

LUSITANO BULLETIN

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Lusitano Club of California*



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SUMMER 2008



On June 14, 2008, our youth members proudly represented Lusitano during the parade at the Dia de Portugal Festival held at Kelley Park in San Jose , California. "Dia de Portugal, de Camões e das Comunidades Portuguesas" (Day of Portugal, Camões and the Portuguese Communities) is the official name for this worldwide event grandly celebrated on June 10th in all Portuguese speaking countries as well as other countries with significant populations of people of Portuguese heritage. It is a national holiday in Portugal, and commemorates the life of Luis Vas de Camões, Portugal's greatest poet that died on June 10, 1580. Camões wrote the Lusiadas, Portugal's national epic book of poems celebrating Portugal, its culture and achievements.

*Left to right: Melissa Xavier, Samuel Lee,
Michael Gutierrez and Olivia Wong.*

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Calendar of Events

July 12 (Sat): Annual Picnic @ Beresford Park, San Mateo
July 20 (Sun): Intro to Lawn Bowling @ San Francisco GG Park*
Aug 15-17: Russian River Camp/Canoe Trip @ Guerneville*
Sept: East Bay Picnic/Swimming/Bowling*
Oct 11 (Tentative): MCC Grand Opening
Oct 21-31: 10-Night Cruise to Mexico from San Francisco*
Nov: Portuguese Classes/Cooking Lessons*
Dec 6 (Sat): Christmas Party @ San Mateo Elks Lodge

The next Youth Encontro is tentatively planned for July 2009 in Macau.

*Please email m_roliz@yahoo.com if you are interested in attending any of these events.

President's Message

Dear Members:

As mentioned in our last bulletin, we were contemplating on planning a casa trip to visit our two sister casas in Toronto, Canada. Regretfully, we were unable to get a decent priced package thus will have to put this trip on hold until a future time when our dollar is stronger in Canada. In lieu of this, our annual trip this year will be a 10-night Mexico cruise sailing from San Francisco Oct 21 on the Star Princess to Cabo San Lucas, Puerto Vallarta, Ixtapa, and Acapulco returning Oct 31. Cruise cost starts from \$929 and up plus tax depending on cabin choice and availability. If you are interested please contact Amanda at Club Cruise 1(800)258-2732 or amanda@clubcruise.com.

Our annual picnic is also coming up next Saturday, July 12th at Beresford Park, San Mateo. It will be a fun-filled day to spend with your family and friends and enjoy some good food, games and company. We do encourage all youths 35 & under that have not participated in our events to attend this picnic. This will be a great opportunity to get in touch with other fellow Macanese youths and learn more about our unique Macanese heritage and culture together. We also hope to get your input for the Macau Youth Encontro scheduled for July 2009. Hope to see you at the picnic!

Macau Cultural Center update

The Renovations at the Macau Cultural Center are moving along as scheduled and should be completed this Fall. We anticipate on having our "Grand Opening" celebration on October 11, 2008. In the meantime, the MCC directors are busy working and drawing up guidelines for the management and operation of the cultural center to be ready for its opening.

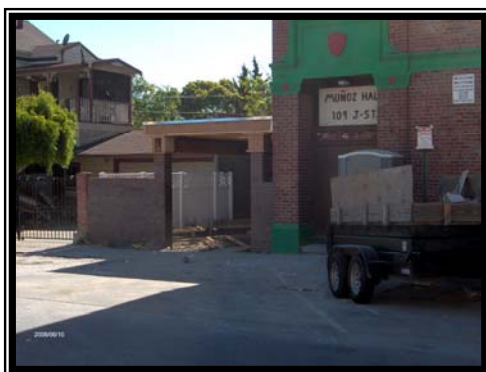
On behalf of the MCC, I would like to thank all our Lusitano members and friends who have responded to our call for donations to assist in the MCC renovations. It is because of your donations, we are able to upgrade our center. Your generosity is much appreciated. Names of all donors will be on a plaque in the MCC building as "Original Friends of MCC". A list of all donors thus far is on Pages 6 & 7 of the Bulletin.

On a disappointing note, the MCC directors announce with regret that the MCC has suffered a setback in its investments. A significant portion of the MCC funds was held in the Schwab Yield Plus Fund. This Fund was represented by the Schwab financial adviser as a "Capital Preservation No-to-Low Risk Fund". Unfortunately, the Fund was heavily invested in mortgage-related securities without our knowledge. Due to the mortgage crisis and the collapse in home prices across the country this past March and April, the Fund suffered a 20% decline which resulted in a loss to the MCC of \$133,301.93. There is currently a class-action lawsuit against Charles Schwab for misrepresentation of the said Fund to investors, and the MCC is part of the lawsuit. In the complaint, the plaintiffs allege that Charles Schwab, the Fund's underwriter, and others misled the investors about the underlying risk in the Fund, including its exposure to the sub-prime mortgage market. The Fund was not well diversified and instead was concentrated in the mortgage industry. As is often the case with class-action suits, it could be years before the suit is settled, and the Directors will keep you informed on the progress of this action. While the MCC has sustained a serious loss through this crisis, over the years of its investment in the Fund, it had also received gains of over \$300,000.00.

Sincerely,

Maria C. Roliz
President

*Main entrance (courtyard)
of MCC Building on J
Street under renovation*



Macau Cultural Center

“ORIGINAL FRIENDS OF MCC”

From Maria Gomes, Fund Raising Chairperson

It is with pleasure that the Directors of the Macau Cultural Center acknowledge and thank the **Original Friends of MCC** for their support and generosity. Their donations, which totaled over \$127,000.00, have helped in the creation of the first Macau Cultural Center in the United States of America. They will be leaving their “footprint” for our Macanese descendants to appreciate as their names will be engraved on the large plaque titled “Original Friends of MCC”. These individuals helped to create a place where members of our community can gather to enjoy Macanese culture and warm friendships, and where our future descendants can visit to discover their heritage and roots to enrich their lives. I am sure the many grandchildren and great-grandchildren of the Original Friends of MCC will be delighted at seeing their Avos’ names engraved in the plaque.

It would be wonderful if we could include *every member* of Casa de Macau, USA, Lusitano Club of California, and UMA, Inc. in our plaque of **“Original Friends of MCC”**, so the deadline has been extended to **December 31, 2008**. Please take advantage of this and leave your “footprint”, or that of your parents’, for your great-grandchildren to find.

At the MCC Directors’ Meeting of June 11th, 2008, Maria Roliz informed the directors of the loss of \$133,301.93 in the Charles Schwab account (details as mentioned in the President’s Message). This has set us back considerably. There are sufficient funds to cover the committed renovations to date, but having any additional upgrades and furnishings would be subject to additional donations. Thus your support and generous donations will truly make the difference.

"ORIGINAL FRIENDS OF MCC"

Donors:

Angelina Almeida	John & Marilyn Lee
Luis Basto	John & Carolyn Brown Leung
Arthur & Germanda Britto	Paul & Susana Leung
Bernard & Mildred Brown	Henrique & Irene Manhao
David & Priscilla Brown	Henrique & Maria Manhao
Frederick & Vivienne Brown	L. A. Marcal
Priscilla Canavarro	Veronica Carvalho Marin
Francis & Melina Carion	Jose & Elvy Marques
Becky Ng Chan	David & Doreen McKissack
Donald & Nancy Cruz	Al & Dorie Mendoza
Carlos & Virginia D'Almeida	Carol & Johnny Monteiro
Brandon Da Costa	Donald & Elfrida Nazario
Dolores Da Costa	Felipe & Raisa Nery
Orlanda Da Costa	Patrick & Marion O'leary
Robert Da Costa	Luiz "Ozzie" Ozorio
Nuno & Maria Joao Da Cruz	Emmazowy Capitule Parker
Alice Da Luz	Manuel & Doreen Pereira
Albertino & Luiza Da Rosa	Angelina Petersen
Miguel O. Da Roza	Humberto F. Pires
Armando "Pinky" Da Silva	Reginaldo F. Pires
Bernardo & Patricia Da Silva	Leda & Terence Pomeroy
Manuela Da Silva	Thelma Puechner
De Graca Family	Catherine Remedios
Eduardo & Pauline De Assis	Jorge & Raquel Remedios
Mr & Mrs Ernesto De Souza	Robert & Miguella Remedios
Ralph & Betty Duarte	Vilma Remedios
Anita Fernandes	Philip Quintas Ribeiro
Lawrence & Fanny Gill	Maria Roliz
Daniel & Maria "Zinha" Gomes	Teresa Roliz
Carlos & Rita Guterres	Peter & Sheila Rull
Lionel & Lucy Guterres	Steven & Ana Maria Alves Schnier
Kirk Harper	Guido & Gloria Sequeira Family
Eduardo Jacinto	Robert & Geraldine Sequeira
Andy & Maria Jesue	Richard Silbert
Thomas & Ann Xavier Jones	Henry & Aurea Silva Family
Adelaide Baptista Loo	Sandra & Peter Souza Family
Duarte Lopes	Dorothy Stewart
Edmond & Adaleine Lee	John & Carmen Tonnochy

