

Casa de Macau no Canada (Toronto)

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**This is a reminder that your membership fees for 2008 are due
For those members who have renewed, thank you**

PRESIDENT'S MESSAGE

President's Message

It's hard to imagine that 2007 has come and gone and that we are already into the third month of 2008. Casa's "mid-term" Annual General Meeting was held at the clubhouse February 16, 2008 and was attended by 59 members. Having satisfied the requirement for a Quorum, the Meeting proceeded. Members might be interested to know that the Executive did approach Dr. Lei Po Man and the Board of Directors of the Macau Club back in December with a formal letter of request for the use of their Common Area for our Meeting. Our neighbours were very accommodating and although their space is regularly booked on Saturdays, they were willing to make alternative arrangements so that we could use it. As it so happened, a week prior to our Meeting because our numbers were manageable to enable us to hold our meeting within our own premises, we notified Dr. Lei and Joseph Chen, their V.P. that we no longer needed to borrow their premises. In so doing it saved us the trouble of having to remove the very heavy partitions although we had our "volunteer set up crew" at the ready if push came to shove. In that regard, I would like to thank "Zito" Rodrigues, Tony Gutterres and Jonathan Barradas who did come to the Casa on Friday before the meeting to help set up the chairs, tables etc. ready for the Meeting. Also thank you to all the members who helped stack the chairs afterwards.

On behalf of the Executive I would like to especially thank the Social committee for doing an outstanding job of organizing events for the members and for taking on the responsibility of looking after the always well attended monthly First Thursday Socials. Considering they just came together as a Committee last February, they did a very commendable job of organizing and executing 8 events for the remainder of 2007 over and above the monthly Thursday Socials. Our thanks also are extended to the many volunteers who have also lent their support and time to assist our Social Committee. All members are reminded that your Social Committee and Executive are always open to your ideas for events you might like to see Casa put on. Present your proposal and offer your services to see the project through.

Our Treasurer, Barbara Baptista presented the Financial Statement for 2007 and after a brief question and answer period, it was approved and passed. For members who did not attend the Annual General Meeting and would like a copy of the approved Financial Statement please contact the Executive.

Following the Financial presentation there were the reports given by our Gastronomica Representative, Cintia do Serro and our two Youth Representatives, Joanne and Jonathan Barradas. All three recounted to those present what transpired in Macau at the Encontro and went on further to tell members their plans for following up on their responsibilities as our Representatives. Members were reminded that Cintia would be holding a Cooking Demonstration

the following week which was already fully subscribed. (*See the write up of this in the following pages of the newsletter*) Please refer to the write up by our Youth Representatives.

Marie Louise Chang then presented some of the ideas for 2008 that the Social Committee is in the process of planning and co-ordinating. It looks like our Calendar will be well filled with activities so stay tuned.

Members were also told that there is a good likelihood that a contingent of members from Lusitano California will be visiting Toronto either late August, early September. Once we receive notice of their itinerary we will be arranging an opportunity for our members to meet with the visitors.

I would like to thank all participants who were eligible for the travel subsidy to the Encontro for having their boarding passes or other proof of travel ready to present to Barbara when you collected your cheques. Once again your co-operation has helped with the smooth disbursements of the funds.

On behalf of the Executive I would like to thank: Isabel Gomes da Silva and Cleo Ozorio for helping out at Registration and Regina Holden for being our "back up"; Joyce Barros, Anne Brander and Bernadine Vieira for helping to serve the refreshments.

The Executive would also like to acknowledge the dedication of our Clubhouse Manageress, Isabel Gomes da Silva and thank her for "looking after our premises" and liaising with building management.

Finally, I would like to remind members that there are 10 months left in our mandate as your Executive. It is not too early for members to consider putting their names forward to form the next Executive. It is always healthy to have new blood, ideas and energy to drive our Casa forward.

Monica



NEWSLETTER

As you are aware, the Newsletter is mailed out quarterly, sometimes with additional mailing(s) when necessary. Due to the ever increasing cost of postage, we will only be mailing one newsletter per household. However, we will be pleased to accommodate should you require more than one copy.

Also, a reminder to advise Casa of any change of address and other pertinent information. Thank you.

SIGNING UP FOR EVENTS

When you receive the newsletter and come across an event that you want to attend, send in the form/payment ASAP even if the cut-off date may seem a long way away. Some events fill up quick and if you hesitate, you may end up on a waiting list. Which reminds me, if you cannot attend after sending in your confirmation, please call the contact person for that event to advise. This way, people on the waiting list will be moved.

GASTRONOMIA – COOKING DEMO

On Saturday, February 23rd, just fewer than 50 members showed up for the cooking demo which started at 11 am and ended around 3 pm. It was our first and very successful event. Please refer to the write-up in the following pages. Cintia do Serro is contemplating holding a second cooking demo in September; members will be advised in the June Newsletter.

Note: In the handout for Bolo Menino, I apologize for leaving out "5½ ozs de bolachas pisadas" (ground Marie biscuits). When I get a chance I will send around copies of recipes to those who indicated, at the cooking demo, that they would like to have them. I put these together at the 11th hour at home, and did not have time to print more than the ones that were circulated.

CASA SONGBIRDS

Our Songbirds who took part in the "entertainment" at the recent Encontro did us proud. With barely any training, other than one session with Armando, and a few rehearsals guided by Monica, took to the stage wearing either the black or the white Casa shirts and sang their hearts out. Though they might not have come away with a Grammy, they get top marks for being good sports. They performed on two nights singing Patuá adapted songs, "Manso Manso Papiá Amor" to the tune of "Speak Softly Love" and "Vida de Jovem" sung to the tune of "My Favourite Things".

