

# LUSITANO BULLETIN

*The Publication of the  
Lusitano Club of California*



VOLUME 33 ISSUE No.3

FALL 2023



*Feliz Festa do Bolo Lunar!  
Happy Mid-Autumn Festival!  
Celebration of the Moon - September 29, 2023*

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# President's Message

Dear Members,

Hope you had a wonderful summer and enjoyed the weather with family and friends. As we move into the Fall, our first event will be a ten-pin bowling social at Bel Mateo Bowl in San Mateo on October 14th. We hope you can join us for some fun or just meet up and get some lunch after bowling. That Sunday, October 15th, we will also be celebrating Our Lady of Fatima with a mass and lunch in Rossmoor (Walnut Creek). Reservations for our Annual Christmas party on December 16th at the San Mateo Elks Lodge have also started along with orders for our Christmas sweet treats. Please see the flyers on the next few pages to make your reservations or place your orders.

With the dedicated help from our Board of Directors, volunteers, and participants, we had many fun and successful functions so far this year. With the sponsorship from Fundação Oriente Portugal, we continue to provide our quarterly Lusitano Bulletin. A Big Thank You to All!

As for the many inquiries regarding the next Macau Encontro, it seems most likely it will resume in late November 2024 so let's keep our fingers crossed for some good news next year.

All the best, Chris daRoza

## **Ten-pin Bowling Social**

*Join us for some fun, meet and greet on*

**Saturday, October 14th 11am**

**at**

**BEL MATEO BOWL**

4330 Olympic Ave, San Mateo, CA 94403

**Cost: \$15**

*(2 hrs of bowling, shoes included)*



**Please RSVP by October 8th**

to [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com)

or call Chris at 415-218-5504

so we can book enough lanes.

Hope to see you there!

Payment will be collected at the alley.

# 2023 Calendar of Events

**Sat, Oct 14:** Ten-pin Bowling Social, Bel Mateo Bowl, San Mateo

**Sun, Oct 15:** Our Lady of Fatima Mass & Lunch, Walnut Creek

**Sat, Dec 16:** Lusitano Christmas Party, San Mateo Elks Lodge



## **NOSSA SENHORA DE FÁTIMA**

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

**SUNDAY, OCTOBER 15, 2023**

**11:00 AM MASS**

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

**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.*

**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 email  
[macauculturalcenter@gmail.com](mailto:macauculturalcenter@gmail.com) with check payable to  
Macau Cultural Center, 7222 Cutting Blvd, El Cerrito, CA 94530

**LUSITANO CLUB**  
*proudly presents our*  
**ANNUAL CHRISTMAS DINNER DANCE**

**Saturday, December 16th 6-11pm**

**San Mateo Elks Lodge**

**233 W. 20<sup>th</sup> 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**

**COST**

**\$35.00 Lusitano members (ages 19-61)**

**\$20.00 Lusitano senior & youth members,  
& children (ages 4-12) of current members**

**\$25.00 Children of non-members (ages 4-12)**

*All Children under 4 years of age no charge*

**\$50.00 Non-members / Late reservations**

**received after December 1st**

*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 25, 2023**

to Chris at 415-218-5504 or [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com)

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

## MACAU SWEET TREATS \$15.00 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](mailto:lusitanoclubusa@gmail.com) by November 25, 2023. Orders will be available for pick up on Saturday, December 16th at the Christmas Party, San Mateo Elks Lodge or requested for pick up week of December 5th 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 20th 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](mailto: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: \$15.00 per cake X \_\_\_\_\_ = \$ \_\_\_\_\_**

Please make check payable to Donald Leitao and mail to:  
Donald Leitao, 1087 East 33<sup>rd</sup> Street, Oakland, CA. 94610  
Tel: (510) 599-3327 Email: [Donald\\_Leitao@yahoo.com](mailto: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 October 21, 2023**

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 \$12

3-24 cakes \$18

25+ cakes \$23

# **YULE LOG RECIPE** by Dorothy Oliveira



## ***Ingredients: Chocolate Cake***

3/4 cup all-purpose flour  
1/3 cup Hershey's special dark cocoa powder  
1 tsp baking powder  
1/2 tsp salt  
4 large eggs, divided  
3/4 cup granulated sugar  
5 tbsp sour cream  
1/4 cup butter, melted  
1 tsp vanilla extract

