LUSITANO BULLETIN

The Publication of the Lusitano Club of California



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WINTER 2023



Feliz Natal e um Próspero Ano Novo! A very Merry Christmas and a Happy New Year from the Lusitano Board of Directors

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President's Message

Boas Festas! Hope all of you take the time to celebrate with family and friends. On behalf of the Lusitano Board of directors, we wish you and your family a very Merry Christmas. May the New Year bring you lots of happiness, good health and prosperity! We appreciate your continued support and participation.

This being my last President's message as I approach the end of my maximum term as a Director and your President, my sincere gratitude to a most distinguished group of directors that I had the opportunity to work with, our webmaster, those that have contributed to our bulletin each quarter and the many volunteers whose efforts and contributions made 2023 another successful year for our Club.

With the various functions and gatherings offered by the Club this past year, we hope you were able to celebrate and appreciate our unique Macanese culture and tradition and continue with its preservation for generations to come. With your new President and Board of Directors for 2024, they will bring you an even more exciting calendar of events and bring back some old events like the casino trip. Also thanks to the generous support of the Macau SAR Government through the Macau Foundation, the 2024 Encontro will take place November 30th to December 6th, 2024 in Macau for another gathering of the Macanese diaspora worldwide since 2019.

Hope to see most of you one last time as your President at our Annual General Meeting and Chinese New Year event scheduled for February 3rd, 2024 at the Macau Cultural Center in Fremont.

Thanks again for your support you have given me as your President the last 4 years and I look forward to continue serving you in another capacity.

Sincerely, Christopher A. daRoza, President

2024 Dues Reminder

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

2024 Calendar of Events

Wed, Jan 24: Portuguese Heritage Night GS Warriors, Chase Center

Sat, Feb 3: AGM/Chinese New Year Dinner Dance, MCC, Fremont

Sat, Mar 2*: Cache Creek Casino Trip (Portuguese Immigrant Week)

Sat, Mar 9: Portuguese Heritage Night San Jose Sharks

Sat, Mar 16: Ten-pin Bowling Social, Bel Mateo Bowl, San Mateo

Sat, Apr 13: Annual Clambake, San Mateo Beresford Park

Sat, Jun 8: Dia de Portugal, Portuguese Historical Museum, San Jose

Sat, Jun 22: Dia de São João Mass & Lunch, MCC, Fremont

Sat, Jun 22: Lusitano Cooking Class, MCC, Fremont

Jun 24-28: Luso-American Education Youth Cultural Summer Camp

Sun, Jul 21: Annual Picnic, San Mateo Beresford Park

Wed, Jul 31: Application deadline for Lusitano Scholarship grant

Tues, Sep 3*: Portuguese Heritage Night, SF Giants

Sun, Oct 13: Our Lady of Fatima Mass & Lunch, Walnut Creek

Nov 25-29: Optional Pre-Encontro 4 nts to Kyoto-Nara-Osaka, Japan

Nov 30 - Dec 6: Macau Encontro 7 nts

Dec 7-10: Optional Post-Encontro 3 nts to Hong Kong

Sat, Dec 14: Annual Christmas Dinner Dance, San Mateo Elks Lodge

* Tentative dates subject to change



PORTUGUESE HERITAGE NIGHT

Golden State Warriors vs. Atlanta Hawks Wednesday, January 24, 2024 7pm Chase Center

SAVE THE DATE – GATHER YOUR FAMILY & FRIENDS AND JOIN US IN CELEBRATING PORTUGUESE HERITAGE NIGHT WITH THE WARRIORS AT CHASE CENTER!

COST: \$75 UPPER LEVEL SECTION 208 & 209

PURCHASE YOUR TICKETS from us now! No fees!

MARIA ROLIZ / 415.990.5534 / lusitanoclubusa@gmail.com

Purchase your Warriors ticket now from lusitanoclubusa@gmail.com and join us in celebrating Portuguese Heritage Night. Special Portuguese themed giveaway from Lusitano with your ticket purchase before January 10th!

