

Casa de Macau no Canada (Toronto)

Newsletter

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From the President



The Annual General Meeting was held Saturday November 15, 2003 at a Royal Canadian Legion Hall in Scarborough. After the meeting, Grace was given by Chappy Remedios. A dinner of chicken, fish, baby carrots, potatoes and salad was served followed by an array of deserts.

For those who were unable to attend the Annual General Meeting, we are enclosing with this newsletter a synopsis of the meeting together with the financial statement presented and approved by the members at the meeting. If there are any questions regarding the finances, please contact our treasurer Jerry Noronha.

Can you remember where you were and what you were doing on August 14, 2003 at 3.45PM? This is the day the province of Ontario together with the states of New York, New Jersey and parts of Ohio suffered a complete black out. I was at work in down town Toronto. Fortunately, I had only to descend seven floors and not 70 or 80. My god fortune

continued as GO trains were running and I managed to get home without having to walk to Pickering. Hope everyone was as lucky as I was. Who would have thought this could occur in today's high technology environment. So much of our lives is dependent on electricity something we all take for granted. Most of us lost power for a minimum of 15 hours to maximum of 30 hours. If anything, this was as they say a wake up call for us. How many of us have discarded articles without reading them that tell us what we should carry at home for emergencies. Items such as: dry foods, portable radio with working batteries, matches, candles and cash. Remember bank ATM machines operate on electricity. It was a joy to be able to see the stars clearly as we did that night but let us hope this does not happen again.

As we are fast approaching the festive season, the Executive Committee wishes you and your loved ones a Merry Christmas and Happy and Prosperous New Year.

Encontro news on Page 12



Editorial

Briefly speaking...



To the Executive, Members, and Friends

Monica and I would like to take this opportunity to wish you all a very Merry Christmas and all the best for a Peaceful, Healthy, and Happy New Year.

The saying, *time flies*, certainly applies to us. It is hard to believe that our term as editors will come to an end very shortly, in fact, in the new year we will only be putting out three more issues. While it has been trying at times, we are rewarded with warm words of praise, sometimes from unexpected quarters. We've tried our best to make it interesting, by changing the format, soliciting and receiving input from members; gathering articles which we felt would be of interest to readers in general. We would like to thank everyone who has contributed to this, *your* newsletter.

It is gratifying that as editors we are able to be of service to our Community.

You will have noticed that the last mailing did not include a newsletter. Procedures have been changed somewhat. Monica and I are responsible for the contents of the newsletter only, the social calendar and whatever else is approved and then mailed out by the Executive. Therefore, as Nena mentioned at the AGM, should you not receive your newsletter, kindly contact her and she will try and resolve the problem.

In closing, we would like to remind everyone that it is not too early to give thought to taking over the reins of preparing the Casa's newsletter; after 12 years its time for me to

move on. I am most thankful that Monica has come aboard as co-editor this past year – we work well together and we always seem to be on the same wavelength.

Once again, thank you all for your support, have a safe and happy holiday, *and forget those calories!*

Gloria

Peace

Casa news



Congratulations

Lourenço Conceição our past president, who is a member of the Sandy Beach Tennis Club's senior team (a Pickering tennis club), participated in and won the Inter-county Tennis Association division. As this was the Club's first year of competition it was quite an accomplishment. The team, consisting of players 55-and-over playing doubles in the Intercounty Tennis Association's (ICTA) East 1 division defeated second-place Unionville and third-place Richmond Hill. Other teams competing were Newmarket and Parkway Valley of Don Mills.

And they're off...

Some thirty Casa members attended the races at Woodbine Race Track on September 28, 2003. Arriving at noon, everyone helped themselves to a well laid out buffet then got down to the

business at hand...racing. Although we cannot report any big winners of those betting on the horses, it was said that some found the slots downstairs in the Casino to be more 'giving'.

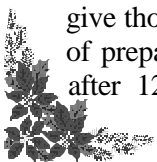
There were some exciting races whereby horses ranked as outsiders upset the apple cart by placing at the line. In particular at the end of the 8th race there was quite a stir of excitement when the stewards launched an inquiry not only to determine if the winner had bumped and obstructed the path of the 2nd place horse but also had to determine which horse was the winner as it was a nail biting photo finish. All had a nice time from the novice to the 'seasoned'. Thanks goes to Celsa Larcina who for the past few years has been instrumental in making the arrangements for this popular outing.



Photo taken by Andrew Brander



L to R back: Elfrida Alves; Nena Noronha, Marie-Cecile Remedios; Lilia Vieira
L to R front: Terry Larcina & Celsa Larcina





Autumn Fest

Close to ninety members and friends gathered at the China Buffet King Restaurant on Sunday October 5, 2003 for a scrumptious and very satisfying buffet dinner.

Everyone was given a ticket for a chance to win some door prizes. As well, members were given the opportunity of purchasing tickets for a 50-30-20 draw: Leo Vieira walked away with \$66; Bernard Yen won \$98 and Helena Barradas won the big one - \$164.



