



Voz dos Macaenses de Vancouver

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From the President.....

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Once again I was fortunate to represent our Casa for the “Encontro das Macaenses” in Macau from November 29th to Dec 6th, also representing our Casa were 1st Vice President, Monica de Carvalho and Antonio Amante, 2nd Vice President.

Before we could enjoy this prestigious event as participants, all three of us had to attend numerous functions - workshops and meetings (one of these meetings ran from 10 am to 2.30 pm, after which lunch was served !!!!) This meeting was in regard to the formation of the “Conselho das Comunidades Macaenses” and election of its executives, which will be for a three (3) year term, With us joining the CCM, I hope they will be able to help us with our hurdle - in securing a Sede.

Our Casa was well represented with 35 attendees who all had a good time. Most of the functions were grand and eventful. Dinner at “Monte Forte”, in “Hotel Lisboa” and at the “Macau Tower” which was for some, their first time being there, We all had a wonderful time at the “Docí Papiacam di Macau” show as well.

There were some miscommunications and snags such as “not enough tickets or seating”, but most of if not all of our members were fortunate as they had tickets for all events, but then it was not an easy task for the host as there were over

1400 people in attendance. Although our cuisine team, consisting of Mrs. Maria Rosario and Mrs. Rebecca Amante, didn't win the first prize, I'm sure they did a 'super job' and stood tall for us.

On a personal note, these “Encontros” are intended to bring the overseas Macanese together. And at this “Encontro” it did just that for me as the last time I saw my cousin was in the mid 1950's and lost touch with her when she moved to Porto, to start her new family. So after close to 50 years, one can imagine the tears and teary eyes on both parts. Additionally, I also met a school friend (who I played hockey with) that I haven't

seen since 1970 !!!!

All in all, I, the Executive and members of this Casa would like to thank with gratitude the Chief Executive Mr. Edmund Ho, APIM and the volunteers for their hard work in putting such an excellent and elaborate affair.

Muito obrigado and saudações a todos !!!! and until 2007 !!!!!



Archaeology, First Nations and the Public in British Columbia

by Amanda King

During my time as an undergraduate and now a graduate student in Archaeology at Simon Fraser University, I have certainly learned a lot about the long and rich history of British Columbia's First Nations peoples. In the summer of 2002, I had the opportunity to excavate an archaeological site in Kamloops, BC, which is estimated to be more than 6000 years old. At this site along the Thompson River, we recovered a wide variety of stone and bone tools, thousands of tool production flakes (from making stone tools), mussel shells, and an abundance of animal bone. Although it is yet uncertain what this site was used for, it was most likely occupied by Native peoples who processed fish from the river, shellfish and plant foods they gathered. It may be suggested that this site was also the location of stone and bone tool manufacture. To put this into perspective, this site is thousands of years older than the creation of the Egyptian hieroglyphic writing system and the pyramids.



Yvette screening sediment with a group of Stó:lo kids, hoping to find some artifacts

This past summer I had a part in a very exciting archaeological project in Agassiz, British Columbia, in association with the local First Nations, the Stó:lo, Simon Fraser University (SFU) and the University College of Los Angeles (UCLA). Archaeologists and students from SFU and UCLA as well as Stó:lo community members surveyed and excavated the McCallum site, which may have also been the village of Tsitsqem, as we learned from Stó:lo oral traditions. The research at Tsitsqem is part of the much larger, multi-year "Fraser Valley Archaeological Project" which incorporates archaeological data, Stó:lo oral traditions, historical documents, and geographical data to examine the flexible social relations and identities among past Stó:lo communities. Although we expected to find a thousand year-old pithouse (semi-subterranean dwelling) and plankhouse (above ground dwelling) village at Tsitsqem, we recovered an abundance of stone tools which are associated with a much earlier period in Stó:lo history. A temporary dwelling, what is speculated to be a smokehouse, perhaps for smoking deer meat, was excavated and a significant amount of animal bone and stone tools were found within it. A piece of bone in the smokehouse was radiocarbon dated to approximately 5200 years ago, while a midden deposit (garbage area) was dated to approximately 5900 years ago. This is one of the oldest settlements in the Fraser Valley recovered so far, and most likely the oldest "smokehouse".

