

LUSITANO BULLETIN

*The Publication of the
Lusitano Club of California*



VOLUME 31 ISSUE No.3

FALL 2021



**A warm welcome to Pedro Perestrelo Pinto, our new
Portuguese Consul General in San Francisco, at the Macau
Exhibit dedicated in memory of Nuno Maria Prata da Cruz
*Portuguese Historical Museum, San Jose - September 26, 2021***

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President's Message

Dear Lusitano Club members and friends,

Hope everyone had a chance to enjoy their summer with close friends and/or family. We still need to be mindful that the Covid19 Pandemic still exists and with these new variants we need to be aware. As we enter into the Fall season and our younger ones are returning to school, we hope they all remain safe and enjoy the school year.

I would like to thank our dedicated Board of Directors for their efforts this last quarter enabling the Club to hold virtual and in person events. It was nice to see some members in person at the SF Giants Portuguese Heritage Night game, and especially to finally have a gathering at our annual picnic in Beresford Park where we were able to see and catch up with everyone that attended. Our virtual zoom cooking class was also a bonus as it allowed us to meet some of our overseas and out-of-state members as we showcased some of our traditional Macanese recipes. Speaking of which, our Macau sweet treats sale to benefit our Lusitano scholarship fund has started. Place your order now for Dorothy's cornstarch cookies "*Genete de Cornstarch*". Alua is also available for sale from the Leitao brothers (see flyer page 4).

Our mission is to promote, educate and preserve our Portuguese Macanese heritage and culture. There are three USA Macanese clubs located in the vicinity of the Bay Area, the Macau Cultural Center in Fremont, and ten other Macanese clubs around the world. We all work together for the same purpose.

Thank you to *Fundação Oriente* in Portugal for sponsoring this quarterly Lusitano Bulletin so we can keep everyone informed.

Yours truly, Chris daRoza, President

2021 Calendar of Events

Sun, Oct 17: Our Lady of Fatima Mass/Lunch hosted by Macau Cultural Center in Rossmoor, Walnut Creek

Sat, Dec 11 6pm: Lusitano Christmas Party, San Mateo Elks Lodge

Disclaimer: Please adhere to Covid19 Health & Safety Protocols in place at time of event. Proof of Vaccination required for all attending adults.

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

Editor/Liaison: Maria Roliz

Webmaster: Linda da Silva

LUSITANO CLUB
proudly presents our
ANNUAL CHRISTMAS DINNER DANCE

Saturday, December 11th 6-11pm

San Mateo Elks Lodge

233 W. 20th Avenue, San Mateo, CA 94401

(Enter from right side of building/parking lot)



6pm Visit from Santa / No Host Cocktails

7pm Dinner Buffet

8:30 - 11pm DJ Music / Dancing / Raffle / Prizes

***Mandated Covid19 health & safety protocols with
proof of vaccination for all attending adults required***

COST

\$35.00 Lusitano members (ages 19-61)

**\$18.00 Lusitano senior & youth members,
& children (ages 4-12) of current members**

\$22.00 Children of non-members (ages 4-12)

All Children under 4 years of age no charge

\$45.00 Non-members / Late reservations

received after November 20th

*Please remember to advise names/ages of children 12 &
under when you RSVP so Santa can bring a gift from the North
Pole and be present with your kids at 6pm to welcome Santa*

RSVP BY NOVEMBER 20, 2021

to Tila at 415-661-3027 or lusitanoclubusa@gmail.com

Mail check to Lusitano, 7222 Cutting Blvd, El Cerrito, CA 94530

MACAU SWEET TREATS \$12.00 per box

Provided by Lusitano Club of California



Cornstarch Cookies “*Genete de Cornstarch*” baked by Dorothy

Oliveira will be available for sale once again this Christmas to support our LUSITANO Scholarship Fund. To place your order, email us at lusitanoclubusa@gmail.com by November 1st. Orders will be available for pick up on Saturday, December 11th at the Christmas Party, San Mateo Elks Lodge or requested for pick up week of December 13th in San Francisco or Walnut Creek area.

Mail orders available with added UPS charges to be advised.

