



### **PRESIDENT'S COMMENTS – FALL ISSUE – OCTOBER 3, 2013**

2013 continues to be an exciting and busy year for our Casa. As you would expect, the first Thursday social remains a big draw, with fifty or so members in attendance, enjoying the social interaction of catching up on all the news (gossip?), table games, and of course, the food. Where would all the Macaense gatherings be without our food? For a change of pace, a large group ventured forth across on the harbour ferry to Centre Island for a picnic in July, and a successful food fair filled in the calendar for August.

The big upcoming event is undoubtedly the Encontro. Regrettably, I will not be able to attend the Encontro, but at our last Board of Executives meeting, we appointed Aurea Meyer to act on behalf of, and officially represent your Casa at all functions in Macau. The 2013 program and registration forms were sent to the membership, and at last count, more than fifty members have registered. Please see the "Encontro 2013" section for more details. In addition to the many Encontro activities, Club Lusitano has kindly extended an invitation to all members to a Cha Gordo at the Club Lusitano on Sunday, November 8<sup>th</sup>. Pre-registration is required, so please confirm your attendance with Aurea.

I can now confirm there is another shipment of 40 copies of Cintia's cookbook "Traditional Macanese Recipes from my Auntie Albertina" en route to us. As before, the price is \$20.00 each, and orders can be placed by emailing me directly at [l.barros@sympatico.ca](mailto:l.barros@sympatico.ca).

If you have not yet had an opportunity to visit our new website, I would encourage you to do so. PDF copies of the application/renewal form are available, and we are working on a process to allow filing the form on line. It is also our intention to provide for filing of social event registrations (and payments) on line.

Sadly, I had to accept the resignation of our first vice-president Michael Barros, who informed me he has to step down for health reasons. He will not complete his term of office, and will not be standing for re-election at our next Annual General Meeting. The Casa wishes him a speedy recovery.

On a more personal note, I too will not be standing for re-election at the next AGM. Meanwhile I will continue to work towards building a strong base for the future. I would like to thank the membership for its continuing support, and of course, also thank Gloria Anok for her strong and valued work as editor of this Newsletter, and Aurea Meyer and her dedicated committee for organizing all the wonderful social events we so thoroughly enjoy. Needless to say, I also thank my fellow executive members Michael Barros, Jerry Noronha, Jeremy Cruz and Elliott Crawford for their strong support, dedication and action in making your Casa the success that it is.

Remember, it is your Casa. Use it, and continue its success.

*Leo*

## Encontro "2013 Macau"

By Aurea Meyer

### Highlights of latest communications from the 2013 Encontro organizing committee

- We have just been notified of a 107,600 patacas subsidy (about Cdn\$13,500). More details will be available at the October 4<sup>th</sup> meeting.
- The local hotels have no special offers; participants will be better served to go through their local travel agencies for hotel reservations.
- The 2013 Encontro website is [www.apim.org.mo/ccm/en](http://www.apim.org.mo/ccm/en) . Please check periodically with this website for updates to the 2013 program.
- The cut-off for registration was September 30, 2013. (September 29, 2013 in our time zone).

The Social Committee is organizing Q&A meeting for all Toronto participants at the Casa clubhouse on Friday, October 4th at 7:30 p.m. Please contact Aurea Meyer to register. She can be reached by phone at (905) 883-4262 or by email at [aureameyer@rogers.com](mailto:aureameyer@rogers.com).

### Highlights of the Macanese Communities Council (CCM)

Casa Presidents of Australia, Brasil, Canada, Portugal and the USA are requested to attend the CCM Board of Directors meeting on Tuesday 3rd December 09H30. The triennial election of the Board will also take place during this Board meeting.

Aurea Meyer, Director of the Social Committee, has been delegated to be Toronto's representative in Macau. She will be attending the meeting and participating in the triennial election. Susana da Costa, Milu de Carvalho and Aurea Meyer will be your contacts in Macau for any assistance. Aurea's phone number in Macau will be 66533729. A meeting point will be selected as a "home away from home" centre in Macau where Toronto members can drop in.

The main purpose of the CCM is to advocate the interests of the Macanese communities in Macau and abroad. Its responsibilities include strengthening the ties between the Macau government and the various Macanese communities, through meetings and other activities which focus primarily on topics of mutual interest.