Autumn Fest Dinner

L to R: Joyce Barros; Leo Vieira; Barbara Baptista; Bernard Yen; Helena Barradas

Bowling Tournament

Twenty some members participated in the Casa's bowling tournament Saturday November 1, 2003. No matter what their skill level all had great fun.



L to R: Lucila Carion; Susana da Costa & Gerry Chow

After the three games were played a total pin count was tabulated and Lucila Carion had the highest score for ladies and Gerry Chow for the men. At the dinner that followed, Susan da Costa presented them each with a bottle of wine.

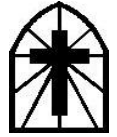
Casa Bazaar

The Social Committee put together a Bazaar at the Clubhouse on Sunday November 16, 2003.

There were 4 tables, which offered a variety of things up for sale. Lilia Vieira and Nancy Barradas shared a table, which had a number of their handmade craft products for sale; Clare Soares had a beautiful display of her hand knitted children's clothing; Monica Alves shared a table with her family, her mother Elfrida, her sister Anne Brander and her brother-in-law David Brander all contributed home baked goodies and homemade wine for sale; and the Social Committee had a White Elephant

table. Although the turnout started slowly, as the afternoon wore on there was a steady stream of visitors. The money raised at this event, a total of \$454.05, was donated to the Shepherds' Trust, which is an organization entrusted to look after retired priests.

May he rest in peace

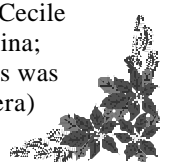


Carlos Antonio Conceição passed away October 16, 2003 in his 90th year. He was a staunch supporter of the Casa having been one of the original members of the club. He will be missed by his family and many friends. Carlos had a great collection of old photos, which he enjoyed sharing with his friends. He would invariably turn up at a gathering with an envelope, which contained some well-worn black and white photos and would then proceed to identify the people pictured therein and reminisce about the old days. He had a great memory for names, faces and was always quick to recall anecdotes. Our deepest sympathies are offered to Cissy and his extended family.



Contributors and workers at the Bazaar

L to R: David Brander; Elfrida Alves; Anne Brander; Cleo Ozorio, Marie-Cecile Remedios; Nancy Barradas; Joyce Barros; Lilia Vieira; Celsa Larcina; Barbara Baptista; Clare Soares and Monica Alves (Helena Barradas was behind the camera)





A Brief Summary of trip to Europe

Of the 52 happy holidaymakers to France, Spain and Portugal, 25 were Casa members. A few participants from Vancouver and Seattle connected with us at Pearson International Airport on October 11th and we took off for Lisbon, arriving in the early morning of October 12th. We then met up with the balance of the U.S. contingent at the Lisbon airport before boarding our bus for Cascais where we spent a leisurely 2 days at the Hotel Baia – the same hotel where we stayed at on our first trip in 1992. At Cascais participants from Macau and Portugal joined us.

The highlight of our trip was the overnight visit to Lourdes. After dinner we attended the candlelight procession in the evening, then, as the shops were still open, shopped for religious souvenirs. Our hotel was a stone's throw from the grounds so some of our participants made their way to the Sanctuaries by 6 a.m. the next morning as masses were said every half hour in different languages. Even if we had time to take in the Baths, it was already too chilly to do so; the water from the taps was very cold.

We returned to Madrid, and then it was on to Toledo, Cordoba, Granada, and south to Costa Del Sol. In Seville we had a paella dinner, then adjourned to the adjoining theatre for a drink and to watch the Flamenco show which was absolutely fantastic and lasted for about 2 hours. The next day we made our way back to Portugal and the Algarve. We spent 3 days unwinding at the beautiful Hotel D. Joao II situated right on the water's edge and went for long walks along the endless beach, played a game or two of chess (knee high pieces), and the die-hard shoppers, shopped!!

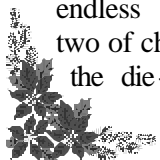
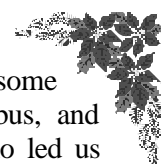
On our first evening, in the lounge of the hotel, many from our group were roped into dancing with the local Portuguese entertainers and were visually winded when the loooooong dance was over. Some went on to bed while others stayed on for drinks and danced to live music provided by the house band. The next day was totally 'free' so about half of the group took advantage of our driver's offer to take us to nearby Portimão and to his cousin's restaurant for lunch. "Restaurante Meco" offered up grilled sardines as well as a number of other kinds of fish and prawns, which were grilled to perfection. We then strolled along the waterfront and, of course, shopped. The lunch was so good that we opted to return for dinner with more from the group joining in. The following day we went to Lagos where we lunched and shopped returning to our hotel in the evening where we were entertained with a local version of NY- NY. The following morning we were off to Lisbon.

