

# Casa de Macau no Canada (Toronto)

## Newsletter

Vol.2 February 6th, 2003

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## From the Executive



On behalf of your Executive Committee, I would like to wish you and your loved ones a very Healthy, Happy and Prosperous 2003.

- The last three social events of 2002 - Festival of Lights, Kriss Kringle Dinner and the New Year's Eve Dance have been total successes. We thank you for your continued support.

- The office has been renovated into a Lounge. Grateful thanks go to Mica and Armando who very generously donated the furniture.

### • Financials:

- The Casa's financial institution is now the Bank of Montreal.

- After reviewing our portfolio with our Financial Adviser (Nesbitt Burns ....), and taking into consideration our desire to obtain the highest possible interest rate with the least amount of risk to our Capital, all available funds have now been invested. As certificates mature, the funds will be reinvested based on our strategy.

- For our first year in office, we have set a budget of \$27,000.00. This allows us a cushion of \$3,000.00 in case of emergencies as the Constitution restricts an annual expenditure of \$30,000.00.

- The Casa has two sources of income: Annual dues and Interest from Investments. Anticipated annual income is approximately \$23,000.00 thereby producing a shortfall of \$4,000.00, which would be covered by drawing on our Capital. This will have a snowball effect for future years. The Capital will be continuously reduced which in turn will reduce the amount of interest earned. Until interest rates improve, we have to be careful with our expenditure.

In spite of the above, be rest assured that 2003 will be a year full of social events. In fact, the Social Committee is still looking for suggestions for functions. Please contact either the Executive Committee or Social Committee if you have any ideas.

A GENTLE REMINDER TO RENEW YOUR MEMBERSHIP. To members who have already renewed their Membership, Thank You.

## Editorial Briefly speaking...



As we face the uncertainties of what life will bring us in 2003, let us take a few moments to read and reflect upon some insights of the Dalai Lama on the subject of "Instructions for Life".

1. Take into account that great love and great achievements

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- involve great risk;
2. When you lose, don't lose the lesson;
  3. Follow the three Rs: Respect for self; Respect for others and Responsibility for all your actions;
  4. Remember that not getting what you want is sometimes a wonderful stroke of luck;
  5. Learn the rules so you know how to break them properly;
  6. Don't let a little dispute injure a great friendship;
  7. When you realize you've made a mistake, take immediate steps to correct it;
  8. Spend some time alone every day;
  9. Open your arms to change, but don't let go of your values;
  10. Remember that silence is sometimes the best answer;
  11. Live a good, honourable life. Then when you get older and think back, you'll be able to enjoy it a second time;
  12. A loving atmosphere in your home is the foundation of your life;
  13. In disagreements with loved ones, deal only with the current situation. Don't bring up the past;
  14. Share your knowledge. It's a way to achieve immortality;
  15. Be gentle with the earth;
  16. Once a year, go someplace you've never been before;
  17. Remember that the best relationship is one in which your love for each other exceeds your need for each other;
  18. Judge your success by what you had to give up in order to get it;
  19. Approach love and cooking with reckless abandon.

We thank those members who called or sent e-mail messages regarding the new format of Casa's newsletter. Its good to have feedback, and we are very pleased that you like the way it looks, as well as the content. Contact us if you have

any suggestions or contributions – it's "your" newsletter.

Your Editors  
*Gloria & Monica*

 Casa news



### **Festival of Lights**

**A full busload of Casa friends and family headed off on what was to be a most delightful afternoon and evening spent in the Niagara Region on Saturday, November 23rd.** Our first stop was the Magnotta Winery where we were taken on a tour of the facilities and then given some free time so that those who wished could do some wine tasting and purchasing of spirits. The next stop was the beautiful town of Niagara-on-the-Lake where there was the opportunity to do some early Christmas shopping or else to just window shop through the beautifully decorated quaint store fronts. It was then off to Betty's Restaurant whose staff very efficiently served our group dinner, with a choice of Fish and Chips, Roast Beef or Roast Chicken. For dessert there were slices of Apple, Pecan and Lemon Meringue pie to name a few. Thankfully there was to be no further stops after dinner that required us to do much strenuous activity, as I don't think any of us could move too quickly after the very satisfying meal. Our driver then dropped us off at the Niagara Casino where some lucky members came away with slightly more in their pockets than when they went in. We then settled in for a tour of the Christmas lights display lining the way along the Falls. With carols playing on the bus's intercom system, and members singing along, it brought the outing to a lovely conclusion.

Thanks and appreciation go to our Social Committee for their planning

and keeping us happy by generously passing around snacks and drinks. Thanks also to all the members and friends for their consideration and co-operation for keeping to the schedule without which we would not have been able to see and do all that we did.

(Refer to photo page for pictures)

### **Kriss Kringle Party**

**Members who attended the above event on December 14<sup>th</sup> at the Casa were treated to a meal of mouth-watering Tacho** – in fact, when we got off the elevators and turned into the corridor leading to the Casa, we got a good whiff of dinner being heated up. The ever popular cooks, sisters Mica and Susana, were responsible for the Pork or Chicken Tacho. Home made desserts followed and we relaxed by singing some Christmas carols. Each member brought a wrapped Christmas related gift (value not exceeding \$5), we pulled numbers and exchanged our gifts. A special draw was made for a Gingerbread House and it was won by Armando Santos.

The event was well attended and it was a very enjoyable evening.

### **Children's/Youth Bowling Christmas Party**

**Eleven junior members of the Casa enjoyed the 1-hour bowling at the World Bowl in Richmond Hill on Sunday, December 15.** Pizza and ice cream was served and gifts were distributed to children under 13.

### **New Year's Eve Party**

**An over subscribed and very successful New Year's Eve party was held at the Radisson Hotel.**

Members and guests were treated to a variety of hors d'oeuvres to begin with followed by a buffet spread which consisted of a Roast Hip of beef, baked salmon, chicken, a variety of salads and all the trimmings.



L to R: Peter/Pari Cheung; José Anok;

Those who still had room availed themselves to a selection of deserts, tea and coffee. D.J. Gordon brought many onto the dance floor to work off some of their dinner.



Susana Costa and Barbara Baptista

Thanks to the generosity of a number of people, Barbara and her Social Committee dispensed to many lucky attendees a number of lovely prizes. A special mention of thanks and acknowledgement must be made to Alex Airosa (brother of Mica and Susana) who through his most generous gift enabled our Social Committee to purchase some extra special large items. Just to name a few of the prizes: there was a 13" T.V.(won by Angie Malig); a Hitachi and Sanyo DVD player with movies and concerts (won by Rosa Cheung & Virginia Sanchez); sets of luggage (won by Anne Brander and Mercia Larcina); bottles of wine; a Casa jacket (won by Nidia Abbas); a Casa sweatshirt (won by Deanna Tiwari); Casa golf shirt (won by Susana Costa); ornaments; and boxes of chocolates. Prizes were also awarded for spot dances and games. Thanks also to Nancy Barradas for her handiwork in putting together the beautiful centerpieces.