At the AGM it was put to the members present if they wanted to continue; and there was an enthusiastic "yes" from the original group and other members have voiced their interest. So, if you were not at the AGM, and think you might like to join the Casa Songbirds, please come to the Casa on March 29th at 1 pm meet your fellow Songbirds and Armando and see if this will be something that interests you. For more info please contact Monica.

LANYARDS

Casa placed an order for lanyards to be made with our Casa name and logo imprinted on them. Each participant of the Encontro was given one to wear during the Encontro whereby they could insert their I.D. tags into the plastic sheath. As we have lanyards left over from the order, they will be available for purchase at \$5 each. If interested please contact Helena.

CASA YOUTH

Our Youth Representatives at the Encontro, Joanne and Jonathan Barradas, are in the process of planning meetings with the youth of our community and in this connection, we ask that you support them fully by encouraging the younger members of your family to attend the initial meeting and exchange ideas. Please refer to their submission in this newsletter. Thank you.

ENCONTRO PHOTOS

Peter Alves has taken over a thousand photos at the Encontro. Monica has managed to edit a selection of some 300 photos which cover the events and scenes of Macau. If anyone is interested in viewing the photos, kindly send Monica your email address and she will send you the link where you can view the pictures.

FYI

Casa has started receiving from Macau the "Tai Chung Pou", a daily newspaper published in Portuguese. Because these are sent from Macau, by the time we receive the issues they are dated. However, if you are interested to read this publication, feel free to take the paper home when you are at the Casa. In order to keep down the accumulation of old papers, we will keep the most recent issues for a few weeks, then dispose of them.

ARMANDO'S CD

Casa thanks Armando Santos for his donation of 25 CDs. These CDs may be purchased at \$10 each with proceeds going to the Casa. Call Gloria if you wish to purchase one. All attendees at the Encontro received a copy of this latest CD – *Memórias di Macau* – focused on Patuá songs. The sponsors are: CCM-Conselho das Comunidades Macaenses (Macau) and Alex Airoso President of Associação dos Empresários Macaenses (SP), (who, by the way, will be installed as President of Casa de Macau in São Paulo, Brazil effective April, 2008). Lyrics, Music Composition and CD Production by Armando.

For those who understand "patuá", the 18 songs will surely bring back memories of the old Macau, before it was dubbed *the Las Vegas of the East*. There is reference to the old lady who stations herself at the window and watches the goings on of her neighbours then gossips about their comings and goings (chuchu meca), *remember* how the sarangum (kite) string was fortified with mashed glass/egg white so when it touched the rival's string it would *cut* through and the kite would drift away? *remember* the different street vendors where we could indulge in delicious food?

remember the famous gathering place, Café Rubi? The songs bring back memories many of our members can relate to. And if you do not understand "patuá", most of the music is very catchy and includes *Rapa Maquista* (I kid you not, rap music in patuá !!

All the support and work behind the CD is not intended to promote any individual, or association, but solely to promote, maintain and keep the Macanese culture alive.

Armando will be providing music/entertainment at Dia de Macau (Saturday, June 14).

BOOKS FOR SALE

ANTONIO JORGE DA SILVA'S BOOK: "THE PORTUGUESE COMMUNITY IN HONG KONG-A PICTORIAL HISTORY"

Monica has been taking orders for this book. The publishers have set the cost for the book at US\$50 (HK\$350) plus shipping which they estimate to be approximately US\$30 per book. If you are interested in purchasing a copy for yourself, please contact Monica. As the final shipping cost will be determined by the final numbers of books ordered, we are requesting that members pay CDN\$50 as a deposit when placing their order and the balance will be required upon delivery. Members will be notified directly as to the exact amount due on delivery. For those who have not as yet seen this beautiful compendium of photographs may call David Tavares to arrange a convenient time to come to the club and browse through the book. Monica will be placing the order for those who already have expressed an interest in purchasing the book on **March 17**. If you have not put your name down as yet, please do so **BEFORE March 17** in order to take advantage of the better shipping rates obtainable if we package the books in multiples of 16.

Cecilia Jorge's book: "À Mesa da Diáspora"

This cookbook was launched at the last Encontro in 2004. Casa has 2 books in the English version which are available for purchase at a cost of \$35. Anyone interested is asked to contact Monica.

MACAU NEWS - Macanese of Enormous Importance to Macau Social Harmony

"As reported in the Journal Tribuna de Macau of September 10, 2007, Subdirector Xu Zhe of the Gabinete de Ligação do Governo Central in the Região Administrativa Especial de Macau (RAEM) says the Central Government of the People's Republic of China views with pleasure the return to Macau of its sons of Portuguese origin.

Subdirector Xu Zhe was speaking during a visit to Casa de Macau in Lisbon. He emphasized that the Central Government recognizes the historic contributions of the Macau-born Portuguese community, which makes it possible today for the RAEM to appreciate that reality so special, and which finds it in a phase of great economic growth. "Without them," he said, "Macau would never have existed as we know it today.

Thanking Casa de Macau for the warm reception it extended to him, Xu Zhe, in fluent Cantonese, said the Macanese community, whether in Macau or abroad, is of enormous importance to the social harmony of the RAEM. The People's Republic of China, he said, would like to see more returning natives of Portuguese provenience in Macau since, in his opinion, their roots and their birthplace are in Macau, by which it is justified that they come to contribute to the new phase of development of their motherland."