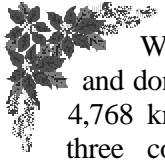
Unfortunately, our last day was pouring cats and dogs – to say nothing of the very high winds that whipped our ponchos and umbrellas about. Among some of the places we visited, our last stop was Fatima. Regardless of weather, most of us attended mass, or visited the Basilica. Even did some quick shopping before returning to Lisbon for our farewell dinner, which was held at Buffalo's, a restaurant on the grounds of the 1998 Expo. The live music was pounding out while we feasted on a wide choice of salads and then we were offered a Brazilian type menu i.e. various barbecued meats brought on spits to each of us and the waiters carefully shaved off slices onto our plates. As if that was no enough, those who still had room enjoyed sampling a variety of cheeses, fruits and rich desserts.

Archer Larcina led us in some lively old songs on the bus, and together with brother Meno led us in prayer every morning when the bus took off for a new destination; we said the rosary on our approach to Lourdes and then Fatima. Thanks guys.

Oh, a few frustrating and worrying moments for some of the travelers: one bag was not unloaded in Lisbon but went on its merry way to France – finally returned the next day. Three bags were deemed 'lost' in another transfer in Spain – only to be found in the wheel well of the bus!!! Glad for the happy endings.

Food was plentiful throughout the trip and breakfast surely tops the list as we had a large variety of breads, fruits, cheeses, ham, bacon, eggs, cereal, juices, and coffees. To say that we 'ate our way' though Europe is not much of an exaggeration. Even at the rest stops and at some innocuous truck stops, those who wished could enjoy some great *tapas*. For those unfamiliar with this, it is a Spanish word, which describes small portions of a variety of different dishes, which could include: roasted or grilled eggplant; sausages; fried fish, from tiny fresh anchovies (*boquerones*) and rings of tender squid (*calamares*) to chunks of fresh hake and batter-dipped prawns; savory meatballs in almond sauce; kidneys in Sherry sauce; sautéed mushrooms; chicken fried *al ajillo*, with garlic etc. etc. Even a stop in a small French town afforded some the opportunity to purchase freshly baked baguettes and wonderful pâté. Another great 'find' were large custard apples (*anonas*), which must have been in season since they could and were purchased for a song at local markets. Thankfully we could walk off all this food as we toured the sites.





When all was said and done we had covered 4,768 km, driven through three countries, over 18 major cities and countless towns and villages. Our senses were touched and treated to a real education. Not only was our sense of taste treated as we sampled the culinary delights but we feasted our eyes on many natural and man-made wondrous sights. Our sense of smell was treated to the aroma of freshly pressed olive oil as we passed through olive groves as far as the eye could see and the clatter of the castanets and mind numbing quick patter of the Flamenco dancers in Seville left our ears ringing. Indeed this trip did fulfill the two precepts as expressed by Maya Angelou: ...



“travel to as many destinations as possible for the sake of education as well as pleasure.”

Note: Monica will be preparing a video and a compilation of her digital photos covering the trip. Any persons interested in purchasing their own copy can contact Monica either by email Imonman@rogers.com or by phone 905-887-9408. Prices are not yet available, as it will depend on the length of the video.

Can you count how many cameras Monica has on her?
Say cheese.....



Group picture of our trip to Europe (taken in Trujillo, Spain)
October 11—26, 2003





A cross the



Another loss

In today's press where the use, or rather overuse of hyperbole by reporters and editors results in headlines that scream at us so as to grab our fleeting attention, it is ironic that the article appearing in Ponto Final September 15, 2003 noting the passing of Msgr. Manuel Teixeira was headed with just a simple statement: "Manuel Teixeira dies in Portugal, aged 91".



Photo taken at 1997 2nd Encontro

Perhaps this is a reflection on the man but it hardly reflects on the great contribution he made by authoring over a hundred books and treatises on the history of Portuguese and other missionaries in Asia. According to the Ponto Final article he appeared in dozens of television and radio documentaries on Macau's history. Born in 1912, he moved to Macau when he was 12 years old. Apart from a stint in Singapore, Msgr. Teixeira spent around seven decades in Macau as a priest and hobby historian. He was known for his dry wit, his love for "Scottish tea" (whiskey) and his ultra-conservative views. Msgr. Teixeira left Macau for good in May 2001, nearly 1½ years after its reversion from Portuguese to Chinese rule in 1999. He made no bones about his view that he would have preferred Macau to remain un-

der Portuguese rule.

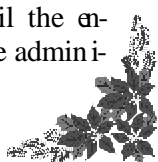
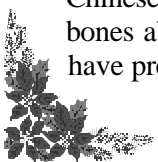
On a personal note, I would like to share my first and only face-to-face encounter I had with Msgr. Teixeira. It was during the 2nd Encontro in 1997 at the launch of Mr. Jorge Forjaz's 3 Volume tomes tracing the genealogy of many Macanese families. (For those who might not realize it our Casa has copies of the three volumes which members are welcome to peruse. Just ask our Librarian David Tavares to show them to you.). Anyway, to get back to my encounter... after all the speeches were done; my mother, siblings and I approached the venerable, diminutive, bespectacled senior gentle man. Dressed in his white cassock and long flowing white beard he embraced us all, as if welcoming us all 'home'. My mother introduced us all and before she could go any further he held up his hand saying: "I know you." To my astonishment, he then proceeded to go back in time and said he knew my mother's siblings, her parents, my Avô and Avó, their respective siblings etc. etc. naming each of them. He even recalled where they had lived! Now my grandparents passed away in 1963 and 1968 respectively. I could not believe my ears that this 85-year-old priest could trace my maternal family's roots just right there on the spot. When my mother married in 1946, she moved to Hong Kong to start her new life with my father. Aside from the holidays when she took us back to Macau to visit with our grandparents, she never returned to live there. The remarkable memory of this man was such that by just giving him her maiden name, he could place the family. He was truly a living treasure and will be greatly missed although he has thankfully left a treasure-trove of information in his many books.

