

LUSITANO BULLETIN

*The Publication of the
Lusitano Club of California*



VOLUME 36 ISSUE No.2

SUMMER 2026



San Francisco City Hall lit up in green, red, and yellow, the colors of the Portuguese flag, to recognize the National Day of Portugal (Dia de Portugal), which is celebrated annually on June 10th. The tribute is organized by the Bay Area's Portuguese community and the Consulate General of Portugal in San Francisco

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President's Message

Dear Lusitano Members and Friends,

Best wishes to all for a Happy Summer! It is a pleasure and honor to celebrate Portuguese Heritage Month of June with our members and community at the various events hosted. Viva Portugal!

A big THANK YOU to all the volunteers who assisted at our recent Lusitano events. Your ongoing support is what helps us maintain our Macanese heritage and culture. All proceeds from our events go towards our Lusitano Scholarship Grant, educational and cultural event sponsorships, and our club events.

Also, many thanks to our scholarship donors whose donations throughout the year, enable us to continue our efforts.

Please remember the deadline for our 2026-2027 Scholarship Grant is July 31st. The Grant can be used to fund tuition at a trade school or for college. Applicants must be current Lusitano members ages 18 and over. Do not forget to send in your application before then.

Our next summertime event is our annual Lusitano Picnic at the San Mateo Beresford Park on August 2nd. We hope to see as many of you with your families and friends at the park to reconnect, chat, enjoy the fun and sun, along with some great food.

We are one of the sponsors at the Luso-American Education Foundation's annual golf classic fundraiser on September 11th in Manteca and hope you can join us in supporting scholarship awards and grants for the Portuguese community, which some of our youth members have benefitted in the past.

On September 27th, we are hosting a lawn bowling class and social at the Rossmoor Lawn Bowling Club under the guidance and coaching of its President Joanne Ribeiro. Lawn bowling has been an all-time favorite sports of the Macanese community and once again we look forward to a fun time.

In October, the Lusitano Club has organized a trip to Lisbon and Madeira. Personally, I am excited and looking forward to this trip. I have been to Lisbon before, but this will be my first time in Madeira and I cannot wait to enjoy this fun-filled and adventurous vacation. I will be sharing my trip adventures, stories, and photos in our next bulletin.

As always, our sincere appreciation to Fundação Oriente Portugal for sponsoring our quarterly bulletins to keep everyone informed.

Yours truly, Leonardo Xavier, President

2026 Calendar of Events

Fri, Jul 31: Application Deadline for Lusitano Scholarship grant

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

Fri, Sept 11: Luso-American Education Foundation Golf Classic

Sun, Sept 27: Lawn Bowling Class & Social, Walnut Creek

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

Oct 16-26: Lusitano Trip to Lisbon & Madeira

Sat, Dec 5: Annual Christmas Dinner Dance, San Mateo Elks Lodge

Lusitano Scholarship Grant

Lusitano offers two \$1000 scholarship grants each year for a trade school or college tuition for current Lusitano members ages 18 and over of Portuguese or Macanese descent. Applications for the school year 2026-2027 are now available. Deadline to apply is July 31, 2026. Email lusitanoclubusa@gmail.com for an application.

Lusitano Annual Picnic

Sunday, August 2, 2026

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 \$18.00

Cost per non-member \$22.00

Kids of members 12 & under free

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



Please RSVP by July 24, 2026

*with names of attendees including ages for kids 12 & under
to Jessica Xavier at 925.354.7999 or lusitanoclubusa@gmail.com*

**Please make check payable to “Lusitano” and mail by July 24th
to 7222 Cutting Blvd, El Cerrito, CA 94530**



LUSO-AMERICAN EDUCATION FOUNDATION

**2026 Pelicas - Rosario
Memorial Golf Classic**

Friday, September 11, 2026

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 28.