## ***Ingredients: Mascarpone Whipped Cream Filling***

1 cup cold heavy whipping cream  
3/4 cups powdered sugar  
1 tsp vanilla extract  
1/8 tsp salt  
8 oz mascarpone cheese, softened but still chilled

## ***Ingredients: Whipped Chocolate Ganache***

4 oz semi-sweet chocolate, finely chopped  
1/2 cup heavy whipping cream

## ***Optional:***

Sugared cranberries, Sugared rosemary

## ***Instructions:***

Preheat oven to 350°F. Line a 17×12" jelly roll sheet pan with parchment paper. Make sure the parchment paper sticks up at least an inch above the sides of the pan on all sides. You'll use the parchment paper later to lift the cake out of the pan and roll it up.

Whisk the flour, cocoa, baking powder and salt together in a medium bowl and set aside.

In a large bowl, combine the egg yolks and sugar and whisk together until well combined.

Add the sour cream, melted butter and vanilla extract and whisk together until well combined.

Add the dry ingredients and gently whisk together until well combined, then set aside.

Add the egg whites to a large mixer bowl and whip at high speed until stiff peaks form. Make sure it soft peaks as this will then be easier to fold into the chocolate flour mixture.

Gently fold about 1/3 of the whipped egg whites into the chocolate mixture to loosen up the batter.

Add the remaining egg whites and gently fold together until well combined.

Spread the cake batter evenly into the prepared pan and bake for 10-12 minutes, or until the top of the cake springs back firmly. Insert a toothpick and make sure it comes out clean.

Remove the cake from the oven and immediately lift the cake out of the pan using the parchment paper and place it on the counter.

While the cake is hot, use the parchment paper the cake was baked in and start at the shorter end of the cake to slowly roll the cake up. Set the cake aside to cool completely.

When the cake has cooled and is ready to be filled, make the filling. Add the heavy whipping cream, powdered sugar, vanilla extract and salt to a large mixer bowl and whip on high speed until soft peaks form.

Add the mascarpone cheese to the whipped cream and whip until stiff peaks form. It will happen fairly quickly.

Unroll the cake roll very carefully, looking out for areas where it may be sticking to release it. You can use an offset spatula or something similar and run it along the parchment paper as you unroll the cake to help release it as it unrolls.

Spread the filling evenly onto the unrolled cake, then roll it back up without the parchment paper.

Wrap it up in plastic wrap with the seam side down and refrigerate for at least an hour to firm up.

When you're ready to decorate the cake, make the chocolate ganache. Add the chocolate to a medium sized bowl and set aside. Heat the cream in the microwave just until it begins to boil, then pour it over the chocolate.

Allow the chocolate and cream to sit for a few minutes, then whisk until smooth. Let the ganache cool to about room temperature (or cooler, you don't want it too warm/thin), then transfer to a large mixer bowl.

Whip on high speed until lightened in color and thick enough to spread. To decorate the cake, use a large serrated knife to gently cut off a piece of the log about 3 inches in length. Make the cut with a slight diagonal.

Use some of the chocolate ganache to attach the small log to the side of the larger log.

Spread the remaining chocolate ganache all over the cake, then use a fork to create bark-like lines all over it. Decorate with sugared cranberries and rosemary if desired.

Refrigerate the cake until ready to serve.

### ***Optional:***

To make sugared cranberries and rosemary, add 1/2 cup of sugar and 1/2 cup of water to a boil over medium-high heat. Reduce heat and simmer for 5 minutes, until sugar has melted. Remove from heat and let cool for about 10 minutes. Spread 1/2 cup of sugar evenly on a shallow dish. Dip cranberries and rosemary sprigs to the sugar water, then roll in the sugar.

Let dry before adding to the cake. I also used some of the clumps of sugar left behind to add "snow" to the cake.

# Lusitano Summer Picnic

*by Sheila Jun*

Shaded under the Summer sun, Lusitano's annual picnic evolved in full force. Beresford Park was alive with the sound of abundant chatter, which we have not heard since the ebb of Covid.

A generous group of 100, whose appetites were stimulated by the aroma floating off the BBQ grill, chose their favorite spots including all our furry friends.

Hunter, Leo, Chris and Jessica were in full force flipping the burgers, turning the hot links and hot dogs, basting the tri-tip and grilling the chicken. Maria, Maria Joao, Camille and Shirley put out all the fixings for the burgers, and manned the distribution of all the meats and delicious salads, potato, corn and beet, and fresh green salad with cranberries and walnuts, as a long



line patiently snaked up. Enjoyed and satiated by all, exchange in conversations continued amongst the mixing and mingling.

