

# LUSITANO BULLETIN

*The Publication of the  
Lusitano Club of California*



VOLUME 20 ISSUE No. 4

WINTER 2010



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

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# President's Message

Seasons Greetings! Boas Festas! A very Merry Christmas and a Happy New Year to all.

2010 has been a very eventful year with the many successful club activities we had and especially the completion of our Macau Cultural Center in Fremont . We hope to hold many future events at our building and soon our grand opening.

I would also like to take this opportunity to thank our dedicated and selfless Lusitano Board of Directors and all our volunteers throughout the year for contributing their time and effort in providing all these enjoyable events for our members; and to my co-editors, bulletin contributors, photographers, and Fundação Oriente Portugal in enabling us to provide the Bulletin to the membership every quarter.

With the well planned travel arrangements by Braga Travel and assistance from our Lusitano team of directors, some 160 Lusitano members attended the recent Macau Encontro making up the 1500 attendees from around the world for this reunion of the Macanese Diaspora every 3 years. It was an exceptional treat to see our ex-Governor of Macau, the honorable General Rocha Vieira and his lovely wife, at all the events during the Encontro as his contribution to the Macanese community worldwide can never be forgotten. Our gratitude goes to Dr. Chui Sai On, Chief Executive of the Macau SAR, Dr. Jose Oliveira Rodrigues, President of the Conselho das Comunidades Macaenses, the Encontro Organizing Committee, and all the Macau organizations involved for throwing this most elaborate event and making it such a very successful and memorable gathering for all of us. Thank you!



We look forward in providing as many enjoyable and cultural events in 2011 and another visit to our counterparts in Brasil next October with Braga Travel. If interested in this trip or if you have any suggestions for our future events, please contact us.

Sincerely, Maria Roliz, President

*Lusitano Bulletin Editors - Jessica & Melissa Xavier, Maria Roliz*

# 2011 Calendar of Events

**Sunday, January 30:** 3-5 pm AGM & Elections, MCC, Fremont  
*(Please mail in your proxy/absentee ballot if unable to attend)*

**Saturday, April (TBA):** Annual Clambake

**Saturday, June 11:** Dia de Portugal, Kelley Park, San Jose

**Saturday, July (TBA):** Annual Picnic

**Saturday, October 29:** Halloween Party, MCC, Fremont

**Saturday, December 10:** Annual Christmas Party, San Mateo

*Dates for Cooking classes, Portuguese lessons, camping & other functions will be listed in our next bulletin.*

## 2011 Membership Dues Reminder

Please be reminded that all membership dues for 2011 are now due. (For new members after Sept.1, 2010 you are paid for 2011).

Please mail to Lusitano, 582 Market St., S.F., CA 94104

Members (19-61 years old) \$20

Seniors (62 years old & over) \$10

Youths (12-18 years old) \$10

Canada & overseas members \$25

## LUSITANO CHINESE NEW YEAR DINNER

*After our Annual General Meeting & Elections*

*at our MCC Building, 109 J Street, Fremont*

*Please come join us for a Chinese Banquet Dinner as  
we welcome in the Year of the Rabbit*

*& our 2011 Board of Directors on*

**Sunday, January 30, 2011 5:30pm**

**Mayflower Seafood Restaurant**

**34348 Alvarado Niles Road, Union City, CA 94587**

**Cost per member \$25.00**

**Cost per non-member \$30.00**

**Please RSVP and mail check payable to Lusitano by Jan. 10<sup>th</sup>**

**to Maria Roliz , 582 Market St #1905, S.F, CA 94104**

**(415)397-0767 or email [m\\_roliz@yahoo.com](mailto:m_roliz@yahoo.com)**

# Halloween Party

## HALLOWEEN AT THE MACAU CULTURAL CENTER

By Sheila Jun

NO TRICKS!!! ... TREATS, Treats, Treats ALL DAY LONG.

Yes, Treats ALL DAY LONG on Saturday, October 30<sup>th</sup>.

The first treat being the first party to be held at the now open Macau Cultural Center in Fremont. Early in the morning...helpers Maria Roliz, Dorothy Oliveira, Virginia Yoshida, Sheila Jun, Nuno and Maria Joao da Cruz busied themselves with getting the facility ready for our second treat ... Portuguese Language Class given by Maria Joao da Cruz happily attended by about 20 people. Thank you Maria!!!



In the early afternoon we were treated to a Cooking Class by none other than Dorothy Oliveira. A group around 30 had an on hand experience making Meatloaf decorated for Halloween with a tortilla hat, a decorated "pumpkin-like face" and "haunted potato haystacks". Everyone had fun mastering: filling, folding and frying their Macanese samosas "calicok" then getting to taste them Yummy!!! BIG THANK YOU DOROTHY.