Details at <https://event.auctria.com/10b52a9f-ac64-4a9d-b2c0-9ea549356b5e/>

*All proceeds benefit the many Scholarship Awards and Grants given
out by the Foundation each year for 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***



LUSITANO LAWN BOWLING SOCIAL

ROSSMOOR, CALIFORNIA

**Sunday,
September
27th
at 1pm**

Location:

**Rossmoor Lawn
Bowling Club
3400 Lower Golden
Rain Rd,
Walnut Creek,
CA 94595**

Come join us for an afternoon of fun, friendly games, and community spirit! Whether you're a seasoned bowler or a first-timer, everyone is welcome.

- Friendly Matches
- Learn the Basics of Lawn Bowling
- \$5 per participant

RSVP by September 12

Contact lusitanoclubusa@gmail.com / 925-726-9543
to reserve your spot

NOSSA SENHORA DE FÁTIMA

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



SUNDAY, OCTOBER 11, 2026



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

\$12.00

(Members of Casa de Macau,
Lusitano or UMA)

COST:

\$20.00

(Non-members)

No refunds for no shows

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 the Parking lot.

PLEASE RSVP BY OCTOBER 1, 2026
WITH NAMES OF ATTENDEES TO:



Joanne Ribeiro



925-639-2464 or



macauculturalcenter@gmail.com

WITH CHECK PAYABLE TO:

Macau Cultural Center
7222 Cutting Blvd
El Cerrito, CA 94530

Annual Clambake

by Sheila Jun

The origins of “Clambake” can be traced back to the early East Coast American Indian tribes. Notably the Wampanoag in Massachusetts and Wabanaki in Maine. It was the communal method of cooking seafood, utilizing hot stones lined with seaweed to steam clams, fish, and corn. It was more than a meal; it was also a symbolic event that highlights the connection between the sea and the earth. The colonist adopted this method in the 1600s, turning it into a popular 19th-century New England social tradition.



Clambake initiation 1984 with Antonio “Toneco” Jorge da Silva

Fast forward: In 1984 with brainstorming and collaboration, the Lusitano Club introduced the Annual Clambake to its repertoire of events. With Antonio “Toneco” Jorge da Silva’s recipe, the Algarve version “Amêijoas na Cataplana” was initiated and has become a remarkable success ever since.



Continuing the tradition, we came together on a lovely Spring Day, April 18th, at the Macau Cultural Center in Fremont. A wonderful group showed up to enjoy the Macanese luncheon. We were treated generously to fluffy white rice, accompanied by DELICIOUS Minchi, tender Curry chicken with carrots and potatoes, and Napa cabbage.



Once everyone settled down to a hearty chow down, a great loud applause erupted in heartfelt gratitude to dear Jessica Xavier who undertook and successfully cooked the entire meal for the group of sixty five. Above all, Jessica made her mother proud with her famous rendition of MINCHI. Thank you for all the hard work of purchasing, preparing, and hours of cooking.

As we leisurely enjoyed every morsel in between meaningful chatter, a group followed the team down to the courtyard to start the CLAMBAKE.



Thank you Maria Roliz, for narrating each step of putting the recipe together. We all had a go at stirring the clams in the exceptionally large cataplana made especially for this annual occasion forty two years ago. With a slightly rested tummy, everyone still had an appetite for a steaming bowl of delectable clams with French bread.

The luncheon was well rounded out





with dessert. Piece de resistance, Robert Leitao's smooth flan, and Jessica Xavier's traditional Gummy Gummy.



Thank you once again to the directors and volunteers on the team for putting every aspect together, treating us to such an enjoyable and memorable event.

Thank you everyone who participated in the raffles so generously and gracefully to support our scholarship fund.

Till we meet again, take good care of yourselves, and each other.



Portuguese Heritage Month of June

by Maria Roliz

Happy Portuguese Heritage Month of June! Celebrations span widely across North America to honor the vast cultural and historical contributions of the Portuguese diaspora, and it was an honor to be present at some of them.



