

# LUSITANO BULLETIN

*The Publication of the  
Lusitano Club of California*



VOLUME 26 ISSUE NO. 4

WINTER 2016



*Macanese “Minchi” is one of the most prized everyday dishes of Macau and has as many variations as there are cooks that make it. You know you are Macanese if you know **MINCHI!***

<b>PRESIDENT’S MESSAGE / 2017 SCHOLARSHIP.....</b>	<b>2</b>
<b>2017 CALENDAR OF EVENTS / DUES REMINDER.....</b>	<b>3</b>
<b>2017 ANNUAL GENERAL MEETING &amp; ELECTION NOMINEES.....</b>	<b>4</b>
<b>CHINESE NEW YEAR DINNER DANCE FLYER.....</b>	<b>4</b>
<b>SUDOKU.....</b>	<b>5</b>
<b>TRIBUTE TO LOURDES “LULU” OSORIO XAVIER by J. Xavier.....</b>	<b>6</b>
<b>COOKING CLASS WITH DOROTHY/HALLOWEEN PARTY.....</b>	<b>8</b>
<b>ANNUAL CHRISTMAS PARTY by Sheila Jun.....</b>	<b>10</b>
<b>THE MACAU CULTURAL CENTER by Maria Roliz.....</b>	<b>13</b>
<b>MACAU ENCONTRO 2016 by Nuno da Cruz.....</b>	<b>16</b>
<b>RECIPE “SERRADURA” MACAU’S FAMOUS SAWDUST PUDDING....</b>	<b>18</b>
<b>BOOKS OF INTEREST.....</b>	<b>22</b>
<b>EDITORS &amp; DIRECTORS CONTACT INFO.....</b>	<b>23</b>

# President's Message

Seasons greetings and best wishes to you and your family. We wish you all a healthy, joyous, prosperous, and blessed new year.

Thank you for all your support and also, thank you to Conselho das Comunidades Macaenses (CCM), International Institute of Macau (IIM), and Fundação Oriente Portugal for your sponsorship this past year. As we embark on a new year, we look forward to your continuous support and participation in our 2017 activities (*see calendar of events next page*).

Our next event will be our Annual General Meeting/Elections and the Chinese New Year Dinner Dance on Sunday, February 12th. Please remember to turn in your ballots before then. We look forward to welcoming in our new President Elect and Board of Directors and celebrating the Year of the Rooster together. (*Note: only members as of September 20, 2016 will receive a ballot and are qualified to vote.*)

2017 will also mark the 100th Anniversary of our Lady of Fatima Apparitions. To celebrate this milestone, our three USA Casas will visit Fatima and the South of Portugal under the auspices of the Macau Cultural Center with Braga Travel from September 1 - 10. We hope you can join us.

Sincerely, Maria C. Roliz, President

Contact us by email: [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com)

Text or call: 415-990-5534

Visit Website: [www.lusitanousa.org](http://www.lusitanousa.org)

## **Be Green! Go Lusitano e-Bulletin**

**If you are not currently on our e-Bulletin list and would like to get your Bulletin a week earlier via email and help us in cutting costs, please contact us at [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com)**

## **2017 Lusitano Scholarship Grant**

Lusitano offers two \$1,000 scholarship grants each year towards a trade school or college tuition for current Lusitano members ages 18 & over. Applications for the school year 2017-2018 are now available. Email [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com) to apply. Deadline is July 31, 2017.

# 2017 Calendar of Events

## LUSITANO

**Sun, Feb 12 2:30pm** Annual General Meeting & Elections

**5 - 9pm** Chinese New Year Dinner Dance

Macau Cultural Center, 109 J Street, Fremont

**Sat, March 11:** Casino Trip to celebrate Portuguese Immigrant Week. Departure from Westlake Daly City and City of Richmond (*please email the Club or call Tila at 415-661-3027 for details*)

**Sat, April 22 \*:** Annual Clambake, San Mateo Beresford Park

**Fri, Jun 9:** Portuguese Heritage Night SF Giants, AT&T Park (*please email the Club or call Maria at 415-990-5534 for tickets in Section VR317 behind home plate. Cost: \$50*)

