

LUSITANO BULLETIN

*The Publication of the
Lusitano Club of California*



VOLUME 35 ISSUE No.4

WINTER 2025



*Feliz Natal e um Próspero Ano Novo!
Merry Christmas
and a Happy New Year!*

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President's Message

Merry Christmas!! Feliz Natal!! and Happy Holidays!! I hope that this Holiday Season brings you and your loved one's hope, happiness, and prosperity.

After celebrating together at our annual Lusitano Christmas Party, I can express my utmost gratitude to all members and friends who were able to participate in the Christmas spirit as a community. Thank you to the Consul General of Portugal and his family for joining us at our holiday dinner dance.

I am always extremely thankful to all our directors and volunteers who have helped throughout the year at all our traditional events. Without your dedication and effort, our club would not be able to function. *Muito Obrigado* to you all and it has been a pleasure to serve our Macanese community as President of our Casa.

Our first event for the new year is Portuguese Heritage Night with our Golden State Warrior on Monday January 19th. Please come out and join us for a fun night of Basketball with your Portuguese community. Go Dubs!! Call or email us for your special event tickets!!

Thank you also to Fundação Oriente Portugal for sponsoring our quarterly Lusitano Bulletin.

I hope the New Year of 2026 will be one of Peace, Joy, and Love for all of You and your Families.

Feliz Ano Novo!! Happy New Year!!

Sincerely,

Leonardo Xavier, President

2026 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. For convenience, you can also zelle, paypal or venmo your payment to Maria Roliz at 415.990.5534. Thank you!

Members (ages 19-61) \$20

Seniors (ages 62 & over) \$15

Juniors (ages 12-18) \$10

Canada & overseas members \$25

2026 Calendar of Events

Mon, Jan 19: Portuguese Heritage Night Warriors, Chase Center SF
Buy your tickets now! Cost: \$105 Bridge seats with Lusitano & Consul General of Portugal. Pre-game shoot around experience included.

\$75 upper and \$130 lower level seats are also available.

Sat, Feb 7: Annual General Meeting & Elections, MCC, Fremont

Sat, Feb 7: Chinese New Year Dinner Dance, MCC, Fremont

Sat, Mar 7: Portuguese Heritage Night San Jose Sharks, San Jose

Cost: Upper level \$45. Lower level \$90. Buy your tickets now!

Sat, Apr 18: Annual Clambake, MCC, Fremont

Sat, Jun 13: Dia de Portugal Festival, History Park, San Jose

Sat, Jun 20: Dia de São João Mass & Lunch, MCC, Fremont

Sat, Jun 20: Lusitano Cooking Class, MCC

June*: Luso-American Education Summer Youth Cultural Camp

Fri, Jul 31: Application deadline for Lusitano Scholarship grant

Sun, Aug 2: Annual Picnic, San Mateo Beresford Park

Oct *: Lawn Bowling Social, Walnut Creek

Sun, Oct 11: Our Lady of Fatima Mass & Lunch, Walnut Creek

Dec*: Annual Christmas Dinner Dance

** Tentative dates subject to change*

Websites of Interest

Becoming a Portuguese Citizen

<https://www.portugueseCitizenship.org/home>

(Tips from Nelson Ponta-Garça "NPG" to expedite your Portuguese dual citizenship)

Consulate General of Portugal in San Francisco

<https://www.saofrancisco.consuladoporugal.mne.gov.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/>

**Lusitano Annual General Meeting (AGM)
and Elections of Directors & Officers
Saturday, February 7, 2026 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 2026, we will vote in our new Board by acclamation on February 7, 2026 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 7, 2026 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 2026 Lusitano Board are as follows:

Director & President: Leonardo Xavier

Director & Vice-President: Maria Roliz

Director & Secretary: Jessica Xavier

Director & Treasurer: Dorothy Oliveira

*Directors: Michael Carion, Maria Joao da Cruz,
Chris daRoza, Justin Estep, Ken Harper, Kirk Harper*

**LUSITANO CHINESE NEW
YEAR DINNER DANCE**

Sunday, February 7th, 2026 5:30 - 10pm

MACAU CULTURAL CENTER

109 J ST, FREMONT

*Come join us as we welcome in
The Year of the Horse and our 2026
Board of Directors with a Chinese Buffet
Dinner & Dance with
singer/performer Sam Cadelinia*



Cost:

Members \$25.00/Non-members \$30.00

RSVP to lusitanoclubusa@gmail.com or Jessica at (925) 354-7999

**Please mail check payable to Lusitano by January 18th to
Lusitano, 7222 Cutting Blvd, El Cerrito, CA 94530**

WARRIORS JANUARY 19 2026



Purchase your Lusitano Group Preferred Bridge Seats at \$105 today with pre-game shoot around access. Limited tickets first come first serve!