Rogério Viegas
Carlos & Cristina Villarama
Maurice & Ileana Ward
Jeff & Judy Silva Warhol
Frances Gaan Weber
Geraldine Wingate
Alex & Maureen Xavier
Brenda Xavier
D. M. S. Xavier
David A. Xavier
Jessica Xavier
Jojo & M. Lourdes Xavier
Leonard P. Xavier
Leonardo O. Xavier
Manuel & Maria Xavier
Melissa Xavier
Neil A. Xavier Family
In Memory Of:
Francis “Sonny” Brooks
Joshua & Mary Passos Brooks

Charles O. Danenberg
Marcus & Edris De Carvalho
Celeste De Graca
Gerry Gosano
Vince Guterres
Paulo V. Oliveira
Rigoberto P. Roliz
Carlos & Hemilia Xavier

Organizations:

Casa de Macau, USA
Lusitano Club of California, USA
UMA, Inc. San Francisco Chapter
UMA, Inc. San Mateo Chapter
UMA, Inc. So. California Chapter
Fundacao Jorge Alvares
Fundacao Macau
Fundacao Oriente
Fundacao Para a Cooperacao
e Desenvolvimento de Macau

If there are any errors in the lists above, please contact Maria Roliz, 415-397-0767 or m_roliz@yahoo.com so that we can print them correctly on the “Original Friends of MCC” Plaque.

Please send your donations made out to “Macau Cultural Center”, and mail the donations to Macau Cultural Center, Inc., 582 Market St. #1905, San Francisco, California 94104.

Announcements

Lusitano Scholarship Grant 2008-2009

We continue each year to offer two (2) Lusitano \$1,000 scholarship grants towards a college or trade school tuition for Lusitano members 18 & over. Application deadline for this year is July 31, 2008. Please contact Maria Roliz via email or phone for an application or more details.

Book by Antonio Jorge da Silva: The Portuguese Community in Hong Kong, a Pictorial History

This amazing book is now in stock and available for US \$65.00 each. Please contact Maria Roliz to purchase a copy.

Annual Clambake

By DOROTHY OLIVEIRA

PULL TOGETHER WIN TOGETHER

With help of friends we pulled together another successful Clambake. This year's theme was "GOA" so the menu consisted of Pork Vindaloo, Curry Prawns, Pineapple Chicken, Goanese Bebinca, Mango Pudding and Flan aside from our main featured dish "Clams" prepared by "Toneco" Antonio Jorge da Silva.

I was in charge of the Prawn Curry and Goanese Bebinca. With the help of Virginia Yoshida and Maria Joao da Cruz the night before, we began chopping, cutting and waiting for the sauce to simmer over the fire preparing our dish while Sheila Rull served us tea. Putting the Goanese Bebinca together was a challenge but fun and turned out perfect! Clem Esmail prepared the Pork Vindaloo which Toneco claimed was even better than his. Lulu Xavier made the Pineapple Chicken (that was what the recipe said although you did not see any pineapple). Hunter Choi and Maria Roliz were in charge of getting the clams, chutney, chapatti, naan bread and the rest of the stuff for the day. MARIA ROLIZ MADE THE MANGO PUDDING (even though she never cooks) which disappeared in a second so did Tila Danenberg's flan. Don't know which went faster. Everyone enjoyed the food very much and couldn't wait to get the recipes. Well, here they are under the recipe section of this bulletin. Credit also goes to Leonardo and Melissa Xavier, Kaua Young, Ken Harper, Nuno da Cruz and Luiz Ozorio for helping with preparation and serving the food at the clambake. It indeed was a fun event with even the weather pulling together to make it the best Clam Bake ever!



Chef "Toneco" preparing the clams.



Some yummy desserts being served



Some of our chefs: Maria Roliz, Sheila Rull, Clem Esmail, Maria Joao da Cruz, Lulu Xavier, Dorothy Oliveira & Leonardo Xavier



Erin Xavier, Ken Harper, Doreen McKissack & Andrew Gutierrez enjoying the day



"Ozzie" Ozorio & Hunter Choi busy preparing the chapati and naan while Dave McKissack checks out the crowd



Pris Canavarro, Mamie Fulps (from Oklahoma) & Lilian McLoone (from Brea) enjoying the clambake with President Maria Roliz



Susana Leung, Frieda Nazario, Paul Leung & Don Nazario enjoying a game of MJ



Art Remedios and Toneco da Silva enjoying some wine

A Taste of Portuguese Goa

By António M. Jorge da Silva

The Portuguese, under the command of Afonso de Albuquerque, first captured Goa in January of 1510; they were driven out in August by a superior force led by Ismael Adil Shah and recaptured it again at the end of November that same year after a fierce but short battle. Realizing that the only way to establish a permanent settlement there was to give incentives for the Portuguese to marry into the population, Albuquerque offered incentives to those who would take Indian brides. As few Portuguese women migrated to India in these early times and of those that tried few survived the journey, this proved to be a pragmatic solution. As this was the case, the first generation descended from this union of a Portuguese father and an Indian mother came to be known as *mestiços*. The married Portuguese settlers, *Casados*, thereafter were either European men married to Christianized Indian women or the descendants of the *mestiço* population.

Goan cuisine, after the centuries of Portuguese settlement was obviously influenced by the foods of both cultures. Portuguese households served their traditional foods but, like the Macaense, the fusion of Portuguese dishes with those of local origin soon evolved. Turmeric and coconut milk would soon meet vinegar and wine. Sweet and sour tamarind, cloves, cinnamon, black pepper, ground almonds and saffron would mix with tomatoes and potatoes from the Americas to create a chicken stew which the Portuguese settlers enjoyed in the 16th century. As the Portuguese persuaded the Christian converts to eat pork, stews like *papas de sarrabulho* from the Minho region of Portugal, which later became *sarapatel*, and *cozido a Portuguesa* (meat, potato and vegetable stew) were introduced to the cuisine of Goa. From their *porco* (pork), or *carne* (meat) *de vinhos e alho* was born *Vindaloo*, the most famous of all Goanese dishes. *Vinhos e alho* (wine or wine-vinegar and garlic) was localized into the term *vindaloo*. As the Indians did not make vinegar at first, the sourness of tamarind pulp was substituted. The mixture of a good amount of garlic, and the three main spices the Portuguese sought in their Voyages of Discovery – black pepper, cloves and cinna-

mon mixed as a *Garam Masala* (mixture of hot spices), turmeric and the newly introduced fiery hot chilies was the basis of the sauce for this unforgettable dish.

Chilies were only introduced after the Portuguese arrived in the early 15th century, before their arrival, the hottest spice available and used in Indian or any South Asian cooking was pepper. A native of South America, the *Capsicum* plant was called *chili* by the Aztecs. It is not known exactly when chili was introduced to the Indian continent but some 30 years after the first landing of Vasco da Gama in Calicut in May 1498, several varieties of chili plants were successfully growing along the Malabar Coast.

