

LUSITANO BULLETIN

*The Publication of the
Lusitano Club of California*



VOLUME 32 ISSUE No.4

WINTER 2022



*Lusitano Annual Christmas Party
December 17, 2022
San Mateo Elks Lodge*

PRESIDENT’S MESSAGE	2
CALENDAR OF EVENTS.....	2
2023 ELECTION NOMINEES / NOTICE OF AGM	3
MEMBERSHIP DUES REMINDER	4
OUR 2022 CENTENARIANS.....	4
LUSITANO ANNUAL CHRISTMAS PARTY.....	5
MACAU CULTURAL CENTER.....	10
RECIPES BY DOROTHY OLIVEIRA.....	12
BOOKS FOR SALE	14
WORD SCRAMBLE	14
2023 SCHOLARSHIP GRANT / WEBSITES OF INTEREST.....	15
CONTACT FOR LUSITANO DIRECTORS & OFFICERS.....	15

President's Message

Dear Members and Friends,

Boas Festas! Happy Holidays! Wishing everyone a very Merry Christmas and a Prosperous, Blessed and Healthy Happy New Year!

As 2022 comes to an end, I would like to thank all our members for your support and continuous support in 2023. Despite the hiatus from the pandemic, we held some fun and successful events this past year and look forward to another successful 2023 as well.

I would like to thank our Board of Directors with whom I could not have done without for their hard work and dedication to promote our Macanese heritage, culture and gastronomy for our future generations. Thank you also to our Club Liaison and Bulletin Editor Maria Roliz, Webmaster Linda da Silva, and all our volunteers throughout the year making Lusitano as vibrant as it is. Special thanks also to Fundação Oriente Portugal for sponsoring our quarterly Lusitano Bulletin.

With the arrival of the coming year 2023, we look forward to the continuous celebrations of life and preserving our diverse culture through our events and social gatherings and to help each and every member to remember the uniqueness of our Macanese heritage.

Our first upcoming event in 2023 will be our Annual General Meeting and Elections followed by our Chinese New Year Party on February 4th at the Macau Cultural Center in Fremont. Hope to see as many of you there so make your reservations early as space is limited.

Best wishes to you and your families.

Yours Truly, Chris daRoza, President

2023 Calendar of Events

LUSITANO

February 4: AGM/Chinese New Year Dinner Dance, MCC, Fremont

March *: Casino Trip

April 15 *: Annual Clambake, San Mateo Beresford Park

May 9 *: Portuguese Heritage Night SF Giants, Oracle Park

June 10: Dia de Portugal, Portuguese Historical Museum, San Jose

July 15 *: Annual Picnic, San Mateo Beresford Park

July 31: Deadline to submit scholarship grant application

December 16 *: Annual Christmas Party, San Mateo Elks Lodge

MACAU CULTURAL CENTER

Sat, Jun 24: Dia de São João Mass & Lunch, MCC, Fremont

Sun, Oct 15: Nossa Senhora de Fátima Mass & Lunch, Rossmoor

* Tentative dates to be confirmed with more events to come!

**Lusitano Annual General Meeting (AGM)
and Elections of Directors & Officers
Saturday, February 4, 2023 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 2023, we will vote in our new Board by acclamation on February 4, 2023 and mailing of ballots or proxies voting will not be required this time. Please join us at our AGM at the Macau Cultural Center on February 4, 2023 3pm to thank our outgoing Board and welcome our new Board, share your ideas, and celebrate the New Year with us at our Chinese New Year Dinner Dance to follow.

The nominees for the 2023 Lusitano Board are as follows:

Director & President: Chris daRoza

Director & Vice-President: Maria Roliz

Director & Secretary: Dominique Troost

Director & Treasurer: Jessica Xavier

Directors: Maria Joao da Cruz, Suzie Ferras,

Lucille Figueiredo, Jackie Gutierrez, Kirk Harper, Dorothy Oliveira

**LUSITANO CHINESE NEW YEAR
DINNER DANCE**

Saturday, February 4th, 2023 5:30-10pm

MACAU CULTURAL CENTER

109 J ST, FREMONT

*Come join us as we welcome in The Year of the
Rabbit and our 2023 Board of Directors with a
Chinese Buffet Dinner & DJ Magic Matt*

Cost:

Members \$25.00/Non-members \$30.00



2023

RSVP to lusitanoclubusa@gmail.com or Chris at 415-218-5504

Please mail check payable to Lusitano by January 15th to

Lusitano, 7222 Cutting Blvd, El Cerrito, CA 94530

2023 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 have not already sent in your payment. 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 available at www.lusitanousa.org

THE PORTUGUESE HISTORICAL MUSEUM

portuguesemuseum.org

Have you been to the Portuguese Historical Museum at San Jose History Park, 635 Phelan Ave? 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. Every 2nd Saturday in June, the Lusitano Club participates in their Dia de Portugal Festival with a food booth. Volunteers are always needed. If you can help, let us know. Thank you!