**Sat, Jun 10:** Dia de Portugal, Kelley Park, San Jose

**Sat, July 22 \*:** Annual Picnic, San Mateo Beresford Park

**Aug 18-20:** Russian River Camping/Canoe Trip

**Sat, Oct 28:** Cooking Class/Halloween Party, "MCC", Fremont

**Sat, Dec 9:** Annual Christmas Party, San Mateo Elks Lodge

## MACAU CULTURAL CENTER

**Sat, Jun 24 \*:** Dia de Sao Joao Mass & Lunch, "MCC", Fremont

**Sun, Oct 15:** Nossa Senhora de Fatima Mass & Lunch

**Sept 1-10:** Trip to Fatima/South of Portugal with Braga Travel (*see page 14*)

**Portuguese & Mandarin classes:** Dates to be advised. Please email [macauculturalcenter@gmail.com](mailto:macauculturalcenter@gmail.com) to pre-register.

*\* Tentative dates subject to confirmation*

*If you need a ride or can offer a ride to a fellow member to any of these events please let us know. It is very much appreciated.*

## 2017 Membership Dues Reminder

All membership dues for 2017 are now due regardless when you joined except for new members approved Sept. 1, 2016 and after. Please mail your membership dues payable to Lusitano Club c/o Chris daRoza, 1120 Landing Lane, Millbrae, CA 94030

Members (ages 19-61) \$20

Seniors (ages 62 & over) \$10

Seniors (new members as of 2017) \$15

Youths (ages 12-18) \$10

Canada & overseas members \$25

**LUSITANO ANNUAL GENERAL MEETING (AGM)  
& ELECTIONS OF DIRECTORS & OFFICERS  
SUNDAY, FEBRUARY 12<sup>TH</sup>, 2017 2:30PM  
MACAU CULTURAL CENTER**

**109 J St. (corner of Niles Blvd), Fremont, CA 94536**

Our AGM is held once a year where a new Board will be elected for a 1-yr term with a maximum of 5 consecutive terms. Please join us and contribute your ideas. If you are unable to come, please mail in your proxy to be received by Feb. 11th as we need at least 20% of our membership to vote by ballot or proxy at the meeting to elect your new Board regardless of an uncontested slate. Only members as of Sept. 20, 2016 and over age 18 are eligible to vote and will receive a ballot/proxy to vote. If you have not received your form, please contact one of us.

**The nominees for the 2017 Lusitano Board are as follows:**

*Director & President: Chris daRoza*

*Director & Vice-President: Maria Roliz*

*Director & Secretary: Annie Puska*

*Director & Treasurer: Dorothy Oliveira*

*Directors: Michael Carion, Maria Joao da Cruz,*

*Nuno da Cruz, Ken Harper, Kirk Harper & Jessica Xavier*

**LUSITANO CHINESE NEW YEAR  
DINNER DANCE**

**SUNDAY, FEBRUARY 12TH, 2017 5:00 - 9:00PM  
MACAU CULTURAL CENTER, 109 J St, Fremont**

*Come join us for Dinner & Dancing to the  
Sounds of DJ Colin Dickie as we welcome in*

*The Year of the Rooster*

*and our 2017 Board of Directors*



**Members \$15.00/ Non-members \$20.00**

**RSVP to Tila at 415-661-3027 or [Tiladanenberg@comcast.net](mailto:Tiladanenberg@comcast.net)  
and mail check payable to Lusitano by February 4th to  
Chris daRoza, 1120 Landing Lane, Millbrae, CA 94030**

# SUDOKU

Fill a number in to every cell in the grid, using the numbers 1 to 9. You can only use each number once in each row, each column and in each of the 3x3 boxes

	8		7			6
				6		3
2				9		5
7						
5						8
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Puzzle 1

Puzzle 2

3				8			5	
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8		2			5			
	9				6		1	7
5					7			4
	8		2					
	3		5			7		

*Solutions  
on page 22*

## WEBSITE OF INTEREST

Visit and register at [www.macaneseamilies.com](http://www.macaneseamilies.com)  
to learn more about your Macanese geneology.

**TRIBUTE TO A VERY SPECIAL WOMAN  
LOURDES (“LULU”) OSÓRIO XAVIER  
December 21, 1952 - December 3, 2016**

*by Jessica Joy Xavier*



On December 3, 2016, my dear mother Maria Lourdes (“Lulu”) de Assunção Osório Xavier passed away in her hometown of Macau. She was born in Macau on December 21, 1952 and was number 15 of 17 children of the Osório family. My mother met the love of her life, my father Jojo Xavier at the age of 14 and they were married on August 14, 1971. My parents moved to Hong Kong and shortly thereafter, Leonardo was born. In 1975, my parents and Leonardo immigrated to San Francisco where I was born followed by my sister,

Melissa. Of her 17 brothers and sisters, my mother was the only one to immigrate to America.