Portuguese desserts were obviously adopted in Goa as it was in Macau. Sweet made from eggs and milk and pastries from the “old country” were soon to be an integral part of the delights of Goa. As many of the European ingredients were not easily accessible, coconut milk substituted cow’s milk, *jaggrey* – lumps of raw palm sugar substituted the refined sugars of Europe and ghee took the place of fresh butter. Fragrant cardamom pods are often used to give desserts that distinctive Indian flavor. *Bebinca*, which the Goans made from layers of a mixture of creamy coconut milk, eggs and *jaggery* then baked in layers found its way to Macau, the Philippines and later as far away as Hawaii – butter mochi.



L: Viceroy's Arch—View from Old Goa's side



R: View of Goa today



L: Lady of Mt. Carmel Church, N. Goa



R: Altar of Basilica de Bom Jesus, Old Goa

Dia de Portugal

By MARIA ROLIZ



Dorothy Oliveira busy cooking with Leonardo Xavier assisting with the food preparation



*Maria Joao da Cruz
"Don't mess with the cook!"*

Muito Obrigado to everyone who came out to visit us at our Lusitano food booth June 14th for the Dia de Portugal Festival, especially all our volunteers! The festival was well attended and filled with lots of entertainment throughout the day including special guest, Carlos Cesar, the President of the Azores, who stopped by our booth. We promoted our Macanese food and culture with pride once again along with all the other Portuguese booths in attendance. Credit goes to Dorothy Oliveira, Maria Joao Da Cruz, Evie Buckley, Maria Roliz, Hunter Choi, Henry & Teresa DeGraca, Doreen McKissack, Kirk Harper, Shirley & Olivia Wong, Jessica, Melissa, Leonardo & Lulu Xavier for all their invaluable help to make this another successful event.



Portuguese Folkloric dancers performing at the festival



Some of the volunteers posing in front of the Lusitano food booth

Dia de Sao Joao

By MARIA ROLIZ

On June 29th, members of Lusitano, Casa de Macau, and UMA jointly celebrated this event with a Portuguese Mass at Igreja da Cinco Chagas followed by lunch at Club Benfica, a Portuguese Club in San Jose.

Dia de Sao Joao is a traditional day in Macau on the 24th of June. The date was established to celebrate the victory of the Portuguese over a Dutch invasion. By luck, a cannonball that was shot by a Jesuit priest from the Mount Fortress hit the Dutch ammunition boat on June 24, 1622. It is believed that St. John was the miracle worker and thus been appointed the protector of the city. Since then, the Church celebrates St. John's Day on the 24th of June every year.



Patua Festival

By JESSICA XAVIER

On May 25, 2008, Casa de Macau USA, Inc. hosted a Patuá Festival at Royal Garden Seafood Restaurant in Newark, California attended by many members of the Macanese community. The Patuá Festival was sponsored by Fundação Oriente and the night's events included music, a comedic Patuá skit and the presentation of our own Treasurer and Youth Director, Melissa Xavier, as Miss Patuá 2008.

The actors of the Patuá skit were Adelaide Loo, Antonio Capitule, Irene Manhao, Americo Coelho, Alice da Luz, Lourdes Xavier, Jose Xavier and Rita Lopes. Entertainment also included music by Lionel Sequeira and the Music Makers, and Elsa Denton. Also in attendance were Antonio Santos, Mayor of San Leandro, and Alice Lai-Bitker, Alameda County Supervisor.

Patuá is a creole language originally spoken by the Macanese community which is derived from a fusion of languages, mainly Portuguese, Cantonese, Malay, Sinhalese (from Sri Lanka) and a number of other Asian and European languages. It is also known as the Macaista Chapado ("Pure Macanese"), Paia Cristam di Macau ("Christian speech of Macau") and Dóci Língu di Macau ("sweet language"). In an effort to preserve the language, the Macanese community is striving to include Patuá in the United Nations Educational, Scientific and Cultural Organization's (UNESCO) Red Book of Endangered Languages.



*Lusitano Directors
enjoying the Patua
Festival with our
Club Treasurer,
Melissa Xavier,
Miss Patuá 2008*



Top L: Miss Patua Melissa Xavier & Casa de Macau President, Henrique Manhao



Club Presidents enjoying the Patua Festival with San Leandro Mayor, Alameda Supervisor and directors of Casa de Macau

Bottom R: Club Presidents' Raquel Remedios, Henrique Manhao, Maria Roliz & Nuno da Cruz, Pres. of Empresario



Nossa Gente

One of America's 50 Most Influential Minority Lawyers



Keith M. Harper, 41 (son of Doreen McKissack) was recently awarded as one of America's 50 Most Influential Minority Lawyers in the America National Law Journal. It's wonderful that his hard work on behalf of the Native American people has been recognized by this very prestigious award.

As a member of the Cherokee Nation of Oklahoma, Harper heads Atlanta-based Kilpatrick Stockton's Native American affairs practice group, representing tribes in labor relations, land use and treaty rights cases. He is counsel for more than 500,000 Indians in the Indian trust funds lawsuit, *Cobell v. Kempthorne*; filed in 1996, it is the largest class action ever filed against the federal government with potential damages and interest of \$137 billion.

Harper is a principal adviser on Native American policy and the national chair of the Native American Policy Advisory Committee for presidential candidate Barack Obama, past president of the Native American Bar Association of Washington and former head of the Washington, D.C. office of the Native American Rights Fund.

Welcome Back Shawn Matthew (Collaco) Naval



"...in April (2007), Times reporter Dogen Hannah and photographer Karl Mondon followed dozens of battalion soldiers and their families as they prepared for war."...

"A Call To Arms."

To help fill President Bush's order for more front-line troops in Iraq, National Guard leaders turned to the Walnut Creek-based 1st Battalion of the 143rd Field Artillery Brigade. The battalion of about 820 soldiers from more than 300 cities is the largest California Guard unit to be deployed since the Korean War. Clustered in units of about 125 soldiers and led by a brass band, the men stepped and turned in unison as they arrayed their ranks into a formation about 150 yards wide. Helping to lead a group of Concord-based soldiers onto the field was **1st Lt. Shawn Naval**, 25, whose father watched from the sidelines.

"This will probably be the last time I see him before he goes to Iraq," said Eugenio Naval. The Bay Point resident was proud of his son -- proud that he had volunteered not only for the battalion's mission but also had stepped forward to go to Iraq with a Pittsburg-based military police unit in late 2005.

Earlier that morning, Naval had participated in the ceremony marking his son's promotion to first lieutenant. He had "pinned" the rank insignia -- once a metal pin but now an embroidered cloth patch -- to his son's uniform.

"I'm always with him for everything that he does growing up -- baseball, karate, high school graduation," Naval said. "So, it's just part of being a father and of supporting the troops." His son, a Concord resident, is the latest member of the family to go to war. The elder Naval and his two brothers served in the Vietnam War, and their father served in World War II. "It's kind of in the blood line," Naval said.

He had told his son that he is confident he will do a good job and be all right in Iraq. Yet as he watched his son and other soldiers march onto the field, Naval said, his thoughts turned to the worst that could happen. "I was wondering how many would go over to Iraq, and how many would come back," he said. "Hopefully, they will all come back"

The above article was printed in the Contra Costa Times in June 2007.



The Collaco & Naval Clan proudly welcoming home their hero 1st Lieutenant "Shawn" from Iraq at the Oakland International Airport, May 4, 2008!

(Shawn is the son of Eugenio Naval and Cecilia Collaco Naval.)

Macanese Genealogy

By Henry “Quito” d’Assumpção

MACANESE FAMILIES

In an earlier article “Are We Related” I gave an account of a project to put some of the information on Macanese families onto a computer database. It drew extensively on the mammoth 3-volume work by Dr. Jorge Forjaz (*Familias Macaenses*, 1996) in Portuguese.

The electronic database contains mostly raw data on names, births, marriages and deaths, in English. Many people all over the world have collaborated by sending in updated information, corrections, photos and narratives. The database is growing rapidly.

I am pleased to report a significant development: the entire database (now with some 44,500 people) is in a (draft) restricted website; it can be accessed only by using a password.

Every one of the 44,500 people in the website has an individual page giving essential details such as name, date and place of birth, marriage and death, and names of spouse(s) and children, but occasionally including narratives. There are also “box charts” of ancestors of some people and, for each of the principal progenitors in Forjaz’s books, box charts of all their descendants. Also shown are relationships to a few of my friends and collaborators.