With a short break, we tidied the kitchen for the next crew for THE HALLOWEEN PARTY!!! Thanks to Vanessa Roliz and Jessica Xavier, the young crew came in and took the hall by storm... decorating it to spook up the evening. There were spooky noise enhancers by the door, loud speakers reeling out scary music and familiar "Munnster Tunes" and howls. Soon after came a steady stream of Halloween figures ranging from 4 weeks old to our dear Amelia ... ageless. They kept coming ... smiling, laughing, all 130, mostly disguised. There were children in bear costumes, lion costumes, fairies, princesses, ballerinas and bumble bees. You name it ... The ADULTS wore it ... Skeletons, Wonder woman. Spider woman, police woman, assorted witches, cowboys and girls, clown and even "her majesty the Queen" alongside Miss Swan, Elvira and Miss Piggy. Pictures due out ... try guessing who is who!! The evening was filled with fun, chatter, and terrific games ... "Relay Racing the eyeball "on a spoon, tug of war, and the junior and senior "Musical chairs" was hilarious. Having expended much energy ... It was Feast Time!!!

Our highlight treat of the evening ... THANKS to our Cooks ... Lulu Xavier, Jessica Xavier, Candida Roliz, Vanessa Roliz and Ricardo Collaco. We all sumptuously enjoyed tender Portuguese chicken, delicious garlic collard greens, variations of minchee, spaghetti and rice!!! Dessert of cut fruits, jello, and marshmallow Krispies rounded out the already sweetened evening. Everyone had a lot of spooky fun ... talking about what they want to come "As" next year ...

Lastly a big THANK YOU to same 6 who set up in the morning ... for the take down, cleaning and making sure the center was restored for the next event.

I salute my faithful relentless team who with everyone else who helped are ALWAYS HAPPY ... "TO MAKE IT HAPPEN". GET Your Costumes Ready for the next Halloween party!!!







# Annual Christmas Party

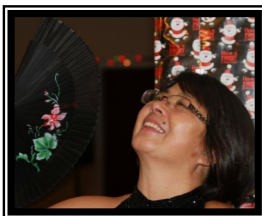
By Henry “Rick” DeGraca

It was truly a night to remember. There was good food, good wine, and a good group of fun loving Macanese folks. This was the Lusitano annual Christmas Party. There were 250 people and there would have been 80 more if there were room. The San Mateo Elks Lodge was transformed into a festive Christmas Wonderland. The talented Christmas carolers (Sheila Jun, Eric Ribeiro, Arthur Remedios, Wendy Gutierrez, Paul Xavier, & Carlos da Costa) made the Winter Wonderland complete. Dorothy Oliveira outdid herself with the scrumptious chilicoties and calicoks. The appetizers were just the start of a yummy well-planned feast. By the time Santa arrived at the party, the plates of delicious goodies were empty. Santa “Alex Xavier” Claus was right on with the appropriate gifts for all the good boys and girls. Santa dutifully posed for pictures with each and every good boy and girl. Before dinner, we were treated to renditions of the national anthems of the United States and Portugal by Art Remedios and Manuel Sequeira respectively. There was plenty of food which included salads, pasta, bread, chicken, tender beef, fresh fish, fruits, etc... To pair with the abundance of food on each table were two bottles of Portuguese wine. We even had three jolly photographers who were very professional with their props and expensive cameras. Kudos to Cecilia Collaco Naval, Robert Roliz and Jojo Xavier. Many a memory was captured by them roaming the room and at their mobile studio. I'm looking forward to seeing some of the many pictures of the festivities. After dinner, the kids were appropriately entertained in the next room by a magician/clown/entertainer who wowed them with his juggling and tricks.

Meanwhile the adults were treated to some enjoyable music by the now famous DJ Harper. The music was varied from popular oldies to the current hits and the dance floor was a popular place to be. Ice cream with chocolate syrup and cornstarch cookies were provided for dessert. I overheard someone mention that it was the best cornstarch cookies they ever had. I must agree. It was good. The hot coffee and tea was a good closure to a fine meal. After hours singing entertainment was provided by nossa gente “Leo Carion” from Brazil. Thanks Maria, the Board of Directors and the many volunteers that worked unselfishly in the planning, organizing, implementation and clean up. This was our first Lusitano Christmas Party, and it won't be our last! It was truly a night to remember.