As midnight approached, our D.J. called us to the dance floor as we all joined hands and sang Auld Lang Syne and counted down the seconds to 2003. There followed many exchanges of good wishes and toasting to a happy new year. By 1 a.m. the party concluded as the last tune was played and the last dance was danced and we all went our separate ways. (Refer to photo page for more pictures.)

### Line Dance

Barbara announced at the New Years Eve Party that due to the popularity of Line Dancing, her committee has decided to add another class on Sundays to accommodate the members wishing to take up the classes.

### Tai Chi

Tony Gutterres is leading a session for beginners to learn the Yeung Style of Tai Chi. Classes are held Saturday mornings. The regular class, into its third year, meet at the Casa every Monday and Wednesday at 10 am. In David Lee's absence, Monica leads the class.

### "Bate Papo"

*Bate Papo* was held on Saturday, Jan.18. This was well attended and it was truly a "social" - everyone mingled and had a great time. As is the tradition of our Casa, food was plentiful.

## Milestones



**An intimate group of friends and family gathered in the "Quiet Room" at the Scarborough Grace Hospital on Friday, November 15<sup>th</sup> 2002.** Their purpose was to celebrate the 103<sup>rd</sup> birthday with our most senior member, Gertrude "Tudy" Osmund. The "Quiet Room" was not quiet for

long for when Aunt Tudy was brought in, Archer Larcina piped up on his mouth organ Happy Birthday and the gathering joined in a rousing rendition in celebration. In attendance were Tony Osmund, Catherine and Robert Remedios who flew in from San Mateo to Toronto especially to be with Aunt Tudy on her special day. Also present were Marie-Cecile and Chappy Remedios, Celsa and Archer Larcina and Eva Monteiro. As many of you all know, Aunt Tudy loves to sing and puts many of us to shame as she can recall the lyrics of many of the old songs and enjoys singing in harmony no less. Accompanied on the mouth organ by Archer, the group enjoyed singing with the birthday 'girl'. Being a true lady and gracious soul, Aunt Tudy made a short speech thanking all who had come and expressed her love for all. I am sure I can speak on behalf of all our Casa members that we have an utmost admiration for Aunt Tudy, as she is the embodiment of grace, dignity and fortitude. Our wish to her is that our Lord continue to cradle her in the palm of His hand and that her two favourite 'friends', Saint Anthony and Saint Michael will continue looking after her.

*It is with regret we must report that on January 27th, 2003, Aunt Tudy passed away. Aunt Tudy was Casa's most senior member having reached the amazing age of 103. She had been at the Scarborough Grace Hospital since October. She is survived by her son Tony Osmund. Ever strong in her faith, she succumbed after saying the rosary with Archer Larcina and her son at her side. May she rest in the loving embrace of our Lord.*

## **Uncle Ray's visit to Toronto.**

**Ray Cordeiro, surely the world's most senior DJ, was in Toronto this past November as master of ceremonies for a two day concert featuring HK bands.** As we had

no advance notice of his visit, only a few members of Casa were fortunate to obtain tickets for the concert, both days sold out. We learned that Uncle Ray sang a few rock and roll tunes and danced - he was really swinging. Other performers were the Topnotes, the Sampson Sisters featuring Christina. The Chopsticks Sisters, still featuring Sandra, also performed. Michael Remedios was also featured, he brought back fond memories with his songs—remember the Mystics?

Ray was very busy during his week's visit – his time was taken up with rehearsals, TV interviews, etc. He managed to meet with his old friends Annie and Mickey Barradas, and son Tony for a quick lunch. As Ray indicated that he wanted to drop in at the Casa, Tony obliged by driving him. He returned to HK after the concerts, but not before taking in the sights at Niagara Falls. Last we heard, he was visiting with his sister, Olga Sousa in SF. GO Ray, GO!!!

## **50th Golden Anniversaries**

Leo & Lilia Vieira (Nov. 2002)

Archer & Celsa Larcina (Feb. 2003)

## **60th Diamond Anniversary**

Victor & Alice de Lemos

(Jun.2002)

**A**t the request of members  
*We have been asked to insert the following:*

•Olivia Kojima advises that Jose Candido dos Remedios, popularly known as "JC" passed away after a short illness in San Paulo, Brazil on November 9, 2002. JC was born in Macau in 1936 and emigrated to

Brazil in the early seventies. He was a very active member of the Casa. He is survived by his daughter Maricy Ramos and his brother Adalberto (Sao Paulo), and sister Olivia Cesar (Toronto).

•Micaela Airosa advises that Jose Balcór Prado (also known as Ng Wah Kong), passed away at age 83 from a heart attack in Macau this past December. He is survived by his wife Elfrida (Airosa), and a daughter, Bela.

•Luiz Collaço passed away in Macau on January 18, 2003 at the age of 92. He is survived by his wife Olga (Rosario) and children Orieta de Lemos, Judith Rodrigues and Luiz Collaço all of Toronto

•Jose Cordeiro submits the following:

"Amigu di Macau" Musical Group (soon to be established)

Dear members of Casa de Macau:

I am planning to form a musical group and the distinctiveness of this formation is to have music played in traditional Chinese Instruments.

The purpose of this Group is to provide entertainment to our community and to promote culture and image of Macau to other International communities in Toronto. We will achieve this by playing Macanese, Portuguese, Chinese and other International music.

To form the group of students, I welcome all members of this Casa who have tie with Macau and are willing to learn and play Chinese instruments.

We are accepting all group ages, with a preference of ages between 12 and 22 years old. To those who are interested in obtaining more information about the new group or want to register, please feel free to contact me by phone (416) 698-9006 /E-mail: *cordeiro88@rogers.com* within two weeks after receiving this Newsletter.

**Below are excerpts of the interview by the president of Casa de Macau in Lisbon, Vitor Serra de Almeida (VSA) with Jornal Tribuna de Macau (JTM) on 11 January 2003.** (Translation provided by Cecilia Conceição)

JTM: What is the purpose of the Casas and of the institutions with affiliation to Macau when establishing and developing its activities?

VSA: Only one, to maintain, worldwide, the common ties of the Macanese community. The Casas serve to continue the Macanese identity but they are facing great economic difficulties, especially since the Macau government ceased its financial support in 1999.

JTM: Do you think that Macau should subsidize the Casas?

VSA: Yes and No. It is a difficult problem for the Casas worldwide - USA, Australia, Brazil, Canada or Hong Kong, for example. There are twelve Casas and in reality - they could be used as honorary ambassadors of the Macanese culture.

JTM: How do you solve the financial problem? Not with the membership fees

VSA: Of course not, although the fees are of great help. Fundação das Casas de Macau was established with funds to help the Casas with any shortfalls at the end of each fiscal year.

