



# Voz dos Macaenses de Vancouver

Official Newsletter of the Casa de Macau (Vancouver) Since 1995



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## PRESIDENT'S MESSAGE



Dear fellow members,

I hope you and your loved ones are well.

A few months have passed since I wrote to all of you. At the end of last year we had our 2013 Encontro in Macau where I hope all the participants enjoyed themselves, meeting old friends and relatives and making some new ones.

On a sad note regarding the Conselho das Comunicades (CCM), Dr. Jose Manuel de Oliveira Rodrigues, President of the Permanent Council; stepped down as well as Dr. Jorge Rangel, Chairman of the Advisory Committee, for which we thank both of them for their contribution to the Diaspora and Encontros and for all their hard work and dedication. We wish them all the best in their future endeavours. Replacing them will be Rufino de Fatima Ramos and Dr. Jose Luis de Sales Marques.

On a happier note, at the election of 2 representatives from each of the 12 Casa whose function is to help with the activities of all the Casa, I was elected to serve in the General Council under Dr. Leonel Alberto Alves as well as Luis A. Souza (Lusitano HK), Maria Roliz (Lusitano USA), and Lei Po Mun (Macau Club, Toronto). I am incredibly honoured to be part of this prestigious group.

On the home front, we had our Chinese New Year celebration. Many thanks for those that came to support this event, all the volunteers and 'Iron Chefs' of the Casa for putting on a big buffet as well as putting additional 'pounds' on us!

By now you must also know that we have concluded our AGM and election for the position of 1st Vice President and Treasurer and I am happy to report that Cathy Xavier Fung and Colleen Lobelsohn have volunteered to serve for another term. Many thanks to them for helping and supporting us!

Well that's all from my desk. Take care, I look forward to seeing everyone at the meeting and events and please don't forget... YOU ARE THE CLUB!

Mickey Da Roza

President

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### Special dates of interest:

- April 18th: Good Friday
- April 21st: Easter Monday
- May 10th: General Meeting
- May 11th: Mother's Day
- May 19th: Victoria Day
- June 15th: Father's Day



## OUTONO FESTA DE COMIDA (FALL FOOD FEST)

By Ginger Hodgkinson

On Saturday, October 26<sup>th</sup> 2013, our Casa had yet another fun event. The name itself indicated that the food would be plentiful and exceptional and I was right. I made sure to get to the Sede early, but by the time I got there, it was already full of members all mingling with each other, chatting away and eagerly looking forward to the Food Fest that day.



Our Social Co-ordinator, Lyce d' Assumpção Rozario and the rest of the Social Committee were all busy getting the food ready. Lyce then said Grace and she invited the members over 80 yrs. of age to go first for the food. They were really quite happy to acknowledge their age and very pleased at the respect shown our octogenarians.



The chaffing dishes had labels in front of them, indicating what food was in them, but I noticed that many

simply put some of each on their dish regardless of what they said, because the aroma was sufficient enough to entice them to have some.



I was curious to learn the names of the various dishes, so I took the time to look at what some of the labels said. If I recall correctly, there was Diabo, Galinha Bafasa, Prawns, Vegetables, Curry, Noodles, Vegetarian dishes etc. Just going midway down the tables and my plate was already full. The food served was simply delicious!



Lyce was running around the Sede, replenishing the dishes, but she finally sat down. She told me that she just had to stop and have some of the delicious diabo made by Angela Renfro.

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There were many who seemed to go back for second helpings of the various dishes they truly enjoyed e.g. I noticed that some went back and forth to get more of the hot curry which Lyce prepared.

Having a sweet tooth, I made a bee line for the dessert table which was spilling over with irresistible goodies. The tiramisu made by Colleen Lobelsohn and the cream caramel made by Natascha Lawrence were outstanding and they practically vanished by the time the trays touched the table. Fortunately, I managed to have some of both.

Then came the entertainment. Lyce Rozario led a group of line dancers and they did several numbers. Many of the members joined in and the ones who never line danced before had their chance to learn a couple of simpler dances, the steps of which Lyce patiently broke down first.

Then the ballroom dancers had their turn. Our Casa President, Mickey da Roza also did his jig on the dance floor, much to the delight of the audience. He was joined by Joaquim Mendonca and two ladies and did they ever dance!!!