Please make check payable to LUSITANO CLUB and mail by November 1st to: 7222 Cutting Blvd, El Cerrito, CA 94530. PayPal, Zelle or Venmo also accepted payable to Maria Roliz at 415.990.5534 or m_roliz@yahoo.com

ALUA FOR CHRISTMAS !!!

The Leitao Brothers will be taking orders again this year for Alua



To place your order, kindly complete the form below.

.....
Please enclose payment with your order.

Cost: \$12.00 per cake X _____ = \$ _____

Please make check payable to Donald Leitao and mail to:

Donald Leitao, 1087 East 33rd Street, Oakland, CA. 94610

Tel: (510) 599-3327 Email: Donald_Leitao@yahoo.com

Paypal, Zelle and Venmo are also accepted, please use the above phone number or email address

Deadline for placing your order is Monday, November 1st, 2021.

Orders will be available for pick-up/delivery at the Christmas party if notified. Please contact Donald Leitao to arrange for pick up.

There will be additional charge for shipment via U.S. Postal Service.

Postage for domestic Priority Mail:

1-2 cakes \$9

3-12 cakes \$15

13+ cakes \$20



Lusitano Zoom Event **COOKING WITH KEN**

RECIPES

by Ken Harper

It was a fun and mouthwatering cooking class on Zoom presented by Club director Ken Harper on September 12th as he showed a dozen or more members how to make two of his Macau specialties. Featured dishes were ***Bolacha Macau*** (Macau biscuits) and ***Diabo*** (Macanese Stew). So delicious! *Sabroso!* Thank you for sharing Ken.

BOLACHA MACAU **Macau Biscuits**



SALTY VERSION

Ingredients:

2 lbs All Purpose Flour
10.5 oz Lard
4 egg yolks
2 teaspoons salt dissolved
in $\frac{3}{4}$ cup iced cold water

Instructions:

1. In a large mixing bowl mix the flour and lard together until incorporated (should resemble a sandy texture).
2. Make a well in the center of the flour/lard mixture and add the egg yolks and $\frac{1}{2}$ cup salted water.
3. Using one hand, swirl your fingers and start mixing and gathering the flour egg yolks and salted water squeezing altogether until it begins to come together into one mass. If the dough is too dry to come together, little by little add the remainder of the water until the dough comes together and everything seems well incorporated and not too crumbly. You'll want to avoid getting a dough that is too sticky. You want to use enough water just to make it all come together. Once the dough comes together, wrap it in plastic wrap, place it in the refrigerator and let rest for 2 hours.
4. Dust your working surface, your hands and your rolling pin with flour. Remove the dough from refrigerator, grab a handful of dough, dust it with flour and roll it out with your hands into a 1 inch diameter log, then pinch off large marble pieces of dough, roll the dough with your hands into a ball, and then, using a rolling

pin, roll out the ball of dough into flat, thin, rustic round shapes (edges will be slightly jagged). Using a baker's spatula (which has been dusted with flour) lift off unbaked cookie dough and place on a baking sheet. Bake cookies at 325F for approximately 12 minutes until the edges just turn light golden brown, the cookies should be mostly pale with little color to them. Alternatively, you can roll out sheets of the dough and cut rounds and bake for a more polished looking version. The cookies should be about half the thickness of a saltine cracker (very thin!).

SWEET VERSION

Ingredients:

2 lbs All Purpose Flour
10 oz Sugar
10 oz Lard
4 egg yolks
½ cup water
1/8 tsp vanilla (optional)

Instructions:

For the sweet version, follow the basic method for the salty version but mix the flour and sugar together before combining with lard and add the vanilla to the water.

DIABO (Macanese Stew)

Diabo is a Macanese stew typically made after Christmas or a similar celebration to use up all the various leftover roasted meats. The dish is a favorite of many Macanese people and is sometimes made for special occasions. Diabo literally means “Devil” in Portuguese and this Macanese dish, like the devil himself, is seductively rich, spicy and tempting.



Because Diabo is made from the remnants of the various roasted meats, the making of Diabo involves a bit of improvisation and lends itself to creativity. The basic method of Diabo is to make a rich spicy tomato, pickle and mustard based sauce that is enriched with eggs. The meats are then simmered in this sauce with the addition of carrots and potatoes.

