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BOLETIM MACAENSE

A Publication of the Macau Cultural Association
(Casa de Macau) of Western Canada

“A Casa de Macau PRINCIPAL 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.

Our Association Website is located at www.casademacau.net
Explore our website for information of activities
“Click” into our “Photo” section and view the very many photographs

SPRING CELEBRATION

A reminder to our Members of MCA’s upcoming Hot Pot Dinner to take place on April 2nd, 2008 at **SUN TUNG KEE** Restaurant located on Alexandra Road in Richmond, B.C. The restaurant is conveniently located directly across the street from the Four Points Sheraton in Richmond. There is free parking adjacent to the restaurant or parking on the street (same side as the restaurant) where tickets must be purchased from the ticket vending machines.

Dinner will commence at 7:00 p.m. Space is limited so please register with Helen Xavier and the cost of the dinner is \$25.00 per Member. Cut off date is March 23rd, 2008.





To Our Members that are celebrating their Special Day
In March. MCA wishes them the Best of Health and
A Very Happy Year ahead !

Monica **GUTIERREZ** / Renato **RODRIGUES** / Alfonso **MCSMITH** /
Margarida **PINA** / Gwen **D'SOUZA** / Osman **MADAR** / Dominic **HONG** /
Gilly **MARSHALL** / Nancy **BEAUFORT** / Henrique **LOBO**



SICK BAY...

Louie LEE is "up and about" and even made an appearance at our March Social. Hard to keep that man away from a Mahjong game !

Celina LO and Luiz SOUZA are back at their respective homes recuperating from their falls.....

Manuel (Neco) CORDEIRO is currently at Holy Family (62nd Avenue & Argyle, Vancouver) where he is getting the care he needs and undergoing a series of physiotherapy programs. Keep up the hard work and we shall see you soon at a Mahjong Social !

IN MEMORIAM...

On Thursday, 21st, February 2008....With deep sadness and regret, we announce the passing of Maria Rosa ALVES, at the age of 85, born in Pico, Açores. Maria was the sister of Tony da ROSA and Natércia da ROSA.

On Saturday, 1st, March 2008....Carmen FERRIER (nee Rozario) passed away at the age of 93. She is survived by a sister, Mercia Maxwell, in Australia and many nephews and nieces.

MCA offers condolences to the families and friends of Maria and Carmen.

DATES TO REMEMBER....

- ✓ **APRIL 6, SUNDAY....** Mah Jong Social followed by dinner at 8:00 p.m. For those interested in participating please contact Helen to register.
- ✓ **APRIL 20, SUNDAY.....** MCA General Meeting to take place at Centre Point, Richmond. Meeting will commence at 2:00 p.m. Reminder to those who require a **visitor parking pass** to contact either Helen or Sergio to make arrangements.



ENCONTRO ~ MACAU 2007 TRAVEL SUBSIDY

C.C.M. (Macau) has informed MCA that the travel subsidy funds have been transferred into our account. Cheques have been issued to those participants that met the qualifications as mentioned in our earlier Newsletters as well as discussed in past meetings. For those Members that qualified and attended March's Social...their cheques were handed out in person. For the rest of the qualified Members....your cheques are in the mail.

MACAU FRIENDSHIP ASSOCIATION....

Our Sister Association amongst the Chinese Community in the Lower Mainland, invited some of our Members to attend their Chinese New Year Celebration. This event was the highlight of their calendar. To celebrate the occasion a sumptuous Chinese Banquet was held on the 21st of February, 2008. MCA wants to thank and express our deepest appreciation to Mr. CHAN Cheong-Yip and the Executive Council of their Association for including MCA in their festivities.

ANNOUNCEMENT

At the request of Alexandra Henriques, we are pleased to make the following announcement:

Portuguese Literary Event... "Miguel Torga....poeta, romancista, dramaturgo.."

On Tuesday, 18th March, 2008 at 7:00 p.m.

Venue: UBC Buchanan Tower, 1873 East Mall, 7th Floor Lounge, Vancouver.

