

LUSITANO BULLETIN

*The Publication of the
Lusitano Club of California*



VOLUME 33 ISSUE No.2

SUMMER 2023



*Lusitano Cooking Class with Dorothy Oliveira
in celebration of Dia de São João on June 24, 2023*

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President's Message

Dear Members,

With summer upon us and with the kids out of school, I hope all of you are enjoying the outdoors and vacations with your family.

Many thanks to our Board of Directors and volunteers for their tireless dedication and work enabling us to host a variety of enjoyable and successful events these past months. We look forward to seeing many of you at our upcoming picnic at Beresford Park on July 22nd for another fun time together.

Also, many thanks to Fundação Oriente in Portugal for sponsoring our quarterly Lusitano Bulletins so we can keep everyone updated on our Club news and events.

Sadly, it appears that the Macau Encontro will not take place this year, since Macau only recently opened its borders with some pandemic concerns. Hopefully, Macau will be ready for our next Encontro in 2024.

Wishing everyone a wonderful summer and looking forward to seeing you soon.

Yours Truly, Chris daRoza, President

2023 Calendar of Events

July 22: Annual Picnic, Beresford Park, San Mateo

July 31: Application deadline for Lusitano Scholarship grant

Sept 15: Luso-American Education Foundation Golf Tournament

Sept 27: SF Giants Portuguese Heritage Night

Oct 15: Our Lady of Fatima Mass/Lunch (MCC), Rossmoor

Dec 16: Annual Christmas Dinner Dance, San Mateo Elks Lodge

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 lusitanoclubusa@gmail.com to apply. Deadline to apply is July 31, 2023.

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: Maria Roliz

Webmaster: Linda da Silva

Lusitano Annual Picnic **Saturday, July 22, 2023**

12 – 5 pm

Beresford Park “Shelter Area”
2720 Alameda de las Pulgas, San Mateo, CA



Food & Soft Drinks Provided

12:30 – 1:30 pm Lunch

3 - 4 pm Games

Cost per member \$12.00

Cost per non-member \$15.00

Kids of members 12 & under free

Non-member kids 3-12 yrs old \$5.00

Please RSVP by July 15, 2023

*with names of attendees including ages for kids 12 & under
to Maria at 415.990.5534 or lusitanoclubusa@gmail.com*

*Please make check payable to “Lusitano” and mail by July 15th
to 7222 Cutting Blvd, El Cerrito, CA 94530*



PORTUGUESE HERITAGE NIGHT

SF GIANTS vs SAN DIEGO PADRES

WEDNESDAY, SEPTEMBER 27 6:45PM

For the 9th consecutive year, we're proud to celebrate Portuguese Heritage Night at Oracle Park with other Portuguese organizations.

Purchase your special event ticket now to include a Giants-themed Portuguese Beanie and join the Lusitano Club

to cheer on the SF Giants in

Lower Box Section 129.

Ticket Cost: \$40.00

Email us at lusitanoclubusa@gmail.com
today for your game ticket!





**LUSO-AMERICAN
EDUCATION FOUNDATION
Memorial Golf Classic**
Friday, September 15, 2023
Redwood Canyon Golf Course
Castro Valley
8am shotgun start foursome
Lunch & Awards to follow

Cost: \$135 per golfer

(includes green fees, golf cart, goodie bag & lunch)

Additional award lunch tickets - \$65 per guest

To attend or be a Sponsor for this fundraising event, please contact Maria Roliz. Details on website www.luso-american.org/education/
*All proceeds benefit the many Scholarship Awards and Grants given out by the Foundation each year to the Portuguese community.
The Lusitano Club is a proud sponsor of this event and appreciates the summer youth programs provided to our members ages 12-18.*

Portuguese Heritage Night with the San Jose Sharks



A fun evening celebrating Portuguese Heritage Night with our San Francisco Consul General of Portugal, Pedro Pinto, and Lusitano members, watching the San Jose Sharks at the Shark Tank on March 30, 2023. Thank you for joining us!

