

MERRY CHRISTMAS



BLESSED NEW YEAR



VOZ DOS MACAENSES DE VANCOUVER

308 - 8600 Lansdowne Road
Richmond, BC V6X 3L6

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November 2011

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From the Editor

The executive committee of our beloved Casa Macau-Vancouver wish you a very Merry Christmas and a Happy and prosperous 2012.

May you enjoy the company of family and friends at this most holy time of the year. Blessings to all of you and yours.

Since our last issue in June 2011, the Social Committee under the leadership of Lyce Rozario and all her helpers have been very busy.

They have put on several social events in attempt to create a wonderful social and friendly environment for all our Casa members.

PRESIDENT'S MESSAGE

Greetings to one and all!

I hope everyone enjoyed their summer and now that Fall is upon us, stay tuned for more good things and happenings in our Casa.

During our summer break (if we can call it a break!), we enjoyed several very successful social functions, thanks to Lyce d'Assumpção Rozario (our most ingenious and hard-working Social Head) and her Committee. Read about these wonderful happenings in this issue of The Voz.

Although we are only mid-way in our current fiscal year (2011 – 2012), it is nomination time again for the forthcoming elections and the offices of First Vice-President and Treasurer need to be filled. Nominations will be accepted at the General Meeting in November 2011, and further nominations will be accepted up to



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your Goggle search which will lead you to it. It is about Macau for 2012 and beyond. There are also other links on the side bar which will lead you to lots of other interesting Macau articles.

<http://www.youtube.com/watch?v=fWluUfUm2kQ&feature=related>.

WHEN HISTORY REPEATS ITSELF

by Fernanda Antonia de Pinna Ho

History repeated itself - it seems that words are mere words until they actually hit home! Such was the case after my 50 metre freestyle swimming event at the British Columbia Seniors Games held in Trail, British Columbia in August this year. When I returned to competitive swimming in September 2009, one of my goals was to equal or better my personal best time in the 50 metre freestyle set way back in 1966.

After the race at this year's British Columbia Seniors Games, I glanced up at the clock and saw my name "F. Ho". My eyes quickly moved across the board to the time returned and I saw 42.98 seconds – I was still in the pool and shrieked: "I did it, I did it, I did it!" Everyone around me must have thought I was nuts, but I did not mind nor did I feel the least bit embarrassed. I pulled myself out of the pool and pranced and danced my way back to where my team was sitting. My beaming demeanour said it all - my team mates knew something was up and when I began to tell them what the time meant to me, they too rejoiced with me. Then I thought about all the parallels of this swim and my 1966 swim, and so despite the other gold and

silver medals I earned at this meet, this bronze medal meant the most to me. (Even my hairstyle was the same, let alone the fact that the physiques of the swimmers were also the same – how uncanny is this!) During my very first experience in the Inter-schools Swimming Competition (1966), the results for the 50 metre freestyle for 13 and 14 year old girls were as follows:

First place – Cathy McCausland (UK descent) of King George V School

Second place- Edna Siu (Oriental descent) of King George V School

Third place – Fernanda de Pinna ("Filhomac" of Maryknoll Convent School in a time of 42.9 seconds)

During the British Columbia Seniors Games (2011), the results for the 50 metre freestyle for 55 to 59 year old women were as follows:

First place – Heidi Bromley (UK descent) of Vancouver Island

Second place – Patti Kagawa (Oriental descent) of Vancouver Island

Third place – Fernanda de Pinna Ho ("Filhomac" of the Lower Mainland in a time of 42.98 seconds)

Patti Kagawa (the second place finisher) actually clocked 42.74 seconds, which meant she beat me to the finish wall by less than half an inch! Also, I executed a bad turn at the 25 metre wall. After the race, my assistant coach/team mate said that if I had turned properly, my swim could easily have been a 40 seconds or so swim, which meant I would have beaten Patti Kagawa to take second place. Historically, however, my placing had to be third, or



there would not be a story to cherish and relate!

"Casa got Talent" - Pot Luck - Saturday June 4, 2011

Members and guests were all most generous and brought lots of delicious, mostly home-cooked food to share with others. We had four long tables set out and they were filled from one end to the other with the following:

Chicken salad, beef stew, Thai noodles, egg plant, Portuguese chicken, bafassa, minchi, curry, salads, chicken a la king, savoury dish, vegetable dishes, Japanese vegetable roll, etc. etc.etc. and a tableful of mouth watering desserts.

The music was most entertaining and the members at that event showed off their talents. Fernanda Ho recited a poem and then sang an old school song with Maria Elena Seifert. Lyce Rozario and Diana Pires did a rhumba, Christine Rozario sang a song. Even little 6 yr. old, Jocelyn Renfro sang a song much to the delight of the members and their guests who attended that event. Before long, the folks were chanting away with the performers.