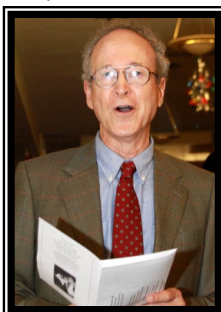
***DJ Kirk***



***Lusitano  
Photographers:  
Cecilia Collaco Naval,  
Robert Roliz  
& Jojo Xavier***

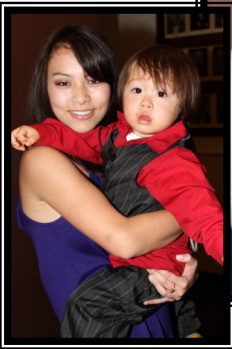


***Leo Carion from Brazil***



***Christmas Carolers***







# 2010 Macau Encontro

## ENCONTRO DAS COMUNIDADES MACAENSES

By Nuno Prata da Cruz

For the 7th time since 1993, the Macanese Diaspora gathered in Macau beginning on November 27 to mingle with fellow Macanese. Again, as in the past and for the 7th consecutive time, the combined three USA Casas produced the largest group of participants, close to 450 for the 2010 event. Rumored to number approximately 50,000 to 40,000 worldwide, Macanese participants at this event with origins in Shanghai, Hong Kong & Macau numbered close to 1500. They flew into the Hong Kong and Macau International airports on a multitude of flights ranging from Johannesburg to Oslo, Sao Paulo to San Francisco and London, England to London, Ontario-Canada. They stayed at dozens of fine hotels and private residences. They came to enjoy good Macanese food and to party. They were not disappointed as the food was exquisite and the many live music acts exceptional. Many took to the dance floor as soon as the music started.

Day 1 – November 27: This was the day when the majority of the participants arrived in droves and checked in at their respective hotels. Some Australians stayed at the Emperor Hotel, Brazilians at the Sintra Hotel, Canadians at Hotel Royal, Americans at the Landmark and Holiday Inn while others stayed at the new hotels, Lisboa, Venetian, Grand Hyatt, Metropark, MGM, etc. At 6pm, there was a welcome reception for all the participants held at the “Escola Portuguesa de Macau”.

Day 2 – November 28: At the historic “Teatro D. Pedro V” venue, several new books related to the Macanese Community were launched with the respective authors in attendance. Three songs “ENCONTRO EM MACAU”, “VIVA VIVA O MACAENSE” and “TEMOS RAIZES EM NOSSO MACAU” were also aired during the session. The Macau International Institute bestowed its 2010 “Identity Award” to UMA, Inc., the largest and oldest of all Diaspora associations. The function ended with a lavish Cha Gordo a la Macanese style with endless varieties of sumptuous dishes and desserts. At the Venetian Resort Hotel in Cotai, the Chief Executive of the Macau SAR, Dr. Fernando Chui

Sai On, presided over the opening ceremony and dinner party. The Venetian Resort Hotel in Macau is approximately twice the size of the Venetian in Las Vegas, Nevada. Macau gaming revenues in U.S. dollar terms are also approximately twice the amount as those reported by Las Vegas strip operators.

Day 3 – November 29: There was a guided visit by specialists of the Cultural Institute of Macau to sites of historical interest surrounding the Ruins of St. Paul. Members of the Social Boards of the CCM attended meetings of the General Council and Standing Committee. Unchallenged elections ensued followed by a luncheon for the members of the Social Boards at the APO-MAC club premises across the street. The customary group photo session at the Ruins of St. Paul with the presence of Dr. Fernando Chui Sai On took place at precisely 4 pm as the Chief Executive is well known for his punctuality. The day's activities culminated with a dinner party at the Grand Hyatt Hotel in Cotai offered by the Secretary for Social Affairs and Culture of the Macau SAR.

Day 4 – November 30: This day was termed as a Macanese Culture Day. It started with a conference on Patua at the Macau Polytechnic Institute. Professor (Quito) Henrique d'Assumpção, author of the site "Macanese Families", gave a presentation and tour of his website. He was given a standing ovation by the conference participants for his dedication and achievement. This was followed by University of Macau, Professor Alan Baxter and University of California, Berkeley, Professor Deolinda Adao who gave an updated status report on Patua's application for UNESCO designation. The last speaker for the day was Dr. Miguel de Senna Fernandes who spoke about his Doci Papiacam di Macau performing group and a one minute television spot regarding the daily use of the patua for everyday use. A Chinese style luncheon followed. In the evening, the delegations of the Casas de Macau were treated to a reception at the old Bela Vista hotel currently the residence of the Consul General of Portugal of Macau.

Day 5 – December 1: This day was designated for the Macanese Community. In the Portuguese language, it was called "Festa de Nossa Senhora Padroeira das Comunidades Macaenses". It began with laying of wreaths of flowers by the Casa presidents at the Monument for the Macanese Communities. This was



followed by a Te-Deum mass at the Se Cathedral officiated by the Bishop of Macau. The flags of the Macanese Diaspora's 12 Casas lined the altar. The cathedral was filled to capacity. At 5 pm, it was time to review the premises of the recently completed remodel of "Jardim de Infancia D. Jose da Costa Nunes" followed by another sumptuous Cha Gordo. Local and Diaspora musicians provided the entertainment. There was much dancing and camaraderie into the late evening.