Lusitano Annual General Meeting (AGM) and Elections of Directors & Officers Saturday, February 3, 2024 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 2024, we will vote in our new Board by acclamation on February 3, 2024 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 3, 2024 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 2024 Lusitano Board are as follows:

Director & President: Maria Roliz
Director & Vice-President: Leonardo Xavier
Director & Secretary: Dominique Troost
Director & Treasurer: Jessica Xavier
Directors: Maria Joao da Cruz, Lucille Figueiredo,
Jackie Gutierrez, Kirk Harper, Dorothy Oliveira

LUSITANO CHINESE NEW YEAR DINNER DANCE

Saturday, February 3rd, 2024 5:30 - 10pm

MACAU CULTURAL CENTER 109 J ST, FREMONT

Come join us as we welcome in The Year of the Dragon and our 2024 Board of Directors with a Chinese Buffet Dinner & Music by DJ Magic Matt



Cost:

Members \$25.00/Non-members \$30.00

RSVP to lusitanoclubusa@gmail.com or Chris at 415-218-5504 Please mail check payable to Lusitano by January 18th to Lusitano, 7222 Cutting Blvd, El Cerrito, CA 94530

LUSITANO'S DAY TRIP TO CACHE CREEK CASINO SATURDAY, MARCH 2, 2024

Join us by coach to Cache Creek for 5 hours of fun and celebrate Portuguese Immigrant Week! Pick up locations in Daly City at 8am and El Cerrito at 8:30am Casino will rebate \$20 for slots/table games (with California ID)

> Cost per member \$35.00 Cost per non-member \$40.00

Please RSVP by February 2nd

to lusitanoclubusa@gmail.com or call Jackie at 650-255-0243

Ten-pin Bowling Social

Let's get together for some fun, meet and greet on

Saturday, March 16th 11am at BEL MATEO BOWL

4330 Olympic Ave, San Mateo, CA 94403 **Cost: \$15**

(2 hrs of bowling, shoes included)

Please RSVP by March 2nd

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



Join the Sharks for Portuguese Heritage Night on Saturday, March 9th!

All friends, family, and members of the local community are invited to join! Come see the National Anthem sung by Angela Brito Baldwin!

Contact Leonardo Xavier at leonardoxaviermail@gmail.com to purchase your no fees special ticket which includes a special commemorative giveaway and a group photo on the ice!

Tickets starting at: Upper level - \$38 Lowel level - \$90

Annual Christmas Party

by Lucille Figueiredo

It is events like our annual Christmas party that time and time again brings us all together. On December 16th Lusitano members with their families and friends, close to 300 people, celebrated the festivity with us at the San Mateo Elks Lodge. Each table was filled with laughter and stories of the past that brought a unity of our culture that we all strive for.



We were pleased to have the Consul General of Portugal, Dr. Pedro Pinto, as our honored guest. Through the many years of this

festive event we have been filled with the excitement of the children with Santa. Thank you to Eric Ribeiro once again for doing a perfect job as Santa!

To our Board Members, a heartfelt thank you for the months of planning this event. It is the dedication and the commitment that makes these and those events throughout the year a success.

Feliz Natal e um Feliz 2024!





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BEHIND THE SCENES



A Christmas party is not quite the same without a touch of our Macanese hors d'oeuvres. Thank you Maria Joao & Hunter for making the calikoks & chilicotes with Dorothy!



A Big **THANK YOU** to Dorothy Oliveira, Maria Joao da Cruz, Linda Lam and Jackie Gutierrez for baking the Cornstarch Cookies "*Genetes de Cornstarch*" for our Christmas Bake Sale and all those that purchased them to support our LUSITANO Scholarship Fund. **Muito Obrigado!**



2024 MACAU ENCONTRO

Great news! Thanks to the generous support of the Macau SAR Government through the Macau Foundation, the 2024 Encontro will take place in Macau from **November 30th to December 6th, 2024** for another gathering of the Macanese diaspora worldwide since 2019. There will be some subsidized activities and a banquet to be advised.

In order to facilitate its planning, we will need a list of all individuals that plan to attend so please email us by January 31, 2024 if you are interested and list your package choice if any.