Annual Clambake

by Sheila Jun



After a winter of discontent, inundated with storms and Atmospheric Rivers; Spring could not come soon enough. So comforting to see healthy and happy friends who came through unscathed. The weather was welcoming for a decent group gathering. Salsa and chips awaited all at the table, with drinks station all set up for hot and cold beverages.

This year we were treated to a lovely array of international dishes. Old favorite staple: Minchi by Jessica, who also sautéed up a lovely aromatic large Macau shrimp dish. Cathy and Camille provided the Napa Cabbage with lap cheong. Kirk made garlic noodles. Jackie presented us with a Mediterranean Chicken Marbella (*see recipe on page 14*), and Dorothy

made a refreshing Asian salad with thin rice noodles, bean sprouts, julienned carrots, cucumber infused with an Asian dressing.

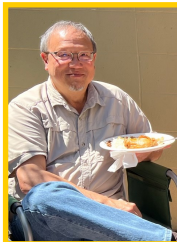
After a break, the fire was stoked, and the cauldron was emitting an enticing smell of Algarve seasonings, for the “piece de resistance”: CLAMS prepared by Hunter. Served with medallions of sour dough bread to soak up the delectable sauce.

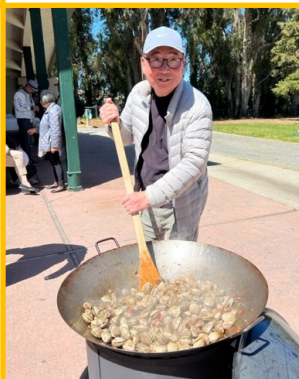
Hard to believe, anyone would have space for dessert. However, how could anyone resist Dorothy’s rendition of Portuguese Milk Tarts that had been gently warmed over the coal fire accompanied by rice cakes. There were smiles of great appreciation of this lovely spread.

A big Thank you to all who generously participated in the raffle. Lucky winners: Camille, JoJo and Pat.

Hats off to Chris, Maria, and all the directors, chefs and volunteers. Your hard work made this clambake another very memorable success. Reflecting that each of us carry a light, depends how we let it shine.







39th Annual Lusitano Clambake cooking tradition

Portugal Restaurant Week * April 17-24

Celebrating the first-ever Portugal Restaurant week in the SF Bay Area, with SF Consul General of Portugal Pedro Pinto and his wife, Lusitano directors and many volunteers at Uma Casa on April 18th. A marvelous and delicious meal was prepared by Chef Telmo Faria. The week long celebration of Portugal's gastronomy and vibrant food culture brought together the five Portuguese restaurants in the Bay Area — Adega and



Petiscos in San Jose, LaSalette and Tasca Tasca in Sonoma, and Uma Casa in SF. All amazing places for Portuguese food. 🇵🇹

Celebrating June “Month of Portugal”

by Maria Roliz

In recognition of June 10th “*Dia de Portugal, de Camões e das Comunidades Portuguesas*” (Portugal’s National Day), June has been celebrated as the Month of Portugal with many wonderful celebrations throughout the Portuguese communities around the United States. The Lusitano Club is pleased to be a sponsor of some of the community events in California this June as we celebrate our Portuguese heritage.



On June 4th, Lusitano members and the Portuguese community were treated to a beautiful concert by the Mission Chamber Orchestra of San Jose sponsored by the Portuguese Government and various organizations including Lusitano.

On June 8th at the Sacramento State Capitol, the State Assembly of California adopted the resolution declaring June as “Portuguese National Heritage Month”. The resolution was presented by Luso descendant deputy Cecilia Aguiar-Curry to the Secretary of State for European Affairs, Tiago Antunes, Vice President of the Regional Government of the Azores, Artur Lima, and SF Consul General, Pedro Pinto. A wonderful lunch reception followed organized by CPAC, thanks to Diniz Borges.



On June 9th, the Portuguese flag was raised at SF City Hall as Mayor London Breed proclaimed June 10th as “Portuguese-American Friendship and Heritage Day” in San Francisco. In



the evening, SF City Hall was also lit up with our



Portuguese colors in red, green, and yellow. Viva Portugal!