Although I took part in excavating this site and others in the Fraser Valley, my central focus was the development and implementation of an interactive public outreach program. At *Tsitsqem*, Yvette John, a Stó:lo medicine woman from Chawathil Nation (near Hope), and I gave tours to Stó:lo elders and students, elementary school groups, local residents, out of town tourists, and representatives from municipal, provincial and federal levels of government. In addition to all of these visitors, we had media exposure through local newspapers, whose reporters came up to the site, and through an interview I did on CBC radio! Over the course of seven weeks, we had been visited by over 600 people. Our tours were well balanced and very interesting because they incorporated information from both Stó:lo and archaeological world views. I discussed the archaeology component, which included a hands-on examination of artifacts and sifting sediment from the site, and Yvette shared information on cultural traditions and Stó:lo



Yvette and her daughter, Azalia, giving a tour to Stó:lo elders from Soowahlie Nation.

medicines. Some of the most amazing parts of the tour was Yvette's welcome song to the site in Halkomelem (the Stó:lo language) and large groups putting on tumulth, or red ochre, which all the crew members wore as a way to respect the Stó:lo ancestors. It was incredible to see that all the visitors to Tsitsqem shared an enthusiasm and interest in the Stó:lo past, regardless of personal perspectives and cultural backgrounds. Throughout this project, we have realized that the archaeology at this site has acted as a bridge between people of various cultures, which has made this outreach program a huge achievement.

I have just started my Masters degree program in archaeology at SFU. Next year, I plan to interview Stó:lo leaders, municipal government representatives, and developers in the Fraser Valley to find out their opinions of archaeology and present recommendations on how archaeologists can build better relationships with these special interest groups. I realize that this is not the typical archaeology Masters degree since I will not be spending endless hours in the lab analyzing stone tools or animal remains, however, I am very excited because I feel that my research will help make archaeology relevant to contemporary society.

If anyone would like to contact me, Amanda King, I can be reached best by email at amking@sfu.ca.



SFU students excavating and mapping the "smokehouse".



Amanda excavating at the Greenwood Island site in Hope, another important Stó:lo village settlement in the Fraser Valley.

“BOBO” FESTA

Saturday, October 23, 2004

by Pat de Albuquerque

Wow, what an evening! Both Members and Guests had a fantastic time and were treated to some great entertainment! The participation was well attended — total attendance 109, including 11 children !

The “BO-BO-Nettes” made up of - Marge da Costa, Monica de Carvalho, Hercia Delgado, Tessie Delgado, Fernanda Ho, Grace Johnson, Maria King and Edwina Shuster - had the crowd laughing, whistling and clapping to the tune of “Aqui Bobo”. Stripping off their “Bo-Bo” outfit had everyone screaming for more!

The very talented group “Mystics” – Francis da Costa, Tony Tavares and Mike Remedios - did some great renditions in Spanish, Portuguese (Macanese??) and English! Excellently received by the audience.

The array of desserts was amazing and contributed generously by some of our talented “Bo-Bo-Nettes”; and members - Isabel Jorge, Gilly Marshall, Lyce Rozario, Rebecca Amante and Aleixa Haslam.

A funny comment by the hall’s manager “Some of your Strippers went home naked” – stage clothing left in the premises.

Muito, Muito Obrigada to all attendees, especially to the many helpers who really made this first “BO-BO” Festa a success! Thank you ALL, especially to the unsung” heroes (you know who you are)!

POWs in Japan at Christmas

Jorge Remedios, past editor of UMA news in San Francisco sent us this photograph of a picture given to him by Butter Noronha who passed away this year in his 90’s.

It shows a group of Allied prisoners at what appears to be a Christmas Mass, probably at the Sendai camp in Japan, where many of the Volunteers were made to do hard labor during WWII. Jorge says: “I recognize a few of the faces. Roque da Silva, Pinky’s older brother, is behind the makeshift altar with the cross. Chodas Remedios is two persons to our right of the guy holding a prayer book. Fourth from the left may be Leo Campos. The tall guy on the extreme right is my uncle Eddie Remedios.” Can anyone help identifying any others in this historical photograph? Notice the sparsely decorated Christmas Tree in the background.