Both the line dancers and the ballroom dancers alternated and they danced the night away. The karaoke singers hardly had a chance to sing that evening, but they thoroughly enjoyed watching the dancers. They were really good!

I was most reluctant to leave, because I was having so much fun, however, it was getting late and I finally had to say good-bye, but not before reminding the folks there that I'll be seeing them at the next Casa event which I am already looking forward to attending.

Another successful Casa function for our members. My sincere thanks to Lyce and the rest of the Social Committee as well as to our Casa Executives, all of whom attended this event and helped with the cooking, the desserts, the picking up of food etc. They all helped to make all our members and their guests feel welcome. They certainly succeeded, Big Time!!!



## CONGRATULATIONS TO A KNIGHT AND HIS LADY



By Tom Johnston

Knights of Columbus, Archbishop Duke Council 6855, was founded in Vancouver on October, 19, 1976. It originally served a number of parishes of the Vancouver Archdiocese. In time, each individual parish set up its own council so that Council 6855 now serves St. Paul Parish, Richmond, British Columbia. A number of our Casa members continue to serve as Knights at that parish.

The Council is founded on the principles of Charity, Unity, Fraternity, and Patriotism. Those lofty goals are pursued through a variety of weekly, monthly and annual activities intended for the advancement of St. Paul Church, its parishioners, families and friends. An annual highlight is the Awards Night, in which Knights and their spouses are individually honoured for exceptional, meritorious volunteer service to the parish church, its members and friends.

The most recent awards night took place on October 19, 2013, thirty-seven years to the day and date of the founding of Council 6855. Two of our well known Casa members were presented with awards: Ricardo (Rick) Rozario, Knight Fourth Degree, Certificate of Merit, and his wife, Lyce d' Assumpção Rozario, the Trophy for Lady of the Year, were recognized for their services to their Council and the St. Paul Parish Community and families it serves.

Casa members and friends will readily relate and appreciate that their service awards also reflect an extension of their long serving, unstinting volunteer work that has contributed in no small part to the success of each succeeding event for the many years they served our Casa. Congratulations to both of them on awards well-deserved!

**Some of our Casa Members had their pictures taken in the local Macau Newspaper during the Encontro 2013 in Macau. Have a look!**



PICTURES TAKEN COURTESY OF JORNAL TRIBUNE DE MACAU



**ENCONTRO DAS COMUNIDADES MACAENSES “MACAU 2013”**



**MY EXPERIENCES AND FEELINGS ON THE MACAU 2013 ENCONTRO**



PICTURE OF ALL 12 CASA PRESIDENTS FROM AROUND THE WORLD

By Ricardo Rozario

The flight from Vancouver to Hong Kong, though pleasant enough, was quite tiring and made more so because my wife and I had to continue our journey to Macau via jet foil. The greatest challenge that faced us upon our arrival in Macau, was the difficulty in getting hold of a taxi to take us to the hotel. However, eventually we got to the Landmark Hotel and managed to have a little rest before meeting up with some friends for dinner.

Once rested, it did not take long for us to dive in and to enjoy all the events planned and prepared for us and the other Encontro attendees months in advance by the 2013 Encontro Organizing Committee.

The opening ceremony at the Grand Hyatt Hotel, on Sunday December 1<sup>st</sup> 2013, which was presided by his Excellency, the Chief Executive of Macau SAR Government, Dr. Fernando Chui Sai On was most memorable and I found it to be one of the highlights of the Encontro. The overseas Casa delegates were introduced and their members were warmly welcomed. After the customary speeches and short photo session, a sumptuous banquet ensued, much to the delight of those who gathered at that great dining hall. An excellent selection of Chinese dishes, which included a roast pig on each table was greatly enjoyed and appreciated by all who attended that event.

I found the thorough debate on the Macanese identity held at the auditorium of the Permanent Secretariat, on Monday December 2<sup>nd</sup> 2013, to discuss the important role of Macau and the seven Portuguese speaking countries, most interesting. Dr. Miguel de Senna Fernandes (President of Association dos Macenses) and Com. Rita Botelho dos Santos (Deputy Secretary- General of the Permanent Secretariat to the Forum for Economic and Trade Co-operation between China and Portuguese speaking Countries) were very effective in making their presentation to an interested and well attended audience.

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The “Cha Gordo” at the Cooking School on Tuesday December 3<sup>rd</sup> 2013 was exceptionally good. There were so many fantastic traditional Macanese foods and desserts that it was difficult to decide what to have first, but I must admit that I did not hesitate to make every effort to enjoy a bit of everything prepared for all the guests.

