

LUSITANO BULLETIN

*The Publication of the
Lusitano Club of California*



VOLUME 22 ISSUE NO. 4

WINTER 2012



*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



Dear Members and Friends:

Boas Festas do Natal e Feliz Ano Novo! May you have a very Merry and Blessed Christmas and a Healthy and Joyous New Year as we celebrate the Birth of Christ and the holiday festivities with families and friends to bring out the best in everyone.

This past year we have held many events such as our Chinese New Year Party, Clambake, casino day trip, picnic, camping, canoeing, Dia de Portugal, Halloween party, Christmas party, cooking and Portuguese classes which all have been very successful due to support of all our volunteers and membership participation which I gratefully thank each of you from the bottom of my heart. Muito Obrigada!

I would also like to take this opportunity to acknowledge and thank our Club's officers and directors whom I could not have done without for all their hard work and dedication that made it another successful year for our Club. Special thanks also to our Club volunteer photographers Hunter Choi, Cecilia Naval, Jojo Xavier, and Robert Roliz for selflessly devoting their time and investing on all their photography equipment to help capture all the precious moments at our events throughout the year.

With the arrival of the new year we look forward to the continuous celebration of life and preserving our diverse culture through our events and social gatherings to help each and every one to remember the uniqueness of our Macanese heritage.

Our first event for 2013 will be our Annual General Meeting and Elections followed by our Chinese New Year Party on February 2nd at our Macau Cultural Center building in Fremont. We hope to see as many of you there so please make your reservations early as space is limited. Please also remember to mail in your absentee ballots or proxies if you are unable to attend our Annual General Meeting as we need at least 20% in attendance or proxies to elect your 2013 Board of Directors.

Best Wishes to you and your family.

Sincerely,
Maria C. Roliz, President



2013 Calendar of Events

Sat, Feb 2 3pm: Annual General Meeting, MCC, 109 J Street, Fremont, CA. to be followed at the MCC from **5:30-9:30pm** Chinese New Year Dinner Dance.

March/April: Casino Day Trip

April/May: Annual Clambake, Beresford Park, San Mateo, CA

Sat, June 8: Dia de Portugal, Kelley Park, San Jose, CA

July: Annual Picnic, Beresford Park, San Mateo, CA

August: Russian River Canoe Camping Trip

September: Bowling Event

Sun, Oct 27: Halloween Party/Cooking/Portuguese Class, MCC

Sat, Dec 14: Annual Christmas Party, San Mateo Elks Lodge

Nov 25-Dec 10: Tentative dates/Trip to Macau/Asia destinations

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

LUSITANO ANNUAL GENERAL MEETING & ELECTIONS OF DIRECTORS & OFFICERS SATURDAY, FEBRUARY 2ND, 2013 3:00PM MACAU CULTURAL CENTER

Our Annual General Meeting & Elections (AGM) is held once a year where a new Board will be elected for a 1-year term. Please join us and contribute your ideas at the AGM. If you are unable to join us in person, please mail in your proxy/absentee ballot to be received by Feb. 1 as we need at least 20% of our membership in attendance or by proxies to elect the new Board even though it is an uncontested slate. Only members as of Sept. 29, 2012 are eligible to vote and will receive a ballot or proxy to vote.

The nominees for the 2013 Lusitano Board are as follows:

Director & President: Maria Roliz

Director & Vice-President: Maria Joao da Cruz

Director & Secretary: Annie DeGraca Puska

Director & Treasurer: Dorothy Oliveira

*Directors: Ricardo Collaco, Nuno Prata da Cruz,
Henry "Rick" DeGraca, Kirk Harper, Justin Schwab-Vieira,
Jessica Xavier Diaz & Leonardo Xavier*

LUSITANO CHINESE NEW YEAR DINNER DANCE

SATURDAY, FEBRUARY 2ND, 2013 5:30PM

MACAU CULTURAL CENTER

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

*Please come join us for a
Chinese Buffet Dinner & Dancing*

*from 5:30– 9:30 pm
as we welcome in the
Year of the Snake*

and our

2013 Board of Directors & Officers



Cost per member \$15.00

Cost per non-member \$20.00

RSVP by Jan 15th to

m_roliz@yahoo.com or Tila (415)661-3027

**Mail check payable to Lusitano c/o Dorothy Oliveira,
3714 Martin Dr, San Mateo, CA 94403**

2013 Dues Reminder

Please be reminded that all membership dues for 2013 are now due. (For new members after Sept.1, 2012 you are paid for 2013). Please mail check payment to Lusitano c/o Dorothy Oliveira, 3714 Martin Dr, San Mateo, CA 94403

