

LUSITANO BULLETIN

*The Publication of the
Lusitano Club of California*



VOLUME 30 ISSUE No.4

WINTER 2020



**Bom Natal
e feliz Ano
novo**

*Lusitano Club of California sponsored Christmas Tree
at "Christmas in the Park" Drive-thru Holiday Event
November 27, 2020 - January 3, 2021 History Park San Jose*

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President's Message

Dear members and friends,

Bom Natal e Feliz Ano Novo, Merry Christmas and a Happy New Year! Hope you all have a blessed, healthy, joyous, prosperous and safe holiday season with your family.

2020 has been an unprecedented year for the world as a whole. We were unable to hold any get-togethers / events this past year except for our Annual General Meeting / Chinese New Year in February. Fortunately, with ZOOM, we were able to hold our first online art project in October and our recent Christmas Virtual Party which both went well. With a Vaccine for Covid-19 soon upon us hopefully we can enjoy each other's company in person in the very near future.

We want to thank our Club officers and directors for all their dedication and continued efforts throughout this year. The Board has been having virtual meetings throughout the year to figure out how we can continue moving forward to promote our Macanese Culture and Identity.

We have reached out to all members via group emails and those without emails by phone. If needed please reach out to us. We will try our best to help or direct you on some resources.

We thank you, the membership for your continued support.

We also want to thank *Fundação Oriente Portugal* in enabling us to provide the Bulletin to the membership every quarter.

Everything we do moving forward will be for the safety of our members. Looking forward to new adventures this coming year 2021 when we all can meet up again. Until then, we look forward to seeing everyone on our virtual events with the next one scheduled on February 20, 2021 for our Annual General Meeting.

Sincerely, Chris daRoza

P.S. Please refer to page 22 for 2022 Lusitano Trip information with Braga Travel to replace this year's cancelled Eastern Europe trip.

New

Mailing Address: 7222 Cutting Blvd, El Cerrito, CA 94530

Tel: 415-990-5534 **Email:** lusitanoclubusa@gmail.com

Website: www.lusitanousa.org **Facebook:** Lusitano Club of California

Instagram: @lusitanoclubofcalifornia

Editor: Maria Roliz **Webmaster:** Linda da Silva

Photographers: Hunter Choi, Cecilia Naval, Jojo Xavier

Be Green! Sign up for a Lusitano e-Bulletin at

lusitanoclubusa@gmail.com if you are receiving this hard copy in the mail and would like to switch to an e-Bulletin.

Lusitano Annual General Meeting (AGM) and Elections of Directors & Officers Saturday, February 20, 2021 3pm Macau Cultural Center, 109 J St, Fremont, CA 94536

Our Annual General Meeting & Elections is held once a year where a new Board is elected for a one-year term with a maximum of five consecutive terms. Since we have an uncontested slate for 2021, we will vote in our new Board by acclamation on February 20, 2021 and mailing of ballots or proxies voting will not be required this time. Please join us for this Virtual Zoom meeting at the Macau Cultural Center on February 20, 2021 3pm to thank our outgoing Board and welcome our new Board, share your ideas, and celebrate the new year with us.

Join Zoom Meeting

[https://us02web.zoom.us/j/83221589808?
pwd=WGQ2MlFJbUdXOFdoQlVvYkg4SnhmZz09](https://us02web.zoom.us/j/83221589808?pwd=WGQ2MlFJbUdXOFdoQlVvYkg4SnhmZz09)

Meeting ID: 832 2158 9808

Passcode: lusitano

The nominees for the 2021 Lusitano Board are as follows:

Director & President: Chris daRoza

Director & Vice-President: Leonardo Xavier

Director & Secretary: Dominique Troost

Director & Treasurer: Annie Puska

*Directors: Emma Casey, Nuno da Cruz, Suzie Ferras,
Lucille Figueiredo, Jackie Gutierrez, Ken Harper, Kirk Harper*

2021 Membership Dues

Annual membership fees are due every January 1st regardless when you joined. No invoices will be mailed. Please mail your check payable to Lusitano Club, 7222 Cutting Blvd, El Cerrito, CA 94530. If you prefer to pay via zelle, paypal or venmo, please email us for payment info.

