



# V O Z D O S M A C A E N S E S D E V A N C O U V E R

Official Newsletter of the **Casa de Macau (Vancouver)** since 1995

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## FROM THE PRESIDENT

On behalf of the new Board of Executives, I would like to thank you for supporting us and we will try our best to work together to maintain our Macanese Culture and the Unity in Vancouver.

I like to express my sincere thanks to Leonard Rivero for putting together this issue of the newsletter and to Alex King, our young generation member to write about our picnic event ( an affectionate article).

Also, I had signed two Protocols with APIM ( Dr. Jose Rodrigues) and ATFPM ( Dr. Jose Countinho) which certainly improve our Casa's relationship with Macau.

The Success of the Casa is our team work and the harmony, let us keep these for the oncoming years.

Antonio Amante



New Board of Executives – left to right: Antonio Amante, Monica de Carvalho, Cathy Fung, Edwina Shuster, Francis da Costa

## Casa Picnic

By Alex King

At the base of every Casa event are the people; the members, guests, and sense of community which the entire organization is based upon. And, as a member and attendee at this year's summer picnic on August 6th at Burnaby Fraser Four Shore Park, I really felt Macanese culture today is alive and well, and has strengthened with the many years of the Casa's existence.

In order to help set the picnic area for lunch, I had arrived early with my mom, Maria King, with a large order of freshly-baked Portuguese buns (which smelled incredible in the car). We assisted Antonio and Rebecca Amante in setting up the picnic site just in time for guests arriving (and having some difficulty in figuring out just how to work the barbecue canopy).

Lunch was a complete success. Monica Carvalho's prego was a big hit along with Rebecca's wonderful coffee and numerous other dishes such as bratwurst, deep-fried prawns, chicken wings, and a multitude of salads. Though quieter than the usual locale of Queens Park in New Westminster, Burnaby Fraser Four Shore Park made for an excellent setting and was a great choice of the Casa president, Antonio Amante.

However, while the food was wonderful, it's the people attending that make the event, and that was truly the case at this year's picnic. Several out-of-towners were there, including Eric Ribeiro, Jr. and Paul Xavier of San Francisco, Sylvia Xavier (daughter of John-Bull Xavier) from Hong Kong, and Leonard Rivero of Seattle. For me, it was interesting to see that even amongst those

from abroad, the sense of Macanese culture always remained with them and that cultural organizations like the Casa de Macau are important in continually reminding us of our roots and origins.

Speaking from my personal perspective, I find it truly admirable that a culture so far away from its land of origin encompassing numerous generations can still stand the test of time. This year's Casa summer picnic really made me see that it's through the hard work of those who wish to preserve their culture that traditions and a sense of community can still exist today. It's through Casa events that allow me, a Canadian with Macanese heritage, a glimpse of my culture and its traditions. So, I would like to end this with a thank you, to Antonio Amante, past Presidents, Executives, and members of the Casa de Macau for upholding their culture through numerous Casa events. It is through your perseverance that you have kept the Macanese spirit alive for present and future generations.



A happy group after a satisfying meal.



## **“MINCHEE” MACANESE COMFORT FOOD BY LEONARD C. RIVERO**

Your President, Antonio Amante asked me to write an article for this newsletter and so I've been giving some thought about something positive that would be beneficial to the Casa and so I came up with this idea.

What are Macau and the Macanese community most famous for? Why, it's their food of course with 500 years of tradition. Everyone who visited Macau from Hong Kong and around the world made a special point of eating Macanese food because it is a unique blend of multi nations originating from Portugal but influenced by African, Indian, Malaysian, Brazil and Chinese spices and recipes.

I've been a member of the Vancouver chapter of Casa de Macau for about a year and every function I've attended has served non-Macanese food. Ordinary food which anyone can purchase from just about anywhere so that it wasn't anything special. For those on fixed income, paying \$35 for dinner is pretty difficult especially if they have a large family to treat. So the results are that a lot of members don't attend these functions. But what if there was a Macanese restaurant in the Vancouver area that served traditional Macanese dishes and provided banquet facilities so that our Casa could use it free of charge on a regular basis just like it was our own private club house?