### List of Dignitaries from Macau

Chief Executive of SAR Macau, Dr. Fernando Chui Sai On

Portuguese Consul General in Macau, Manuel Maria Cansado Carvalho

President of APIM and CCM, José Manuel de Oliveira Rodrigues

President of Confraria da Gastronomia Macaense, Luís Machado

President of IIM, Jorge A.H. Rangel

### Highlights of the Encontro events

All Casa participants (from Australia, Brasil, Canada, Macau, Portugal and the USA) are invited to take part in the following events in Macau.

**Saturday, 30 November** 18H00 - Welcome reception for participants at the Escola Portuguesa (avenida Infante D. Henrique, next to the Grand Lisboa)

**Sunday, 1 December** 18H30 - Opening ceremony of the Encontro presided by His Excellency the Chief Executive of the Macau SAR **Dr. Fernando Chui Sai On** gala banquet at the Grand

Ballroom of the Grand Hyatt Hotel (located in the Cotai area between the islands of Coloane and Taipa )

**Wednesday, 4 December** Macanese Cultural Day. 11H00 - Cultural session at the Teatro D. Pedro V organized by IIM with the presentation of new editions and interventions on the "Cultural role of the "CASAS DE MACAU". **The President of IIM is Exmo. Sr. Jorge A.H. Rangel.** 17H00 - At the "Jardim de Infância D. José da Costa Nunes - a solemn session to commemorate the 142nd anniversary of APIM and 80th anniversary of the D. José da Costa Nunes kindergarten school, followed by a *chá gordo* (rich afternoon tea) organized by the "Confraria da Gastronomia Macaense" with the collaboration of other Portuguese-speaking (Lusofonic) associations.

**Thursday, 5 December** 15H00 - Photo session at the S. Paul's ruins with the Chief Executive and Secretary for Social and Cultural Affairs of Macau SAR. 18H00 - Mass and "Te Deum" hymn of praise at the Sé Cathedral

**Saturday, 7 December** 19H30 - Closing dinner party for the Encontro "Macau 2013", at the Grand Ballroom of the Grand Hyatt Hotel (located in the Cotai area between the islands of Coloane and Taipa ).

**Sunday, 8 December** - Luiz A. Souza, President of Club Lusitano invites all Encontro participants to a "Cha Gordo" at Club Lusitano, 16 Ice House Street 23/F, Hong Kong to commemorate the 2013 Encontro. All participants are also welcome to use the club facilities and its restaurant. Pre-registration is required. Please ask Aurea Meyer to add your name to the list of Toronto participants planning to go to Club Lusitano during their visit in Hong Kong.

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## **THE 2013 PORTUGUESE-MACANESE POPULATION SURVEY**

The following information was sent to Leo from Roy Eric Xavier, Ph.D Director, Portuguese and Macanese Studies Project, University of California, Berkeley, ISSI.

The survey is being distributed to all Casa de Macau membership organizations around the world. Its purpose is to estimate the number of "Macanese" (as defined in the survey) based on responses and other sources.

This survey is designed to assess the size and profile of the "Macanese" population around the world. We define "Macanese" broadly as: Anyone who is a descendant of mixed-race Portuguese from Asia with roots in China and India, and specifically in Goa, Macau, Hong Kong, Shanghai, Canton, Taiwan, Japan, Malaysia, Singapore and Timor. Your ancestors need not be from Macau, but there should be an ethnic connection in your family to the Portuguese in Asia during the last 500 years

The 2013 Portuguese-Macanese Population Survey is now available. Here is the link:

<http://www.surveymonkey.com/s/R8YSLLY>

Responses will be collected until October 15, 2013 Roy's contact: E-mail: [rexavier627@gmail.com](mailto:rexavier627@gmail.com)  
Site: [www.fareastcurrents.com](http://www.fareastcurrents.com)

## JERONIMO ANTONIO BADARACO TO CONTEST ASIAN ROUNDS OF 2013 WTCC

(Sam Tremayne – WTCC News – September 12, 2013)



Jeronimo Antonio Badaraco will join the World Touring Car Championship grid for this year's final three rounds at Suzuka, Shanghai and Macau.

The Macau-based 39-year-old will be driving a Chevrolet Cruze run by Son Veng Racing Team, which ran Kelvin Leong in a JAS-built Honda Accord last year.

Badaraco's pedigree includes race wins in the Macau Touring Car Championship – and the 2010 N2000 class crown – and several podiums in previous Macau Grand Prix support races including the Macau Cup and Road Sport Challenge.

