

# LUSITANO BULLETIN

*The Publication of the  
Lusitano Club of California*



VOLUME 27 ISSUE NO. 4

WINTER 2017



*Lusitano Club of California Annual Christmas Dinner Dance  
San Mateo Elks Lodge - December 9, 2017*

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# President's Message

Um Santo Natal e Feliz Ano Novo, Merry Christmas and a Happy New Year. Hope you all have a blessed, healthy, joyous and prosperous holiday season.

2017 was a very successful year for the Club. We held many events such as our Chinese New Year Party, Casino trip, Clambake, Dinner event at the new Portuguese Restaurant UMA Casa in SF, Portuguese Heritage Night with the SF Giants, Dia de Portugal, LAEF Youth Cultural Summer Camp, Annual Picnic, our first and very own International Macanese Youth Encontro in SF, Russian River Camping/Canoe Trip, Macanese cooking class, Halloween Party, and Christmas party which all have been very successful. All this could not have been possible without the support of all the volunteers and membership participation which I cannot thank you enough from the bottom of my heart. Muito Obrigado.

I would like to thank and acknowledge our Club's officers and directors as only with their hard work and dedication, we were able to provide all these successful events. Thank you also to our Lusitano Bulletin editors, our webmaster, and all our volunteer photographers, and the sponsorship of Fundação Oriente in Portugal in enabling us to provide the Bulletin to our membership every quarter.

I also appreciate all the support from everyone and hope I fulfilled your expectations as your 2017 President. Regretfully my term on the Lusitano Board ends on Feb 10, 2018 and I will need to take a mandatory one-year leave as a director/officer. I, however, look forward to being voted back to the Board in 2019. In the meantime, I will continue to be supportive of the club and will follow up with the interested parties wishing to ascertain their Portuguese Nationality.

We look forward to 2018's events, cultural activities and keeping our Macanese Heritage alive through our Clubs and the Macanese/Portuguese Diaspora. In addition, we will have a trip to Porto, Portugal and Santiago de Compostela, Spain in early October 2018 with Braga Travel. If interested in this trip or if you have any suggestions for future events, please contact us.

Our next event will be our Annual General Meeting and Chinese New Year dinner on February 10, 2018 at the Macau Cultural Center in Fremont. Hope to see you there.

Thank you again for all your support and participation!

Sincerely, Chris daRoza, President



*The Lusitano Board of Directors wishes you and your family a very Merry Christmas and a Happy New Year!*

*L-R: Nuno & Maria Joao da Cruz, Dorothy Oliveira, Jessica Xavier, Maria Roliz, Chris daRoza, Ken Harper, Annie Puska, Kirk Harper, Michael Carion, and Santa Alex Xavier*

## **2018 Membership Dues Reminder**

All membership dues for 2018 are now due regardless when you joined except for new members approved Sept. 1, 2017 and after who are exempt. Please mail your check payable to Lusitano Club c/o Dorothy Oliveira, 3714 Martin Dr, San Mateo, CA 94403.

**Members (ages 19-61) \$20**

**Seniors (ages 62 & over) \$15**

**Youths (ages 12-18) \$10**

**Canada & overseas members \$25**

***Note:** If you have any friends or relatives interested in going to the Macau Encontro in 2019, (should there be one), the individual will have to be an active member in 2018 and 2019 in order to receive any subsidy from Macau. So please make sure they sign up to be a member in 2018. Membership applications may be requested via email to [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com) or downloaded from our Lusitano Club website [www.lusitanousa.org](http://www.lusitanousa.org)*

# 2018 Calendar of Events

## LUSITANO

*\* Tentative dates subject to confirmation*

**Sat, Feb 10:** Annual General Meeting/Chinese New Year Dinner Dance, "MCC", Fremont

**Sat, Mar 10:** Casino Trip to celebrate Portuguese immigrant week (*location to be decided, call for input/details*)

**Mar 15-17:** LAEF Education Conference, Fresno State U.

**Sat, Apr 28 \*:** Annual Clambake, San Mateo Beresford Park

**Tues, Jun 5:** Portuguese Heritage Night SF Giants, AT&T Park (*Please email us for Lusitano group tickets \$35 each in lower box sec.128*)