Portuguese Heritage Night Game

Join your Golden State Warriors in celebrating Portuguese Heritage Night!

Don't miss out on an exciting night filled with Warrior's basketball. Secure your tickets through the link below.

Game Night Details:

- Jan. 19th – Join us at Chase Center as the Golden State Warriors take on the Miami Heat for a 7:00 pm tip-off. (Arena doors open at 5:30 pm)

Important Information:

For tickets contact Lusitano Club of California at (925)-726-9543 or lusitanoclubusa@gmail.com

Pre-Game Shootaround Access (First Come Ticket Sale Basis)

Ticket Prices:

Lusitano Preferred Modelo Cantina Bridge Seats: \$105

Upper Level Section: 224 \$75

Lower Level: 126-128 \$130

- A guide for fans attending events at Chase Center can be found here, chasecenter.com/fan-safety.
- Getting to Chase Center - Visit www.chasecenter.com/transportation-guide to learn more about Public Transportation options and additional game day transportation information. *REMINDER – Your game day ticket is also your all-day Muni ticket.

[PURCHASE TICKETS HERE](#)

For additional questions, contact:

Lusitano Club of California | 925-726-9543 | lusitanoclubusa@gmail.com

Contact 925-726-9543 or
lusitanoclubusa@gmail.com

SHARKS MARCH 7 2026

PORTUGUESE HERITAGE

Group Night



VS



SATURDAY, MARCH 7TH | 7:00PM

Join us as we celebrate Portuguese Heritage Group Night at the Shark Tank! Each ticket includes a special themed lanyard.

Upper Level Ticket: \$45

Lower Level Tickets: \$90

Contact lusitanoclubusa@gmail.com
or 925-726-9543 for tickets

Upper Level \$45 Lower Level \$90
Contact 925-726-9543 or lusitanoclubusa@gmail.com

Word Search

The 12 Chinese Zodiac animals, in their traditional order, are the **RAT, OX, TIGER, RABBIT, DRAGON, SNAKE, HORSE, SHEEP, MONKEY, ROOSTER, DOG, PIG**, each representing a year in a 12-year cycle and associated with distinct personality traits, for fortune-telling and personality analysis. See if you can find them scrambled upwards, downwards, across, backwards, or diagonally

H O R P R A B G O A T I G R E S
E S R O H O R O I S I R E D R H
R D A G T A G S G P I D R R A E
A H I R S E R O O T R A R T M P
R E S A R E M O N K G R A R O A
A K N T T A N I M O R S T I N R
Z A A S N A T I N G R E E G K A
O N O N A R O O S T R E R A E B
D O T A K E S N A R E R G R Y B
R T I R E N O P R G N G E I R R
O I B A X A X A P R A O R M T T
G B B B S H E E R I K D G O R R
A B A B H O E P R I G O G N N O
N R R R E H P E K A N S R T A Y
A N Y S S T I S N A K D O Y O P

Macau Cultural Center (MCC)

Our rentals have been doing well at the Macau Cultural Center with its income to help maintain our building. Some termite work was done earlier this year in our retail spaces, and a new roof was installed last month. Some minor painting and work is scheduled in the next few months. We are volunteer-based so if you have time to help, please let us know.

Music classes for kids to learn Mandarin are being offered by Early Music at our center, and also yoga classes. If interested to learn about these classes, please email us at macauculturalcenter@gmail.com

Wishing you a very Merry Christmas and a Joyous 2026

Macau Cultural Center Nossa Senhora de Fatima Celebration

by Maria Roliz



A wonderful mass at St. Anne's Catholic Church followed by a delicious luncheon attended by the Presidents and members of Casa de Macau, Lusitano, and UMA took place on October 12th in Rossmoor to celebrate the feast of our Lady of Fatima.

President Maria Roliz of the Macau Cultural Center welcomed everyone to the celebration and thanked all the volunteers involved.

The yummy meal of garbanzo bean chicken, Brazilian pork, and napa cabbage was prepared by none other than Dorothy Oliveira, our main chef. Not forgetting the desserts, there was Robert Leitao's signature flan and Dorothy's almond lace cookies and strawberry cream pastries.

What a treat for everyone to end such a memorable occasion in honor of our Blessed Mother!





Annual Christmas Party

by Michael Carion

The Lusitano Club's annual Christmas party on December 13th was a joyful and memorable evening, bringing together over two hundred members, family, and friends over four generations for a warm celebration of the holiday season. It was especially wonderful to reconnect with one another since our last Christmas holiday gathering, sharing laughter, and the spirit of togetherness that makes the Lusitano Club so special. The presence of family and friends added to the festive atmosphere and reminded us of the strong sense of community we continue to build each year.

