

Casa de Macau no Canada (Toronto)

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www.casademacau.ca

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F from the President



WWW.CASADEMACAU.CA

We have joined cyberspace. It is with great pleasure to announce the launching of our web site. A special thanks to the editor Jerry Noronha for the time and effort spent in setting up the site. Thanks also to Tony Barradas, for his assistance. I encourage you to log on and enjoy it.

Our Annual General Meeting is fast approaching and the current Executive will not be seeking re-election when our tenure is up. We ask you the members to consider forming a committee to run at the forthcoming elections.

I have received notification from the Social Committee they will not be returning for a further term. On behalf of the Executive Committee and the membership at large I would like to extend our sincere thanks to the following: Barbara Baptista, Celsa Larcina, Marie Cecile Remedios, Cleo Ozorio, Susana da Costa, Tony Gutterres, Anna Tavares, Helena Barradas and Joyce Barros for their dedication and hard work over the past six years providing us a full Social Calendar to enjoy.

A new Social Committee will be required to continue to provide us Social events and we ask that you consider volunteering your services to a good cause.

On behalf of the Executive have a good, safe and enjoyable summer.

Latest Encontro news

The 04 Encontro will be held in Macau between November 29 and December 6, 2004

The Organizing Committee in Macau sent us a program of the events in Portuguese; we have translated it as follows:

Monday, November 29th

- 15.00 Opening ceremony at the Cultural Center Auditorium Evening cultural section with acting by ??
- 19.30 Dinner hosted by the Chief Executive, with a fashion show presenting the collection by Paul de Senna.

Tuesday November 30th

- Sightseeing
- 13.00 Lunch at Westin Hotel hosted by IACM or another entity
- 20.00 Patua play presented by "Docí Papiacam di Macau at the Auditorium (in the Cultural Center or at the Tower)

Wednesday December 1st

- 16.30 Homage to the Macanese Communities, wreath laying at the Monument
- 18.00 Religious ceremony at Penha Chapel

Thursday December 2nd

Macanese Food Cooking Contest Final at the Instituto of Tourism where a workshop with Ms. Rosa

Ross and Mr. Martin Yan will serve as moderators and the launching of the Macanese Cooking Book by Dr. Cecilia Jorge.

19.30 Dinner hosted by the Secretary for Social and Cultural Affairs.

Friday December 3rd

Macau International Institute: Book launching Technical Memories by Engo Lobato

The two books from Macau International Institute

Saturday December 4th

Homage to "The Thunders" and launching of Leonel Barros 3rd book
Musical Evening with guest groups and artists

Sunday December 5th

"Elvis" party with international guests

Monday December 6th

Closing Ceremony Dinner (at Doca dos Pescadores?)

NOTE! There will be a meeting held at the clubhouse on Sunday June 13th at 2.00 PM for any members who are interested in attending the 04 Encontro.

Hopefully, by then we will have more information to pass to you from the Organizing Committee in Macau of this event.

NEW! Launch of Website

Casa de Macau no Canada (Toronto) has been launched into cyberspace, we have our own WEBSITE.

You are invited to check us out by logging - in to www.casademacau.ca.

After you log in, you will find there is a choice of an English or a Portuguese version

In the Newsletter Link, not only do

we have the latest edition of our newsletter, you will find past copies archived.

In the Photo Gallery Link, we have posted photos of past Casa events. It is our intention of using this as an album for your enjoyment.

If you enjoyed the tour of the site, may I suggest you bookmark it and pass the word around to your friends? If not, please let me know.

Jerry Noronha
Website Editor

Editorial

Briefly speaking...



You have just read, in the previous column, information both from the President and Treasurer about the launching of Casa's website.

Thank you all for sending in your complimentary comments, however, Monica and I would like to clarify our position as to our involvement regarding the website.

Though previous newsletters appear on the website, and current and future issues will also be included, as editors of the newsletter, that is as far as our contribution to the website goes.

Full credit for the content of the website, other than the newsletters, go to the Executive and more specifically to Jerry as Website Editor.

