



# VOZ DOS MACAENSES DE VANCOUVER

Volume 12, Number 2

June 2011

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## PRESIDENT'S MESSAGE

I have much pleasure in introducing our new Editor, Lana Wightman. Our Casa is indeed so fortunate to have you aboard! Thanks so much Lana for taking on this position.

To our outgoing Editor, Edwina Shuster, many many thanks for all your time, effort and patience these last few years.

Under the extremely capable hands of our Social Co-ordinator (Lyce d'Assumpção Rozario) and Cultural Co-ordinator (Angela Gomes Renfro), our members have already enjoyed a number of activities since the beginning of the current fiscal year (April 1, 2011). These gatherings bring members, their families and their friends together. As well, we have received a number of new membership applications and I thank those members who have reached out to their family members and friends and encouraged them to attend our functions and to become members of our Casa. Keep up the good work one and all!

Fernanda A. de Pinna Ho



President



## FROM THE EDITOR'S DESK

Thanks Fernanda for your kind words. You forgot to mention the whining and arm twisting and bribes that went into my acceptance of the role. I hope that I can fulfill your expectations. I promise fair, unbiased and honest reporting and I welcome your input, ideas and suggestions. By way of introduction, I was born and raised in Hong Kong with Portuguese parents. My full name was Helena Nolasco da Silva. When I came to Canada, I was introduced by my dad to my new Canadian friends as "Lena". They couldn't say it properly and started calling me Lana. I was too shy to correct them; hence Lana stuck and is now my preferred name. I married a Canadian. The marriage ended in divorce but I kept the name Wightman. I have two grown sons and 4 grandsons. Rest assured I am "Macanese". I re-met Lyce here at the Casa on my very first visit. Would you believe that we went to St. Mary's together and were great friends and playmates back in the day? Lyce had been looking for me for many years and the lost is now found! I must end by thanking my predecessor Edwina Shuster who did such a good job on the Voz since 2005. She leaves big shoes to



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fill, but I will attempt to fill them with your help.

**April 30<sup>th</sup>**



**Rocking Mom**



**Singing Daughter**

The bash on April 30<sup>th</sup> was a resounding success as per usual. The ambience was pleasant with a great deal of congeniality. Overall it was swell.



The music was exceptional and catered to those familiar with a bygone era for a change of pace. The Macanese cuisine was sumptuous, and last but not least was the variety of tantalizing desserts to titillate discerning palates. The success of this event is yet another feather in your cap Lyce and kudos to your industrious team. Submitted by Leoni Todd.

## Our Casa Cooks



### Macanese Recipes

**DIABO** – Angela Renfro

approx 8 servings.

1 Roast Chicken

1 Roast Duck

1 kg Roast Pork (keep all the sauces and juices)

2 large onions (chopped)

3 tbsp tomato paste

3 tbsp mustard( strong English mustard)

½ cup Lea & Perrins sauce

1 bottle plum sauce (Suen Mui Cheong)

4 tbsp chopped sweet pickles

1 cup white wine

2 boiled eggs

1/8 cup white vinegar

Cut meat into large chunks. Fry onions in oil and tomato Paste and simmer. Add all the meats, sauces from the roast meat and mix with mustard , L& P, ½ cup white wine and water just sufficient to cover the meat. Simmer for 30

minutes, then add potatoes, pickles and simmer for a further 30 minutes or until meat is tender. Taste for seasoning and adjust. Separate meat from gravy and refrigerate overnight. Skim off fat from gravy and heat together with meat before eating. Add egg yolk with balance of the wine to the gravy when done. Serve with diced egg white on top.

### Lemon Squares

– Colleen Lobelsohn

#### **Base:**

1 Cup of Butter, 2 Cups of Flour

1/2 Cup Sugar

#### **Topping:**

4 Eggs, 1/4 Cup Lemon Juice

2 Cups Sugar, 1/4 Cup Flour

1 Tsp. Baking Powder

Take the ingredients for the base and use a pastry blender and mix until crumbly. Press into a lightly greased 9 x 13 baking pan. Bake at



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350° for 20 minutes.  
 Combine all ingredients and mix until blended.  
 Pour over the base and bake 25 minutes longer.  
 Let cool and then cut into small squares.  
 This recipe can be halved and baked in a 9 x 9 baking pan.

