

# LUSITANO BULLETIN

*The Publication of the  
Lusitano Club of California*



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SUMMER 2025



*Visit of the Portuguese Ambassador to the United States,  
Francisco António Duarte Lopes,  
at the Portuguese Historical Museum in San Jose  
during the Dia de Portugal Festival celebrations*

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# President's Message

Dear Lusitano Members and Friends,

Happy 4th of July! Summer has begun and it has been a hot one. May you all stay hydrated and have a great and fun summer with your families and friends.

We have had some very successful functions so far, and the representatives of the Lusitano Club of California had the pleasure of attending some really exciting events too.

I would personally like to thank all our directors, volunteers, members, and friends who came out to help and participate in all our activities. Being able to participate in Portuguese Heritage events as part of the diaspora has always been an important factor and pleasure to represent our unique culture and heritage of being Macanese. I would like every Maquista to take a moment and be proud of who we are and what we represent. Viva Macau!

An update on our upcoming events. Regretfully, the 2025 October Canada club trip has been cancelled due to insufficient commitment to meet our minimum count. We will plan another trip in 2026 instead. Our next Club event is our Annual Picnic on Sunday July 20th at Beresford Park in San Mateo. Hope to see everyone and their families who can attend for some great food, fun and camaraderie.

For those of you with children, grandchildren, or furthering your college education, please take note our Lusitano scholarship grant deadline is coming up on July 31st. We offer two \$1000 scholarship grants towards a trade school or college tuition for current Lusitano members ages 18 & over.

Thank you also to Fundação Oriente Portugal for sponsoring our quarterly bulletins so we can keep everyone informed.

Yours truly,

Leonardo Xavier, President

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**Instagram:** @lusitanoclubofcalifornia

**Editor:** Maria Roliz

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# 2025 Calendar of Events

**Sun, Jul 20: Annual Picnic, San Mateo Beresford Park**

**Thu, Jul 31: Application deadline for 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 2025-2026 are now available. Email [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com) to apply.

**Aug/Sept: Bowling Social**

**Fri, Sept 12: Luso-American Education Foundation Golf Classic**

**Sun, Oct 12: Our Lady of Fatima Mass & Lunch, Walnut Creek**

**Sat, Dec 13: Annual Christmas Dinner Dance, San Mateo Elks**

## BOOKS for Sale!

*We carry a lot of interesting books instock on Macanese Cuisine and History. Email us if there is a particular book you like to purchase.*

## Lusitano Annual Picnic

**Sunday, July 20, 2025**

**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 \$15.00**

**Cost per non-member \$18.00**

**Kids of members 12 & under free**

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



**Please RSVP by July 10, 2025**

*with names of attendees including ages for kids 12 & under  
to Jessica Xavier at 925.354.7999 or [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com)*

Please make check payable to “Lusitano” and mail by July 10th  
to 7222 Cutting Blvd, El Cerrito, CA 94530



## LUSO-AMERICAN EDUCATION FOUNDATION

### *Pelicas & Rosario Memorial Golf Classic*

**Friday, September 12, 2025**

**Manteca Park Golf Course**

**305 N Union Rd, Manteca, CA 95337**

**8am Shotgun Start Scramble Format**

**1pm Lunch & Awards to follow**

**Cost: \$135 per golfer**

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

**Additional award lunch tickets - \$55 per guest**

To attend or be a Sponsor for this fundraising event,  
please contact Maria Roliz at 415.990.5534 by August 31.

Details at [www.luso-american.org/education/](http://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 13-17*



## **NOSSA SENHORA DE FÁTIMA**

*Organized by Macau Cultural Center*

**SUNDAY, OCTOBER 12, 2025**

**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 1st** with names of attendees to Joanne Ribeiro at  
925.639.2464 or [macauculturalcenter@gmail.com](mailto:macauculturalcenter@gmail.com) and mail check to  
Macau Cultural Center, 7222 Cutting Blvd, El Cerrito, CA 94530

# Annual Clambake

*by Sheila Jun*



A change in venue did not deter a delightful friendly group from attending the Annual Clambake at the Macau Cultural Center in Fremont on April 26th. It was a nice change to arrive at the prepared hall, shielded from the wind due to a tardy spring. We were graced by mild weather and partial blue sky.

Shortly after the usual mixing and mingling, we were treated to a

bountiful Macanese lunch. Tacho (Macanese cozido) with all the fixings, two varieties of Minchi, and steaming white rice. Accolades to chefs Dorothy and Jessica. We enjoyed a lull with our bellies full, sipping hot freshly brewed coffee.

Meanwhile, the team consisting of Leonardo, Hunter, Chris, Maria, Maria Joao, Jessica, and Justin headed down to the courtyard. With the fire blazing and stoked, the “piece de resistance” began, Amêijoas na Cataplana (a traditional Algarve clam dish cooked in a cataplana).

