

LUSITANO BULLETIN

*The Publication of the
Lusitano Club of California*



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SUMMER 2010



*Consul General of Portugal, Dr. Antonio Costa Moura, and family
honor Lusitano with their presence at Lusitano's Annual Clambake*

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President's Message

Dear Members & Friends:

As summer is here, we hope you will enjoy the weather and the upcoming activities: Annual picnic, day trip to Cache Creek, and camping in Lake Mendocino. This year also marks an Encontro year which is a gathering of the Macanese Diaspora worldwide that happens every three years in Macau. The dates of this event "Encontro das Comunidades Macaenses - Macau 2010" will be held on Nov. 27 - Dec. 6, 2010. (Please note the end date has been changed to Dec. 6 instead of Dec. 5 as previously noted in our last Bulletin). Trip arrangements for the Lusitano group are being organized thru Braga Travel with optional pre-Encontro side trips to Bali, Taiwan or Shanghai, and an optional post-Encontro trip to Hong Kong. Please contact me **TODAY** if you are interested in **ANY** of these events. Looking forward to seeing you at our Lusitano events!

Sincerely, Maria C. Roliz, President

* **LUSITANO MACAU ENCONTRO PACKAGE** *
* **10 DAYS / 9 NIGHTS WITH BRAGA TRAVEL** *
* • Macau only pkg: \$1,512 per person dbl occup. std. room *
* *Includes: R/T airfare from SFO to HK on Singapore Airlines* *
* *(Depart Nov 26 12:05am to arrive HK Nov 27 7:10am.* *
* *Depart HK Dec 6 10:45pm to arrive SFO Dec 6 6:55pm);* *
* *9 nights hotel at Holiday Inn with daily breakfast (choice of* *
* *standard or deluxe rooms for \$99 extra); R/T hydrofoil &* *
* *hotel transfers; & current airport tax of \$169 incl. in pricing.* *
* • Air only: Singapore airlines \$879 (tax included) *
* • Hotel only: 9 nts Holiday Inn \$573 pp dbl occ. std. room *
* • With Taipei 4 days/3 nts tour add-on Nov 24-27 including *
* 10 days Macau on Cathay Pacific: \$2090.80 *
* • With Bali 6 days/5 nts tour add-on Nov 22-27 including 10 *
* days Macau on Cathay Pacific: \$2256.20 *
* • With Shanghai 5 days/4 nts tour add-on Nov 23-27 *
* including 10 days Macau on United Airlines: \$2600.20 *
* • Add HK 2 nts Eaton Hotel to above for \$167 pp dbl occ. *
* • Add HK 3 nts Eaton Hotel to above for \$235 pp dbl occ. *

2010 Calendar of Events

Sat, July 10 (12-6pm): Annual Picnic, San Mateo Beresford Park



Cost: Members \$15, Guests \$15, Kids 12 & under free. RSVP by July 2 to Maria Roliz at m_roliz@yahoo.com or (415)990-5534



Sat, July 31: Cache Creek Casino Day Trip

Cost: Members \$20, Guests \$25. RSVP by July 15 to Maria Roliz. Casino will rebate \$5 for food and \$10 for slots/table games (*First-timers to Cache Creek will receive a \$25 comp.*)

7:45am Coach pickup @ Westlake; 8:30am Coach pickup @ Hercules
3:00pm Coach departs Cache Creek

Aug/Sept (TBA): Cooking Class/Camping Trip

Sat, Oct 30: Halloween Party

Nov 28-Dec 6: Macau Encontro 2010

Sat, Dec 11: Annual Christmas Party, San Mateo Elks Lodge

Announcements

Recommended Film: *Shanghai Exodus*

This splendid new documentary film features the stories of Caucasians who grew up in China, migrated there for safety, and fled Shanghai after the Communist revolution. It features the personal stories of many Old China Hands whose families lived throughout the greater China region. More info on this film can be found at www.shanghaixodus.com. Cost \$25. Order from Maria Roliz.

Book Review: *Not the Slightest Chance* by Tony Banham

In our last bulletin on page 22, this book recommended by Daniel Souza is available on www.ebay.com for \$40.96 (soft copy) or www.amazon.com for \$177.31 (hard copy). You can also check it out at your local library by special order request.

McDougall Award for Young Writers (ages 12-30): Write an essay relating to your Macanese heritage and how it has made an impact in your life for a chance to win \$50-\$500.

Lusitano Scholarship: Lusitano offers two \$1000 scholarship grants each year towards trade school or college tuition for Lusitano members ages 18 and over. Applications for the 2010-2011 school year are now available with a deadline of July 31, 2010.