Then there was another great “Cha Gordo” at the Kindergarten School, “D. Jose de Costa Nunes”, on Wednesday December 4<sup>th</sup> 2013. The children from that school sang numerous songs which was absolutely delightful. Music and dancing prevailed all evening. A proud moment for me, was when two members from our Casa de Macau Club (Vancouver) (my wife, Lyce, being one of them), were each presented with a Diploma from the “Confraria da Gastronomia Macaense”, a well-deserved honour for both our members.

On Saturday, December 7<sup>th</sup> 2013, I was appointed by our Casa President, Mickey Da Roza, to represent him at a special Chamber of Commerce lunch at the historic “Clube Militar”. Mickey was unable to attend because he had to be at another official function that same afternoon. The President of the “Macau Chamber of Commerce”, Eduardo Ambrosio, warmly welcomed all the Encontro Casa delegates and their guests to a fantastic European Portuguese lunch with top quality Portuguese wines served by “Clube Militar’s” well-trained and competent staff. It was a memorable and phenomenal sit-down lunch enjoyed by everyone. My wife, Lyce was extra pleased, because she met several of her close cousins that afternoon, who also attended that same luncheon.

Representatives from the other Casas each spoke and I, as our Casa’s 2<sup>nd</sup> VP and representative, thanked our host, Macau’s Chamber of Commerce President, for his gracious invitation and I presented a gift from our Casa to him as a sign of our appreciation.

That evening, the Macau 2013 Encontro ended with a closing ceremony, which included a splendid buffet dinner at the Grand Hyatt Hotel Ballroom, with many Macanese dishes prepared. That most definitely helped to make the Macau 2013 Encontro one which I shall never forget. I met so many relatives and childhood friends there and we got to share memories of life in Hong Kong and Macau with each other, while we indulged in that fantastic meal together.

Apart from all those great feasts, music and dancing, one other proud moment for me and our Casa, was when our Casa President, Mickey Da Roza was elected as one of the Vice Presidents of the General Council of the CCM, a distinct honour for our Casa. Congratulations Mickey!

The dinners, the “Cha Gordos” and the dancing were all great, but what really makes the Encontro in Macau so special and a must for many to attend at least once in their lifetime, if not every time when there is one, is because it gives them the chance to visit Macau and to witness the big changes there, yet still manage to see the old Macau of decades ago when we were there during our youth. Meeting relatives and old school chums, chatting and laughing with them all contribute to making the Encontro a wonderful experience and something to look forward to again and again. Needless to say we also made it a point while we were there, to buy some goodies which Macau is so famous for e.g. the egg rolls, natas and of course our favourite - ALUA (our national passion! We Macanese love it!)

All the above factors should contribute and make it a must for all Encontro attendees from the various Casas, upon their return home from each Encontro, to help promote Macau to all their extended families and friends, as “A MUST SEE AND VISIT” worldwide tourist destination not to be by-passed!

My sincere thanks goes out to all the 2013 Organizing Committee Members for their hard work and for making this Encontro so special to us. Our Casa members sincerely appreciate being invited, once again, to Macau, our ancestral homeland of our families (Familias Macaenses). Muito obrigado!



## A GERAÇÃO QUE SE SENTE “UM BOCADINHO” MACAENSE

An Article found in Jornal Tribuna de Macau on December 6th, 2013

*Pela primeira vez, a Associação dos Jovens Macaenses foi responsável pela organização de dois eventos dentro do programa geral do Encontro das Comunidades, especificamente dirigidos às gerações mais novas. Ontem foi noite de barbecue no Albergue SCM e hoje haverá um curso de culinária macaense no Instituto de Formação Turística*

Têm entre 18 e 30 anos, são filhos de pais ou avós que passaram por Macau e dizem sentir-se em primeiro lugar americanos, canadianos ou brasileiros, os países onde vivem. A ligação à cultura macaense vem sobretudo através dos laços familiares e da comida, o suficiente para se considerarem “macaenses”. “Pelo menos um bocadinho”, diz Alex King, natural de Vancouver no Canadá, onde continua a viver.