My mother was an incredible, outgoing, generous and funny woman. She was a loving and caring wife and mother who would do anything for her family and was very proud of my siblings and me. My mother was known for her “bling” and dazzling, outgoing nature. She loved to dance and my parents were often found on the dance floor every Friday night and at Lusitano events. She loved being a grandmother to Isabella and Joseph and would often share pictures of them and their accomplishments. She was also very proud of her Macanese heritage and would constantly talk about the Osório family, including her brothers and sisters: Reinaldo, Natalia, Carlos, Terezinha, Luis and David, and her many, many nieces, nephews, grand-nieces and grand-nephews. My mother was an active member of the Macanese community for 25+ years, including the Lusitano Club, the Macau Cultural Center, UMA and Casa de Macau USA. My mother was always on hand to help out at any of the Lusitano Club functions. She was a wonderful cook and passed on her traditional Macanese, Portuguese and Chinese dishes to me and my siblings. My mother also taught us to be proud of our Macanese heritage and the importance of keeping

it alive. It is because of her that my siblings and I are so involved with the Lusitano Club and Macanese community.

On behalf of my family, I would like to express our heartfelt gratitude and appreciation to the Osório familia and the Macanese community who showed their support and love of my mother when she fell ill in Macau and especially when she eventually left this earth. It was my mother's destiny to return to the land where she was born and to be with her family for the last time. My mother will be forever remembered as the shining "bling-bling" star of our family and the Macanese community. Macau is where her heart is and a part of her will always be there.



*It is with a heavy heart that we say goodbye to an incredible, loving, and talented woman who has been forever a big part of the Lusitano family and a very dear friend. Our deepest condolences to her husband Jojo (Lusitano photographer), children Melissa (Lusitano Bulletin co-editor), Jessica and Leonardo (Lusitano directors), grandchildren Isabella and Joey, and son-in-law Kaua Young. Lulu will be dearly missed and always in our hearts; until we meet again. May you rest in eternal peace and may perpetual light shine upon you, our dearest Lulu ~ President Maria Roliz*

# Lusitano Cooking Class with Dorothy

On October 29th Lusitano hosted a hands on cooking class with Dorothy Oliveira at the Macau Cultural Center in Fremont. Members learned how to make a quick 5-minute vegetarian dish plus our Macanese traditional dessert “Coqueira”.



## COQUEIRA

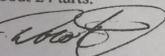
12oz Angel Flake coconut  
6 oz sugar  
4oz butter  
1 cup flour  
1 tsp. baking powder  
12 egg yolks

### Filling:

Put sugar into pot with about 4 oz cold water. Dissolve over slow fire and let it thicken a bit. Add coconut and butter and stir and remove from fire. Beat 7 egg yolks and add to mixture. Dissolve over slow fire and let it thicken a bit. Add coconut and butter and stir and remove from fire. Beat 7 egg yolks and add to mixture.

### Pastry:

Place flour and baking powder on board. Knead in 5 egg yolks until dough is soft. If needed add a little water. Press into tarts. Fill with coconut mixture. Bake at 450° for about 20 minutes. Makes about 24 tarts.

Enjoy, 

☆☆☆☆☆☆☆☆☆☆  
☆☆  
☆☆ Dorothy,  
☆☆ Thank you  
☆☆ for sharing  
☆☆ your recipe  
☆☆ with us  
☆☆ and an  
☆☆ enjoyable  
☆☆ afternoon.  
☆☆  
☆☆☆☆☆☆☆☆☆☆