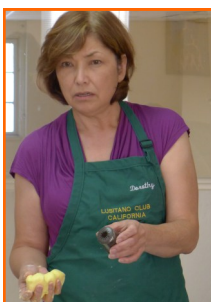
Members (19-61 years old)	\$20
Seniors (62 years old & over)	\$10
Youths (12-18 years old)	\$10
Canada & overseas members	\$25

Lusitano Cooking Class with Portuguese Phrases

By Nuno Prata Da Cruz

On October 27, 2012 at the Macau Cultural Center in Fremont, Dorothy Oliveira and Maria Joao da Cruz held a joint 1-1/2 hour session on how to prepare two different varieties of Macanese corn-starch cookies (see *p.26*). Participants were also eased into applying Portuguese words in conjunction with recipe details. Different recipe tips and techniques were freely exchanged amongst the enthusiastic and friendly group and everyone had a great time.

The session ending climax was when all the participants got to taste the fruit of their labor and each got a "doggie" bag to take their tasty munchies home. We look forward to our next cooking and language class in 2013.



Lusitano Halloween Party

By Annie DeGraca Puska

This year's Halloween party was Spooktacular! The hall was transformed into a *boo*-tiful venue with all of the decorations. The creativity of our people never ceases to amaze me. We had everything from princesses, mermaids, superheroes, jailbirds, tattooed bikers, pirates, animals, SF Giants players, Super Mario brothers video game characters, to even a life sized M&M! Some of the fun activities played included musical chairs, crafts, pin the eyeball on the monster, hot pumpkin, and monster freeze dance. The kids had a wild time with the activities, seeing their Lusitano friends and family, and of, course, from eating all of the candy!





Dinner, as always, was amazing, cooked by our fabulous chefs: Dorothy Oliveira, Maria Joao da Cruz, Jessica Xavier Diaz, and Jessica Luu Xavier. We dined on our favorite Portuguese comfort food, minchee, along with Portuguese chicken, veggies, and noodles. Dessert was all treats and no tricks! We had eyeball cupcakes, spooky bundt cake, and a Birthday cake for our October birthday celebrants...President Maria Roliz, Jojo Xavier, Juliana Collaco, and Gillian Ng.



The Halloween party would not have been complete without our annual costume contest. Prizes were awarded for the best couples costumes to the Knight and his lady Marcos & Juliana Collaco and also to our Thomas the Train twins Jezenya & Joseph Xavier; best ladies costume to Snow White's evil queen Sylvia Ferras and also to Pocahontas Jessica Xavier Diaz; best male costume to pirate Rick DeGraca; and cutest costume to ice cream cone Madison Puska.

Let the creativity begin for next year's costumes. Hope to see you all there!



Lusitano Annual Christmas Party

By Nuno Prata Da Cruz

Once again with a large attendance of approximately 250 people (over the capacity limit of the Macau Cultural Center in Fremont), the Lusitano Annual Christmas Party was held at the San Mateo Elks Lodge on December 8, 2012.



The Club was honored with the presence of the S.F. Consul General of Portugal, Dr. Nuno Mathias, along with his lovely wife and two charming children. Members of other Macanese associations present at this festive occasion were Henrique Manhao, President of Casa de Macau USA, Art Britto, President of the Macau Arts Culture and Heritage Institute, and Miguel da Roza, former President of Casa de Macau Canada.

Hard working and dedicated members of the Lusitano Board and the general membership provided a full program of fun for the evening. Dorothy Oliveira's infamous Macanese hors d'oeuvres "chilicotes and calikoks" were served along with other appetizers followed by a sumptuous full-course buffet dinner served by the Elks Lodge caterers.





The children sang Christmas carols as they welcomed Santa Claus (Alex Xavier) who presented each child with a gift and provided a good photo opportunity moment for all the camera clad parents. In addition, the Club also set up a complimentary photo booth for the attendees to bring home a printed photo memento using Santa or fun props as a background for the pictures. San Francisco Bay Area entertainer, Jack Spareribs, also delighted the younger set with his marvelous and amusing magical & ventriloquist show whilst others danced the night away with live music provided by Tony Rodrigues and his 8 member band “The Mala”.