It was culinary educational to witness timing sequence of ingredients, as layers of flavors and aroma ensued. Once the “secret







broth” was bubbling hot; in went the clams with claps of approval from the audience. Soon after bowls of clam and broth were transported up to the hall in a cart well received by the excited group, who chowed down, absorbing the complex broth with slices of French bread.

An event without Dorothy’s dessert ??? Never ... if she is in town. Thank you, Dorothy for the delicious Bebinca and Île Flottante (floating island) ... and Thank you, Jessica for our favorite “Gummy Gummy” topped with toasted coconut.

Time for the raffle drawing that Ken has been selling as the anticipating participants listen to the winning numbers pulled by President Leonardo. Winners: Greg Jurin, Victor Wong, and precious little Audrey Estep picked up 3rd for her family.

As this successful event came to a close, once again we need to thank our President Leonardo Xavier, team of directors: Maria Roliz, Maria Joao da Cruz, Justin Estep, Jessica Xavier, Ken Harper, Dorothy Oliveira, and Chris daRoza for their flawless coordination. A Big shout out also to our volunteers, Hunter Choi and Therese da Luz.

The enormous effort in planning, purchasing and preparing to bring forth an event like this to fruition deserves all the gratitude as evidenced by the contented attendees. Be kind and mindful to each other till we gather once more.

# Celebrating June “Month of Portugal”

*by Maria Roliz*



Portuguese Heritage Month, officially recognized in June, celebrates the vibrant culture, traditions, and history of Portugal and its diaspora. Its most important date is June 10th, which marks Portugal Day and the 1580 death of Luís de Camões, Portugal's national poet. It gives us an opportunity to appreciate Portuguese history, language, traditions, and the significant impact of Portuguese immigrants and their descendants on various countries worldwide.

This year, we were honored to have the presence of the Portuguese Ambassador to the United States, Francisco António Duarte Lopes, in California to celebrate with the Portuguese-American community at the various celebrations held. Here are some of the highlighted events that were held in San Francisco and San Jose that we attended.

A joint resolution recognizing Dia de Portugal and Dia dos Açores given on both the Assembly and Senate floors at the Sacramento State Capitol on June 9<sup>th</sup> with the proclamation presented to our Portuguese Ambassador to the United States, Francisco Duarte Lopes. Thank you to Assembly member Cecilia Aguiar-Curry for sponsoring the proclamation again and always being so supportive of our community, and Assembly member Alexandra Macedo who co-authored the proclamation. Thank you also to the magnificent Diniz Borges with Cliff Costa for organizing this annual event and the wonderful lunch reception at Brasserie do Monde hosted by the California Portuguese American Coalition (CPAC) prior to our short walk to the Capital.





On June 10<sup>th</sup>, in recognition of “Dia de Portugal, de Camões e das Comunidades Portuguesas” (Portugal’s National Day), the Portuguese flag was raised once again at San Francisco City Hall by Mayor Daniel Lurie and the Ambassador of Portugal to the United States, Francisco Duarte Lopes with June 10<sup>th</sup> proclaimed as “Portuguese-American Friendship and Heritage Day”. That evening, a lovely reception was held at the residence of San Francisco Portuguese Consul General Filipe Ramalheira. The San Francisco City Hall was also lit up with colors of Portugal in red, green, and yellow.







Coinciding in San Jose, council member Peter Ortiz and Mayor Matt Mahan also proclaimed June as Portuguese Heritage Month at their city council meeting. The Portuguese flag was raised at San Jose City Hall Plaza and colors of Portugal lit at the City Hall tower.

Without fail, the annual Dia de Portugal Festival in San Jose hosted by the Portuguese Historical Museum was another success as all celebrated at History Park San Jose on June 14<sup>th</sup> with the day-long festivities. Thank you to everyone that stopped by the Lusitano food



booth and our volunteers Hunter Choi, Maria Joao da Cruz, Chris daRoza, Justin Estep, Jackie Gutierrez, Ken Harper, Robert Leitao, Dorothy Oliveira, Maria Roliz, Jessica Xavier, and Club President Leonardo

Xavier that helped with the booth. It was also an honor to have Chef Telmo Faria (former owner of UMA Casa in San Francisco) be part of our Lusitano booth for the second year in a row cooking his Piri Piri Chicken sandwich and Francesinha fries along with our Macanese bifana.

The Dia de Portugal Classical Music Concert by the Mission Chamber Orchestra was held the next day on June 15th at Five Wounds Portuguese National Church in San Jose.. An outstanding

performance as usual. If you missed the concert, you can still listen to it at [www.facebook.com/FiveWoundsPortugueseNationalChurch/videos/2128122917698908/](https://www.facebook.com/FiveWoundsPortugueseNationalChurch/videos/2128122917698908/)

Besides all the Dia de Portugal celebrations, Dia de São João is also a significant Portuguese celebration in June. As usual, the Macau Cultural Center in Fremont celebrated on June 21st with a mass and lunch to celebrate this feast day of St John the Baptist aka Macau Day. This was followed with a cooking class by Lusitano chef Dorothy Oliveira.