Members (ages 19-61) \$20

Seniors (ages 62 & over) \$15

Juniors (ages 12-18) \$10

Canada & overseas members \$25

*Membership applications can be downloaded from
www.lusitanousa.org*

Christmas Baking

by Maria Roliz

It's Christmas time! and the baking has begun with our festive Macanese sweet treats eaten during Christmas, that have their own special religious meaning to the Macanese community and their families.

Alua (symbolizing Baby Jesus' mattress) is probably the most iconic Macanese dessert. It is a dessert made with rice flour, coconut, jagra (brown cane sugar), almonds, pine nuts and a generous amount of butter (or lard) in a block form. Its origin is said to be from Persia (current Iran) which found its way to India and eventually to Macau.

Coscorao (symbolizing Baby Jesus' blanket) known as “angel's wings” in Portuguese, originated in the upper Alentejo region of Portugal. The lighter Macau version we make today is a deep-fried twisted dough sheet sprinkled with sugar syrup.

Farte (symbolizing Baby Jesus' pillow). Originated as a Portuguese delicacy in the late 15th century and elaborated in Macau, this is made of cornstarch, flour, eggs, sugar, coconut, pine nuts and almond.

These three main sweets make up the holy trinity of desserts. As most Macanese were Catholics, a Nativity Scene baking arrangement was quite common back then, with **Empada** (symbolizing the manger) which is a fish pie with almonds, olives and eggs in a light turmeric, cumin coriander sauce and prepared specifically to be eaten on Christmas Eve.

Another popular Macanese dessert during Christmas or enjoyed anytime of the year is **Genete**. This is a simple buttery cornstarch cookie that just melts in your mouth and goes very well with a cup of tea or coffee. As it resembles a fuzzy caterpillar, it is sometimes also called **Bicho-bicho**, but not to be confused with another Macanese fried pastry dessert with the same name.

Other Macanese festivity baked sweets include **Coqueira** (coconut tart), **Bebinca de leite** (milk and coconut pudding), and **Batatada** (yam and coconut cake).

Many traditional Macau recipes can now be found on websites such as www.macaneseibrary.org and www.gastronomy.gov.mo



Nativity Scene baking arrangement features Alua (mattress), Farte (pillow), Coscorao (blanket) and Empada (manger)

Macau Sweet Treats for Christmas

A Big THANK YOU to our Lusitano volunteers Donald Leitao, Ken Harper and Dorothy Oliveira for keeping our Macanese traditions alive and making batches and batches of alua, farte, and genete for our recent Macanese Sweet Treats Scholarship Fundraiser. Members and friends can now enjoy these traditional festive treats this Christmas.

Thank you also to our assembly and delivery team Chris daRoza, Hunter Choi, Maria Roliz and Dorothy Oliveira for packing all the boxes and getting them delivered and shipped nationwide.

Last but not least, thank you everyone who supported this fundraiser which was a major success. Have a very Merry Christmas!



Macanese Gastronomy Database

www.gastronomy.gov.mo



Inscribed as Macau's intangible cultural heritage since 2012, the Macanese gastronomy represents more than 400 years of food culture. The cuisine is inspired by and based on cooking methods from various parts of the world including Portuguese cuisine while incorporating ingredients and cooking methods from India, Malaysia, various part of Africa, as well as from local Chinese population.

The Macau Government Tourist Office in collaboration with IIM, IFTM, Cultural Affairs Bureau, among other relevant entities, recently revamped the Macau Gastronomy Website (www.gastronomy.gov.mo) and launched the Macanese Cuisine Database. The website also offers in-depth documentation on Macau's intangible cultural heritage, and aims to bridge gastronomy, literature and technology.

The Database currently showcases 26 signature books and publications, 19 precious manuscripts, 297 unique recipes and 8 featured culinary art videos. Additional related content is foreseen to be regularly added to enrich the platform. An interesting website to visit!

An Online Photography Exhibition celebrating 20 Years of MACAU SAR



This virtual exhibition with photos celebrating 20 years of Macau SAR was launched on August 20, 2020 and will be available for viewing for the next 12 months with a link from the IIM website www.iimacau.org.mo and Facebook under Instituto Internacional Macau (IIM). Check it out!