He will be eligible for the newly-established Eurosport Asia Trophy, which was launched at the start of this season for drivers competing on a race-by-race basis in the three Asian rounds of this year's calendar.

Last year 13 Asian drivers entered at least one of the WTCC's three Far East rounds. (Jeronimo is related to our member, Alfredo Badaraco)

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Retired, or wishing for a warmer climate to retire in?

Check out this brand new Nursing Home in Oeiras, Portugal. It offers accommodation for 40 residents, 12 single rooms and 14 double rooms with balcony and private bathrooms

All information and a photo gallery of accommodation can be found on the following website : <http://www.fdbc.pt>

You can also e-mail: [geral@fdbc.pt](mailto:geral@fdbc.pt)

When you Google, English translation is available.

Aberto a partir de 15 de Setembro de 2013  
Localizado na Rua da Cooperativa do Pessoal da  
Fábrica da Pólvora de Barcarena, nº 49  
Em Barcarena (junto a Cabanas Golf)

**INSCRIÇÕES ABERTAS**  
Aproveite os descontos de abertura

Para mais informações contacte:  
Tlf.: 213 160 442 (dias úteis das 9 às 12h e das 14 às 18h)  
OU  
E-mail: [geral@fdbc.pt](mailto:geral@fdbc.pt)  
**Visite-nos em [www.fdbc.pt](http://www.fdbc.pt)**



## MACANESE RECIPES FROM MY AUNTIE ALBERTINA

On August 18<sup>th</sup> 2013, Cintia received an invitation to submit the English version of “*As Receitas Tradicionais Macaenses da Minha Tia-Mae Albertina*” for the Gourmand World Cookbook Awards, to represent Macau.

Will keep you posted as more information becomes available. Good luck Cintia.

Listed below are the many sites relating to this world wide establishment.

Paris Cookbookfair Video on youtube.com

<http://www.youtube.com/watch?v=HRGgLOaGadc>

<http://www.cookbookfair.com/index.php/paris-cookbook-fair>

## Video of Paris Cookbook Fair – Festival du livre culinaire



The heart of the cookbook market. Music : Caravan, by Errol Garner - copyright Believe / SME

00:02:53

Added on 18/10/2012

2,696 views

Still on the subject of Food, here's something very different, the introduction of “street food” to NY's high society. The video shows National Geographic's Explorers Club hosting their annual event, starting with a cocktail affair at the Waldorf Astoria Hotel in New York. Gene Rurka, [http://www.youtube.com/embed/LG3d79V6xsA?feature=player\\_detailpage](http://www.youtube.com/embed/LG3d79V6xsA?feature=player_detailpage)

*[Even more exoctic than Shanghai Street food stalls in Kowloon - remember eating there after all the parties ending in the early hours of the morning when most of the patrons at that hour of the day were dressed to the nines ?]*

## CASA GOES ON A CRUISE TO THE ISLAND by George Remedios



The happy group & “Walter”



Aurea & her family



Iolanda Mary Guido Jose



Ken Jose George



Susana Olivia Dominic &amp; Myles

On a nice sunny Sunday, July 21, 2013 with English more than Caribbean weather (only 25 degrees without humidity) a small group of about 20 Casa members and families and non-member, Walter, took a cruise to the island.

The meeting time was changed to 10.30 am from 9 am, which made it possible to "vai Missa" (go to Mass) and by the time we arrived at the ferry docks we did not even have to "pai tui" (line up) to get the ferry tickets with a group discount for all. It was all so well organized that the tickets were waiting for us.

As the "ship" left the docks we Macanese descendants of "marinheiros" (sailors) who came on ships along the African coast to Arabia to India to Malacca and then to Macau and let us not forget, also descendants of those who sailed the waters between Hong Kong, Macau and Guangdong in junks, felt right at home in the water and the "sea".

We nostalgically imagined we were on the Star Ferry or the Macau ferry to Macau. Only the skyline of the city with the CN Tower did not quite fit the Hong Kong and Macau of our imagination. The aroma of the sea breeze (lake breeze) was not as "heung" (good smell) as that of "Heung" Kong.

When the "ship" arrived in Centre Island we looked for the picnic table, which the Social Committee had booked in advance. It was so peaceful. Just 5 minutes from the city and we had left behind the pollution, crowds, noise and traffic of the city. The difference was like the lungs of a smoker and the lungs of a non-smoker.