SCMP celebrates its 100th anniversary

Ponto Final November 6, 2003

Reprint of South China Morning Post's maiden issue of November 6, 1903, includes advertisement by "Macao Hotel" and listing of two Portuguese gunboats, Diu and Zaire.

Portugal's national news agency Lusa released on Thursday a story on the 100th anniversary of the South China Morning Post (SCMP), highlighting the fact that its maiden issue of November 6, 1903, included the commercial advertisement of a hotel in Macau and mentioned two Portuguese gunboats in its list of "foreign men-of-war on the China and Japan station." According to the Portuguese-language newswire dispatch, which describes the SCMP as one of the region's most prestigious newspapers, the reprint of the SCMP's maiden issue 100 years ago includes the advertisement of the now defunct Macao Hotel. In the advertisement, the hotel promised its guests "large, cool, airy, well ventilated and handsomely furnished bedrooms. The advertisement also pledged, "A Military Band plays in the Gardens, close to the hotel, three times a week." Lusa also pointed out that the maiden issue published a list of foreign warships in China and Japan that included two Portuguese gunboats, the Diu and Zaire, "last reported" in Hong Kong and Macau under the commands of Captain Diogo de Sa and Capt. F.J. Barboza Leal. The SCMP's centenary bumper edition was according to Macau newspaper vendors "almost sold out" by noon. The SCMP is on sale in Macau every morning. No English-language newspaper is currently published in Macau. Portugal ruled Macau for 442 years until the enclave's reversion to Chinese administration in 1999.





Casinos generate record 8 billion patacas in taxes in first 10 months

Ponto Final November 14, 2003

Government collects record 8 billion patacas in gross-revenue taxes from Macau's 11 casinos between January and October, up 30 per cent on same 10-month period last year.

Macau is the only city in China where casinos are legal. Macau's presently 11 casinos are all run by Sociedade de Jogos de Macau/SJM (Macau Gaming Company), which is chaired by 81-year old Stanley Ho Hung-sun from Hong Kong.

Macau's two new casino-operating concessionaires from Las Vegas, Wynn Resorts and The Venetian, have still to launch their gaming businesses. While The Venetian has scheduled the opening of its first Macau casino for next March, Wynn Resorts said earlier this week it planned to start construction of its mega-casino hotel resort in Macau in a few months. The Galaxy Casino Company from Hong Kong, which jointly with The Venetian holds one of Macau's three casino-operating concessions, says it plans to open its first casino in Macau next year.

When the Macau government last year broke up the enclave's casino-monopoly regime, which had been implemented in 1937, it increased the casino gross-revenue tax rate from 31.8 per cent to 35 per cent. Apart from the 35 per cent tax rate, the government collects an additional five per cent from the casinos' gross revenue for cultural, educational and social causes. Tourism and gaming businesses, comprising casinos, dog and horse races and a string of lotteries, generated an estimated 40 per cent of Macau's gross domestic product last year.

Quotes after the Guia Race

Ponto Final November 16, 2003

In the weekend of the 50th Macau Grand Prix, Duncan Huisman made Guia Race history, becoming the first driver to win it three times. The Dutchman had also won the two previous editions, following the steps of his brother Patrick, winner in 2000.



The following is an excerpt taken from an article written by Fernando (Bebe) Ribeiro for Casa de Macau's (Australia) newsletter in which he relates his and his wife's Maria Fernanda's experiences attending the 50th Anniversary of the Macau Grand Prix.

Maria Fernanda and I travelled to Macau early November at the invitation of the Macau Grand Prix Committee to attend the Grand Prix Golden Jubilee Carnival, a celebration of half a century of the Grand Prix, held over and between the weekends of the 8th and 9th and 15th and 16th.

The reason for the invitation was the fact that Maria Fernanda won the very first ladies' race held during the 1956 Grand Prix. While in Macau she was interviewed by a leading newspaper, the "Hoje Macau", and her interview was published in a special section dedicated to the Macau Grand Prix. The front page of the paper carried a large photograph of hers with the heading – "Fernanda Ribeiro – The Champion". The special section, which also carried her photo, headed her interview with the following title – "The First Lady". She was elated at

being so much the centre of attention...and so was I.

The week in Macau was filled with car and motorcycle racing, prize giving evenings followed by dinner parties, fireworks displays, concerts, food festival and many other exciting events.