# Lusitano Halloween Party

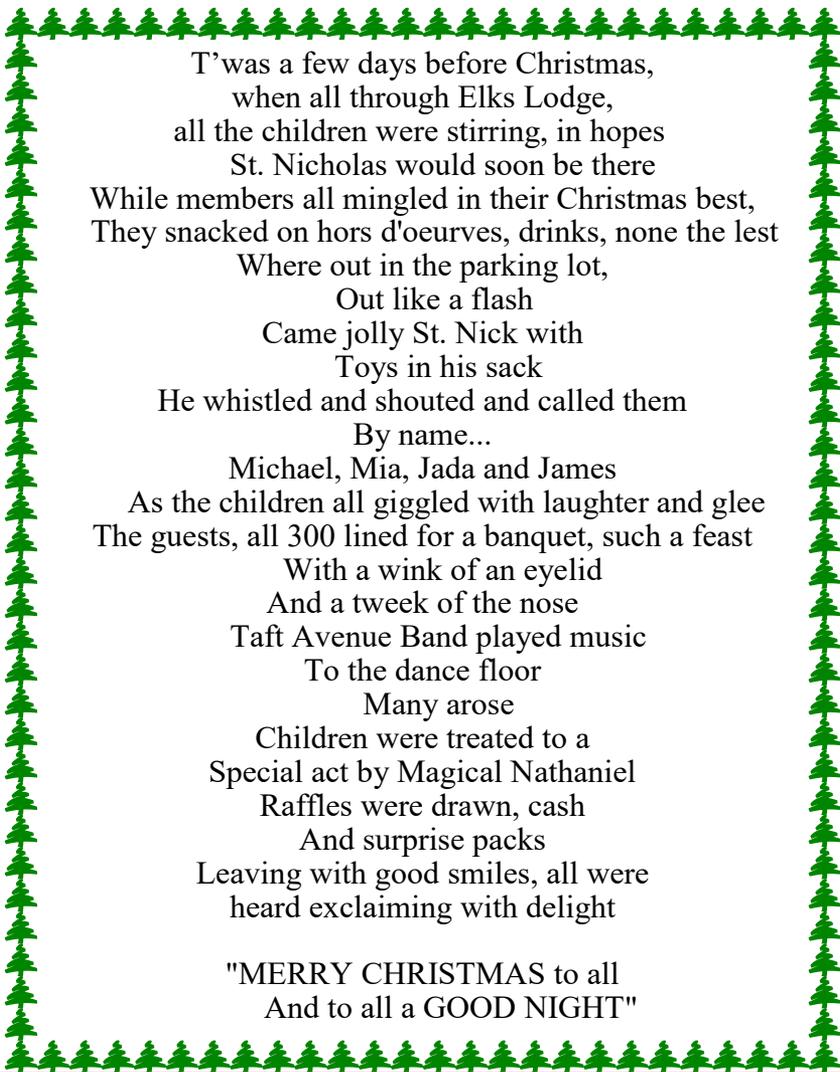


Superheroes, ninjas, unicorns, goblins, zombies, pirates, and more; kids and adults all enjoyed another Lusitano Halloween event at the Macau Cultural Center on October 29th with games organized by Annie Puska, Jessica and Leonardo Xavier. Many thanks also to our chefs Eric Abbas, Maria Joao da Cruz, Geraldine da Luz, and Dorothy Oliveira who prepared a super dinner that evening.



# Lusitano Annual Christmas Party

by Sheila Jun



T'was a few days before Christmas,  
when all through Elks Lodge,  
all the children were stirring, in hopes  
St. Nicholas would soon be there  
While members all mingled in their Christmas best,  
They snacked on hors d'oeuvres, drinks, none the lest  
Where out in the parking lot,  
Out like a flash  
Came jolly St. Nick with  
Toys in his sack  
He whistled and shouted and called them  
By name...  
Michael, Mia, Jada and James  
As the children all giggled with laughter and glee  
The guests, all 300 lined for a banquet, such a feast  
With a wink of an eyelid  
And a tweek of the nose  
Taft Avenue Band played music  
To the dance floor  
Many arose  
Children were treated to a  
Special act by Magical Nathaniel  
Raffles were drawn, cash  
And surprise packs  
Leaving with good smiles, all were  
heard exclaiming with delight  
  
"MERRY CHRISTMAS to all  
And to all a GOOD NIGHT"

*Many thanks to all our volunteers that helped in making this Christmas party such a success and fun evening for the entire family. Special kudos to Dorothy Oliveira Abbas and Geraldine da Luz for their time and culinary skills in preparing the 1800 calikoks and chilicotes that were served that evening, adding a Macanese touch to the sumptuous catered buffet by California Catering. Muito Obrigada! ~ President Maria Roliz*

*Lusitano Christmas Party, December 10, 2016. Photos courtesy of Robert Roliz*



*St. Nick (aka Santa Alex Xavier) brings smiles and Christmas cheers to all.*



*Tracy Baker and Nuno da Cruz sing the American and Portuguese National Anthems followed by the Taft Avenue Band filling the dance floor with their incredible tunes.*