Annual Clambake

CONSUL GENERAL OF PORTUGAL & FAMILY HONOR LUSITANO WITH THEIR PRESENCE

By Nuno Prata da Cruz



***President Maria Roliz
& Consul General
Dr. Antonio Moura***

On April 17th Lusitano held its usual clambake at Beresford Park in San Mateo. On the occasion of its 26th annual event, the club members were charmingly surprised by a VIP visit from the Consul General of Portugal, Dr. Antonio Costa Moura and his immediate family. Dr. Moura had graciously accepted Maria Roliz's personal invitation to witness one of our club's signature events on a first hand basis. The club was very honored by his presence.

The weather was perfect under California blue skies. The picnic area was the coveted enclosed space having been reserved a year in advance for this special event.

Prior to tasting the gourmet clams whipped up by Lusitano Club founder, Antonio "Toneco" Jorge da Silva, with his own Algarve family recipe, members were treated to Arroz Gordo by the club's own

The weather was perfect under California blue skies. The



***Toneco Jorge da Silva
& Ozzie Ozorio***



Gastronomia Macaense Representative, Dorothy Oliveira. Adding to the sumptuous menu were delightful contributions by resident club chefs Lourdes Xavier who made gummy-gummy, Virginia

Ribeiro Yoshida with her variety of jellos, and Clem Esmail with his cucumber salad.

Members took advantage of the great weather to stroll along the park, to fraternize and mingle with fellow club members and to participate in friendly games of mahjong. The Consul General's two daughters thoroughly enjoyed themselves by playing games on the freshly cut green lawn surrounding the picnic site.

April has always been a good month to flavor excellent clams trucked in from Half Moon Bay, and this year was no exception.

Lusitano has already made plans to reserve the same location for the site of its 27th annual clambake, God willing, to be held in April of 2011.



Beatriz & Lourdes Moura



Clambake raffle winners:

*1st Prize
Natercia Gomes*

*2nd Prize
Tila Danenberg*

*3rd Prize
Ozzie Ozorio*



Patuá di Macau, únde ta vai?

By Maria Roliz

In its constant quest to, at the same time, preserve and foster the Macanese culture, the Lusitano Club of California USA held several events during a two month period to promote the Macau produced documentary video "Patuá di Macau, únde ta vai?" (*A Creole on the Verge of Extinction*). These many events were generously funded by the International Institute of Macau, through the leadership of their executive council Dr. Jorge H. Rangel and Dr. Rufino F. Ramos.

Few people, especially the younger generation, had realized that the Creole called Maquista or Patua had been around in the Macanese presence for a period of close to 450 years. It was a surprise to many to learn that the origins of Maquista/Patua were based on the fusion of the Portuguese, Chinese, Malayan, English, Japanese, Dutch and Filipino languages having been spoken by people who had no opportunity to learn formalized Portuguese through the educational institutions. One walked away from the video presentation feeling proud of their lingu; taking in the many historic and cultural facts being presented on screen.

The most elaborate setting was one of the viewings held on May 15, 2010 at the Ultra Vice Lounge in Walnut Creek where participants were exposed to 7 flat panel projection screens with surround sound acoustics. A variety of minchee dishes was also provided to allow all the participants to have a feel of our cultural eats thanks to our volunteer chefs – Ricardo Collaco, Maria Joao da Cruz, Candy Roliz, Vanessa Roliz, Lulu Xavier, and Maria

Roliz for her "Mango pudding". Thanks also to Pedro Roliz for his hospitality for the use of Vice Ultra Lounge; our camera crew - Cecilia Collaco, Robert Roliz, and Jojo Xavier for



capturing this for posterity; and all those who came, saw, ate, and helped made this another enjoyable Lusitano event. This documentary has also been recently shown on June 12, 2010 at the Dia de Portugal Festival in San Jose with the support of Arthur Britto, President of the Macau Arts Culture and Heritage Institute. If you have still not viewed this documentary and would like to see it, please contact Maria Roliz.

Dia de Portugal

By Maria Roliz

In celebration of Dia de Portugal, for the 16th year Lusitano hosted a food booth at the festa held by the Portuguese Heritage Society at Kelley Park in San Jose on June 12th. This festa promotes all the different Portuguese speaking countries and culture. Over thousands of people attended the fair including many of our Lusitano members that dropped by our booth. Portuguese art, crafts, books, music, cooking demonstrations, folkloric dance groups, including the Patua documentary film "Patuá di Macau, únde ta vai?" were all part of the day's program. Many thanks to our volunteers who helped out at our booth throughout the day and making this another successful event for Lusitano in promoting our Macaense heritage and culture. Thank you to volunteers: Huit-ier Choi, Eduardo Collaco, Ricardo Collaco, Maria Joao da Cruz, Nuno da Cruz, Chris da Roza, Clem Esmail, Sheila Jun, Doreen McKissack, Dorothy Oliveira, Luiz Ozorio, Maria Roliz, Justin Schwab, Bryce Schwab, Felipe de Souza & Francis Xavier.