As far as the two of us were concerned, the highlight of the week was our taking part in the Historic Cars Parade held on the 15th November. We were invited by the owners of the cars to ride with them and we did two full laps of the GP circuit watched by thousands of spectators who cheered us all the way. Maria Fernanda rode in a gleaming black 1947 MG TC and I rode in a 1983 Austin Healey. It was quite an exhilarating experience that we shall never forget.

Interesting Links



Doreen Remedios submitted this site - it is her sister-in-law's floral store in Toronto. The tasteful website was designed by her nephew. www.forgetmenotfloral.ca

For 10% discount, mention that you saw the website in the Casa de Macau newsletter.

Horacio F. Ozorio recently launched a web site dedicated to the Macanese diaspora <http://www.diasporamacaense.org>. Though there are quite a few sites on this subject, this is certainly a site worth visiting.

If you wish to see photos of the recent visit to Brazil by Lusitano Club of California and Casa de Macau (Portugal), check the following site: http://rpdluz.tripod.com/projecto_memoria_macaense/id53.html





Funny bone



Chocolate is a Vegetable

Chocolate is derived from cocoa beans. Bean = vegetable. Sugar is derived from either sugar CANE or sugar BEETS. Both are plants, which places them in the vegetable category. Thus, chocolate is a vegetable. To go one step further, chocolate candy bars also contain milk, which is dairy. So candy bars are a health food.

Chocolate-covered raisins, cherries, orange slices and strawberries all count as fruit, so eat as many as you want. If you've got melted chocolate all over your hands, you're eating it too slowly.

The problem: How to get 2 pounds of chocolate home from the store in a hot car.

The solution: Eat it in the parking lot.

Diet tip: Eat a chocolate bar before each meal. It'll take the edge off your appetite, and you'll eat less. If calories are an issue, store your chocolate on top of the fridge. Calories are afraid of heights, and they will jump out of the chocolate to protect themselves. (We're testing this with other snack foods as well.) If I eat equal amounts of dark chocolate and white chocolate, is that a balanced diet? Don't they actually counteract each other?

Chocolate has many preservatives. Preservatives make you look younger. Therefore, you need to eat more chocolate.

Put "eat chocolate" at the top of your list of things to do today. That way, at least you'll get one thing done. A nice box of chocolates can provide your total daily intake of calories in one place.

Now, isn't that handy? If you can't

eat all your chocolate, it will keep in the freezer. But if you can't eat all your chocolate, what's wrong with you?

If not for chocolate, there would be no need for control top pantyhose. An entire garment industry would be devastated. You can't let that happen, can you?

MEDICAL NEWS FLASH -- "Stressed" spelled backward is "desserts."

Something to think about this Festive Season as we dig into gift boxes of chocolate!

A look at the past



Come to the Manger

By Doreen Remedios
(published in the Lusitano Bulletin, Christmas 2001)

(The Macanese have many rich religious traditions and the Christmas season brings out the best of our culture. Many past articles have already been written about our festive foods and traditions, therefore, I would like to try to write about "nossa gente" (our people) in relation to the Nativity. Keeping the true meaning of Christmas throughout our centuries, let us Filhomacs 'come to the manger')

....



Family's Nativity Set

In the mid-1950's, my parents often shopped at the Catholic Centre in the Hong Kong Central District. One night, they purchased our family's first Nativity set. It must have been expensive in those days because it was imported from Italy.

Fine porcelain pieces depicting the Holy Family, complete with shepherds, stable animals, etc.

Since that Christmas Eve, and to this day, that very same Nativity set has been displayed for over 50 Christmases. Over the years, the coarse tissue paper has been replaced by bubble wrap. Each figurine would be carefully unwrapped and properly placed in the humble wooden stable.

Reflecting on memories of past Christmases, I also see the reflection of our Macanese traditions entwined in the Nativity.

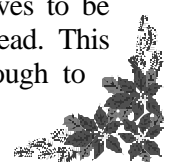
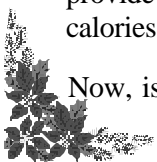
Yuletide delicacies

I remember my mother soaking dried fruits in brandy in preparation for the Christmas baking season. The aroma of empada (crusty savory pie with black olives and fish filling) lingered in our minds and hearts forever. Other traditional baking were ordered from the 'merenda man' (snack man). Handed down from Avo to parents, it was explained that it would not be Christmas unless we had:-

'*Aluar*' (a solid brown block made with lard, sweet and chewy) which represents Jesus' mattress. It would be symbolic since the manger was a long open box for horses or cattle to eat from. Represents the discomfort of a hard mattress like the solid 'aluar'.

'*Cuscuroao*' (a rolled out light pastry, sprinkled with icing sugar). There was a swirl or crease and could be passed off as a little blanket over the 'aluar'. This would be a symbol of Jesus' blanket.

'*Farti*' (a small pastry with a nutty and also coconutty filling). Almost the same size as a shortbread but more delicious and deserves to be as famous as the shortbread. This small pastry is small enough to





represent the Infant's pillow.