Day 6 – December 2: Macanese Gastronomy Day. Participants were given the opportunity to listen to 4 expert speakers on gastronomy culture at the Tourism Studies Institute. Macanese culinary experts, Annabel Jackson, Cintia Serro and Maria da Graca Pacheco Jorge Barreiros presented very interesting power-point presentations on the finer points of Macanese cuisine. Dr. Jose Manuel Ives from the Algarve in Portugal spoke from a Portuguese perspective. The conference ended with an exquisite luncheon at the Institute dining hall served by TSI's in house chefs.

Day 7 – December 3: This was designated by Encontro organizers as "Youth Only Day". The day started with a "youth only" visit to the Macau University of Science and Technology on Taipa island. This was followed by a 10-pin bowling tournament at the Macau Dome at Cotai. The North American "teams" took top honors as Canada's MCA representative and USA's Lusitano representative Chris da Roza made it 1-2 respectively. The day ended with a dinner with performances by local & Diaspora artists at the Macau Tower.

Day 8 – December 4: A free day. Many took the opportunity to visit family and friends in Macau, do personal errands, go shopping or just catch up with some needed sleep/rest from the previous days' schedules. A group of 40 participants from the USA and Canadian Casas took advantage of the free day arranged by Braga Travel to cross over to the Chinese border town of Zhuhai for lunch and some serious shopping. Needless to say, many came back loaded with their "treasures". Some returning shoppers remarked that the cost of the bus tour and lunch was more than offset by the exceptional bargains they had discovered.

Day 9 – December 5: Sunday evening was time to say goodbye at



the open air closing “Macau Encontro 2010” dinner party at the Fishermen's Wharf. Two books, “Os tres Encontros das Comunidades Macaenses sob os auspícios da RAEM” and “As Igrejas de Macau e Cerimonias Religiosas” were launched and displayed for sale. The evening closed with an appropriate rendition by Isa Manhao, a local starlet, of the famous Macanese song “ADEUS MACAU”.

Day 10 – December 6: Cha Gordo at the Lusitano Club, Hong Kong on the 24, 25, 26, 27 floors of no.16 Ice House street. Lusitano Hong Kong's newly elected president, Francisco da Roza, gave a welcoming speech and offered the services of the club to all visiting Diaspora members during their stay in Hong Kong.

The Chinese central government in Beijing has repeatedly stated that Macau, the international city, and the Macanese people acting as “ambassadors” are a link between China, the Portuguese speaking countries & the outside world. Events such as the Encontro 2010 foster such ties and relationships. Hopefully, there will be many more such links establishing events in the very near future.









天主教  
聖彌額爾墳場  
ST. MICHAEL'S  
CATHOLIC CEMETERY



# CONNECTING YOUNG “MACS” WORLDWIDE

By Kirk Harper

After a fantastic two weeks in Macau & Hong Kong, many of the younger Macanese community in North America felt the need to keep the cultural momentum of the Encontro going. With the great start that many experienced through the Youth Encontro in 2009 and the most recent Encontro 2010, many of us were thinking of ways to improve our connections among one another.

One area that we discussed in length was the use of social media, in particular, the ‘Macau Youth Encontro’ Facebook page established a few years ago. Rather than just using the Facebook group for just Encontro based content, we decided to utilize this as OUR forum to share our experiences on a regular basis. A forum for all young Macs to express themselves however they see fit.

We want to hear from everyone...Canada, Australia, Cape Verde, Goa, Portugal, Brazil, USA, U.K. & wherever our “Macs” live. We should use it to post pictures, stories, patois phrases, music, menus, links, videos, sports, trips or whatever...good, bad or ugly. In fact, by opening up the content, we can get a glimpse of how we actually live at home, rather than just see each other every few years.

Let's hear stories from Rio, Brighton, Pacifica, Toronto and learn about each other on a more regular basis. Through the sharing of stories, ideas and experiences, we automatically strengthen our bonds among one another and establish the building blocks to help build and sustain our culture. In the future, this may lead to more visits to each others respective cities & towns for events, collaborations & who knows what else. The possibilities are endless.

Speaking for our members in the Lusitano Club of California, we are looking forward to these developments. Our hope is that pretty soon we'll be “Visiting People Instead of Places” and that's a beautiful thing!

## **CALL TO ACTION FOR ALL MEMBERS**

### **For our younger members of the Casas worldwide:**

Join the group! You can choose to post often or none at all, either way we need you. One post a week from each member would do wonders in helping us understand each other and become a tighter knit community. This is for us by us and the “Young Macs” hold the keys to success.

**For our older members of the Casas worldwide:**

Encourage your family and friends who are younger to join. We also encourage you to visit the forum on occasion to get a better understanding of the younger Macanese point of view and what we are up to.

By 2020, members under 50 will be the new majority of all Casas worldwide, so the future truly is happening right now and we can do something about it...Let's Go!