JTM: The Casas exist only to maintain the Macanese culture? Should they have a political representation?

VSA: Yes for the Macanese culture. Everything else should be the responsibility of the Government and

institutions of the Macau Special Administrative Region - there could not be any other way.

**Associação Cultural de Macau A Casa de Macau em Vancouver**  
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<http://www.casademacau.net/MCA/>  
ANÚNCIO/ ANNOUNCEMENT  
2003/04 Conselho Executiva/ Executive Council

Presidente/President  
Carlos Cordeiro  
President/Vice President Sérgio Rui de Pina  
Tesoureiro/Treasurer  
Ron Gil  
Secretaria/Secretary  
Josefina do Rosário

We like to convey that the election was concluded in November and the above named individuals were elected to the Executive Council for the years 2003/04.

The elected Executive Council will continue to pursue the interest of Macanese and their descendents residing in this part of the world. The existence of this Association attests to its determination to continue to be the linkage of Macau interest, its culture and the aspirations of Macanese in Canada. We affirm our bond to all the Casas de Macau and other congeneric organizations.

Carlos Cordeiro  
Presidente da Associação Cultural de Macau A Casa de Macau em Vancouver  
12 de Dezembro de 2002  
Boletim Macaense:  
<http://www.geocities.com/quiramede/ViewBM.htm>  
O ultimo Boletim Macaense de Vancouver está no supracitado "link". The latest "Boletim Macaense" of Vancouver is in the above link.

## Out of town visitors



*Alberta:* Leonardo Vieira/Regan Hilton  
*Brazil:* Alex Airosa  
*Hong Kong:* Ray Cordeiro & Sally/Lisa Hall  
*Baltimore:* Marie Gonsalves Cameron  
*Los Angeles:* Gerry Carvalho/Susie Carvalho  
*Macau:* Jeanette Noronha Airosa  
*New Jersey:* Leo/Jan Barros  
*Portugal:* Giovanni/Melin Pereira  
*San Francisco:* Lionel/Lucy Guterres  
*San Mateo:* Robert/Catherine Remedios  
*St. Louis:* Michael/Sally Gaan  
*Vancouver:* Betty Baptista

## A cross the wires



**Deflation ends Hong Kong's party. Go-go, buy-buy days are over as economy tumbles. Crash of property market seen at heart of decline**  
By Martin Regg Cohn

Asia Bureau  
Dec. 21, 2002. 01:00 AM

HONG KONG—More luxury Swiss watches and Rolls Royces are sold here, per capita, than any place on Earth. But this go-go city of sky-high prices now leads the world in a less glamorous category: Deflation.

To the dismay of Hong Kong's fast-buck speculators, prices have sunk unrelentingly for the past four years — longer than any other major economy since World War II, and there is no letup in sight.

A little deflation may seem like a good thing in an overpriced place. But after 48 consecutive months of

declines, it's a downer.

Once the envy of Asia, Hong Kong now rivals Japan as the sick man of Asia. The bursting of the property market bubble has broken the backbone of Hong Kong's economy, leaving more than 70,000 homeowners with negative equity — stuck holding bank mortgages that now exceed the value of their houses.

Unemployment reached a record 7.8 per cent this year and personal bankruptcies are at their worst-ever levels. Welfare claims are climbing and tax revenues plummeting, driving up the deficit so fast that Hong Kong's credit rating is destined to be downgraded soon.

The crisis in confidence prompted a desperate bid by Hong Kong to prop up sagging property prices last month, after a fall of 65 per cent since the 1997 peak. In a controversial attempt to reduce supply, the government announced a freeze on auctions of state-owned land, and an end to public housing projects private developers said were under-cutting them.

"The government is determined to break this vicious cycle caused by the continuing deflation," said Hong Kong's political leader, Chief Executive Tung Chee-hwa, explaining his decision to jettison past promises of affordable public housing. "The measures are to restore public confidence in property ownership."

But the bad news never stops in this former shopper's paradise, where consumer demand has collapsed. With the economy stalled, Hong Kong's former spendthrifts are now pinching pennies, banking their salaries before they lose their jobs — and houses.

"Obviously it's no fun — everyone

loves inflation but they hate deflation," says Allan Zeman, a transplanted Canadian who owns the Lan Kwai Fong restaurant chain and a prime chunk of Hong Kong real estate. "It was a speculator's dream here; property was the backbone of what drove the economy."

Business executives no longer stride into Zeman's trendy restaurants with fat expense accounts to order buckets of champagne.

"The big spenders are gone," he says wistfully.

Against that gloomy backdrop, it's not just restaurateurs who are reeling, but shopkeepers who are losing their shirts. Retail sales have fallen for the last eight months, with sales of jewellery and watches slumping 10 per cent.

In the good old days, Vincent Tse could count on individual customers to snap up several pairs of designer spectacles at his downtown shop. A fashion-conscious woman wouldn't blink when dropping thousands of dollars in one sitting for the latest titanium frames — Gucci glasses for the office, Armani frames for evening wear, Calvin Klein shades for weekends.

Today, the erstwhile big spenders slip meekly into his store asking only to replace the scratched lenses on their battered old frames. With revenues sagging, Tse is worried about meeting rental payments on the downtown shop he opened 25 years ago.

"Business is terrible," the optometrist laments, clutching a handful of used frames that customers have brought in for updated lenses. "The rich tai-tais (wives) were my best customers, but they're afraid to spend anything now. Every month is worse than the last month."

Five years ago, when Britain handed over its former colony to Chinese sovereignty, there were few worries about Hong Kong's economy. People downplayed the risk of Communist meddling on the assumption that Hong Kong was too valuable a cash cow.

Now the roles are reversed: China's increasingly capitalist economy is surging ahead — it grew by 7 per cent last year, while Hong Kong continues to stagnate, recording a paltry 0.6 per cent growth in 2001. China's opening up, symbolized by its entry into the World Trade Organization last year, has reduced this city's role as a gateway and entrepôt for the mainland.

"Ten years ago we were the ones saving China, remember?" muses Zeman, the restaurateur.

No longer. Hong Kong is not only the most expensive place to live on the planet, it also has the priciest port in Asia — charging shippers \$150 to \$300 a tonne, compared to as little as \$50 a tonne at competing mainland ports.

"The government is determined to break this vicious cycle caused by the continuing deflation." Chief Executive Tung Chee-hwa

With foreign firms relocating to cheaper locales in Guangzhou, Shanghai and Beijing, office rents here have slumped — sparking the chain reaction in the property market, and the downward pressure on wages. Why put up with Hong Kong's high cost when office space and labour are available for a fraction of the cost on the mainland?

"Hong Kong has a fundamental structural problem," says Michael Spencer, chief economist for Asia at Deutsche Bank. "At the end of the day, it's still a very expensive place to do business, to shop, to do

everything."