**Sat, Jun 9:** Dia de Portugal, San Jose (*Booth volunteers needed!*)

**Jun 25-29:** LAEF Youth Cultural Summer Camp, Sacramento State

**Sat, Jul 28 \*:** Annual Picnic, San Mateo Beresford Park

**Aug 10-12:** Russian River Camp/Canoe Trip

**Oct 1-15 \*:** Trip to Porto and Santiago de Compostela

**Sat, Dec 8:** Annual Christmas Party, San Mateo Elks Lodge

## MACAU CULTURAL CENTER

**Sat, Feb 3, 10, 17, 24, Mar 3:** Portuguese Language/Culture Class

**June 23-25:** Dia de Sao Joao/California Macaenses Celebration

**Sun, Oct 14:** Nossa Senhora de Fatima Mass & Lunch

*If you need a ride or can offer a ride to a fellow member to any of these events please let us know. It is very much appreciated.*

## 2018 Lusitano Scholarship Grant

Lusitano offers two \$1000 scholarship grants each year towards a trade school or college tuition for current Lusitano members ages 18 & over. Applications for the school year 2018-2019 are now available. Email [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com) to apply. Deadline is July 31, 2018.

## Lusitano Bulletin Contact Info

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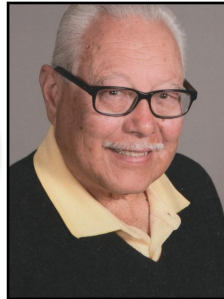
**Phone:** 415-3970767 **Fax:** 415-3970835

**Website:** [www.lusitanousa.org](http://www.lusitanousa.org)

## Macau Memory Project - Call for photos!

Helen Ieong, from the Macau Foundation, has been working on the “Macau Memory Project”, for many years which aims to provide an integrated memory system by establishing a “huge database” about Macau and the Macanese. Ieong has urged the Macanese community to participate in the project by sharing documents, photos, maps and paintings related to life in Macau. Digital copies of old photos taken couple of decades ago (the older the better) whether with family members and friends or, for instance, celebrations or parties of the Casas, such as Festa e Natal, etc. are kindly requested to assist in the above project. Relevant people should be identified in the photos along with the occasion, the year, and the event. A signed declaration can be requested at [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com) to approve your release in sharing your photos for this project.

## Congratulations!



## Congratulations to *Oscar Collaço* Awarded

**2017 SFLBC Men's Bowler *of the Year***

### **Be Green! Go Lusitano e-Bulletin**

If you are not currently on our e-Bulletin list and would like to get your Bulletin a week earlier via email and help us in cutting costs, please contact us at [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com)

**LUSITANO ANNUAL GENERAL MEETING (AGM)  
& ELECTIONS OF DIRECTORS & OFFICERS  
SATURDAY, FEBRUARY 10<sup>TH</sup>, 2018 3:00 PM  
MACAU CULTURAL CENTER**

**109 J St. (corner of Niles Blvd), Fremont, CA 94536**

Our AGM is held once a year where a new Board will be elected for a 1-yr term with a maximum of 5 consecutive terms. Please join us and contribute your ideas. If you are unable to come, please mail in your proxy to be received by Feb. 9th as we need at least 20% of our membership to vote by ballot or proxy at the meeting to elect your new Board regardless of an uncontested slate. Only members as of Sept. 27, 2017 and over age 18 are eligible to vote and will receive a ballot/proxy to vote. If you have not received your form, please contact one of us.