2021 Lusitano Scholarship Grant

Lusitano offers two \$1000 scholarship grants each year towards a trade school or college tuition for current Lusitano members ages 18 & over. Applications for the school year 2021-2022 are now available. Email lusitanoclubusa@gmail.com to apply. Deadline is July 31, 2021.

PORTUGUESE TRIPE RECIPE

by Jessica Xavier

Ingredients:

2 lbs honeycomb tripe, rinsed and leave whole
3 - 4 slices ginger
1 tbsp olive oil
1 - 13 oz. package hot or mild linguica (2 links, cut in 1/4" rounds)
1 onion, diced
8 - 9 cloves garlic, minced (about 1 tbsp)
4 - 6 bay leaves
1 - 6 oz. can tomato paste
1 - 14.5 oz. can diced tomatoes (or 1 lb fresh diced tomatoes)
1 quart beef or chicken broth
1 - 15.5 oz. can garbanzo beans
1 - 6 oz. can whole olives
Optional additions: Potatoes and/or carrots, peeled and cut in small pieces



Method:

- In medium pot, put tripe, ginger and water in a pot. Bring to boil and drain water and rinse. Add more water and bring to boil again. Boil over medium high heat until the tripe is soft (about 1 hr). Rinse and cool tripe. Cut into bite size pieces (about 1" x 2.5" stripes).
- In large pot, brown linguica with olive oil. Take out linguica and set aside.
- In same pot, add onions, garlic and bay leaves and saute over medium heat until onions are caramelized (about 5-8 mins). Add additional olive oil, if needed.
- Add tomatoes and saute for additional 3-5 mins.
- Add tomato paste and 3 cups of broth cut tripe. Bring to boil and simmer over medium heat for 30-45 mins. Add additional broth or water as liquid boils down and concentrates, if needed and to desired consistency.



***Congratulations to an amazing woman
Priscilla Canavarro***

Not everyday we get to celebrate a 100th birthday and with someone who definitely does not look her age. Here's a toast and best wishes to long time Lusitano member, Priscilla Canavarro, who turned 100 on November 7, 2020. A most amazing and wonderful woman with a heart of gold whose energy and vibrancy touches anyone who crosses her path. We are truly thankful for you being a part of our lives for all the love and joy you bring. Happy Birthday and may you continue to shine for many more years to come. Parabens! We love you! Best Wishes from all at Lusitano.



***Physically I am 100 years old,
but mentally, I don't feel it.***

With the pandemic and not being able to meet up with Pris, here is an interview to get to know a little more about our birthday girl conducted by Pris' daughter Susana on our behalf.

What age do you feel?

Well, I think I am glad to see my children grow up, you know, and happy, and I don't know what age I feel, but I don't feel 100. And my mind doesn't feel 100. Physically you may be....

(May be?) (laughter) Have you been happy here in America? Are you glad you came here?

Actually, when we got married, we were pretty happy with Shanghai. It was good living there. Then the Communists came and things changed.

In Shanghai you wrote a column on women's sports for the paper. What was your column called?

I was very good at sports, and I liked it very much. I was small but very active. I played field hockey, softball in the summer, hockey in the winter. (laughter)

How did you get to write the column?

The name of the column was The Ladies Take the Field. My

Mother cut some out so I still have some columns. You know she saw my picture under my own name (*byline*) Priscilla Remedios.

How did you get the job?

How did I do it? Tom! Tom Butler! (*big, general laughter – Tom Butler was her brother-in-law*)

Okay, and how much money?

\$100 a column! I know! Because columnists were paid you know. I mean, the company I was working for, my daytime job I was paid \$160 one month! And I got \$100 a column! (*laughter*) (*Good money!*). Columnists, but it was Tom. I even got him to coach the lady's softball team. But we went to Macau, and even Macau was good. In the old days everybody had servants and never did have to do anything (*laughter*).

But, you DID, you ran the hotel. It was you who ran the hotel, you were good at that. You were good at running the Bela Vista.