Alex conta que a ligação a Macau vem sobretudo do lado da mãe e dos avós maternos, que são naturais do território. “A minha mãe viveu até aos 24 anos em Hong Kong e depois veio com os meus avós para o Canadá”, conta. Como os dois pais trabalhavam, Alex diz que foi “sobretudo” a avó que o criou, introduzindo-o à gastronomia macaense e ensinando-lhe “algumas palavras” de Patuá. “Quando o meu pai se apresentou pela primeira vez aos meus avós disseram-lhe que ele era um ‘bafo cumprido’, que é uma expressão do Patuá para aquele tipo de pessoas que está sempre a falar”, recorda.

Joseph Rozario, do Canadá, visitou Macau pela primeira vez em 2006, com vinte e um anos de idade. Veio com os pais para ficar a conhecer a terra de onde a mãe é natural. Antes desse momento, admite, “sabia pouca coisa sobre Macau”, algo que se tem vindo a alterar aos poucos. “Sinto-me um pouco macaense mas é difícil dizer. A verdade é que nos Estados Unidos, por causa do meu apelido, as pessoas perguntam-me se sou mexicano ou filipino. E eu respondo que sou macaense, é a forma que tenho de me apresentar. O que estou a fazer agora é descobrir mais a cultura e o lugar”, refere.

Chelsea e Emily Wood vieram da Califórnia para visitar Macau pela primeira vez e dizem que está a “ser uma descoberta”. A mãe é portuguesa e viveu no território durante largos anos. Reconhecem saber pouco sobre a cultura macaense que só agora “começam a descobrir” em profundidade. “A gastronomia sempre esteve lá mas também em outras coisas que agora reconheço como a importância da família e das reuniões familiares. Mas é difícil dizer se somos macaenses”, admite Chelsea.

Para Alex King, no entanto, Chelsea, Emily, Joseph e ele próprio personificam “o que resta da identidade macaense”. “A identidade macaense é toda baseada nas famílias, não importa onde estamos. E o facto é que a maioria dos macaenses hoje já não está em Macau, vivem em sítios como a Califórnia, o Canadá ou o Brasil. E estamos todos ligados por esta cultura. É bom estarmos aqui para conhecermos de forma mais profunda, mas não é preciso viver aqui para que a cultura sobreviva”, conclui.

Jorge Valente, presidente da Assembleia Geral da Associação dos Jovens Macaenses, refere que o objectivo das actividades dirigidas aos mais jovens é o de “aprofundar relações” e “fazer com que tenham vontade de voltar”. “A experiência dos jovens é sempre distinta. Ainda para mais, têm um papel a desempenhar no futuro da comunidade por isso faz todo o sentido organizar estes eventos”, refere.

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*Article from Page 6 loosely translated in to English.*

## THE GENERATION THAT FEEL “A LITTLE” MACANESE



For the first time, the Association of Young Macanese was responsible for organizing two events within the overall agenda at the Encontro 2013 in Macau, specifically geared to younger generations. Yesterday night was a barbecue in Albergue SCM and today there will be a course of Macanese cuisine at the Institute of Tourism Studies. Attendees are between the ages of 18 and 30 years and are children of parents or grandparents who have passed through Macau and are now considered Americans, Brazilians, Canadians, or the countries where they live. The connection to the Macanese culture comes

mainly through family ties and food, which is enough to consider themselves "Macanese", "or at least a little bit", says Alex King, a native of Vancouver, Canada, where he continues to live.

Alex says that the connection to Macau comes mainly from the side of his mother and maternal grandparents, who are natives of the territory. "My mother lived in Hong Kong until she was 24 before she followed my grandparents to Canada", he says. Because both parents worked, Alex says it was "primarily" his grandmother who raised him, introducing him to the Macanese food and teaching him "some words" of Patois. "When my father first met my grandparents, they told him that he was a 'Breathless', which is an expression in Patois for that type of person who is always talking", he recalls.

Joseph Rozario from Canada visited Macau for the first time in 2006 at twenty-one years of age. He came with parents to get to know the land where the mother was born. "Before then..." , he admits, "I knew little about Macau", something that has been changing gradually. "I feel I am Macanese but it is hard to say . The truth is, that in North America, because of my last name, people ask me if I'm Mexican or Filipino. My usual response is, 'I am Macanese'. What I need to do now is to learn more about the culture and the place", he says.