**The nominees for the 2018 Lusitano Board are as follows:**

*Director & President: Jessica Xavier*

*Director & Vice-President: Maria Roliz*

*Director & Secretary: Annie Puska*

*Director & Treasurer: Dorothy Oliveira*

*Directors: Michael Carion, Maria Joao da Cruz,  
Nuno da Cruz, Ken Harper, Kirk Harper & Leonardo Xavier*

**LUSITANO CHINESE NEW YEAR  
DINNER DANCE**

**SATURDAY, FEBRUARY 10<sup>TH</sup>, 2018 5:30-9:30PM  
MACAU CULTURAL CENTER, 109 J St, Fremont**

*Come join us for Dinner & Dancing to the  
Sounds of DJ Colin Dickie as we welcome in*

*The Year of the Dog*

*and our 2018 Board of Directors*



**Members \$15.00/ Non-members \$20.00**

**RSVP to Tila at 415-661-3027 or [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com)  
and mail check payable to Lusitano by February 1st to  
Dorothy Oliveira, 3714 Martin Dr, San Mateo, CA 94403**

# Luso-American Education Foundation

## March 15-17 42nd Conference on Education & Culture, Fresno State University

## June 25-29 Youth Cultural Summer Camp, Sacramento State University

[www.luso-american.org/laef-activities](http://www.luso-american.org/laef-activities)



**PORTUGUESE HERITAGE IN CALIFORNIA:**  
BUILDING THE BRIDGE TO THE FUTURE

42<sup>ND</sup> CONFERENCE ON EDUCATION & CULTURE  
LUSO-AMERICAN EDUCATION FOUNDATION

**MARCH 15, 2018** Portuguese-American Youth Day at California State University, Fresno.

**MARCH 16, 2018** Strategic Plan for the Portuguese-American Community in California at CSU, Fresno & Cultural Evening at Tulare Union High School

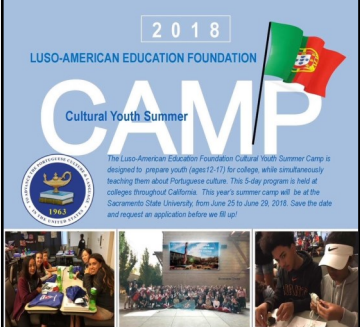
**MARCH 17, 2018** Sessions and Workshops at TUJHS & Banquet, Presentations and Fados at TAAC-Hall

HOSTED BY: LUSO-AMERICAN EDUCATION FOUNDATION, TULARE JOINT UNION HIGH SCHOOL DISTRICT AND FRESNO STATE

Luso-American Education Foundation (LAEF) is having its annual conference on Education and Culture in Fresno/Tulare, focusing on building a strategic plan for the Portuguese-American communities in California. The conference has the theme of building a bridge to the future and will take place on March 15-17. A Youth Program for high school students at Fresno State on March 15<sup>th</sup>, a plenary session and the strategic planning workshops on Friday, a cultural evening that day and the second part of the strategic planning plus an array of workshops that will

entail everything from genealogy to history on Saturday, ending with a banquet Saturday evening.

Luso-American Education Foundation (LAEF) Cultural Youth Summer Camp will take place June 25-29, 2018 at Sacramento State U. This is a great opportunity to learn more about our Portuguese culture with other Portuguese American youth and to experience college life for 5 days. Lusitano will once again sponsor four Lusitano youth ages 12-17 the full camp cost of \$500 to attend this camp based on space availability. Please email us at [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com) by Jan 31, 2018 to register.



2018  
LUSO-AMERICAN EDUCATION FOUNDATION  
**CAMP**  
Cultural Youth Summer

The Luso-American Education Foundation Cultural Youth Summer Camp is designed to prepare youth (ages 12-17) for college, while simultaneously teaching them about Portuguese culture. This 5-day program is held at colleges throughout California. This year's summer camp will be at the Sacramento State University, from June 25 to June 29, 2018. Save the date and request an application before we fill up!

SACRAMENTO STATE      JUNE 25 - 29      6500+ CAMPER

For more information, or to request an application be sent to your home, contact us:  
Phone: 925.828.3861  
Fax: 925.828.6554  
Email: [education@luso-american.org](mailto:education@luso-american.org)  
Facebook: [facebook.com/laef](https://www.facebook.com/laef) | [facebook.com/laef](https://www.facebook.com/laef) | [facebook.com/laef](https://www.facebook.com/laef)  
Website: [luso-american.org/laef](http://luso-american.org/laef)

# Lusitano Halloween Party

by Annie Puska



Unicorns, gypsies, monsters, a human claw machine, super heroes, and more all enjoyed a fun filled Lusitano Halloween party at the Macau Cultural Center on October 28. Both the kids and the adults had fun playing games such as: the costume contest, unwrapping the Saran Wrap Ball of prizes, candy toss, and musical chairs.