The major advantage is that one is able to navigate around easily and find people, and then to look up further details in Forjaz’s books. For example, clicking on the name of a child will take you instantly to that child’s page.

In the figures on the pages to follow are a few samples from the website.





WELCOME

This site presents Macanese family trees and other miscellaneous information. Click on the **Help** button for an explanation of the facilities of this site.

INTRODUCTION

The Portuguese established a settlement in Macau in the 16th Century, which endured for four and a half centuries until 1999 when the colony was handed back to China. The Portuguese families there developed their own unique culture, patois and fusion cuisine and called themselves *Macanese* or in English *Macanese*.

Today these families are dispersed all over the globe and their history is in danger of being lost. Fortunately, several authors have written notable histories of Macau.

In particular, in 1996 **Dr Jorge Forjaz** published a monumental 3-volume genealogy of Macanese Families. In them he captured not only their names and dates but also many of their triumphs, trials, tragedies ... and scandals. For this work Forjaz earned the accolades of his peers and the gratitude of Macanese all over the world. Generations to come will treasure these books.

However, they are in Portuguese and their information therefore not readily accessible to many Macanese living in English-speaking countries. Also, searching for names is time-consuming. And of course the data have to be updated continuously.

To make Forjaz's work more widely accessible and more readily updated, I undertook to convert the "backbone" of the information (mostly on births, marriages and deaths) to electronic format. This is the result of that project, which now includes well over 44,000 people.

Of course this electronic "backbone" can only ever be a supplement to Forjaz's books, where the detailed information resides. Hopefully, more and more people will develop an interest and be motivated to acquire their own copies of his books and gradually translate the wealth of information therein into English.

I offer my sincere thanks to the many Macanese all over the world who have sent photos and updates for their families. But much more needs to be done to make this site more relevant and interesting by adding photos and narratives, and to correct an imbalance: many prominent Macanese have not been given here the recognition they deserve, and some families appear only partially or not at all. To improve the site I seek help from enthusiasts who are prepared to collaborate.

Part of the “Help” page

Navigation

There are several ways you can navigate your way around.

Searching by name

To find a person, you can click on the green **Surnames** button on the left of the chapter screen to see a list of people with that surname; click on the Given Name of the person you want and you will be taken to the **page devoted to that person**.

Often there are several people with the same or similar names. You might be able to distinguish between them from their dates of birth. Failing that, you would have to look at each of their pages in turn, and decide on the basis of other information — spouse, parents, place of birth, etc.

You can jump to a **person's page** by clicking on that person's name. For example, if you click on the name of someone's child, you will be taken to that child's page.

Searching by photo

There are many photos in the site, usually in person pages but also in association with **events**; these are collected and displayed in the **gallery of photos**; clicking on a gallery photo will take you to the person or event where that photo appears. In group photos, clicking on the face of a person usually will take you to that **person's page**.

Searching charts

Similarly, in a chart display of **Ancestors** or **Descendants**, if you click on one of the boxes, you will be taken to the **page of the person** whose name is in that box.

Surnames

This is a list of surnames, arranged alphabetically.

To find a person, click on the green **Surnames** button to be taken to the index of surnames. At the top of that page are letters of the alphabet; click on the relevant letter, then on the Surname- you want, then on the Given Name.

* But note that there may be variations in **spelling**.

Suppose you want to find “Carlota de Figueiredo”:

1. On the **Welcome** page, select either the **Figueiredo** or **All Families** button.
2. Click on the **Surnames** button
3. Click on the letter “F” and then on “Figueiredo” (or on the letter “D” and then on “de Figueiredo”)

The website is not limited to genealogical data: it can include articles about Macau and its people, music, patois, recipes and links to other websites – really, the only limitations are one’s imagination and the time and effort to put it all together. Surprisingly, cost is not a significant issue.

As mentioned earlier, access is only gained by using a password. I am not sure at this stage how the passwords will be managed all over the world: at present I am giving access only to individuals but shall be writing to the various clubs – Casa de Macau, UMA, Lusitano Club, etc. – to see if some arrangement can be made.

An example of a person's page

Note the relationships, reference to charts and to photos

M, #1820, b. 13 January 1920		Arnaldo Augusto de Oliveira Sales ¹	
	Pop-up Pedigree		
Relationship		5th cousin 1 time removed of Stuart Braga .	
Relationship		5th cousin 1 time removed of João Bosco Soares Correa .	
Relationship		5th cousin 2 times removed of Francisco Xavier da Fonseca .	
Relationship		8th cousin of Carolyn Thelma Gutierrez .	
Relationship		5th cousin of António Manuel Maria Pacheco Jorge da Silva .	
Relationship		7th cousin 1 time removed of Francisco António dos Remédios .	
Charts		<u>Almeida (Félix de Almeida #32823)</u> <u>Alvarenga (António de Alvarenga Coutinho #33489)</u> <u>Azedo (Joaquim Júlio Dias Azedo #3545)</u> <u>Campos (Domingos de Campos # 37269)</u> <u>Cunha (António Álvares # 42697)</u> <u>Homem de Carvalho (Manuel Homem de Carvalho #14069)</u> <u>Liger (João Corea de Liger #23777)</u> <u>Marcwick (Richard Marcwick #27808)</u> <u>Oliveira (Ana Rita de Oliveira #29748)</u> <u>Pegado (Maria Josefa Pegado #31091)</u> <u>Pereira (João on Pereira #31363)</u> <u>Rosa (Vicente Rosa #14033)</u> <u>Rosário (Firmino do Rosário #16493)</u> <u>Sales (Francisco Xavier de Sales #17606)</u>	
Father*		<u>Reinaldo Camilo Maria Sales²</u> b. 18 Jul 1891, d. 2 Sep 1982	
Mother*		<u>Emília Carolina Azêdo de Oliveira</u> ² b. 27 Aug 1894, d. 30 Jan 1961	
Birth*	13 January 1920	<u>Shamin, Canton.</u> ²	
Marriage*	17 November 1946	<u>Edith Maria Celeste Nolasco da Silva</u> , daughter of Porfirio Maria Nolasco da Silva and <u>Cecília Guilhermina Machado</u> , <u>St Therese, Hong Kong</u> ; no children. ²	
Honours, Awards*		OBE 1952; Order of Prince Henry: Commander, 1968; Grand Officer, 1984; Grand Cross, 1999 	
Group Photo*	1964	Club de Recreio Softball Teams	

(One of the exciting features is the ability to include numerous photos – black-and-white or colour, of individuals or of groups.)


An example of a group photo

Clicking on a face takes you to that person's page

Seated: Frances Gaan, Lourdes Guterres, Marie-Cecille Basto, Marie-Camille Barros, Sheila Collaco, Sylvia de Carvalho, Vilma Pinna, Rita da Roza, Christine d'Almada Remedios

Sitting on floor: Frances Gaan, Maria "Jean-Jean" d'Assumpcao, Gerry Baptista, Jose "Zeca" Braga, Manuel Guterres

Collection HA d'Assumpcao



Descendants
 d'Assumpcao
 d'Almada
 d'Almada
 d'Almada
 d'Almada
 d'Almada
 d'Almada
 d'Almada
 d'Almada
 d'Almada

With the cooperation of many, I hope to establish a permanent record of Macanese culture and history and engender a sense of pride in Macanese heritage, particularly among the newer generations.

Well-written articles are welcome

See the portion of an article below



José Pedro Braga #14487
National Library of Australia

Grandfather of **Stuart Braga**.
 4th cousin 2 times removed of **João Bosco Soares Correia**.
 4th cousin 1 time removed of **Francisco Xavier da Fonseca**.
 1st cousin 3 times removed of **Carolyn Thelma Guterres**.
 5th cousin 2 times removed of **Francisco António dos Remédios**.
Stuart Braga #14522
Alvarenga (António de Alvarenga Coutinho #33489)
Liger (João Corea de Liger #23777)
Noronha (Baltazar de Noronha #5492)
Rosa (Vicente Rosa #14033)
Vicente Emílio Rosa Braga b. 2 Dec 1834, d. 1900
Carolina Maria de Noronha b. 2 Dec 1843
 Commander in the Order of Christ.
 Cathedral, Hong Kong.
 3 August 1871
 5 May 1895
 12 February 1944
 Marriage*
 Burial*
 Death*
 Note*

Olive Pauline Pollard, daughter of **James Joseph Pollard** and **Mary Eleanor Weippert**, Cathedral, Hong Kong.
 Cemetery of S. Miguel, Macau.
 Sto. António, Macau, at age 72.