*In the spirit  
of Christmas,  
family and friends  
spanning four  
generations enjoy the  
blessings and magic  
at the  
Annual  
Lusitano Christmas*



# Macau Cultural Center “MCC”

by Maria C. Roliz, President “MCC”

2016 has been a great year at the Macau Cultural Center with a positive cash flow from our building rentals, joint Casa events, and continuation of our Portuguese and Mandarin language classes. We thank all our sponsors, volunteers and participants for their invaluable time and support making our Center such a desirable place in Historic Niles, Fremont where our Macanese culture is well displayed. If you are interested in our language classes or renting our ballroom, please email [macauculturalcenter@gmail.com](mailto:macauculturalcenter@gmail.com)

*Dia de Sao Joao*



*Macanese Identity with Miguel de Senna Fernandes*

**2016**



*Portuguese Classes*

*Mandarin Classes*

*Macanese Diaspora*

*Research by*

*Joachim M. de Castro*



*Celebration of Nossa Senhora de Fátima*



**2017**

To celebrate the 100th Anniversary of our Lady of Fatima Apparitions, the Macau Cultural Center will be visiting Fatima in September 2017 with members of Casa de Macau, Lusitano, and UMA arranged by Braga Travel. Please contact Maria by Feb 15 at [macauculturalcenter@gmail.com](mailto:macauculturalcenter@gmail.com) or 415-990-5534 if you have any questions or to book your trip.



**THE BEST OF PORTUGAL  
“FATIMA AND SOUTH OF PORTUGAL”  
September 1 - 10, 2017**

**Price per person (excludes airfare):**

**USD1968.00 sharing double/twin room**

**USD2595.00 single room**

Price includes:

Bus service 49-seater with driver and English speaking guide;

Daily guided tour and lunch (L) at a local restaurant;

Hotels with daily breakfast (B) and dinner (D):

2 nights Hotel Lux Fatima 4\*, 1 night at Alentejo Marmoris Hotel and Spa 5\*, 1 night at Vila Galé Evora 4\*, 4 nights at Hotel Vila Galé Cerro Alagoa 4\*, 1 night at Hotel Vila Galé Palácio dos Arcos 5\*

**Add Airfare : SFO/Lisbon/SFO USD989.00**

*(subject to change at actual time of ticketing)*

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## **ITINERARY:**

### **Sept 1 – Lisbon/ Fatima (D)**

Arrive Lisbon, transfer directly to Fatima. Dinner and overnight at Hotel Lux Fatima 4\*.

### **Sept 2 - Fátima (B, L, D)**

Breakfast at hotel. Free morning. Lunch at a local restaurant. Afternoon visit Tomar and Gruta na Serra de Mira D'Aire. Dinner and overnight at Hotel Lux Fatima 4\*.

### **Sept 3 – Fatima / Vila Viçosa (B, L, D)**

Breakfast at hotel. Depart Fatima towards Castelo de Vide (visit). Lunch at a local restaurant. Visit Marvão. Dinner and overnight at Vila Viçosa Alentejo Marmoris Hotel and Spa 5\*

### **Sept 4 - Vila Viçosa / Évora (B, L, D)**

Breakfast at hotel. Morning visit to Vila Viçosa. Lunch at a local restaurant. After lunch depart towards Estremoz. Dinner and overnight at Hotel Vila Galé Evora 4\*.

### **Sept 5 – Evora / Albufeira (B, L, D)**

Breakfast at hotel. Morning visit Evora. Lunch at a local restaurant. Afternoon drive to Albufeira. Dinner and overnight at Hotel Vila Galé Cerro Alagoa 4\*.

### **Sept 6 – Albufeira / Algarve (B, L, D)**

Breakfast at hotel. Visit Faro, Olhão, Tavira. Lunch at local restaurant. Dinner and overnight at Hotel Vila Galé Cerro Alagoa 4\*.

### **Sept 7 – Albufeira / Algarve (B, L, D)**

Breakfast at hotel. Visit Serra de Monchique, Silves, Portimão. Lunch at a local restaurant. Dinner and overnight at Hotel Vila Galé Cerro Alagoa 4\*.