Diabo uses all the roasted meats you get your hands on! So, Roast Beef, Pork, Mutton, Lamb, Capon, Chicken, Pheasant, Duck, Goose are all typical meats to use to make Diabo. Some folks insist you need to also have breaded Pork Chops and some like to include a whole dish of curry.


If I were to choose the essential meats to get a really good version of Diabo that most people would recognize as typically Macanese, I would say you need to start with the addition of an entire Vaca

Estufada (Macanese Pot Roast Stew), and include Chicken, Roast Pork, Chinese Roast Duck, and Chinese BBQ Pork. For the recipe for the Vaca Estofado see Lusitano Bulletin Issue Winter 2019.

<http://www.lusitanousa.org/wp-content/uploads/2019-Lusitano-Winter-Bulletin.pdf>

My recipe for Diabo comes from my grandmother, it differs from some other versions – there is no curry, no turmeric, and there is no use of pickled Chinese gherkins all of which are common to some other recipes.

Ingredients:

- 
- ¼ cup oil or 2 oz Lard
 - 2 lbs Onions chopped
 - ½ lb Shallots minced
 - 6 cloves Garlic chopped
 - 6 oz can Tomato Paste
 - 2 lbs Tomatoes diced
 - 2 cups Dry white wine or Dry Vermouth
 - 8 Chinese Salted Plum (mashed and deseeded)
 - 2-3 cans Chinese sweet pickled leeks “*Kui Tao*” or a 10 oz jar with liquid - minced
 - 4 tablespoon Dark Soy
 - 4 tablespoon Light Soy
 - 2 tablespoon Thick Soy Sauce (Molasses can be substituted)
 - 1 cup of Port wine
 - 4 oz Lea and Perrins Worcestershire Sauce or to taste
 - 2 tablespoon Dry Chili Flakes (Red Pepper/Aleppo Pepper) or to taste
 - 4 tablespoon Coleman's Dry Mustard
 - 8 hardboiled egg yolks
 - 8 hardboiled egg whites (minced)
 - 5-7 lbs Roasted deboned meats
 - 5 cups of stock from meat bones (from Roasted Chicken, Chinese Duck, Porkchops, etc.)
 - 2 lbs Carrots, whole, peeled and trimmed
 - 2 lbs Potatoes, peeled and quartered

Cooking Instructions:

1. Take any bones from the meats and place them in a stockpot, with 5 cups of water and 1 cup of wine, bring to boil and simmer for a few hours (you may need to add more water along the way to make up for evaporation). Strain and reserve stock - discard bones (A slow cooker is good for this).
2. Heat a large (6-8 quart) heavy pot and when the pot is hot, add oil/lard. When oil/lard is hot introduce onions and shallots and sauté

until translucent.

3. Add garlic, sauté for 1 min. then add tomato paste and stir. As the tomato paste reduces and cooks it may start to brown and stick to the bottom of the pan and caramelize, it's important to continually scrape and stir the pan to prevent burning. When the sauce has started to get a nice caramelization, add the tomatoes and continue to stir another 5 minutes then deglaze the pan with 1 cup of white wine.
4. Add to the pot the Chinese salted plum, sweet pickled leeks, dark soy, light soy, thick soy, Port, Worcestershire Sauce, and chili flakes. Stir, bring to boil and then turn heat to low to let simmer.
5. On a flat bowl mash the 8 hardboiled eggs and scrape into a large measuring cup, add mustard and 1 cup of wine and stir to a paste and let stand for 10 minutes and then add to pot.
6. Add all the deboned meats, the gravy from the Vaca Estufada (reserve the vegetables from the Vaca Estufada to be added later) and the 5 cups of reserved stock, gently stir everything using a folding motion so that the sauce completely covers all the meats. Add the minced egg whites, raw carrots and potatoes, heat the pot on high until it starts to bubble and then turn heat to low and simmer for 1.5 hours. After about 40 minutes start checking the vegetables every 10 minutes until they are fork tender then remove from the pot so they do not disintegrate.
7. Lastly add back all the carrots and potatoes (you may want to cut the carrots and potatoes into more manageable bite-sized pieces) and simmer on low for 30 minutes until the stew is thoroughly heated through, and serve with white rice. (A good vegetable side to *Diabo* is a simple dish of cabbage stir-fried with garlic and ginger.)