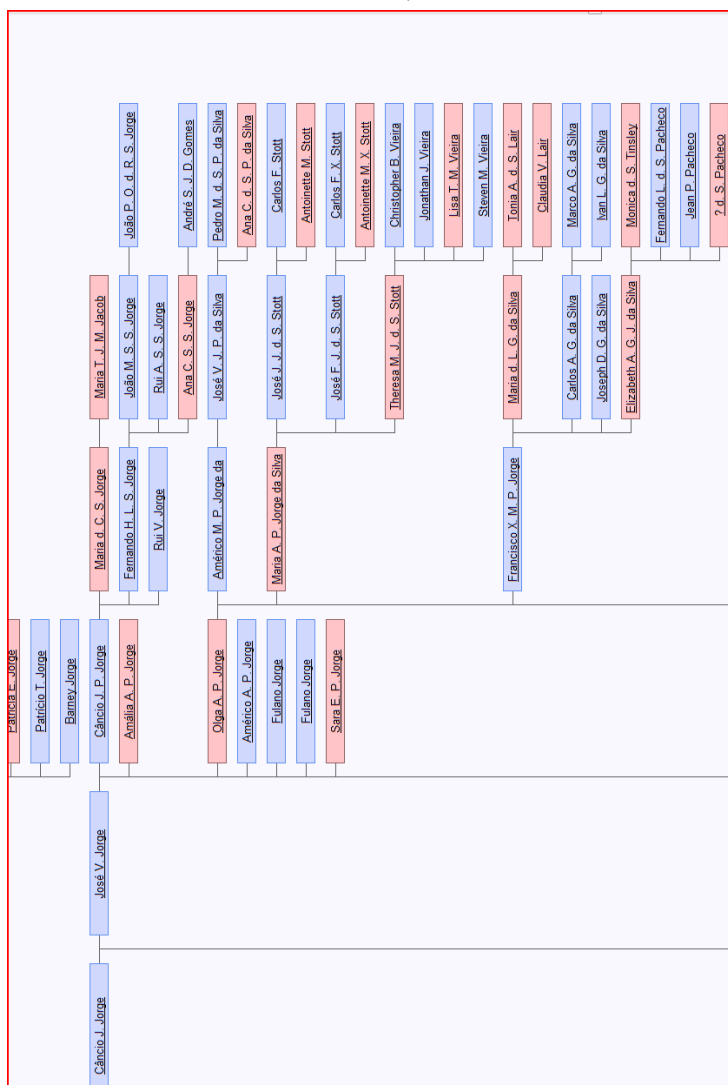
His father went to Japan as the Chief Accountant of the Imperial Mint, Osaka, when JP Braga was an infant. Here he had a significant career in the early days of commercial practice in Meiji Japan. His career is recorded by K. Nishikawa, Nihon bōshi shidan, held by the National Library of Australia. He never returned to Hong Kong. JP Braga was brought up in the household of his maternal grandfather, Delino Noronha, who had been the government printer almost from the beginning of the colony. Another major influence was **Ja Carvalho**, who

You can do your part. How? By:

- going through old albums and identifying as many people in photos as you can
- writing down what you and the older members of your family can remember – anecdotes about ancestors, where the family came from, who did what
- tape-recording or videoing the older members of the family to capture the stories and songs of their youth
- preserving old books, recipes, etc.

An example of a Descendant Box Chart

Pink boxes for females, blue for males



Most of this will be private, only for your children and grandchildren. But if there is anything that you would like to share with other Macanese, I suggest that you contact in the first instance your own local Macanese Club.

But there is urgency: memories fade, energies wane, people pass away and records are lost forever. Start now!

DOING YOUR PART

Henry “Quito” d’ Assumpção’s breakthrough website (in English) is an amazingly exciting resource that’s simple to use for anyone in our Macanese community. It shows real promise to help many of us find the true meaning of our roots and keep those precious memories, stories and histories of our parents, loved ones and their ancestors, alive for a long time to come!

Our children, nieces, nephews, relatives and all we love will not only benefit and enjoy an “out-of-body” experience from the rich content (genealogy data, articles, people, music, patois, recipes, photos, videos, stories, histories, etc.), this unique and creative genius will stir up in his magic hat, for many more generations to follow. They will have a chance to learn and appreciate where most of us came from and how we could have evolved from the early Portuguese settlers in the 16th century to the present day Macanese and foreigners with mixed nationality around the world.

Each of us hold a small part of the key to the solution to the answer many Macanese descendants have been asking for 450 + years , “Are We Related?” Now you can do your part (as Henry suggested) to build on Forjaz’s 3 volume bible and help your family and loved ones find who many of their relatives (or extended family) are and where they are now? And hopefully, the younger and newer generations will generate a “sense of pride and joy” like I did during the last Encontro Macau 2007, and continue to light the torch for us and keep our roots alive!

Many of you may be surprised to find some of your long time friends, old neighbors or just simply people you know share the same bloodline(s) as you do from one or more families a long time ago...Just Fascinating!

I encourage each of you to pause for a moment and really think “what your family” means to you; and then imagine what it will be like for you if you lose your loved ones (children, grandchildren,

great-grandchildren and their descendants) forever as the family grows bigger and bigger and begins to move away that you finally lose touch with the future generation. It's a sad thing and that's what it seems to have happened to our Macanese great-grandparent(s) and their parent(s) before them many centuries ago when times were more turbulent and unpredictable.

You could help change that and help reunite those Macanese families by simply doing your part and make our ancestors and children proud. Help them and help us find out how wonderful a huge family could be?

I urge each of you to put on your thinking cap and dig up those precious memories before us and share them with your "Macanese Family" around the world and make our dreams come true for the sake of our loved ones and our Macanese Heritage. Please don't let those precious memories collect dust and be forgotten forever. The answers lie within your fingertips. Do your Part and make history! Help us all be proud!!!

Please send anything (including new information, corrections, updates, additions, narratives and photographs) you want to share to lusitanosmiles@mac.com. For printed materials or larger digital files (preferred) in CD(s) or DVD(s) please send to Lusitano Club of California, 582 Market Street, #1905, San Francisco, CA 94104 with your name and contact info (email preferred).

Corrections

The picture caption on Page 13 from our Winter/Spring 2008 bulletin, Robert Roliz's article "A Sense of Pride and Joy" references an incorrect date. It should say "He (Robert Roliz) has been very involved with his Collaco Roliz family tree project going back to the 1800s", not 1600s. In addition, the photograph caption on page 14 is also incorrect; the correct caption is "All in My Family (Pereira de Campos, Soares, Collaco and Roliz)".

History

By FILOMENO BAPTISTA

Dom Fernando Founder of the Eça line



In order to fully understand the events that lead to Fernando acquiring the surname of Eça, it is important to learn something of his family history.

Dom Fernando was the son of Prince João and grandson of King Pedro and Inês de Castro of Portugal.

Most people are familiar with the tragic story of Pedro and Inês. For those who do not, I give a brief history of those two star crossed lovers.

To begin at the beginning (as the cliché goes), at the tender age of 8, Pedro entered into an arranged marriage to Princess Branca de Castile, the granddaughter of Sancho IV, King of Castile. Sadly, the Princess was physically and mentally disabled (my sources do not elaborate) and the marriage was dissolved.

In 1336 when he was 16, he again entered into another arranged marriage with Constança Manoel, the daughter of a very powerful *fidalgo*.

Pedro successfully fulfilled his duty to procreate and produce an heir to the throne, but he was a negligent husband ignoring his wife and child, spending most of his time hunting and carousing.