Any one with any information is asked to email us at mike@cobranet.ca and we will pass it onto Jorge. Thank you.



OBITUARIES

GUTERRES: Beatriz Maria “Betty”, on 15th October, 2004. Predeceased by her husband George Arthur and granddaughter Ann-Marie. Survived by her loving family, George (Marie Cecile), Robert (Catherine), Michael (Carol), Patrick (Leslie); grandchildren Stephen (Dana), David, Monique, Nicholas, Andrew, Alexander, Christopher and great-granddaughter Anna.

CURRY: Rita on November 29, 2004. Survived by her loving husband Charles; daughter Ann (fiance Tony); granddaughter Amanda; son Edward (Rosilee) and grandsons Christopher, Sean and William, brothers-in-law Leslie, Ted; sisters-in-law Cecelia, Jane, Connie, Elaine, Yvonne; brothers Vicente, Joseph, Arthur, Phillip; sister Geraldine and many relatives.

Macanese Festive Fruit Cake – An Appreciation

by Boca Tanto

Macanese Festive Fruit Cake: I could think of no other name to best call it. To refer to it as Christmas Cake would not be right, because this same fruitcake is made for weddings, christenings and first communion parties, etc. One can certainly buy “regular” fruitcake in blocks from the local supermarket, at the local drug store and indeed from any bakery. However, store-bought fruitcake can never be compared to our Macanese Festive Fruit Cake (which I shall hereinafter call “our fruitcake”). In addition to the use of all of the best ingredients, our fruitcake is made with “Macanese TLC”, which is priceless!

Although our fruitcake contains a lot of sugar, regular and burnt, non-Macanese people usually find that it is not sweet enough. Generally speaking, Macanese baking is not very sweet anyway. For example, I guess people are more used to the level of sweetness found in icing on Safeway cakes, which is great icing but really very sweet – it is like eating pure sugar!

Where large red and green cherries are normally used in North American fruitcakes, whether store-bought or homemade, cherries are not used in our fruitcake. Instead, an assortment of currants, raisins and sultanas are used, along with crushed almonds (if desired). Moreover, our fruitcake, especially when homemade, is not usually topped with marzipan.

Our fruitcake is made months before it is to be consumed. It needs time to breathe and to slowly absorb the brandy - religiously poured, about a peg at a time, at least once a week. Most recipes call for at least one bottle of brandy – a generous amount is used to soak the fruit, at least one cup is used in the batter and the rest is used to keep the fruitcake moist, thus making slicing much cleaner and easier. North American fruitcakes, whether store-bought or homemade, almost never contain brandy, probably because it is an expensive ingredient!

Brandy (or cognac, if one prefers) is perhaps the most important ingredient in our fruitcake because it gives our fruitcake that special flavour, aroma and texture. I was at a wedding recently where the non-Macanese guests were a little apprehensive at first to try a slice of our fruitcake. However, when they learned that it was made with brandy and then soaked in brandy, they hesitated no more, and their “oohs and ahhs” which followed “told their own story”.....and they came back for more!

A little tip: our fruitcake is enjoyed “to the max” when consumed in small slices, not chunks nor squares! Another little tip: our fruitcake is not to be confused with the ever-popular plum pudding with its delicious rum sauce!



Opening Toast at Encontro 2004

Encontro 2004

by Margie Rozario

The Encontro was an eventful week - 28th November to 5th December, involving co-operation from Government Officials and various Organizations. Unfortunately, the Honorary Guest, the Wife of the President of the Republic of Portugal, D. Maria Jose Ritta, was unable to attend but was represented by her son.

A Dinner Reception was held to welcome guests from Australia, America, Brazil, Canada, Portugal and Hongkong, hosted by APIM held at Jardim de Infância - D. José da Costa Nunes. This set the stage for a week of Macau Encontro 2004 festivities, as school mates, friends and relatives who had not seen each other for years, met with hugs, laughter, as well as sentimental tears. It was a special time for renewed bonding. There were further oohs! and aahs! when confronted with a buffet table laden with time tested recipes handed down for generations, of such dishes as Porco Tamarinho, Tacho, Minchi, Capella, etc. and desserts of Aluar, Lado, Genete, Cuscuroao, Bolo Minino, Muchi, etc. After dinner there was music and needles to say, all danced the night away.