By now it was around 11 am, a little too early for lunch. So some people disappeared to explore the island while others remained to protect the buffet table from pirates from the South China sea or whoever.

Finally lunch time arrived. Menu: home cooked roast beef sandwiches made with fresh Portuguese bread. Saboroso. In addition there were the traditional hot dogs plus coleslaw, pickles, broccoli, cauliflower, celery, fruits, jelly for dessert. A lot for a humble picnic.

Best of all, the highlight of the buffet table was the Bolo Menino, a traditional Macanese "bolo" (cake). Menino Jesus is the Infant Jesus. Yes the Macanese are "santo santo" enough to name a cake after Menino Jesus. The baker of this cake was CATARINA MEYER and it was her first Bolo Menino. Delicious. Offered a choice of a "grande" or "pequeno", big or small, slice of cake, most chose "grande". No surprise.

After lunch, our non-member, WALTER saw a flock of "arde" (ducks, "pato"), similar to the Chinese "arp" (duck), and he jumped in the frigid water after them. My guess is Walter was looking for the ingredients for "arde capedela", a dish of duck's blood, a favourite Macanese

dish. The ducks were not going to co-operate. Walter tried a few times but all in vain. Ducks have learned to "tomar cuidado" (take care) whenever there are hungry Macanese around. There were also Canada geese and swans somewhere but they were safe as there are no Macanese recipes for these. Yet. With "dao sze" (black beans) and garlic?

Then we walked around the island, to the beach, to look for bicycles for rent, to Centreville and to look for coffee since many did not have their daily coffee yet. Finally around 5 pm we left the Garden of Eden and returned to Toronto by ferry, once again thinking of our ancestors, the "marinheiros". It was a very enjoyable day.

NOTE: Walter is the "cachorro", dog, Golden Retriever belonging to Elliott Crawford's family. He should apply for Casa membership

ACKNOWLEDGEMENT: Thanks to the Social Committee for organizing, "comprar soong" (buy food), making sandwiches, desserts, bringing chairs etc. and to everyone involved.

### **CASA DE MACAU FOOD FAIR by George Remedios**



**Zito Linda Virginia Susana Cecilia Maria-Louisa Arlette Cintia Irene Frances**

On Sunday August 11, 2013 Casa held its Food Fair in the club house. This was like an indoor Macanese Tai Pai Tong (大排檔) open air food stalls in Hong Kong) However unlike the traditional Tai Pai Tong this was high class but it kept the romantic and exotic atmosphere

So "cava Missa" (after Mass) why go for Sunday brunch or buffet or dim sum? Instead some members went to the Casa Food Fair for fusion cuisine, a mix of Portuguese, Asian and Macanese food all home made without any help from amahs.

The tables were nicely decorated with flower petals etc. and the cooks stood behind with the food displayed on the table with cards listing the name of the food and the price. So no one went around pointing to the Croquete de Carne, for example, and asking "Is this dobrada? I heard there would be dobrada". You heard right.

No one went around to "cheirar" (smell) the food before buying except Senhor Nariz de Cheiro, whose excuse (and we accept the excuse) was that he could not see without his glasses and therefore had to put his face close to the food to make sure what he was buying. He also reassured all "gente" people that he did not "correr babo" (drip saliva) on the food when he "appeared to" smell the food. Falar são ya ! (OK we believe you ya blah blah blah).

This is unwritten Macanese etiquette, goes without saying ya! You can "olhar" (look) but "não pode tocar" (cannot touch) because if you "sujar" (make dirty) then you "comprar" (buy) and "pagar" (pay) for the whole bloody pot. There was no sign saying this but everyone knows the rules. Fortunately this did not happen.

With the prices listed there was no "gong kar" (講價) "talk price" or bargaining over the prices to lower them. In fact one customer suggested "hei kar" (起價) raise the price and "kar kar" (加價) add to the price, that is, that the price be increased for a certain item that was priced too low. No joke.

This was not just food but fusion "haute cuisine". The food was "saboroso". I was asked "Como sabe? How do you know since you did not eat everything?" A fair question. Well what I ate was "saboroso" and for the food I did not eat I could tell by the expressions of total contentment and satisfaction in the faces of the guests. Some had that transcendental look like when you "rezar" (pray) too much and you have that look like you have gone to Heaven, that you have transcended to a better place and left your mortal body behind.