New at the party this year was the renaissance of the famous 100 year old Leitao family recipe "AA" Angelina's Alua distributed at the function. Prior to her passing some 7 years ago, her sought-after alua was shipped from her Oakland residence to all over the United States as well as to numerous international destinations. As a tribute to their beloved mother and the Leitao family, siblings Augusta, Donald and Robert have decided to carry on the tradition by once again making the delicious and traditional sweet available to the general public. The Macanese community from around the world will surely welcome this rebirth.



Many positive reviews were received at the Christmas party and thereafter. We look forward again to another sold out and fun filled event next year.

Merry Christmas and a Happy New Year to all.



The 95th Anniversary of the Apparition of Our Lady of Fatima

By Maria C. Roliz, President MCC



Our Lady of Fatima “*Nossa Senhora de Fátima*” first appeared in May 13, 1917 in Fatima, Portugal to three shepherd children - Lucia, Jacinta, and Francisco. For six consecutive months, always on the 13th day of the month, the Blessed Virgin Mary would appear to these three children asking them to spread the word to perform penance and to pray, especially the rosary. On the sixth and final apparition, with approximately 70,000 people from across Portugal and around Europe

in attendance, the crowd witnessed the “Miracle of the Sun”. They saw the sun dance in the sky, and then plunge toward the earth. Because of heavy rains earlier in the day, the ground and the crowds were soaked; but after the Miracle of the Sun, everything was dry once again. This apparition brought increased devotion to Our Lady and the rosary.

October 13, 2012 marked the 95th anniversary of this sixth and final apparition of our Lady of Fatima. To honor the occasion, members of Casa de Macau USA, Lusitano Club & UMA celebrated with a Chinese dinner at Buffet City, Concord sponsored by the Macau Cultural Center and Fundacao Oriente, Portugal followed by Mass at St. Francis of Assisi Catholic Church, Concord.



Book Presentation & Signing at the Macau Cultural Center

By Maria C. Roliz, President MCC

On Saturday, October 27th 2012, the Macau Cultural Center and International Institute of Macau hosted a Book Presentation and Signing at the Macau Cultural Center in Fremont, California.



We were honored with the presence of three of our prominent Macaense authors, Frederic “Jim” Silva, António M. Pacheco Jorge da Silva, and Gustavo da Roza, who gave a short presentation on their recent books

launched in Macau this summer about our unique Macanese heritage and culture, and to be present to autograph their books that are now selling in California.

António M. Pacheco Jorge da Silva’s book “The Portuguese Community in Shanghai – A Pictorial History” is a 312-page pictorial book which portrays several aspects of the life and history of the large Portuguese community that resided



in Shanghai from the 1840s to the 1940s.

Frederic “Jim” Silva’s 22-page booklet “The Macanese – A Legacy of Portugal in China” is an edited version of Jim’s talk at the 2010 Macau Encontro discussing the



António Jorge da Silva



unique characteristics, culture, lifestyle and language of the Macanese; the perfect blending of East and West.

Gustavo da Roza's book "Cities and Places" presents 22 illustrations of his watercolor paintings that depict the cities where the author/architect lived or worked, including Macau, Hong Kong, Vancouver, and other cities in Europe and China.



Frederic "Jim" Silva

Members of the Portuguese community from Casa de Macau USA, Lusitano Club of California, and UMA were present at this momentous occasion.

This particular date October 27th also coincided with a very important debate, "Macanese, a



Gustavo da Roza,

collective look on a community" that was held in Macau that same weekend organized by the Macanese Association (ADM). A very important subject that was also expressed during the presentation.



MCC Directors/USA Casas Presidents present at book signing with the Authors

COST OF BOOKS

The Portuguese Community in Shanghai US\$55.00

The Macanese - A Legacy of Portugal in China US\$5.00

Cities and Places US\$25.00

Current stock sold out! 6 weeks waiting time for new orders.

Please contact Maria at (415) 990-5534

or m_roliz@yahoo.com to place your order.