Our Social Co-ordinator, Lyce d'Assumpção Rozario went to that party with a bagful of prizes for all who performed that evening. It was too difficult to tell who did the best, because they were all so good, so they each got one.

It was truly a fun evening, very relaxed and everybody mingled with each other and chatted like long lost friends.

"SUMMER FUN AT THE SEDE"

by William Renfro

On Saturday, July 16th 2011, there was a gathering at the Sede for our "Summer Fun at the Sede". It was a full house, which included members and their guests, from the very young to the not so young, but still young at heart and looking forward to having a great afternoon.

In keeping with the theme of "Summer Fun", the centre piece was a large tray of wonderfully marinated Ribs prepared by Lana Wightman and they were barbecued by Bob Sandison. There was also a variety of Sausages, Hamburgers, and hot dogs along with all condiments and fixings.

As is our style, the above was complemented by: Chilli Con Carne prepared by Colleen Lobelson, barbeque stuffed Cod & Salmon & Potato Salad prepared by Angela Renfro, Macaroni Salad by Natasha Lawrence, Thai Salad by Cathy Fung, along with Portuguese buns, vegetable plate, salad, corn, Bifana, chips, etc.

As usual, our Social Head, Lyce Rozario did not forget to include a tableful of irresistible desserts, which she and Colleen Lobelson prepared for that event.

Beverages included pop, iced lemon tea, Hong Kong tea, regular tea and coffee.

To top it all off we had a fantastic Ice-Cream Bar, ably manned by our President Fernanda Ho. It was made even better by some delicious home-made mango ice-cream, freshly home-made by Teresa da Roza. Yours truly can attest to the fact that the mango ice-cream was indeed delicious,



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as it was the centre piece of a heaping, triple-decker dessert prepared for me by our esteemed President. Muito Obrigado! To round off the evening, we had "Siu Yea" (late-night snack) of a wonderful congee made by Cathy Fung, along with sticky rice, Singapore chow mein, peppered prawns, yau tiu (Chinese doughnut) and all the usual condiments.

We were entertained by Francis da Costa and his musical friends along with Ann-Marie Carter, his daughter, who sang beautifully. A special treat was having Michael Remedios finding time from his busy schedule to do the Voodoo that he does so well!!! Many of the members also stepped up to the mike to take turns singing and entertaining us.

My thanks to all our hard working Social Committee and the other dedicated volunteers. I know that a great time was had by all, but for me, the most special part was having all the youngest members of our Casa there and by this, I mean all the younger children and grand-children of the members who attended the party.

Tony da Roza spent time playing and running around with all the children outside and they all had a ball !!! Lyce Rozario, a retired teacher, gave each child a story book, which she carefully selected and Diana Pires gave each of them a hand-made stuffed animals and slippers which she lovingly made herself. Young and old all went home happy. It was especially heart-warming to see all the young children in attendance remembering that they are the future of our Club.

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Lest we forget and for those who may not be aware, please allow me to remind our dear members that our "Razão de ser" (Raison d'être in French), which means "Our Reason for Being" our Casa, is laid out in our Casa's Constitution where it clearly spells out the Purposes for which the Casa de Macau, Vancouver was started in 1995. i.e. to keep the Macanese culture alive here in Vancouver and to pass it on to the future generations of Macaenses and their friends who wish to preserve and to learn about this hundreds of years old culture so as to ensure it will not be lost like so many other cultures in the past .

This was the very reason why we formed Casa de Macau, Vancouver back in 1995 and it is in our Casa's Constitution where it clearly spells out our purposes. It is reassuring to see that many of our members are aware of this and are working hard towards that cause.

I am reminded by the words of Fernanda Ho when she was our Casa President back in 1997, which was published in the April 1997 Vol 3 #1 of the VOZ, when she proudly said that *"our Casa has gained recognition by the Macau Government as a Macaenses Club"*.

Galo Night at Senhor Rooster by Ricardo Rozario

Senhor Rooster Restaurant in Vancouver was once again the chosen spot for an evening of fun. Last year, it was recommended by our Social Co-ordinator, Lyce d'Assumpção Rozario as an ideal



venue for a relaxing sit down, Portuguese dinner and dance event. Our Casa members and their friends had a great time when they went there last time and requested that we should go there again. It was especially great for the Social Committee members who could just sit back and relax, enjoy the meal and dance the night away. After having worked hard all year to ensure the success of so many events at the Sede, they certainly deserved to participate in an event without having to lift a finger.