The "woon" and "teep" (bowl and plate) were licked clean. "Gente" (people) wondered if they could use bread and wipe the gravy off the pots. If more proof is needed then look at all the saliva stains from "correr babo" on the tablecloth. For this kind of food there is no "vergonha" (shame) if you "correr babo" or "lau hau sui" (literally, drip mouth water).

Furthermore all the food was sold out without having to offer a discount or "Buy one get one free" when it was time for "sau tong" (收檔), close the shop at the end of the business day. Many people who "pai tui" (排隊) lined up holding \$20 bills were disappointed when it was officially announced "Mai sai" (賣曬), all sold out.

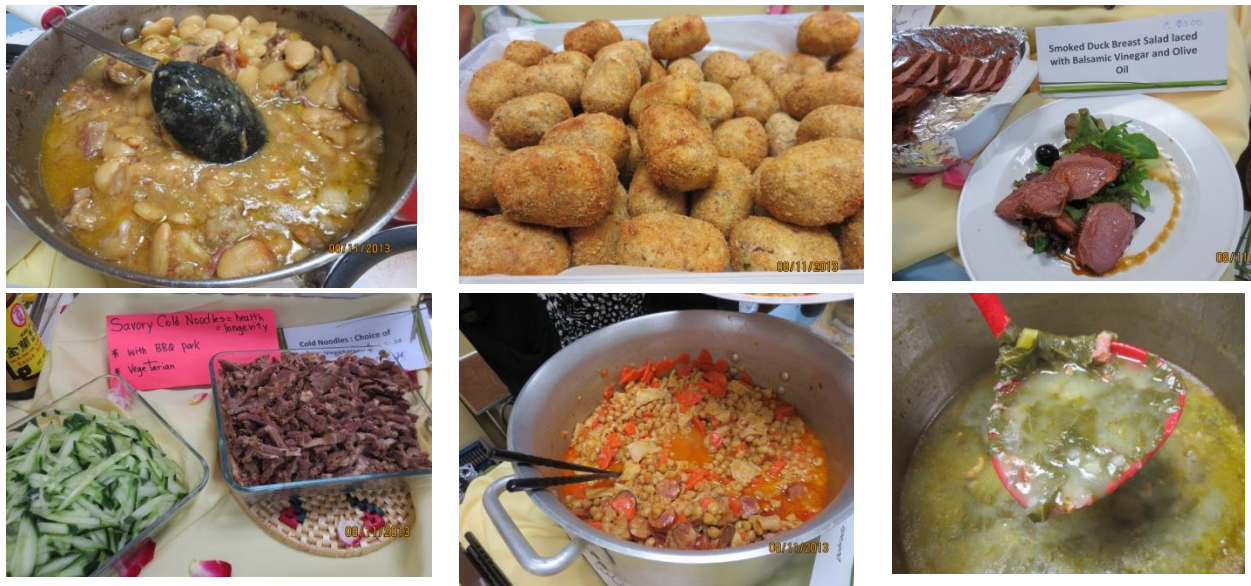


One reason why the food was all sold out was so that then we did not have to "vai mercado" or "hui kai sze" (去街市) go to market (traditional Chinese market, (not supermarket) to "comprar soong" (buy food). As a "fusion people" eating "fusion food" the term "comprar soong" is a good example of our Patua, "fusion language" since "comprar" is Portuguese for "to buy" and "soong" is Chinese for the food you eat with rice. Therefore, "comprar soong". You can't get language more fusion and creole than this.

People were even willing, almost begging, to buy just the "chup" (汁) or "molho" or gravy even if the meat was sold out. That is how "saboroso" the food was. All this is no exaggeration as many witnesses will testify.

By now you must be dying to know what we ate. Here is a list of the fusion cuisine and the cooks.

Food Fair chefs: Cecilia Tai: cold savory noodles; Cintia Serro: callos stew (dobrada); Irene Legay: smoked duck breast salad, Chinese fried rice; Linda Sanguinetti: stewed oxtail; Pedro and Honey Rosario: curry chicken; Susan Costa: caldo verde and pastéis de bacalhau, Virginia Sanchez and Zito Rodrigues: bifana de porco, croquette de carne.



NOTE: Thanks to members of Casa's Social Committee and all the cooks. By the way the \$272.50 from the sale of the food is going to charity (Carmelite nuns). Not a bad deal we ate well and then got blessed by Heaven as a bonus for our charity.