Macau Cultural Center

By Maria Gomes, Secretary of MCC

The renovation of the two upper levels which will be used as our Macau Cultural Center has been completed, and we are in the final stages of getting all the inspections and permits signed off. However our Occupancy Permit will not be issued until our façade and the two street level retail spaces are refurbished. The work is extensive and the cost amounted to \$141,307.00. The City of Fremont awarded us a Façade Grant in the amount of \$39,225.00; they gave us an interest free loan in the amount of \$87,951.00; and we had to use \$14,131.00 from our General Fund.

Part of the refurbishment included asbestos work in the retail space; the asbestos abatement work has just been completed and the re-inspection clearance is being scheduled. The Loan and Deed Documents for the Fremont Loan have been signed and are being recorded. We are currently working on the permits to get the construction started; the work is estimated to take six to eight weeks from the start date. Our contractor L&W Allen Construction is working with Method Construction assigned by the City of Fremont to get us our permits and oversee the renovation.

The directors of MCC have been visiting the building every week to check on the building, sweeping up the side yard, and watering the three planter boxes in the side patio. Work has been on-going for over two years on getting us tenants for the retail spaces. We are currently finalizing a Lease Agreement with Jaden's Closet for the use of the smaller retail space, and we will continue to work on getting us a second tenant for the larger retail space. We are also working on a Lease Agreement to rent out our hall and meeting room when they are not in use.

Another facet of the work of your directors of MCC is to raise funds for the many expenses of running a center, particularly since we do not yet have a building we can rent out for revenue. Thus we must approach you, the members of the three Casas, to ask for your generous support and donations. To begin with, on behalf of MCC, **I would like to once again thank all the generous members who have contributed to our MCC Fund**

Raising.

We now need to solicit support and contributions to sustain MCC through its final stages of renovation; we are asking ***all members*** of the three Casas to be our ***2010 Friends of MCC with a donation of \$100 or more***. Your contribution will be used to fund the day to day expenses of MCC such as the cost of water, light, heat, security, insurance, and annual taxes for 2010. You will be the backbone of the continued existence of MCC until the rental spaces generate sufficient income to support MCC.

The ***Logo & Signage Sponsors @ \$300 or more*** is another donation category for the expense of getting the Macau Cultural Center signs for our building. It would be great if we get enough money in this category to put up all the signs we planned for, before our opening. The funds from this category will be set aside for this purpose and will be held until we have enough to get the job done. If you are interested in seeing the name and logo of our Macau Cultural Center displayed, please join our Logo & Signage Sponsors. We hope that it will not be too long before we have enough donations to get this done.

The most important donation category now is ***the Façade & Retail Space Sponsors @ \$500 or more***. The funds from this category will replenish the \$14,131.00 from the General Fund and help pay off the \$87,951.00 Loan from the City of Fremont. ***We desperately need these donations to replenish our General Fund***. All you business minded individuals know the importance of this, so come help us out with your donations. We would like to acknowledge the most recent donation in this category, “In memory of INEZ SOARES DA ROSA”.

The officers and directors of MCC, who are also officers and directors of your three Casas, have worked unceasingly with dedication, perseverance, and patience. It would be a tremendous boost to their morale and commitment to receive your wonderful support and generous donations. Please take a moment and send in your donation to help the entire Macaense Community realize the dream of using our MACAU CULTURAL CENTER. **Please send your donation in the form of a check made out to “Macau Cultural Center” and mail it to Macau Cultural Center, Inc., 582 Market St. #1905, San Francisco, California 94104.**

This and That

MACANESE FAMILIES WEBSITE

By Henry “Quito” d’Assumpção

A few years ago, I wrote an article for various Casas de Macau Bulletins about a project I had undertaken to document the records of Macanese families. The objectives were:

- to engender a sense of pride in Macanese heritage,
- to foster interest in family roots among the newer generations of Macanese,
- to help preserve our culture and history, and
- to have the work continue indefinitely into the future.

In 1996, Dr. Jorge Fojaz, a professional genealogist (family tree expert), published 3 large volumes containing the names of over 42,000 people with family roots in Macau in Portuguese. I undertook to translate all his data on births, marriages and deaths to English and into electronic format. This was intended to make it more widely accessible and to make searches much easier.

Since then, thanks to nearly 200 contributors all over the world, there have been many improvements. The project database has been built up to 47,000 names and contains over 700 photos.

All the information is now up on a “Macanese Families” website. Many people can identify thousands of their relatives and trace their ancestry back several artiness.

Each individual has a personal page that displays his or her parents, spouse(s), children and, where available, photos and details on education, occupation, etc. There are charts showing all the descendants of “heads of families”. For a few people there are also charts displaying all their ancestors and listing all their relations.

Many Macanese are only known by their (often weird) nicknames; to facilitate searches I have added an index of 1,800 nicknames, with links to each individual’s personal page.



There are many other features apart from genealogy. Several people have contributed articles on history and culture. There is a chapter on our cuisine with some 200 recipes. There are other chapters on the patois, places in Macau, maps and old pictures and paintings.