***** Free Admission

***** Free Refreshments

Co-sponsored by:

- The Department of French, Hispanic & Italian Studies, U.B.C.

- The Portuguese Benevolent Society

ANNOUNCEMENTS CONTINUED...

Recently, Macau Cultural Association has received information from the Consulate General of Portugal, Vancouver, requesting us to convey the information on the following programs:

1. ***"Vistas de Estudo"***
2. ***"Portugal no Coração" ~ 2008 Program***

Due to extraordinary length of the Program and the related Rules / Regulations, we shall at the present time release the main and basic information on the above mentioned subject.

According to the Ministry of Foreign Affairs of Portugal, applications to participate in the ***"Vistas de Estudo"*** will be accepted on or before 31st, March 2008 at the respective local Consulates.

On the subject / program of the ***"Portugal no Coração"***, the Embassy of Portugal, Ottawa, informs that the Secretary of State for the Portuguese Communities will organize another Program for Portuguese Nationals of over 65 years of age with a view to bring them to Portugal. These Portugal Nationals must be domiciled outside of Europe, and for economical reason, they have not visited Portugal for more than ten years.

The dates established for this Program are: May 20th and October 20th, 2008.

May Edition

- ❖ Reception: between 9th and 11th of May.
- ❖ Program: between 12th and 13th of May.
- ❖ Return to the respective Countries of Residence or departure to the homes of family or friends for extended stays between 24th and 26th of May.

**** Applications to be submitted no later than 21st, March 2008.

October Edition

- ❖ Reception: between 17th and 19th of October.
- ❖ Program: between 20th and 21st of October.
- ❖ Return to the respective Countries of Residence or departure to the homes of family or friends for extended stays between 1st and 3rd of November.

**** Applications to be submitted no later than 30th, June 2008.

In accordance to the Secretary of State for the Portuguese Communities, this Program is limited to a total of forty (40) Seniors.

The Rules and Regulations as well as the Application Forms and Declarations are available in Portuguese only, and they are obtainable from the Executive Council of this Association.



Bolinhos de Bacalhau

Cod and Potato Croquettes

Serves 4

400g bacalhau
4 eggs
parsley
½ glass dry white wine
pepper

5 medium sized potatoes
1 onion
nutmeg
salt
oil

Soak the cod in water overnight and change the water at least three times. Drain the cod and remove the bones, skin and tough parts and cut into fillets. Place a pan over medium heat with the cod fillets covered in cold water. When the water reaches boiling point, remove the fillets and drain them. Wash the potatoes and boil them in salted water. Once they are cooked, peel them while they are still hot and crush with a potato masher or blender. Place the mashed potato into a bowl and mix with the flakes of cod, chopped onion and parsley, a pinch of nutmeg, a pinch of salt and pepper. Pour in the white wine. Add the beaten eggs and put all of the mixture into the blender. Blend until a firm and homogeneous paste has been formed. Make oval croquettes with the paste and fry in plenty of very hot oil.





Rissóis de Camarão

Small Prawn Pasties

For the Batter:

**250g flour
125ml milk
125ml water
1 TBSP butter
2 eggs
rind of half a lemon
breadcrumbs**

For the Filling:

**250ml milk
250g cooked prawns
1 TBSP flour
1 TBSP butter
salt**

Cook the prawns in salted water. Prepare the batter by putting the milk, a few tablespoons of water from the prawns, butter, half a lemon rind and a little salt in a pan. When it starts to boil, remove from the heat, add all the flour and stir. Place over the heat again and leave to cook very slowly, continuously stirring until a ball is formed. Then remove from the heat and leave to cool.

Peel the prawns. Start to prepare the filling by making a not very thick béchamel sauce, melting the butter, adding flour then milk and a little salt. Boil for a couple of minutes, stirring, until it has thickened. Once the béchamel sauce is ready, add the prawns and put the mixture to one side.

Roll out the previously made batter using a rolling pin until it is very thin. Cut out circles using a metal cutter or glass. Place a tablespoon of filling on one half of each circle and fold the batter in half to form pasties. Cover the pasties in egg and breadcrumbs and fry in plenty of hot oil until golden brown.