Games continued. Some played mahjong while others were challenged to a game of Cornhole with the final champions John Lee and Alan Ho. Water melon and mango pudding were served to cool all somewhat followed by a Birthday cake for our July celebrants, Robert Roliz, Philip Ribeiro, Leda Pomeroy, Joel Sanchez, and myself.

A Big Thank You to all those who so generously participated in the Raffle. Lucky winners: Rick Pomeroy, Angela Ho, and Maria Roliz.

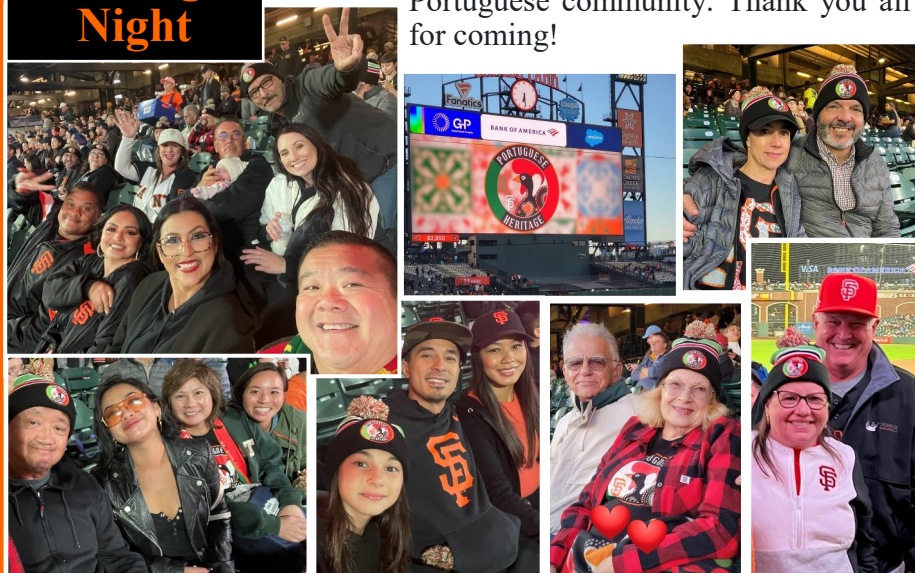
On behalf of all who attended, an enormous Thank You! And to all the directors and helpers for the planning, purchasing, and, preparing such a spread of food and fun, creating a most successful event.

As members slowly departed well-fed in body and soul, the picnic drew to a close, however, the memories linger on.



## SF GIANTS Portuguese Heritage Night

A great and fun evening as we celebrated the 9th Annual Portuguese Heritage Night on September 27th with the SF Giants vs the San Diego Padres at Oracle Park with Lusitano members and the Portuguese community. Thank you all for coming!



## Congrats to LAEF !

Congrats to the Luso-American Education Foundation (LAEF) on its annual fundraiser benefiting the many scholarship awards and grants given out to the Portuguese community each year. The Lusitano Club is happy to have been one of the platinum sponsors for this classic golf tournament held at Redwood Canyon Golf Course on September 15th.

Thank you to our golfers who represented the Lusitano Club and our members that donated to this worthy cause.



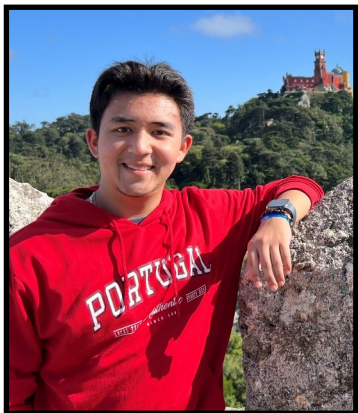
*L-R: Andre Boudigny, Rick Pomeroy, Chris & Tony daRoza*



*L-R: Maria Joao da Cruz & Maria Roliz*

# ***2023 Lusitano Scholarship Recipient “Marco Segovia”***

***Congratulations to Marco Segovia, recipient of our 2023-2024 Lusitano Scholarship Grant, and Thank you for sharing your story!***



Being Macanese is something I take much pride in. To be a part of such a unique and exclusive heritage makes me feel proud and lucky to have the chance that very few have. Being a member of the Lusitano Club enhanced my cultural values and allowed me to connect with people that share my heritage as well. As I go off to college, I will always remember the picnics, Halloween, and Christmas parties we shared together, and look forward to many more in the future.