A big thank you to Dorothy Oliveira and Maria Joao da Cruz for providing their always delicious cooking.





# Lusitano Cooking Class

by Maria Roliz

On October 28th Lusitano hosted once again our hands on cooking class with Ken Harper and Dorothy Oliveira at the Macau Cultural Center. Participants learned how to make our Macanese traditional Pastelinha, Pãezinhos Recheados, Cheese Toast and Genete. Thank you to directors Ken and Dorothy for sharing their recipes with us and an enjoyable afternoon with all the goodies for tasting after.

Recipes are printed in the next few pages for those that missed this fun class.



# Annual Christmas Party

by Maria Roliz



Jingle bells, Jingle bells, Jingle all the way ... what a very Merry Christmas party we had on December 9th. 250 party-goers, members young and old with their families and friends joined us at the San Mateo Elks Lodge. Santa Alex Xavier made his appearance to everyone's delight as they posed with Santa for their holiday photos and the children joyfully received their Christmas presents from Santa. All were treated with our

Macanese appetizer delight "Chilicotes" made by Dorothy Oliveira followed by a sumptuous buffet as always by the San Mateo Elks Lodge. Throughout the evening, the dance floor was filled by the many enjoying and dancing to the lovely tunes from the 9-pc band "D-Major" who has been a great hit at our last Christmas events. In the adjoining room, the children plus many adults present were bedazzled by Magician Perry Yan with his flying carpet and most entertaining magic show. After the show, all the children were each treated to a special twisted balloon character made by Perry. What

an awesome entertainer and balloon twister!

Many raffle prizes were given out and a great time was enjoyed by all. Thank you to the

Lusitano Board and all our participants for a fun-filled festive evening. Merry Christmas!



National Anthems sung by Tracy Baker & Maria Joao da Cruz followed by tunes from "D-Major"





*Event photos can be viewed from our Lusitano website by clicking on that event.*

# Macau Cultural Center “MCC”

*by Maria Roliz, President “MCC”*

We had a great 2017 with a continuous positive cash flow from our building rentals and ballroom rented out every weekend for weddings, baby showers, birthday parties, etc. while not in use by our three Casas. Special rental rates are given to Casa members so think about having your next event at the “MCC”.

Thank you to our “MCC” Board of Directors and our weekly volunteers for giving their time and support in taking care of our building and contributing to another successful year.

With their devotion and our event participants, we held some great events, Portuguese and Mandarin language classes this past year and look forward to continuing them in 2018.

On June 23-25, 2018 we look forward to hosting a Macanese Celebration weekend with our three USA Casas opened to members of all the Casas worldwide in conjunction with our Dia de Sao Joao celebration. We plan to have a cultural weekend filled with cooking demonstration, cultural dances, talks, food, music, camaraderie, and much more. Details to follow.

Meanwhile, our continuing series of Portuguese classes will be starting again on February 3rd with additional beginners classes last two Sundays in January for those with no knowledge of the language to catch up with our February 3rd series of classes. Please sign up now if interested at [macauculturalcenter@gmail.com](mailto:macauculturalcenter@gmail.com) or call/text me at 415-9905534.

Continuing Mandarin classes will also be scheduled for 2018 based on continued interest. Please email me if interested.

## **Portuguese Language/Culture Classes at “MCC”**

**Cost: Casa members \$30 series of 5 classes**

**Saturdays Feb 3, 10, 17, 24, Mar 3 10:30am-12:30pm**



*sponsored by  
Macau Cultural Center  
and Fundação  
Luso-Americana para o  
Desenvolvimento  
with  
Prof. José Luis da Silva*

# Nossa Senhora de Fatima Celebration

by *Henrique Manhao*



Bound by faith, about 75 Macaenses got together at Saint Anne's Catholic Church at Rossmoor on Sunday, October 15, 2017, to celebrate the Centennial Jubilee (1917-2017) of the Apparition of the Virgin Mary in Fatima, Portugal sponsored by the Macau Cultural Center and Fundação Oriente.