This and That

THE PORTUGUESE COMMUNITY IN SHANGHAI BOOK LAUNCHING OCTOBER 27, 2012

By António M. Jorge da Silva

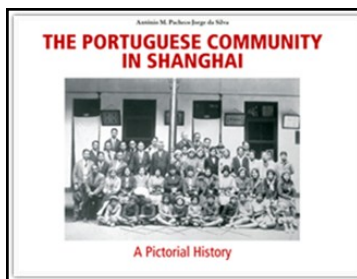


I would like to acknowledge the memories Jim Silva has written for us over the years and for his dedication to the Macaense people. I would also like to acknowledge my colleague, *Comendador* Gustavo da Roza, for his service to the Portuguese people which earned him his title, and his gifted ability to draw and bring to life the Cities and Places well illustrated in his present book.

For my latest and last book in the pictorial series I owe a great debt to the *Instituto Internacional de Macau* and the support of *Conselho das Comunidades Macaenses* for publishing this and other books I have written. In particular, I would like to thank Dr. Jorge Rangel for always standing up for me and Rufino Ramos for his patience and cooperation when working with me.

I would like to express very special thanks to Oscar Collaço, Aurea Collaço Meyer, Robert Leitão and the Leitão Family, and members of the Shanghai Community worldwide. Not to go unmentioned is Stuart Braga, who assisted me tirelessly in reading and improving my manuscript.

The *Macaense* community of Shanghai, about 800 miles to the north of Hong Kong, was essentially isolated from the other two communities of Macau and Hong Kong – its history unwritten and almost unknown even to our worldwide community today. Unmentioned by historians, this community went through years of hardship, hunger and personal stress. The city was bombed in 1932 and again in 1937 before the Japanese occupation in 1941, then they had to face the communist takeover in 1949. They



lived through fear, hunger and were finally forced out of Shanghai having to leave all their belongings behind. Hundreds had to live in refugee camps in Macau, many for decades. Destitute, having lost their dignity as they could not support their families, they stayed until they could find a country that would accept them. Their story had to be told, their photographs and names recorded (to the extent possible) for posterity and those of the present and future generations of this almost disregarded community.

The pages of *Pela Patria* published for 3 years between 1940 and 1942 preserved and passed down by George Collaço, Oscar's father, showed the community at its apex and how it was soon overshadowed by strife leading to despair. Reading those pages really touched my heart. Almost in contrast the many photographs from the Leitão family recorded the history of the proud Portuguese who served in the SVC. The first Portuguese company formed in 1882 which in 1910 changed its name to *Companhia Portuguesa Coronel Mesquita*. The family photos record their everyday lives, their achievement in sports, and the construction of the community's own *Clube Lusitano* despite the uncertainty of its future, bringing immediately to mind the familiar expression of "*Portugal não teme*" – Portugal does not fear. Neither did the Portuguese community of Shanghai.

To those who sent me family photographs, to those who helped me tell the story, and to those who lived in that outpost in China, I thank you for your support and the opportunity to tell your story.

BOOKS AVAILABLE

by António M. Pacheco Jorge da Silva

***The Portuguese Community in Shanghai* US\$55.00**

The Portuguese Community in Hong Kong -A Pictorial History

Vol. 1 - US\$60.00

Vol. 2 - US\$55.00

Diaspora Macaense to California - US\$40.00

*Please contact Maria at (415) 990-5534
or m_roliz@yahoo.com to place your order.*

INTERNET ARCHIVE OF MACANESE HISTORY

By Vicki Schmidtberger & Tim Kaufler

Greetings Lusitano Club members. For those of you who we have not had the pleasure to meet us yet, we are project archivists in the Old China Hands Archive at CSU Northridge, as well as fellow members of the Lusitano Club. We were first introduced to the



club in November 2011, when we helped Dr. Gohstand mount an exhibit at your Old China Hands Reunion event. While working with Dr. Gohstand in the Old China Hands Archive, we have both developed a passion for the Old China Hands experience and history. Similarly, we became keenly interested in your Macanese history after attending that first Lusitano Club event, meeting many members, and conducting a number of oral histories. As a result of discussions with club members at recent events, it became clear to us that there is a tangible need to establish an archival repository for the Lusitano Club, its members, and the Macanese community. We presented our idea to establish an archival project to the Lusitano Board who voted unanimously in favor of the project earlier this year. We continue to work closely with the Board to develop ideas further.

What is our purpose? Our plan is to create an archive to house both physical and digital materials that may then be accessed via the internet or in person. The primary purpose of the archive project is to reconstruct a narrative by preserving your history and culture. As time passes, history disappears and is forgotten. Whether the result of a relative passing away with no place for their treasures to go, or the youth being disinterested in their parents' past, the results are the same - precious memories and artifacts are lost forever. As with any aging community, time is a commodity that the Macanese community cannot afford to waste. It is more important than ever to establish an official repository to house these materials in order preserve your heritage, and help engage and educate the youth about your history.

