

LUSITANO BULLETIN

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Lusitano Club of California*



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Some of our Lusitano member volunteers posing in front of our food booth at "Dia de Portugal" held at Kelley Park San Jose June 13th

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President's Message

Dear fellow members,

I would like to thank my Board of Directors for their continued support and tireless efforts this past quarter. Since our last bulletin, the Lusitano Club of California has held 2 very successful events, our Annual Clambake and Dia de Portugal Festival (*see articles on pages 4 & 6*).

Due to lack of demand, our fall trip to Eastern Canada has been substituted with an excursion to Portugal and Spain which includes a planned social event at our sister club in Lisbon, Casa de Macau Portugal. This trip will be a joint tour in conjunction with Casa de Macau Australia per request from our friends from down under (*details on page 3*).

It will be less than a month before our 3 selected youths embark on their July 17-July 27 "Youth Encontro" trip to Macau. The program looks like a full one complete with an opening ceremony hosted by the Chief Executive of Macau, Dr. Edmond Ho, a Patua seminar, several cultural and educational events and many social functions. The highlight of the trip is a two day excursion to Kwoonchow China, the capital city of the Kwongtung province, also known as the "factory place of the world", by private motor coach. Our Youths will be bringing back a full report of the events at the "Youth Encontro" and we will publish as many of their experiences and thoughts in our future bulletins as space permits. Have a good and safe trip guys!

This year, 2009, marks the 10th anniversary of the establishment of the Macau SAR (RAEM in Portuguese) government. In light of this milestone, the three Casas de Macau in the USA; Casa de Macau USA, Lusitano Club of California and Uniao Macaense Americana, will co-host a joint celebration with a Chinese Banquet Dinner Dance at Asian Pearl Restaurant in Fremont California on November 22, 2009.

As always, please either send in your comments with suggestions or approach me in person with ideas for an improved running of our Club.

I remain respectfully yours,

Nuno Prata da Cruz, President

2009 Calendar of Events

July 19-25: Macau Youth Encontro Meeting for our 3 youth representatives.

Sat, Jul 25 12-6pm: Annual Picnic, Beresford Park, San Mateo
Please come and join us for a day of fun at our Annual Picnic. Cost \$10 for members, \$15 for non-members. Children 12 & under free admission. Please RSVP by July 17th to Dorothy Oliveira at Dorothy.Oliveira@rcn.com or (650)577-8881.

Sat, Aug 22 12-5pm: Macau Casino Day, Oakland, CA
Cost is \$18 for members, \$25 for non-members which includes admission, a traditional Macanese meal, Mah Jong contest entry or gaming chips for Bingo, Black Jack, Texas Hold'em & Pai Gow poker games. We will also be offering vendor booths for those interested in selling their crafts, merchandise or services. Please call Leonardo (925)726-9543 or email lxavier23@comcast.net by Aug 10th if interested for a booth or to register for the Mah Jong Contest.

Oct 15-26: 10 days trip to Portugal

(Porto/Braga/Guimaraes/Bucaco/Fatima/Batalha/Obidos/Lisboa/Evora/Albufeira) departing SFO Oct 15th and returning Oct 26th. staying at a 4 hotel with daily breakfasts, dinners, and tours included arranged thru Braga Travel together with Casa de Macau Australia. Cost EURO 950 (US\$1,330 approx) plus R/T airfare of US\$850 approx (subject to change at time of ticket issuance) = **total cost US\$2,180 approx.***

Optional 6 days add-on trip to Spain (Madrid/Aranjuez/Toledo/Avila/Segovia) available at an additional cost of EURO 827 (US\$1,155 approx).

Please contact Maria Roliz asap if interested by June 30th at m_roliz@yahoo.com or (415)3970767.

October: Halloween Party (details to be advised)

Sun, Nov 22 5-10pm: Macau RAEM 10th Anniversary Dinner Dance, Asian Pearl Restaurant, Fremont

Sat, Dec 5 6-11pm: Annual Christmas Party, San Mateo Elks Lodge

Annual Clambake

OF CLAMS AND CHAU-CHAU PELE

By Armando “Pinky” da Silva

On Saturday 18 April 2009 Lusitano Club hosted its annual cookout at Beresford Park, San Mateo. This event brought together memorable tastes featuring Portuguese Algarve-style steamed clams and two Macanese culinary classics Minchi and Tacho, the latter also known by its other name, Chau-chau Pele.