Lusitano is working with Braga Travel for an optional pre-trip to Kyoto-Nara-Osaka and an optional post-trip to Hong Kong. Below is the tentative trip pricing per person sharing a twin room with daily breakfast and internet. For further details, contact Maria Roliz at lusitanoclubusa@gmail.com

4 NTS Kyoto-Nara-Osaka, JAPAN/1 NT MACAU Nov 25-30 *

USD2400 approx at 5* hotel to include daily tours with lunch and air from Osaka to Macau. (single room for 1 person USD3200)

7 NTS GRAND LAPA HOTEL, MACAU Nov 30-Dec 7

USD800 (single room for 1 person USD1460)

3 NTS THE SALISBURY YMCA, TST, HONG KONG Dec 7-10

USD400 approx to include turbojet/transfers from Macau to Hong Kong (single room for 1 person USD620)

R/T AIRFARE & TRANSFERS from SFO: USD1800 approx.

Estimated TOTAL PRICING per person sharing a room:

OPTION A. Macau: USD800 + air/transfers USD1800

OPTION B. Macau/Hong Kong: USD1200 + air/transfers USD1800 **OPTION C.** Japan/Macau/Hong Kong: USD3600 + air/transfers USD1800

* ITINERARY FOR KYOTO-NARA-OSAKA

NOV 24 DEPART SFO / NOV 25 ARRIVAL KANSAI AIRPORT

Arrive at Kansai airport late afternoon for private coach transfer to hotel in Kyoto. Stay at The Thousand Kyoto hotel for 3 nts.

NOV 26 KYOTO (Breakfast & Lunch included)

Full Day Kyoto Tour. Ryoan-ji Temple, Kinkaku-ji Temple, Arashiyama Area (Tenryu-ji Temple, Hokoku-ji, Bamboo Groove & Toegetsukyo Bridge)

NOV 27 KYOTO – NARA – KYOTO (Breakfast & Lunch included)

Full Day Excursion Tour to Nara. Nara Deer Garden, Todai-ji Temple, Kasuga Taisha Shrine, Matcha-Tea Making Experience in Kyoto or Uji.

NOV 28 KYOTO – OSAKA (Breakfast & Lunch included)

Full Day Osaka Tour from Kyoto. Observatory at Umeda Sky Building, Osaka Castle, Museum of Oriental Ceramics, Dotonbori Shopping Street. Stay at Swissotel Nankai Osaka for 1 nt.

NOV 29 OSAKA – MACAU / DEPARTURE (Breakfast)

Transfer to Kansai Airport for 1:45pm flight to arrive Macau airport 5pm. *Transfer for stay at the Grand Lapa Hotel, Macau for start of Encontro on Nov 30.*

Macau Cultural Center Our Lady of Fatima Celebration

by Sheila Jun

Whilst much of the world was in turmoil with disasters and political conflict: On a lovely October day, a wonderful group gathered together in the quiet enclave of St. Anne's at Rossmoor to celebrate the miracle of the 106th anniversary of the first apparition of Lady of Fatima. Fr. George daRoza gave a beautiful homily resonating faith and hope.

After mass, about 70 members from Casa de Macau, Lusitano, and UMA proceeded to the Creekside clubhouse and were welcomed by President Maria Roliz to a most sumptuous Macanese lunch. Thank you to our loyal and gourmet chefs: Flavia Greubel, Dorothy Oliveira





and Maria Joao da Cruz who prepared a delicious Brazilian pork, tender Garbanzo chicken, and napa cabbage accompanied by fresh steaming hot white rice. Robert Leitao prepared rounds of his smooth specialty flan and Dorothy Oliveira a generous amount of miniature pastéis de nata and brisas do Lis. Piping hot tea and coffee rounded up all being fed in body and soul.









All the while, the Board was able to gather and hold a meeting.

What a lovely coming together celebration. Much to reflect in faith and culture, let us hold on to Fr. George's bottom line: Be KIND to each other.

Thank you to all the volunteers for this great event sponsored by Macau Cultural Center and Fundação Oriente, Portugal.











Macau Cultural Center (MCC)

If you are interested in learning Portuguese or Mandarin or taking yoga classes at the Macau Cultural Center, please email us at macauculturalcenter@gmail.com

We look forward to seeing everyone at our 2024 MCC events.