For Lyce Rozario to organize that event, it was a piece of cake! All she needed to do was to make a simple phone call to the owner of Senhor Rooster Restaurant, and to make an appointment to meet with him. They discussed the date, time, menu, the cost and the music requirements. A week prior to the event, Lyce met with him again to confirm the numbers attending and the seating arrangement and that was all. Then it was party time on Friday, September 16, 2011, when over 70 members and their friends streamed into that restaurant. The tables were numbered with a fancy card specially made by Lyce so that the attendees knew exactly where they were to be seated.

The scrumptious dinner included Portuguese buns with butter, caldo verde soup, clams in cilantro and white wine, mixed green salad, basa fillets, piri piri chicken, golden nuggets potatoes, saffron rice, steamed seasonal vegetables, ice-cream, tea and coffee.

After dinner, the restaurant exploded with lively, popular Portuguese music, put on by a three piece band and the dance floor immediately filled up with ballroom dancers. As the evening progressed many of them started to do line dance numbers too. An accordionist walked from table to table charming the ladies with lovely Latino love songs. A very nice touch!

The atmosphere that evening was a happy one and those who did not go onto the dance floor could be seen tapping their feet with big smiles on their faces. Overall, a relaxing, enjoyable evening with great food, great music and very pleasant company. Another successful Casa event! Thank you, Lyce.

Festa Macaista – Talent Night by Cathy Xavier Fung

Our Casa's Social Committee, headed by Lyce d'Assumpção Rozario and her experienced and hard working team, once again did their magic on Saturday, October 15, 2011, when they pulled out yet another successful Casa function for our members at our Sede on that bright sunny autumn day.

The members who proudly invited some of their family members and friends to our Festa Macaista that evening, certainly got their money's worth, judging by the gastronomic expertise by many of our Casa's exceptionally talented chefs, who prepared a magnificent Macaista dinner menu that exceeded all expectations. The aroma of many familiar dishes could be detected even before the attendees entered the door of the Sede. The dishes there that day were a food connoisseur's



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dream come true! The portions were substantial and tasty and the folks could help themselves to as much as they could eat. Many went up for seconds and even a third helping, not wanting to miss any of the dishes there, especially those which they have not tasted for many years. Yes, in our Vancouver lower mainland we do have many restaurants, but none where you can find such a variety of outstanding Macanese dishes as at our Sede that evening.

The many absolutely delicious and irresistible prepared dishes were: diabo and feijoada both prepared by Angela Renfro (our Casa Gastronomia winner of 2010), vaca estufada, tomato prawns and bacon wraps by Diana Pires, capella by Teresa da Roza, two curry dishes and arroz forgado by Lyce Rozario, vermicelli with veggies by Teresa Cheung, minchi by Rick Rozario and a broccoli and cauliflower dish which I made with a saffron sauce.

Lyce Rozario also remembered to order some bacalhau and Portuguese buns which Diana Pires very kindly drove from Surrey to Vancouver to pick them up. Rick Rozario picked up some vegetarian samosas that went well with the curry. Then came a tableful of mouth-watering desserts: Tiramisu and cupcakes with icing by Colleen Lobelson, red bean cake and mango ice-cream by Teresa da Roza, pao de leite and bebinca by Fernanda Ho, baiji by Maria King, cream caramel by Natasha Lawrence, mango pudding by Teresa Cheung, chocolate and coconut agar by Lyce Rozario. Natas and other cakes and cut oranges were on plates and of course there was on every table chips, cheezies and other snackies too.

What a feast !!! What a wonderful gastronomic experience enjoyed by both

young and old as well as by the guests who were very much impressed by our rich cultural heritage.

Being a talent night, the members themselves provided the entertainment. Lyce Rozario went on her brand new keyboard to play several songs with feeling and perfect timing, with her husband Rick singing by her side, much to the delight of those present.

Victor Roza Pereira and Richard Tang captivated the audience with their wonderful voices and various other folks also took turns singing with the karaoke. Well done, everybody!!!

The atmosphere at the Sede that evening was very relaxed, peaceful, jovial and friendly. Several children were there too that evening, all mingling with the crowd with smiles on their faces and they made the evening all the more enjoyable. A guest of one of the members commented on what a special evening it was for her, so "family like", she said, and those who only met the members for the first time were made to feel most welcome.

One of our members, Mildred Tetzal, who recently suffered a broken ankle did not want to miss the event under any circumstances and she showed up wheeled in by her very lovely granddaughter, Erica-Anne Tetzal. Both enjoyed themselves immensely and Erica-Anne was so impressed that she got her grandmother to sign her up as our Casa member that same evening. Way to go, Mildred !