Antonio “Toneco” Jorge da Silva, a most staunch advocate of Portuguese heritage prepared his “Ameijoas na cataplana a moda de Algarve” (Steamed clams prepared Algarve-style on a *cataplana*. A wide stainless steel Chinese wok served as the copper *cataplana*. The wok was set on a brazier fired by glowing coal briquets. An oar-like wooden paddle turned over the clams from time to time during cooking. This year’s crop of California clams was exceptionally meaty and plump-filled. Toneco started the cooking sequence by putting sufficient clam broth, olive oil, wine, garlic, onions and prepared spices as the cooking base. He introduced Portuguese sausages to the simmer. He explained that this dish now affirms Portuguese religious affiliation as Muslims and Jews are proscribed from eating pork as part of their own dietary laws. Bowls of spicy, hot, well-cooked clams were served with crusty bread to sop the gravy, Portuguese-style. One must commend Toneco for his committed effort to bring this special Portuguese cooking to appreciative patrons.

Lulu Xavier contributed her inventive beef Minchi of ginger and “haam suen choi” (picked sweet and sour vegetables). Dorothy Oliveira, Lusitano’s own Commander-in Chef, offered Tacho (Chau-chau Pele). The most important ingredient in Tacho is, of course, the Chau-Chau Pele (pork skin rinds). Into her superbly tasty Tacho went mao de porco (ham hock), lombo de porco (loin pork chops), galinha (chicken), laap cheong (Chinese sausage), sio yoke (crispy skin pork), and at finish, couve (cabbage). Her Tacho is classic Macanese fusion food at its best, and she should rightfully take pride in her offering. To make Tacho in bulk requires special resourceful cooking skill. But no Tacho is complete without Balichang sauce! The secret of enjoying



Tacho is to dab Balichang sauce on the Chau-chau Pele. Amelia Roliz Maher, the aunt of Maria Roliz, (and sister of the late Rigo Roliz) offered her own home-made Balichang sauce for the occasion.

The luncheon ended with confectionary desserts. Dorothy made Bebinga de Leite and Pao de Leite, Lulu offered her own mochiko-based Bebinga de Coco, often times inappropriately called “Gummy-gummy”. Maria Joao da Cruz made the Mousse de Ananas (Pineapple mousse).

Recognition must go to managerial Alpha-type Maria Roliz. She was the consummate event supervisor. Her hard work and organizing skill made the whole afternoon a memorable success.

Dia de Portugal

By Nuno Prata da Cruz



With over 7000 visitors and 500 hot lunches sold at our Lusitano food booth, we completed our 15th consecutive appearance at “Dia de Portugal” held at Kelley Park San Jose June 13th.

This annual celebration of Portuguese heritage is one of the premier Portuguese Festas in California hosted by the Portuguese Heritage Society of California (PHSC). Visitors experienced food from continental Portugal, the Azores, Madeira and other Luso-phone countries such as Brazil and Macau.

Events included live entertainment, art exhibits, book fairs, children's carnival, trolley rides, tour of the Portuguese Historic Museum, tour of the Chinese American Museum, tour of the Hellenic Institute, cooking demonstrations, a traditional parade complete with two marching bands, folklore dancing and numerous vendor booths.

VIPs at the event included the Mayor of San Jose, Chuck Reed, San Jose City Councilman Sam Liccardo and the Consul General of Portugal in San Francisco, Dr. Antonio Alves de Carvalho.

To feed the visitors who have come to the park to enjoy a full day of fun and entertainment, the Lusitano Club of California showed up with close to 20 dedicated and hardworking volunteers to help with the food preparation, cooking, serving, set up and cleanup at our Lusitano food booth where we had planned to sell 500 servings of food. Tirelessly our team of volunteers put in a full day's schedule between 7:30am to 6:30pm and accomplished our goal in selling all our food. On this year's Lusitano menu was Macau Fried Rice (made with Portuguese Linguica), Pork Sandwich (on Portuguese Paposeco Buns) and Mango Pudding (a treasured recipe from one of our volunteers).

The Macanese community was further represented at the Dia de Portugal Festival by a tourism booth jointly sponsored by Casa de Macau, USA and the Associacao dos Empresarios Macaenses da California (AEMC).