Macanese Nativity Names

Looking at the fine porcelain figurines of the Holy Family, I came to understand our Christian names:

(...and He will be called Immanuel, which means God is with us - Matthew 1:23)

Throughout the centuries, Filhomacs were baptised as Manuel and often were nicknamed Manny, Memie, Welly to distinguish one from the other. Unlike the Spanish who named their sons Jesus, the Filhomacs did not follow this practice.

(...Joseph, do not be afraid to take Mary to be your wife - Matthew 1:20)

There must be countless 'Jose' named after St. Joseph. Many Filhomacs named 'Jose' have been wrongly called the Spanish 'Ho Say'. Thousands of novenas and petitions have been prayed under his name to intercede for the faithful. St. Joseph is seen as the worker and protector and has a special place in Macanese hearts. Most men emulate St. Joseph as the faithful spouse.

(...The angel came to Mary and said "... The Lord is with you and has greatly blessed you - Luke 1:28)

Mary, an icon of the tenderness of God, has an enormous influence in the history and lives of all Macanese. I do not know of any Filhomac that did not have a few Mary, Maria, Marie, Miriam, and Marian in their immediate family. The post-war English speaking generation were called 'Maria' but their parents and Avo were called 'Maah-ria'.

It was not uncommon to have a male member of the family with the middle name of Maria. Like European men, including Portuguese, Spanish, French and even Germans. In Hong Kong,

males with Maria as the middle name were always embarrassed at school when they had to fill in forms.

Mary's impact on Macanese piety has been powerful. Devotions and novenas are evenly split between the titles of Our Lady of Fatima, Lourdes, Perpetual Help, etc. Billions of Hail Marys must have passed through the lips of our people throughout our history. No Catholic home is complete without a Mary statue, icon or rosary. Of course, we have all often heard the wonderful Ave Maria by Schubert or Gounod at our FM weddings and funerals, as well as countless other Marian hymns from our Maryknoll, St. Mary and other Catholic school days.

The Shepherds

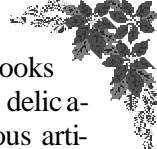
The Macanese people are like shepherds, hard working and resilient. They tend to their flock like all good FM parents who tend to their children and keep them from going astray. Friends from near and far are always welcome to their fold.

Three Wise Men

The three wise men or magi studied the heavenly bodies and came from the East following the brightest star. In a loose comparison, we also came from the East and followed our stars to America, Canada, Australia, etc. What the magi discovered in the stable changed their lives. What the Filhomacs discovered in their new land changed their destinies as well.

Come to the Manger

During this Christmas season, may some Filhomacs feel united in spirit and culture whenever they look at the Nativity. Come to the manger and reflect on your personal Macanese tradition.



We have included under "Cooks Corner" some recipes of the delicacies referred to in the previous article. You might want to try the family recipes submitted by Casa members over the Festive Season.

Cook's Corner



Farte

Tradition says that this delicacy represents Infant Jesus' pillow. Our thanks to Marie Camille Gonсалves for sharing her mother's (Cissy Barros) recipe below.

Ingredients for Filling:

1 pkg. desiccated coconut (16 oz.)
1 cup unsalted cashew nuts (chopped)
3 cups sugar
5 egg yolks
16 soda biscuit (unsalted) (crushed)
1 tsp. vanilla
1 tbsp. butter

Method:

Melt sugar with about 1 cup water till it spins a thread, add coconut and cook until soft (transparent). Add yolks away from the fire; mix in nuts and powdered biscuits.

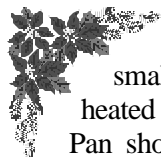
Ingredients for Dough:

8 cups flour
2 tsp. baking powder pinch of salt
6 oz. lard
1/2 lb. butter
10 egg yolks + 3 whites
2/3 cup sugar
1/2 cup milk or more (if necessary)

Method:

Melt butter and lard together, scald the flour, which has been sieved with the B.P., salt & sugar. Mix in yolks and whites - form into dough with the milk.

Divide dough into smaller pieces. Roll each piece out and cut into strips. Put filling in the centre of each strip and close. Cut into



smaller pieces and bake in pre-heated oven at 350° F for 25 mins. Pan should be lined with foil (not wax paper)

Coscorão

Tradition says that this delicacy represents Infant Jesus' blanket. This was my aunt Carmen Pereira's recipe, which she passed onto me.

Materials needed:

Deep electric frying pan
Chopstick with a 'square' tip
Pasta maker
Fluted little wheel cutter (some might still have this 'gadget' stuck at the back of a kitchen draw. It is something I 'inherited' from my aunt.)