Our 2022 Centenarians Fabia Braga & Arnie Barros

by Robert Leitao



18 Dec 2022 was a supremely rare day. Not very often does one have the opportunity to meet and associate with somebody 100 years of age, but today in San Francisco was a rarity of rarities. Fabia Esperança Collaço Roliz Braga (15 Jan 1922 Shanghai) was in the San Francisco Bay Area with her daughters Bonnie and Regina from Brazil for the Lusitano Christmas party, and decided to pop in to visit her cousin Arnaldo Teixeira "Arnie" Collaço Barros (26 Jul 1922 Shanghai). 200 years of life lived in the same room at the same time. Bravo!

Annual Christmas Party

by Lucille Figueiredo

On a cold and crisp evening, we celebrated yet another successful Lusitano Annual Christmas Party on December 17th. There were 280 guests in attendance and alongside their joyous energy, the room filled with warmth in no time. A guest that needs to be honored with special mention is one of Lusitano's oldest members. Fabia Roliz Braga, one month short of 101, flew in with her daughters Bonnie and Regina Braga from Brazil for this special event along with their cousin Aurea Collaco Meyer from Canada.

The children, as through the years, looked forward to Santa Eric Ribeiro's visit. With their infectious smiles and some uncertainty, they approached Santa to let him know their Christmas list as they each received a gift from Santa. During the evening, many waited in long lines for the opportunity for memorable moments at the Photo Booth which was a great hit.

Thank you to the hard working and dedication of Board Members as well as many past Board Members. It is the effort and time put into making this a success that we are so fortunate to have. Thank you as well to Dorothy Oliveira, Maria Joao da Cruz, Maria Roliz, Hunter Choi, Cathy Hope and Camille Silva-Netto for the touch of Macanese appetizers. There were 1600 calikoks and chlicotes wrapped!



Tracy Baker & Eric Ribeiro singing the American & Portuguese National Anthems respectively



Once again, the 50/50 raffle drawing brought excitement to the room! Congratulations to the top winner Filomena Goulart! Once the drawings were over members enthusiastically headed to the dance floor! A part of the evening that obviously was enjoyed by many!

Feliz Natal e um Próspero Ano Novo!

**A VERY MERRY
CHRISTMAS**
and Happy New Year!



A Big THANK YOU to Dorothy Oliveira for baking all the Cornstarch Cookies “*Genete de Cornstarch*” for our Christmas Bake Sale and all those that purchased them to support our LUSITANO Scholarship Fund





*Photos courtesy of
Cecilia Collaco Naval*





Macau Cultural Center “MCC”

by Maria Roliz, President



On Sunday October 16th, we celebrated Our Lady of Fatima with a Mass at St Anne's Church in Rossmoor followed by a Macanese lunch and sweets prepared by Dorothy Oliveira, Flavia Greubel, Maria Roliz, and Robert Leitao. It was great to see members and friends of Casa de Macau, Lusitano Club, and UMA celebrating this special day. Many thanks to all our volunteers that helped to make this happen.





The Macau Cultural Center continues to do well with our rentals and hope to start hosting more Club functions at the hall in 2023. This month we did have a few bigger maintenance work done to be ready for the rainy season. Our entire roof needed to be resealed with some minor tile roof repairs, and the brick wall above the courtyard also needed some mortar work and to be resealed. In 2023, we will also plan to do some interior painting as needed. All this is just regular maintenance to keep our building in the best shape as possible since our building purchase in 2005 and actual renovation completion and building opening in 2012.

We are also ready to restart our Portuguese and Mandarin language classes as soon as there is enough interest. Please contact us!

Event rentals

Host your next event at "MCC".

Special rate for Casa members \$400

We wish you a very Merry Christmas and a Healthy & Joyous 2023!

President: Maria Roliz Vice-President: Sandy Souza
Secretary: Flavia Greubel Treasurer: Maria Joao da Cruz
Directors: Alice daLuz, Albertino da Rosa,
Henrique Manhao, Dorothy Oliveira, Peter Souza

CREAM CUSTARD BARS

Ingredients:

1 (16 oz) package of store-bought puff pastry, 2 sheets

Cream Ingredients:

1 ½ cups whole milk

1 ½ cups heavy cream

½ cup water

⅔ cup caster sugar, or superfine sugar

⅓ cup all-purpose flour

¼ cup (½ stick) unsalted butter, cubed

6 egg yolks, beaten

2 teaspoons vanilla extract



Directions:

- Cut each sheet into 12 equal rectangular pieces. Bake as directed on box. 350 degrees for about 20 minutes or until golden brown on top. When cool, split each bar into two. Set aside.
- In a medium saucepan, whisk together milk, cream, butter, vanilla, and sugar over medium heat, and cook until little bubbles appear around the edge of the pan before it comes to a boil.
- Whisk together flour and water to create a slurry, then whisk into the hot milk mixture and remove the pan from heat. Whisk a little of the hot milk mixture into beaten egg yolks to temper the yolks, then, while the saucepan is still off the heat, whisk yolks into the mixture until combined.
- Return the saucepan to the heat and bring to a boil. While whisking continuously, cook for 30-60 seconds, or until custard thickens. Strain the mixture through a sieve.
- When cool, put cream in a zip lock bag. Cut tip of bag and pipe onto your pastry. (If cream is too soft refrigerate overnight or until it hardens enough to pipe into pastry). Top with powdered sugar just before serving.