On another note, do please give serious consideration to contribute to your community, if you haven't already done so. Elections are in September and positions will have to be filled in order for the Casa to function, *for your benefit*.

If you have moved, or will be moving, may we remind you to send your change of address to the Casa's secretary. The Executive compiles the mailing list, as well as takes care of sending the newsletter to members, and others.

Have a safe summer everyone.

Gloria

Casa news



Hawaiian Night

In the hopes of snapping us all out of the doldrums of winter, the Social Committee hosted a get-together at the clubhouse on March 27th. The theme chosen was



Attendees in their best Hawaiian outfits
(Unfortunately latecomers missed being included in the photo)

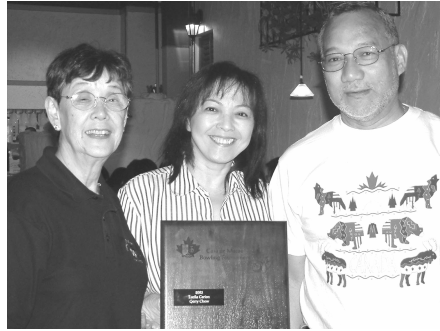
“Hawaiian” and all who attended were encouraged to dress up in their best Hawaiian ‘duds’. Many of the ladies donned their colourful muumuus and the men came in Hawaiian shirts. The tables in the clubhouse were decorated with shells, tea lights and mini palm trees. Everyone was handed leis and the ladies were also given a silk flower to put in their hair. Some attendees had been taught at their Line Dance class a Hawaiian dance done to the tune “Pearly Shells”, which they demonstrated during the evening; some members present were taught the simple steps and good-naturedly joined in the dancing. Much laughter and fun were the order for the evening.

Minchee Night

There was a full house gathering at the clubhouse on Saturday, April 24th. At last count there were at least nine different kinds of minchees on the serving table, as well as a variety of vegetable dishes. So varied and numerous were the choices, that if one sampled a bit of each dish, the dinner plate ended up very full. Dessert followed and after that, printed song sheets were passed around. Archer Larcina was asked to start us off and we all joined him in singing some familiar old tunes. A most enjoyable evening spent sharing savouries, stories and song.

Bowling Tournament

Thanks to the organization of Susana da Costa close to thirty Casa members signed up for a friendly competition of bowling Saturday, May 15th. Scores for the three games played by each bowler were tallied and the winners for the highest score, female was Marie-Cecile Remedios and for male was Gerry Chow. The prizes were presented to the winners at dinner, which was held at the Korean BBQ Restaurant.



L to R: Marie-Cecile Remedios; Susana da Costa and Gerry Chow

Cooking Competition

By Tony Barradas

In November, 2003, Associação Promotora da Instrução dos Macaenses, APIM, announced in Macau, to the representatives from the twelve Casa’s throughout the world, of its intention to hold a cooking contest at the 2004 Encontro. It outlined a process through which the twelve Casa’s would hold local contests to select a winner, by the end of April of 2004. The successful team, of Chef and Assistant, from each Casa would be given an all expenses paid trip to the Encontro to be held in Macau in November, where there would be a cook-off to determine the winner of the contest.

Contestants were required to pre-

pare a three-course meal consisting of a mandatory “minchee”, and also a main course selection and a dessert from a list of dishes provided by APIM.

The Executive and the contestants met on two occasions to determine the rules and regulations relating to the contest.

The contest was held on April 4, at the clubhouse. Five judges sampled a total of fifteen different dishes, prepared by five teams of contestants. They were Anne Noronha and Marie Helena Yen, Arlete Serro and Cedric Lui, Virginia Sanchez and Zito Rodrigues, Antonia Tsai and Veronica Oeppen, and Monica Alves and Andrew Brander. The quality of all the dishes was extremely high, and only a few points separated all the contestants, when the judging was finally completed.

In the end, the winner of the contest, who will represent our Casa at the Encontro in November, is Antonia Tsai, and Veronica Oeppen. Their successful entry consisted of capela, the mandatory minchee, and a bebinca de leite.