It was on May 13, 1917 that the Virgin Mary first appeared to three Portuguese village children, Francisco, Jacinta and Lucia, exhorting the kids to say the Rosary and to make sacrifices every day for the conversion of sinners. This year, Francisco and Jacinta were canonized by Pope Francisco.

The church was full, with approximately two hundred people comprising of members of the Macaense Community and regular parishioners of Saint Anne's. Fr. Paulson Mundanmani officiated the Mass and did the homily. A



A beautiful statue of Our Lady, decorated with flowers and candles, was placed in front of the altar where the mass was celebrated. Songs in Her honor were jubilantly sung by the Macaenses, especially the popular "A Treze de Maio", accompanied by the piano, played by Maria Fatima Gomes, during Holy Communion.



After the religious ceremony, a celebratory lunch was served at Creekside Club House in Rossmoor. A colorful banner, provided by the "America Needs Fatima" movement, was prominently displayed at the banquet hall where the lunch was served.



This year being the Centennial Jubilee of the Miracle of the Sun, the event was very special to the Macaense community, who exhibited such genuine devotion to Our Lady of Fatima, the Noble Patroness of the Macaenses.



# “The Western Pioneers and their Discovery of Macao” by J. M. Braga presented by Prof. Ming K. Chan

*by Maria Roliz*



On October 15th, the Macau Cultural Center and the International Institute of Macau (IIM) sponsored by the Macau Foundation hosted a book presentation at the Creekside Clubhouse in Rossmore, Walnut Creek, CA. The re-published book by IIM “The Western Pioneers and their Discovery of Macao” by J.M. Braga was presented by guest speaker, Professor Ming K. Chan, who gave a very interesting preview of the book and update on Macau to the 80 plus attendees.



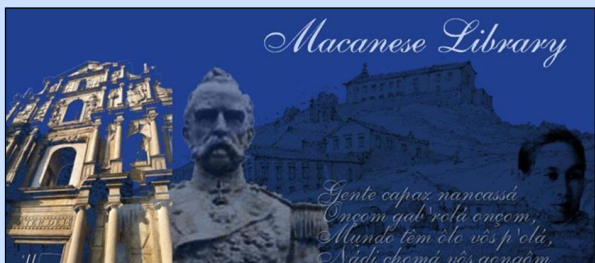
This edition which is much improved from the original, done in 1949, with the addition of translation into English of five sixteen century letters written in Portuguese is now available for sale. Cost: USD 32.

Please email Maria Roliz to purchase a copy at [macauculturalcenter@gmail.com](mailto:macauculturalcenter@gmail.com) or call 415.3970767.



# MACANESE FAMILIES WEBSITE REVAMPED

by Henry d'Assumpção



Many of you may already be familiar with the Macanese Families website ([www.macaneseamilies.com](http://www.macaneseamilies.com)) which was dedicated to preserving and disseminating our Macanese culture, history and genealogy. Its objectives were:

- to engender a sense of pride in Macanese heritage,
- to foster interest in family roots among the newer generations of Macanese,
- to create a permanent repository for the preservation of cultural and historical records,
- to have the work continue indefinitely into the future.

That site contained a huge amount of information on Macanese family trees, 200 recipes of dishes that graced the tables of Macanese families, the entire dictionary of the old language of Macau (with audio so you can hear how words and phrases should be properly pronounced), many articles and electronic books on history and culture, and much more. Because the original site contained some personal information, it was restricted (visitors had to register to gain access). Also, it was only in English and was only suitable for viewing on desktop computers. I am happy to announce some major improvements with the creation of four new Macanese websites.