PETER'S RAMBLINGS **SUBMITTED BY PETER ALVES**
(Peter may be contacted at pjalves@videotron.ca)

I wish to pass on my many thanks to Doreen Remedios for her piece "Summer Beverages That I Remember" published in Vol. 14 September 21, 2007 of your newsletter. It was for me a delightful trip down memory (I'll get to that "memory" a bit later) lane and I could literally taste the drinks she listed as I read them off in her article.

Which brings me to the matter of taste, but more accurately, to the precision of that taste experience. I'm sure I'm not alone when I say that for many of us expatriates, the search for a favourite dish, meal, drink, dessert, whether exotic or otherwise, once enjoyed back home in the "old country" is often a challenge in the "new world", and it is all that more satisfying when one is able to authentically reproduce that identical taste experience here in Canada, or at least find a source for that exact reproduction. As many of you know, sometimes this is not at all easy, and indeed you could say in some instances it can never be done. I would like to suggest that many of us have actually been able to produce "exact replicas" of our heritage cuisine, in some cases producing "better tasting" versions of the original. However, for the more discerning, or should I say the "more picky" of us, some items just have not met their mark in the place we now call home, and for those of us the search continues. I am hoping that anyone who can provide sources for a couple of these items I list below would let them be known, and I, for one, would be most grateful.

However, before I get to the list, here's the "memory" thing I was referring to earlier. Question: Are our taste buds affected by the proficiency of our current memory (whatever the condition it finds itself in today), or are they a stand-alone sensory organ that is not at all affected by our "main" memory status or failings? You will agree we can all make mistakes when our memory fails us, so the question is can we make similar mistakes with our taste buds? Perhaps an example might help you understand what I'm getting at.

My memory clearly tells me that, in my day, there were three passenger ferries that traversed the Pearl River estuary and plied between Hong Kong and Macau. These were three white, diesel-powered boats, the Fat Shan with the black and tallest smokestack, the Tai Loy with the yellow smokestack, and the Tak Shing with the white and blue shorter funnel. The chicken sandwiches

were best on the Tak Shing although my Mum (Elfrida "Effie" Alves) really liked the deaf Tai Loy cabin boy nicknamed "Surdo", who catered to her every need, and who indeed acquitted himself in an exemplary manner for many years as a loyal and trustworthy official family courier, delivering all manner of goodies between my grandparent's kitchen in Macau and our home in Hong Kong, as well my Avò's discerning Aluar Hong Kong clientele. Surdo would make sure the chicken sandwiches on the Tai Loy had tons of hot mustard on them which is what my Mum liked but which was way too much for my young taste buds. But to this day I cannot understand why that would have made the least bit of difference to my mother because she would literally fall into a coma as soon as her right foot would hit the gangplank on boarding either one of the three "steamers" in Hong Kong. And she would have to be helped to her cabin where the blinds would immediately be drawn, and she would crawl into the narrow bunk and lie there in one position, left forearm on her brow, eyes closed, and remain in a coma there for the entire trip. She would only regain a faint pulse and some form of light grey skin tone, and enter a semi-comatose condition in time to groggily collect her passport from the Macau Immigration Police personnel in the boat's lounge when docked at the Macau wharf, and then stumble down the gangplank to be whisked away by my Avò in a waiting ambulance straight home where she would retire immediately to "sleep off" the ordeal. (Well OK it wasn't an ambulance – it was a taxi). Her chicken sandwich would remain where it had been placed some three hours before, at her elbow next to the carton of Dramamine pills, uneaten, unappetising, and perhaps even dangerously close to becoming something else completely different: sort of a chemical experiment gone wrong; or otherwise, it could be argued, it had metamorphosed into perhaps an attractive and abstract Japanese object d'art, with its trimmed triangular white bread pieces fully parched and curling up at the corners, pointing straight at the ceiling, the chicken slices resembling grey driftwood chips, and the once yellow mustard now a bold sienna brown, having sat in this position untouched for the entire torturing (for her, that is) three hour stomach-churning (for her, that is) sea-voyage to Macau.

So here's the question: If I make a chicken sandwich today and put way too much Keen's mustard on it, can I honestly say it tastes just like a fresh Tai Loy sandwich from the 1950's or 1960's? I think it does, but wait a minute, how about I use Coleman's mustard instead? Is that more like it? Or did the cooks on board send Surdo to our cabin with Chinese mustard on the chicken sandwich? The question is simply: do we accurately recall taste experiences regardless of our "main memory faculties" or similar to our "main memory", is there the possibility of a margin of error? As I have said, I clearly remember it was my Mum's left arm over her brow for the entire trip and her eyes were closed the whole time. If you ever have the chance to ask my mother her version of events she will say it is all rubbish, that I am mistaken, that my memory has failed me, and that her

memory was accurate - that she was awake the whole time and ate chicken sandwiches like there was no tomorrow because they were great on the Tai Loy, (even though they were skimpy on the mustard), and that she arose from her canvas chair on the starboard side upper deck precisely when the ferry crossed from green-blue to muddy brown waters, and had ample time to return to her cabin, freshen up, powder her nose, give Surdo a handsome tip, take in the approving glances of the Immigration Police who would knowingly have her passport processed before any other passengers', (never mind that they processed these things alphabetically and that with a name like "Alves" our travel documents were always close to the top of the pile), and make an appropriately grand and stylish disembarkation onto Portuguese soil. I for one am willing to accept that both of us could be a little wrong in our recollection of events, although I am convinced Mum's margin of error is wider than mine.