Next year's Dia de Portugal Festival has planned a theme of Festas Queen and Portuguese-American Bands to be held at the same location on Saturday, June 12, 2010 (always the second Saturday of June). Once again, the Lusitano Club of California will be there to promote our unique Macanese cuisine and culture amongst all the other Portuguese organizations.





Macau Cultural Center

By Maria “Zinha” Gomes
Fund Raising Chairperson of MCC

We now have **“MEMBERS in MCC”!** The Bylaws of MCC have been revised, legally scrutinized by our pro-bono lawyer, approved by the directors, and signed. Thereby it is legal and binding that MCC has MEMBERS. The MCC Bylaws now specifies that the Members of Macau Cultural Center are Casa de Macau, USA; Lusitano Club of California; and UMA, Inc. (União Macaense Americana).

Now **all you members** who read this article in your News Bulletin have a vested interest in Macau Cultural Center. Therefore on behalf of MCC, its directors, **and all members of the three Casas**, I thank those who have sent in donations to MCC. From my article in the previous Bulletin you all know that we have new donation categories. I am happy to report that we are fortunate to have generous individuals who have helped us launch the new categories.

“Ballroom Floor Sponsors”: *Our special thanks go to our “Ballroom Floor Sponsors”, LAWRENCE & FANNY GILL, AND JOHN & CAROL MONTEIRO*, who have helped us launch this donation category. It is particularly fitting as their talent on the dance floor is well known in the community, and it is wonderful that these “swingers” have stepped up to help us in getting the floor refinished. **ALL YOU “SWINGERS” WHO LOVE TO DANCE:** come help us out with a donation in the amount of \$200 or more to join our “Ballroom Floor Sponsors”. We still need over \$2,500.00 to get the floor refinished. We have a golden opportunity to get it done now as we currently have a good worker willing to do the job at a substantial savings to us. It would be wonderful to have the names of all you “Swingers”, who have graced the dance floor at our functions, on our plaque in the main Ballroom.

“MCC Logo & Signage Sponsors”: This sponsorship in the amount of \$300 or more has also been launched. *Our special thanks go to EDUARDO R. COLLACO, JESSICA J. XAVIER, AND JOHN & CAROL MONTEIRO.* Your generosity is very

much appreciated, and we hope that more people will support the efforts of putting our identity on the building. The cost to get the signage and lighting installed will be over \$6,000.00.

“Window Sponsors”: This sponsorship is still open, and we welcome additional “Window Sponsors” in the amount of \$10,000 or more. *We thank the following “Window Sponsors” for their donations of \$10,000.00 or more each: IN MEMORY OF CELESTE DEGRACA; IN MEMORY OF RIGOBERTO P. ROLIZ; DANIEL & MARIA F DA ROZA GOMES; CAROL & JOHNNY MONTEIRO; JORGE & RAQUEL REMEDIOS; MANUEL & MARIA XAVIER; LUSITANO CLUB OF CALIFORNIA, INC.: IN HONOR OF OUR PAST, PRESENT, & FUTURE MEMBERS.*

Finally we have our wonderful **“2009 Friends of MCC”** whose donation of \$100 or more is helping to sustain the continued existence of MCC. We extend our sincere and heartfelt thanks to the following people, particularly those who are also our “Original Friends of MCC”.

MERLINDE & RONALD BROWN
FREDERICO AUGUSTO COLLACO
INACIO & TERESA DA ROSA
FLORENCE DA SILVA
ADALEINE & EDMOND LEE
PAUL & SUSANA LEUNG
JOHN & CAROL MONTEIRO
MANUEL & JAN NUNES

BEN & YVONNE PAREDES
PORTUGAL MACAU INSTITUTE USA
LINDA TISON
FRANCES GAAN WEBER
IN MEMORY OF:
HELGA E. DA LUZ
JOAQUIM & CLOTILDE XAVIER

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

For our 2008 Original Friends of MCC Donors, **LAST CHANCE TO CHECK YOUR NAME BEFORE THIS LIST GOES TO THE ENGRAVERS**. Names will be engraved as printed in our Spring 2009 Lusitano Bulletin with confirmed corrections included. All requests for changes need to be done **by July 31st, 2009** to Maria Gomes by email, gomesmd@astound.net, or by phone, 925-798-2005. Thank you very much.