I've owned three restaurants in my time and presently operate [www.whatsuuup.com](http://www.whatsuuup.com) a web site that promotes restaurants and provides consulting services to start up restaurants. With the help of some of our Casa members, I am willing to finance an upscale Macanese restaurant that would be open to the general public but with special considerations to our Casa members and to the Macanese people residing or visiting the Vancouver area. I am not asking anyone to help with the financing but investment opportunities would be available. In addition, there would be employment opportunities for Casa members in both full and part time positions. And I would also be especially interested in speaking with the best cooks in our community about opportunities in cooking and baking on a contract basis from their own homes.

The way I see this specialty restaurant would be as an upscale style and décor with top quality service. The main emphasis would be on a host of hostess who has a keen ability to remember customers' names and greet them as if they were friends coming to their own

home for dinner. The dishes would be served family style with two size portions... individual for about \$8 average or family style which would be a double portion for about \$14. Customers would be encouraged to order more than they would normally eat and take home the balance. All Casa members would get a special rate of paying the individual price but served the family size. A weekly smorgasbord would also be offered to Casa members in the banquet room and feature poker and mahjong after dinner just like when my family entertained their relatives and friends at our home. It is this social gathering that is important and will be remembered in the future by our families and their descendents. Members would know that they could come for the weekly dinners and meet Casa friends regularly on an informal and inexpensive base. In addition to this, we would offer catering for private functions and quick take out service for convenience.

Quick inexpensive lunches would draw the Chinese community from Hong Kong to try the restaurant and when they realize the great food, reasonable prices and friendly service, it would guarantee to make the restaurant a success

Promotion and marketing of our restaurant would include a professional quality web site and media advertising that would lead customers to view the menu along with pictures of the various dishes. Several varieties of "Minchi" would be featured and a free desert such as "Aluar" would be given instead of the traditional fortune cookie or mints. Marketing would also include sample portions at very reasonable prices at the Richmond Night Market and other street fairs or food exhibitions. And although Macanese cuisine is well known and popular among the Hong Kong community, the rest of the local population would need to be educated to try and experience our food for the first time. Then only tasty, high quality and generous quantity dishes along with exceptional service will bring them back. I would want our restaurant to be regarded as the premier restaurant in our community and something the all Casa members would be proud of.

I'm open to suggestions and any constructive criticisms. You may contact me at 360 920-0240 cell or email me at [lenrivero@msn.com](mailto:lenrivero@msn.com).

Obrigado. Leonard Rivero

## May in Portugal

By Gilly Marshall

Travelling companions, Reggie and Rita Rocha, my husband Brian and I had travelled together in 1988 to China, S.E. Asia, Hong Kong and Macau. This year in May, the four of us went to Portugal where we joined a 12-day Trafalgar Tour and stopped in many towns, including Lisbon, Porto, Evora, Santarem and Septubal.

At the end of the tour we remained on our own for another week. A surprise visit to the Casa de Macau in Lisbon became one of the highlights of our tour. We met the President, Dr. Victor Serra Almeida who was very gracious and personally escorted us on a tour of the sede which is really lovely and most impressive. We are thankful to Pepe and Daisy Malig (formally of Hong Kong and presently residents of Lisbon) for this surprise.



left to right: Rita Rocha, Dr. Victor Serra Almeida, Gilly Marshall, Reggie Rocha

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In front of the Casa de Macau – Lisboa

Guess what – the luncheon menu that day at the casa was ‘minchi’. It would have been nice to have tasted some of that minchi – perhaps another time! But Pepe had something else planned for us – he subsequently drove us to Minho do Paul, Torres Vedra, where a sumptuous lunch awaited us.

We were very fortunate to meet with other former residents of Hong Kong, namely Marie Alicie Rodrigues, who very kindly invited us for ‘dim sum’ at the restaurant in the Estoril Casino (no, I did not give a chance to visit the casino to ‘dali quanto mão’ – darn it!). The dim sum was our first taste of Chinese cuisine during our tour.