The awards and prizes were presented at the clubhouse on April 18, to the contestants at a celebration



L to R: Andrew ‘Alves’ Brander; Monica Alves; Veronica ‘Castro’ Oeppen; Antonia ‘Ozorio’ Tsai; Anne Noronha; Marie Helena ‘Noronha’ Yen; Arlete Serro and Cedric Lui. (Missing from photo are Virginia ‘Sousa’ Sanchez and Zito Rodrigues)

party with their guests. Recipes and photographs of the entries will be submitted to a Macanese Cuisine Cookbook that is being prepared for publication.

Congratulations go out once again to all the contestants for their hard work and contributions, to promote and preserve the art of Macanese cooking.



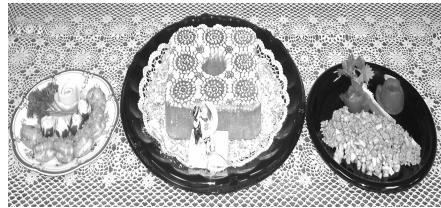
The winning dishes prepared by Antonia and Veronica Capela; Minchee with cubed fried potatoes; and Bebinca da leite



1st Runner up dishes prepared by Monica and Andrew Porco Balichão Tamarinho; Minchee and Baji



2nd Runner up dishes prepared by Anne and Marie Helena Capela; Minchee and Batatada



3rd Runner up dishes prepared by Arlete and Cedric Macau prawns; Minchee and Bolo Menino

4th Runner up dishes prepared by Virginia and Zito Apabico; Minchee and Bolo Menino (Picture unavailable)

Cook's Corner



Our thanks to Antonia and Veronica for sharing the winning recipes.

CAPELLA

Ingredients:

- 1 lb. Lean ground pork
- ½ lb. Ground veal
- 2 Shallots
- ½ Spanish onion
- 2 tbsp. Oatmeal
- 1 oz. Olives and pimientos pieces
- 1 tsp. Olive oil
- 3 tsp. Salt
- 1 tsp. Pepper
- ½ cup Grated cheese
- 1 cup Cornflake crumbs
- 4 strips of bacon

Method:

1. Finely chop onions and shallots and fry in a pan with one teaspoon of olive oil.
2. Finely chop olives and pimientos and put aside.
3. Pre heat oven to 350 degrees.
4. In a bowl, mix the ground pork, ground veal, oatmeal, olive and pimientos, grated cheese, salt and pepper.
5. Grease a round ovenproof dish, place the mound of mixture in the dish and form a ring.
6. Sprinkle cornflake crumbs over the ring. Bake in oven for 40 minutes.
7. Grill bacon, let cool and crumble

over the ring just before serving.
Serves six.

MINCHI

Ingredients:

- 1 lb Ground pork
- ½ Spanish onion
- 2 Shallots
- 2 Cloves Garlic
- 2 tbsp. Brown sugar
- 1 tbsp. Light soy
- 2 tbsp. Dark soy
- 1 tsp. Salt
- 1 tsp. Pepper
- 1 tsp. Olive oil
- 1 cup Diced potatoes

Method:

1. Finely chop onion, garlic and shallots and fry in a pan with 1 teaspoon of olive oil.
2. Preheat oven to 450 degrees. Bake diced potatoes in a shallow pan for 15 minutes.
3. Add ground pork to the onion, garlic and shallot mixture.
4. Season pork mixture with light and dark soy, salt and pepper, and brown sugar. Fry over medium heat for 20 minutes.
5. Dish minchi onto a shallow dish and arrange diced potatoes on top.

Serves five.

BEBINCA DE LEITE

Ingredients:

- 200 ml. Condensed milk
- ½ cup Cornstarch
- 2 ½ cups Coconut milk
- 6 Eggs yolk
- ¼ cup Butter
- 2 tbsp Sugar

Method:

1. Mix cornstarch and coconut milk in a bowl, whisk in egg yolks, heat on medium high.
2. Heat condensed milk, butter and coconut milk mixture, whisking constantly until custard thickens, be careful not to boil custard.
3. Rinse a 6 by 9 ovenproof dish with cold water, then pour hot

custard into wet dish. Place in middle rack of oven and bake for 30 minutes.