MACAU CULTURAL CENTER

Come join us for a full day of fun with your
family & friends at our

FUND RAISING PICNIC

Sunday, September 13, 2009

12 Noon to 5 PM; 1:00 PM Lunch

**At Beresford Park, 2720 Alameda De Las Pulgas,
San Mateo**

Picnic Areas #1 & 2

Next to the Children's Playground off Parkside Way.

*Directions: Hwy 92 exit Alameda de las Pulgas
southbound towards 27th Avenue. Turn right at
Parkside Way, go 1 block and use left corner parking lot.*

Food and soft drinks provided.

1 – 3 PM Lunch

3 – 4 PM Children's/Adult Races

Games Mahjong Balloon Toss Prizes

Softball Volleyball Spoon/Egg Race Three-Legged Race

Price per person:

\$15 for those over 12 years of age

\$10 for those 5 to 12 years of age

Free for those Under 5 years of age

Deadline for Reservations: August 31st, 2009

Please indicate the ages of the children
with your reservation.

Make check(s) payable to "Macau Cultural Center"

Send to: Miss Jessica Xavier, 582 Market St. #1905,
S.F., Ca 94104.

Telephone: 925-354-7999

This and That

“CLASSICAL-ICONOCLAST”

By Anne Ozorio
residing in England

Blogs are mini magazines which anyone can publish. Mine is <http://classical-iconoclast.blogspot.com> Why the name? Primarily it's about classical music but there's lots about Macau and the Macanese. Putting Macau material online helps make people aware, even people with no connection. So if you like the arts and like Macau, visit my blog and tell your friends.

On the home page I have a photo of Tiger Balms Gardens in Hong Kong. Remember that? It's surreal, nightmares turned into sculpture. The picture shows a procession of animal musicians bring cakes and offerings to an abbot, who is a pig! I like it because it's whimsical: classical music can be fun. On the right side of the page is a list of current topics, which I update every two days, so there is frequently something new to read. Lots of music clips and videos, including old Cantonese movies which I adore.

Below that on the right is a list of Labels on the subjects covered in the blog. Click on Macau and it brings up a list of all posts



Ruins of São Paulo

about Macau, which you can follow by scrolling down. My masterpiece is the one about São Paulo. The photos there are very high resolution so you can enlarge them to see details you would never see on postcards or tourist shots. If you can read Chinese, you can read the inscriptions. Many years ago, my father taught me how to “read” the symbols on the façade, because they tell a remarkable story. The carvings are unique. There is nothing quite like this in conventional church architecture. “Read” the ruins and understand why Macau is so special.

There’s also a post about the Jesuits and China, and snippets about buildings and history. Did you know Benjamin Britten, the British composer played a concert in the Dom Pedro V theatre?

How I wish Mike McDougall was around. Like my Dad, he was a lively, cultured man who loved the arts and quirky, fun things.

Here is the link again :

<http://classical-iconoclast.blogspot.com>. You can subscribe to it so new messages pop up on your google or yahoo homepage, or you can bookmark it. I haven’t figured yet how to maximise coverage, so if anyone knows, I’d be grateful. It’s a fairly fun blog, so in its own way it does something for Macau and the Macanese.

FILHOS DE MACAU

By Filomeno Marciano Baptista
a proud Filho de Macau

"This article is a satirical account of the history of our people and is not historically accurate".

I read with great interest my friend Tony da Silva’s article (Ou Mun Yan – a Conundrum published in The Lusitano Spring 2009 Bulletin) regarding just who or what is a Macaenses. Although I much prefer the traditional “Filho de Macau”; his scholarly arguments seem to answer the question. As for me I am contented with the simple criterion, a Filho de Macau (hereafter FM) is someone who was or his ancestors were born in Macau, regardless of ethnicity. As a people we are the end product of almost 400 years of “unbridled hybridization” to borrow a

phrase from Umberto Eco. In our veins run the blood of many races as can be discerned from our facial features and complexion.

From the Missionaries we of course acquired our Catholic Faith. This is important because Portugal's policy of "assimilation of the races" gives full citizenship (unlike other European colonists) to anyone born in a Portuguese province and baptized into the faith. This means that Karmina Singh of Goa and Wong Fei Hung of Macau are automatically full citizens of the Motherland immediately after being baptized. Karmina Singh is now Carlos de Souza and Wong Fei Hung after shaving off his queue is Pedro Jesus Wong. His grand children will of course drop the Wong retaining Jesus as their surname thereby becoming Bona Fides European.