What do we need from you? To preserve your history we need members of the community to donate their “stuff” to the archive. “Stuff” consists of materials that help us understand the lives people lived. Items such as a driver’s license, correspondence, scrapbooks, clothes, linens, pamphlets (playbills, menus), school and legal records, photographs, and audio/video materials can be of value to an archival collection. These items are part of the history the project plans to document - in the case of the Macanese community, these items should have been generated as part of daily living in pertinent regions such as China, Macau, Portugal - they should tell the story of a person and/or a community’s past. This list is not a limitation but a guideline as to what will help better educate and enhance future generations’ understanding of a culture that is quickly being forgotten. Deciding what to accept into the archive and what to turn away is a delicate matter and is handled on a case by case basis.

What happens to your treasures after you donate them? Items donated to the archive will usually be processed as a collection in the donor’s name. After a person donates their materials, the collection is appraised to determine any special preservation needs - are there mold and/or insect issues, what supplies are needed to preserve and house the materials, etc. Materials in the collections are then treated as necessary to limit deterioration. Ideally, once preservation needs have been addressed and the collection is arranged in an easily accessible order, it should be stored in a climate controlled environment to further preserve the integrity of the materials. Materials may be digitized and made available via the internet. Finally, a descriptive finding aid is written for the collection. Finding aids serve to inform researchers about the content and history of archival collections; they include a description of the collection, biographical information about the donor/creator, an indexed box list, and other historically pertinent information. Collection materials are made available for research by scholars and/or the general public based on the permission granted by the donor.

Getting Started. To get the archival program started we need support from the community. Private donations, government assistance, academic grants, and volunteer work are ways we can fund the project. If you have any questions or comments e-mail us at: TVarchs@gmail.com

THE DAUGHTERS OF MACAU

By Rudolfo Baptista 'Summer 1972'

My father was a regular contributor to various Catholic journals, the Sunday Examiner in Hong Kong, and the local San Francisco Catholic journal. The article below was written in the summer of 1972, a few years before he died. Rodolfo was a proud student of Filho de Macau culture and this is an example of his work.

Filomeno Baptista

Hats off and a million thanks to the daughters of Macau for the delicious cakes and savories only they knew how to make so well.

From where did our housewives get their recipes? Certainly not from Mrs. Beeton's or any other cookery book. Their recipes are of ancient origin handed down from mothers to daughters for the last three or four hundred years.

The Portuguese explorers when they set out on their voyages of discovery had two lofty goals to achieve. To discover and conquer realms for their monarchs, and to convert the infidels.

Besides the navigators, the crew and soldiers, every expedition carried a number of missionaries to evangelize the heathens and nuns to instruct the women converts in sewing and other useful occupations. It is from the nuns that our daughters of Macau learned their culinary art.

After rounding the Cape of Good Hope the Portuguese sailed further East visiting Ethiopia, Arabia, India, Ceylon, Malaya and Indonesia where they became acquainted with the spices, exotic fruits and berries of the tropics. When they eventually reached Macau, the nuns had quite a collection of spices and condiments to offer our housewives to enhance the flavor and taste of their cooking.

By judicious and cleaver use of their newly acquired ingredients our ingenious housewives contrived to improve on the recipes brought to them by the nuns from the West (Portugal). For instance, that delicious Christmas confectionery *alua* originated in Goa but our housewives made a superior *alua* to the original. *Balachang* is native of Malaya and Indonesia but cannot compare with the "doctored" version of our housewives.

A few months before leaving for the States, I went to an Indonesian café for curry. For dessert I had something billed as "*Onde Onde*" which is a rice dumpling filled with coconut and melted brown sugar

syrup (*jagra*). Our housewives make a similar and daintier dumpling coated with powdered toasted yellow beans and is known as *muchi*.

Everything was homemade and our housewives were kept busy the whole year round.

They made *goivada*, *doce de camarela*, *perada*, *dodol*, *doce de bobra*, and other delicious jams and jelly. They also made *chilimisso*, *manga d'ingo*, *peixe esmagal*, *limao timor*, and other variety of chutneys.