We were lucky to have rich friends in Macau, so we had an easy life there. Even running a hotel, you don't really run a hotel, you manage it, because all the employees are so good. And I think your Dad loved Macau, that's where he played tennis. He was good in Shanghai but you know, never had the opportunity. But when you manage a hotel you have the whole afternoon free! (*laughter*) (*So, easy life!*) Yeah, so we were there for four and half years, almost five. And he was, you know, tennis champion. (*Big shot.*) (*Laughter*) It was a good life. You know, the Macau people are very good. They had a special place for the refugees from Shanghai, and they fed them.

Why did you come to America? Why did you come here?

Everybody had an idea this was the most wonderful country, when we were in China. In fact, it was funny, the American Consulate people came to interview us because they were staying in the Bela Vista and we were running the hotel. They couldn't understand why we would want to come here! Because we had such a good life. But to us it was never a permanent place. (*Macau?*) To us it was always half, like a stepping stone.

Well, everyone had the idea that the streets here were paved with gold (*laughter*), because of all we saw at the movies, and in those days the American movies always showed the people having everything and having a good time. And I think in the back of your mind it influences you, that you can make a good life here. But your Dad was good, he said that if we go to the States, we can do anything. Because in Shanghai, when he was growing up, he had a hard time, there was nothing you could do. So, we came here.

Who are the parents / grandparents of the 2020 Lusitano Board of Directors? “filo di quim” ?

A Macanese would expect to stumble upon the question “*filo di quim*” in Patuá during a first encounter with another Macanese. Literally meaning something like, “To whom you are born?” This question serves as a mark of kinship on many levels. Let’s find out to whom our 2020 Lusitano Board of Directors are born!



**President:
Chris daRoza**

Parents:
Raimundo “Peter”
Pedro Loureiro da
Roza & Corinna
da Roza



Grandparents:
Antonio Ambrosio de Senna
da Roza & Agnes Alice Lee
Loureiro da Roza



Vice-President: Leonardo Xavier

Parents: Jose Maria Xavier &
Lourdes “Lulu” Osório Xavier

Grandparents: Joaquim Maria de
Assunção Osório & Cheong Oi
Cheng (in photo with Lourdes &
one of her brothers)



**Secretary:
Dominique
Troost**

*Mother: Lidia
Lourdes Collaco
(headshot of little
girl in photo of
parents & 7 older
siblings prior to
Lidia and her
sister's birth)*

Grandparents: João Ferdinando Collaco & Helena Hermina Liang



Treasurer: Annie Puska

Parents: Teresa Ignez Alves & Henry Maria DeGraca

*Maternal Grandparents: Alexandre Jorge Alves &
Lindamina Eulalia Da Luz (at Teresa's Holy Communion)*

*Paternal Grandparents: Henrique Jose DeGraca &
Celeste Maria Xavier (at Henry's Holy Communion)*





Director:
Michael A. Carion



*Mother: Betty Williams
(leading the race)
Father: Antonio Gerado
Carion (in photo with a
friend)*

Director: Lucille Figueiredo
*Parents: Gustavo José Figueiredo
& Doris Vivian Nyland
Great Grandfather:
General Antonio Joaquim Garcia*



Director: Nuno da Cruz
*Mother: Thalia Prata da Cruz
Father: Felisberto da Cruz*



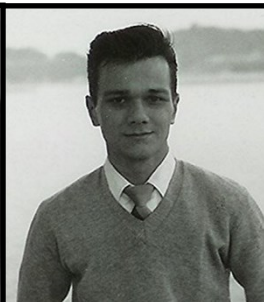


Director: Suzie Ferras

Parents: Sylvia DeGraca & Jack Ferras

Grandparents:

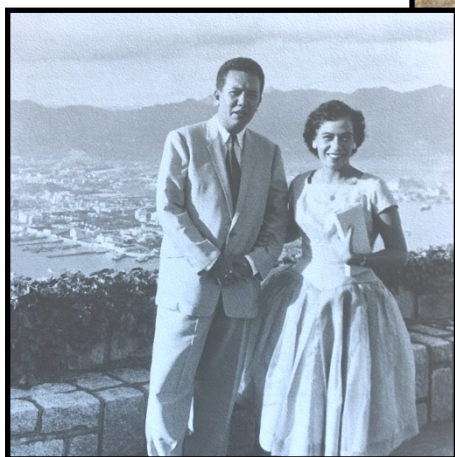
Mario Augusto & Izabel Veronica Bone Ferras