Our people also absorbed the cuisine of the Far East and Europe adapting the dishes to suit their palates. Thus we have our own version of curry; the English Pot Roast became our delicious Vaca Estofado. Vindaloo morphed into Porco bafado e assar and Churico Vinho de Alho. Then there is of course that foul shrimp paste known as "Blahan" in Malaya which we "doctored" by adding bay leaves, the juice of a lemon, a handful of whole cloves and wine, (originally sarm ching now vodka or brandy) and turned this foul paste after not less than 3 months of ageing into the awful smelling condiment "Balichao". My friends tell me that tacho is really not tacho unless balichao is added as a condiment. I will take their word for it and stay upwind from that smelly sauce. We have to thank the nuns not only for the many hours spent preparing us for our First Communion, educating the women that we married but also for introducing and preserving many of the delicious sweets that we enjoy today. They brought to Macau "alua" from India, Bebinca de Leite from either the Philippines or Malaya and "Cabelo de Noiva" from Portugal to name but a few.

We also developed our own patua based mainly on the Mother tongue and with a generous sprinkling of Cantonese, and Indian words. Later in Hong Kong we included many English words into the argot, i.e. "antes mao" for beforehand, etc. Growing up in Matar Morro (Kill the Moors), my friends were mostly FMs with one or two exceptions. We went to the same school, St Joseph's College; joined the same Scout troop, 2nd Hong Kong;

and spoke with the same sing song accent that immediately identified us as members of the tribe. This argot was universal among our people whether from Hong Kong or Kowloon as I found out when I went to work for “The Bank”, we all sounded and in most cases looked alike. In my opinion, the single most identifying clue as to who is a Filho Mac is “The Word”. Because this is a respectable family publication I will substitute the real word with “POOFIS”. Genuine FMs will know the word I mean. It is used as a superlative, “This chow mien is good! This chow mien is bloody good! This chow mien is poofis de good!” It is also used to draw a friend’s attention to something very nice “Poofis de boa gaja you guys”; joy “Poofis mun woo”; disappointment “Poofis you burradas man” or when someone strikes out in an important game a collective “Poofis” from spectators. Strangely I can only remember this word being used by the under 40 crowd. It seems that as soon as they are married the FM male no longer use this word but substituted it instead with “Poofis”. This then is my opinion a poofis de good one I might add man!

CODA. White King, a Philippine Company, markets a cake mix called “PUTO’ easily obtainable at any Asian grocery store.



Meno Baptista with his daughter Adriana

THE LIGHTHOUSE (FAROL) ON GUIA, MACAU

By Felipe B. Nery

We are not forgetting our longtime associate
That is perched on top of Guia, in Macau
The old and faithful friend, we now reminisce
Who stood by us throughout the numerous occasions
Through thick and through thin, whenever needed
During peacetime, as well as, during wartime
In good and in bad weather, you were always there
You stood there as steady as, the Rock of Gibraltar
To guide us home, in our distress, to safety and tranquility
Your beacon of light never wavered to confront any situation
You stood your ground boldly and defiantly, in the face
Of violent storm (tufao) that produced low visibility
You have become a symbol of courage and hope to us humans
You have also become a symbol of achievement and success
We have seen this function daily, in our lifetime
In Macau, seated atop majestically, overlooking the harbor
You helped many Portuguese ships out of navigational difficulties
Guiding them safely, through two and half centuries
Now, we can no longer remain in Macau – notwithstanding
But the farol is still there, in spite of the circumstances
Serving your new masters faithfully and diligently, as well
You will go on for man more centuries undeterred, God willing
You will remain there, until it's time to take a final bow
For a well-deserved rest and historic retirement, cherished by all
Though we may have departed ahead of time, we have not forgotten
Farewell our dear friend, we thank you from the bottom of our hearts
For all that you have done, we look forward to seeing you at encontros



Note: I realize that the Ruin of Sao Paulo Church (its façade) has been and still is the symbol of Macau. However, it somehow conveys a morbid thought of destruction by fire, whereas the lighthouse (Farol) on Guia conveys a symbol of hope and salvation from the onslaught and ravages of the weather. It helped to guide our ships to safety ever since it was installed centuries ago. I believe it is more appropriate and fitting symbol since it is still there working timelessly for the benefit of the people of Macau.