My cousin, Angelina Delgado, cooked a ‘cozido’ at her apartment one evening as did the Silva sisters, Elfrida, Bea and Marie, who cooked other Macanese dishes – the meal was delicious, accompanied by wine, and truly there is nothing like a home-cooked meal when far away from home. Another guest, Alicia (eldest sister of the Silva family) was also present. She’d been in Portugal visiting for roughly two months and was returning home to Oregon the following day. It was great to meet other filomacs in another part of the world, and even better to be able to sit down to a meal and plenty of chit-chat and laughter!

## A Short Account of the Macanese Diaspora

Submitted by Mrs. Connie Neves in loving memory of the late Mr. Cyril Neves

The diaspora of the *macaenses*, writes Cyril Neves of Vancouver, actually began in 1841, with the ceding of Hong Kong to the British Crown. “Imbued with the adventurous spirit of their Portuguese ancestors, and... motivated by their desire to seek a new life for themselves and their families” *macaenses* began to emigrate in significant numbers from Portuguese Macau to British Hong Kong.

Bound together by ties of family, faith, and language, *macaenses* first made their presence felt in Hong Kong, where their combination of language skills, sense of duty, and capacity for hard work soon placed them in positions of trust and responsibility in Hong Kong’s enterprises and in its government. “It was a *macaenses* Mr Neves writes, “who started the first printing press and was later appointed official Government Printer; another was one of the first auctioneers in Hong Kong.

Following their arrival in Hong Kong, and with the expansion of the China trade, *macaenses* continued to disperse all along the China coast, settling wherever fortune smiled on

their labours, all the while retaining their Catholic faith, their familial bonds, their sense of community, and often even their unique dialect. Many of them echoed the success of their brethren in Hong Kong by entering the professions, the arts, and commerce, enjoying a period of relative peace and prosperity during the two decades between the two World Wars.

The great surge in *macaenses* emigration occurred in the quarter-century following the 1949 communist revolution in China, when, as Mr Neves says, they saw the “handwriting of China on the wall.” *Macaenses* from Hong Kong, Shanghai and some of the other treaty ports began to seek new pastures in the New World, Australia, and Europe. *Macaenses* whose first language was Portuguese chose Brazil or Portugal as their destinations. Dispersed now all over the globe, *macaenses* have continued through successive generations to maintain their bonds of family, faith, and cultural values. And wherever they have settled, they are recognized as able, dedicated, law-abiding citizens making a valuable contribution to their respective communities.

## Strengthening our Ties with Macau

Recent meetings have reconfirmed our relationships with ATFPM (Associação Trabalhadores Funções Publica Macau) and APIM (Associação Promotora Instituto Macaenses) .

Antonio Amante and Dr. Jose Pereira Coutinho sign a protocol between Casa de Macau (Vancouver) and ATFPM on June 8, 2005 at The Cannery Restaurant , Vancouver, B.C.



Casa members with Dr. Coutinho at the dinner party - The Cannery Restaurant , Vancouver, B.C.

## Strengthening our Ties with Macau - cont'd

Dr. Jose Rodrigues and Antonio Amante sign a protocol between Casa de Macau (Vancouver) and APIM on August 1, 2005 at the Seasons Hill Top Bistro, Vancouver, B.C.



### Upcoming Functions

#### Casa Nite



October 22<sup>nd</sup>, 2005

#### New Year's Eve Dinner / Dance



December 31<sup>st</sup>, 2005

**Our last regular meeting in 2005 - November 19. See you all there.**

### From the Editor

As I step into the role of editor, my initial feeling is apprehension - can I fill our previous editor's shoes? We have been very fortunate to have had in Mike Guterres an accomplished and dedicated editor. Thank you Mike from all of us.

Due to work commitments I have had to ease into this new task slowly and was unable to put together this (my first) issue on my own. Leonard Rivero graciously offered to help, and voila! our September newsletter - truly a joint effort. Thank you Leonard.

An informative and interesting newsletter depends on you, the members. I look forward to hearing from you with stories, information, articles and pictures, as well as any helpful hints.

Edwina Shuster