A chapter is devoted to the 180-odd Macanese who have received national honours for their achievements. Links are provided to other websites, ranging from relevant YouTube to the websites of particular families. There is even a chapter on music.

What else could be done?

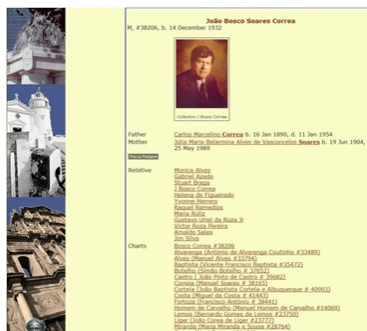
- There is the beginning of a “Library” – a repository of books, articles, etc, for both the serious and casual researcher. Much more needs to be added.
- Photos – both old and current – add so much interest to the website, and quality photos are always welcome.
- Although there is a substantial collection of old Macanese recipes, most are incomplete or untested. I hope that in time experienced cooks will check and refine these.
- More articles and biographical notes are needed – it is so important to capture memories before they all evaporate.
- There could be a periodical Newsletter to people who would like to receive one, pointing significant changes to the website.

Over 400 people have registered to gain access to the website and have made 14,000 visits (“hits”). They have sent many encouraging and enthusiastic comments. It is heartening that many visitors are from younger generations.

In a few instances families have been reunited through this website: people have found brothers, sisters and cousins that had been lost or that they did not even know existed; long-standing family rifts have been healed.

For fairly obvious reasons, access to the website is restricted to Macanese (and their spouses). If you are interested, there is a straightforward registration process:

1. Click on www.macaneseamilies.com to bring up the login page



2. If this is the first time you are visiting, you have to register:
 - Click on “Create an Account” to get to the registration page;
 - Enter your name and choose a password (but be aware that the system distinguishes between upper-case and lowercase letters);
 - Click “Register”;
 - You have to wait a little while for the system to send you an email asking you to confirm your registration.
3. When you have done that you just login with your User Name and Password to gain access. There is a HELP chapter to help you find your way around.

I like to think that good progress has been made towards the first three of the objectives listed above: many visitors to the site have said how proud then are of their background, and how the site has helped stimulate interest in their ancestry. The genealogy records, photos and articles are helping to preserve our culture and history for posterity.

The coverage is, however, incomplete. Most visitors and contributors are from English-speaking countries; very few are from Macau, Portugal or Brazil.

The objective I worry about is the last: how to have this work continue indefinitely into the future. I am getting old and do not know how much longer I can continue. Money is not an issue: the cost of maintaining a website is modest and I have borne it gladly. But the workload is demanding and there is a challenge in mastering the software language and computer programs.

Is there a Macanese – or a group of individuals – with the skills and time to whom to pass this responsibility?

So this short article has two purposes:

- To encourage people – especially younger Macanese – to visit the website and contribute to it, and
- To ask individuals and organisations to think about how to keep it going after I am no longer able to.

Every Macanese can help in one way or other. If you have an interest in contributing data or in collaborating on Macanese genealogy, culture and history, please contact me. My email address is: dassumpcao@ozemail.com.au

CANJA DO FRANCO, *ALIAS CHICKEN CONGEE*

By Alfredo Luk

Two articles in two issues (June and September) of 2007 Smithsonian magazine honored the Portuguese mariners in the 16th century as the first global traders.

In Asia, the Portuguese trading activities were mainly focused in the spice trade as well as the “Silk for Silver” trade. In the spice trade, the Portuguese commercial activities once stretched from the tip of Hormuz (Iran), Oman (one of the independent Persian Gulf nations), several cities on the West Coast of India, including Goa, Damao, Diu, Cochin, around Colombo (capital of Sri Lanka), up through Malacca and spread around the various islands of Indonesia, including Achet, Banda, Flores, Timor and the Moluccas Islands. Most of the spices gathered by the Portuguese mariners were bound for Europe, a tiny fraction were shipped to Macau and Japan. From the official records, a few Portuguese captains who were lured by enormous profits would make the long run to Brazil before heading to Portugal.

In the 16th century, Japanese pirates known as Wacos (倭寇) were notoriously menacing the Chinese coasts. They pillaged and ravaged much of the East coast of China and part of Korea. The Ming dynasty was fading and withering when the Portuguese reached China, and the Imperial Maritime forces of China were pathetically weak to safeguard its coastal areas against the Japanese Wacos. Instead, the Imperial court of China, ordered the coastal residents of affected areas to keep a distance away from the coast and forbade Chinese traders to travel to Japan. In Japan, however, there was still a huge demand for Chinese silk and Porcelain. This became an extremely lucrative trade for the Portuguese mariners stationed in Macau. This famous trade was often known and referred to as the “Silk for Silver” trade.