### **Sept 8 – Albufeira / Algarve (B, L, D)**

Breakfast at hotel. Visit Lagos, Sagres, Cabo de São Vicente. Lunch at a local restaurant. Dinner and overnight at Hotel Vila Galé Cerro Alagoa 4\*.

### **Sept 9 – Albufeira / Setubal / Paço de Arcos (B, L, D)**

Breakfast at hotel. Depart Albufeira for Setubal. Visit Setubal, Serra da Arrábida, Azeitão. Lunch at a local restaurant. Dinner and overnight at Hotel Vila Galé Palacio dos Arcos 5\* at Paço dos Arcos, close to beach and 11.5 miles from Lisbon.

### **Sept 10 – Paço dos Arcos / Lisbon Airport / Return**

Breakfast at hotel. Transfer to Lisbon Airport for return flight. End of trip.

# Macau Encontro 2016

*By Nuno da Cruz*



First held in 1993, the Encontro das Comunidades Macaenses took place this year in Macau from November 26 to December 2, 2016.

At this year's event (the 9th since its inception), there were approximately 850 participants from the Macanese Diaspora with the largest contingency of 199 members from the Lusitano Club of California along with approximately 700 locals.

Sponsored by the Macau SAR (Special Administrative Region) the event's purpose is to bring together the Macanese people from around the world in a week filled with festivities. Apart from the customary opening and closing banquet ceremonies, this year's event included several very informative seminars and an overnight bus trip to Guangzhou (formerly Canton).

Following the events in Macau, over 100 Lusitano members made the Pearl River Delta crossing to Hong Kong for an extended stay at the YMCA Tsim Sha Tsui, and also to attend a Cha Gordo at Clube Lusitano Hong Kong.

Prior to leaving Macau it was announced the next Encontro will be held during the last week of November 2019. It is projected that by the 2019 Encontro, participants will be able to drive from the Hong Kong International Airport directly to Macau over the new Hong Kong - Macau bridge. They will also be able to ride on the elevated metro subway systems in Macau scheduled for completion by then. As they say in Portuguese "ATE A VISTA".



# Recipe

## Serradura (Macau's famous Sawdust Pudding)

By *FAT RICE* shared by *Geraldine da Luz*



*The exotic-sounding name belies the accessibility of this dessert. Found on many street corners and dessert shops in Macau, this relatively modern dessert is simply sweetened cream, either topped or layered with cookie crumbs. The cookie crumbs are the reason for the dish's name: Serradura is the Portuguese word for "sawdust." We've built from these humble beginnings by making a pastry cream to fold into the whipped cream/condensed milk combo, bolstered by the addition of cream cheese and contrasted by a tangy and floral guava sauce.*

**Serves 6**

### **Ingredients:**

- 2 1/2 cups heavy cream
- 4 ounces cream cheese, at room temperature
- 1/2 cup Pastry Cream
- 1/2 (14-ounce) can sweetened condensed milk
- 5 ounces guava paste
- 1/4 cup water
- 7 ounces (1 sleeve) Maria cookies
- 3 ounces palm sugar, grated (about 1/3 cup)

***Method:***

Chill the bowl of a standing mixer and whisk attachment in the refrigerator for at least an hour. Pour the heavy cream into the chilled bowl. Whip on medium speed until firm peaks form. Be careful to not overwhip. If cream gets overwhipped, it will start to turn into chunks of butter. (If this happens, congratulations, now you have homemade butter - but you're going to have to start the Serradura over.) Transfer to a different bowl and reserve in the refrigerator. Clean the mixer bowl and attach the paddle to the mixer. Beat the cream cheese on high speed until very smooth, scraping down the bowl with a rubber spatula as needed. Add the Pastry Cream and continue to mix on medium speed until incorporated and very smooth, again scraping down as needed. Add the sweetened condensed milk and continue to mix on medium speed until very smooth, again scraping down as needed. The name of the game here is smooth and it's essential that the mixture be lump free. Fold half of the reserved whipped cream into the cream cheese mixture. When fully incorporated, fold the other half in. When the pudding is nice and smooth, set aside in the refrigerator. Puree the guava paste and water in a blender until smooth and set aside. Put the cookies in a food processor and pulse until slightly broken down. Add the palm sugar and process until you have a uniform, sandy texture with no large chunks. Set aside. To serve, fill 6 small bowls or teacups with the pudding, then top each with a couple spoonfuls of guava sauce and a hearty sprinkling of cookie crumbs. Serve immediately, and save any leftover ingredients separately in clean, odorless, airtight containers.