## **BINGO AND MINCHI AT CASA DE MACAU by George Remedios**

### **BINGO**

On Sunday, Sept 22, 2013, after Missa (Mass) and "rezar" (pray) for all "pecado" (sin) members showed up at Casa to commit the "sin" of gambling. Never mind ya, one can always go to Missa again to "rezar" the following week. Similar to the tradition of Sunday tombola in Club Recreio in Hong Kong. Tombola and Bingo are more or less the same game.

Usually when you walk into Casa people look up to see if you are "janota" (well dressed) but this time when I walked in I was totally ignored. Total "silêncio" as all were absorbed, eyes on Bingo cards, ears on the Number Caller. Much like at Missa with the voice of the Number Caller like the priest singing Gregorian chants. "Muito serio" (very serious). Assustar gente meh (frighten people).

By the way the numbers were called with a voice of perfect diction, projecting from one end of the room to the other with perfect clarity so that no one could sue Casa by claiming "I should have won. I could not hear the numbers called. Not clear". Oh yeah, nice try.

Observing human behaviour is also part of Bingo. When a person is about to win and is waiting for just one number the lips will "tremem" (tremble) or he or she will "chipee ou chubee nariz" (squeeze or pinch the nose) or "abrir boca" (open mouth) or in extreme cases the ears will flutter or flap like butterfly wings.

When someone shouts "Bingo" you hear the losers moaning "Aiyaa. Sai young" (a word borrowed from Malay by the Macanese but with a more subtle nuance than the English translation, What a pity). If you are about to win and you hear "Bingo" before your winning number is called it is possible to faint from shock.

The prizes were big from \$10 to over \$100. Casa made no profit like Stanley Ho's casinos in Macau. All "patacas" (Macau dollars) collected from the sale of Bingo cards were returned as prize money to the "sinners"...oops Bingo players or gamblers.

## MINCHI DINNER

The national dish of the Macanese is known as Minchi (stir fry ground pork usually with other ingredients (diced potatoes, onions etc) and soya sauce and if you can find it still, the sweet thick dark soya sauce known as "dik yau".

In Cantonese it is known as "Meen chee" (免治) and on the internet you will find a recipe for Macau Style Minchi, "Oh Moon Sik Meen Chee" (澳門式免治). The picture shows a plate of rice with Minchi with diced potatoes, a fried egg on the side and some green beans.

A very popular dish in Hong Kong is 免治牛肉飯 "meen chee ngau yuk faan" or Minchi beef and rice, which sometimes comes with a raw egg.

Now, "gente ouvir ya" (hear ye all people) Minchi is a Macanese dish and not a Cantonese dish. I have spoken.

It is said that the Portuguese have a recipe for bacalhau for each day of the year. Well, so do the Macanese for Minchi. There are Minchi à la King, Minchi Primavera, Minchi Alfredo, Minchi Korma, Minchi Madras, curry Minchi, Minchi with "wong keung fun" (turmeric) etc. Then you can put Minchi in puff pastry, chilibote, spaghetti, lasagna and even Chinese steamed buns.

Then you can add Chinese preserved vegetables like tung choy (冬菜), harm suen choy (咸酸菜), char choy (炸菜), mui choy (梅菜). Or fungus like wun yee (雲耳). Or various Chinese mushrooms like tung koo (冬菇)

So with all the ingredients from Portugal, China, Goa, Malacca, Angola, Mozambique, East Timor etc. surely it is possible to have one Minchi recipe for each day of the year.

The traditional recipe requires the ingredients plus "one amah" to "mow dai" (squat) and chop the meat on the chopping board on the floor with a "choy toh" (Chinese cleaver). At that time you bought a chunk of pork and chopped it yourself. Then when the Macanese emigrated to Canada they thought they had found gold when they saw ground meat in the supermarkets. So in the modern recipe you can buy ground meat including hamburger. Also instead of frying your own diced potatoes why not buy frozen hash browns?

So who is the young Macanese entrepreneur who will open McMinchi's (fast food) with a variety of Minchi dishes made with ground pork or beef or chicken or lamb cooked in soya sauce or curry or balichung (shrimp paste) or tamarind paste and served on white or brown rice or basmati rice with side orders of green beans, ngar choy (bean sprouts) etc. The imagination has no limit. Minchi the new international comfort food trend.