Directors: Kirk & Ken Harper

Mother: Doreen T. da Luz

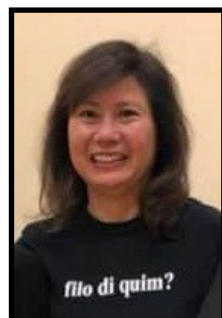
Grandparents: Luis A. da Luz “Litchie Luz” & Elsa (nee Gutierrez) “Elsa Luz” (posing in photo with Doreen & her brother Marcus A. da Luz “Mac”)





Director: Leonor Marquez

Parents: Antonio Carlos Collaco Roliz (baby in photo with his mother “Mamie”) & Alzira Borges
Grandparents: Geralberto Eleuterio Roliz (in photo with his father Joaquim Roliz & sisters Amelia & Fabia) & Genoveva Vitoria Maria “Mamie” Collaco



Club Liaison / Editor: Maria Cecelia Roliz

Parents: Rigoberto Paulo Collaco Roliz (boy in photo with his father Joaquim) & Lily Chan Roliz
Grandparents: Joaquim Prudêncio Gonçalves Roliz & Maria Emília da Guia Collaco



Macau Cultural Center “MCC”

Due to the pandemic, we have not been able to hold any events at the Macau Cultural Center since March 2020, but do hope to be able to plan something as soon as it is safe again in 2021. Stay safe and hope to see everyone soon.

Greetings from our 2020-2021 Board of Directors

A very Merry Christmas and a Joyous and Healthy 2021!

President: Maria Roliz Vice-President: Sandy Souza.

Secretary: Flavia Greubel Treasurer: Nuno Prata da Cruz

Directors: Alice da Luz, Albertino da Rosa,
Henrique Manhao, Dorothy Oliveira, Peter Souza

Word Scramble

Find the following Macanese desserts/sweets below scrambled upwards, downwards, across, backwards, or diagonally.

**ALUA BAJI BATATADA BEBINGA COQUEIRA COSCORAO
FARTE GENETE LADU SARANSURAVEL SERRADURA BOLO**

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

BOOKS

Available from Lusitano Club

PANDEMIC SPECIAL PRICING: USD10.00

(plus shipping via paypal, venmo, zelle or check)

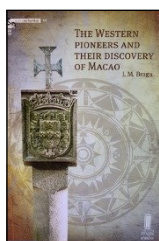
We have extended the sale on the following instock books until March 30, 2021. Don't miss on getting some good reading while we are spending more time at home now.

Email lusitanoclubusa@gmail.com to place your order!

All listed books published by Instituto Internacional Macau (IIM)

<https://www.iimacau.org.mo/>

You can find informative videos and books on their website



The Western Pioneers And Their Discovery Of Macao

Author: J. M. Braga (published 2017)

Regular cost: USD32.00 (Now USD10.00)

An important book which throws so much light onto the early history of Portuguese contact with China. Relations between China and the rest of the world have evolved in many different ways in the 500 years since Portuguese navigators first landed on the Chinese coast in the early 16th century. This book will continue to inform a modern readership, especially in Macau, of the remarkable origins of this unique city.

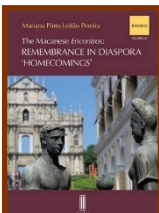
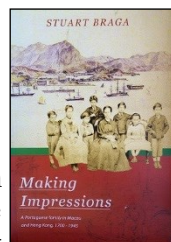
Making Impressions - A Portuguese Family

In Macau And Hong Kong, 1700-1945

Author: Stuart Brage (published 2015)

Regular cost: USD60.00 (Now USD10.00)

Based on Dr Stuart Braga's doctoral thesis at Australian National University, and is the historical account of the Rosa and Braga families, who settled in Macau and Hong Kong. According the author, the book helps people understand the "remarkable journey" of Macau people through history.