During the autumn months the home reared pig is slaughtered and the entire animal is used including the bristles. From the choicest parts they made *churico de sutate* and *churico vinho d'alho*.

Lard is extracted and stored for the making of *cuscurao*, *impada*, *alua*, *farti*, and other Christmas delicacies. The legs and shoulders are cured for ham. The skin is cleaned and dried and kept for making *chow chow de pele* and *tacho*.

It is a curious fact that we have food closely connected with some of the religious observances.

During Lent we have *bebinca de rabano* “*loh pak koh filho mac style*”, *apabico*, *barba*, and *ladu*.

On Good Friday, a day of strict fast and abstinence when only one full meal is allowed, *calderada* is served. Then on Holy Saturday and Easter Sunday, to make up for the loss of vitality caused by the strict fast and abstinence of Good Friday, the rich concoction *cozido* is served, for dessert *cabelo de noiva* and *fatia de ovos*.

Last come Advent and the Christmas festival.

Christmas Eve or *Consoada* is a day of strict fast and abstinence when only one full meal is allowed. At this meal the traditional meal must consist of *sopa de lacassar*, *peixe assado*, *sala de rabano e cenoura*, *impada*, *alua*, *cuscuraco* and *farti*.

For Christmas dinner, we had the home cured ham, home fed capon and suckling pig, and an assortment of game. For dessert, *bebinca de leite*, fruit in season, and all the baked delicacies.

The following day (Boxing Day), *diabo* made from the leftovers of the previous day is eaten.

It's gratifying to know that many of our modern housewives know how to prepare many of the things mentioned in short and incomplete resume of our old custom. Let us pray that they will pass on their recipes to future generations so that wherever there are Macaenses we are sure to find the excellent cuisine of our dear old Macau.

Word Scramble

Search for these ingredients in English & Portuguese up, down, and across

FARINHA
MANTEIGA
ACUCAR

FLOUR
BUTTER
SUGAR

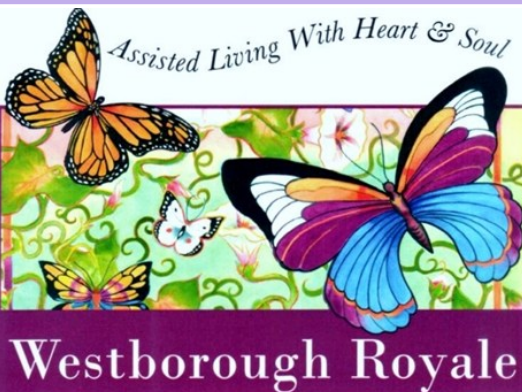
OVO
SAL
QUEIJO

EGG
SALT
CHEESE

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

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Eric D. Ribeiro,
Community Outreach Director

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lunch with tour!**

Recipes

CORNSTARCH COOKIES “Genete”

By Dorothy Oliveira

Ingredients:

8 OZ BUTTER
3/4 CUP SUGAR
6 EGG YOLKS
1 PKG CORNSTARCH

Method:

BEAT BUTTER WITH SUGAR
ADD EGG YOLKS AND MIX WELL
ADD CORNSTARCH AND KNEAD UNTIL WELL BLENDED
SQUEEZE THROUGH MOLD INTO SHAPE
BAKE FOR 5 – 10 MINUTES AT 350 DEGREES



CHEESE CORNSTARCH COOKIES

By Dorothy Oliveira

Ingredients:

8 OZ BUTTER
1/2 CUP SUGAR
6 EGG YOLKS
2-1/2 CUPS GOUDA CHEESE
1 PKG & 1/4 CUP CORNSTARCH
1 TSP SALT

Method:

SAME AS ABOVE BUT ADD CHEESE BEFORE BAKING

Cookbook for Sale



**O Livro de Receitas
da minha Tia/Mãe Albertina
Author: Cintia Conceição Serro**

*This cookbook filled with an amazing collection
of family recipes & photos now available for
sale in Portuguese. Cost \$20.00
English version available in Spring 2013*

LUSITANO BULLETIN



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

MCC Hall Rental Rates



Hall rentals are available at the **Macau Cultural Center**. For Casa members, a flat fee of \$400/day and for the general public, a flat fee of \$600/day. Please contact Maria Roliz for more details/book your event.

Rental flyer can also be downloaded from www.lusitanousa.org

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Lusitano Annual Christmas Party 2012