This is important because if we accept that there may be a margin of error when it comes to taste recollection as there is certainly a margin of error with our "main memory", which, I'll be honest, seems to get wider with time, then maybe our quest for a Chilicote or Apa-bico that tastes "just like the ones we had back home" is already accomplished. Perhaps the next time you sample a hot bowl of Caldo Verde, a serving of Bebinga de leite, a slice of Empada or whatever in Canada and your friends say how wonderful it is and that it tastes just like in Macau or Hong Kong, well, even if you think it is not as you remember it, exactly, could it be possible that you are wrong? Perhaps it is a super reproduction and it is just you that is remembering it wrong, maybe?

In case you are interested, I for one firmly believe our (or at least MY) taste buds DON'T LIE – never have, never will, and they are not in the least bit affected by our "other" memory faculties. So with this in mind and in no particular order of importance or relevance, here are some of my observations below; I ask direct questions that hopefully some of you already have the answers to, and I also ask some food-related questions, some of which are not directly connected to the taste experience; and I also make some personal, opinionated, and you may argue, very biased statements that you may take exception to, but I do this if nothing more but to jog your collective minds, take you down the lane as far as your memories allow, just as Doreen so aptly did with her wonderful recent article.

SUGAR CANE JUICE: I recall it was freshly squeezed through those "washing machine-type rollers" and was immediately served at ambient temperature. Question: was it ever served warm or hot; was it ever served cold?

GRENADINE: I recall it was the Watson's brand that we used to get and diluted it, as Doreen mentioned, with water, just like Watson's other flavoured cordials. I have been on a quest to find similar tasting grenadine syrup here in the New World, and am not ashamed to say I have even expanded this search to include the

Caribbean islands, retuning home with bottles of different brands of grenadine each time I visit the area. Guess what? No luck yet. I have not found a single grenadine syrup that tastes like the Watson's stuff we had. And before you say anything, the answer is yes, I have tried it, but the Rose's brand of grenadine doesn't cut it. (Their lime juice of course is the real McCoy).

AH LOY'S COCONUT ICE CREAM: The treat we used to have on hot sultry summer evenings at my Avô and Avô's place in Macau is another continuing quest of mine. My dear sister Monica Alves has come oh so close to finding what I would say is a reasonable and acceptable facimile. Ever so close, maybe even the cigar, but I have yet to source this in Montreal. (Oh by the way did I mention I live in Montreal? With our demographics I'm sure you can appreciate it is harder for me to source certain items here in Québec for sure). As for the wafer thin biscuit-like cups with fluted edges that served as edible bowls for the ice cream scoops (or bolas), I think they can't be found and will have to be homemade.

Hands down, the **SAMOOSAS** served up at the IRC (Indian Recreation Club) in Happy Valley circa 1960's were the best to be had anywhere in the world, beating out Club Recreio's version – again, only my biased opinion. Too bad you had to be Indian or play field hockey to get to eat there. Fortunately for me I had Indian classmates so I got invited often to the club and ate samoosas – lots of samoosas – while watching other people play hockey.

BIFE PÓ DE BOLACHA: Would someone be so kind as to explain why what is essentially a breaded pork cutlet is called a breaded BEEF cutlet. How does a cow become a pig? By the way, my Avô's Bife Pó de Bolacha were the best in the world – another very biased opinion.

And just so you know, for the record and without prejudice, **LEMON BARLEY WATER** falls into the "eewe" and "yech" category for me. Just my opinion you understand.

GLOUCESTER SHRIMP ON TOASTS: The finest in the world. A yummy blend of, well shrimp I guess, onions, and magical stuff, piled on a bread triangle, the whole thing breaded and then deep fried. Travelling still warm in Gloucester's signature pale green and white cake boxes tied with string, it wasn't long before the oil stains would begin to show through the cardboard boxes. Greasy? A little grease never hurt anyone – everything in moderation. Buying half a dozen of these delicacies and downing the first four at one go – would that still be moderation I wonder?

CALDO VERDE: Absolutely must be consumed with a drizzle of Portuguese olive oil on its surface otherwise it's just not real caldo verde. That's how my Avô would drink his daily bowl at lunch. Have any of you readers had the privilege of sampling Chappy Remedios's caldo

verde? It is excellent and I dare say in this case "just like back home". With the azeite, of course.

EMPADA: In my opinion (wow, this is truly an opinionated article don't you think?) my sister Monica has 100% successfully produced this traditional Christmas treat and her version is outstanding. I honestly do believe this, (and besides I have to say this you understand, otherwise the generous gift of complimentary pies I receive at Christmas from my sister will very surely come to an abrupt end.) Notwithstanding I will say this – There are excellent years and then there are stellar batches when we taste the pies and unanimously declare that year's version to be a "vintage" year.

CLUB LUSITANO SOUP: I'm sure this is no longer the case but can someone explain the phenomenon in the 1950's and 1960's, and what appeared to me to be a divine miracle of sorts. The soup served each day at lunch at Club Lusitano had different names like cream of mushroom, cream of potato, cream of cauliflower, cream of chicken, and yet every single serving was exactly the same pale off-white colour, and every single serving tasted exactly the same. How was this possible? Obviously a miracle.

Steamers: Earlier on I made reference to the diesel-powered passenger ferries that carried us between Macau and Hong Kong. These were not coal-burning, boiler equipped craft but had modern (for the time at least) diesel-fuelled engines – I know because one of my favourite pastimes during a crossing was to ask permission to go beyond the no admittance engine room door, and carefully clamber down the steel ladders into the bowels of the engine room and be deafened and mesmerized by the roar of the churning pistons, huge connecting rod, and spinning propeller shaft and black diesel plumes emitted from these ferries' smokestacks. Why did our parents call these boats "steamers"? There was no steam.