4. This dessert can be served at room temperature or chilled.

Serves six.

Congratulations



Parabens to the new parents, grandparents and great-grandparents.

Elle Jane Gonsalves, born January 26, 2004

Parents: Lianne and John Gonsalves
Grandparents: Chuck and Marie Camille Gonsalves

Kyra Madeleine Findlay born March 4, 2004

Parents: Shelley and Mike Findlay
Grandparents: Mike and Joyce Barros
Great-Grandparents: Joe and Terry Larcina

Samuel David Boudreau born March 7, 2004

Parents: Alison and Mark Boudreau
Grandparents: Leo and Jan Barros

News from other Casas

Cooking competition winners

Our congratulations are sent to all the participants of the cooking competitions held Casa wide. Unfortunately space does not permit us to list all the names of the 2nd and 3rd place teams but we congratulate them all. The list below reflects those Casa's that responded to our request for names of their respective winners by our deadline.

In alphabetical order the following people will be representing their Casa's in Macau for the cook off held December 2, 2004:

AUSTRALIA

Casa de Macau Inc.

Winners – Lourdes Bayot assisted by Josie Arevalo

Dishes: Bolinhos de Bacalhau, Porco de Bafassa and Bebinca de Leite

BRAZIL

Associação da Casa de Macau em São Paulo

Winners – Isabel Anok Pedruco assisted by Isabel Maria Airoso
Dishes: Capidela (Chicken) and Bolo Menino

CANADA

Macau Club (Toronto) Inc.

Winners – Mrs. A. Monteiro assisted by her husband
Dishes: Bafassa and Baji
Macau Cultural Association (Casa de Macau) of Western Canada
Winners – Henrieta 'Neco' Basto da Silva assisted by her daughter Daniela Basto da Silva
Dishes: Capela and Batatada

PORTUGAL

Casa de Macau em Lisboa

Winners – Fernando Augusto Carvalho Conceição assisted by Ma Wun Lin
Dishes: Capela and Bolo Menino
U.S.A.

Casa de Macau USA, Inc.

Winners – Albertino Rosa assisted by his daughter
Dishes: Not available
Lusitano Club of California
Winners – Ken Harper
Dishes: Not available
UMA

Winners – Eddie Assis assisted by his wife Pauline
Dishes: Porco Balichão Tamarinho and Pão de Leite

Funny bone



Lost in Translation

No, this is not a review of the movie *Lost in Translation*, star-

ring Bill Murray. Instead, the following are some examples of actual signs and phrases reportedly found throughout the world. Apparently, Japan cannot claim exclusivity to the dubious honour of having the worst/best translators, depending how your funny bone is tickled.

Advertisement for a restaurant in Japan: (pg.252) Bathroom reader
No one really goes to Aqua Bar for the drinks, but we make sure our drinks won't kill you.

On a package of prawn-flavoured crackers:

Once you have opened the packing it will be entirely impossible for you to suppress the desire to overcome such exciting challenge of your tongue. However, don't be disappointed with your repeated failure, you may continue with your habit.

On a Japanese toothbrush box:

Gives you strong mouth and refreshing wind!

In a Leipzig elevator:

Do not enter the lift backwards, and only when lit up.

In a Bangkok dry cleaners:

Drop your trousers here for best results.

In a Rhodes tailor shop:

Order your summer suit. Because is a big rush we will execute customers in strict rotation.

In an Austrian hotel catering to skiers:

Not to perambulate the corridors in the hours of repose in the boots of ascension.

In a Copenhagen airline ticket office:

We take your bags and send them in all directions.

From a brochure of a car rental firm in Tokyo:

When passenger of foot heave in

sight, tootle the horn. Trumpet him melodiously at first, but if he still obstacles your passage then tootle him with vigor.