THE PORTUGUESE HISTORICAL MUSEUM

www.portuguesemuseum.org

Have you been to the Portuguese Historical Museum at San Jose History Park? If not, it's time to plan a visit now! They are open on the weekends 12-4pm year round and house many interesting exhibits including a Macau exhibit. They have also just installed a new WALL OF HONOR on the bandstand outside the Museum which recognizes those who have contributed to the preservation and celebration of our Portuguese heritage and culture. Donations help maintain the museum. Please consider having your name inscribed and remembered for a \$350 tax deductible donation.

Please email Maria Roliz at phscnewsletter@gmail.com for details.

Lusitano Summer Picnic

by Sheila Jun

The sun was out, the breeze was pleasantly cool, the haze was less on Sunday August 22nd and the Lusitano Annual Picnic DID go on under some lifted restrictions during this “window in time of Covid”.

Around eighty wonderful members turned out to support this first in-person event since Covid; responsibly masked and socially distanced at picnic tables in the lower open area with excellent ventilation.



As our president Chris and volunteers tended to the Grill and preps, members started arriving and the Card Table was in full swing. It was most heart warming to observe the touching greetings of each other after a hiatus of two years. So much sharing of diverse experiences and gratitude; each was looking well. We were treated to BBQ chicken, Hot links, Hot dogs, Linguica, Hamburgers, Cold noodles, Potato and Green salad. For dessert, Almond Jello with mixed fruits and sweet Watermelon.

Thanks to all who participated in the raffle draw benefiting our Scholarship Fund, and Congratulations to the top three lucky winners Camille Silva-Netto, Betty Carion, and Linda Madeira.

We are once again indebted and most grateful to our president Chris daRoza, co-ordinator Maria Roliz, and volunteers Hunter Choi, Maria Joao da Cruz, Lucille Figueiredo, Jacqueline Gutierrez, Dorothy Oliveira, Dominique Troost, Clem Esmail for their countless hours of preparation and hard work to make this happen.

Last but not least ... kudos for turning up ... For there is NO picnic without you and yours. Therefore, on a closing note: ‘Till we gather again, do find time and in your heart to reach out, keep in touch now and again, though we may be far apart.

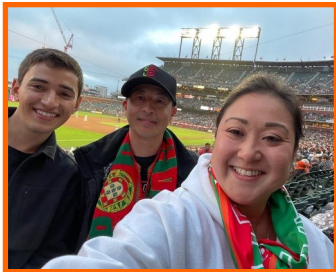
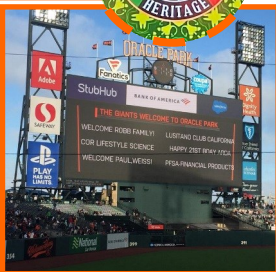






SF GIANTS Portuguese Heritage Night

It was nice to finally be able to go back to Oracle Park and celebrate Portuguese Heritage Night with the SF Giants on July 7th with Crystal Mendes singing the American National Anthem and our Consul General Maria João Lopes-Cardoso throwing the ceremonial first pitch. A much needed outing as we celebrate our Portuguese heritage and cheer on the SF Giants who has been doing extremely well this season leading in the National League playoff. GO GIANTS!



*Farewell to our wonderful friends of the Macanese community
Maria João Lopes-Cardoso and Valery Simhovich.
See you soon at the next Macau Encontro!*



FAREWELL TO OUR FORMER CONSUL GENERAL OF PORTUGAL

A farewell reception sponsored by several organizations including the Lusitano Club and Macau Cultural Center was hosted on August 11th at the Portuguese Historical Museum in San Jose to bid farewell to our dear friend and former Consul General of Portugal in San Francisco, Maria João Lopes-Cardoso. We thank her for her outstanding services to the Portuguese communities and wish her the best of luck and congratulations on her new post as Ambassador of Portugal in Indonesia.