## New Members



A very warm Casa welcome to new members.....

- Albert and Helen Lee
- Mildred Tetzl
- Victor and Mariam Roza-Pereira
- Moira Conzelman
- Angelina Lee
- Norman and Patricia Tang



## **Jardim de Casa de Macau Club (Vancouver) by Lyce d' Assumpção Rozario**

Our Sede's entrance looks absolutely gorgeous !!! That's the unanimous comment from members who came to the Sede on Saturday May 14, 2011 to attend our General Meeting. Needless to say they were all very pleasantly surprised when they saw the lovely mini garden at our Sede's entrance.

A beautiful Japanese dwarf weeping Maple tree with an assortment of New guinea Impatiens, Sambucus Golden Locks-Elder, Hostas and Barberis thunbergi grace the little plot up front. Lana Wightman, an experienced "master"

gardener with a "green thumb" and Bob Sandison, were the talented duo responsible for this overnight horticultural miracle! Lana and Bob's passion for gardening, now makes our Sede the envy of all the strata units in our block. Bob Sandison is the "Handy Hunk" that I sometimes call on to help make minor repairs at our Sede. Although both of them live way out in Deep Cove, whenever they pop into Richmond, I grab them to help out with a list of chores at the Sede at no charge to our Casa! Recently, Bob replaced the lock on the Women's washroom after one of our members was "locked in"! Muito obrigada, Lana and Bob for this labour of love of yours, for beautifying our Sede and for helping out so willingly. I sincerely appreciate it and I am sure that the members do too. Ed.'s note.... We never just "pop in" to Richmond, we are summoned and bribed with food!



Watch this garden grow over the summer.

## **Feste de Comida by Tony da Roza**

I can truly say the "Feste de Comida" was a **full house** in many ways. The unity in co-operation of so many volunteers preparing and cooking enormous amounts of our Macanese dishes was impressive. I am sure that for those who are now unable to or can't even cook, this feast was a wonderful experience and reminiscent of the era gone by when tables were straining under the load of food.

This Club will grow, not by how much advantage



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or prestige individuals perceive they win but by how much tolerance and effort each person puts in as a group. There is no “ Fala Sao Ya “ accepted here.

**These Happy Days are yours and mine.** It is easier to get older than it is to get wiser and remember that we have been transplanted to this new environment (Canada) where the ability to succeed or not depends entirely on ourselves, not connections or family influences and is a more even playing field than the old one. We require an infusion of mature, experienced, newer and younger members that do have the energy and vitality to contribute to keeping this Sede evolving and not a room of old fading memories . We may embellish the past, but we can make an exciting future integrating and adapting like the original Macanese families.

I wish to personally congratulate the Social Committee ‘Team Lyce’ for putting on another successful event. Above all, a special recognition to Lyce who co-ordinated the entire event and even managed to sweet talk my busy wife into preparing two dishes plus dessert. Special mention must also go to the chefs and their contribution of **SALGADO:**

**Rick & Lyce Rozario :**

Arroz Forgado com chourico & Minchi

**Angela Renfro:**

Diabo & Baffaca

**Teresa da Roza:**

Capella and porco vinho d'ailho

**Diana Pires:**

Vaca Estofada

**Cathy Fung:**

Verdura ( vegetable dish)

**Mickey da Roza:**

Sweet and sour vermacelli

**Bob Sandison & Lana Wightman:**

Were the “sherpas” assigned to pick up Bifana, Pasteis de Bacalhau, and Galinho Assada (*absconded from a certain Portuguese restaurant ☺*)