- To make the information more accessible, two of the new sites (one in English, one in Portuguese) have had private information removed and are now open to anyone to see, without the need to register.
- To reach out to Portuguese-speakers in Macau, Portugal and Brazil, two of these websites are in Portuguese.
- There has been radical change to make them easy to navigate around using a tablet or mobile phone.
- Two of the websites (in English and in Portuguese) are restricted. As before, people of Macanese descent can see the private information but have to register.

Just go to [www.macaneseibrary.org](http://www.macaneseibrary.org) to take your pick of which site you want to visit: Public or Private, English or Portuguese. This project has taken nearly 20 years of effort and was created by a handful of volunteers. There is a great deal more that could be done to make these



websites a comprehensive and friendly “virtual library” where people of Macanese descent can browse around and learn about their ancestors and how they lived. We need helpers in many areas, such as:

- Adding more biographical details:

Dr Jorge Forjaz, the pre-eminent Portuguese genealogist, had written an extensive work on Macanese families (*Famílias Macaenses*, 1996) in three volumes with about 40,000 names. He has recently updated this work, producing a second edition in 2017 in six volumes with perhaps 20,000 more names and thousands of photos. The second edition contains an enormous amount of biographical information, almost all in Portuguese. Volunteers are sought to extract some of these biographies for the website, at least in Portuguese but desirably also to translate them into English. We would, of course, acknowledge Dr Forjaz as the source of this information.

- Adding more photos:

There are many photos available, with people often identified only by their nicknames. These could be added to the websites but work is needed in:

- Identifying faces in group photos and, wherever possible, finding the ID number of people in photos.
- Doing simple image processing (e.g., cropping photos, changing their resolution); these skills can be learned quite readily.

- Translating:

Our Macanese community is separated not only by geography but also by language: many only speak English, others only Portuguese. To reach out to all our community, we would like to have as much of the data as possible in both languages. The genealogical (family tree) information is already in both English and Portuguese but other items — cultural, biographical and historical — are only in one.

If you love your Macanese heritage and if you would like to help improve the websites and preserve our culture and history, please contact me at [webmaster@macaneseamilies.com](mailto:webmaster@macaneseamilies.com)

You can also keep up with news by joining our Facebook (<https://www.facebook.com/groups/1477957135567301/> or [Macanese Library](#))

Whether or not you want to help with our project, you should do what you can to preserve the records of your own family. So talk to your older relatives; make copies of their photos and memorabilia; write down their memories; make movies and voice recordings; and distribute these to other members of your own family.

We can each do something to help preserve our heritage.

# THE PORTUGUESE COMMUNITY WELCOMES OUR NEW CONSUL GENERAL OF PORTUGAL IN SAN FRANCISCO

*by Maria Roliz*

We welcome and look forward to working with our new Consul General of Portugal, Dra. Maria João Lopes-Cardoso, who started her post in San Francisco this September 2017 and has been very active since.

On October 6th, the Presidents and representatives of our six Macanese Casas and organizations welcomed Dra. Maria João Lopes-Cardoso to a Chinese banquet dinner at Hong Kong Lounge Restaurant where we all had a lovely evening getting acquainted with our charming new Consul.

Many of us were also honored to be present at the Consul General Welcome Event hosted by PFSA (Portuguese Fraternal Society of America) in San Leandro on October 21st at the Freitas Library where



many Macau books are housed including Forjaz's geneology set of books "Macanese Families". It was a warm and beautiful reception and the afternoon was capped off with wonderful comments from our new Consul General. We thank the PFSA for hosting this event on behalf of the Portuguese community.



I am also extremely honored to advise of my recent appointment to the Consulate Advisory Council as a representative of the Portuguese community and look forward to working with our Consul General.