Then one day, fate intervened. He met his wife's Lady in Waiting, the beautiful Inês de Castro and fell madly in love. The feeling was, apparently, mutual. This affair caused a great scandal, much to the displeasure of the King who banned Inês from the Court. Undeterred, the lovers carried on their affair and when Constança died, Pedro attempted to marry Inês but was prevented by his father mainly because he wanted Pedro to marry someone of his choosing (again!). Pedro refused and insisted on marrying for love - a novel reason for that time. Eventually Afonso lost his

patience and had Inês assassinated. Pedro joined with her brothers and entered into a feud with his father, the King.

King Afonso finally died and Pedro succeeded. One of his first acts was to exhume Inês' body, had her dressed in royal finery, sat the cadaver on the throne, commanded the bishop to conduct a marriage ceremony and ordered all that were present to kneel before the cadaver, and "kiss hand" in homage. He then had her body transported to the Cistercian monastery at Alcobaça where it was placed into a magnificent sarcophagus which faced a duplicate intended for him. As if this macabre event was not enough, Pedro had the three assassins arrested and he personally ripped the heart out of the principal assassin!!! Those were violent times.

Their son, João was also involved in tragedy. At the instigation of his sister-in-law, who accused his wife, her sister, of infidelity, João stormed into her bedchambers and stabbed his wife to death. He then escaped to Spain and was given asylum by King Juan I of Castile but was prevented by the same King from returning to Portugal to claim the throne at his father's death and soon faded from history.

We now come to our hero, his son Fernando, who also relocated to Castile where he became friends with his cousin the Duke of Arjona who donated to Fernando the village of Deza.

Although descended from royalty it did not give him access to the throne, he nevertheless used the heraldic symbol which came from the first King of Portugal. He also adopted the name of his village for his surname since royalty do not have surnames. It is recorded that our young Lothario married 6 different women at the same time and was known to have at least 42 children. Fernando, unlike his father, did not kill his mistresses but married them.

A descendent was another Fernando who married Joanna de Saldanha in 1501. It is from this union that around 1790 their direct descendent, António de Eça arrived in Macau. He was a successful businessman and owned a ship the "Flor de Macau". His son Joaquim married Maria Micaela da Silva. Their daughter, Dona Ana Antónia, married Captain Caetano Gomes da Silva.

Their son, João Maria had many children and one of them, his daughter Elfrida married Rodolfo Diogenes Baptista.

Now you know the rest of the story.

McDougall Award for Young Writers

By OLIVIA WONG

(Age 16)

MY DIA DE PORTUGAL EXPERIENCE



Throughout my high school career I have been given multiple impersonal standardized tests, exams, and surveys year after year, all to measure the percentages of my personal abilities, intellect, and performance. While I take these tedious tests, my identity becomes lost in a deep abyss of thousands of other students, all alike and only categorized by the marked in female/male check boxes and graphite bubbles of last and first names. With this in mind, I hastily scratch in the letters of my last name with a #2 pencil and scan over the remainder of the background page. And

like always, as I move from box to box, my pencil runs over the race and ethnicity section as I search for “OTHER”. Sometimes the thoughts of “What exactly is my ethnicity?” or “I wonder if I should mark half of an X in Asian and another half in Other?” come to my mind as I can not simply bubble in the roots of my family tree that branch out to their many different languages and cultures. However, after my experience of the 2007 Dia De Portugal festival, I have come to realize that “OTHER” to me, is the constantly expanding melting pot of my Filhomac heritage.

The Dia De Portugal festival in downtown San Jose was a cultural awakening once I walked through the gates of the park and was greeted by women dressed lavishly in intricate red and green dresses, garnished with hair ribbons and smiles on their faces. Before the festivities began, I had already circled the various food vendors and flag and t-shirt stands, all carrying the green, red, and yellow emblem of Portugal. Each person I passed carried a sense of pride and self-being worn on their cultural costumes. The people who performed were open-hearted and full of stories and laughter. The festivities continued all day with a drum

line and Brazilian dancers in grandiose sparkling and feathery costumes. The dancers moved fluidly to the music and had a contagious effect on the audience who couldn't help but stand and accompany the dancers on stage.

The food itself tasted as if generations of family recipes and ingredients had been baked, grilled, and sautéed to perfection. The mouth watering linguica and savory pork chops sold at the Lusitano Club of California food booth attracted a variety of customers; some young, who might have tasted it for the first time or old, who upon tasting the dish would remember the nostalgia of having it home-made. The special flans and deserts had a unique flavor, one that made me order several more and take a few home for the ride back to San Francisco. Overall the food was delicious and full of flavor and ethnic ingredients that made it exotic to my tongue.

Adjacent to the food vendors was the Portuguese Historical Museum which housed centuries of Portuguese history dating back to the 1800's. Inside I stumbled upon the first utensils and tools used by Portuguese whale hunters like harpoons and capototes, large deathly wool cloaks with massive hoods constructed out of whale bones. The exhibits of the mining town and Portuguese immigration were fascinating as it showed the birth of the Portuguese community in the Santa Clara Valley. The newspaper clippings, photographs, and small artifacts suddenly connected with me as I realized the extent of the large Portuguese trek to California.

The food, entertainment and museum of the Dia De Portugal festival has made a profound impact on me as I have made a connection with my roots and with a Portuguese community. Through this event, I have been inspired to study and discover more of the Portuguese heritage and culture. I can proudly say I have the linguica and pork chop recipe memorized now. I also have taken an interest in the ethnic study of Portuguese. Because of my memorable experience at Dia De Portugal, I applied for a scholarship through the World Affairs Council of Northern California and was the 2008 recipient to study abroad in Brazil for the upcoming summer. I am eager to study international and world affairs in Brazil while living with a host family who speaks Brazilian Portuguese. Unfortunately I do not know a word of Portu-

guese but will be learning it first hand along with the culture and lifestyle of a native. This experience has opened my eyes to the rich Portuguese history and heritage that began in California during the 19th century and now has flourished in the Bay Area. In the future, I hope to continue attending and celebrating Dia De Portugal and one day contribute to the Historical Museum and festival as it has given me an invaluable experience of my Filhomac heritage.

* * * * *

By **MICHAEL GUTIERREZ**

(Age 24)

MY MEDIOCRE MINCHI



Minchi has long been the classical, “go-to” dish of the Macanese. If you’re hung over, lonely, heartbroken, bored, homesick, or all five, there is nothing more comforting than the smell of minced meat frying in soy sauce, onions, and garlic.

I always gloated about Minchi to my friends, but when they asked what it tasted like, I could never explain. It’s like describing the taste of water or bread – you’ve grown up with the stuff for so long that you don’t know *what* it tastes like; you just know that *it’s good* and *I need it*.

My description of the ingredients never did it justice either. “Beef and pork mince...onions...garlic...fried potatoes...some sauces.”

They’d always have a blank, *that’s-it?* look on their face. Their only response would be something like, “Oh...alright.”

Even pictures of Minchi are simple and unimpressive. Brown stuff on rice. My friends would see my enthusiasm and pretend as if it looked delicious, but I knew they were just humoring me.

But inevitably, after they’d taken their first bite of Minchi, they were hooked. It didn’t matter what their ethnic backgrounds were – there is something universally comforting about Minchi. Those of us who cook it know the trade off: go ahead and impress

your friends with the dish, but from that moment on, every single time they come over for dinner, they will always request Minchi.

So when it came time to cook for my host family in South Korea, I was very enthusiastic, but felt appropriately pressured to “wow” them. They’re a very kind couple in their early-30s who are web designers. They had never met a *waegukin* (foreigner) before, let alone a Westerner, so I was extremely excited to prepare Minchi for them. Being Korean, they were used to everything being red and spicy, so I was unsure how they would perceive the taste. And I might have oversold my cooking abilities because what I thought would just be a dinner between the three of us ended up being a party of nine. They invited their parents, two brothers, and somehow, even their maid got in on the action.

I had never cooked for more than four people before. I was going to need a big wok and a lot of soy sauce.

And cooking in a foreign country is harder than you might think. Finding the proper ingredients can be tough. You just try translating “monosodium glutamate” off the top of your head into Korean. Let me know how far you get.

Shopping for groceries is adventure enough. My reading of Korean characters is decent, but not fast enough, and I’d find myself staring at aisle after aisle, mouth agape, sounding out each word, just trying to find the right kind of *kanjang* (soy sauce).