## **DOCE ( desserts):**

**Teresa Cheung:**

Fruit platter, fruit bowl of various kinds of fruits

**Fernanda Ho:**

Pao de leite & Bebinca de leite

**Teresa da Roza:**

Red Bean Gummy Cake

**Colleen Lobelsohn:**

Tiramisu, a Portuguese coconut dessert and all kinds of cup cakes

**Maria Elena da Costa Seifert:**

Mango Pudding

**Lyce Rozario:**

Cakes, tarts and agar agars



## **SMILES AND CHUCKLES**

While working for an organization that delivers lunches to elderly shut-ins, I used to take my 4-year-old daughter on my afternoon rounds. She was unfailingly intrigued by the various appliances of old age, particularly the canes, walkers and wheelchairs. One day I found her staring at a pair of false teeth soaking in a glass. As I braced myself for the inevitable barrage of questions, she merely turned and whispered, 'The tooth fairy will never believe this!



While walking along the sidewalk in front of his church, our minister heard the intoning of a prayer that nearly made his collar wilt. Apparently, his 5-year-old son and his playmates had found a dead robin. Feeling that proper burial should be performed, they had secured a small box and cotton batting, then dug a hole and made ready for the disposal of the deceased. The minister's son was chosen to say the appropriate prayers and with sonorous dignity intoned his version of what he thought his father always said: 'Glory be unto the Faaather, and unto the Sonnn, and into the hole he gooos.'



## Happy 80<sup>th</sup> Birthday, Mabel!



**By Ricardo Rozario**

On Thursday, May 19<sup>th</sup> 2011 Mabel Ozorio was surprised by an early 80<sup>th</sup> birthday party thrown by St. Paul Church Seniors Line Dance Group in Richmond, which she has been a member of for a couple of years. That group, founded and led by Lyce d' Assumpção Rozario, is known as the 3Rs, because they are all Retired, Recycled and Restless. They honoured Mabel with a huge cake and two tableful of goodies. She was also presented with a purple orchid plant which matched the colour of her dress. Mabel's family members and close friends were invited to attend that party and thus she had a chance to show off how well she could do a rumba line dance number for them to see.

On Saturday, May 21<sup>st</sup>, 2011, the actual date of her 80<sup>th</sup> Birthday, Mabel Ozorio, was thrown another birthday party, this time by her loving husband Rene (Sonny) Ozorio. Her family members, which included her son Leo and daughters Suzanne and Gigi and many of her friends were invited to a scrumptious Chinese banquet at the Empire Seafood Restaurant in Richmond, B.C. to celebrate that special occasion. The menu selected was outstanding!!! An absolute winner, enjoyed by everyone present. It was a great and memorable evening. Both Mabel and Sonny Ozorio are active members of our Casa's Social Committee. Parabens, Mabel! All the best of Health, Happiness and Prosperity to you and your family and many more wonderful birthdays to follow.



### The Team Lyce Aprons

Thanks to Teresa da Roza and her daughter in law Chrissy for buying

and designing the Team Lyce Logo aprons for the social committee.

### Kissing Cousins

At the Macau 2010 Encontro



Carlotta d'Assumpção Figueiredo Williams, Alberto "Acaio" d' Assumpção, Lyce d' Assumpção Rozario, Henrique "Quito" d' Assumpção



Condolences go out to Lyce and Rick Rozario. Lyce's brother Joao d' Assumpção lost his fight to cancer on 24<sup>th</sup> June. Luckily, Lyce and Rick took a quick trip to California to see Joao just before he passed. Our thoughts and prayers go out to Lyce, Rick and their family.



Saydee Lobelsohn Born 21 April 2011, 7lbs 5 ounces & 19" long. Welcome to the world.



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## Wedding of a Member



Ann Marie got married in Cuba in May to Mark Carter. Proud parents Francis and Marge with the happy couple.



A reception followed at a later date in Vancouver. The wedding party looked fantastic. The bride was beautiful and just sparkled in her dress.



Congratulations to all from your friends at the Casa.

Comments, suggestions, & articles welcome.

Lana Wightman

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