**Website for Consulate General of Portugal in San Francisco**  
<http://www.portugalinsf.com/>

# Recipes by Ken Harper

## Pãezinhos Recheados

*(makes 18 stuffed dinner rolls)*

### Ingredients:

18 Dinner Rolls (e.g. Francisco Dinner Rolls)  
4 lbs Lard



### Filling:

2 Tablespoons Lard  
2 Shallots, minced and sautéed until softened  
2 Cloves garlic  
1 Tablespoon Turmeric (açafraão-da-índia)  
1 lb Pork Mince  
2 Green Onions  
1/3 Cup Slivered Almonds  
1/3 Cup Minced Black Olives  
1/2 Cup of Shredded Parmesan or Asiago Cheese  
Salt and Pepper

### Utensils:

Sauté pan, spatula, cutting board, spoon, mixing bowl, frying tongs, baking pans, paper towels, one on a baking tray to drain fried rolls.

### Method:

- 1) Sauté over medium heat shallots in 2 tablespoons of lard until soft, and add garlic and sauté for 30 seconds. Add turmeric and stir around for 30 seconds and then add Pork Mince and sauté for 10 minutes until pork is thoroughly cooked. Turn heat off and add green onions, almonds and cheese and stir in to fully incorporate and leave to cool.
- 2) Take dinner rolls and make an incision in the bottom of each resembling a little hatch and then with dinner roll in your hand lift the hatch and remove the interior of each roll without breaking the crust so you can fill each roll with the filling. Then fill each dinner roll with filling and shut the hatch. Once all buns have been filled smear your hands with lard and rub over all the stuffed rolls.
- 3) In a deep frying pan, heat remaining lard to 375 F. Fry the dinner rolls until browned on all sides and drain on paper towels when done. Ready to serve.

*Important note: when placing the dinner rolls into the frying pan make sure to place them in bottom side first (where the incision was made) this will ensure that the filling stays in the roll when frying.*

# Pastelinhos de Carne

## *(Macao Holiday Hand pies)*

**Utensils:** Scale, sifter, mixing bowls, bowls to separate eggs, measuring spoons and cups, pastry cutter, rolling pin, parchment covered baking trays.

### **Pastry:**

- 21.5 oz. All-Purpose Flour
- 1 teaspoon Baking Powder
- 5 oz. Powdered Sugar
- 11 oz. Lard
- 5 Egg Yolks
- 1 Whole egg

1/2 tsp salt stirred and dissolved in 3 oz. of Brandy.



In a large mixing bowl sift together Flour, Baking Powder and Sugar. Swirl the dry ingredients a few times with your (dry) hand to make sure everything is well mixed. Add the lard and massage into the dough until it feels like wet sand. Make a mound with the dry ingredients and make a little indentation in the center where you will add the eggs and salt and brandy and begin massaging and kneading the ingredients into a soft dough. (5 min). Place the dough covered in a bowl in the refrigerator for one hour to rest.

### **Filling:**

- 2 Tablespoons Olive Oil
- 2 Minced Shallots
- 2 Cloves of Minced Garlic
- 1 Teaspoon Turmeric
- 1 Teaspoon Ground Cumin
- 1 Teaspoon Ground Coriander
- 1 Teaspoon Pepper
- 1/2 Teaspoon Salt
- 1-lb. Beef
- 1 Tablespoon Thick Soy
- 4 Sprigs of Green Onions chopped
- 1/2 Cup Slivered Almonds
- 1/2 Cup Shredded Parmesan or Asiago or Sao Jorge Cheese
- 1/3 Cup diced Green Olives

Sauté Shallots on medium heat and when soft and translucent (5 minutes), add minced garlic and sauté until fragrant for 30 seconds. Add Turmeric, Cumin, and Coriander, Pepper and Salt stir for 20 seconds then add beef and sauté for 7 minutes at medium heat until beef. Add salt and pepper and thick soy and sauté for another 5 minutes. Turn heat off and add Green Onions, Almonds, Cheese and Olives. Place in a mixing bowl.

### **Making the pie:**

Using a rolling pin, roll out the dough into 1/4-inch thickness and cut 3-inch discs of dough. Taking one disc in your hand place a heaping tablespoon of filling in the center, then taking another disc of dough and cover over the filling and use your free hand to pinch closed the two sides. Continue making as many pies until you run out of dough or filling. Place the hand pies on a parchment covered baking sheet and bake for 20-25 minutes at 350 (Leftover dough can be used to decorate the tops; leftover filling can be served over rice! Alternatively, you can make one or two large pies, instead of small hand pies, in which case, it is called Empada de Carne, adjust baking time accordingly.)