Deflation is destined to continue — prices have fallen by 11.5 per cent over the past four years — with property prices due to drop another 20 per cent, he predicts. Hong Kong will "fundamentally look less exciting and less appealing than it did six years ago."

But finding the right remedy is proving elusive for Hong Kong, which lacks the democratic structures and responsiveness that other developed economies take for granted. Innovation and vision are proving elusive for its political leaders who tend toward quick fixes.

During the dot-com craze Hong Kong assumed it could cash in on the boom by building its own "Cyberport" for high-tech companies. The blithe assumption that merely allocating a prime piece of real estate would give Hong Kong an entrée into innovation — "If you build it, they will come" — came to symbolize the absence of genuine entrepreneurialism in a city that views the world through the prism of property deals.

With the Cyberport a washout, the government latched on to another panacea: Disneyland. The city has pinned its hopes on a theme park to attract tourists and generate jobs, with the groundbreaking scheduled for early next year. But a policy based on a fantasyland can't delay the day of reckoning.

"Hong Kong has to transform itself to deal with the new environment," says economist Leonard Cheng of Hong Kong's University of Science and Technology. "I see it as a painful adjustment that Hong Kong is going through."

Cheng views the government's attempt to prop up prices as counter-

productive. Wages and rents remain high by Asian standards, and offer little value because so much of Hong Kong's labour force is poorly educated, yet an unskilled worker here earns at least five times more than his mainland competitor.

"You do nothing more than prolong the process of pain. This dragging it out may cause you to lose more market share," he says. "It's a crisis of confidence because Hong Kong people have enjoyed the good times for such a long time."

Many analysts believe Hong Kong's citizens are simply too spoiled by the golden years to face reality. During the property bubble, the government derived most of its revenue from auctioning leases of state-owned land, and from taxes on property transactions.

"There is cause for concern because property used to be 30 to 40 per cent of government revenues," says Spencer of Deutsche Bank. "That has fallen precipitously and is not expected to come back."

Instead of taking tough long-term decisions, Hong Kong is still searching for shortcuts, says James Tien, leader of the pro-business Liberal Party.

Hong Kong still dreams of its "seemingly unstoppable prosperity (but) now faces an unprecedented economic crisis," says Tien. "Hong Kong people have become a little too used to the good life."

Tien's taken-no-prisoners proposals have raised eyebrows: He wants to slap a \$100 a month tax on the foreign maids who toil for Hong Kong's most affluent families. The 200,000 foreign maids, most from the impoverished Philippines and Indonesia, say they are being made scapegoats for the city's tough times, and they may have a point.

Few people here are prepared to consider raising rates for the better-off Hong Kong citizens who pay minimal taxes, and who recoil at the mere mention of a sales tax.

Cheng, the economist, served on a government advisory committee that recommended phasing in a sales tax down the road to bolster government revenues. Financial Secretary Antony Leung has flatly rejected the proposal because of the weak economy.

Suggestions to raise the income tax rate — at 15 per cent, one of the lowest in the world — have also been ignored. So, too, have calls for a tightening up of exemptions that allow 60 per cent of people to avoid paying any tax at all.

With those funds drying up, credit rating agency Standard & Poor's has raised the alarm. In October, its analysts revised their outlook for Hong Kong's double-A-minus credit rating from "stable" to "negative," suggesting they might downgrade the rating if the budget deficit isn't curbed.

"The negative outlook ... reflects persistent fiscal pressures brought about by the ongoing economic changes in the territory," the agency said.

The impact was more psychological than financial, because Hong Kong has more than \$160 billion in foreign currency reserves — among the biggest in the world. But that money is needed to back up the local currency, which has been pegged to the U.S. dollar.

The peg deprives Hong Kong's monetary authority of manoeuvring room to stimulate the economy with lower interest rates, which would spark capital flight. The rigid peg, at 7.8 Hong Kong dollars to U.S. \$1, also prevents the government

from devaluing the local currency to make the economy more competitive with its Asian neighbours.

### **Going forward**

Harald Bruning's Macau

South China Morning Post, Hong Kong  
Friday, January 3, 2003

A scant fortnight after commemorating the third anniversary of its handover to China in a generally celebratory mood, Macau entered the New Year in an atmosphere of great optimism and confidence, based on three years of economic growth and public security.

Jose Rocha Dinis, who edits the Portuguese-language *Jornal Tribuna de Macau*, struck the right note when he described Macau as an "oasis of stability and prosperity" in his New Year editorial.

Chief Executive Edmund Ho Hauwah maintained in his handover anniversary speech on December 20 that Macau had in the past three years received its "baptism of fire".

Even though Mr Ho's choice of words might appear rather dramatic, his message is essentially correct: at the start of its fourth year as one of China's two special administrative regions, Macau can congratulate itself on the smooth liberalisation of its gaming and telecommunication industries, the gradual recovery of its economy and the restoration of law and order.

American Professor Harry Harding, a prominent China expert, said after a lecture in Macau last month that, unlike Hong Kong, Macau had a "defined strategy".

Of course, it is not all good news. Since the handover, the unemployment rate has remained above six per cent and blue-collar workers

continue to toil long hours for relatively low wages.

It remains to be seen whether the government's job-creation efforts and vocational training programmes will ultimately be able to tackle the protracted unemployment problem, which is basically structural. It also remains to be seen whether the two US newcomers to Macau's gaming industry, Wynn Resorts and the Galaxy Casino Company, will put their money where their mouths are.

In a welcome touch of self-criticism, Mr. Ho acknowledged in his address that the administration continued to be beset with "insufficiencies", and therefore the civil service should "not be satisfied with the achieved results". He reminded Macau's public servants that it was their "obligation to provide the population with better services".

An efficient civil service and disciplined police force are necessary for Macau's ambitious plans to become a global tourism and amusement destination and a platform for business services and international conferences.

Even though the situation on the crime front has improved dramatically, discipline among the rank and file of the security forces, which comprises the police, fire brigade and correctional services, still leaves much to be desired.

A bit more civil responsibility, legal awareness and social consciousness would certainly do no harm to Macau's social progress and economic development this year.

### **Portugal closes Consulates**

THE CLOSING of the Portuguese Consulate in Hong Kong, one of seven which will be closed, is causing great controversy among the

Portuguese community of the ex British Colony. Arnaldo de Oliveira Sales, president of the local Lusitano Club, criticized Martins da Cruz, the Portuguese Minister of Foreign Affairs' decision, and recalled that some years ago, he offered the Portuguese Government the possibility of using the Club's headquarters for the Consulate.

In Hong Kong there are 38 thousand people registered in the consulate and the eight members of staff have not yet been informed of the decision taken in Lisbon for the need to reduce costs.

Jose Cesario, secretary of State for the Portuguese Communities, argued that Hong Kong "is close to Macau, where there is an excellent consulate that should be fully utilized". Portugal has had a consulate in Hong Kong since 1897 and the present office is located in a prestigious area, which was inaugurated in May 2001 by Jaime Gama. Besides Hong Kong, Portugal decided to close the consulates in Bayonne, Rouen, Reims and Nancy (France), Osnabruck (Germany) and Porto Alegre (Brazil).