THE WONDERFUL PRIESTS AND CHOIR AT THE CHRIST THE KING CHURCH AND THE U.S. IMMIGRATION PROCESS

By Felipe B. Nery

When someone asks me to describe what is the most significant thing that would jog my memory with regard to Shanghai. I would hesitate for a moment to ponder since it was about sixty (60) years ago when I left Shanghai. Then, the thoughts would miraculously galvanize and jell to produce some great pictures.

As I begin to think of it, I am rewarded with one significant and lasting memory of the choir at the Christ The King Church on Rue Bourgeat in the French Concession of Shanghai. The church was run by American priests headed by Father MacGreal. There were other priests who assisted the pastor Fr. MacGreal such as Fathers Lipman, Houle, LeSage, DesLaurie and others whose names escape me because of the many years that had transpired when those priests were in active service to God and the Macanese people of Shanghai. It was not by design but it so happened we were concentrated in that area of the French Concession to form a congregation.

The friendliness of the American priests were outstanding. They were like one of us and participated in practically every event that went on in our community: in baptism, birthdays, marriages, house novenas, graduations and funerals. In fact, Father DesLaurie was responsible for the immigration of the Macanese people into the U.S.A. – a feat (through the Catholic Relief Service) that was not easy to execute due to the strict adherence to rules, regulations and immigration priorities observed by the U.S. Immigration Dept. The U.S. preference at that time was white (Caucasians) preferably born in Europe. The door was somewhat closed to the Asians since the Gold Rush Days when they used Chinese workers in the gold mines and railroad but required them to return to China when their work was completed. It was as a result of most of these workers preference to remain in America who posed a threat (competition) to the American residents in their business activities, such as restaurants, nickel and dime stores and laundry business.

After World War II, however, China being an ally of the U.S. during the war was then granted special immigration privilege with the opening of the door to all Asians. Formerly, the immigration quota was based on where one was born. A white person born in China came under the category of China White Quota which took about 7 or more years for the visa to materialize or to be processed. When the barrier was removed latter DesLaurie with Father Lancelote of Macau worked hard to get our people to America in view of the Portuguese authorities' impending ceding of the territory of Macau back to China.

Even though so many years have lapsed, the beautiful sounds emanating from the choir at the Christ The King Church in Shanghai keep reverberating through one's mind bringing back some fond memories and nostalgia of those bygone days, especially now, when church music and songs come from one's TV set and from the church one attends. The emphasis becomes more pronounced when it is sung in Latin: The Gloria in Excelsis Deo, the Credit the Kyrie, the Agnus Dei and the Santos at high mass; the Ave Maria at weddings; the Tantum Ergo at Benediction and Christie and Et Vocabitur at Te Deum. People used to flock to church at that particular hour just to hear the choir sing. It comprised the following individuals, as far as my memory allows me to remember their names: Dr. Tony Diniz, the conductor and a piano virtuoso; his sister Margie, a soprano; Joeboy Lopes, a baritone; Frankie Lopes, a tenor; Philip Lopes; Mimi Lopes; Harry Lubeck and Walter Ussankoff.

“HOMAGE TO DR. SENNA FERNANDES”

By Cheong Kin Man

Studio Nilau would like to solicit citations for the book dedicated to “Homage to Doctor Henrique Rodrigues de Senna Fernandes”, and the book will be in Chinese and Portuguese. The length of the citation is suggested being half to one page of A4 size paper (max. two pages). The citation can be in English, but Chinese and Portuguese are preferable. We would be grateful if you could send us before 8 September, 2009 to the following addresses:

Email addresse: studio.nilau@gmail.com

Addresse (until 15 September 2009):

Av. 5 de Outubro, nº115, 4º andar, Lisboa, Portugal

The honorary degree, Doctor of Letters honoris causa, was conferred on Dr. Senna Fernandes by the University of Macau on 10 December 2008. With the support of International Institute of Macau, our studio and the Portuguese Society of University of Macau Students' Union joined to hold the activity "Homage to Dr. Senna Fernandes" on the same day of the conferment.