Across the wires



The original fusion cuisine

The Standard April 11, 2004

By Reese Deveaux

Macau is a special administrative region for gluttons. Ever since Stanley Ho put the jetfoils on the water and cut the trip from Hong Kong to Macau to under an hour, legions of foodies have been interspersed amongst the thousands of gamblers swarming up the river.

Now, however, if Gordon Wu builds his 29-kilometre Hong Kong-Zhuhai-Macau bridge by 2007, as he hopes to do, and if Las Vegas invades with its international casinos as well - both of which seem inevitable - the former Portuguese enclave's restaurants are going to be swamped.

It remains to be seen what will happen to them. Fernando's, the fantastically popular Macanese-Portuguese restaurant at the far end of Coloane, is already nearly inundated, although for good reason. At weekends hundreds of people line up to wait an hour and longer to get in for some of the most distinctive cuisine in Asia. The pressure on kitchens from that kind of overload is difficult to measure.

Certainly, with apologies to the Portuguese themselves, the Portuguese restaurants in Macau arguably have better Portuguese food than the Portuguese restaurants in Portugal.

That is because Macau for 450 years has lain at the confluence of a

huge number of disparate cultures, from Mozambique and Angola to Brazil to India to China to Malaysia, that have annealed the food in a process so old and organic that it is virtually impossible, today, to say what came from where.

Macau is a former colony vastly different from the one run by the British across the mouth of the Pearl River, whose meat, potatoes and wilted vegetables stayed remarkably unchanged until the Chinese took Hong Kong back. The Portuguese, unlike the British, tended to marry locally just about everywhere, and the culinary influences they picked up at home migrated to the cafes.

Thus one of the world's great hybrid cuisines developed. It has been said that the average Hong Konger can't look at a rock without wondering how to cook it and sauce it. Macau, the product of 450 years of trading, commerce and cuisine, has magnified that even more.

"People today tend to confuse Portuguese food with Macanese food," says Hugo Bandeira, the food and beverage manager for the Instituto de Formacao Turista, Macau's institute for tourism studies, who lectures on food at the institute's teaching restaurant. "We have had to adapt."

For centuries, not just getting spices but such staples as Portuguese codfish was impossible. Thus the former colony's famed bacalhau, a local fish preserved in sea salt, is so authentic that it is often mistaken for the Portuguese variety.

"I guess it isn't so much a problem today because we now have some of the best available premium food-stuffs flown in from Portugal," Bandeira says.

As a purist, he gets a bit irritated

when people confuse Portuguese food with Macanese. Thus he finds the best clams in Macau at Peticqueira at Rua S Joao No15 in Taipa Village. Called clams a bulhao pato, they are sauted with lemon and dusted with coriander.

Add a bit of piri-piri, a Portuguese pepper with its own history, one that tells a lot about Macanese food and Portuguese purists. Piri-piri were tiny, hot chili peppers brought back to Portugal by Columbus on his second voyage to the New World. The Portuguese took them to the African colonies of Angola and Mozambique, where they acquired their Swahili name. Then they were transported back to Portugal and from there across the planet again.

Likewise African chicken, with its antecedents in the African colonies, is one thing at Henri's Galley at 4 Ave Da Republica on what once was known as the Praia Grande, or the waterfront, which unfortunately is now disappearing to development. The chicken is marinated overnight with garlic, chillies, raw coconut, tomato paste, peanut butter and other ingredients and pan-fried in sauce, according to Raymond Vong, the manager and son of the original Henri, who opened the restaurant 28 years ago. It is an entirely different thing at Fernando's, where it arrives dry and spiced, and a third at Pinocchio, the whimsically named restaurant on Taipa that also opened 28 years ago in a cow pasture under the stewardship of Pina Dimitrino and his sister, Florinda, who still run it in the tiny Macanese village that has resisted development.