Every now and then, some of the Portuguese merchants and mariners who made enormous profits in the “Silk for Silver” trade were nostalgic for their ancestral homes in Portugal and would make the long voyage home. The voyage started from Macau, winding their way through the Indonesian Islands, through Ma-

lacca, and they would stay for a short time in Goa before they crossed the Indian Ocean passed Mombasa (once a Portuguese stronghold and the ruin of a Portuguese fort, named Fort Jesus still stands today), now part of the African nation of Kenya, Mozambique, around the tip of South Africa, northward to Angola and anchor in the harbor of Cabo Verde, the former Portuguese colony in West African cape, to take on fresh supplies before the last leg home to Lisbon.

Cabo Verde, known as Cape Verde, is a set of tiny islands situated in the extreme west of the West African coast, close to the nation of Senegal, and Mauritania. The channel separating Cabo Verde from the African Mainland was a natural defense against potential invaders from neighboring countries which the Portuguese naval forces found easy to defend with its small but easily maneuverable galleons, which were armed with powerful guns.

With its easily defensible position, warm moderate climate, and fertile soil, Cabo Verde was an ideal place to cultivate the agricultural products and plants from the Portuguese Asian colonies as well as Brazil. Culinary delights and plants of Malacca, Goa, Macao and Brazil were introduced into Cabo Verde. Among the numerous items introduced from the former Portuguese colonies, one was so popular, it eventually became the national dish of Cabo Verde. This is the Canja da Galinha or Canja do Franco, and the American descendants of Cape Verde would shortened it to Canje.

The Cabo verdeiros or rather Cape Verdians know the Canje was originally introduced by the early Portuguese mariners to Cape Verde in the 16th century but they are not aware that the dish was originally a native cuisine of Macao. So fascinating is the story of Canje that the author took the liberty to do credible research to unfold the real history of Canje.

The story of Canje is the classic example of the Portuguese, learning a dish from Macao, at the extreme eastern end of their empire in Asia, and introducing it to the extreme western end of their empire, Cape Verde Islands in West Africa. Along the long sea route, many former Portuguese colonies also benefited from this cuisine exchange.

The Cantonese have for centuries been famous for their

delicious cuisine. Their snacks are also very tasty, exotic and resourceful. One of the indispensable item in the Cantonese snack menu is “Jok” (粥) or as sometimes identified in Chinese restaurants’ English language menu as rice porridge or more appropriately, Congee. The word “Congee” is a corrupted form of the original Hindi word Canja. The early Portuguese mariners and colonizers in 16th century Macau were introduced to Chicken Congee (雞粥) to supplement their diet. Their traditional craving for Chicken broth spurred on their liking of Chicken Congee.

Some Portuguese chefs on the galleons learned to prepare Chicken Congee with their resourceful use of limited supplies replenished in the Portuguese Port-of-Calls. Through them, the local chefs of various former Portuguese colonies helped to anchor Chicken Congee in their local menus. Among the wildly scattered former Portuguese colonies and settlement, Goa, India and Brazil also adopted Chicken Congee to their menus.

In the 1990s, the author learned from an Internet website, which linked the Chicken Congee (Chicken Canje) that is so popular in Cape Verde Islands to a similar item found in Cantonese restaurants all over the world. Then in 2005, the author started to tutor math to a student, Cameron, whose mother Nina, is the descendant of Cape Verde Island. Nina was thankful for my voluntary tutoring of her son, Cameron. She once invited my wife and I to a treat of Canje, which I explained that we can taste the similar Canje in a Cantonese restaurant. Needless to say, Nina was surprised to learn that Canje was originally introduced from Macao.

Chicken Congee or rather Canja do Franco is traditionally consumed on the New Year’s eve in Macanese family. Ironically, most younger generations of Macanese are gradually assimilated in their host countries and the few who remained in Macau and Hong Kong do not observe this old tradition. But Chicken Congee does survive and thrive unexpectedly in many other nations scattered widely over the globe, particularly in Goa, India, Brazil, Cape Verde of West Africa. In China, Congee is only popular in Southern China, Canton (Kwantung) province, be exact. In Overseas Cantonese restaurants, this item is still offered in their menus.

THE BATTLE FOR HONG KONG & MY FAMILIES' LIFE UNDER JAPANESE OCCUPATION

By Filomeno Baptista

By the last week of November 1941, the political situation between Britain, the United States and Japan had become critical. In early December, Japanese troops were seen massing across the Hong Kong border, on Dec. 6th a general mobilization was declared, all leave cancelled and the Volunteers (HKVDC) were ordered to report to the mobilization site in Murray Parade ground. By the 7th all troops were in their battle positions. A demolition party of volunteer engineers attached to the Forward Troops of the 2/14 Punjab Regiment were stationed in Fanling. At 4:45am on the 8th, orders were sent to demolish bridges and other pre-selected sites, two hours later the British Empire was officially at war with Japan. At 8:00am, Japanese airplanes attacked Kai Tak Airport destroying the "air force" of five RAF bi-planes while two enemy divisions crossed the border. Thus, commenced the battle for Hong Kong on Feast of the Ascension, a Catholic Holy Day of obligation.