Ingredients:

10 ½ oz. All purpose flour
5 egg yolks
1 egg white
½ tsp. salt
½ tbsp. Lard
water approximately ½ to 1 cup
3 lbs. Lard (approx.) for frying

Method:

Pour flour onto a marble board and mix in the salt with your hands. Add the egg yolks and white to the flour one at a time, breaking up the lumps of eggs with your fingers until the mixture is like coarse meal. Add the lard and do the same. When the flour mixture is well mixed, add water to it slowly. Knead it until it all comes together. Depending on weather and the conditions in your kitchen, you might need either less or more water. If it sticks to the marble board, add a bit of flour. Keep kneading the dough for about 10 – 15 minutes. It should no longer be sticky but should be rather 'elastic'. When you should stop kneading is a 'judgment call'. With a sharp knife, cut your dough in half. Look at the 'face' of the cut halves. You should see air bubble dimples. The more of these dimples you see, the lighter your coscorões will be.

In an electric deep frying pan, heat the 3 lbs of lard.

Pinch off a ball of dough about a 1" diameter. Cover the rest of the dough with plastic wrap so it does not dry out. Using a pasta maker, roll out the pinched off piece of dough. By reducing the gap between the rollers of the pasta maker incrementally, your 1" ball of dough can be stretched into a paper thin strip of dough of about 20" x 2". Cut 2" squares with the fluted little wheel cutter if you have one, or else a pizza cutter or sharp knife will do. (All this special cutter does is give the edges of the coscorão a frilly edge.) Further 'pull' or 'stretch' the dough squares until the dough is almost at its breaking point. Carefully drop the square flat into the hot lard and quickly take the tip of your chopstick, place it in the center of the square and spin your chopstick. This needs to be done as soon as the dough touches the hot lard otherwise you will not be able to get the typical coscorão pinwheel shape because it will have cooked as a flat sheet. Because the dough is paper thin, it will cook very quickly. This is a very time consuming project as you should not be frying any more than 3 or 4 coscorões at a time. Keep an eye on the coscorões and remove from the lard and place onto paper towels to absorb excess lard. They should be creamy in colour. Do not let them brown.

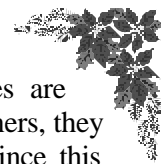
When completely cold, prepare the sugar syrup.

Ingredients for sugar syrup:

2 cups sugar
½ cup water

Method:

Heat sugar and water in a saucepan. Once the sugar has reached the thread stage, take off the heat and drizzle over the coscorões with a spoon. Once cooled, carefully put into containers and store in a cool place.



Note: When the coscorões are removed from their containers, they are a bit soft and limp. Since this delicacy is traditionally made at Christmas, I have found that the dry warm air in the house will help 'crisp' up the coscorões if they are left uncovered on a serving plate for about 15 - 30 minutes before they are eaten.

Making coscorões is no different from making other labour intensive Macanese delicacies but the rewards of eating the final product is well worth the effort.

Date confectionary

Thanks to Marie-Cecile Remedios for sharing her mother's recipe for this sweet delicacy made typically for the Christmas season.

Ingredients:

1 lb dates (sliced)
1 cup almonds (chopped)
3 eggs
5 tbsp flour
2 tsp baking powder
1/8 tsp salt
1 tsp vanilla essence
3/4 cup sugar

Method:

Mix altogether and put in a baking pan. Bake in a very hot oven 400° F for 20 – 30 minutes. When cooled cut into squares and roll in sugar to coat. These can be individually wrapped in colourful cellophane paper.

Empada

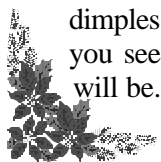
This fish pie is typically made and eaten in the Christmas season. We would like to thank Celsa Larcina for sharing the family's recipe with us.

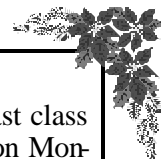
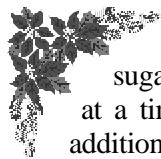
Ingredients for the crust:

1 catty (5 cups) Flour
1/2 lb Tenderflake lard
3/4-cup sugar
8/10 egg yolks
3/4 cup white wine

Method:

Boil lard and mix in flour. Add





sugar, and then egg yolks (one at a time) mixing well after each addition. Add wine, a little at a time. Knead after each addition.

Ingredients for the filling:

- 1 catty fish
- saffron
- Cuminho (cumin)
- Coentro (Coriander)
- vinegar
- wine
- salt and pepper
- 2 boiled eggs (sliced)
- slivered almonds

Method:

Fry the fish with the above spices the amounts of which are up to your own personal taste.

Divide the dough in two. Spread out one portion in pie dish, add fish, boiled egg slices and slivered almonds and cover with the second portion of dough. Bake approx. 3/4 hour to 1 hour at 325° F.

NOTICES

Tai Chi classes will take a break for the Christmas Season. The last class will be Wednesday, December 17 and will resume in the new year on Monday January 5, 2004.

If there is enough interest, Monica will be willing to start a 'beginners' class in the new year for members immediately following the regular 10 am classes Mondays and Wednesdays. Please call Monica at 905-887-9408.



Library: David advises that the Library will be closed December 24 and 31, reopening January 7, closed on February 25, Ash Wednesday.

Afternoon Social: For the month of January, this event will be held January 8, 2004.

The **Card Drive** in January falls on Chinese New Years Day (January 22, 2004) and Lydia advises that if anyone is interested to make up a foursome contact her at 905 - 763-3527. Please note that all members are welcome. However, it is strictly 'pot luck' - as well, this will not be the appointed day for the helper to wash up, so please make it a point to **help clean up before you leave**. Thank you.