## **Cheese Toast**

### **Ingredients:**

1 Loaf Stale Bread, crusts removed, cut in triangles (leave bread over night to dry out \*\*\*)



### **Cheese spread mixture (room temperature):**

- 1-lb of finely shredded sharp cheddar cheese
- 1/3 cup sugar
- 4 tablespoons dry mustard (e.g., Coleman's)
- 2 eggs
- 2 tablespoon butter
- Egg wash
- 2 eggs beaten

**Utensils:** Cheese shredder or food processor, mixing bowl, measuring cup & spoons, spreading knife, basting brush, baking trays, parchment paper.

### **Method:**

- 1) In a food processor or in a mixing bowl by hand, blend all Cheese spread ingredients together until everything is a smooth paste and mostly uniform in color.
- 2) Preheat oven to 425 F.
- 3) Spread the cheese mixture on bread triangles mounding the spread in the middle and tapering the spread on the sides.
- 4) Generously brush each prepared triangle with egg wash and then place on parchment paper lined baking trays.
- 5) Bake for 15-25 minutes till golden brown or your desired doneness.

*\*\*\*If you do not have time to dry out the bread a day ahead, you can take a fresh loaf, remove the crusts and slice it in triangles and place the slices on a baking tray to dry in a 400-degree oven. Turn off the fire once you place the bread in the oven and let the bread dry out for an hour.*

# Recipe by Dorothy Oliveira

## Genete de Cornstarch

(Cornstarch Cookie)

### Ingredients:

8 oz butter

3/4 cup sugar

6 egg yolks

1 pkg cornstarch

### Method:

Beat butter with sugar. Add egg yolks and mix well. Add cornstarch and knead until well blended. Squeeze through mold into shape.

Bake 5-10 minutes at 350°



## Word Scramble

*Find the following Macanese festive food names scrambled below*

EMPADA ALUAR FARTE COSCORAO GENETE  
SERRADURA BEBINCA COQUEIRA LADU DIABO

R A U L A C N I B E B O R O C S O C  
C E R A M P A Q U I E N A T E S O O  
A O T R R E S E R A B O C T A Q P G  
C S Q U E I J O S E I R L E U T R O  
O A E U R T R A F S A E B E B B O B  
S P T L E A T E N E G E M C O Q R A  
T C R A O I A D I B A C Q P O E U I  
E E A R B B R I D O R L A L A D O D  
L H F D A L L A A L U R S L A D O A  
A G E R A A O R E G D I S R U A A L  
U D A L A D O A L E A R E Q S L U A  
D R S A O C O S C N R A O U U A D L  
A E O U S A D A L E R C L A Q Q A O  
R E S O E R R A E T E I R A O O O C  
I R C R U D A R R E S O U C E S C C

# LUSITANO BULLETIN

*A quarterly publication sponsored by Fundação Oriente & Lusitano Club of California (a non-profit organization) for its members and people of Portuguese descent from Macau and the Far East. Subscription to the Bulletin is unavailable separately.*



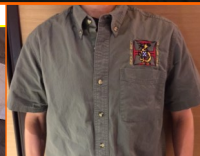
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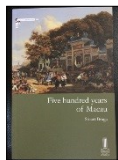
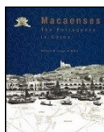
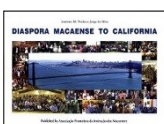
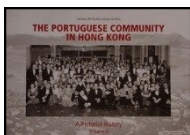
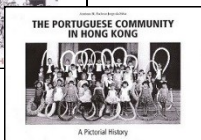
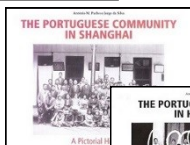
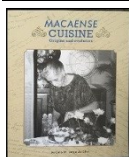


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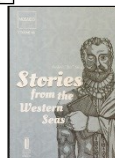


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