My family has always been an active and valued part of the Macanese community, especially the Lusitano Club. My great-grandparents, Thalia and Felisberto da Cruz were a part of the founding members of the Lusitano Club. During the early days of the club, they hosted meetings and events on their property in Jack London Square in Oakland. They were so proud of spreading the Macanese culture to their family, especially the younger generations, and they always took every opportunity to bring people together. I was able to see pictures of them eating, singing, talking, and sharing good times with family and friends at parties, events, and at several “Encontros” in Macau.

Today, my family continues to be an essential part of the Lusitano Club. My parents, my Avo, and my Tias and Tios are all contributing members. My great uncle, Tio Nuno, spearheaded this effort with his wife and my godmother, Maria Joao. They were a part of the Board of Directors and made significant contributions to the club, ranging from planning, volunteering, and being ambassadors. Like his parents, Thalia and Felisberto, Tio Nuno remained one of the core directors of the club, even having the honor of meeting the President of Portugal, Marcelo Rebelo de Sousa. He dedicated years to the club and became a well-respected member among his peers until he passed away in 2021 from cancer. Maria Joao still contributes to the club and remains an active member, providing her services for every event and continuing the legacy of her late husband.

Outside of the Lusitano Club, my Macanese family are very

passionate about connecting with family around the world. They took it upon themselves to organize reunions and keep everyone in contact with each other by creating a giant group chat on WhatsApp with all the cousins that remains active today. If not for their efforts, we could not have known our scattered family from England, Guatemala, Macau, and many more countries. They also wanted to pass on the Macanese culture down to the next generations of their families. They always talked about their experiences in Macau and how our Macanese culture intertwined with me, my sister, and our cousins. Listening to our family's stories painted a beautiful mixture of different colors, shades, and perspectives of a picture we call Macanese.

I am the person I am today due to my strong family ties to the Macanese culture that has always been a positive influence in my life. We have generations in our family that have been involved with Lusitano and other Portuguese Clubs which I have personally attended events and parties that I have enjoyed and learned so much by talking to people, hearing the unique dialect, and am even able to understand some of the words. I also know how to make "Minchi" with my mom which I love to eat! Our Macanese culture is alive through us since Macau is no longer a part of Portugal. Our traditions, language, culture, and family stories need to be passed from one generation to the next so that we never lose the sacrifices that our family made for us and who we are today. Most of our families left Macau and Hong Kong for a new life in the U.S., Canada, Portugal, Australia, Brazil, and other countries around the world, but we all carry a commonality which is where we came from. What other culture in the world can speak Macanese, Portuguese, and Cantonese all at once! What other culture can assimilate so quickly to a new country so seamlessly and be successful through hard work and perseverance and yet keep our Macanese culture intact?

My future is to attend UCLA in the Fall of 2023 and major in a degree that is based on Science and Research to try to make the world a better place for generations to come. I am also considering graduate school as well. Once I graduate, I also want to help with my family's business that began with my great grandparents, Thalia and Felisberto da Cruz since their dream was to pass it to future generations. I also had the opportunity to travel to Portugal a couple of times, recently this Summer, to learn about the "Portuguese side" of my heritage. We still have family in Portugal and I so much enjoyed seeing them, eating all the great food, traveling through the countryside, and watching my mom drive with the crazy drivers there! My hope is also to visit Macau in the future to see where my family came from. After I graduate, I

would like to attend an “Encontro” in Macau with my family to share the events and celebrations with other Macanese. Although much as changed there, I want to set foot in the land of my ancestors so my understanding of my culture is complete.

In summary, the scholarship will help me attend the school of my dreams and be a positive role model to others and use my education to make our world a better place. My Macanese culture has enriched my life and I will always carry it with me as I mature and grow as a young adult. I want to continue the legacy of being Macanese and to teach people that I encounter and meet about who I am and where I come from. We are such a unique culture and I promise to keep that fire lit up in me and always remember how proud I am to be Macanese.