At the end of my shopping adventure, I was confident that I’d gotten about 70% of the correct ingredients. The vegetables were easy, but the only potatoes I could find looked a little smaller than usual.

The sauce part was the big risk. No matter how long I stared at the label, it wouldn’t magically translate itself into English. I understood that it was soy sauce, but I had no idea if it was dark or light; Chinese brands that I’d recognize were nowhere to be seen. And with employees busily rushing back and forth, I dared not open up a bottle for a taste or smell test.

I took a gamble, got whatever looked popular and hoped for the best. It didn’t help my nerves any that one of the guests was the Korean equivalent of a retired Navy SEAL, complete with tattoos on his arm, and was expecting a hearty meal. As if this wasn’t enough pressure, my host father came up behind me while I was cooking, placed his hands on my shoulders, and whis-

pered quietly in my ear, “I have high expectations.”

All I could manage was a squeaky, “I’ll try,” and began my concoction.

I cooked that Minchi with a nervous sweat, fully aware that if it sucked, I could very well lose the mattress I was sleeping on. I could be out on the streets in a snowy, Korean winter if I was using the wrong soy sauce.

And when it was time to pour in that soy sauce, it turned out to be light. No matter how much sauce I put in, the meat stayed pale, deathly pale. Didn’t even smell right. At least not like any Minchi I ever had.

And the potatoes, frying in that oil, were just refusing to get crispy. They were barely-there cubes that might as well have been oily mash. I could’ve made Caldo Verde out of it.

My host father came to check on me just as I was beginning to collapse from shame, and he asked how the Minchi was going.

I responded, “I don’t know. This isn’t Minchi anymore.”

I tried to repair it as much as I could, but nothing was working. I had to cut my losses and shamefully serve up my beige excuse for Minchi.

I apologized for my failure and explained to the family about my incorrect choice of soy sauce. With their limited English, I’m not sure if they understood or just thought I was being humble. They were too hungry to care anyway. They just wanted to taste this Minchi that Big Shot American Guy bragged about all the time.

Mr. Navy SEAL took the first bite. He was quiet at first, and just as I began to close my eyes in silent dread, his eyes lit up, then with a mouthful of food, he nodded and said, “Mmm... *mashitta* (delicious).”

He began scarfing down the Minchi, the rest of the family following suit and devouring all that was left on the platter, scraping up every piece of soggy potato, and barely touching any of the other dishes that the family had prepared. All in all, they finished the Minchi in ten minutes, and it was a big platter.

I tried the Minchi, and by my standards, it was probably the worst I’d ever tasted. I was definitely ashamed of it, but *real*

Minchi aside, it was actually not that bad. It was edible and somewhat enjoyable. Just not good *Minchi* per se.

And that's perhaps what makes Minchi such an infallible Macanese dish. It's incredibly delicious when you get it right, but even if you somehow totally mutilate it as I did, *waegukins* of Macanese culture will still find it kinda good.

I'm pleased to say that I slept soundly that night, warm under the covers with a belly full of Minchi and *soju*. But I learned from my mistake. Never again will I provide anyone with mediocre Minchi. Most people pack fine port wines or expensive brandy when they travel. But me? Wherever I go, if there are friends who want Minchi, I bring in my suitcase, carefully wrapped in sweaters and jackets, my trusty bottle of Pearl River Bridge mushroom-flavored dark soy sauce.

To enter contest please submit a 1-2 8x11" typed written page essay relating to "A person, event or experience that made an impact on me and why in relation to my Filhomac heritage". For more details on this contest please e-mail m_roliz@yahoo.com.

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Recipes from the Clambake

By ANTONIO JORGE DA SILVA

PRAWN CURRY GOANESE STYLE

Ingredients

- 1 lb Prawns – 21-25 count or 12 large prawns 12-15 count*
- ¾ cup White Onion, chopped*
- 1 clv Garlic, crushed*
- 1 Tomato, seeded and chopped*
- 1 tsp Ginger, finely chopped*
- 1 tsp Tamarind Paste*
- ½ cup Coconut Milk (use thick coconut milk)*
- 1 Kaffir Lime leaf, crushed (optional)*

Spices

- 1 tsp Turmeric*
- 1 tsp Coriander*
- 1 tsp Cumin*
- ½ tsp Cayenne Pepper*
- 6 Black Peppercorns, left whole*

Garnish

- 3 Kaffir Lime leaves, thinly Julienned, then quartered or use cilantro leaves*
- 2 Jalapeno Chilies, seeded and diced (optional)*

Method

1. Wash, peel and prepare the prawns then set aside. Boil the shells in 2 cups water for 30 minutes, drain and discard shells. Reduce liquid by half, cover and keep warm.
2. Fry the onion and the garlic in 4 tbsp vegetable oil over medium-high heat. Add Kaffir lime leaf at midpoint. When the onions are soft and translucent add the tomatoes and the ginger, lower heat to medium and cook until the tomatoes are soft. Leave to cool a little, remove the Kaffir Lime leaf, then transfer the contents to a blender and blend for about 2 minutes until the sauce is smooth. Set aside
3. In a separate small pan fry the spices in 2 tbsp oil, stirring often, until they are fragrant and just begin to darken. Pour the

onion sauce over the spices. Stir in to mix; scraping any of the spices stuck to the pan.

4. Add the reduced prawn liquid, tamarind paste and salt. Raise the heat to medium-high. When it starts to bubble on the sides, stir then set the heat to low and simmer, stirring occasionally, for 20 minutes to thicken the sauce.

5. Raise the heat to high, add the prawns and cook until all the prawns turn pink and are cooked – about 2 minutes

6. Pour the curry into a warm serving platter. Garnish with the chopped chilies and the julienned Kaffir lime leaves.

Note: 2 Boiled potatoes, halved then quartered, can be added as an option

GOANESE PORK VINDALOO

Ingredients

2 lbs	Pork Shoulder – excess fat trimmed off; cut into 2 inch cubes
1	Large Onion, chopped
1	Tomato, seeded and chopped
2	Serrano chilies, ends split
2 tsp	Kosher Salt
	Vegetable Oil

Marinade

3 tbsp	Vinegar
1 tsp	Turmeric
1 tbsp	Ginger, grated
2 clvs (1 tbsp)	Garlic, chopped
2 tsp	Tamarind Paste

Spices

1 tsp	Turmeric
3 tsp	Cumin, ground
1 tsp	Coriander, ground
1 tsp	Brown Mustard Seeds, fresh ground in mortar
2 tsp	Cayenne Pepper
1 tsp	Chili Flakes
1 tsp	Black Pepper, freshly rough ground
1 tsp	Demerara (Raw) Sugar
2	Cloves, leave whole
½	Cinnamon Stick, split

Method

1. Marinate the pork in garlic, ginger, tamarind paste, 1 tsp turmeric and vinegar for 3 hours.
2. Using a large pan, add enough oil to cover the bottom; when oil is hot sauté the onion until soft and translucent. Leave to cool then puree in a blender with ¼ cup of water. Set the onion paste aside.
3. In a Dutch oven or deep pan with cover, add oil to cover the bottom. Heat the oil then add the pork and fry to seal all sides adding 2 tsp salt while frying. When the pork is sealed, pour it into a bowl and set aside.
4. Add the spices to the onion paste and mix thoroughly. Fry this spice paste in the pan with 1 tbsp vegetable oil for about 2 minutes over medium-high heat until fragrant.
5. Add the chopped tomato and the 2 chilies; stir and cook partially covered over medium-low heat for about 5 minutes.
6. Add the pork, cover the pan and leave to simmer over very low heat for 2 hours.
7. Garnish with chopped chili. This is optional as many cannot take the fiery heat.

Note: *Vindaloo is a curry that originated in Goa, located on the southwest coast of India. Vindaloo, derived from the Portuguese term *vinha d'alhos*, or *vinho e alhos* is a spicy and usually very hot curry. I read that traditional vindaloos do not include potatoes, the discrepancy arising because the word "aloo" means "potato" in Hindi. "Aloo" in this case is the Portuguese word for garlic – "alho". *Vinha d'alhos*, or *vinho e alhos* is a marinade of garlic, wine or vinegar, including salt, and possibly pepper in which meat is seasoned.*

This curry is typically chicken, pork, prawn or (if not in India) beef stew with hot spices, garlic and vinegar. Unlike Prawn Vindaloo, the meat dishes are cooked slowly over very low heat, in a covered clay pot, for about 2 to 3 hours.