At Casa that night we had several versions of Minchi, some of which I had never seen before. All were "saboroso" and the best examples of Macanese home cooking. Most of it was eaten but some lucky people managed to pack some leftovers to take home. There were also delicious desserts. The list of the Minchi/vegetables dishes and desserts including the cooks/bakers are listed below:

**Aurea:** Minchi w/Preserved Cabbage **Elaine:** Pork Minchi **Milu:** Minchi w/hash browns  
**Linda:** Beef Minchi **Regina:** Pork Minchi **Celsa:** Pork w/chili Minchi **Pedro:** Minchi w/vermicelli  
**Margaret:** Egg Plant w/Minced Pork Minchi **Sheila & Deanna:** Beans w/Minced meat  
**Andrea:** Lentil, Swiss Chard, Potato & Feta **Irene:** Garlic broccoli **Susana:** Corned Beef w/bak choy  
**Sabina:** Pizzella **Michele:** Strawberry Cookies **Linda:** Chocolate Jelly  
**Ana:** Mango Pudim **Isabel Cunha:** Marble Cake **Mafalda:** Coconut Pudim **Frankie:** Melon Cake  
**Joe:** Walnut Cake

*(Gloria apologizes if she missed your name(s) - she may have missed a 'marker' or two)*

### ACKNOWLEDGEMENT

Once again thanks to our very active and energetic Social Committee for another very successful social event.

### GOING GREEN

Congratulations, and thanks to those members who I've approached and who have agreed to go **GREEN**. Your support not only lightens my work with the newsletter, it helps the environment, saves with the rising cost of printing, postage etc. I am pleased to say that our numbers have grown to just short of 70.

Please note: Your next newsletter will be distributed in January 2014

**On behalf of our Board of Executives and myself, we wish everyone  
a very Happy Thanksgiving  
a Blessed Christmas and all the best for  
a Happy, Healthy New Year.**

## SOCIAL CORNER

### Contact Information

<u>Name</u>	<u>Home Phone</u>	<u>Cell Phone</u>	<u>Email</u>
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### Schedule of Regular Social Events

<u>Event</u>	<u>Day</u>	<u>Phone</u>	<u>Contact</u>	<u>Email</u>
Coral 10:30 am - 1:30 pm	Saturday	(905) 887-9408	Monica Alves	2m.m.alves@gmail.com
Majong drive	3rd Thursday	(416) 412-3947	Virginia Sanchez	sapeca1188@hotmail.com
		(416) 494-8562	Frances Rozario	-
Sequence	Last Thursday	(905) 887-9408	Monica Alves	2m.m.alves@gmail.com
Social 2 pm - 9 pm	1st Thursday	(416) 447-6595	Celsa Larcina	celarcher@rogers.com
Tai chi 10 - 11 am	Monday and Wednesday	(905) 887-9408	Monica Alves	2m.m.alves@gmail.com

NOTE: Coral members will be advised of practice dates and times by email.

### Report on Upcoming Events

<u>Date</u>	<u>Time</u>	<u>Event</u>	<u>Location</u>	<u>Coordinator</u>
Fri	4 Oct	7:30 pm	Pre Encontro Orientation	Casa Clubhouse Aurea Meyer
Sun	6 Oct	3:00 pm	10 Pin Bowling	300 Bowl at 146 Old Kennedy.
			Dinner after bowling	Prince of seafood restaurant 240 Alton Towers Circle unit 7 Alton Towers (off McCowan , south of Steeles) Susana da Costa
Sat	2 Nov	11:00 am	Remembrance mass	Our Lady of the Rosary 2950 Midland Avenue Milu de Carvalho
Sun	3 Nov	2:00 pm	Pre China trip Orientation	Jacco Tours 7828 Kennedy Road, Unit 203, Markham (905) 305-3888 Rainbow Li
Sat	28 Dec	6:00 pm	Christmas and New Year dinner/dance	Dragon Dynasty 2301 Brimley Road Scarborough Susana da Costa /Irene Legay

### Event Registration General Information

Issue one cheque per event. All cheques to be made payable to **Casa de Macau Cultural Recreational Centre in Ontario** and mailed with the completed registration form to the contact person. No refunds will be made after registration cut-off dates. Members 13 and older will pay the full adult fee. Children 5 to 12 will pay a discounted fee. Children under 5 will not be charged. It is the responsibility of the submitting member to check that their registration form and cheque are received by the cut-off date.