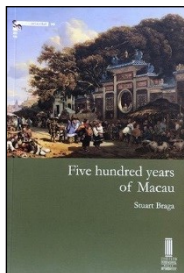


The Macanese Encontros: Remembrance in Diaspora "Homecomings"

Author: Mariana Pinto Leitão Pereira (published 2020)

Cost: USD10.00

A book about the "homecoming" gatherings - the so-called "Encontros" and "Youth Encontros" - of the disperse Macanese and their descendants, as well as the role of the Macanese migrant associations known as "Casas de Macau" in organizing these gatherings and perpetuating remembrances of, and connections to home.



Five Hundred Years Of Macau

Author: Stuart Braga (published 2016)

Regular Cost: USD25.00 (Now USD10.00)

This book introduces the reader to the amazing story the small territory that was for several centuries the only gateway between China and Europe. The book is liberally illustrated with maps and pictures, most of which were collected by Jose Maria Braga (Jack Braga), who

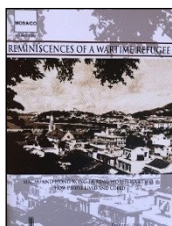
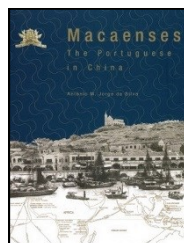
lived and worked in Macau between 1924 and 1946. His family roots in Macau go back to 1704, when his ancestor, Manuel Vicente da Rosa, arrived in Macau.

Macaenses - The Portuguese In China

Author: António M. Jorge da Silva (published 2015)

Regular Cost: USD25.00 (Now USD10.00)

A fascinated story of the Portuguese descendant of Macau, their evolution, including their experiences in many regions of China and the integration in countries of the diaspora. This book is an important investigation of the Portuguese arrival in Macau, since the middle of the sixteenth century.

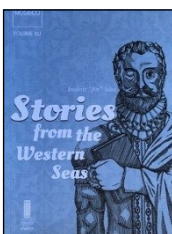


Reminiscences Of A Wartime Refugee - Macau And Hong Kong During World War Two: How People Lived And Coped

Author: Frederic (Jim) Silva (published 2013)

Cost: USD10.00

A paperback book divided in eight chapters written by Frederic (Jim) Silva and launched at the 2013 Macau "Encontro das Comunidades Macaenses" on Dec 4, 2013. Frederic "Jim Silva" shares his memories of Macau and Hong Kong during World War II and of how people lived and coped.



Stories From The Western Seas

Author: Frederic (Jim) Silva (published 2016)

Cost: USD10.00

This book is dedicated to the younger members of the Macanese Community who had no previous exposure neither to this History of Portugal nor to that of the Great Discoveries which transplanted some of Portugal's roots in Macau. This is an attempt to kindle interest in our now scattered Macaense community with hopes that it will awaken an awareness and pride in our Portuguese roots.

Lusitano Paint Night


with Suzie Ferras

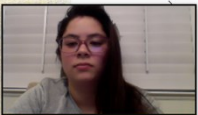
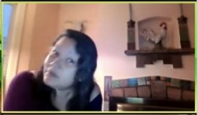


The Lusitano Club hosted its first online Paint Night on October 22nd. The event was hosted by Suzie Ferras, Lusitano director and owner of Creative IQ Art Studio in San Francisco. The event started with a discussion on the legend of the Rooster of Barcelos and Portuguese folk art history that led to the depiction of the Portuguese rooster we know today. With both classic and modern examples to inspire us, each rooster created by the participants was colorful and unique. Members were shown step by step how to draw and decorate the Rooster, and had fun chatting and making art together. Hope to see you at our next Lusitano Virtual Family Paint Night!

The Cock of Barcelos

The legend of the Barcelos cock originated in the middle ages in Barcelos, then just a small town in the North of Portugal. A pilgrim was on his way to Santiago de Compostela, still today a city of pilgrimage in Spain. On his journey he was accused of theft, tried and found guilty. He still protested that he was innocent, and begged to be allowed to plead his case again personally at the Judge's house. Praying to Saint Jacob for help, he claimed that a grilled cock on the judge's table would crow to prove his innocence.