Here is the link:

**Facebook: Macau Youth Encontro**

**<http://www.facebook.com/group.php?gid=7331942081>**

Viva Macau!





# MEMORABLE MOMENTS REMEMBERED TASTES

By Armando “Pinky” da Silva

Memorable moments often go along with remembered tastes. During my two weeks at Macau and Hong Kong at the Macau 2010 Encontro I had “taste moments” fixed in time and place. These tastes are not strictly epicurean but memorable ones. Here is a list of ten arresting moments of remembered tastes.

## TEN MEMORABLE TASTES AT MACAU & HONG KONG

10. Macau-style scrambled egg and beef patty on white cream diced macaroni.  
Where: At a McDonald’s in Macau.
9. Fresh pressed sugar cane juice (chuk che soi) from dark purple juice cane.  
Where: At a herbal tea shop “leung cha po” at Tsimshatsui, Kowloon.
8. Authentic fresh-brewed milk coffee-tea (“nai fei cha”).  
Where: At a tea & food restaurant (“cha chaan tong”) at Mongkok, Kowloon.
7. Macau style fried rice (Ao Mun chow faan).  
Where: At a nearby restaurant after the Conference on Patua.
6. Recreio’s famous cheese toast.  
Where: At Club de Recreio, Kowloon.
5. Hong Kong style hot roasted chestnuts (“fung lut”).  
Where: At a street vendor’s push-cart at Yaumatei, Kowloon.
4. Grilled whole Portuguese sardine hors d’oeuvre on white bread.  
Where: At Hong Kong Lusitano Club Cha Gordo reception.
3. Curry chicken wing noodle soup (“ka-li kai-yick tong mein”).  
Where: At a side alley small bench stall in Macau.
2. Arroz Chau-chau balichang.  
Where: At Cha Gordo reception at Jardim de Infancia, Macau.
1. Hak Tsai’s Pork Chop Rice (Hak Tsai chi pa faan).  
Where: At Club de Recreio.  
Note: This plate is named after its originator, Hak Tsai (Darky) who was the chief cook at Recreio in the 1940’s and 1950’s.



*Recreio’s famous  
Hak Tsai’s Pork Chop Rice*

# Macau Cultural Center

By Maria “Zinha” Gomes, Fund Raising Chairperson

WE HAVE BEEN USING OUR MACAU CULTURAL CENTER! Lusitano has held one event at our MCC, and UMA held their Annual General Meeting in November as well as their Nossa Festa de Natal, a family Christmas Party, at our MCC. The feed back from members have been very positive, and we will continue to improve and upgrade our facility as funds allow. We are presently preparing a web-based advertisement for rental. (Rental rates for our Ballroom & Conference Room can be found in the last issue of our Bulletin). Please get the word out for us.

**The two retail spaces are ready for rental**, and we have been dealing with interested parties to work out a good contract for MCC. Rental income will generate funds for operational costs of our building. The smaller retail space is about 863 square feet, and the larger retail space is about 1440 square feet. Please share this information with potential renters so that we can begin to re-realize income for MCC.

At the UMA Annual General Meeting I gave a report on MCC that included the financial balance for 2010 which was about \$1,500 in the red. A plea for donations was made, and once again our members stepped up so that we will be ending 2010 in positive territory. We truly appreciate the generosity of Jim and Kris Silva who donated \$2,000 to take us out of the red. Thank you very much Jim and Kris. Our thanks also go to Edward and Marie Machado for their donation and to Titch da Luz who sent in a new Façade & Retail Space Donation “In Memory of Dr. Alberto da Luz”.

The Directors of MCC would like to thank everyone who made a donation to MCC as they have made the MCC truly “OUR” Macau Cultural Center. Now that you have made the Macau Cultural Center a reality, we would like to pay special tribute to those who have been especially generous in donating \$1,000 or more. We will be creating a historical documentation with photos and information on these donors; the “TRIBUTE TO LEGACY DONORS OF MCC” will have laminated pages and a heavy-duty cover to preserve the pages for generations to come.

It will be a one page tribute for each, and the album will be placed in the Office/Library of our MCC. Each 8 ½” x 11” page will have a 4” x 6” photo and a 5” x 7” space for an approved tribute write-up in 12-point lettering. The addition of these one page tributes will be an on-going situation as we hope that one day all of you will be part of this TRIBUTE TO LEGACY DONORS, because it is to celebrate and thank those who have supported MCC with a CUMULATIVE donation total of \$1,000 or more. It might be a donor who has already donated \$1,000 or more; someone who is a \$500 Façade and Retail Space Sponsor and then donates \$500 in 2011; or someone who donates \$100 for 10 years. A thousand dollars is a significant amount, and it would be nice for their great-grandchildren to enjoy seeing a photo and write-up when they visit MCC, whether they are from California or elsewhere. We will be contacting our legacy donors on this very soon.