I hope you enjoyed my version of a trip down memory lane, however flawed it may be, and if you have any comments or answers to any of my questions I trust you will share them. It would be fun. Just my opinion, you understand.

Jan. 19th Gala Lilia Vieira & family



40 days of Lent (Quaresma)my recollection

By Doreen Remedios (published in Lusitano, Lent 2003)
(published and updated with photo in Casa Toronto, Lent 2004)

Besides Christmas, the other big festival is Easter. The Macanese piously observed the forty days of Lent as they spiritually prepared for Easter (the essence of our faith....The Resurrection).

During this time of spring cleaning for our souls, there are usually three things that we do:

1) Prayer: As a youngster in the mid-1950's, I remember my parents taking me to the Stations of the Cross at St. Theresa's church every Friday during Lent. It was semi-social for me, as we would encounter many other FM families. In those days, all the statues were solemnly covered in deep purple. Very sombre. On Holy Thursday, some Macanese men would go "church hopping/visiting" several different churches (St. Theresa's, Rosary Church, etc.) for an all-night vigil and did not return home until the crack of dawn.

2) Almsgiving: Our people always had their favourite charities:

- The Carmelite nuns led a contemplative life at Stanley. Often when prayers were needed due to illness or other serious matters, alms were sent to the Carmelites to pray for their intention.
- During Holy Week, at the Bank Flats, the Little Sisters of the Poor would visit for their yearly donation. FM's are glad to donate to these good Sisters who have been in Hong Kong since 1923. A few Filhomacs (including my aunt) have lived out their final years under the care of these kind nuns.
- The St. Vincent de Paul remains close to the Filhomac hearts. Many remember the tough years after WWII when the Society was there with food and clothing for various Filhomac families.

Nossa gente (our people) are known for their generosity and many have left lasting legacies to their favourite religious charity.

3) Fasting & Abstinence: Our fasting meal usually consisted of vermicelli noodles with shrimps. Observing the meatless Fridays somehow was never a sacrifice for me because I enjoyed my shrimp fried rice or vegetarian meals. We did not have Fillet-o-Fish in those days.

The Early Years

The Catholic Church in Hong Kong was established in 1841. With the arrival of missionaries (churches, schools, hospitals) many Chinese baptisms took place yearly. However, in Macau the 'faith' was handed down from our Catholic Portuguese forefathers since their arrival in China in 1557. In the latter part of the 1800's many young Macanese families moved to Hong Kong because of better job prospects, etc. This generation's deep faith and culture bonded them regionally to Matto Moro

Matto Moro

The HK Macanese largely lived around a neighborhood at mid-level between Caine Road and Robinson Road. South East Asians also inhabited this vicinity and built

their mosque. Therefore, this surrounding area became known as MATTO MORO, the "Muslim Mountain" in Portuguese.

Everybody knew everybody in Matto Moro. Hence, future generations grew up together and were drawn to each other through their unique Filhomac culture, food and values. To this very day, many FMs would say "quem sa filha/filho" (who's daughter/son?) because somewhere in the past there would be a link.

Church ties were very strong and my grandmother, aunts, uncles and cousins often attended daily mass before dawn. My 'avo' (grandmother) often wore a black shawl and lacy veil and was immediately recognized as an 'avo' from Matto Moro.

The "Cathedral"

From Robinson Road, a flight of zigzag stairs cut through the mid-level mountainside down to Caine Road below. The stairs ended at the plaza of the Roman Catholic Cathedral of the Immaculate Conception.

The first Cathedral of Hong Kong was built in 1843 and destroyed by fire in 1859. Caine Road was then selected as the site for the current Cathedral. In 1883, a British company started construction. Dedicated to the Immaculate Conception, patroness of the Diocese of Hong Kong, the Cathedral's first Mass was offered on 7 December 1888.

Procissão do Nosso Senhor dos Passos (Procession of Our Lord of the Passion)

The Cathedral was the hub of Macanese life in Matto Moro. Following a 15th century tradition passed on from Portugal to Macau and then to Hong Kong, a procession known as 'Nosso Senhor dos Passos' (Our Lord of the Passion) was held on the second Sunday of Lent. Literally this means 'Procession of Our Lord of the Steps'; the steps referring to the steps Jesus took to Calvary. ('passo'='step').

However, our extended family made up of 'avo', aunts, uncles and lots of cousins lived on in Matto Moro. We would often visit on festive occasions. The 'Procissão do Senhor dos Passos' was one such important occasion on our family's calendar. This devotion was well attended by many Kowloon Macanese families who made their annual pilgrimage to the 'Cathedral'. Packed with pilgrims, we lined the grounds for this sacred outdoor event.

From the gothic arch of the Cathedral processed the angels. In those days it was a privilege for little Macanese girls of First Communion age to be "anjo" (angels) in the procession. The sashes tied around the angels' waists were of a purple color rope. Followed by rolls of altar boys, dozens of priests, nuns and streams of religious organizations raising their colorful banners.

Then the solemn moment arrived when the life size statue of the Senhor dos Passos draped in a purple

garment carrying a cross to his crucifixion made its way out of the Cathedral. The statue affixed to a platform was borne on the shoulders of ten strong purple-clad Filhomacs, including my godfather. As soon as the Senhor dos Passos emerged to the sunlit plaza, the faithful would devotedly fall on both knees, not one!