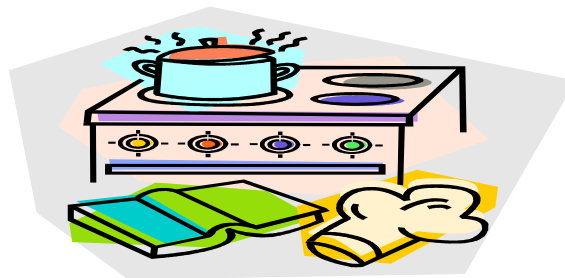
Our Casa is very fortunate to have such a dedicated multi-talented Social Committee led by Lyce d'Assumpção Rozario, who will go to any length to provide the members with frequent popular events where members can enjoy themselves at a very



reasonable cost and to have a chance to indulge in our traditional Macanese home-cooked foods, which conforms to our Macanese culture. It is fast becoming a lost art. Not too many people in Vancouver can prepare these wonderful Macanese dishes anymore. I appreciate all that they are doing for our Casa and I am sure that the large number of members who have been to our many events feel the same way as I do.

Top kudos go to Lyce d'Assumpção Rozario and to the entire Social Committee for all their hard work and also to the other volunteers who so readily pitched in to help in so many ways, including helping with the clean up after each successful Casa event. Such dedication combined with their many shared talents is what makes our Casa extra special and prestigious.

Muito obrigada



Vaca Estofado by Diana Pires

3 - 4 lbs Pot Roast

1 onion cut into 4-6 portions

1 small can of tomato paste

2 tsp turmeric (Saffron if you're rich enough to have it)

1/2 tsp cinnamon powder

1/2 tsp cloves

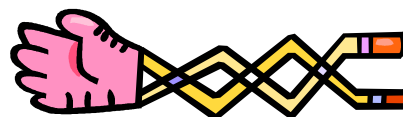
1/2 tsp pepper

1/2 tsp accent (meat tenderizer)

3 tbsp. dark soya sauce

3 tbsp light soya sauce

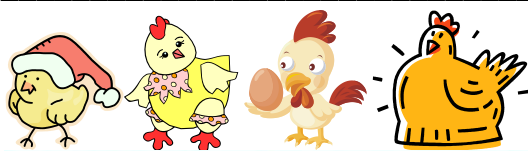
Saute onions for a minute and then brown the roast. Combine tomato paste, turmeric, cinnamon, cloves, pepper, accent and both soya sauce together and pour over the roast. Add water and continuously add water while the roast is cooking. Bring the sauce to a boil, then simmer for approximately 6 hours or until roast is tender. Add potatoes and carrots approximately 1 to 1-1/2 hour before roast is done.



A very warm Casa Macau welcome to the following new members.

Gomes: Paulo and Bev, Gomes: Francisco, Guida and Gabrialla

Brown: Merlinde and Ronald



One day the first grade teacher was reading the story of Chicken Little to her class. She came to the part where Chicken Little warns the farmer. She read, "...and Chicken Little went up to the farmer and said, 'The sky is falling!' The teacher then asked the class, 'And what do you think that farmer said?' One little girl raised her hand and said, 'I think he said: 'Holy Sh*t! A talking chicken!'" The teacher was unable to teach for the next 10 minutes.





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Rogers: Corinna and James
Santos: Elfrida, Ho: Stephanie
Sheppard: Arlene, Bob and Lee
Lau: Season, Angelita Ng: Grace
Yee-Hsu: Rosalind, Tetzl: Erica-Anne
Johnson: Doug and Noel: Gail
Quan: Adam and Elizabeth
Hui: Henry, Catherine, Felix and Persus
Chung: Roger and Wong: Agnes
Ting: Siu King (Simmy), Lim: Herb
Kwok: Pauline, Tang: Richard and Ting

The 'Middle Wife' by an Anonymous 2nd grade teacher

I've been teaching now for about fifteen years. I have two kids myself, but the best birth story I know is the one I saw in my own second grade classroom a few years back.

When I was a kid, I loved show-and-tell. So I always have a few sessions with my students. It helps them get over shyness and usually, show-and-tell is pretty tame. Kids bring in pet turtles, model airplanes, pictures of fish they catch, stuff like that. And I never, ever place any boundaries or limitations on them. If they want to lug it in to school and talk about it, they're welcome.

Well, one day this little girl, Erica, a very bright, very outgoing kid, takes her turn and waddles up to the front of the class with a pillow stuffed under her sweater.

She holds up a snapshot of an infant. 'This is Luke, my baby brother, and I'm going to tell you about his birthday.'