On behalf of the Board of Directors, we extend our heartfelt wishes to everyone for a wonderful Christmas season and a prosperous, healthy New Year. We sincerely thank all who attended and contributed to making the event such a success, and we hope to see even more of our members throughout the coming year at upcoming club events. We look forward to many more opportunities to gather, celebrate in the months ahead.



Party time—Great food and music



Here comes Santa ...













Four generations of the Carion family



Four generations of the Rodrigues family



Thank you Eric Ribeiro (aka Santa) for singing the Portuguese and American National Anthems



Always an honor to have the presence of the Consul General of Portugal in San Francisco, Dr. Filipe Ramalheira, and his lovely family celebrate with us



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



Some of the many lucky raffle winners benefiting our scholarship fund



RECIPE by Ken Harper

COQUEIRA (Macau Coconut Tartlets)

Coconut Filling:

21.5 oz Sugar + water to just cover in a small pot

2 Freshly shredded meat of 2 Coconuts

2 Tablespoons Butter

8 egg yolks, strained

Holder:

5.5 oz flour sifted

2 tsp lard

4 egg yolks

A little water a tsp at a time to gather ingredients

Directions for filling:

- Melt sugar in water till pearl stage
- Mix in coconut and simmer a few minutes until softened
- Take off fire, stir in egg yolks
- Return to fire and continue stirring on low until mixture comes together
- Take off fire and set aside to cool

Directions for holder:

- Mix flour and lard with fingers till it feels like wet sand
- Add egg yolks and water and mix til the dough comes together in one mass
- Knead a little to make it come together
- Then wrap and place in a bowl to rest in refrigerator for an hour
- Take 1/6 of dough at a time and roll out – then use a pasta roller to make sheets of dough (#6 on kitchen aid pasta roller) and cut out 78mm rounds
- Place in metal tart shell and bake 15 minutes at 325°F , watch well – shells should be cooked but should remain unbrowned
- When holders are cool, fill with filling and bake at 350°F for about 20 -30 minutes until golden brown
- Ready to serve



Macau Carnaval and Confections

by Ken Harper

Prior to World War II Macau was the site of an extensive days long Carnaval celebration which people prepared for weeks in advance and which brought the quotidian activities of the city to a standstill. There were parades, masked and costume balls and bands and traveling merry-making in the streets that would stop before homes like trick or treaters and carolers combined. It was so disruptive that it became the target of many authorities (secular and sacred) who hoped to curb it's merry-making mayhem. You can read more about the traditional celebrations in these two articles:

<https://macauantigo.wordpress.com/2011/03/08/carnaval-decadas-1920-40/>

https://macauantigo.blogspot.com/2018/02/macau-sa-carnaval.html#google_vignette

Nowadays most Americans associate Carnaval with Brazil with its famous costumes, parades, parties and dances. The custom of Carnaval was celebrated in Catholic countries throughout Europe. It was all part of the lead up to the most solemn of Catholic liturgical seasons, Lent. You can sort of make sense of Carnaval as the party period before the serious period of Lenten penance, sacrifice, and abstinence. Most Americans will recognize Carnaval because we have our own, Mardi Gras. Our English word, Carnival, comes from the spectacle and customs that come from Carnaval celebrations. There is an extensive historiography associated with Carnaval and many scholars, historians and sociologists have spent time analyzing the role and importance of Carnival celebrations in society. Many see Carnival as operating to maintain a society's social order by allowing a period where chaos and disorder is allowed. Sort of a societal way to blow off steam on a collective level. A way to inoculate a society from all-out rebellion against a (questionable and often times repressive) social order. Carnaval has a hold in on much of our collective artistic and cultural imagination and this is born out in the countless ways it has been the backdrop of much of world literature and art.

All that being said, I want to draw out attention now to two of the confections which were made and without which the Carnaval celebrations in Macau would not be complete: Ladu and Barba. Perhaps one of these might be something you would like to make yourself or buy and incorporate into your culinary exploration.

Ladu is made by taking raw sugar, cooking it with coconut milk, pinhao and thickening the mixture with soybean powder. It becomes a sticky mass that firms up and then it is cut into squares and dusted generously with toasted fine soybean powder.

Barba is what is known nowadays, popularly, as Dragon Beard Candy and is a handmade confection of spun sugar filaments which often enrobe a filling, often including coconut and nuts. While dragon's beard is typically coated with cornstarch and appears white, Macanese Barba was typically coated with fine soybean powder and enrobed a coconut and nut filling.

I don't think anyone has made the authentic Macanese version, but here is a **recipe for Barba** from Maria Celestina de Mello e Senna: <https://www.macaneseLibrary.org/pub/english/uiguilly.htm#barbasenna>

Ingredients

- 1 catty (610g) wheat flour¹, roasted with a few spoonful of butter;
- 1 catty (610g) *jagra*

¹ In her book *Macanese Cooking*, Cecilia Jorge says that roasted bean powder is used.