As is the way with mediaeval legends the cock duly came to life, crowed and the fortunate man was released. The Barcelos Cock has become a symbol of faith, justice and, above all, extraordinary good luck and timing. ©





Suzie Ferras



Dominique Troost



Linda da Silva



Annie Puska



Rose Carlon

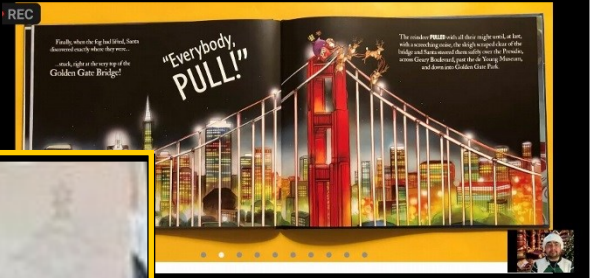
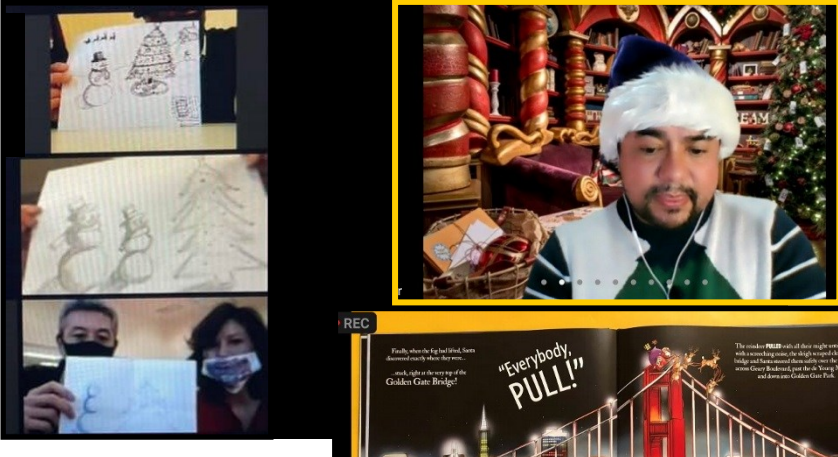


Suzie Ferras

Lusitano Virtual Christmas Party

To continue the tradition of celebrating the holidays and not being able to gather together this year at our Annual Christmas party due to the pandemic; on December 12th we hosted our first Lusitano Virtual Christmas Party live on Zoom from the Macau Cultural Center along with others from their perspective locations. It was a fun time being able to meet up with many of our members including some from Southern California, New York and even the United Kingdom that participated. President Chris daRoza welcomed everyone and shared the afternoon with a Christmas art project led by director Suzie Ferras plus storytelling time and Christmas caroling led by director Ken Harper. We also had the pleasure of Eric Ribeiro singing a few Christmas songs to get everyone into the Christmas spirit. Thank you all for a great time and celebrating with us. Merry Christmas! And hope to see everyone on Zoom again at our Lusitano Virtual Annual General Meeting on February 20, 2021.







While live zooming at the Macau Cultural Center, we were delighted to see some of our members that stopped by for a holiday cheer and picked up their Christmas Sweet Treats order. Thank you for your support.





To keep up the Christmas spirit and continue the festivities, the Lusitano Club sponsored and decorated our own Christmas tree for members and friends to see and enjoy amongst many other sponsored trees in the City of San Jose's "Christmas in the Park", the first drive-thru holiday event at History Park, 635 Phelan Ave, San Jose, CA. Opening night was Nov 27, 2020 and the event runs daily 4-10pm until Jan 3, 2021. Admission fee is \$10 per car for entry between 4-5pm and \$20 per car between 5-10pm.

It's a great way to celebrate the holiday season and enjoy the Christmas lights and whimsical displays with hundreds of magically decorated Christmas trees as you take a 15-minute narrated drive thru History Park. You will be seeing many original and reproduction homes and landmarks including the Portuguese Historical Museum which is decked out for the holiday season. What an amazing experience it will be! Tickets need to be purchased ahead of time online at www.christmasinthepark.com

2022 LUSITANO TRIP W/BRAGA TRAVEL JUNE 16 - 28, 2022

**BUDAPEST 3NTS, VIENNA 3NTS, PRAGUE 3NTS,
OBERAMMERGAU 1NT, MUNICH 2NTS**

Land package: 12 nights 4* hotels with daily breakfasts, guided tours, meals as listed & airport transfers. *Est. airfare USD1100 not included.*

COST: USD3,941.00 (sharing room); USD5,182.00 (single room)

Deposit US\$400 by June 30, 2021; 50% payment by January 30, 2022;

Balance payment by March 15, 2022. Full cancellation refund less \$400 non-refundable Oberammergau deposit up to March 15, 2022.