### **News on Portugal on the Internet** by George Remedios

#### 1. [www.portugalpost.com](http://www.portugalpost.com)

Quite by accident I came across this web site, [www.portugalpost.com](http://www.portugalpost.com) on the internet. It gives you current news on Portugal, the Portuguese speaking world, Europe and the world.

English speaking Filhos de Macau from Hong Kong would be relieved to know that it is in English mainly. There are links to Portuguese newspapers in English and Portuguese and the most interesting one to FM's is the link to [PontoFinal](#) (weekly news from Macau)

You won't find stories such as these  
i n m o s t n e w s p a p e r s :

"LISBON (Reuters) Dec 3 – Priceless diamond jewellery from Portugal's ousted royal family are among pieces stolen from a Dutch museum, where they were on loan, the government says" or

"PORTO, Portugal Dec. 5 — Former New York Mayor Rudolph Giuliani donned a big, black, floppy hat Thursday when he was inducted into the Port Wine Brotherhood during a visit to Portugal."

In the section "Sports news" was the story "Soccer – Brazil's Scolari named new Portugal (soccer) coach". Under "Travel guides" you will find links to "Welcome to Portugal" and "Portugal for travellers". In the "Web directories" there is a link to "Portugal info". Other links will take you to "Economy", "Politics", "WN (World News) Europe" and so forth.

#### 2. [www.lusamacau.com](http://www.lusamacau.com)

I will mention briefly [www.lusamacau.com](http://www.lusamacau.com). (Please note it is "lusa" and not "luso") Here you will find news on Hong Kong, Macau, etc. This web site is maintained by LUSA, Agencia de Noticias de Portugal. Although there are words like "Welcome" and "Portuguese news agency" I could find only news written in Portuguese. Two years ago I remember reading it in English as well

3. My description has been brief because it is hard to describe a web site and all its links. You need to go to the web site and "click around". Have fun!

<http://www.thestar.com>

### **I**nteresting Links



Canada's largest daily newspaper online

<http://www.toronto.com>

All you need to know about T.O.

<http://www.workopolis.com>

Canada's biggest job site

# Cook's Corner



## Natas

“A Taste of Macau”

### Ingredients:

Puff Pastry: 500g Flour; 500g Butter; 2.5 dl\* water; salt.

Custard: 5 dl Double cream; 8 egg yolks; 2 tbs Flour; 200g Sugar;

Lemon Rind.

\*1 dl (deci liter) = 6 tbs

### Method:

Pour flour onto a marble board and make well in centre; dissolve salt in water and pour in flour well; knead mixture until smooth and leave for 20 mins; roll dough into rectangle; knead a little butter to have same consistency as pastry. (\*) Spread 1/3 butter evenly over pastry leaving a bare strip of 1 cm around the edges; fold pastry over from bottom to top, left to right, making sure sides and corners are perfectly aligned; roll pastry out again into a rectangle; repeat step(\*) until all butter is used; roll out pastry and cut into strips; roll strip up and cut into pieces of 2-3cm; place each pastry upright in a tartlet tin, dip thumb into water and slowly press pastry down.

Prepare custard by mixing and boiling all ingredients listed; remove from heat and when cooled a little, pour into the tins. Bake in oven (250°C to 300°C). Can be served sprinkled with cinnamon and/or icing sugar.

Yields: 15

**D**id you know...

This is one well-travelled tart.

*Hmmmm just the thought of that first bite makes our mouth water!!*

*The October issue of the Toronto Life magazine contained an article on this very famous dessert/snack.*

**The monks of the Jerónimos Monastery in Belém (near the mouth of Portugal's Tagus River) are credited with pioneering the sinful little pastry bowls of semi-sweet custard (formally, pasties**

**de nata) in the 18<sup>th</sup> century.** Several years after the monastery was dissolved in 1834, a nearby bakery, Antiga Confeitaria de Balém, revived the monkish tradition. Line-ups at this still extant *pasteleria* start before opening, and the many blue-tiled rooms echo with the chatter of patrons sampling the piping hot, cinnamon-topped natas – with a café com leite in the morning or white port in the eve.

When Vasco da Gama and his fellow explorers set sail from Balém, the little tart that could came with them. These sweet harbingers of imperialism remain popular wherever the Portuguese settled, from Macao to Brazil, from Goa to a more recent satellite, Toronto. As a rule, our local purveyors serve them up in proletarian surrounds; nativity-parade colours, hand-scrawled Portuguese-English signs and religious relics of questionable provenance abound in the linoleum-tiled coffee shops. The taste of the tarts, though, quickly banishes churlish critiques of the décor.

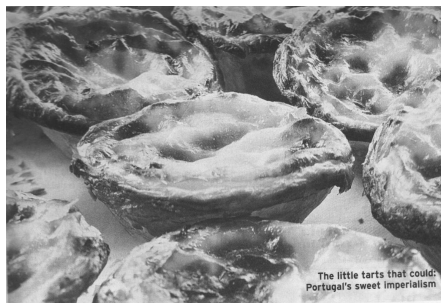
Our city's nearest approach to the canonical Old World tart can be found at Caldense (1209 Dundas St. W., 416-534-3847; 337 Symington Ave., 416-535-9993). The hand-thumbed pastry bottoms are made of chewy, multi-layered puff pastry, and the vanilla-scented custard filling is mustard-coloured, in the middle distance between the two undesirable extremes of albino blond and Velveeta orange. The bakery supplies some Loblaw's stores with the non-brulée version their clients prefer, but keeps the authentically browned-on-top ones for local customers. Patrons of the nearby resto, Piri-Piri Churrasqueira (1444 Dupont Ave., 416-536-5100), can get hot tarts walked over from the bakery to accompany a post-prandial porto.

When houseguests from Hong

Kong were jonesing for natas, Chiado's owner Albino Silva fixed them up with tarts from Novo Era (770 College St., 416-516-1622, plus four other locations). To supply their substantial clientele, the bakers produce 18,000 of the visually unprepossessing tarts per week. Their take is a fair facsimile of the mother country's, with more butter-scotch savour than the original.

Portugal's downtown ambassador, Eugene Antunes at Churasco St. Lawrence (91 Front St. E., 416-862-2867), uses a family recipe that hails from a fishing village in the north of Portugal. Most nata makers bake the thick puff pastry and custard together, but the Antunes bake a thin phyllo shell blind before slopping the custard and continuing cooking. Antunes's crust is less infused with the custard flavour, and his filling is pale and runny underneath its marbled small-top.