'First, Mom and Dad made him as a symbol of their love, and then Dad put a seed in

my Mom's stomach, and Luke grew in there. He ate for nine months through an umbrella cord.'

She's standing there with her hands on the pillow, and I'm trying not to laugh and wishing I had my camcorder with me. The kids are watching her in amazement.

'Then, about two Saturdays ago, my Mom starts going, 'Oh, Oh, Oh, Oh!' Erica puts a hand behind her back and groans. 'She walked around the house for, like an hour, 'Oh, oh, oh!' (Now this kid is doing a hysterical duck walk and groaning.)

'My Dad called the middle wife. She delivers babies, but she doesn't have a sign on the car like the Domino's man. They got my Mom to lie down in bed like this.' (Then Erica lies down with her back against the wall.)

'And then, pop! My Mom had this bag of water she kept in there in case he got thirsty, and it just blew up and spilled all over the bed, like pssshheew!' (This kid has her legs spread with her little hands miming water flowing away. It was too much!)

'Then the middle wife starts saying 'push, push,' and 'breathe, breathe.

They started counting, but never even got past ten. Then, all of a sudden, out comes my brother. He was covered in yucky stuff that they all said it was from Mom's play-center, so there must be a lot of toys inside there. When he got out, the middle wife spanked him for crawling up in there in the first place.'

Then Erica stood up, took a big theatrical bow and returned to her seat.

I'm sure I applauded the loudest. Ever since then, when it's Show-and-tell day, I bring my camcorder, just in case another 'Middle Wife' comes along.



"Laugh uncontrollably, it clears the mind."

OBITUARY FROM “DOWN UNDER”

Dear Cousins & Friends,
It is with a very heavy heart that we advise of our dear Mum, Beatriz (Betty) Cruz, passed away this morning – peacefully at John Paul Village. Mum has been a matriarch of our family for four generations and her presence will continue on in spirit. We would like to thank you all for your prayers and will advise of the funeral service as soon as this can be organised. Abracos,
Pat & Tony, Yvonne & Manuel Herrero.
Yvonne asked us to include this obit in our newsletter.



Maria King has submitted a link to the biography of Father Lionel.
Scroll down to the very bottom to get the English version.

<http://www.rhsosa.org/e-news/rosarians.php?i=13388408>



If a pig loses its voice,
Is it dis-gruntled?

(Ed's note:-This wonderful link below was sent to me from my cousin in Toronto, a Casa Toronto member. In future issues, I plan to have more articles on the history of H.K. and Macau. Most of the past issues deal mainly with food.

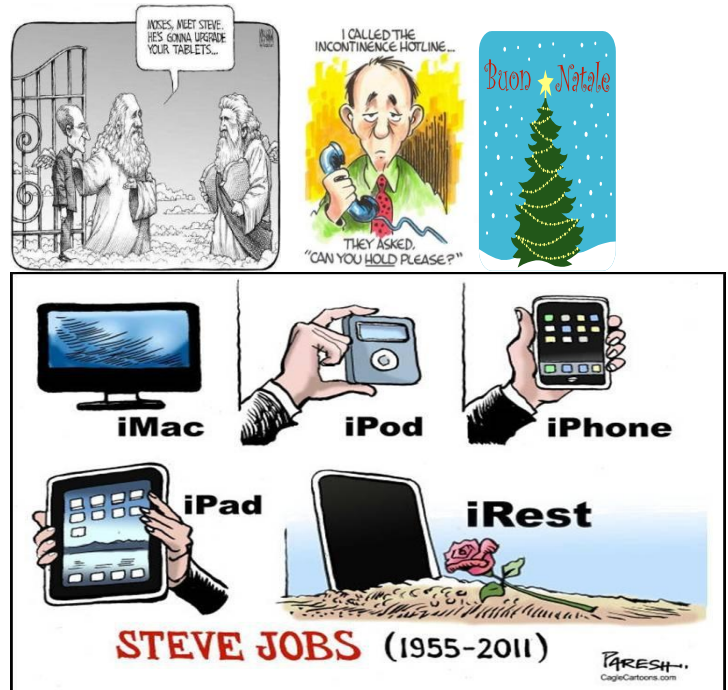
I welcome your submissions and feedback).

THIS AND ALL THE OTHER VIDEOS ARE MOST INTERESTING. ENJOY!

Para todos os Macaenses espalhados por esse mundo fora, matem saudades da nossa terra Natal. Macau terra minha.....

*Abraços dum Macaense cheio de Saudades,
(For all Macaenses scattered throughout the
world this will quench the longing for the land
of our birth. Macau land of mine.....)*

<http://www.youtube.com/watch?v=xVQL54fWNCA&feature=related>





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