

AUGUST 2008

BOLETIM MACAENSE

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

MCA'S NEW CLUBHOUSE

With all the trade people winding down with their work and just a few minor details to get completed, MCA still plan to hold the first General Meeting at our new Clubhouse on the 17th August 2008.

A lot of work has gone into the renovations of the premises. There have been many upgrades done to the property so that we meet with the codes and standards. Everything but the “shell” has been totally renovated and upgraded to suit our Club’s needs. MCA has started with everything *brand new* so that our Members can enjoy our Clubhouse for many years to come. In order for our Clubhouse to function for years to come.....MCA requires the help of our Members to pitch in and contribute.



Happy Birthday to Our
Members who are
celebrating their Special Day
in the month of August! *May the
year ahead be one of great Happiness
and the Best in Health and the Best of
Everything that Life
has to offer !*

João Paulo **CONCEIÇÃO** / Gloria da **ROZA** / David **HUNG** / Richard
BROWN / David **LEONG** / Jessie **GUTIERREZ** / Fernanda do
ROSÁRIO

NEW MEMBERS

MCA welcomes our newest Members Brenda and David **HUNG**. Brenda was born, raised and educated in Macau. From there, she went to work in Hong Kong. She then went to Edmonton, Alberta where she met her husband David. After years of living in Edmonton, her job with TD Canada Trust took them to Calgary where they lived for a number of years.

Currently, Brenda Hung is the Branch Manager of TD Canada Trust, Richmond Centre Branch located at Number 3 Road and Westminster Highway. Brenda still considers Macau as her "home" because that is where her parents and other members of the family reside. Fond memories of growing up and regular trips back to Macau to visit with family and friends keeps Brenda in touch with the Macau of today.

A big and warmhearted WELCOME from Macau Cultural Association goes out to Brenda and David **HUNG**.

WELCOME BACK ! goes to our Member Antony José **MA**, jr. who will be returning back to Richmond after a number of years living and working in Macau. We last saw him in Macau participating with MCA in Encontro 2007. We will

catch up with Antony next month and welcome him back in person at our September General Meeting.

AUGUST'S SOCIAL

Was well attended with twenty eight Members present. Our "out of town" Member present this month was Maria Silvia **TRAUTMANN** from Switzerland. Silvia is the sister of Ana **TELLIS**, and we last saw her in Macau during Encontro 2007. Silvia had a chance to catch up with other Members that also attended Encontro 2007. This was a really nice gathering for her to see new and old friends!

This Social was our last one to be held at Centre Pointe in Richmond. After numerous years of social gatherings at Centre Pointe, whether it was for cooking demonstrations, general meetings, mah jong socials, etc. We will be at our New Clubhouse for our September's Mah Jong Social.

Macau Cultural Association would like to give a *HUGE "THANK-YOU"* to our Social Convener Helen **XAVIER** for always arranging the use of Centre Pointe to MCA for holding our various functions. Without Helen's continued help and support, MCA would not have been able to keep up with all the activities presented to Our Members. Without Helen's dedication to MCA we would not have had so many regular functions and gatherings that all MCA Members look forward to. Going forward, with *OUR OWN SEDE*, MCA is working on planning more functions and gatherings for our Members. Since we have our own Clubhouse, and with Members' help, we aim to take Macau Cultural Association to the next level.

DATES TO REMEMBER

- ✓ **September 7, 2008.** Mah Jong Social followed by dinner at 8:00 p.m. to be held at our New Clubhouse. Please sign up with Helen as soon as possible and the cut off date will be the Thursday before. Arrangements have to be made to coordinate the mah jong tables and the numbers of Members attending the dinner.
- ✓ **September 21, 2008.** General Meeting to commence at 2:00 p.m. at our New Clubhouse. Reminder to those people who will be driving and parking their cars. Please park **ONLY** in the spots

that are unmarked or not numbered. Paid parking is available on the street **across** from the Clubhouse. These parking rules are to be observed at all times.

UPDATE FROM OUR MEMBERS

Cynthia **VIEIRA** is busy getting husband Fernando ready and prepared for surgery scheduled tentatively for the end of this month. We would like to wish Fernando a successful surgery and a quick recovery.

Louis **LEE** has undergone a cataract operation. Louis is recuperating nicely and hopefully he will be participating at our next Social to take place at our New Clubhouse. For those who know Louis well...we all know that he is still a great player if only using just one eye for one social !