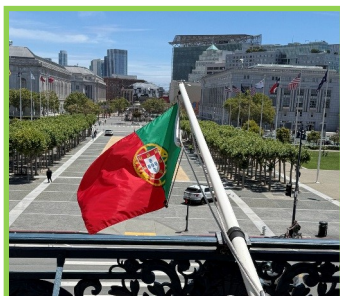
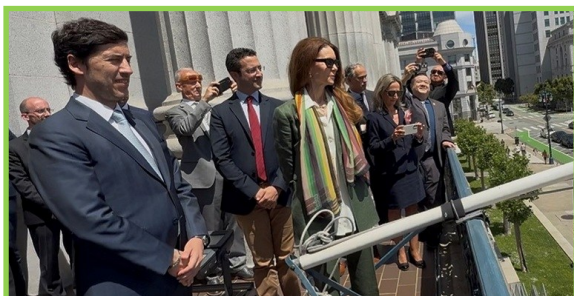
Its most important date is June 10th, Portugal Day (Dia de Portugal, de Camões e das Comunidades Portuguesas), which commemorates the death of the legendary 16th century poet Luís Vaz de Camões in 1580, and celebrates the cultural heritage of the Portuguese people and diaspora worldwide.



On June 1st, a joint resolution recognizing Dia de Portugal and Dia dos Açores was presented on the Assembly and Senate floors at the Sacramento State Capitol with the proclamation given to our Consul General of San Francisco, Dr. Filipe Ramalheira. Thank you to Assembly member Cecilia Aguiar-Curry for sponsoring the resolution and always being so supportive of our community, and to Assembly



member Alexandra Macedo who co-authored the resolution. Also, thank you to the magnificent Diniz Borges with Cliff Costa for organizing this annual event and to California Portuguese American Coalition (CPAC) for hosting a wonderful lunch reception at Brasserie do Monde.



On June 8th, the Portuguese flag was raised at San Francisco City Hall by Dr. João Rui Ferreira, the Secretary of State for the Economy in Portugal, and Penny Coulter, Chief of Protocol for SF Mayor Lurie as “Portuguese-American Friendship and Heritage Day” was proclaimed. In attendance, were many of the leaders of the Portuguese community. Special thanks to Dr. Ferreira for his presence from Portugal.



That same evening, a lovely reception followed at the Green Room in the War Memorial building, which was attended by many, including SF Mayor Daniel Lurie. The view from the Green Room was of San Francisco City Hall lit up with the colors of Portugal in red, green, and yellow.



On June 9th at San Jose City Hall, council member Peter Ortiz and Mayor Matt Mahan proclaimed June as Portuguese Heritage Month. This occasion was well attended by many members of the Portuguese community and included thoughts/remarks from the Secretary of State for Economy in Portugal Dr. João Rui Ferreira.



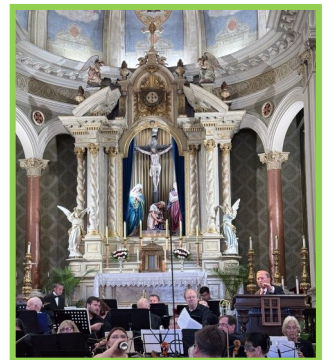


Dia de Portugal Festival



On June 13th, Lusitano operated a food booth for the 29th year at the annual Dia de Portugal Festival in San Jose hosted by the Portuguese Historical Museum, showcasing our Macanese cuisine. Thank you to everyone that stopped by the Lusitano food booth and a Big THANK YOU to our volunteers, President Leonardo Xavier, Hunter Choi, Maria Roliz, Maria Joao da Cruz, Dorothy Oliveira, Jessica Xavier, Salvator Argueta, Maria Quezada, Chris daRoza, Justin Estep, Robert Leitao, Sam Gor, Mike and Samantha Baucus who helped make the event a success.

On June 14th, the Portuguese Classical Music Concert was performed outstandingly by the Mission Chamber Orchestra (comprised of 59 musicians) and led by conductor Emily Ray, with featured guest baritone Jose Corvelo of Porto, that played to a packed house at Five Wounds Portuguese National Church in San Jose. It was a wonderful way to end the first two weeks of celebrations for Portugal month.

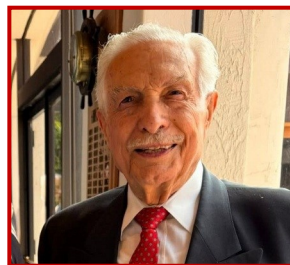


Congratulations! Parabéns!