Makes 24

PORTUGUESE SWEET ROLLS (PÃO DE DEUS)

Ingredients:

4 ½ cups of flour
2 medium eggs
½ cup of unsalted butter
1 teaspoon of lemon zest
½ cup of sugar
2 tablespoons of instant dry yeast
½ cup of warm water
¼ cup of warm milk
1 pinch of salt

Topping Ingredients:

½ cup of grated coconut
½ cup of sugar
1 teaspoon of vanilla extract
1 teaspoon of flour
2 medium eggs
1 yolk
1 tablespoon of water
Powdered sugar (to taste)

Preparation time: 2 h 15 min

Cooking Time: 20 min

***Serves 8-12 depending
on size of your rolls***



Directions:

Place the flour in a dough mixer bowl, add the yeast, lemon zest, sugar, butter, salt and eggs. Add the milk and water and beat until everything is well mixed. Put the dough on the counter and knead for about 8 minutes. Form a ball and put in a bowl, cover with cling wrap and let rise for 1 hour. Divide the dough into 8-12 equal pieces, shape them into balls and arrange them in a tray lined with parchment paper. Cover with a clean cloth and let rise for another 45 minutes.

Topping:

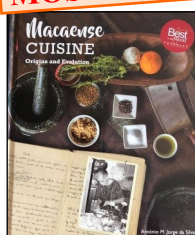
In a bowl, mix the grated coconut, sugar, flour, vanilla extract and eggs, mix with a wooden spoon and set aside. Dissolve the 1 egg yolk in a tablespoon of water and brush the buns with the egg wash. Put about 1-2 tablespoons of the coconut mixture in the palm of your hand and with the back of a spoon press it into the palm of your hand to form a dome shaped. Place the coconut dome on each piece of dough. You can also just add the grated coconut mix over the buns (if necessary, make a cross for the topping to adhere better). Bake on a preheated oven at 200°C or 390°F for about 20 minutes. Once cool, sprinkle them with powdered sugar.

BOOKS

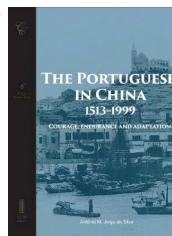
Order from
lusitanoclubusa@gmail.com

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

MOST POPULAR!



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



Many other books are also available. Email us!

Word Search

Find these CHRISTMAS DECORATIONS

scrambled upwards, downwards, across, backwards, or diagonally.

**WREATH GARLAND ORNAMENTS LIGHTS REINDEER
POINSETTIAS CANDLES MISTLETOE TINSEL STAR**

A	C	A	D	N	Y	S	I	M	O	O	T	S	N	I	T
P	O	I	N	S	R	A	T	E	I	N	S	E	R	A	S
S	E	L	D	N	A	C	O	R	R	I	D	I	E	L	T
W	R	E	A	H	T	E	W	R	L	E	S	N	I	T	A
S	S	T	A	I	S	N	E	R	E	I	N	G	N	A	S
A	A	G	A	R	L	A	N	T	E	S	H	E	D	O	T
T	I	N	O	I	E	R	S	P	P	A	L	A	E	E	C
S	T	I	E	R	D	E	E	R	A	T	T	R	E	R	A
A	T	I	N	S	N	L	I	G	S	I	G	H	R	A	D
T	E	T	I	S	A	A	N	I	T	S	E	T	H	S	L
E	S	T	A	A	L	I	M	I	S	T	L	E	T	O	E
S	N	I	N	E	R	I	E	E	D	E	E	R	I	L	S
I	I	I	R	N	A	T	S	T	N	H	G	I	L	I	G
O	O	R	N	A	G	M	E	N	S	T	H	G	I	L	A
P	P	O	R	N	A	N	E	N	T	A	S	T	I	R	R
O	T	R	A	T	S	E	L	D	N	A	C	D	N	A	L

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**

2023 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 2023-2024 are now available. Email us! Application deadline: July 31, 2023.

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.macaneseibrary.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 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	-
Leonardo Xavier	(925) 726-9543	Lucille Figueiredo	(650) 504-4947
<i>Secretary:</i>		Jackie Gutierrez	(650) 255-0243
Dominique Troost	(925) 588-9041		
<i>Treasurer:</i>			
Jessica Xavier	(925) 354-7999		

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 OF CALIFORNIA
7222 CUTTING BLVD.
EL CERRITO, CA 94530

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



**Merry
Christmas**