There was a lot of 'purple' as part of the procession. Amidst the singing of hymns and incense, the procession slowly circled the Cathedral twice. Along the way, a young woman would impersonate Veronica (the woman who wiped Jesus' face on the way to Calvary). This was the ultimate privileged role for the chosen Filhamac.

To this very day, the Procissão do Senhor dos Passos takes place annually in Macau, Portugal and other related countries. However, in Hong Kong this tradition disappeared some time in the late 1960's, coinciding with the second Diaspora.

Jan. 19th Gala ... Monica with family and friends



THESE MACANESE PEOPLE REALLY EAT WELL ! by George Remedios

There was no sense of urgency when I read "Cooking and Baking Demonstration - Macanese recipes. Saturday, Feb. 23, 2008" in the Casa newsletter until my "guanxi" (Mandarin: "connections, relationships") told me "Ving ya, ting tanto tanto ancusa comer" (Come already, there are lots of things to eat). An offer I could not refuse meh!

When historians write the history of Macanese Civilization they will agree on one thing: "These Macanese people really ate well". Indeed the favourite activity of "filhos de Macau" is "comer" (eat) followed by "rezar" (pray). Often food and religious customs are connected.

How can we not eat well? We are the heirs to the great fusion cuisine of East and West where the twain did meet, contrary to what Rudyard Kipling wrote "East is East, and West is West, and never the twain shall meet". Kipling "sabe nada meh". We are the heirs to the Golden Age of the Macanese Empire when it was the centre of East-West trade and our food reflects this Golden Age.

Into the City of the Name of God in China (ie. Macau) by caravel, nau and galleon (Portuguese ships) and sampan and junk (Chinese ships) flowed the spices and "condimentos" of the exotic East, Goa, East Timor, Malacca and China: saffron (acafrão, but if you are

Macanese you call it "safrao" (safrung"), tamarind (tamarinho), turmeric (acafrão da Índia, but known to the Macanese by the Cantonese name, "wong keung fun") and the Queen of Macanese Spices, balichao (balichung or "harm har", that is, shrimp paste).

Ah, Balichao! It has been said that if you have not tasted balichao you are not a true blue Macanese but only a "fingido" or "fingida" (pretender). Balichao is also the nickname for "filhos de Macau". It smells like "merda de gato" (cat poop) but tastes like ambrosia, the food of the Greek and Roman gods.

In Macanese folklore there is the tale of Macanese merchants who brought balichao to the royal court in Lisbon in the 17th century. Taking one sniff the Queen said "Off with their heads. These traitors are poisoning me"

The Ngau Sook "europeu" taste bud that knew only boiled potatoes now was exposed to things "picante" and "laat" (hot) and "suen laat" (hot and sour). The "nariz" (nose) that "cheirar" (smelled) only boiled cabbage now smelled the aroma of balichao, dao sze (black beans), ka lei fun (curry powder) etc.

And so the Macanese, "gente fina", created this amazing cuisine. With a population only in the thousands came this multicultural fusion cuisine that surpasses that of many countries with a population of millions, for example, Inglaterra.

And so, conscious of our place in history, I and fellow Macanese pilgrims on Feb 23, 2008 came to "GASTRONOMIA - COOKING DEMO" in Toronto.

The cozinheira-chefe was CINTIA DO SERRO assisted by her daughter, ARLETE. Other chefs were MICA AIROSA, JOSE ANOK, ORIETA DE LEMOS, VIRGINIA SANCHEZ and ZITO RODRIGUES.

Cintia gave a cooking demonstration of Bolo Menino and Porco Balichao Tamarinho. All the chefs cooked with originality, imagination and fine technique, making old recipes from Avo to Avo (grandmother to grandmother) new and fresh.

This was during Quaresma (Lent) and so most of the "gastronomo" (gourmet) had fasted that morning. Everyone "tem fome" (hungry) and "correr babo" (lau hau sui or salivate) as they watched the cooking demonstration. Finally, we could break our Lenten fast and eat. It was worth the wait.

The Macanese do not use 5 stars to rank the quality of our cuisine. We have our own ranking system:

Porco Balichao Tamarinho - Cintia do Serro assisted by her daughter, Arlete - ooi di saboroso
Bolo Menino - Cinta do Serro - waah di good
Diabo - Mica Airosa - correr babo meh
Minche - Joe Anok - deveras ting tanto tanto sabor
Pou Kok Kai - Orieta de Lemos - ho sik aaah

Chilicote Fritos - Virginia Sanchez and Zito Rodrigues - porra di saboroso. Some comments on the history of these dishes. Porque Bolo "Menino"? With a reputation for being pious, holy and religious the Santo Santo Macanese people named this cake after Menino Jesus (Infant Jesus). As the next generation becomes less religious this cake may one day be renamed Bolo Garoto.

Porque "diabo"? In the 17th century one Macanese "soldado" (soldier) was hungry and in the middle of the night he put all the leftovers together in a pot. Hearing the "barulho" (noise) his wife came to the kitchen and exclaimed "Kee diabo fazer eu sa amor? = Que diabo faz meu amor? = What the devil is my darling doing?" From that day on the dish was called "diabo" (devil).

In Macanese folklore there is this folktale that combines Macanese food and religion, our two greatest passions. It is a story of a "garoto" who went to confession. Garoto: Bless me Padre, eu ja comer tanto tanto chilicote Padre : Sai daqui ya. Comer tanto tanto chilicote nao e pecado meh. Vai comer mais.