A reception was held at the Consulate General that evening with invited guests from various Portuguese organizations to celebrate Dia de Portugal and welcome our distinguished visiting dignitaries, Secretary of State for European Affairs, Tiago Antunes, and Vice President of the Azores Regional Government, Artur Lima.



Dia de Portugal is one of the most celebrated day by Portuguese throughout the world as it commemorates the death on June 10, 1580 of Luís de Camões, a poet and national literary icon. Although officially observed only in Portugal, as a national holiday, Portuguese resident nationals and

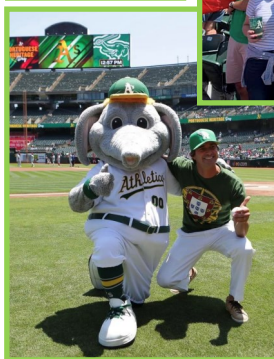
Portuguese expatriates throughout the world celebrate Day of Portugal as a time to display their national pride and cultural heritage.

In celebration of Dia de Portugal, for the 26th year, Lusitano participated with our food booth showcasing our Macanese cuisine at the Dia de Portugal Festival in History Park, San Jose on June 10th. It was a perfect day with beautiful weather and a great festival organized by the Portuguese Historical Museum. Thank you to all our amazing and hard-working



volunteers especially those that traveled afar and showed up to help at our booth making this another great event celebrating our heritage! A big thank you also to member Jane Spieker for volunteering as main nurse for the festival.

Always a great time celebrating Portuguese Heritage Night with the San Jose Earthquakes even though June 10th was a busy day with so many events; our Consul General Pedro Pinto and Secretary of State for European Affairs Tiago Antunes made their appearance on the field to show our Portuguese pride.



On June 17th, the Portuguese community and Lusitano members celebrated another fun day at the Oakland A's "Portuguese Heritage Day" at the Coliseum.

It was great to see how well our Consul General Pedro Pinto throw the first pitch. Thank you to PFSA for a great pre-game tailgate party.



June 24th is the day of St John the Baptist "Dia de São João" and celebrated worldwide especially in Europe. This date is also known as Macau Day - a very important date for all Macanese and celebrated each year ever since 1622. In Fremont, California, the Macau

Cultural Center hosted a beautiful mass and lunch for members of Casa de Macau, Lusitano, and UMA. Lusitano Club also hosted a cooking class in celebration of this special day.

Why is June 24th so important?

We share this video "The meaning of the 24th of June in Macau"

<https://www.youtube.com/watch?v=gTRfFP2w38k>

recently produced by the International Institute of Macau, on the occasion of this date which will give you a better understanding on the importance of this date. ***To all the Macanese, Happy Day of Macau!***

Lusitano Cooking Class



In celebration of Dia de São João, members enjoyed a fun afternoon on June 24th at the Lusitano cooking class with Dorothy Oliveira learning how to make Serradura and Cheese Toast.
Sabroso!



If you missed the class, here are the recipes!
Thank you Dorothy!



RECIPES

Cheese Toast by Dorothy Oliveira

A great classic Macanese snack

Ingredients:

4 oz Edam cheese, grated

50 gms Mustard

100 gms Sugar

Carnation milk

White bread, cut into triangles without crust, toasted on one side

Method:

- Grate cheese and mix in mustard and sugar.
- Add carnation milk just to combine mixture.
- Spread on to the side of bread that is not toasted.
- Broil until cheese is melted. Keep watch as it burns pretty quickly.