Wishing you a very Merry Christmas and a Joyous 2024

President: Maria Roliz Vice-President: Sandy Souza Secretary: Robert Leitao Treasurer: Dorothy Oliveira Directors: Maria Joao da Cruz, Elsa Denton, Flavia Greubel, Geraldina Wong, Robert Wong

RECIPE: BRISAS DO LIS by Dorothy Oliveira

Brisas do Lis are a typical sweet from the city of Leiria Makes 12 large or 24 small muffin size pan



Ingredients:

1/2 cup minus 1 tbsp water

1 1/4 cup sugar

2 tbsp unsalted butter

8 large egg yolks

2 large egg whites

1/4 tsp fine sea salt

1 cup ground blanched almonds

Softened butter for greasing muffin pan Sugar for sprinkling

Method:

- 1. Preheat the oven to 350F/180C. Place the oven rack in the center position. Boil a kettle of water to create a bain-marie (water bath) in a baking sheet pan and set aside.
- 2. Generously grease the muffin tins with softened butter then coat with sugar, tipping out any excess. Place the tins on the baking sheet pan.
- 3. Combine the water and sugar in small saucepan. Bring to a boil over high heat stirring until the sugar dissolves and/or the mixture comes to a boil. Once the mixture is boiling stop stirring and boil until it reaches 225F/107C. Remove from the heat and set aside to cool slightly. If using the optional butter add to the syrup to melt.
- 4. In a large bowl gently whisk together the egg yolks, whites, salt and ground almonds. Carefully and gradually drizzle the syrup into the egg mixture whisking constantly.
- 5. Evenly distribute the batter between the 12 tins. Be sure to occasionally mix the batter so the almonds do not settle to the bottom.
- 6. Place the tins on the pan into the oven and pour enough of the boiling water into the pan to come halfway up the sides of the tins. Bake for 20 to 35 minutes or until a toothpick comes out clean and the *brisa* feels firm to the touch. The internal temperature should be at least 180F/82C. The baking time will vary depending on the size of the tins and the strength of your oven.
- 7. Remove the tins from the sheet pan and place on a cooling rack to cool.
- 8. When they have cooled to room temperature carefully run a small knife around the edge and invert onto a serving dish or place in white cupcake paper liners.
- 9. Serve at room temperature or chilled. Store covered in the refrigerator.

New Website for Macanese Recipes www.macaneserecipes.org

Something for all lovers of Macanese cooking

Many of you may have visited the Macanese Library website https://www.macaneselibrary.org where we are trying to document and preserve as much as we can of our culture and history. It has a huge amount of information about Macanese genealogy (family trees), the entire dictionary of the old Macau dialect (patuá) with audio, articles and e-books about our history, and of course recipes of our food.

Now our food is something we are justly proud of: we can claim that ours is the world's oldest and most extensive fusion cuisine, dating back centuries, blending and exchanging tastes and ingredients with countries ranging from South America, Europe, Africa, India, Southeast Asia to Japan. But to be honest, the cuisine section of our Macanese Library website, with its 200 recipes, needed to be presented better.

So we created a new website, https://www.macaneserecipes.org

It has many more images of our delicious Macanese dishes to make it more attractive and it is easier to navigate. It is freely accessible without advertisements.

Our objective is to help our younger generations cook and enjoy more of our food and hopefully keep some of our culture alive ... and, who knows, it might stimulate their interest in our heritage and induce them to learn more about it.

To achieve this, a great deal of work is required if we are to do justice to our food. We need some catchy words and a photo to accompany **every recipe**. Some old recipes only give imprecise details (e.g., "10 cents of ginger"); they need to be tested and adapted. And today's cooks have microwave ovens and other modern tools and expect recipes to be up-to-date on techniques.

We are looking for **volunteers** to proof-read and correct errors, test recipes, send in quality images, clarify unclear details, modernise cooking techniques and so on. If you love our food and would like to work with others to create something worthwhile for future generations, please contact me on **info@macaneserecipes.org**



MINCHI (Minced Meat)
Minchi is the staple Macanese
dish of minced meat, very
popular and easy to make.
Traditionally, it is often topped
with a fried egg (sunny-side up)
and fried diced potatoes.