In the Macanese community there are many more cozinheiro-chefe and cozinheira-chefe and I hope that Casa de Macau will continue to have more Gastronomia. We owe it to the history of the Macanese people, to our Avos (grandparents), to leave a footprint in culinary history. Let us eat our way into the history books!

As we were leaving I thought of the Macanese legacy to human civilization. For thousands of years as long as men and women have "dentes" (teeth) and "barriga" (tummy) Mankind will proclaim "Esta gente de Macau deveras ja comer bem" (These Macanese people really ate well)

AGM Feb.16 Youth Reps, Jonathan & Joanne Barradas



Marie Louise, reporting on Social activities



January 19th Gala

Iolanda, Olinda, Cacilda, Isabel, Augusto, Guido, Tony



Cousins ... mostly Rocha's



Ken Meyer & family (Crawford)



Lulu Deanne Pedro Teresa Clare Sheila Frances Luis Elizabeth David



3 Past-Presidents, Lourenço(Cecilia)-Armando(Mica)-Leo(Jan)
Maldred Airoso, Gloria & Joe



Linda, Robert, Zito, Gerry & Lucila, Virginia, Mercedes, Isabel, Alfredo



February 16, Gastronomía - Cooking Demo

Jose, Arlete, Orieta, Zito, Cintia/Chief Cook, Virginia, Mica
Helpers: Sabina, Isabel



Cintia with cooks, helpers, and organizer



Encontro – Macau 2007

Monica with Presidents of Casas



Casa Songbirds

Helena, Lilia, Cintia, Marie, Bernie, Isabel, Helena



Lourenço Antonio Zito Jose Cecilia Virginia



Are you between the ages of 16 and 35?

- Did you know that the Casa is not just for your parents/grandparents?
- Interested in networking with your peers?
- Do you want to learn a new language or have fun without spending too much money?

Come out and find out more at our Youth Reception for 16 – 35 year olds on April 5 at 1 pm. A light snack made up of Portuguese and Chinese food will be served.

TO ALL PARENTS AND GRANDPARENTS RE YOUTH RECEPTION

- Do you know that your Canadian children/grandchildren are proud of their Portuguese and Macanese heritage?
- Do you want them to appreciate some of our culture through language and food?
- Are your children/grandchildren interested in meeting new people and creating an extended network of friends/contacts?

If you answered Yes to any ONE of the above, please bring your 16-35 year-olds to the Youth Reception on Saturday, April 5 at 1 pm. Even if your young family member is NOT currently a member of Casa they are welcome to attend this initial Reception. We hope that once they see all the benefits they will become members. Membership dues for youth 18 years and older still attending school are \$12 per annum. They will be registered as Associate Members. Membership dues for youth 18 years and older no longer attending school is \$24 per annum and they will be registered as Full Members. Come meet our Casa's youth representatives and other youths of various ages, sign up for free Portuguese language lessons, and enjoy the refreshments. If parents or grandparents of the youth wish to attend also, we ask that only one parent/grandparent attend, as we anticipate a large group of youth and have limited space. Thank you for your interest and hope to see our youth on April 5 !

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Please fill in and return no later than April 1 to Joanne Barradas, 4168 Finch Ave. E., P.H. #39, Scar.ON, Canada, M1S 5H6 or e-mail Joanne.barradas@rogers.com.

Youth Reception, Ages 16 – 35, April 5, 1 – 3 pm

Parent/Grandparent Name (Full Member or Associate Member): _____ Attending ? Y / N

Youth Name #1 _____	Birthdate _____
Youth Name #2 _____	Birthdate _____
Youth Name #3 _____	Birthdate _____
Youth Name #4 _____	Birthdate _____

PORTUGUESE LANGUAGE LESSONS: OPEN TO ALL MEMBERS

This course teaches Portuguese to beginners. Develop basic speaking and listening skills.

Please indicate below your interest only – no commitment is required at this time. NOTE: We need enough members in order to justify the cost of securing the instructor's time and will only contact those who express an interest and will not be mailing to the general membership afterwards on this matter.

When: Most probably Saturdays

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Please fill in and return no later than April 5 to: Jonathan Barradas, 4168 Finch Ave. E., P.H.#39, Scar., ON, Canada, M1S 5H6

The following are "**contemplating**" attending the **Portuguese Language lessons** and wish to receive all further information as soon as available. We understand that this is NOT a commitment.

We further understand that we will be contacted for "**confirmation**" of attendance once enough member interest in these classes has been received.

- | | |
|----------|----------|
| 1. _____ | 2. _____ |
| 3. _____ | 4. _____ |

Submitted by: _____ Phone #: _____ Email: _____

Please print

REGULAR EVENTS AT THE CASA

1 ST Thursday of Each Month	Thursday Social	2 – 9:30 p.m.	Contact Person: Marie Louise (Rocha) Chang Cacilda Ribeiro Regina Holden	905-889-3298 905-737-0530 416-200-9623
3 rd Thursday of Each Month	Card Drive	1 - 9:30 p.m.	Marie-Cecile Remedios or Cecilia Conceição	416-383-0327 905-427-0850
Monday and Wednesday	Tai Chi	10 – 11 a.m.	Monica Alves	905-887-9408
Monday	Yoga	7 – 8 p.m.	Margaret Noronha	416-291-6015
Tuesday	Line Dance	7:30 - 9 p.m.	Helena Barradas	905-201-7155

QUICK REFERENCE CALENDAR

MARCH 29	DAI SAI	3:30-8:30 P.M.	CASA
APRIL 19	MINCHI & SING-A-LONG	5:30-9:00 P.M.	CASA
MAY 24	FALLSVIEW & BETTY'S RESTAURANT	9:00 A.M.	PICK UP AT CHURCH
JUNE 14	DIA DE MACAU – MASS & DINNER	5:00 P.M.	L'AMOREAUX COMMUNITY CENTRE
JULY 26	RAMA & CRUISE	DETAILS IN JUNE NEWSLETTER	

GENERAL NOTICE

We try to “cover all events” with photos. In this issue some have been replicated, however should members wish to see more, you can always visit Casa’s website and click on the Photo Gallery page.