The South American entry, available at Brazil Bakery and Pastry (1566 Dundas St. W., 416-531-2888), is uncharacteristically tidy, refined almost. Clearly the colonials' talents aren't limited to dekes on the soccer field or crying jags on the operatic soaps that play non-stop in the congenial bakery-café. The thin shell of the Brazilian tart is flakier, and the cream filling more airy and a trifle less saccharine, than in the Portuguese treat that inspired it. The brulée is not marbled uniformly across its top; rather, it is an intensely crispy brown perimeter, giving the tart a nice two-texture two-step. This little globetrotter is fresh, not at all road weary, despite its long journey.



The little tarts that could: Portugal's sweet imperialism

# Handy hints



With the Festive Season now over, perhaps you will find these hints useful to help clean up any accidents that might have occurred when you were entertaining.

Removing candle wax from wood – soften the wax first with your hair-dryer set on a medium heat. When it starts to melt the wax, wipe the wax off with a soft cloth or paper towel immediately and continue heating the area. Once all the wax deposit is removed, wipe the area with a mild distilled white vinegar/water solution and polish the surface as usual.

Another way is to hold an ice cube on the spilled wax for as long as it takes to harden it (usually 3 to 5 minutes). This makes the wax brittle and you should be able to carefully pry it off the surface with a wooden spoon or plastic kitchen spatula.

Removing wax from your tablecloth – use the same method as described above with the ice cube to remove as much of the wax as possible. Then place a folded paper towel over the area and hold a warm to medium-heat iron on the towel for a few seconds. When you lift the iron you'll see the paper has absorbed the melted wax. Several applications with fresh paper towels are usually necessary. Any residual dye from coloured candles can usually be removed by dabbing with a little rubbing alcohol but make sure for cloufastness of your tablecloth first.

Coffee and Tea stains – Blot as much of the spill with paper towels, then apply distilled white vinegar to the area. If the stain persists, put a blob of foamy shaving cream on the stain, rub it in with a sponge and rinse off with water. Let dry and vacuum.

Red wine stains – Club Soda should be applied to the red wine stain as

soon as possible. However a stubborn (or dried) red wine stain can often be removed by dabbing with a little hydrogen peroxide or a paste of cream of tartar and water. A paste of equal parts borax and baking powder, mixed with cold water is a good red wine stain remover too.

*Haley's Cleaning Hints*

## Can you guess...



Visual puns use symbols, placement, size, shape, and style to convey various words or concepts. They can represent phrases, sayings, titles, names, places etc. Here are some examples.

1.0010,000 One in a million

PAID I'M WORKED I'm overworked And underpaid

Can you figure out the rest?

1) Bana na Hint: It's a food

2) MY WINGS WIND Hint: Song title

3) P R I C E Hint: T.V. show

4) STLMEETMEOUIS

Hint: Movie title

5) 8484848484 8484848484 8484848484 84848484 Hint: Book title

(1) Banana split; (2) Wind Beneath My Wings; (3) The Price is Right; (4) Meet Me In St. Louis; (5) 1984 by George Orwell

## Funny bone



After much careful research, it has been discovered that the artist Vincent Van Gogh had many relatives. Among them were: His dizzy aunt: **Verti Gogh**

The brother who ate prunes: **Gotta Gogh**

The brother who worked at a convenience store: **Stopn Gogh**

The brother who bleached his clothes white: **Hue Gogh**

The cousin from Illinois: **Chica Gogh**

His Mexican cousin: **Amee Gogh**

The Mexican cousin's American half brother: **Grin Gogh**

The nephew who drove a stagecoach: **Wellsfar Gogh**

The constipated uncle: **Can't Gogh**

The ballroom dancing aunt: **Tan Gogh**

The bird-loving uncle: **Flamin Gogh**

His nephew psychoanalyst: **E Gogh**

The fruit-loving cousin: **Man Gogh**

An aunt who taught positive thinking: **Wayto Gogh**

The little bouncy nephew: **Poe Gogh**

A sister who loved disco: **Go Gogh**

And his niece who travels the country in a van: **Winnie Bay Gogh**

## Senhor Sabe Tudo's Advice Column for "Filhos de Macau"

By George Remedios

Dear Senhor Sabe Tudo  
I was invited to dinner at a Macanese home and a really "feder" (stinky) dish was served, smelling of dead fish. I declined the dish and made a face like I wanted to "vomitar". My hostess

had said not to “fazer cerimonia” when I arrived. Did I offend my hostesses?

Yours sincerely, “Nauseous”

Dear “Nauseous”

Your pseudonym is appropriate. You are indeed nauseous. The dish served probably had “balichao” (pronounced “balichung”) as an ingredient. Anything with balichao constitutes the national dish of the Macanese. You have committed both a violation of good manners (nao tem maneira) and treason. You will not be on my dinner guest list.

Dear Senhor Sabe Tudo

I was shopping in an arts and handicraft shop in Chinatown and I accidentally broke something and the lady demanded I pay but I pretended I did not speak Chinese. Did I do the right thing?  
Yours sincerely, “Feenjee”

Dear Feenjee or “Fingir” or the “Great Pretender”

I certainly hope you did not tell them you were “Oh Moon Po Toh Ngar” (Macau Portuguese) and thereby passed your “nao tem vergonha” (no shame) to the rest of us. As you know in a Canadian store you may see the poetic sign “Lovely to look at, lovely to hold, If you break it consider it sold”,

In a Chinese shop the sign is usually in concise modern poetry “You break. You pay” Whatever the language “Voce quebrar. Voce pagar”. Porra, can you read or not?

Dear Senhor Sabe Tudo

I am a Canadian born “filho de Macau” and I hear the older generation speak of working for the “Banco” in the old days in HK. How can I find information about this bank?

Yours sincerely, Curioso

Dear Curioso

The “Banco” you refer to is the

Hong Kong and Shanghai Banking Corporation. Many Macanese worked for that Banco. That “Banco” is still around but its Chinese roots are now hidden behind the bland name “HSBC” It is one of the largest banks in the world. We Macanese should be proud that our forefathers played a major part in the development of this Banco. Do not hesitate to tell all your non-Macanese friends about this.

Dear Senhor Sabe Tudo

The other day someone behind me on a crowded street called me a “mufina” (moofeena) and said I was not walking “azinha” enough? I don’t know if he was paying me a compliment or what. I looked up a Portuguese dictionary but could find neither word. Ele falar coosah? (What is he saying?)

Yours sincerely, Confusao

Dear Confusao

You are right, both words are not in my dictionary either. You were not walking “azinha” (fast) enough. This must be an archaic Portuguese word that is still used by Macanese. As for “mufina” (or “mufino” for a man) I will only say it is definitely not complimentary. Poofis, in future try to walk more “azinha” or faster.

Dear Senhor Sabe Tudo

I am not Macanese but I have eaten a dish at the home of a Macanese friend that sounds like someone sneezing “Ah Choo”. It had some soft jellyfish thing in it and a very skinny sausage. Do you have the recipe for this?

Yours sincerely, Lau Hau Sui

Dear Lau Hau Sui (corer babo? You are salivating?)