As we move on, the first thing the directors will have to attend to is the permanent repair of a leak which has re-occurred after a relatively simple fix. This previous fix proved to be inadequate when we have major downpours such as the one we faced the weekend of December 18<sup>th</sup>. The directors of MCC would really appreciate your additional donations to help us pay for the repair of the leak; we also need to replenish the General Fund of MCC which was used to finish the renovations. We have to pay our water bill, PG&E bill, insurance bill, security bill, and tax bill, just to name a few. Be a \$500 “Façade and Retail Space Sponsor”, a “\$300 Logo and Signage Sponsor”, or a \$100 “2011 Friends of MCC”. **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.**



# New Books

## THE PORTUGUESE COMMUNITY IN HONG KONG, VOLUME 2

By Author: **António M. Jorge da Silva**

This second volume was written to add about 200 more photographs and give the readers a brief perspective of what life was like in Hong Kong shortly before and after World War II.

The 5 written chapters of the book are:

- Chapter I The Portuguese Community in Hong Kong (1900-41)
- Chapter II The Japanese Occupation & the Prisoners of War (1941-45)
- Chapter III The Community after World War II
- Chapter IV Social Life of the Community (1946-68)
- Chapter V Those Who Stayed

The Appendix includes 4 maps of the areas where the Portuguese lived in Hong Kong and Kowloon with list of many families who lived in the areas of Mato Morro, Tsim Sha Tsui, Homuntin, and Kowloon Tong.

Many of those who saw the first volume have kindly sent photographs and more information of the Portuguese community in Hong Kong to add to the memories of their ancestors, families, and the social events which were part of their lives in that community. The community in Hong Kong, together for the last time, before splintering off into the many countries and cities of the world they now call home. Their names and faces are now recorded for future generations to see and for the world to know as a people who were an integral part of the development and spirit of the great metropolis of Hong Kong.

These two volumes are photo albums of the community which can be set on a coffee table for friends and family to share and talk about. Passed down to future generations they will be where photos of grandparents and great-grand parents can be seen in the prime of their lives. They were actually a part of the history of the European community in China – a time that will never be again.

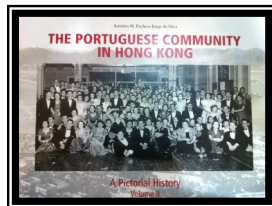
I set aside my career as an architect to do this work full-time since 2005. Following the First *Encontro das Comunidades Macaenses in Macau* in 1993 I saw the necessity to write about the Portuguese community in Hong Kong. With the support and encouragement of Club Lusitano, Hong Kong in July 1995, I started

writing. Since then I have written 3 books on our Portuguese community: *The Portuguese Community in Hong Kong, Diaspora Macaense to California* and *The Portuguese Community in Hong Kong, Volume 2* launched on 28 November 2010 in Macau. I personally restored many of the photographs and enhanced them to show as much clarity and detail as possible.

I am now in the process of writing a similar book about the Portuguese community of Shanghai. Theirs is a much different history. Also a Portuguese enclave in China, they were the northernmost outpost who endured much hardship between the mid-1930s thru the early to mid-1950s when they finally had to leave, losing most of their possessions. Many of their lives intertwined with those of the Portuguese communities in Hong Kong and Macau before their final exodus to many parts of the Western World.

Finally, I would like to impress on all of you that I am not involved with the sales of, or receive any profit from, these books. I have written my books gratis for the preservation of the history of the Portuguese community and the many people whose memory I treasure.

**Cost US\$55.00 Contact Maria Roliz**



## **JOLI WALI GOES TO THE SEA**

**Written and Illustrated By Gina Sequeira**

Born in Macau from a long family history of Macanese roots, I am happy to announce the release of my new children's book, "Joli Wali goes to the Sea", available at [www.GinaArtBooks.com](http://www.GinaArtBooks.com). "Joli Wali goes to the Sea" is about a young, curious & playful dog who discovers the importance of friendship, adventure, & the natural balance & connection among living things on the seashore. In sharing with the young at heart & mind, a few of the most beautiful things in nature I have been fortunate enough to experience in my life, I hope that you & your young reader can be inspired to explore some element in the natural world that you haven't noticed before. My gratitude goes out to everyone who has helped me to overcome those unforeseen obstacles, enlightened my day, & made it easy for me to reflect on the magic of everyday life in this book! The limited 1st edition is hardback for \$12.95, 48 pgs, with over 20 full color illustrations, for ages 4 & up. Books can be personally autographed to each child to make your gift more special.