My four spinster aunts, my Uncle Naneli's wife Anna, cousin Cecilia, my brother Joe and I were in our apartment at St Joseph's Building, part of a large complex owned by the Church. We lived on the 3rd or top floor which had an unobstructed view of the harbor, Kowloon peninsula and most importantly for my aunts, a bird's eye view of the Cathedral. Although it was a day of obligation, they very sensibly decided to stay home instead of walking the short distance to attend Mass and so at 8:00am were able to witness the Japanese air attack. The next day December 9th, dependents of the Volunteers were transported in Army trucks to apartment buildings along May Road, a mid-level residential area, which was restricted to Europeans (a euphemism for whites only). We were assigned a spacious room in "Ava Mansions" and stayed there until a week after the surrender when we were allowed to return home and there we remained until May 1945 (except for brother Joe who soon after the surrender joined a boatload of Filhomacs bound for Macau) marched off to Sham Shui Po barracks to be interned. This was a great concern to my

aunts. Aside from family members, we had staying with us an old servant Ah Sei (Number 4) and because of severe shortage of food, had to supply her own. They also provided shelter to Mrs. Korberly, a Russian Jewish refugee, who also had to supply her own food. Mrs. Korberly survived by reading palms to the credulous. We found out after the War that she was also a psychic, but that is another story. It shall be noted that I was the only male in that menage. My aunts had their money in savings accounts in the Hong Kong Bank (where else?) but all banks were closed for the duration so in order to raise money for food they sold what little jewelry they had. Even with money, meat of any kind was scarce and so our diet consisted mainly of vegetables and unprocessed rice. Occasionally the authorities, having slaughtered scores of sharks would make their meat available to the public a much needed source of protein although memory of the taste had put me off fish for life. I also remember an awful tasting vegetable that resembles spinach called "Ong Choi" in Cantonese and "Green Horror" by everyone else. Then there was that other horror, the shoot of a yam called "calade". As a reprimand my aunt Eliza would remind me every time I made a face that there are millions of starving people who had nothing to eat but tree bark. It is interesting to note that within a month of the occupation, all cats and dogs had disappeared and within a year rats became an endangered species. We had no electricity and water was in short supply, fortunately the Church allowed the tenants to remain rent free. Although the authorities adopted a "shoot first and ask questions later" policy which kept the streets safe, my aunts preferred to remain indoors only going to Church on Sundays and grocery shopping when they had to. I was sent to kindergarten at Sacred Heart School which was only a few yards from the apartment. Their days were spent mostly in prayers, with special novenas said for the safety of my Uncle and the other P.O.Ws. The remainder of their time was occupied at housework and preparation of the one meal of the day. There was little or no diversion except for occasional visits by Matar Morro friends and certainly no gaiety but a feeling of abandonment and despair. The only music was provided by me singing the latest song learned at school, "Santa Lucia" in Japanese no less. I was a little nip as it were! We lived this way until January 16, 1945 when the first air raid by

who were to gain glory in the upcoming battle. The Navy had only a gunboat H.M.S. Thracian which performed brilliantly until it was sadly put out of action.

Their casualties are as follows:

Infantry: Killed all ranks 1045; Wounded 2300; Missing 1069

Royal Navy: Killed and missing 76 Wounded 121.

To the above must be added the hundreds if not thousands of innocent civilians killed. All this waste to defend an indefensible island that should have been declared an open city. In his famous “so much owed by so many” speech, Prime Minister Churchill could and should have included the defenders of Hong Kong but he did not.

AFTERTHOUGHT

I have always wondered how the natives of a nation that practice such delicate art as tea ceremonies, designed beautiful silk material and fine architecture could perpetrate such barbaric horrors on the world. And on the other side of the world we find a race which gave human kind Bach, Beethoven and Mozart but could also excrete such creatures as Hitler and his barbaric gang. God works in mysterious ways so I have been told.

**Troop information obtained from the official history of the HKVDC in the Battle for Hong Kong by Maj E.G. Stewart.*

THE U.S. ARMY OFFICERS' CLUB IN SHANGHAI

By Felipe Nery

I was informed by Carlos Conceição (who worked for the U.S. Army Employment Division) that the U.S. Army Officers' Club was looking for a civilian club manager and he urged me to apply for the position. I told him then I had a job working for Leo Preisman, an importer of shoe and handbag leather. However, I decided to give it a try as I was newly married and needed more money to get started in life. To my surprise, I was hired even though I stipulated a condition I would only be available after my work at Preisman's. Captain Barry accepted my condition without hesitation.

The U.S. Army Officer's Club in Shanghai was situated next door to the Soviet Consulate, close to the Garden Bridge and Broadway Mansion. My wife and I were living in Kiangwan in the Hongkew area, a house owned by the Collaco family. The

house had several other tenants: Gilberto and Angelina Collaco and their children and Victor Carnavarro.