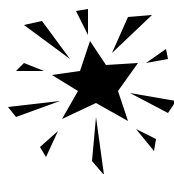
Line Dancing: New 10 week session commencing January 27, 2004. Open to members at a cost of \$25. If interested please call Helena Barradas at 905 - 201-7155. Lessons are held at the Clubhouse on Tuesdays 7:30 pm - 9:00 pm. Cheques should be made payable to Naomi Baltazar.



Osteo: If there is enough interest (minimum 10 members), 'stretch & strengthen' exercise classes will be held at the Casa. If you are interested, please call Nena at 905-509-4412 for more information.



Effective immediately, there will be a charge of \$50.00 for the use of the Casa premises to members for their private functions. The refundable deposit of \$100.00 is still applicable.



Sing Dan Fae Lok.
Gung Hai Fat Choi

Joyeux Noel et Bonne Année

Feliz Navidad y Próspero Año Nuevo

BOAS FESTAS e FELZ ANO NOVO

Feliz Natal e um Próspero Ano Novo

Merry Christmas and a Happy New Year





2004 ENCONTRO NEWS from the Executive

A Preliminary Meeting for the forthcoming Encontro 2004 was hosted by the Associacao Promotora da Instrucao dos Macaenses (APIM) from November 25 to December 2, 2003. There were twelve casas participating at the invitation of APIM.

The main topics discussed were:

1. Youth Encontro 2005
2. Establish a Community Council of Macaenses.
3. Encontro 2004

1. Youth Encontro 2005

APIM mentioned that they are very concerned about bringing awareness to the next generation of Macaenses regarding their culture and heritage. APIM says there is a very definite need for something to be done about this. The Youths attending will be given an opportunity not only to visit Macau but also to learn the language(s) that make up the Macaenses society. Although this is only the initial step towards forming a Youth Encontro 2005, APIM would welcome some feedback from the casas on this.

Some points that were raised at this meeting were:

- (i) What time of the year would be favourable to hold this, bearing in mind that we will be dealing with both hemispheres.
- (ii) How long should the stay be. One month, two months, etc.
- (iii) How much funding is involved.
- (iv) Accommodation.
- (v) What age group (APIM tentatively gave the ages of 18 to 30)

2. Establish a Community Council of Macaenses

APIM said they would like to form a Community Council of

Macaenses made up of casa representative from overseas with APIM heading this council. The purpose of this council is two-fold. (1) To persuade the local authorities to recognize the Macaenses as a community in Macau, thereby using this council as a platform to seek financial help as and when needed; and (2) To promote and preserve the Macaenses community

APIM mentioned that this is only a general discussion. They are hoping to have their lawyers draft a mandate by next year. This will be sent to the casas for review. It will then take another year to finalize this document.

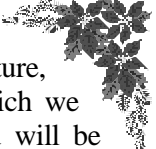
3. Encontro 2004

There will be an Encontro 2004 hosted by APIM. At this time, APIM could not give a definite date but when pressed for a date, they said it will be sometime within the last week of November to the first week in December. Also, at this time, they could not give any indication as to what the subsidy will be.

Culinary Competition

There will be a Culinary Competition for finalists of each casa to be held during the Encontro 2004. Local winner has to be decided by April 30, 2004 with the winning recipe sent to APIM to be incorporated into a cookbook to be ready for distribution at the Encontro. The local winner with one helper from each casa will be invited to attend the Encontro. Travel and accommodation will be at the expense of APIM.

Members will be notified when a meeting will be held in the New Year. Meanwhile, interested participants should read the Rules attached.



Magazines and other literature, plus a couple of CDs which we brought back from Macau will be available in the Library for anyone interested.

JUST COME TO OUR ATTENTION

Your editors received a few inquiries on this matter, and would like to dispel the notion that there is a breakaway from the two existing clubs in Toronto. The confusion arose from an article, in Portuguese, that was circulated in November over the Internet.

In the February 3, 2003 Vol. 2 issue of our Newsletter we inserted a notice written and submitted by José Cordeiro, who is a member of our Casa, as well as Macau Club (Toronto) Inc., in which he described establishing: "Amigu di Macau", a musical group - started by a group of people interested in playing Chinese instruments. In fact, some who attended the IV Encontro, might recall seeing and hearing this group perform at one of the functions. I spoke to José and he confirms that they are a separate entity strictly devoted to playing Chinese instruments, but not a third (or breakaway) club.

Our Club, Casa de Macau no Canada (Toronto) has not split nor are we aware of any split within Macau Club (Toronto) Inc. For the information of people not residing in Toronto who receive our newsletter, there are two clubs in Toronto: Casa de Macau no Canada (Toronto) and Macau Club (Toronto) Inc. The respective Clubhouses occupy several units in a commercial building. The space is divided equally between the clubs and is divided by a removable partition; with each club functioning completely on their own. The units are owned Fundação Oriente.