## Word Search

*Look for these FRUITS & VEGETABLES which are best in FALL  
scrambled upwards, downwards, across, backwards, or diagonally*  
**APPLES ARTICHOKE ARUGULA BEETS BROCCOLI  
CAULIFLOWER CELERY CHARD CHICORIES FENNEL  
FIGS OKRA PEPPERS PERSIMMONS QUINCES**

C	A	U	L	I	F	L	Q	U	I	N	F	A	E	N	S
C	H	A	R	C	E	L	E	U	F	A	L	L	G	E	G
S	E	I	R	O	C	I	H	C	I	F	I	G	K	G	I
A	P	P	L	E	A	R	U	G	R	N	B	O	G	I	F
P	A	E	A	R	I	S	A	N	E	E	H	B	E	E	T
P	C	R	I	E	C	E	Q	U	G	C	C	E	L	E	R
O	K	S	K	W	A	L	L	P	I	A	H	E	A	D	S
K	A	I	L	O	R	P	P	T	Q	Y	A	P	P	L	E
I	L	M	E	L	A	P	R	O	P	R	R	F	E	R	N
L	E	M	O	F	R	A	P	P	P	L	D	E	R	S	P
O	B	O	C	I	L	I	R	C	E	R	S	N	L	T	E
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C	R	S	Q	U	I	N	C	E	S	Y	R	E	L	E	C
O	K	A	R	A	L	U	G	U	R	A	R	L	U	B	E
R	A	R	O	C	O	L	L	I	P	E	P	P	E	S	E
B	R	O	C	C	P	E	P	P	E	R	S	T	E	R	S

# **Notice of Annual General Meeting of Members and Elections on February 3, 2024**

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 Saturday, February 3, 2024, 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 on record at the close of business on September 30, 2023 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, 2023. 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 3, 2024 or by hand delivery before the call for votes at the meeting on February 3, 2024.

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](mailto:lusitanoclubusa@gmail.com) to be received no later than December 16, 2023. All voting Members 18 years of age and over on record at the close of business on September 30, 2023 are qualified to be a director. List of nominees will be available after December 20, 2023.

By Order of the Lusitano Club Board of Directors

## **Macau Cultural Center “MCC”**

We are still trying to gather enough interest to restart our Portuguese and Mandarin classes for adults. If interested, please send us an email. Meanwhile, Mandarin music classes for children are being offered at our center by Early Start Music every Sunday morning. Please visit [www.earlystartmusic.com](http://www.earlystartmusic.com) for further details.

Our ballroom is also available for rentals if you want to plan your next party there. Special rates for Casa members. Please contact Maria Roliz to book your event at [macauculturalcenter@gmail.com](mailto:macauculturalcenter@gmail.com)

# 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](http://www.lusitanoclubusa.org)*



**FUNDAÇÃO  
ORIENTE**

## Books for Sale

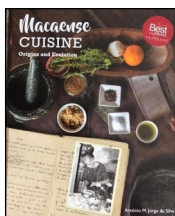
**MOST POPULAR!**

**Macaense Cuisine -  
Origins And Evolution**

**Author: António Jorge da Silva**

*(Published 2019)*

**Cost: USD30.00**



*We carry many other  
interesting books  
in stock on  
Macanese culture & history.  
Please email us at  
[lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com)  
if there is a particular book  
you like to purchase.*

## 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)**

Videos & published books on this website may be available from Lusitano

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

## Lusitano Directors & Officers

<b>President:</b>	<b>Tel:</b>	<b>Directors:</b>	<b>Tel:</b>
<b>Chris daRoza</b>	<b>(415) 218-5504</b>	<b>Maria Joao da Cruz</b>	<b>(510) 599-7247</b>
<b>Vice-President:</b>		<b>Suzie Ferras</b>	<b>-</b>
<b>Maria Roliz</b>	<b>(415) 990-5534</b>	<b>Lucille Figueiredo</b>	<b>(650) 504-4947</b>
<b>Secretary:</b>		<b>Jackie Gutierrez</b>	<b>(650) 255-0243</b>
<b>Dominique Troost</b>	<b>(925) 588-9041</b>	<b>Kirk Harper</b>	<b>(415) 260-1262</b>
<b>Treasurer:</b>		<b>Dorothy Oliveira</b>	<b>(650) 218-9308</b>
<b>Jessica Xavier</b>	<b>(925) 354-7999</b>		

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

**Tel:** 415-990-5534 **Email:** [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com)

**Website:** [www.lusitanousa.org](http://www.lusitanousa.org)

**Facebook:** Lusitano Club of California

**Editor:** 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**



*Summer fun "Cornhole toss" at the Lusitano Annual Picnic, San Mateo Beresford Park, July 22, 2023*