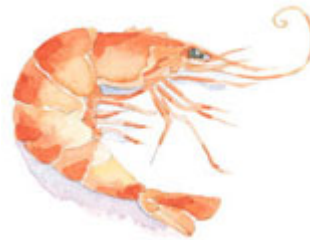
After months of recuperating from his back operation, Neco **CORDEIRO**, has been faithfully attending MCA functions again. There is no better medicine then to get together with friends for a good time of games, conversation and sharing a meal together.



ENCONTRO DA NOVA GERAÇÃO

APIM of Macau is planning a gathering for the YOUTH...the New Generation and decendants of Macanese People to take place in Macau in 2009. So far nothing is definite in terms of the dates and details. As we receive further information from Macau we will keep our Members informed.

MCA will present details and guidelines in future months to come.



GOAN CURRY PRAWNS

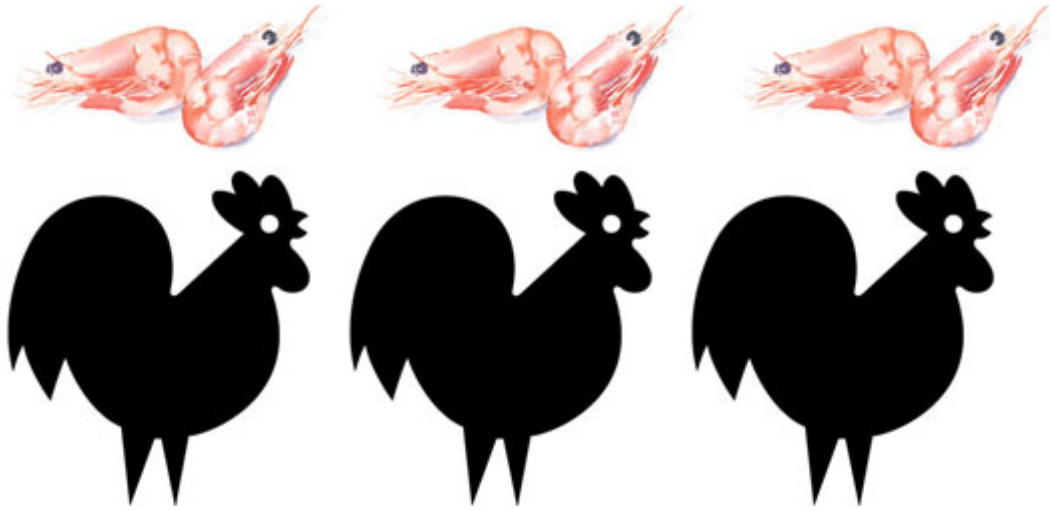
Ingredients

- 2 tablespoons vegetable oil
- 2 small onions, finely sliced
- 2 cloves garlic, crushed
- 1-2 green chilies, deseeded and finely chopped
- 3 tablespoons chopped fresh ginger
- 3 Oxo Spice cubes
- 400 ml / 14 fl oz can coconut milk
- 400 g / 14 oz peeled raw tiger prawns
- 1 tablespoon lime juice
- Small handful coriander leaves, chopped
- Boiled rice to serve
- Mint leaves to garnish

Process

- Heat the oil in a frying pan. Add the onions and cook over a fairly high heat until golden brown, stirring all the time.
- Stir in the garlic, chilies and ginger - cook for 2 minutes
- Crumble in the Oxo cubes and add the coconut milk - simmer for 5 minutes until the sauce has reduced and thickened
- Add the prawns and cook for 3 - 4 minutes until they turn pink
- Stir in the lime juice and coriander - season if needed.

Serves 4 persons.



PORTUGUESE PIRI PIRI CHICKEN

INGREDIENTS

2 tablespoons jalapeno chilies or medium red chilies (if using medium red chilies add extra 1 Birdseye chili for heat), chopped
2 cloves garlic, chopped
¼ cup (50mls) lemon juice
2 tablespoons (45mls) olive oil
¼ cup cider vinegar (50mls)
1 tablespoon paprika
1 x 1.5 kg chicken, butter flied and cut in half
wedges of lime or lemon

METHOD

Place chilies, garlic, lemon juice, olive oil, vinegar and paprika in a food processor, and process until smooth. Coat chicken with half the marinade, reserving the other half for a dipping sauce. (Make sure some gets under the skin). Cover and marinate in the fridge overnight to allow flavors to develop.

Preheat BBQ. Place chicken on grill, bone side down and turn BBQ to medium low to prevent from burning. Turn chicken every 5 minutes basting regularly for 25 - 30 minutes. Or until cooked through. Test with a skewer near the bone, if juice runs out clear chicken is cooked.

Cut into 4 - 6 pieces and serve on a platter with remaining dipping sauce and wedges of lemon or lime.