The dish you refer to is “tacho”, which uses Chinese ingredients but it is a Macanese dish. That jellyfish thing is pig skin (I hope your host plucked all the pig hair) and the skinny sausage is the Chinese “lap

cheung”

The recipe I have is from my “avo” (grandmother) who got it from her “avo” in Macau. Come on meh, do you think I will give you the recipe? It is a family secret.

### **Macanese Jokes**

by Anonymous

Toronto 1969

A filha de Macau (“fresh off the boat”) had just immigrated to Canada from Hong Kong. Her first time at a cafeteria she sat down and waited for the “foki” (for-keay) or waiter. None came. Then she noticed a line up of people holding trays.

So she just followed. She noticed one lady nod at the pastries and said “Danish” and was given a Danish pastry by the food server. Another nodded at the muffins and said “English” and likewise was served an English muffin. Another nodded at the bread and said “Italian” and again was served.

“Ah, this is what they mean by “multicultural” she said to herself as she nodded at the food tray and proudly said “Macanese”

Toronto 2002

After over 30 years in Canada this same filha de Macau was tired of people asking, “Where are you from?” “How come you don’t have a Chinese accent and can’t write Chinese?”, “Is your father Portuguese and your mother Chinese?”, “How come you don’t really look Chinese?” and so on.

One day someone asked bluntly in the cafeteria “Are you mixed?”

Our filha de Macau put down her soup spoon and replied coldly “Yes, I am of mixed parentage. One parent is male and the other was female.”

# Reminiscences

## Filhomac Superstitions

By Doreen Remedios

‘Qui susto’ (how scary)! Every culture since the beginning of time had their superstitions. The Aboriginal had their rain dance stories and the Mayan had their human sacrifices. After centuries in Macau and Hong Kong, our Filhomac superstitions are no different, except ours are shaped more by our Asian heritage. Plus, I suspect our ‘amah’ influence more than our religious upbringing encouraged the spread of Filhomac folklore ‘booboorisa’ (nonsense).

No matter the passing of years, most of us still remember some of our more familiar Filhomac superstitions. ‘Nossa gente’ (our people) now live in all corners of the globe, yet, somehow there is still that little tug inside most Filhomacs cautioning them not to spit into the wind.

### ‘Vento Sujo’ (bad wind)

Speaking of wind, brings to mind our most famous superstition, ‘vento sujo’ (bad wind).

Apparently, in the early Macau days, people did not know what caused strokes. Therefore, when they witnessed an elderly person falling because of a stroke and then left with some form of facial paralysis, the old folks would say that ‘vento sujo’ was the cause.

This folklore has been handed down through Filhomac generations. To this very day, ‘nossa gente’ (our people) believe that if you make ‘monkey face’ or cross-eyed at someone and a bad wind blows, the ‘vento sujo’ will make your facial expression remain that way forever! So next time you make funny faces out of the car window, beware of

‘vento sujo’!!

### Amah Folklore

These superstitions definitely came from the amah myths.

‘Tam Chee Chai’ (cradle the piggy/baby) - When babies had bad dreams, or were particularly scared of something, and parents wanted to know what it was that was scaring the infant, the amah would make a coal fire, sprinkle some incense (?) or powder on the burning coal. The amah then would bundle the child in a blanket/cloth and hold the child, passing it over the coals three times and saying “Taam Chee Chai”. She would carefully let the flame die, then hours later would look in the coal and supposedly would see an image of whatever frightened the child.

‘Dao Pei’ (pock mark) I still remember to this very day, my ‘amah’ telling me that if I did not finish my dinner, for every grain of rice left on my plate, I will meet someone with a pock mark face. No doubt, I did a Jack Sprat and licked the platter clean.

It has been said never to buy a corner house, as there is ‘mau vento’ (bad wind) depending on which side the wind blows. Apparently a corner house had three divorces and one suicide in two years.

### Asian Heritage

Chinese New Year is often surrounded with traditions that many Filhomacs have adopted.

For example, on new year’s day, it is customary to wear new clothes, underwear, new everything.

Also one should carry a ‘lai see’ red packet to give away as lucky money. Shared fortune means that money will return to you in manifold.

All lights in the house should be switched on, open all doors and windows to let out the bad ‘fung shui’ (bad wind/harmony) and re-

place it with good ‘fung shui’ (good wind/harmony).

On new year’s eve, it is advisable to carry some money in your pocket to ensure that it is carried over into the new year. This symbolizes money coming in.

Never sweep the house with a broom on new year’s day. This means that good luck will be swept away.

### Religious

Filhomacs also had their ‘religious’ superstitions. The night, or two nights, before a baby is baptized, it is believed that if the baby becomes very restless, cries constantly, etc. and this is because the ‘diabo’ (devil) is tempting it. To ease all this, just place a pair of scissors under the pillow of the baby and this will ward off the evil spirit/devil (‘diabo’).

When a child drops a bun or cookie on the floor, instead of washing or wiping it, just make the sign of the cross with the cookie and the germs will die.

Cooking with a sprinkle of holy water or holy oil in your ‘tacho’ (cabbage stew) or whatever, is generally not a good idea.

It’s an old Filhomac custom that our household adhered to in the

early days. A St. Anthony’s crusty roll was added to the bottom of our rice container. This symbolic gesture was to request St. Anthony to always help us find the means to keep our rice container full, thus, not going hungry.

### Joogadeira (Gamblers)

We also have all our FM ‘joogadeiras’ with their own specialty of idiosyncrasies.

There is the outrageous, do not en-

counter a Buddhist monk on your way to the horse races because it's bad luck. If we see one walking towards us, it is best to cross the street.

Mahjong players are unique with their own type of very serious superstitions.

Do not touch players during a mahjong session.

Speaking or peering over their shoulders are also taboo.

Winners will not take a bathroom break lest it also break their good fortune.

Some players will walk around their chair three times for luck.

Never ever ask a mahjong player to lend you money on the gaming day or while they are playing. This is a grave superstition that should not be taken lightly.

Personally, I have always been afraid to hang around a mahjong table because I never knew the 'superstition du jour'.

I am not sure if FM's carry lucky charms, but wearing 'novo sapato' (new shoes) is a sign of good luck. For my part, I have worn new shoes a few times at the casinos and by coincidence have won. But, unlike Imelda Marcos, I do not own that many pairs of new shoes. (Perhaps, that is one of the reasons why the Canadian Finance Minister traditionally and superstitiously wears new shoes when he delivers the budget speech at Parliament).

### Advice for Pregnant Women

Coitado (poor thing)! If a woman is pregnant and there happens to be a full moon, the 'preggers' should not gaze at the full moon, instead go under her blanket and cover her head as well. Like an ostrich! If she does not do so, the baby can end up having a large red birthmark.

Similarly, if a baby is born on the night of a full moon, this increases the chance of the infant being born

with a skin pigmentation.