Wishing the happiest of birthdays to two remarkable and active Lusitano centenarian members residing in San Francisco. Your resilience and grace continue to inspire us all. **Happy Birthday!**



Patricia Carneiro
celebrated 102 years on
June 7, 2026



Manuel Bem Barroca
celebrated 100 years on
May 3, 2026

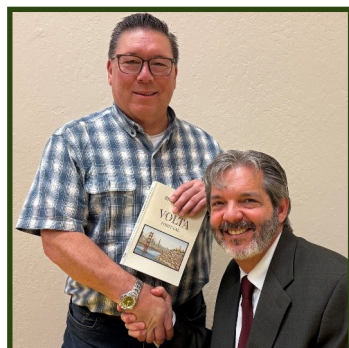


Congratulations
to all our recent graduates
and a big shout out to one of
our active volunteers!

Isabella Jordan
Graduate
Master of Science in
Electrical Engineering from
Stanford University
on June 14, 2026

World Portuguese Language Day

On May 3rd, the Lusitano Club and Macau Cultural Center co-sponsored a fundraiser dinner to celebrate World Portuguese Language Day at the Macau Cultural Center to support the teaching of Portuguese language classes for the Silicon Valley Portuguese Education and Culture Foundation. Special thanks to guest speaker Dr. Brad Angeja, author of the novel “Volta Portugal”, who donated all proceeds from his book sales that evening, and all those that attended. *Muito Obrigado!*



Agora Como? **Experiencing Dóci Papiaçám di Macau at Macau's Annual Arts Festival**

by Caroline Collins

[EN] *Caroline Collins is a Ph.D. Candidate in ethnomusicology at the University of Chicago. Her dissertation explores Portuguese musical legacies in Goa and Macau, building on research she conducted from 2021-2023 on fado performance in the Portuguese diaspora. This past May, she returned to Macau to research Patuá promotion and preservation through the performing arts and was able to work closely with the group Dóci Papiaçám di Macau.*



The Lusitano Club is pleased to have been able to offer Caroline a small grant from our scholarship fund to support her research.

I am sitting backstage at Macau's Cultural Centre on the opening night of Dóci Papiaçám di Macau's production *Agora Como?* The show starts in a few hours, and I am fortunate to have been invited into the canteen, where actors are reviewing lines, preparing for hair and makeup, and, most importantly, socializing. One person brings me different Macanese snacks to try while Sonia, who, alongside her brother, runs the legendary Macanese restaurant Cozinha Aida, explains, "We don't worry about presentation with Macanese food. We just put it on the plate and enjoy it." As I inhale the snacks placed in front of me, my head spins. Portuguese, English, and Cantonese seem to ricochet off the walls as multiple generations of actors seamlessly move between each language, teasing one another, giving theatrical notes, and sharing gossip.

Spending time backstage with Dóci Papiaçám di Macau felt like stepping into a family reunion. Perhaps, that is because I essentially did. Where blood ties were absent, cultural and historical ties wove members of Dóci Papiaçám di Macau together into an impressively strong unit. One of the group's founding members

explained it to me like this: “We are a family. That’s why our group has lasted so long. You might be annoyed with each other one day, but you get over it the next. That’s just how it is.”

There is no doubt that the camaraderie at the canteen translated to the stage. *Agora Como?*, which debuted in May 2026 at Macau’s Annual Arts Festival, tells the story of two sisters, Marta and Elena, who have inherited a Macanese restaurant from their late father. The play unfolds against the backdrop of Macau’s shifting economic and cultural landscape, particularly the bloated tourism sector and the recent closure of satellite casinos. Over roughly an hour and a half, we watch the sisters struggle to determine whether or not to sell the restaurant. When they eventually agree to keep it and carry on their father’s legacy, they must confront an additional challenge: how to make the restaurant profitable without forfeiting the Macanese heritage it signifies.