# **This and That**

## **CONSOADA (CHRISTMAS EVE SUPPER)**

**By Filomeno Baptista**

The appellation “Roman Catholic” has a very different meaning to our forefathers of pre-Vatican era than how we understand it today. Theirs was an ancient and non-compromising religion, requiring the faithful to attend Mass on Sundays and Holy Days of Obligations, abstaining from eating meat on Fridays and other proscribed days, confessing and receiving Holy Communion at least once a year. They were also forbidden to attend or participate in any non-Catholic religious services under the pain of committing a grave sin. The Holy Mass, said in Latin, was a solemn and dignified celebration. The faithful were well dressed, the men either in suits or at least long trousers, a clean shirt and necktie. Turning out in a “tank top” and short pants was unheard of. Ladies wore a veil, dress, hat and gloves. The proceedings were conducted with great dignity; there were no ostentatious display of piety, and shaking hands with strangers or horror of horrors, group hugs.

The Church teaches that it is a Christian’s duty to love one’s neighbors. I add, but at a distance please! Handling of the Host by anyone other than the priest would be considered sacrilegious; after all it is the actual body of Christ. The daily life of our people revolved around their parish church. They participated in the many Processions such as Our Lord of Passos and Christ the King. They contributed generously to the Church in person, as well as financially, and could be counted on by the parish priest for any assistance.

The most anticipated festival for all Christians was, of course, Christmas. In the Filho de Macau household, great energy and expense were spent to prepare for this day. In old Macau, preparations usually began in October when the family pig was slaughtered and the legs cured to make ham for the Christmas table. Nothing of the animal is wasted; the entrails and the loin were used to make porco bafassa and churico vinho de alho; the skin was sundried and used as an important ingredient in the famous dish “Tacho”. The Hong Kong residents, however, were able to

obtain all their meat and poultry from the market but the ham was imported from Australia. Traditional pastries were ordered from the “merrenda” salesman, such as alua, cuscurao and farte, but the making of the fish pie “impada” was reserved for the lady of the house who was assisted by the cook “chee loh” and servants.

By December 24<sup>th</sup> Christmas Eve, all was ready, the house cleaned, floors waxed, the young children had their hair cut and bathed, new suits for the boys and dresses for the girls were ironed and ready. By dinnertime, the creche has been set up, with Mary, Joseph, shepherds and many animals placed around the empty crib. The baby Jesus was not included until after midnight on the morning of the 25<sup>th</sup>.

Consoada is a day of abstinence and fasting unless it falls on a Sunday. Only one full meal was allowed and taken at dinner, which usually began at 8:30 p.m. Starting with a tomato based broth called “Lacasa”. It contains shrimp, rice vermicelli and that foul sauce, Balichao. A salad of thinly sliced carrots and loh pak (daikon radish) soaked in sweetened vinegar was eaten with the main dish and a whole fish “peixe assado” accompanied by impada. For dessert, the sweets, alua, cuscurao, etc and mandarin oranges are eaten. After dinner, the Matar Morro family will proceed on foot (the senior members will however be transported on sedan chairs) to the Cathedral for midnight Mass. After Mass, they returned home, placed the Baby Jesus in his manger, pray, finished off what was left of dinner and retired eagerly anticipating the big day.

### FESTIVAL SEASON

Christmas is the traditional start of the festival season; the highlight is the New Year’s Eve Ball at Club Lusitano. It is a formal affair. Black for the men and ladies dressed in long evening gowns. They danced to a live orchestra and the festivities usually lasted until 3 a.m. The next day is the big horse racing day at Happy Valley where hundreds of Filhomacs attend and members of Lusitano will luxuriate in its private box. The party atmosphere will go on until the Saturday before Ash Wednesday when a costumed ball is held at Club Lusitano. Known as Mardi Gras in New Orleans and Carnival in Brazil, we know it as “Bobo”. This ball marked the end of the festival season; 40 days of fasting and abstinence awaits.

## NINGPO MORE FAR

By Felipe B. Nery

In the old days, when an employee asked an amah or a male employee seeking a job, who just came from the country or village, where did they come from, the evasive answer was “Ninpo More Far.” No employers knew exactly where it was located. They knew where Ningpo was, but the “more far” bit was puzzling. They have heard of Ningpo (now spelled, Ningbo) situated about 70 miles south of Shanghai, a city well known for its ceramics, silk, fishing, shipbuilding and, today, high-tech industry. It was one of the original ports in 1842. It has become a special economic zone in Zhejiang province, East China since the communist regime took over.

This was the same refrain once received when one asked the rickshaw or pedicab coolies, gardeners or any other coolies. It appeared to be a kind of evasion, a curtain drawn to avoid being probed too far. Yet, they had no qualms asking about your age, how much you earned, or what certain intimate items cost you. The idiosyncrasy did not appear to be confined to the northern region only. In the south, servants would claim they came from “Toi San.” Then, in 1936 when my family and I took an automobile trip from Macau to Shekkei we must have passed Toi San in one blink of an eyelid without being pointed out where it was located. Our driver simply told us we passed Toi San a moment ago.