***Pastry Cream (Makes 2 cups)******Ingredients:***

- 1. cups milk
- 1/3 cup sugar
- 4 egg yolks
- 2 teaspoons high-quality vanilla extract
- Pinch of salt
- 4 teaspoons cornstarch

***Method:***

Combine the milk and half of the sugar in a heavy pot over medium heat and warm gradually, stirring gently, until you see steam rising from the surface of the milk; remove from the heat. In a bowl, whisk

together the egg yolks, remaining half of sugar, vanilla, salt, and cornstarch until smooth and lighter in color. Temper the yolks by slowly drizzling the hot milk mixture into the egg mixture while whisking. When you've added at least half of the milk mixture to the eggs, pour everything back into the pot and place over medium heat. Gently stir with a rubber spatula, scraping the sides and bottom of the pot from time to time to make sure nothing is sticking. When the mixture comes to a full boil and thickens, transfer to a heatproof container and lay plastic directly on the surface of the pastry cream to prevent a skin from forming. Cover and refrigerate until fully cooled. Store refrigerated and tightly wrapped for up to 3 days.

## **New Portuguese Restaurant Coming soon to San Francisco!**



*Modern Portuguese Cuisine  
By Chef Telmo Faria  
Coming soon in Noe Valley!  
1555 Church St, San Francisco*

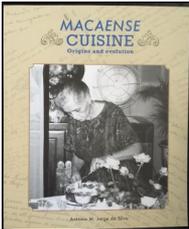
Chef Telmo Faria, was born in the Bay Area, California to Portuguese immigrant parents, who moved back to the island of Faial in the Azores when he was only a year old. Chef Telmo's first restaurant experience came when his father opened "Adega Santa" in Horta, Faial. It was there that his love of cooking and hospitality was forged. He recalls daily shopping trips with his father to the small seasonal stalls of the local outdoor market, purchasing fresh fish directly from fishermen at the city's docks, and visiting butchers selling local, sustainably raised meats.

Eventually returning to California, Chef Telmo enrolled at the California Culinary Academy in San Francisco. He has since spent the last decade honing his craft and refining his skills in the kitchens of LaSalette Restaurant (Sonoma, CA), Montrio Bistro (Monterey, CA), and most recently as the Executive Chef/Partner for the TMI restaurant group (Tacolicious, Mosto, Chino) in San Francisco.

With UMA CASA, Chef Telmo's goal is to use the inspirations of his childhood and heritage to bring to the Bay Area the flavors of Portugal, using the sensibilities and sourcing practices that have become synonymous with the San Francisco dining landscape.

# Books of Interest

The following books were recently launched during the 2016 Macau Encontro. To place your order, please call Maria at 415-990-5534 or email [macauculturalcenter@gmail.com](mailto:macauculturalcenter@gmail.com)



## MACAENSE CUISINE

*Author: Antonio M. Jorge da Silva*

**Cost: \$30 USD**

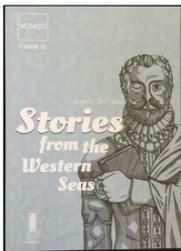
This book not only contains some amazing Macaense recipes, but also its history and evolution.

## FIVE HUNDRED YEARS OF MACAU

*Author: Stuart Braga*

**Cost: \$15 USD**

An amazing story of the small territory that was for several centuries the only gateway between China and Europe.



## STORIES FROM THE WESTERN SEAS

*Author: Frederic "Jim" Silva*

**Cost: \$12 USD**

A random and light dipping into some aspects of our Portuguese past with old tales - some well known and some not so well known.

## FAMILIAS MACAENSES II EDITION

*Author: Dr. Jorge Forjaz*

**Cost: \$510 USD**

The 2<sup>nd</sup> edition of the *Macanese Families* was presented with great success by the author Dr. Jorge Forjaz during the Macau Encontro who has spent decades in researching the Macanese genealogy. This 6-volume 2nd Edition is a general review of the work of the 3-volume 1st Edition, updated in almost all the chapters and sub-chapters, adding 80 new chapters and illustrated with over 3,000 photographs. There will only be a special limited one time pre-order printing of this beautiful edition. Deadline to order: January 10, 2017.