Serradura by Dorothy Oliveira

Portuguese Sawdust Pudding

Ingredients - Egg Yolk Cream:

112 grams (6 large) egg yolks

125 grams water

125 grams sugar

1/2 lemon peel (*optional*)

1 cinnamon stick (*optional*)

Method:

- Combine the water, sugar, lemon peel & cinnamon stick in a medium saucepan. Heat on medium high, stirring until sugar dissolves. Once the sugar has dissolved or mixture comes to a boil, stop stirring and allow it to boil until it reaches 215°F.
- Remove from heat and allow to cool for 5-10 minutes.
- In another bowl whisk the egg yolks. Slowly pour the sugar syrup into the egg yolks whisking constantly.
- Return the mixture to the saucepan. Cook on medium heat whisking constantly until the mixture thickens. Color will become brighter and more opaque.
- Remove from heat and strain the mixture through a fine mesh strainer.



- Allow to cool completely in the refrigerator. If storing for a long time cover with plastic wrap so that it touches the surface of the cream to prevent a skin from forming.

Ingredients - Meringue:

180 grams (6 large) egg whites

1/4 tsp cream of tartar or lemon juice

125 grams sugar

464 grams heavy cream whipped until medium-firm peaks

Method:

- In a stand-up mixer with a whisk attachment beat egg whites, cream of tartar and sugar until combined. Transfer to a bowl and set it on top of a small saucepan with simmering water. Stirring constantly with a heat proof spatula until it reaches 160°F. Once the correct temperature is reached, return the bowl to mix and whisk on high speed until firm peaks.
- Gradually fold in the whipped cream

Ingredients:

200 grams Marie cookies, crushed (Put Marie cookies into a blender and blend until fine crumbs or you can put into a zip lock bag and use a rolling pin to crush the biscuits until fine crumbs).

Method:

- Begin composing the dessert by creating a thin layer of crumbled cookies.
- Cover with a layer of cream.
- Keep alternating between cookies and cream.
- Make sure the cream layer is at least twice as thick as the cookie layers.
- Divide the egg yolk cream evenly over the top.

Ingredients - Garnish (optional):

45 grams sliced almonds, toasted

Ground cinnamon for sprinkling

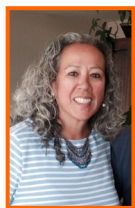
Method:

- Garnish with toasted almonds or ground cinnamon

Final Step:

- Refrigerate covered overnight to set and allow cookies to soften. Serve chilled.

Chicken Marbella *by Jackie Gutierrez*



Chicken Marbella is a classic recipe from The Silver Palate Cookbook, first published in 1982, and served at our recent Clambake prepared by Jackie. It's a juicy chicken recipe made with olives, white wine, herbs, and prunes for sweetness. Perfect for a party! The Secret to Chicken Marbella: Prunes!

Ingredients:

2 chickens, 2 1/2 lbs each, quartered, bone-in, skin-on
(or 5 lbs of chicken pieces, thighs and breasts)

Cloves from 1/2 head garlic, finely puréed

2 tablespoons dried oregano

Coarse salt and freshly ground pepper, to taste

1/4 cup red wine vinegar

1/4 cup extra virgin olive oil

1/2 cup pitted prunes

8 large pitted Spanish green olives, cut in half

1/4 cup capers with a bit of juice

3 bay leaves

1/4 cup brown sugar

1/2 cup white wine

2 tablespoons fresh Italian parsley, finely chopped



Method:

1. **Marinate the chicken:** In a large bowl combine garlic, oregano, salt and pepper to taste, vinegar, olive oil, prunes, olives, capers with caper juice, and bay leaves. Add the chicken pieces and coat completely with the marinade. Cover and let marinate in the refrigerator for at least 2 to 3 hours or overnight.

2. **Preheat the oven:** Preheat the oven to 350°F.

3. **Prepare the chicken in one or two baking pans:** Arrange the chicken in a single layer in one or two large, shallow baking pans and spoon marinade over the pieces evenly. Sprinkle brown sugar over the chicken and pour white wine around them.

4. **Bake until done:** Bake for 50 to 60 minutes, basting frequently with the pan juices. Chicken is done when a sharp knife inserted into the thigh pieces at their thickest point run with clear yellow juices (not pink).