We invited several relatives, friends and former students of Dr. Senna Fernandes to pay their homage to this distinguished figure. The video made by our studio and the poem of Dr. Yao Jingming commenced the activity. Mr. Miguel de Senna Fernandes, Mr. Luís de Sá Cunha, Mrs. Lao Sin Peng, Dr. Leonor Seabra, and Mr. Jorge Cavalheiro paid their homage in the event. The messages from Mrs. Cristina Malheiro (Brazil), Dr. Jorge Rangel (Portugal), Prof. Gustavo da Roza (Canada), Mr. Henrique Manhão (USA), Mr. José Cordeiro (Canada), Mr. Herculano Airoso (Brazil), Mr. Arthur Britto (USA) and the former president of your club Mrs. Maria Roliz were read out by the members of our studio and of the Portuguese Society. On behalf of our studio, I would like to thank your club in supporting this project.

Representative of Studio Nilau

Coordinator of the activity "Homage to Dr. Senna Fernandes"
Cheong Kin Man



** Kindly be informed that Studio Nilau reserves the rights to edit and to publish the citations and messages on the book dedicated to the homage to Dr. Senna Fernandes.*

LETTER TO WORLDWIDE COMMUNITY RE PORTUGUESE RECOGNITION

By Antonio M. Pacheco Jorge da Silva

I am writing to ask for your support in my proposal to petition the government of Portugal to give official recognition to the Macaenses as the “Children of Portugal” or words to that effect. There should be no doubt in our minds and in the minds of future generations as to who we are and who our parents were. We are the last of the descendants of the Portuguese pioneers born in the Far East who brought international fame and fortune to Portugal.

I strongly believe that our ancestors should be honored and officially recognized for their loyalty even when Macau fell on hard times and when foreign powers saw the value of the China Trade were repelled from taking the very small piece of land where the Portuguese flag flew with pride. Whether in Macau, Hong Kong, Shanghai or the Treaty Ports of China, the Macaenses represented Portugal and her interests in the eyes of the governments of those settlements. We, our children, and generations after them deserve to be recognized by Portugal and our ancestors given their rightful place in the history of the Portuguese people.

When I was in Portugal in September last year I spoke to my cousin Dr. Manuel Pacheco Jorge Barreiros, former Portuguese Ambassador to Austria, Poland and Norway over the last few decades, asking him to assist us in this quest should I get the support from the Macaense community leaders worldwide. A long time member of the Portuguese diplomatic corps he knows many in the Portuguese government today, including the president and past presidents, who are in a position to support and grant us such an honor.

Attached is an English translation of the main points of Dr. Barreiros’ suggestions per his email to me (*see page 22*).

I realize I cannot reach each and every one of you. I can only address you and send my suggestion to the Casas de Macau. If I get a positive response before the end of July 2009 I will ask my cousin, the Ambassador, to draft a petition and present it on our behalf. This petition can bear the signatures of our represent-

atives from the Casas or the countries in which we now reside.

Furthermore the suggestion is that we send a representative from each country to Lisbon to receive this honor personally. The representative group can be one selected member from each country to which large numbers of our community have immigrated. Unfortunately there are no funds available for this and we have to pay our own flight, board and lodging for a few days. If we act soon this can happen as soon as October of this year.

(Antonio Jorge da Silva can be contacted at tony@dsiarch.com)

English Translation of the Main Points from Dr. Manuel Pacheco Jorge Barreiros, Portuguese Ambassador's email.

1. The recognition to which you refer will be translated in accord with our President of the Republic in receiving a delegation representative of the Macaense communities spread throughout the world. In this meeting the President will surely say words of recognition for all the efforts set forth by the Macaense community for the preservation and the defense of Lusitanian values.
2. Before addressing a letter to the President which I will take the responsibility of delivering, it is necessary that you write to those people who best represent the Macaense communities throughout the world. Your letter should be as explicit as possible, expressing your ideas and requesting expressed written support to act on behalf of those representatives.
3. When you have obtained these documents contact me letting me know who will sign the letter to be delivered to the President. (This is a subject that will have to be resolved by you and by the other representatives contacted by you). One possible solution, which may cause much delay, would be a letter signed by all the representatives contacted by you. The solution that looks most practical to me would be that you, having brought up the idea and with the authorization of its subscribers, be the one to sign the letter which of course has to be written in Portuguese and which I can prepare and submit on your behalf.
4. To my understanding what is urgent now is to take care of that referred to in point number 2 above. The letter to the President will be the easiest to achieve.