Likewise, mussels are likely to take on vastly different shapes and hues, baked, interestingly enough, with garlic mashed potatoes and a variety of spices at Pinocchio, as well as Dumbo at Rua des Gaivotas a

block away. Mashed potatoes are hardly indigenous to Asia. Bandeira, a serious foodie, never heard of mashed potatoes cooked with mussels in Portugal.

How they got mated with mussels is anybody's guess.

It is also difficult to figure out just where the clams at Fernando's come from. The owners for decades have resisted all blandishments for the recipe. The clams arrive on the shell, swimming in an indescribable sauce that probably includes coriander, garlic, tomato and chillies, among other things.

It is difficult, if not impossible, to catalogue all of the Macanese and Portuguese restaurants in Macau, or even to recommend the favourites because there are so many good ones.

Personal tastes lean to Galo, for instance, at 45 Rua dos Glerigos in Taipa village, not only because of the clams in garlic butter and olive oil, which soaks up so brilliantly in the tiny, puffy, freshly baked buns that arrive. Upstairs at Galo on Sunday above the tiny somnolent street below, on which no cars are allowed, drinking vino verde and eating baby squid with black olives, is one of the great pleasures in life.

There are literally dozens more such restaurants - too many to name, really. Once the new Las Vegas-style casinos lure thousands more international gamblers across Gordon Wu's new bridge, the sleepy Macau that houses the cafes, with their Macanese-Portuguese families tucking into the sardinhas, the feijoada, the caril de carangujo - the curried crab, another Macanese crossbreed with Indian ancestry - the carne de porco a alentejana - sauted pork cubes with clams - are going to be under attack.

Metro challenge

Ponto Final May 7, 2004

By Harald Bruning

The massive influx of tourists over the International Labour Day celebrations, namely from the mainland and Hong Kong, proved once again that Macau is in urgent need to upgrade its public transport system in order to cope with the seemingly ever-growing number of visitor arrivals.

Just during the first two days of the mainland's so-called "golden week" Labour Day holidays, Macau logged 250,000 border crossings by both visitors and residents, a figure that is purely mind-boggling, considering that it corresponds to over half of its total population.

Many residents think that a comprehensive metro railway system is the best way to tackle Macau's transport woes. The crucial question is, of course, whether the metro should be an underground or an overground system, or a combination of both.

The government has pledged to hold a public consultation exercise on the issue, following the publication of feasibility studies on the mammoth project's technical, financial and environmental implications.

Macau's public transport still depends on just 750 taxis and 550 public buses catering for the needs of 448,000 residents and a daily average of 40,000 visitor arrivals, many of who are bussed around in unwieldy tour coaches that often clog up access to the city's old quarters and main tourist spots.

The crux is that Macau has the dubious honour of having the world's reputedly highest vehicle density per square kilometre. In March, the

26.8-sqkm enclave counted 134,009 vehicles, half of them motorcycles, or 5,000 vehicles per sq km. Urban myth has it that it would be practically impossible for all the vehicles to drive around the city at the same time. In fact, many of the vehicles seem to be parked somewhere, preferably along the kerbs, most of the time.

The construction of an elevated railway, proposed by a Hong Kong company two years ago, has been widely criticized by commentators for its "eyesore" impact on Macau's unique urban landscape. The construction of an underground metro would avoid disfiguring Macau's architectural heritage, even though its realization might prove to be more expensive and technically more difficult.

However, no financial and technical efforts should be spared to ensure that Macau's singular urban patrimony - one of its main tourist attractions - be maintained intact as much as possible by the virtually inevitable construction of a mass transit railway system.

A number of cities rich in history, such as Lisbon and Nanjing, have chosen metro systems that are mostly underground, namely in their city centres, as the best way of both respecting their architectural heritage and providing visitors and residents with efficient public transport.

Macau could also learn from the experience of the renovation of subway lines in Lisbon and Beijing, where artistic murals and other cultural artifacts have become integral parts of many metro stations. For instance, the development of Macau's four-century old history as a meeting place between East and West could be shown in a succession of frescos along the metro's different stations.