*(Actual cost of book \$450 USD plus \$60 USD cost of seamail to arrive USA April 2017.)*



# More Books of Interest

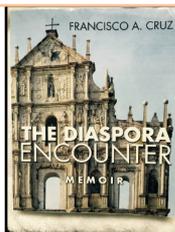
The following books and a list of other books we carry are available for sale. To inquire or to place an order, please email [lusitanoclubusa@gmail.com](mailto:lusitanoclubusa@gmail.com) or call Maria at 415-990-5534. Partial proceeds benefit the Lusitano Scholarship fund or “MCC”.

## *The Diaspora Encounter Memoir*

*Author: Francisco A. Cruz (Published September 2015)*

*Cost: Paperback \$15.99 USD or e-book \$2.99 USD*

Francisco is now in the process of publishing his 2nd edition of this memoir. Quote: “This profound book is for anyone who is earnestly seeking answers about truth in the Judeo-Christian Ethics Encounter”.



*Traditional Macanese Recipes from my auntie Albertina*  
*By Cintia Conceição Serro (Published July 2012) \$20.00 USD*

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	3	8	1	4	7	5	2	9	6
P	9	4	5	2	1	6	7	8	3
u	2	6	7	8	3	9	1	4	5
z	7	1	6	9	4	8	3	5	2
z	5	9	3	7	2	1	4	6	8
l	8	2	4	5	6	3	9	1	7
e	1	5	8	3	9	7	6	2	4
l	4	3	9	6	8	2	5	7	1
	6	7	2	1	5	4	8	3	9

	3	4	1	7	8	9	6	5	2
P	9	5	6	1	2	4	3	7	8
u	7	2	8	3	5	6	9	4	1
z	1	6	3	4	7	2	8	9	5
z	8	7	2	9	1	5	4	6	3
l	4	9	5	8	6	3	1	2	7
e	5	1	9	6	3	7	2	8	4
2	6	8	7	2	4	1	5	3	9
	2	3	4	5	9	8	7	1	6

# LUSITANO BULLETIN

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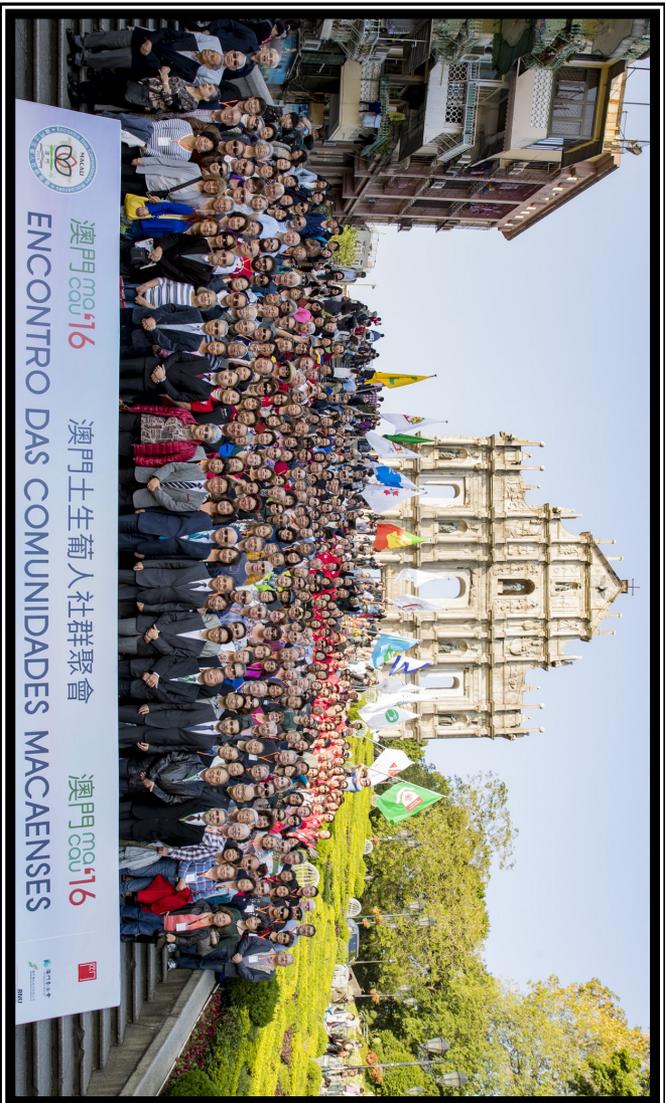
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