5. **Serve with pan juices:** With a slotted spoon, move the chicken, prunes, olives, and capers to a serving platter. Pour some of the pan juices over the chicken and sprinkle generously with parsley. Serve the remaining juices in a gravy boat on the side.

Serve with rice or noodles.

Macau Cultural Center “MCC”

Everything is running smoothly at the Macau Cultural Center and we hope to restart our Portuguese and Mandarin classes again as soon as we have enough interest.

Our ballroom is still available for rentals if you want to plan your next party there. Please send us an email for details.

Hope to see you at our next event on October 15th at Rossmoor in Walnut Creek to celebrate Our Lady of Fatima.



2023-2025 MCC Board of Directors

*L-R: Geraldina Wong, Maria Joao da Cruz, Sandy Souza (Vice-President), Maria Roliz (President), Flavia Greubel, Dorothy Oliveira (Treasurer), Robert Leitao (Secretary).
Not in photo: Elsa Denton & Robert Wong*



NOSSA SENHORA DE FÁTIMA

Sponsored by Macau Cultural Center

SUNDAY, OCTOBER 15, 2023

11:00 AM MASS

St. Anne's Catholic Church

1600 Rossmoor Parkway, Walnut Creek, CA 94595

12:15 PM LUNCH

Fairway Room, Creekside Clubhouse (Rossmoor)

1010 Stanley Dollar Dr, Walnut Creek, CA 94595

COST:

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

\$20.00 (Non-members) No refunds for no shows

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

Macau Cultural Center Dia de São João Celebration

by Maria Roliz, President



June 24th “Dia de São João” is the Feast Day of St John the Baptist and celebrated in a variety of different ways globally. Many celebrate with big festivals (especially in Porto), partying, and fireworks. It is one of Europe's liveliest street festivals. People start the festivities the day before, lasting through the night and not stopping until the wee hours of the morning of June 24th. There are street concerts, fireworks, jumping over bonfires, dance parties, and wine flows freely along with barbecued sardines and meat.

In Macau and for the Macanese diaspora worldwide, this is a dual celebration day as it also marks a very important day known as “Macau City





Day”. It has been celebrated annually since 1622, honoring Macau’s victory and its heroes who repelled the Dutch invaders and saved Macau. Every June 24th, it is celebrated with a special mass and partaking of Macanese desserts and sweets and all varieties of tropical fruits, especially lychees based from old Macau days with their fruitful gardens.

In line with this Macau tradition, a beautiful mass was held at the Macau Cultural Center on June 24th officiated by Fr. Peter Lawongkerd with cantor Eric Ribeiro, and celebrated with members and friends of Casa de Macau, Lusitano and UMA. A wonderful lunch was served with some Macau favorite dishes – Minchi prepared by Flavia Greubel, African Chicken, and Vegetables Linguica by Dorothy Oliveira; followed by an array of fresh fruits and lychees, and mango pudding prepared by Maria Roliz. Everything was delicious and well enjoyed among the great company that was present.

Thank you to all our volunteers for making this another fun and successful celebration.

Viva Macau !



Word Search

See if you can find these words associated with the celebration of Dia de São João aka Macau Day. They are scrambled upwards, downwards, across, backwards, or diagonally

**JUNE MASS PRIEST CELEBRATION FEAST
FRUITS LYCHEE SARDINES FIREWORKS BONFIRE
MACAU SAINT JOHN FESTIVAL PARTYING**

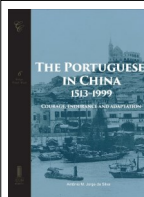
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LUSITANO BULLETIN

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



Books for Sale



Book of the Month:
The Portuguese in China 1513
-1999 Courage, Endurance
and Adaptation. Author:
António M. Jorge da Silva
Cost: USD 25.00

We carry a lot of interesting books instock on Macanese cuisine and history. Email us at 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.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

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LUSITANO CLUB OF CALIFORNIA
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EL CERRITO, CA 94530

Be Green!
Sign up for the
Lusitano e-Bulletin



*Dia de Portugal Festival
at History San Jose
June 10, 2023*