

# JUNE 2008

## BOLETIM MACAENSE

A Publication of the Macau Cultural Association  
Of Western Canada

(A Casa de Macau em Vancouver)

#225 – 8833 Odlin Crescent

Richmond, B.C.

CANADA V6X 3Z7

|                             |                                 |                  |
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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](http://www.casademacau.net)

Explore our website for information of activities

“Click” into our “Photo” section and view the very many photographs

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## CLUBHOUSE UPDATE

Work is progressing nicely at the Clubhouse. The contractors are working harmoniously to get all the work completed to city by-law codes. Brand new washrooms (one for gents and one for ladies) are being reconstructed. Followed by the lunchroom where we will be having custom cabinets installed. The flooring people are ready to go as soon as we give them the cue. So work is progressing in a timely manner.

At this stage we can see the Clubhouse taking real shape. And as the work progresses we hope to be able to make use of our new facilities real soon! We will keep our Members updated with the progress.

We would like to remind our Members and Friends to direct all mail correspondence to our new address of #225 – 8833 Odlin Crescent, Richmond B.C. Canada V6X 3Z7.



Happy Birthday to our  
Members who are celebrating  
Their special day in the Month of  
June!

May their special day bring them  
happiness and joy  
Spent with friends and family and  
Be followed by a year of good health  
and  
Great happiness!

Desiree **JORGE** / Micaela **AIROSA** /  
Brigida **MEDINA** / Sergio **PINA** / Celina **LO**  
Helen **XAVIER** / Luiz **GUTIERREZ** / Daniel  
**SHEUNG** / Mathew **REMEDIOS** / Oscar  
**WHITE** / Barbara **VAN** / Rebecca **LEUNG** /  
Tony da **ROSA** / Alexandra **HENRIQUES**

MCA wants to wish a belated birthday to Ruth MAK from  
the month of May.



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# OBITUARIES

Lionel **ROSARIO** passed away on May 18, 2008 in Pittsburgh, California. He is survived by Wife Linda, Mother Maria Luisa **ROSARIO**, Sister Elna (Robert), Brothers Michael and Adrian (Michelle).

Our Member, Maria Rosario has arranged a Memorial Service on Wednesday 18 June 2008 at 7:30 p.m. to be held at St Francis de Sales Church located at 6610 Balmoral Road, Burnaby.

Paul **SETH** passed away on 5 June 2008 in Vancouver, B.C. at age 87 years. He is survived by his Wife Elfrida and Son Philip.

MCA wishes deepest condolences to the families.



# DATES TO REMEMBER

- ✓ **July 6<sup>th</sup>, 2008** Mah jong Social followed by dinner at 8:00 p.m. Mah jong commences at 1:30 p.m. We ask that those who are participating in the games to turn up earlier to help in the set up of the tables / chairs / and cards. Members that are interested in participating for either the mah jong or the dinner to sign up with Helen. Please give her a call and get registered because we need to know the numbers to prepare for the dinner.
- ✓ **July 20<sup>th</sup>, 2008** General Meeting to commence at 2:00 p.m. at Centre Pointe in Richmond. Please remember to have your parking label on your dash if you are planning to park on the premises. Hopefully this will be the last General Meeting to take place at this venue before we will be in our NEW CLUBHOUSE.

# JUNE'S SOCIAL

Was a great success due to Members willing to help out and share the work that goes into making these events both enjoyable to all and successful in every way. A big thank you goes to Cecilia **GILL** for volunteering to cook for the group. She really lightened the work for me since I have been so busy with all the Clubhouse renovations and everything else that goes along with it too. Cecilia made her famous lasagna, roast chicken and Greek salad. Everyone was in the line up for seconds!

For dessert there was a huge surprise! A Birthday Cake was generously donated by Ana **TELLIS** and Patsy **JORGE** to help celebrate the birthdays of our President Sergio **PINA** and our Treasurer and Social Convener Helen **XAVIER**. Their act of generosity was to show their appreciation for all the hard work put in by Sergio and Helen to manage and keep the Macau Cultural Association running from day to day. Without volunteers and Members participation there would be no Association. This Association has survived this many years and will continue to exist and grow based on its' Members participation. We have harmony amongst our Members and this will keep MCA strong and progressing in the future.



**HAPPY FATHER'S DAY**

**TO OUR MEMBERS!**

**WE WISH EVERYONE TO HAVE A GREAT TIME**

**WITH THEIR FAMILIES AND MAKE**

**THIS DAY A MEMORABLE ONE!**



## CALDO VERDE ( PORTUGUESE KALE SOUP )

### Ingredients



- 1/4 cup olive oil 1 large Spanish onion, diced
- 2 garlic cloves, thinly sliced
- 10 ounces chorizo sausage , sliced
- 6 medium potatoes, peeled and diced
- 3 dried piri-piri chillies, crushed
- 8 cups of cold water
- 1 pound kale or spinach, cut into small julienne
- Salt and pepper to taste

### Directions



1. In a large pot, heat the olive oil over medium heat.
2. Add the onions and cook until they are translucent.
3. Add the garlic, half the chorizo, and the chillies and cook for 2 minutes.
4. Add the potatoes, cover everything with water, bring to a boil and lower the heat, simmering until the potatoes are almost done, about 15 minutes.
5. When the soup is cool enough to handle, puree it in a food processor and return to the pot.
6. Add the greens, and bring everything back to a boil.
7. Lower the heat and simmer for 2 minutes. Season with salt and pepper, ladle into bowls and garnish on top with the remaining slices of chorizo.



# PORTUGUESE EGG TARTS

## Ingredients



- (Makes 12 tarts)
- Ingredients A (Crust):
- 1 box of Betty Crocker Pie Crust Mix (Net Wt 11 Oz)
- 3 tablespoons melted butter
- 1/3 cup cold water
- Ingredients B (Filling):
- 4 egg yolks
- 1/3 cup of sugar
- 1/3 cup of heavy whipping cream
- 1/3 cup of milk
- 3 drops of vanilla extract

## Directions



1. Stir the pie crust mix, cold water, and melted butter until pastry forms a ball. On a floured surface, roll the dough and cut it into 12 balls. Set aside.
2. Use an electronic beater to blend Ingredients B. Beat for about 3 minutes and strain the filling through a strainer. Set aside.
3. Preheat oven to 200F. Butter the muffin pan.
4. Flatten the balls into small rounds and fit them well into the muffin pan by pressing firmly on bottom and side (do not over stretch). Fill the pie crust dough with the egg mixture (about 80% full).
5. Bake the Portuguese Egg Tarts at 400F for about 15-20 minutes or until the filling turn brown.