A TASTE OF MACAU

By Nuno Prata da Cruz



On May 14, 2009, Lusitano member, Geraldine da Luz held a special culinary event at the Educated Palate Restaurant at San Francisco City College. Geraldine is currently a hospitality student in the hotel track at CCSF. As a class requirement, Geraldine introduced and organized the theme dinner, “A Taste of Macau.” The Educated Palate Restaurant is in downtown San Francisco where culinary students showcase their skills and cooking talents to the public. To support Geraldine and this noteworthy event, many members of the Macanese community attended the dinner, including Lusitano members, President and several directors. Also present at the event were President of the Macau Cultural Center, UMA State Board Vice President, and UMA Editor.

The restaurant was festively decorated in Macau colors and with posters of Macau. Attendees were also given postcards with several Macanese food recipes.

The delicious menu consisted of a Potato Broccoli Soup (in place of Caldo Verde since the kale was not delivered that day), Salada Com Frutos Secos, Pecans Cristalizados e Abacate (Tossed Salad with Dried Fruit, Candied Pecans and Avocado), Camarao a Macau (Macau Prawns), Chilicote (Fried Curry Beef Dumplings), Galinha a Cafreal (African Chicken), Arroz Morro (Moorish Rice), Capela (Macau-style Meatloaf), Faixa de Sola Cozinhada (Steamed Fillet of Sole), Repolho Sauteed (Sauteed Cabbage), Batatas Fritas (Fried Potatoes). There were also many scrumptious desserts: Bolo Menino, Genete Cornstarch, Pudim Flan and Serradura. Several Portuguese wines were served as well as the famous dessert liquor, Vinho do Porto .

The evening was very enjoyable and the food exquisite. Congratulations and thank you Geraldine da Luz for a delicious meal and a memorable evening.

Recipes

TACHO

By Dorothy Oliveira

- 2 pork hocks, cut into 2" cubes
- 2 pork feet, cut into 2" cubes
- 5 center cut pork chops cut in half
- 10 pieces chicken 2" size
- 1 piece of salted pork 3x3 inches cut into 2" cubes
- 1 piece Lap Yuk cut into cubes
- 1 package Chinese sausage cut into 1 inch
- 1 head cabbage cut into quarters and cut quarters in ½
- 1 package fried pork rind

Serves about 10 people

Boil pork rind once, rinse and set aside

In a big pot put in pork hocks and pork feet. Cover with water and boil until soft, usually about 2 hours

Skim off all fat and residue that floats to the top

Lightly salt and pepper each side of pork chops and chicken. Add pork chops to pot. Bring to a boil and then add chicken.

Once it comes to a boil again add the salted pork, lap yuk and Chinese sausages and boil again

Lastly add your cabbage and pork rind. Bring to a boil.

Serve with rice and Balichão, if desired.

PINEAPPLE MOUSSE

By Maria Joao da Cruz

- 1 – 20 oz. can of crushed pineapple
- 1 – 14 oz. can of condensed milk
- 1 – 3 oz. box of pineapple jello
- 5 eggs separated into egg whites and yolks
- 5 tablespoons sugar

Mix the pineapple jello with pineapple juice from the canned pineapple and bring to a boil. Let the jello mixture cool for a few minutes. Separately mix together the condensed milk, egg yolks and the crushed pineapple. In a separate bowl, beat the egg whites with the sugar. Mix all together and place in refrigerator overnight.

Word Scramble

By Maria Roliz

Hidden in this word scramble, find the 12 months in English and Portuguese below. They can be read up, down, backwards, across or diagonally.

JANUARY
FEBRUARY
MARCH
APRIL
MAY
JUNE

JANEIRO
FEVEREIRO
MARÇO
ABRIL
MAIO
JUNHO

JULY
AUGUST
SEPTEMBER
OCTOBER
NOVEMBER
DECEMBER

JULHO
AGOSTO
SETEMBRO
OUTUBRO
NOVEMBRO
DEZEMBRO

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

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Announcements

Lusitano Scholarship:

Lusitano offers two \$1000 scholarship grants each year towards a trade school or college tuition for Lusitano members ages 18 and over. Applications for the 2009-2010 school year are now available with a deadline of July 31, 2009.

McDougall Award for Young Writers:

This is an ongoing contest for our members and their children and will be judged at the end of each quarter when a minimum of 3 entries are received from writers 12-18 yrs old and 19-30 yrs old.

LUSITANO BULLETIN



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Nuno Prata Da Cruz, President of Lusitano & Maria Roliz, President of Macau Cultural Center posing in front of the flags representing our Portuguese Macanese community in the United States of America