San Joaquin Valley **PORTUGUESE FESTIVAL**

It was a scorching hot weekend, but it was great fun to be at the Portuguese Festival in Turlock hosted by Carlos Vieira Foundation and PFSA to benefit families with autism. It was a 2-day event August 28th & 29th with a parade, plenty of cultural and live music performances, traditional Portuguese bullfight, carnival rides, food and merchandise vendors. Many enjoyed the cultural exhibit set up by the Portuguese Historical Museum in San Jose of the different Portuguese speaking countries featuring Macau with 12 interesting panels of its history, culture, and food. Don't miss the next festival scheduled for April 2022.



Word Search

Things you will find in a Portuguese house! Find these words scrambled upwards, downwards, across, backwards, or diagonally.

**ROOSTER SARDINES CERAMICS CRUCIFIX STATUES
AZULEJOS PORT WINE BACALHAU SALOIO YELLING**

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

DID YOU KNOW? The “**516 Arouca**” is now the longest pedestrian suspension bridge in the world. This bridge just opened in April 2021 and is located in Arouca, in the Aveiro district, Portugal. With 516 meters (1,693 feet) in length, and an elevation of 175 meters (574 feet), it connects the banks of the Paiva River. While crossing the bridge, you will have a breathtaking view over Garganta do Paiva and Cascata das Aguieiras, both geosites of the UNESCO Arouca Geopark territory.



Macau Cultural Center “MCC”

by Maria Roliz, President

We are slowly opening back our hall for event rentals and hope to restart our Portuguese and Mandarin language classes next year. If you are interested please reach out to us so we can plan accordingly. Our next scheduled event will be on Sunday, October 17th as we celebrate Our Lady of Fatima with a mass and lunch in Rossmoor. Proof of vaccination and masks will be required. Hope to see you!



NOSSA SENHORA DE FÁTIMA

Sponsored by
Macau Cultural Center, USA
& Fundação Oriente, Portugal

SUNDAY, OCTOBER 17, 2021

11:00 AM MASS

**ST. ANNE'S CATHOLIC CHURCH
1600 ROSSMOOR PARKWAY
WALNUT CREEK, CA 94595**

Masks are required for all church attendees

12:30 PM LUNCH

**FAIRWAY ROOM, CREEKSIDE CLUBHOUSE (ROSSMOOR)
1010 STANLEY DOLLAR DR, WALNUT CREEK, CA 94595**

Directions: Tell Security you are going to Creekside Clubhouse.

After clearing Security, go straight on Rossmoor Parkway.

After the 3rd STOP Sign, turn Right into Parking lot.

Proof of Vaccination and Masks are required for all attendees

COST:

\$12.00 (Members of Casa de Macau, Lusitano or UMA)

\$20.00 (Non-members)

No refunds for no shows

Please RSVP by October 7th with names of attendees to Flavia Greubel at 925-285-2051 or macauculturalcenter@gmail.com with check payable to Macau Cultural Center, 7222 Cutting Blvd, El Cerrito, CA 94530

A Tribute to a Friend & Fallen Director NUNO MARIA PRATA DA CRUZ

January 5, 1956 - July 2, 2021

By Maria Roliz



On July 2, 2021, the Lusitano Club mourned the loss of a great director, a friend, and a faithful son of the Macaense community, Nuno Maria Prata da Cruz.

Nuno was a dedicated and influential director of the Lusitano Club since its incorporation; and also a director of the Macau Cultural Center, and Portuguese Historical Society, amongst others. He was always very kind and helpful, a true gentleman, and had a special way of touching the lives of all those who he associated with.

Quietly battling his stage 4 cancer since 2015, Nuno never complained or allowed his cancer to take over his life. To the contrary, he lived his life to the fullest pursuing his many interests and passion in music, traveling, and his collection of exquisite liquor bottles. He was very proud of his Portuguese Macanese heritage and spent a lot of his time to ensure we know who we are and where we came from. He helped promote and preserve our art, music, food, history, culture and everything he held dear to see our future continue to be in the hearts of our younger generation so they can keep the torch burning bright everywhere they are and may go. He was not only a loyal, dedicated, and passionate member of the Macanese community, he was just as involved in the Portuguese Community in the US and globally. He was the link that connected Macau, the Luso-Americans, and Portugal.