The play deftly weaves together incisive commentary on life in Macau through quick-witted and satirical live action, along with humor-filled pre-recorded videos. And if the use of Patuá, the Portuguese creole language historically spoken by Macanese individuals,



Performing a Buddhist theater ritual on opening night of *Agora Como?*

is a critical component of Patuá theater, the embodied vocabulary of humor, wit, and satire that the play incorporates is equally essential. The jokes themselves move between the hyperlocal and the global. On the one hand, many jokes were so niche that one had to be up to date on local Facebook group discussions to understand them. On the other hand, these satirical critiques also addressed themes that resonate internationally: the rising cost of living, the oversaturation of new technologies, and problems associated with hyper-consumerism.

But the major theme that emerged from this year's production revolves around Macanese resilience. It is highlighted throughout the play as we observe the effort required of the sisters and their community to preserve their father's restaurant. Yet beyond the specific subject matter of the production, *Agora Como?* reiterates the persistence of the Macanese community through decades of profound cultural, political, and social change, especially the transition from Portuguese administration to Chinese sovereignty. In this way, Patuá theater remains an important site through which the Macanese can articulate their experiences of those changes. As Elisabela Larrea wrote, "the stage still allows the Macanese to express their views about the changes they have confronted after the shift of Macau's sovereignty from Portugal to China" (Larrea 2013, 33). I would also argue that Patuá theater continues to be important not only to the Macanese community, or even to Macau, but also as a distinctive art form that exemplifies what it means to protect one's heritage through critical engagement with the world around us and deep reflection on the pasts that brought us here. I eagerly await next year's show and am incredibly grateful to the Lusitano Club of California for sponsoring my research in Macau. I would also like to extend a special thanks to the members of Dóci Papiçám di Macau, who welcomed me so generously.

Works Cited: Larrea, Elisabela. 2013. "The Voice on the Postcolonial Stage: Cultural contexts and functions of the creole theatre." *International Institute for Asian Studies Newsletter* 64:32-33.

[EN] Macanese Patois, also known as Patuá or Maquista, is a creole language that developed in Macau. It emerged from the mixing of Portuguese, Cantonese, Malay, and a bit of other influences, reflecting

the multicultural history of the former Portuguese colony. Historically spoken by the Macanese people — descendants of Portuguese settlers and local communities — it's a unique blend of vocabulary and grammar from these different cultures. Today, Patuá is considered critically endangered by UNESCO, spoken by only a small number of people, but it remains a vital part of Macanese cultural heritage.

Dóci Papiaçám di Macau (meaning "sweet dialect of Macao") is the only theater group in the world that performs plays exclusively in Patuá (Macaense), a critically endangered Portuguese-based creole. Founded in 1993, the amateur troupe is famous for producing humorous, satirical plays about current events and local Macanese customs led by playwright and director Miguel de Senna Fernandes.

Word Scramble

Find below the Macau Patuá words with its English translation scrambled upwards, downwards, across, backwards, or diagonally

**AMUI GIRL NHONA LADY CHUBI PINCH SAYANG PITY
JINELA WINDOW CAVA LATER TOCTOC CRAZY**

H	A	T	O	C	N	H	O	N	O	I	B	U	H	C	C
A	C	I	H	A	R	J	R	O	B	H	U	B	R	A	N
M	A	N	C	R	P	A	A	T	L	A	T	E	B	R	I
G	R	Y	I	R	A	L	Z	M	S	A	T	U	M	A	P
I	Z	A	B	P	T	E	Y	Y	U	A	Y	P	I	T	Y
T	O	C	T	O	C	N	Z	O	L	I	A	I	P	L	Z
O	N	C	R	P	R	I	A	T	O	C	N	T	A	A	V
C	L	R	I	G	O	J	N	W	I	N	D	O	W	T	A
J	R	A	N	I	T	A	G	A	N	H	O	C	Y	E	C
I	A	Z	I	R	O	R	N	N	E	O	W	T	D	R	C
N	V	Y	U	N	C	O	O	A	A	N	L	O	A	O	O
E	A	R	N	A	H	A	N	T	A	Y	A	Z	L	R	T
L	C	V	A	N	A	V	L	A	T	E	A	R	A	O	I
O	C	R	A	Z	C	A	V	W	I	N	D	S	C	H	P

Recipe “Mango Mousse Cake”

by Dorothy Oliveira

Ingredients:

Sponge Cake:

120g plain flour
1 tsp baking powder
3 large eggs
100g granulated sugar
1 tsp vanilla extract
60g milk
60g unsalted butter, melted

Mango Mousse:

400g mango puree
200g whipping cream
50g icing sugar
1 tbsp gelatin powder
2 tbsp water (for blooming gelatin)
1 tsp lemon juice

For the Mango Glaze:

150g mango puree
1 tbsp sugar
1 tsp gelatin powder
2 tbsp water

For Decoration:

Mango slices or cubes to decorate as you wish
Whipped cream to decorate
Mint leaves (optional)

Directions:

Prepare the Sponge Cake:

Preheat the oven to 180°C (350°F).

Line the bottom of an 8” spring cake pan.

In a large bowl, beat the eggs and sugar until pale in color.

Add vanilla extract, milk, and melted butter, stirring gently to combine.



Sift the flour and baking powder into the wet ingredients, folding gently until fully incorporated.

Pour the batter into the prepared pan and smooth the top.

Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.

Let the cake cool completely. Leave the cake in the pan.

Make the Mango Mousse:

In a small bowl, mix the gelatin powder with water and let it bloom for 5 minutes.

Heat the bloomed gelatin in the microwave or over low heat until it dissolves.

In a large bowl, whip the cream with icing sugar until soft peaks form. Gently fold the mango puree and lemon juice into the whipped cream, then stir in the dissolved gelatin.

Chill the mousse for 15-20 minutes to slightly firm it up.

Assemble the Cake:

Spread the mango mousse over the sponge layer.

Smooth the top and refrigerate the cake for at least 4 hours or until fully set.

Make the Mango Glaze:

Bloom the gelatin powder with water for 5 minutes.

Heat the gelatin until dissolved, then mix it with mango puree and sugar.

Let the glaze cool slightly, then pour it over the set mousse layer.

Refrigerate for another 1-2 hours to allow the glaze to set.

Decorate and Serve:

Garnish with mango slices or cubes and mint leaves for a beautiful finish.

Decorate with a little whipped cream.

Slice and enjoy your “Mango Mousse Cake”, a tropical and refreshing treat!

Dessert is perfect for a hot summer day!

Optional:

You could make two layers of the sponge cake by cutting the cake horizontally and divide the mango mousse into half if you want.

Macau Cultural Center's Dia de São João Celebration

by Elsa Denton



The Macau Cultural Center's Dia de São João Celebration Mass on June 20th was a beautiful and meaningful occasion. Members from all three clubs, UMA, Inc., Lusitano Club of California, and Casa de Macau USA came together to celebrate this special and historic Mass, officiated by Fr. Paul Chen.

The hymns were beautifully sung by Eric Ribeiro, adding to the reverent atmosphere of the celebration. Fr. Paul Chen uplifted everyone's spirits with an inspiring sermon, reminding us how blessed we are to be chosen to carry out God's mission and the importance of love.

The First Reading was proclaimed by Macau Cultural Center President Maria Roliz. The Second Reading was read by Secretary Robert Leitao, and the General Intercessions were led by member Vilma Remedios. The Offertory Procession was presented by Director Elsa Denton.





Following the Mass, attendees enjoyed a scrumptious Macanese lunch prepared by Treasurer Dorothy Oliveira and Director Maria Joao da Cruz. Dessert, a delicious flan, was prepared by Secretary Robert Leitao.

It was a wonderful day filled with faith, fellowship, and delicious food. Friends gathered to reconnect, share stories, and enjoy each other's company. What a wonderful way to spend a Saturday celebrating our faith, culture, and community.





God bless everyone who helped make this special day possible.

[EN] June 24th “Dia de São João”, the feast day of St John the Baptist, is celebrated around the world, many with big festivals. This day is also known as “Macau Day” and an important day for the Macanese as it marks the anniversary of the Portuguese defense of Macau against the 1622 Dutch invasion. This remarkable victory was led to belief by the intervention of St John. This festival is now included in Macau’s Intangible Cultural Heritage since 2020.

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 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



**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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Be Green!
Sign up for
Lusitano e-Bulletin



Dia de Portugal Festival June 13, 2026 History Park San Jose