, potatoes and tomatoes and cook the mixture until the potatoes are softened. Stir in the flour and cook the mixture again for about three minutes.

Finally stir in the curry paste, the Worcestershire sauce, ketchup, chicken broth, the ham, the Portuguese chourico,

olives, coconut milk and return the chicken with any juices to the kettle. Bring the whole mixture to a boil and simmer, stirring occasionally, for about thirty minutes or until the chicken is thoroughly cooked. This dish serves about 5-6 people.

Pot Roast with Red Wine & Rosemary Sauce

Served with Greek Potatoes.

If there is such a thing as an elegant pot roast, this is it. The cross-rib is very often overlooked for the pricier roasts but, pound for pound, one will not find more flavor than in this user-friendly cut.

Ingredients

2-¾ lb. cross-rib roast
2 garlic cloves, quartered
1 tbsp cooking oil
1 tbsp cooking oil
1 onions, sliced
2 garlic cloves, crushed
¾ cup red wine
1 cup prepared beef broth
1½ tsp dried rosemary
½ tsp ground pepper
3 tbsp blueberry or blackberry jams

Method

Make eight small slits at regular intervals in roast using sharp knife. Insert garlic quarters into slits.

Heat first amount of cooking oil in a large pot or Dutch oven on medium high. Sear roast for about ten minutes, until browned on all sides. Remove roast from pot.

Heat second amount of cooking oil on same pot on medium high. Add onions and crushed garlic. Sauté for about 5 minutes until onions are softened.

Add next four ingredients. Stir and then add roast and bring to a boil. Reduce heat to low. Cover and simmer for 1 ½ to 1-¾ hours until the roast is tender. Remove roast to a serving plate. Cover with foil. Let stand for 10 to 15 minutes before carving.

Strain the drippings into medium frying pan. Discard solids. Add jam. Heat and stir on medium-high until jam is dissolved. Bring to a boil. Boil, uncovered, for about 10 minutes, stirring occasionally, until sauce is reduced to about ¾ cup. Serve with roast. This recipe serves about 4-5 persons.

Greek Potatoes

Lemony potatoes are a staple in Greek cuisine. They are very versatile and easy to make.

Ingredients

2 large russet potatoes, about ¾ lb. each, peeled and quartered.
½ cup water
2 tbsp Olive oil (for cooking)
2 tbsp freshly squeezed lemon juice.
1 ½ tsp dried whole oregano
½ tsp salt
1/8 tsp ground pepper.
¼ tsp dried whole oregano

Method

Place first 7 ingredients in large bowl. Toss until potatoes are well coated. Arrange potatoes in single layer in ungreased shallow 8"X8" baking pan. Bake uncovered, in 500 F oven for about 40 minutes, stirring occasionally, until liquid has evaporated and the potatoes are baked tender and browned.

Sprinkle second amount of oregano over top. Serves 4.

ASIAN PRAWN BROCHETTE

Ingredients

30 prawn tails (makes 4-5 servings)
1 garlic clove, chopped
1 tsp (5 ml) grated fresh ginger
1 Tbsp (15 ml) teriyaki sauce
1 Tbsp (15 ml) hoisin OR oyster sauce
Juice of 1 lime
2 Tbsp (30 ml) sesame oil
1 Tbsp (15 ml) chopped cilantro for garnish.
Lime wedges for garnish.

Method

Peel the prawn tails and place in a glass or stainless dish. Add garlic, ginger, teriyaki, hoisin OR oyster sauce and lime juice. Toss well together. Cover and refrigerate for about 2 hours.

Just prior to cooking, remove prawns from the marinade. Preheat barbecue or broiler. For each brochette use 2 parallel large wooden skewers. This prevents the prawns from flopping around when you turn them. Skewer the prawns and brush with sesame oil. Barbecue or broil for 5 minutes each side until they turn pink.

To serve garnish with cilantro and wedges of lime. ENJOY.

UNTIL NEXT MONTH

LUIZ SOUZA – EDITOR - 18 June 2005