Method

Two people are needed for this. In a saucepan, dissolve the *jagra* in a little water, bring to the boil and strain. Wash the saucepan, return the dissolved *jagra* to it, boil and divide into two portions.

Each person takes one portion and works it by repeatedly pulling, doubling over and joining the ends; initially it is only possible to pull it a distance of about 16cm but later it can be pulled about half a metre². When the *jagra* is almost white, make it in a circle and envelop it in the roasted flour.

² The directions are not too clear. From my vague recollection, the *jagra* had to be thickened to the consistency of very thick molasses and worked vigorously while still warm. (Obviously the consistency and temperature are critical.) By repeatedly pulling (and, I think, rolling in the flour) and doubling over, the strands of *jagra* are progressively reduced in diameter until they are as thin as hair – hence their name.

This sweet can be bought in a stall in Chinatown (Dixon Street) in Sydney; there was apparently only one person left in Macau (in 2011) who still makes and sells this sweet.

One of my memories from childhood involve my grandmother trying to make Barba - with disastrous results. I think the trauma from that episode had an inordinate effect on my culinary imagination and I've avoided the prospect of making it ever since. However I am hoping to attempt it this year and work out my trama! LOL! Wish me luck!

As for Ladu, I have made this a few times and it is not difficult so I'd encourage folks to try it. I think an important aspect of making Ladu is making sure to bring the sugar to the right stage (soft-ball stage) so your Ladu will set properly.

See **Ladu recipe** below from: <https://macaneserecipes.org/ladu/>

Ingredients:

2 lb | 900g glutinous rice, roasted and ground
2 lb 10 oz | 1.2kg of *jagra* (Chinese brown sugar, in slabs) or dark brown sugar.
6 lb 10 oz | 3kg lb pine nuts, roasted and ground
1 grated coconut
a little ground pepper
1 lb 3 oz | 550g of white beans, roasted and ground

Method:

Melt and strain the *jagra*. Return to fire to thicken. When at peak stage, blend in coconut and pine nut powder, and cook slowly.

Remove from the fire and sift flour, blending in little by little and mix well.

Add 2-3 tbsp of powdered beans.

Mould into rectangular shapes, $\frac{3}{4}$ "-1" high.

When cold, cut into blocks about 3" long.

Sprinkle with bean powder.

Here is a link to sugar stages for you cooks and science nerds like me:

<https://www.exploratorium.edu/explore/cooking/candy-making-stages>

Good luck, wishing you all a Happy New Year!

RECEITA DE GUILLY	NOV.11, 1973.
LADU	
COCO GRANDE TORADO	4
FAHINHA TORADO FINE	7 LATA DE LENTE
PACAO GRANDE QUE TEM CASCA	1 CATE FIZADO
FINHAO TORADO E FIZADO	1 CATE
JAGRA	4 1/2 CATE
PO DE FIZAO	10 AVOS
COPO DE AGUA	4 COPO
DERESTE JAGRA CUA COZER COM COCO	MELT JAGRA, SIFT, BOIL WITH COCO
DEPOIS VAE PACAO E FINHAO ATÉ ENGRORSE	AND FOLLON WITH PEANUT & FINHAO TO THICKEN.
VAE FAHINHA PENEIRADO E TRES MAO DE PO DE FIZAO	THEN FOLLON WITH SIFTED FLOUR THREE HANDFUL OF FINE FLOUR.
PODI SUM POCO PO DE FIZAO NA TABUA PARA NAO FICAR	PUT SOME FIZAO FLOUR ON THE BOARD TO AVOID STICKING.
VASA E ENDEBERTA COM FAO DE MAÇA	POUR AND SPREAD ON BOARD WITH ROLLING PIN.
QUANDO FICA FRIO COMPLETO CORTE EM QUADRA.	WHEN COMPLETELY COLD TO CUT IN SQUARES

For more

Macanese recipes visit:

<https://www.macaneserecipes.org>

My great-grandmother Guilly's ladu recipe

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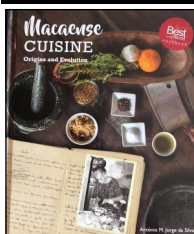
A quarterly publication co-sponsored by Fundação Oriente and Lusitano Club of California (a 501c4 non-profit organization) for its members and people of Portuguese descent from Macau and the Far East. Subscription to the Bulletin is unavailable separately. Club membership application can be downloaded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



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 2026-2027 are now available. Email lusitanoclubusa@gmail.com to apply. Deadline to apply is July 31, 2026.

Books for Sale



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.

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