FROM: SOCIAL COMMITTEE

FIRST THURSDAY VOLUNTEERS

At the AGM Social Committee members went around soliciting volunteers for the once-a-month responsibility of taking charge of the menu and cooking arrangements. Once again, we received strong support and every month has been filled.

The Social Committee would like to thank the following for volunteering for the Thursday Socials for the duration of 2008:

March 6 Marie Louise Chang	April 3 Regina Holden	May 1 Virginia Sanchez	June 5 Chuck Gonsalves
July 3 Monica Alves	Aug 7 Isabel Gomes da Silva	Sept 4 Lydia Ozorio	Oct 2 Lilia Vieira
Nov 6 Lourenço Conceição	Dec 4 Social Committee		

RECAPING THE JANUARY 19 GALA

The bitter cold did not dampen the spirits of those who attended the dinner/dance on January 19th. As is our normal practice, Casa was very generous with “draws” and the lucky members were pleasantly surprised with the many prizes. We also had a 20/30/50 draw and the lucky winners were: 1st prize Lilia Vieira, 2nd Michelle Chan and the 3rd to prize Humberto Viana. All monies from tickets sold were divided between the winners. Winners of the 3 Grand prizes were: Frisca Ozorio (TV); Marie Louise Chang (DVD player) and Rosa Cheung (phone). As you can see from the photos in this issue, everyone had a great time. The sweet table later in the evening was loaded down with mouth-watering cakes of many varieties as well as fresh fruits.

We wish to thank Dave Brander and Mike Rose for the wine that was donated for prizes: Six 1 litre bottles and Six 1½ litre bottles. Also Dave for the 4 champagne flute glasses. Cheers, gentlemen. We also acknowledge and thank Nancy Barradas, Marie Louise, Regina Holden, Celsa Larcina and Lilia Vieira for their donations of gifts and time in making the gifts.

**** C A N C E L L E D ****

HEALTH AND WELLNESS TALK

**** C A N C E L L E D ****

Due to special circumstances and low response, the speaker will not be available on April 19th for this event. It is hereby cancelled. In its place, the Social Committee will hold a **Minchi and Sing-a-Long** evening on the same day, April 19th at the Casa.

REMINDERS

Saturday, March 29 is **Dai-Sai** evening. Cut off date will be March 17 to allow Social to plan for sufficient food for the evening.

TRIP TO NIAGARA FALLSVIEW CASINO AND DINNER AT BETTY'S RESTAURANT

We have arranged for a deluxe coach to take us to the Casino in Niagara on Saturday May 24th. The coach will pick us up at Our Lady of the Holy Rosary Church at 9:00 a.m. We have made arrangement for you to park at the back of the Church. We will arrive at the Casino at approximately 11:00, where you will be given a \$10.00 coupon for food or to play the games. We

will need to stay at the Casino until approximately 5:00 p.m. when the coach will drive us to Betty's for dinner. We will be back at the Church at approximately 8:00 p.m.

Cost after subsidy by Casa will be \$20.00 for members and \$30.00 for non-members. This will cover the coach, tips for the driver and dinner at Betty's. With the coupon from the Casino, actual cost will only be \$10.00 for members and \$20.00 for non-members for a whole day of enjoyment.

DIA DE MACAU CELEBRATION, SATURDAY JUNE 14TH, 2008

The place is L'Amoreaux Community Centre at 2000 McNicoll Ave. Scarborough (Tel: 416-396-4510). Members please take note that **Mass will be celebrated at L'Amoreaux Community Centre starting at 5:00 P.M.** followed by dinner. The dinner will be a fabulous buffet catered by Longos. There will be a variety of salads, Prime rib au jus with Yorkshire pudding and Spinach and shitake stuffed chicken breast with saffron sauce, with seasonal vegetables, roast potatoes, rolls and butter. Dessert will include assorted cakes and pastries and fresh fruits. Entertainment will be by Armando Santos. Cost will be the same as last year.

IMPORTANT NOTICE

Your Social Committee has reserved a bus with Year Round Travel to repeat last year's Casino Rama and Cruise Trip which many of you have requested. Please mark your calendar for Saturday, July 26th, 2008. Full details and registration will be published in the June newsletter.

AGM Feb. 16 Attendees



Lees-Steinhausers-Littles-Rochas-Chans



AGM Feb. 16 Attendees



Marie's Table



Past President: Mike Barros



Francisco Elizabeth Tony Amalia



Barbara's Table



Nidia Humberto Isabel

In closing, I would like to thank Peter Alves, Doreen Remedios and George Remedios for contributing their most entertaining articles. Should you have something of interest you'd like to share with your fellow members, please feel free to contact me. Thank you to all the energetic volunteers in our Casa who give so much of their time and energy to make this such a vibrant Casa, not forgetting the supporters who are happy camp followers.

Gloria, editor