(See next page for itinerary).

LUSITANO BULLETIN

A quarterly publication co-sponsored by Fundação Oriente and Lusitano Club of California (a 501c4 non-profit organization) for its members and people of Portuguese descent from Macau and the Far East. Subscription to the Bulletin is unavailable separately. Club membership application can be downloaded from our website at www.lusitanoclubusa.org



2022 LUSITANO TRIP ITINERARY JUNE 16-28

Day 1 Arrival in Budapest. Panoramic sightseeing tour. Evening dinner cruise on the Danube.

Day 2 Full day guided tour of Budapest with lunch.

Day 3 Full day tour to Danube Bend depending on water level or visit to Godolo.

Day 4 Depart Budapest to Vienna. Lunch, followed by City Walking tour.

Day 5 Half day Vienna City tour by coach and visit of Schonbrunn Castle.

Day 6 Full day coach tour to Wachau Valley with visit to Melk Abbey & boat ride to Dürnstein after lunch at a restaurant by the River Danube.

Day 7 Depart Vienna to Prague. Lunch on your own followed by half day afternoon Prague city tour and visit to Prague Castle.

Day 8 Full day tour of Cesky Krumlov with/lunch & visit Krumlov Castle.

Day 9 Full day tour to Karlovy Vary w/lunch & visit to Jan Moser Museum.

Day 10 Transfer from Prague to Oberammergau via Munich. Overnight Oberammergau or option to stay and spend time in Munich for those that do not want to see the Passion Play.

Day 11 Oberammergau Passion Play w/dinner and return to Munich for overnight.

Day 12 Half day tour followed by lunch. Free evening.

Day 13 Depart Munich for transfer to airport for return flight.

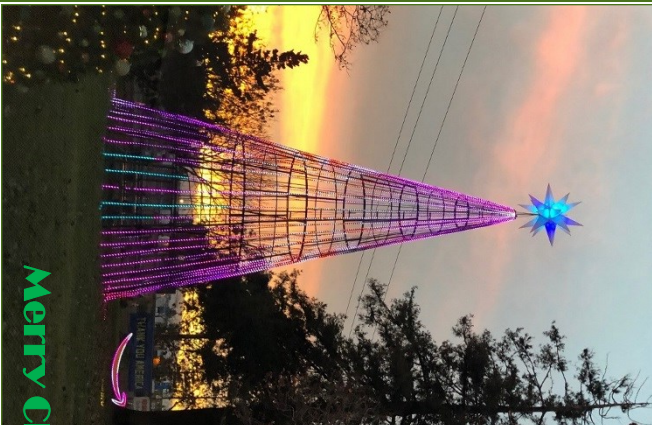
Lusitano Directors & Officers

<i>President:</i>	<i>Tel:</i>	<i>Directors:</i>	<i>Tel:</i>
Chris daRoza	(415) 218-5504	Michael Carion	(415) 279-0098
<i>Vice-President:</i>		Nuno da Cruz	(510) 261-8656
Leonardo Xavier	(925) 726-9543	Suzie Ferras	(415) 680-0924
<i>Secretary:</i>		Lucille Figueiredo	(650) 504-4947
Dominique Troost	(925) 588-9041	Ken Harper	(415) 577-8967
<i>Treasurer:</i>		Kirk Harper	(415) 260-1262
Annie Puska	(925) 864-1220	Leonor Marquez	(510) 990-4926
<i>Liaison/Editor:</i>			
Maria Roliz	(415) 990-5534		



LUSITANO CLUB OF CALIFORNIA
7222 CUTTING BLVD.
EL CERRITO, CA 94530

**Be Green!
Sign up for
Lusitano e-Bulletin**



Merry Christmas and a Happy New Year!