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. Viva Portugal!

# Word Scramble

*Find the names of the many Portuguese & Macanese desserts scrambled upwards, downwards, across, backwards, or diagonally*

**BEBINCA SERRADURA FLAN ALUA BAJI BATATADA  
ALETRIA RABANADAS AZEVIA QUEIJADA MOLOTOF**

A L F O T O L O M O U Q E R A D  
L A A Q U E S A O V B U S A T A  
E D N E N R E Q L O B E A R E R  
T A A A A L E T R I A I R U L R  
R T G D G R R T R R V J N D R E  
R A A A B E R R A E I A D A V S  
A T B R R E A A Z R N D U R E A  
B A A E A U B A U L A A R R Z D  
A B G B Z L R I D U C S R E A A  
B E M A A A A A N A A E A S Z A  
A A O A Z L J N L C R R L E A T  
N A L F E I D I A A A R V N V A  
A L O L E R U J F N A I S R Z B  
L U T U A G S A D A N A B A R L  
Q A Q O N A A B R A Z E V R A N



# Lusitano Cooking Class



It was a fun afternoon for those that participated in the Lusitano cooking class held on June 21st at the Macau Cultural Center in Fremont as Dorothy Oliveira assisted by Maria Joao da Cruz showed the participants hands-on how to make the beautiful and delicious convent sweet from Leira in central Portugal “Brisas do Lis”, and also our traditional Macanese pot-roast dish “Vaca Estufada”.

Thank you for joining us. If you missed the class, here are the recipes.

Enjoy!

## RECIPE

### *Brisas do Lis*

*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

### *Directions:*

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 or 24 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 room temperature or chilled. Store covered in the refrigerator.

## ***RECIPE Vaca Estufada***

### ***Ingredients:***

1 lb stewing beef	4 bay leaves
3 medium onions	1 stick cinnamon
1 can stewed tomatoes	A few peppercorns
1 can tomato sauce	A little flour to coat beef lightly
2-3 cloves garlic minced	Salt & pepper and sugar to taste
3 tbsls soya	A bit of red wine to taste
3 tbsls Lea & Perrins sauce	Optional: 3-4 potatoes and carrots

### ***Directions:***

1. Season beef with garlic and pepper. Add optional wine. Sprinkle some flour and put into baking pan and set side.

2. Dice onions and garlic.

3. Brown onions in a little oil and then add garlic.

4. Add tomato sauce, soya, Lea & Perrins, bay leaves and cinnamon stick.

5. Add stewed tomatoes and simmer until tomatoes break apart.

6. Cut potatoes & carrots in 2" size and add to baking pan.

7. Pour sauce over the beef and bake at 350° for 2 hours or until beef is soft.

# Macau Cultural Center “MCC”

## Dia de São João Celebration

by Maria Roliz,  
President



June 24th “Dia de São João”, the Feast Day of St John the Baptist, is celebrated around the world, many with big festivals. The festival, now included in Macau's Intangible Cultural Heritage since 2020, features a mix of Portuguese and Macanese culture celebrated with food, music, and cultural performances.

In Macau and for the Macanese diaspora worldwide, this day is also known as “Macau Day” which marks the Portuguese defense of Macau against a Dutch attack in 1622. The victory on June 24th, Saint John the Baptist's feast day, led to the belief that the saint intervened to help the Portuguese.

In line with this Macau tradition, a beautiful mass was held at the Macau Cultural Center on June 21st officiated by Fr. Ben and cantor Eric Ribeiro with members and friends of Casa de Macau, Lusitano and UMA. A delicious Macanese lunch comprising of chicken, pork chops, and vegetables with rice was served prepared by Dorothy Oliveira and Jessica Xavier, followed by Robert Leitaos signature flan and a fresh fruit salad with lychees prepared by Maria Joao da Cruz.

Thank you to all our volunteers for making this another fun and successful celebration dear to our hearts that we will continue to celebrate every June. Viva Macau!



*June 24th Dia de São João  
in Macau*

Check out this interesting video  
[https://www.youtube.com/watch?  
v=gTRfFP2w38k](https://www.youtube.com/watch?v=gTRfFP2w38k)

# 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. Membership application can be downloaded from our website at [www.lusitanoclubusa.org](http://www.lusitanoclubusa.org)*



**FUNDAÇÃO  
ORIENTE**



## 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>

**Macanese Recipes**

<http://www.macaneserecipes.org>

**Instituto Internacional Macau (IIM)**

(Published books on this website may be available from Lusitano)

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

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