From my daytime employment at Preisman's I would go to my evening job (at 5:00 p.m.) at the Officers' Club and it would last until 2:00 a.m. I had a special pedicab driver who came around to the club at closing time to take me home. Of course, I paid him slightly more than the regular fare. I had to work at several jobs to save enough money for "key money" to be able to rent an apartment in the center of the city or thereabout where most of our friends and relatives lived. We paid about US \$300 to the former tenant at the Dubail Apartment for the privilege of renting the apartment he once occupied. Living in Shanghai, at that time, was expensive.

My job at the Officers' Club was memorable as I got to meet many dignitaries or distinguished people, especially those in the diplomatic and business circles. We had a wonderful Filipino band which played all of the popular music and the people danced to their heart's delight. Once a week, we had a stag party when only male officers were allowed to attend. The party was general accompanied by card games and a sumptuous buffet dinner. The Chinese caterer and I got together to plan the menu for the occasion. It usually included the following dishes: roast beef, ham, roast chicken, beef stroganoff, curried chicken, vinaigrette, potato salad, macaroni salad, tossed green salad and delicious desserts. The drinks were dispensed liberally (all on the house) to the full satisfaction of the officers in attendance. Strange as it may seem no one got highly intoxicated or became out of control. The officers were so pleased, they went home to their wives at the Broadway Mansion bragging about the good food they had just eaten at the club.

Next day, I would catch the wrath of their wives who accused me of favoritism, as we didn't have similar banquets for women only. I tried to explain to them, in vain, that it wasn't up to me who decides which person or groups get this privilege. It was up to the Committee or Board of Governors which some of their husbands belong who makes the decision authorizing us to present such a party. The stag party was seen as a special occasion for the officers to relax and to be away from their daily duties. They called me steward, instead of manager.

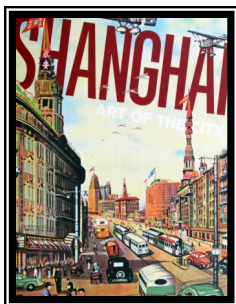
Captain Barry was my boss and the officer who ran the club.

He was a good man for whom to work. He was fair and mild mannered. He was well respected by everyone. Capt. Barry once decided to make me his right hand man and to replace me with another person named Jack. This man didn't pan out as desired because he was arrogant trying to push his weight around especially with the waiters and kitchen staff who belonged to the staff to the Chinese caterer. Jack couldn't speak Chinese and he didn't understand their culture, as a result, he got into constant trouble with them until Capt. Barry had to let him go asking me to resume my former duties.

The club had to close down when both the Chinese Nationalist Army and the U.S. Army left Shanghai in the wake of the invasion of Shanghai by Communist troops.

SHANGHAI

By Armando "Pinky" da Silva



SHANGHAI: Art of the City

Authors: Michael Knight and Danny Chan

***Publishers: San Francisco Asian Art Museum,
San Francisco, California (2010) 284 pages***

(Picture #1)

***SHANGHAI: The Architecture of
China's Urban Center***

Author: Jay Pridmore

Publisher: Henry N. Abrams, Inc.

New York City, New York, (2009) 154 pages

(Picture #2)



Shanghai hosts the World Expo 2010 from May through September 2010. As a goodwill gesture the municipality has generously allowed selected art collections from five museums to be displayed at the San Francisco Asian Art Museum. The Museum in turn with its acknowledged talented writers produced the text for the volume, Shanghai: Art of the City.

Two powerful themes prevailed at this exhibition, that from the start Shanghai took the lead in paving the way towards

China's modernization, and that it carries an aura to this day which sets it aside from all other Chinese city.

The full range of art medium is represented, classical Chinese ink on paper and ink on silk, gouache (color made by mixing water with powdered pigments) on paper, watercolor on paper, woodblock print, woodblock print with oil-based colors, and lithographic print.

If at all, this exhibition defines the powerful essence of Shanghai art expressed in the slogan, “*Haipai* (The Shanghai School of Painting) is like a modern girl” (see #3). *Haipai* went through different expressions in concert with political, economic, cultural changes in Shanghai.



Moonlight over Huangpu River
(1930) (Picture #3)

Even before the time of the 1911 revolution leading to the establishment of the Republic of China by Dr. Sun Yat-sun, some artists viewed traditional Chinese painting as the best medium to convey national pride by seeking innovation from within Chinese culture by revamping ancient styles. They suggested using western art medium of the day, oil on canvas, for instance, positing that such usage would maintain tradition but with acceptable changes in content and style.

A dissenting countervailing viewpoint soon emerged influenced by a nationwide nationalism known as the New Culture Movement promoted by the Chinese Nationalist party through the early 1930s. For the artists of Shanghai the credo is to reform Traditional art, to accept Western art, to reconcile Chinese and Western art, and to develop Chinese contemporary art.

All this push was a response to the feverish building boom in the 1920s of grandiose western architectural edifices on the Bund (see #4, #5). Modernity was expressed at Shanghai as western architecture abutted Chinese artistic nationalism.