However, in the 1990s (I’m not sure of the date), to my surprise, I read in one of the local U.S. newspapers that some Chinese-American students planned to take a trip to Toi Son – a sort of pilgrimage to the ancestral home. The article said, when they arrived in Toi San, they couldn’t find what they were looking for, as it had a handful of country houses, a store, a restaurant and one little narrow rutted road. There were no official records to be found anywhere. It was not even a one horse town! But those students didn’t panic, nor depart in anger, nor had the notion they had been fooled. They paid due respect and reverence to the town and its people. They made the trip worth their while by showering the few inhabitants with gifts and gave them a banquet in a nearby restaurant. To them, Toi San would always remain their ancestral home.

# MACANESE FAMILIES WEBSITE

## “A CALL FOR HELP”

By Henry “Quito” d'Assumpção

During the recent Encontro there was a presentation on the Macanese Families website ([www.macaneseamilies.com](http://www.macaneseamilies.com)). In it are 470 family trees going back several centuries, with a total of 47,000 names and 700 photos, numerous biographies, collections of old paintings, articles on the history and culture of Macau, hundreds of recipes and much more. Some 200 people have contributed data and photos.

Before the Encontro, 600 Macanese had registered to gain access to the website, and had made 17,000 visits to it.

The talk outlined ambitious plans to make to make the website, in effect, a free virtual museum and library that Macanese can visit, by adding:

- Hundreds more biographies and articles
- Dozens more recipes from experienced Macanese cooks
- Hundreds more photos
- The roots of Macau families that originated from Portuguese settlements in India
- Audio recordings of the patuá
- Video recordings

Following the talk, there was a surge of interest, with over 100 new registrations & 800 visits to the website. Very encouragingly, some people have offered to shoulder some of the workload.

But so much more effort is required. This is a call for assistance from volunteers: are you willing and able to help with any of the following tasks?

- Translating articles, biographies and obituaries from Portuguese to English
- Typing in data
- Experimenting with old recipes
- Dictating patuá words into a tape recorder
- Identifying faces in photos

Do you have special computer skills (for example, HTML coding) for assistance in improving the website design?

Whether or not you participate in these tasks, every Macanese



should help to preserve our culture and heritage:

- Write down the recollections and anecdotes of older relatives and friends,
- Carefully preserve old documents and photos and note the names of people in them,
- Check the accuracy of the data in the website

Please do it, and do it now, before the information is lost forever.

*If you can help, please contact Quito or your Lusitano Editor.*

## Recipes

### ARROZ GORDO

By Dorothy Oliveira

#### **Ingredients:**

*1 can diced tomatoes*

*1 can tomato sauce*

*Salt & Pepper*

*5 cups uncooked rice*

*2 medium size onions diced*

*1 head of garlic peeled and diced*

*6 boneless/skinless chicken thighs cut in half*

*6 thinly cut center cut pork chops cut in half*

*1 large pork hock or two small*

*1 pkg salted pork (six to eight cubes)*

*1 pkg Portuguese sausage sliced (usually 3 sausages in a pack)*

#### **Method:**

Boil hocks with salted pork until soft. Skim off top & some of the fat. Take off fire. Salt & pepper the pork chops & brown under broiler on both sides. Add to hocks. Do the same with the chicken & add to mixture. Add Portuguese sausage. Stir fry onions until translucent & then add garlic. Add tomato sauce & tomatoes. Simmer for about 15 minutes. Add to meat mixture & cook until pork chops & chicken are done. Taste & if needed add salt & pepper. Use the gravy from the meat to cook the rice in the rice cooker. Spread the rice on a platter. Decorate with the hocks, pork chops, chicken & Portuguese sausage. Lastly garnish with eggs, raisins & crispy fried onions.

#### **For Garnish:**

*3 hard boiled eggs diced*

*1 pkg Crispy fried onions*

*Raisins*

# Lusitano on Facebook

**Lusitano Group on Facebook:** Please check out the “Lusitano Club of California” group page on Facebook for photos from recent events, information about upcoming events and other news. Feel free to post on our Wall to share comments about the Club, recent Club events and suggestions. The Wall can also be used to post recipes; share information about yourself, family and experiences; and connect with other members outside of Club events. The Lusitano group page is administered by Robert Roliz. Become a member of the "Lusitano Club of California" group page on Facebook and go to:

<http://www.facebook.com/group.php?gid=70986323708>

## Word Scramble

Search for words to say “Merry Christmas” in different countries.

MERRY CHRISTMAS

JOYEUX NOEL

FELIZ NATAL

FELIZ NAVIDAD

SHINNEN OMEDETO

SENG DAN FAI LOK

MELE KALIKIMAKA

MILAD MAJID

SAWADEE PEE MAI

GOD JUL

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

# LUSITANO BULLETIN



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## 2011 Scholarship Grant

### **Lusitano Scholarship Grant:**

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 2011-2012 school year are now available with a deadline of July 31, 2011.

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