On Monday, the 29th, there was a Ceremony of the Constitution of the Macanese Communities Council at Clube de Macau (Teatro D. Pedro V.) This is a new Council CCM and the main speakers were -Senhor Chefe do Executivo da Regiao Administrativa Especial de Macau, Senhor Secretario de Estado para as Comunidades Portuguesas, Senhor Presidente do Conselho da Comunidades Macaenses Excelencia Reverendissima D. Jose Lai

These gentlemen expressed their pleasure at being invited to participate in the Encontro da Comunidades Macaenses Macau 2004, not only as a personal invitation but also as a connection with Comunidades Macaenses. They emphasized the importance of the formation of Conselho da Comunidades Macaenses which has reunited all those that have dispersed to Asia, Portugal, Europe, America and Canada. Comunidades Macanese has formed its own values and identity and has a historical unity with Macau and Portugal. This History is not only engraved in monuments, on papers, and in the memories of many. In this case we are all family and the formation of Comunidades Macaenses, and all Macaenses are part of our identity and history, and forms an integral part of our future.

The next day was a morning sightseeing tour of Taipa and Coloane ending at Ruins of St. Paulo for a photo session together with the Secretary for Social Affairs and Culture and all the participants of the Encontro. Lunch followed offered by IACM at Federal Restaurant. Dinner was next offered by the Secretary for Social Affairs and Culture at Monte Fortress. On which occasion there was a Prize Giving Ceremony to the Winners of the Cuisine Contest and the launching of the book on Macanese Cuisine - "A Mesa da Diaspora" written by Cecilia Jorge with introductory presentation by Mr. Martin Yan and Mr. Choi Lan.

On 1st December, a Dinner Party offered by the Chief Executive at the Macau Tower, with the presence of the Honorary Guest, Dr. Carlos Goncalves the Secretary of State for the Portuguese Communities of Portugal. Before dinner there was an excellent fashion show, a collection of Paulo de Senna Fernandes followed by a delicious Chinese Dinner, highlighted by a whole Suckling Roast at each table. After dinner there was music and songs by Elsa Denton and Danny Diaz to everyone's enjoyment.

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Thursday, personally, I found it a great day when Participants paid homage at the Monument for the Macanese Communities, with laying of flower wreaths by Representatives of all Casas and Organisations. A most impressive and momentous occasion. To add to this important day, it was followed by Religious Ceremonies at the San Domingo Church with High Mass and Special Prayers before Our Lady's Statue - Patroness of Macanese. This was a time when all Participants joined in Prayer. A fitting ending for the day was a "Patoa" Show performed by the Group "Doçi Papiçam di Macau" at the Auditorium of Macau Tower - a perfect day.

Con't on Page 7

A Social Cocktail Gathering on Friday, at the Salon of the Macau Tower, with presentation of the book “Memorias Teenicas” and homage to its author, Eng. Luis de Guimaraes Labato, President of the “Fundacao Casa de Macau”. Dr. Jorge Rangel, President of the International Institute of Macau, made an introductory speech on the book and its author. This was followed by the launching of the books “Falar de Nos” and “Seroes Macaenses”, both edited by IIM. Mr. Jim Silva, ex-president of UMA, made a presentation on “We, Macanese”. These books are of great interest and appreciated.

Saturday - There were Conferences on “Cultural Heritage of Macau” at the Centro de Actividades Turisticas”, by Eng. Roberto Carneiro, Rev. Luis Sequeira and Arqt. Carlos Marreiros, followed by Lunch for the Participants of the Conference. This was followed by a talk on “Trade & Investment in Macau”, by Ms. Rita Santos, Mr. Edyardi Anvrui and a Representative of IPM. It was a “Festa de Lusofonia 2004” Night organised by IACM at the Casa Museu da Taipa with a Variety Program, dancing in traditional customs, Fado, and Portuguese Gastronomy.