### 10 Pin Bowling Sun 6 Oct 2013

<b>Time</b>	<b>Registration between 3:00 to 3:30 pm</b>				
	<b>Bowling 4:00 pm Dinner 6:30 pm</b>				
<b>Venue</b>	Bowling: 300 Bowl 146 Old Kennedy Road Dinner: Prince of Seafood 240 Alton Towers Circle (off McCowan, south of Steeles)				
<b>Name of submitting member</b>					
<b>Telephone No.</b>					
		<b><u>BOWLING FEES</u></b>		<b><u>DINNER</u></b>	
<b>Names of attending members / guests</b>		Members Free of charge	Non Members \$15.25	Members \$16	Non Members \$16

On arrival at the bowling alley between 3:00 and 3:30 pm, bowlers will be assigned to teams. Trophies will be presented at the Christmas/New Year event in December for top individual and top team scores. In case of ties, trophies will be given to both winners.

\$16 dinner includes: *soup of the day; baby bak choy (garlic); beef and vermicelli in satay sauce; braised E-fu noodles; deep fried chicken; eggplant in spicy sauce; garoupa (grouper) in corn sauce; prawn in thousand island sauce; sweet & sour pork; yeung chow fried rice.* Please contact Susana Costa for information.

### Remembrance Mass Sat 2 Nov 2013 11 a.m.

**Venue:** Our Lady of the Rosary Church, 2950 Midland Avenue, Scarborough

Mass will be offered for our dear departed family and friends, in particular Rafael Costa, Alberto Ozorio, Tony Oliveira and José (Zeca) Cunha who died this year. Family members will be

invited to carry a rose in the offertory procession after the collection is taken. A reception and light refreshments will follow at the Casa clubhouse. Please contact Milu Carvalho at milu.cdm@hotmail.com or telephone (647) 688-5099 to register for this event.

### Christmas/New Year Dinner/Dance

Sat 28 December 2013 6:00 pm

**Venue** Dragon Dynasty 2301 Brimley Road Scarborough

**Cut-off date** 15 Dec 2013

<b>Name of submitting member</b>	
<b>Telephone No.</b>	

Names of attending members and guests	<u>ADULTS' COSTS</u>		<u>CHILDREN AGE 5-12</u>	
	Member \$20	Non Member \$50	Member \$10	Non Member \$25

**Adults' costs covers:** 3 door prizes and 11 banquet dishes including -- *fresh fruit salad, suckling pig BBQ combo, stuffed crab claws, crab meat and fish maw soup, braised shitake mushrooms and tender vegetables, crispy chicken, sautéed garoupa (grouper) fillet with vegetable greens, pan-fried tiger prawns with Maggie sauce, fried rice with Chinese olive paste and minced meat, braised E-fu noodles with mushrooms, dessert: tong sui and fancy cookies, and pop (free refill).*

Please send cheque with registration form to Irene Legay at 23 Ravine Park Crescent, West Rouge, Scarborough, Ontario M1C 2M2.

### Report on 2013 First Thursday Events for the period ending 30 September

Event Leader: Celsa Larcina

<u>Mth</u>	<u>Attendance</u>	<u>Menu</u>	<u>Cook / Menu planner</u>
Mar	53	Tacho with balichung	Mike and Joyce Barros
Apr	48	Take out Chinese food	Kings Table restaurant

May	58	Callos stew (dobrada)	Lilia Vieira
Jun	49	Vaca estufada and chicken randung	Chuck and Marie Camille Gonsalves
Jul	45	Porco bafassa and dobrada	Aurea Collaço Meyer and Cintia Serro
Aug	45	Chestnut/sausage chicken Stuffed tofu and preserved eggs	Susana Costa
Sep	53	Soya sauce pork casserole, BBQ duck, BBQ chicken wings	Regina Holden

### **Report on 2013 Weekend Events for the period ending 30 September**

<u>Date</u>	<u>Attendance</u>	<u>Event</u>	<u>Event Leaders</u>	<u>Chefs</u>	<u>Location</u>
14 Apr	47	Dai Sai/Feijoada	Milu de Carvalho.	Manuel da Costa	Club house
19 May	36	Spring coach trip	Milu de Carvalho	Restaurant	Port Dover, Ontario
23 Jun	123	Dia de Macau	Aurea Meyer	Caterer	Our Lady of the Rosary
21 Jul	22	Family Picnic	Aurea Meyer	Aurea Meyer Catarina Meyer	Centre Island
11 Aug	44	Food Fair	Irene Legay	See note below	Club house
22 Sep	53	Bingo and Minchi	Celsa Larcina	Variety of minchi	Club house