Let us place Shanghai in cultural-historical context during the 1930s. The Empire State Building in New York City erected in 1933 was the tallest building in the world. But America was in the deep throes of the Great Depression. But at Shanghai for



***Hong Kong & Shanghai Banking
Corporation Headquarters***
(Picture #4)



***Sassoon House (now
Peace Hotel)*** (Picture #5)

many of the middle and upper class Chinese and non-Chinese Shanghai prospered. Nanking Road buzzed with activity. Its three state-of-the art emporiums Sun Sun, Sincere and Wing On (see #1) stocked most items from fashionable stores in New York City, Paris, London, and Tokyo. Say within months, Parisian style could be replicated in Shanghai. But there was also a darker side to this economic exuberance. Chinese Nationalists, Chinese Communists, Shanghainese gangsters, Japanese imperialists vied for control of the city. The lower class and the urban poor suffered.

Then Japan invaded China in 1937, followed by the onset of World War II. The Shanghai art scene became muted during this period.

Peace arrived in 1945 but despair and poverty still lingered. But for foreigners and wealthy Chinese it was back to good times. Anger and resentment of the privileged allowed Shanghai artists to vent their fury in paintings pillorying the crass insensitivity of the well-off. Study picture #6 studiously. On the foreground and taking up half of the scene is a toiling street worker sweat dripping off his brow. In the background to the entrance of a saloon are two American sailors. One is lifting a struggling Chinese woman in his arms, to the



Shanghai scene (1947)
(Picture #6)



*Victory parade on
the Bund (1950)*
(Picture #7)



*Victory celebration on the
Huangpu river (1950)*
(Picture #8)

frowning glare of a Shanghainese pedicab tricyclist. This image points to the injustice and inequity of post-war Shanghai. Already in this picture we can feel the tremblor of a coming revolution.

With the establishment of the People's Republic of China in October 1949 Shanghai artists embraced the art of Soviet Socialist Realism coupled with Maoist ideology. This style is manifested in pictures #7 and #8. These two are colored lithographs posters commemorating the founding of the New China. Symbolism abounds. We see columns of the People's Liberation Army on parade at the Bund. Circling the background are the edifices of western imperialism, of the domed Hong Kong and Shanghai Bank, the clock tower of the Shanghai Municipal Customs building, the pyramid atop Sassoon House adjacent to the Bank of Taiwan with its massive Chinese-style roof, and, in the distance the Broadway Mansions. Somehow throughout the exhibition it appears Shanghai artists seem to have a fixation on these five iconic buildings on the Bund.



Left:
***Shining Eyes
and White Wrists***
(1893)
(Picture #9)

Below:
***Shanghai
Alleyway***
(2002)
(Picture #10)

To this writer two images bookend the chronological set-up of the exhibition. One is “Shining Eyes and White Wrists” (#9). Here we see a group of well-to-do Shanghaiese women attired in embroidered silk gowns, thoroughly well coiffed, with the central figure focused on scoring a snooker point while steadying herself on her two bound feet. Think acceptance of modernity says this image.



The other bookend is “Shanghai Alleyway” (#10). It is a realistic painting evoking the nostalgic essence of a Shanghai *lilong* or *longtong* neighborhood.

The whole exhibition at the San Francisco Asian Art Museum is contained in the book, *Shanghai: Art of the City* (#1).

A companion book, *Shanghai: The Architecture of China’s Urban Center* (#2) is a paean to today’s Shanghai urban environment. It features in dynamic color photographs the development of the new Shanghai of today. We see in the giddy high Jin Mao Tower the dazzling pride of Pudong, and of all Shanghai.

Postscript: The writer dedicates this article to Felipe Nery, and to the memory of the late Willie Wohlters and of the late Rigo Roliz.

Recipes

BREAD PUDDING

By Dorothy Oliveira

6 buns

1/3 cup sugar

2 cups milk

3 eggs

1 oz butter

1/3 cup Raisins (optional)

Birds eyes custard sauce

Beat eggs and then add the sugar and milk making sure it is mixed thoroughly.

Soak buns in mixture until the buns break up. If you want you can add some raisins.

Butter your loaf pan and pour in the mixture. Top with little butter chunks.

Bake at 350° for 45 minutes or until golden on top.

Serve warm with custard sauce.

*Great recipe for the summer to use up your
leftover hot dog and hamburger buns!*

Word Scramble

Hidden are some Portuguese surnames, see if you can find them.

BRAGA
CARION
COLLACO
DA COSTA

DA CRUZ
DA LUZ
DA ROZA
GONSALVES

MANHAO
OZORIO
PEREIRA
REMEDIOS

RIBEIRO
RODRIGUES
ROLIZ
XAVIER

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

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*Members and friends at the documentary viewing of
"Patuá di Macau, unde ta vai?" held at Vice Ultra Lounge
in Walnut Creek, California on May 15, 2010.*