Our Last Day - Encontro sadly coming to an end. Launching of the book “Tradições e Costumes de Macau” written by Leonel Barros, with introductory speech by Dr. Jose Manuel Rodrigues, President of APIM, at the Macau Tower, followed by homage to a well-known musical Group “The Thunders”. The dinner was a bounteous buffet to everyones’ enjoyment. Music was supplied by various bands and artists and dancing carried on to the wee morning hours.

On a personal note - while shopping I saw an old friend, Lolita Alves, now residing in Australia. We met at Castle Peak Hotel in Hongkong on our respective honeymoons. We would not then have imagined that we would meet in Macau 45 years later. It was a sad moment for me as I was without my husband. Then at breakfast one day, I met Christine Luz whom I had befriended with her husband in San Francisco. We could only look into each others’ eyes, which spoke a thousand words, as we were both now widows. Friends kept turning up - this time from England. I was introduced to Anne Ozorio whom Cicero and I had been corresponding with yet never met. She was responsible for my husband receiving his Volunteer Pension and we got to be friends in cyber space. It was heart breaking that he could not have had this opportunity to thank her personally. Anne and I are now even closer than ever.

This is what the MACAU ENCONTRO means to some of us - The Reunion of Friends and Relatives from all parts of the world - some happy moments - some sad ones. To relive the past, or to put it to rest. The Memories of Macau - a quaint Continental Portugal - of refugee Days at Gremio Militar (now returned to its former splendor) during the 2nd World War. Our grateful thanks to the Macau Government for Sanctuary in the past, a promise for today, and much hope for the future.

To each one, in some way or another, personal or business wise, who had taken this journey - the Encontro was a success. Our congratulations and we look forward to 2007.

Our thanks to Mr. Edmond Ho, Chief Administrator of Macau in the Republic of China, Dr. Jose Manuel Rodrigues, President of APIM, Dr. Jorge Rangel, President of IIM, Associação dos Macaenses, DoçiPapiaçam di Macau, IPIM, IACM, CCM, All Organizations and Volunteers.



Mickey da Roza and Mr. Edmund Ho Hau Wah

CORRECTION - COOKING COMPETITION

To those who bought the book MESA DA DIASPORA by Cecilia Jorge will note that the picture they displayed of our Casa's winners on Page 137 was a mistake by the printer. The winners are of course Maria Rosario and assistant Rebecca Amante - both pictured at right. A correction will be made for the next edition of the book.



Moving On.....

I have had the pleasure of being the editor of this newsletter since the May 2002 issue and it is time to move on. I have already notified the Executive of my intention that the Spring Issue of 2005 will be my last. Personal demands on my time make it difficult to do everything I want to do, so some choices had to be made. I have enjoyed my time doing this and wish to thank all those who have contributed articles, photos and ideas to try to make each issue an interesting one. I wish to also acknowledge the support and freedom the Executive gave me which made this job so much easier. To whoever takes over the newsletter please be assured that I will do all I can to make it as easy for you as it was made for me. Thanks again to all of you.

Mike

Celebrating 2004 and Welcoming 2005

Friday, December 31st, 2004, 6:30 pm – Casa de Macau (Vancouver) members and guests are drifting into the Westminster Ballroom at the Richmond Inn to celebrate 2004 and welcome in 2005. It seemed like only yesterday that we were here to welcome in 2004 - remember the ice and snow?

Tonight, December 31st, 2004 is quite different. Though very cold again, it is a clear and dry evening. Approximately 72 members and guests arrive in their evening best to enjoy the usual New Years Eve activities – eat, drink, dance and be merry.

And that we certainly did!



The gourmet buffet was delicious and plentiful, and we ate to the accompaniment of soft dinner melodies. We then danced to a variety of music, and gave away many impressively wrapped door prizes. We even had a silent auction for a collector's doll. The New Year was welcomed in with champagne, noise makers, streamers, balloons and lots of loud music. This may be the standard welcome to every New Year, but when you are with family and friends as we were, it is not just ordinary – it is comfortable, warm and sincere, as well as fun.

Thank you Grace Johnson, on behalf of all those present, for the great job you did organizing the 2004 New Year's Eve gala. Thanks also to all who helped out, and to those who donated towards the prizes and auction award.

Another enjoyable Casa get-to-together!

Edwina Shuster