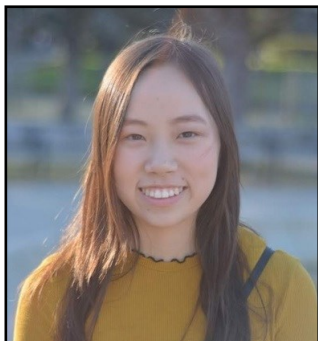
Nuno era um bom filho, extremamente bom marido, bom irmão, bom tio, bom cunhado, bom amigo, excelente estudante, activo no Lusitano Club e em outras instituições. Enfim, foi um autêntico Português em alma na nossa fraternidade.

It was my esteem honor and privilege to have been a friend of Nuno and served with him on the Board for the last three decades; attending and representing Lusitano in countless events and meetings together in Macau, Portugal, and locally. I will surely miss his friendly presence and down to earth conversations. He will be dearly missed but his great legacy will remain forever. Rest in Peace, my dear friend!

*Farewell to thee! but not farewell
To all our fondest thoughts of thee:
Within our hearts they still shall dwell;
And they shall cheer and comfort us.*

Our deepest sympathy to his wife Maria Joao da Cruz, his sisters Manuela Sequeira, Fernanda Barros (Humberto), Maria Perpetuo (Joe), and his many nieces and nephews.

2021 Lusitano Scholarship Recipient “Rose Carion”



Congratulations to Rose Carion, recipient of our 2021-2022 Lusitano Scholarship Grant, and Thank you for sharing your story!

Stories. The ones that keep you at the edge of your seat, itching to hear the rest. The ones that play out like a memory as if you are there yourself, walking down the narrow streets of Macau, squeezing past tight corners, smelling the aromas of the street food. Stories like these have shaped my perception of Macau. My father loves storytelling and would often narrate the experience of his travels. He recently visited Macau and when our family was gathered around during dinner, he would share his adventures. I've only heard stories of Macau, yet hearing of the bustling yet closely knit community only reminds me of how greatly integrated the Macanese culture and community is in my life now.

Many small, everyday aspects in my life often go unnoticed, yet are reflective of how the Macanese culture is deeply involved in my life. These facets also play a role in preserving our culture. In addition to storytelling, I believe that something as simple as home cooked minchi - a flavorful, somewhat sweet, yet salty, serving of ground beef placed over a bowl of steaming rice - as odd as it may sound, works towards keeping our culture alive.

I recall being at the peak of my homesickness when I was away in college. My father would visit me and drop off food, one often being a container of minchi. Because of this, I would always have this piece of home with me, whether it took the form of a jar of frozen minchi or a minchi recipe scribbled onto a post-it note. I was always able to recreate my comfort food and not feel so far away from home.

Besides cooking a classic Macanese meal and retelling stories of our place of origin, my family has performed more practical actions to preserve our culture, one being helping our local community through the Lusitano Club of California. My father was the one who introduced my family to the Lusitano Club. Assuming the position as a director of the Lusitano Club for 19 years and being a member for 30 years, my father helped organize events and provided his insight during board meetings.

My father is my family's link to our Macanese community. He informs us of the upcoming Lusitano Club events so that we may take part in them. Since I've been home for the past year, taking my college courses over Zoom, I have been able to participate in more of the Lusitano Club events.

The events that I usually attend involve drawing since I find enjoyment in expressing myself on a piece of paper. During one Zoom event that took place on Dia de Portugal, I learned how to draw and decorate a Portuguese rooster.

My father also brings my siblings and I along to Lusitano club events to help volunteer. One of the events my sister and I volunteered at was the Dia de Portugal festival. We dished out food and handed it to the customers. Later, we were able to proudly carry the Lusitano Club of California banner during the parade. Another event I volunteered at was the Lusitano Club Christmas gathering that was held over Zoom. My father and I drove to the Macau Cultural Center in Fremont to help prepare for and host the event. I held up placards for the President of the club to read off of, as he welcomed the guests through a phone that was propped up with a can of Macanese cooking oil.