The Portuguese introduced tomatoes, potatoes, and chili peppers, all native to the Americas, to India.

GOANESE BEBINCA

Ingredients

14 fl. oz.	Coconut Milk
3 ½ oz.	Unsalted Butter, plus extra for greasing
10	Large Egg Yolks, beaten
10 ½ oz.	Granulated Sugar
7 oz.	Plain White Flour, sifted
¼ tsp	Nutmeg, freshly grated
4	Green Cardamoms, seeds only, crushed
	Icing Sugar, for serving

Method

1. Preheat oven to 350°F.
2. Butter around the cake pan or line it with wax paper.
3. a) Place the coconut milk in a pan over low heat. Gradually add the sugar, stirring constantly until it has dissolved.
b) Take the pan off the heat and mix it with the egg yolks a little at a time, stirring constantly.
c) Gradually stir in the flour, nutmeg and cardamom to make a runny butter.
4. a) Melt the butter and spoon 1 tbsp into the cake pan then pour about 4 fl. oz. of the batter into the pan and bake for 10 minutes golden.
b) Remove from the oven then add 2 tbsp melted butter, followed by another 4 fl. oz. of batter. Return the pan into the oven for a further 10 minutes until golden.
c) Repeat this process until all the batter is used up in the final layer.
d) Bake for 30 minutes or until the surface is golden brown.
5. Remove from the oven and allow to cool in the pan.
6. Remove from the pan and chill in the refrigerator.
7. Sprinkle with a thin layer of icing sugar over the top and cut into ½ inch slices.
8. Serve with whipped cream.

Note: This dessert is generally known as the “queen of Goan desserts”. This 8-layered dessert is sold in certain parts of Goa like fresh bread. Macaense Bebinca has its origins from this Goan delight.

PINEAPPLE CHICKEN

Ingredients

2 broiler-fryer Chicken cut into serving pieces

1 tsp Monosodium Glutamate (Optional: you do not have to use this.)

1 1/2 tsp Salt (Namak)

1 slightly beaten Egg

1 6 oz. Can Pineapple Juice (Ananas Ka Raas)

1 1/3 cup fine Dry Bread Crumbs

1/4 cup melted Butter or Margarine

1 1/3 cup flaked Coconut (Nariyal)

Method

1. Rinse pieces of chicken.
2. Pat dry with paper towel.
3. Drizzle monosodium glutamate and salt over both sides.
4. Mix egg and pineapple concentrate in a plate.
5. Mix bread crumbs with melted butter in another plate.
6. Combine coconut to butter-bread crumbs mixture .
7. Mix well.
8. Coat chicken pieces with pineapple mixture.
9. Next roll them in coconut mixture.
10. Place them on 2 foil-lined baking pans.
11. Bake them in a preheated oven to 350 for about 40 min.
12. Reverse pans in oven for even baking.
13. Bake for another 40 min.
14. If chicken becomes very brownish before end of baking time cover it loosely with foil.

More Recipes

By MENO BAPTISTA

CURRY FILHOS DE MACAO STYLE

Ingredients:

Filhomac style curry is quite different from any other. It is essentially a highly spiced stew.

Below is my version of one pot chicken curry.

1 whole chicken

1/2 large can chicken stock

1 medium size onion

3 whole shallots

3 cloves garlic-add more according to taste

1 inch peeled ginger grated

1 can tomato puree

Tablespoon of dried chili flakes or two whole Habanero, your choice

A teaspoon of sugar

Cooking oil or butter if you are brave

*2 tablespoon Patak curry paste**

** Please note that the components of commercial curry powder or paste is made up as follows:*

Turmeric, Coriander, dried Ginger, Chili, Black Pepper, Brown mustard, cloves, Fennel, Fenugreek, seed and cumin.

Directions:

Sautee diced onion, minced garlic, and grated ginger until tender; add tomato puree & curry paste.

Instead of water add the chicken stock and cut up chicken.

Salt and pepper to taste and very important one teaspoonful sugar.

Cooking time 1 hour.

Before serving sprinkle caramelized shallots.

I leave it up to you what kind of vegetable to add to the stew.

Potatoes or okra would be fine.

Enjoy!

Word Scramble

By MARIA ROLIZ & MELISSA XAVIER

Find these Patua words and their definitions from the list below. They can be read up, down, backwards, across or diagonally. We also added two unlisted bonus words, try to find them!

CHUBI	PINCH	CHUCHUMECA	BUSYBODY
CHIFI	SQUEEZE	NOSSA GENTE	OUR PEOPLE
CHERA	SMELL	SABICHAM	KNOW IT ALL
AZINHA	QUICKLY	BAFO CUMPRIDO	LONG WINDED
CHINELA	SLIPPER	AVO KUN	GRANDPA
BABO	SALIVA	AVO PO	GRANDMA

O X Q K N O W I T A L L L O N A O B
V P U G O B O A I T E E W S U Z U U
A V O D S A B I C H A M I G C S R G
S C H V S D P A T U A O N B Y L C R
C H E R A F L O U R C A K B X O H A
H D R O G C H I P I L X O A B U U N
O O E X E H E N I E R D Y B O R C D
D C Z Y N U S Z N I Y L Z O Y P H P
I I E G T B W I C H U C H U M E C A
R P E H E I H A H N I Z A W E O R K
P A G N Y C V O A O Z S D I F P M S
M P A B M O K X M W Z E G O F L A Q
U I U L K S T C D E S L I P P E R U
C C G U Y M N B N R I H U E H L I E
O A N H U E D N A T A V I L A S A E
F M A E J L A Q R Y K J S B G P D Z
A I L S H L O N G W I N D E D E R E
B S Q U I C K L Y U L N T K J A K R

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Internet Sites of Interest

Lusitano Website

We have recently made some updates to our website! Check it out at www.lusitanousa.org

Macau Encontro Photos by Robert Roliz

www.kodakgallery.com/lusitano/encontro

Touring Portugal in Style

For you wine connoisseurs check out this web site! The best of Portugal for exclusive wine tasting and tours including accommodation and food. www.tastesoflife.pt

Macanese Youths

Check out this website for photos, memories, and friends from 2007 Macau Youth Encontro.
www.facebook.com (Keyword: Macau Youth Encontro).

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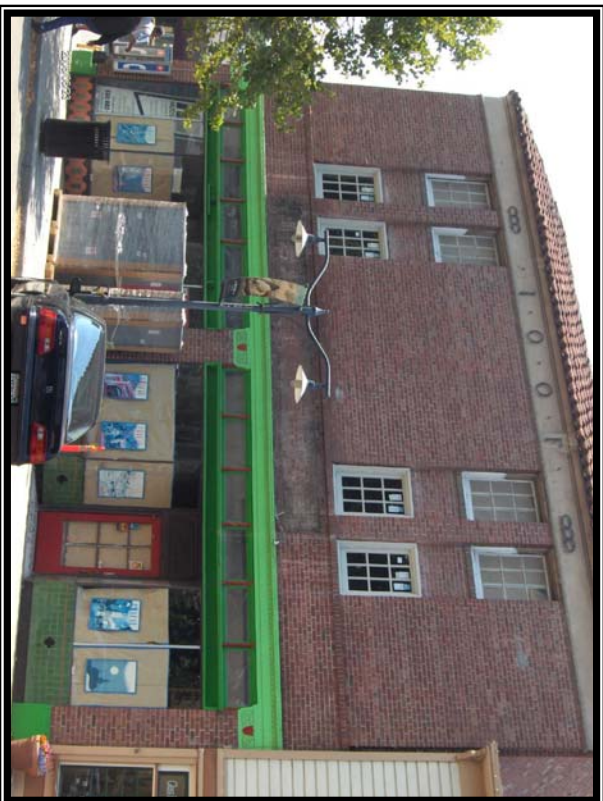
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*Macau Cultural Center under renovation with its 4 new
window openings at 37695 Niles Blvd., Fremont, CA*