PORCO BALICHÃO
TAMARINHO (Pork with
Tamarind and Krill Sauce)
A good example of Macau's
fusion cuisine, blending
tamarind and krill sauce in an
exotic flavour



CHILICOTE (Fried Savoury Pastries)

The popular pastry that appeared at every major

Macanese gathering



ARROZ GORDO (Rich rice)
This is an impressive dish for a feast.



ALMÔNDEGAS (Meat Balls)
This variation of
Portuguese Almôndegas, known
to some Macanese as Amonicas,
is an easy and popular starter at
satherinss.



BEBINGA DE LEITE (Coconut and Milk Pudding)
An old Macanese dish, like so many Portuguese sweets rich with egg yolks but with coconut introduced from the Malay peninsula.

Just 6 of 200 recipes

If you can't cook, but like to eat, bring this to the attention of someone who will cook for you.

Henry d'Assumpção Website Administrator

Websites of Interest

Consulate General of Portugal in San Francisco https://www.saofrancisco.consuladoportugal.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)

(Published books on this website may be available from Lusitano) https://www.iimacau.org.mo/

Word Search

See if you can find these words associated with Christmas. They are scrambled upwards, downwards, across, backwards, or diagonally

CHRISTMAS SANTA TOYS FESTIVITY HOLIDAY MASS CAROLING JESUS CELEBRATION FEAST MISTLETOE TREE LIGHTS DECORATIONS FAMILY GIFTS WREATH

S	A	N	T	N	A	H	T	A	\mathbf{E}	R	W	R	E	A	T
S	L	I	G	O	\mathbf{C}	A	S	I	0	N	R	E	S	F	O
A	D	V	E	I	T	G	N	I	L	O	R	A	C	E	Y
T	D	A	R	T	I	0	N	\mathbf{S}	U	N	M	G	E	A	U
\mathbf{E}	E	R	T	A	G	N	A	\mathbf{S}	N	T	A	A	L	\mathbf{S}	L
\mathbf{E}	\mathbf{C}	0	A	R	0	L	I	S	S	H	Y	C	\mathbf{E}	A	E
D	O	\mathbf{C}	R	В	A	Y	L	I	M	A	F	A	В	Н	J
\mathbf{E}	R	E	\mathbf{C}	E	H	O	R	A	E	Y	D	R	R	N	E
\mathbf{C}	A	R	0	L	A	Н	0	J	E	\mathbf{S}	U	S	A	A	\mathbf{S}
F	T	E	A	E	C	S	T	I	\mathbf{C}	A	Y	L	T	Y	L
A	I	M	I	C	A	S	A	H	R	E	A	0	I	T	I
M	0	\mathbf{S}	A	T	N	A	\mathbf{C}	A	G	E	D	E	T	I	G
I	N	\mathbf{S}	U	R	S	M	A	\mathbf{S}	T	I	I	M	U	V	H
\mathbf{C}	S	T	S	A	M	\mathbf{E}	W	R	T	A	L	I	A	I	D
A	N	H	A	N	T	S	F	R	S	\mathbf{S}	0	S	T	T	E
R	A	G	\mathbf{S}	N	0	A	T	N	A	\mathbf{S}	H	L	S	S	\mathbf{C}
D	M	I	\mathbf{S}	T	L	E	T	O	E	\mathbf{S}	A	E	\mathbf{E}	\mathbf{E}	O
A	N	L	IJ	S	A	A	S	T	F	I	G	Т	R	F	R

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 2024 - 2025 are now available. Email lusitanoclubusa@gmail.com to apply. Deadline to apply is July 31, 2024.

LUSITANO BULLETIN

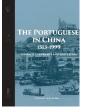
A quarterly publication co-sponsored by Fundação Oriente and Lusitano Club of California (a 501c4 non-profit organization) for its members and people of Portuguese descent from Macau and the Far East. Subscription to the Bulletin is unavailable separately. Club membership application can be downloaded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



Books for Sale

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

We carry many interesting books in stock on Macanese cuisine and history. Email us if there is a particular book you like to purchase.

Lusitano Directors & Officers

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Be Green! Sign up for the Lusitano e-Bulletin