Even in the midst of a pandemic, my family has made an effort to give back to our Macanese community, just as they have been there for us. As my father told me, aiding our Macanese community is “not a chore or a burden, but just a part of life.” His children, too, have now taken action by volunteering at events and attending gatherings, with one gathering being the Lusitano Christmas party.

The Lusitano Christmas party, the annual Macanese gathering that I attend with my family and friends, always brought me a sense of belonging. One of my earliest memories lies with attending this Lusitano Club event, eating arroz pulu, climbing behind a stage to watch a magic show, gathering around Santa Claus, all while being surrounded by my family, whether blood-related or not. Though, I did not know how deeply we are connected until the Lusitano Club gave me the opportunity to attend the Luso-American Youth Cultural Summer Camp for two years, where I became more aware of who I am.

From attending the Luso-American Youth Cultural Summer Camp, I realized how much I didn’t know about the culture behind the ethnic group I share with the other campers. I recall feeling disconnected from my ancestry as the other campers exchanged words in Portuguese or discussed their travels to Portugal. But with every presentation, every activity, every workshop, came newfound knowledge about my ancestry and my identity as an Asian-Portuguese American. I was able to connect to myself and become more open minded, finally seeing my life through a new pair of lenses.

Having not traveled to Macau, I have yet to be fully immersed in the Macanese community. But the stories, foods, and gatherings with my community gives me insight on what Macau is today and these everyday aspects in our lives will keep the culture alive. These retellings have shaped my perception of Macau and will do the same for the generations to come.

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 USD1350 not included.*

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

Deposit US\$400 by Oct 15, 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. Please email lusitanoclubusa@gmail.com for additional details.

ITINERARY:

4 spots remaining! BOOK TODAY!

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 Godollo.

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 and 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 and visit Krumlov Castle.

Day 9 Full day tour to Karlovy Vary with lunch and 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 with 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.

BOOKS

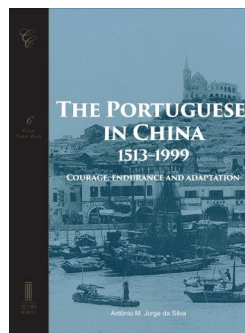
NEW!

Order from
lusitanoclubusa@gmail.com

The Portuguese in China 1513-1999
Courage, Endurance and Adaptation
Author: António M. Jorge da Silva
(Published by IIM, Macau 2021)
Cost: USD 25.00

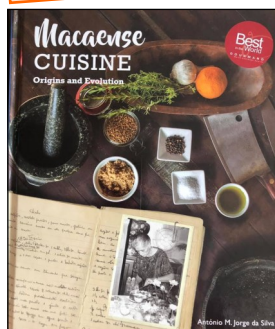
The history of the Portuguese in China is quickly fading away after the close of the 20th century, with little written about the very people who lived and participated in the dynamics of colonialism during the establishment of Western trade along the shores of China. History books have been written about the final phase of the Era of Portuguese Discoveries — the kingdom's discovery of China and Japan. In these books, Western historians have discussed Macau and its early settlement, trade relations with China, the Japan Trade, and how the English displaced the Portuguese monopoly of trade with China. However, little has been written in English or Chinese about the descendants of the Portuguese settlers, particularly those who left Macau to live and work in other parts of China.

This book is about the Portuguese and their descendants who were born, or whose ancestors were born in Macau, and who left to live and work in other coastal cities in China. It tells of their complex multi-racial, multilingual and multidimensional lives that evolved through four and a half centuries in the secluded and tiny Portuguese enclave of Macau, then Hong Kong and Shanghai. It goes further in discussing their origins and the prejudiced colonial attitude toward those of mixed race, especially by the British in Hong Kong. With courage, endurance and adaptation to circumstances over the centuries the Portuguese held on to the last colony of the Portuguese overseas empire for almost 450 years from 1557 to 1999.



MOST POPULAR!