Poofis (gosh)! Again, if a woman is pregnant during an eclipse, she should put a pair of scissors under her pillow otherwise the baby will be born with cleft lips.

All pregnant women should always watch what they eat. Particular attention to avoid eating crabs, otherwise the baby will be mischievous. Like a little crab, the baby will be crawling all over the place. Perish the thought of eating two crabs and having twins!

### Health Care

No Filhomac superstitions would be complete without our 'chacha velha' old wives' tales on health care.

Saavan - Certain days of the month young ladies should not enter the kitchen if mom is making Christmas cake and is in the process of burning the sugar. It will crystallize and not work. This also applies to other cakes, as they will not rise.

Also young ladies, should not to wash their hair when it is 'that' time of month or they will go blind!

Never wear socks to bed because they will affect your eyesight as well. What does socks have to do with the eyes anyway?

Whenever we had a 'goong goong' (bump on the head), rub saliva on it to bring the swelling down.

### Barriga

Next up, we have all our 'barriga' (stomach) cramping and tummy-ache superstitions.

There is wide belief, held to this very day, that on the Feast Day of Sao Joao (June 24), all Filhomacs can eat any mixed variety and quantity of fruits they want and not get sick. Eating 2 mangoes with several slices of watermelon, then add-

ing a few plums and cherries and other exotic fruits will not cause a disturbance in the tummy.

(Note: Not responsible for non-FM's who try this).

It is not a good idea to 'tomar banho' take a shower or bath right after dinner in case you get cramps. Also if you eat 'ong choy' (Chinese vegetable) and then go swimming, you will get cramps. Plus do not swim on a full stomach. Why? Because you'll get cramps.

Another FM reminisced on her childhood days eating her favourite treat - Dairy Farm ice cream. She was often told not to drink water after she ate ice cream as it would give her a terrible stomach ache and she might not have a chance to make it 'home in time'. 'Qui ramade'!

### Conclusion

All Filhomac's have their favourite superstitious story.

Thanks to some members of Casa de Macau (Toronto) and my good friends from around the world for e-mailing and sharing their superstitions with the readers.

### Happy Valentines

**Heart:** A symbol of love.

**Cupid:** In Roman mythology, Cupid was the son of Venus, the goddess of love & Mercury.

In Greek mythology, he was Eros, son of Aphrodite & Hermes.



**Rose:** Supposedly the favourite flower of Venus.

**Rings:** Just as a circle has no end, a ring symbolizes never-ending love.

**Love birds:** These colorful African birds love to sit close to each other in pairs.

**Doves:** Remain with their mates throughout their lives & both the male & female care for their young.

**Love knots:** A knot intertwines & interlocks & so represents everlasting love

A look at the past



**The Ruins of São Paulo has been enshrined as the landmark symbol of Macao, its image has been used in stamps, posters, book and magazine covers, post-cards, souvenirs, paintings, background for photos more than any other structure in Macao.** If the frontal facade can attract so much attention and admiration, the original cathedral, which has long been destroyed in a fire, must surely have been a sight to marvel.

The cathedral of São Paulo was inaugurated on Christmas day in 1603, the facade was later added to its main entrance between 1620 and 1627. Like many other exquisite Jesuit churches in Portuguese India and Brazil of the era, this architectural masterpiece was also designed by an Italian Jesuit, Father Carlo Spinola.

Recognition of the support proffered by the local population which had made this ambitious dream come true was engraved on a stone with the words: *Virgini Magnae Matri Civitas Macaensis libens posuit an. 1602* (the city of Macao has freely dedicated this to the great Mother of God, in the year 1602).

When this cathedral was being built, Macao was at the peak of its golden age, when the Silk and Silver trade, and later the Macao-Manila-Acapulco trade, brought enormous wealth to the community. Different from most Portuguese style churches, the facade of this church is ornate and intricately filled with images.

Ionian and Corinthian columns, as well as bronze statues cast in the Macao foundry,



Fig.1

were used to decorate the facade. It was reported that



Fig.2

no effort and energy was spared in order to make this

both the roof and the elaborately carved altar-pieces were made of hardwood. The interior of the Cathedral was brightly painted with the altarpiece lavishly gilded with gold. It seemed

basilica the best of its kind in the Far East. The finished work was indeed a jewel of the Jesuit architecture in the Far East; unfortunately it did not survive to this day, except for the facade.

In an article written for the South China Morning Post in July of 2001, Harold Bruning informed his readers of an application to have the Ruins recognized as a World Heritage Site. Although it will be Beijing that will formalize the application this year (Unesco rules demand that only state parties can nominate sites on their national territory for inscription on the World Heritage List), the idea originated with Macau's pre-handover Portuguese Administration in the 1980s.

The October 2003 issue of the National Geographic lists some 730 sites around the world designated as World Heritage Sites.

Our Casa Library has a book (catalogued as P/E/C 9) on the Ruins – this particular edition contains various photographs of the structure taken

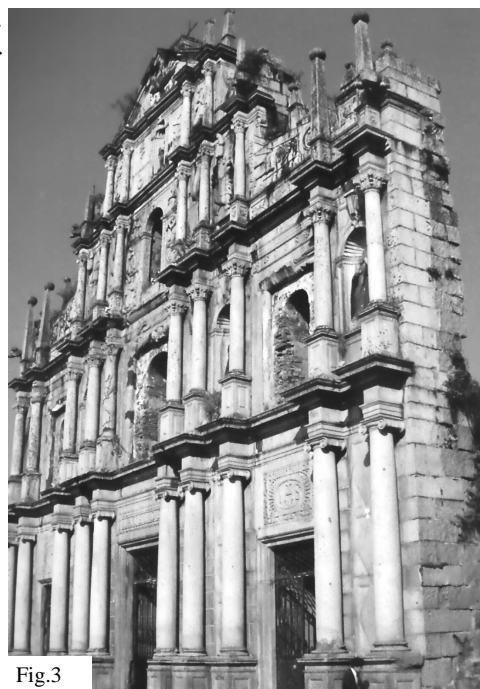


Fig.3

by Mr. Lee Yuk Tin; a professional photographer who has lived in the shadow of the structure for almost seventy years.

(The photos scanned for this article were taken from "A Igreja de S. Paulo de Macau" by Gonçalo Couceiro. The explanation of the photos was taken from "The Japanese in Macau" by Fr. Manuel Teixeira)

Fig.1—In the centre of the pediment is a bronze dove, the symbol of the Holy Spirit. Just below is a bronze statue of Jesus in the centre niche. On either side are carved the instruments of the crucifixion—on the right, a ladder, three nails, a reed and a Roman standard; on the left, a crown of thorns, a whip, a hammer, pinchers and a lance.

Fig.2—On the next tier is the bronze statue of the Mother of God. She is surrounded by six angels. The two at the top are praying, the central ones playing music and the bottom two are swinging incense burners.