Macaense Cuisine - Origins And Evolution
Author: António M. Jorge da Silva
(Published by IIM, Macau Aug 2019)
Cost: USD30.00



Macaense cuisine is a fusion of Portuguese and Asian food which has evolved over four centuries of Portuguese governance of the tiny peninsula of Macau. This cookbook includes recipes of the main dishes and the description of their origins, and was awarded the “Gourmand World Cookbook 2019” as the best book on Portuguese cuisine and culture.

Notice of Annual General Meeting of Members and Elections on February 6, 2022

An Annual General Meeting of Members of the Lusitano Club of California, a California non-profit mutual benefit corporation will be held at 3pm on Sunday, February 6, 2022, at Macau Cultural Center, 109 J Street, Fremont, CA 94536, for the following purposes:

1. To elect a board of up to 11 directors, including 4 directors who will also serve as President, Vice-President, Treasurer or Secretary, to serve for the ensuing year and until their successors are elected; and
2. To consider and act upon such other matters as may properly come before the meeting or any adjournment thereof.

Only Members of record at the close of business on September 30, 2021 are entitled to notice of and to vote at the meeting or any adjournment thereof. For eligible Members who will not attend the meeting in person, absentee ballots and proxies will be mailed out by the Club by December 31, 2021. Absentee ballots and proxies must be signed, dated, and received by mail to the Lusitano Committee, 7222 Cutting Blvd, El Cerrito, CA 94530 by February 4, 2022 or by hand delivery before the call for votes at the meeting on February 6, 2022.

Nominations for directors and officers in writing stating the name of the Member nominated and, if applicable, the officer position for which such Member is nominated, must be submitted to the Lusitano Nominating Committee, 7222 Cutting Blvd, El Cerrito, CA 94530, by mail or email to lusitanoclubusa@gmail.com to be received no later than December 15, 2021. All voting Members 18 years of age and over on record at the close of business on September 30, 2021 are qualified to be a director. List of nominees will be available after December 20, 2021.

By Order of the Lusitano Club Board of Directors

Websites of Interest

Consulate General of Portugal in San Francisco

<https://www.saofrancisco.consuladoporugal.mne.pt/en/>

Macanese Families

(A website dedicated to preserving and disseminating our
Macanese culture, history, and genealogy)

<http://www.macaneselibrary.org>

Instituto Internacional Macau (IIM)

(You can find videos and latest info on their published books which
may be purchased from Lusitano Club)

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

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



**FUNDAÇÃO
ORIENTE**

PORTUGUESE HERITAGE NIGHT



Golden State Warriors

vs. Denver Nuggets

Wednesday, Feb. 16, 2022

7pm Chase Center



Order your tickets now! Contact lusitanoclubusa@gmail.com or Maria at 415-990-5534 to purchase from our upper level blocked seats in sections 201-210, 216-255. Our tickets include a special themed t-shirt giveaway. Request for Access to watch pre-game shoot around and a fan cheering tunnel experience for vaccinated fans ages 12-17 limited on a first-come first-served basis for our ticket holders.

TICKET COST: \$90

CURRENT- COVID19 HEALTH AND SAFETY PROTOCOLS:

As mandated by SF Department of Health, all fans ages 12 and over are required to show proof of vaccination to enter the venue, with NO Exceptions.

Fans must adhere to one of the following:

- 1. Add proof of vaccination to the CLEAR app*
- 2. Show a physical or digital copy of vaccination card with photo ID*
- 3. Fans ages 2-11 need proof of negative COVID test within 72 hrs of the event time*

Lusitano Directors & Officers

<i>President:</i>	<i>Tel:</i>	<i>Directors:</i>	<i>Tel:</i>
Chris daRoza	(415) 218-5504	Emma Casey	(925) 239-6200
<i>Vice-President:</i>		Suzie Ferras	(415) 680-0924
Leonardo Xavier	(925) 726-9543	Lucille Figueiredo	(650) 504-4947
<i>Secretary:</i>		Jackie Gutierrez	(650) 255-0243
Dominique Troost	(925) 588-9041	Ken Harper	(415) 577-8967
<i>Treasurer:</i>		Kirk Harper	(415) 260-1262
Annie Puska	(925) 864-1220		
<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



LUSITANO ANNUAL PICNIC 8.22.21 SAN MATEO BERESFORD PARK