Chelsea and Emily Wood came from California to visit Macau for the first time and say it is " a Breakthrough." Their mother is Portuguese and lived in the territory for many years . Admitting they know little about the Macanese culture and now "beginning to discover it" in depth. "The food has always been there but there are other things we now recognize such as the importance of family and family gatherings. However, it is difficult to say whether we are Macanese" admits Chelsea.

Regardless, Alex King along with Chelsea, Emily, and Joseph embody "what remains of the Macanese identity". "The Macanese identity is based on all families , no matter where we are. And the fact is that most Macanese today are no longer in Macau but living in places like California, Canada or Brazil. And we are all connected by this culture. Although living in Macau helps one understand our heritage easier, it is not necessary to live here for the culture to survive", he concludes.

Jorge Valente, president of the Association of Young Macanese General Assembly , states that the purpose of the activities for our younger attendees is to "deepen relations" and " make them have wanted to come back". "The experience of young people is always different. More importantly, the have a role to play in the future of our community so it makes sense to organize these events", he says.



## ESTA É A COMIDA QUE NOS UNE

An Article found in Jornal Tribuna de Macau on December 5th, 2013

A gastronomia é um dos elos principais da cultura macaense e o “Chá Gordo”, organizado pela Confraria da Gastronomia Macaense, foi para os participantes do Encontro 2013 um dos pontos altos do programa

Depois de debates, cerimónias e reuniões, ao quinto dia do Encontro das Comunidades chegou o momento do “Chá Gordo”, a festa gastronómica tipicamente macaense que muitos dos participantes aguardavam desde a primeira hora. “Esta é a comida que nos une onde quer que estejamos e aqui tem outro sabor”, diz Filipe Nuno Rosário, da Casa de Macau em Portugal.

Carlos Cabral, que acabou de lançar o livro “Comê Qui Cuza”, que compila 30 receitas de pratos macaenses, explica que o conceito do “Chá Gordo” está ligado a convívios que se fazem no seios das famílias, normalmente em celebrações ou datas religiosas. “Acontece em festas como a primeira comunhão, os baptismos, os casamentos e o Natal. De uma forma geral está sempre ligado a festividades religiosas. Normalmente estes convívios fazem-se dentro das famílias em que cada um faz um prato. Muitas vezes os amigos são também convidados”, refere.

No “Chá Gordo” do Encontro das Comunidades Macaenses, que aconteceu ontem no Jardim de Infância D. José da Costa Nunes, organizado pela Confraria da Gastronomia Macaense, o propósito é “o de se redescobrirem os sabores” típicos da comunidade. Entre os pratos que não podem faltar no Chá Gordo estão “o Lacassá, “o Bolo Menino”, o “Bicho-Bicho”, a “Capela” e o “Apabico”. “Havendo estes pratos, os restantes podem variar um pouco”, diz Carlos Cabral, acrescentando que a “gastronomia macaense mais típica” ainda se encontra no seio das famílias. “Cada família tem as suas próprias receitas. Por exemplo, na Confraria Gastronómica existem pelo menos 17 receitas de ‘Minchi’, eu próprio em casa tenho pelo menos três receitas de ‘Minchi’”, exemplifica.

Filipe Nuno Rosário nota, no entanto, que os pratos mais típicos começam cada vez mais a ser “adulterados”. “Tenho encontrado bolo menino falsificado. O próprio ‘Minchi’ já não se consegue fazer como fazia antigamente, porque há condimentos que faziam parte das receitas originais e que desapareceram, já não se conseguem encontrar”, lamenta.

Apesar de estarem longe de Macau, muitos mantêm a gastronomia macaense nos hábitos alimentares. É o caso de Fernando Leopoldo do Rosário, que vive no Canadá há 39 anos, e que “todos os dias cozinha e come comida macaense”. “Na juventude que passei aqui em Macau comia muito o “Minchi”, o “Tacho”, a “Cabidela”. E agora continuo a comer todos os dias. Eu próprio cozinho e faço de tudo como pratos de bacalhau, vaca estufada”, conta. Como vem “quase todos os anos a Macau” leva sempre alguns ingredientes para o Canadá.

Luís Maher, que veio para Macau com dois anos, conta que na zona onde reside actualmente, na Califórnia, “existem alguns restaurantes de comida macaense”, embora os “pratos não tenham o mesmo sabor”. “Eu gosto muito de comida macaense. Adoro o ‘Porco Bafasa’, com gengibre e arroz. E adorava o ‘Minchi’ que a minha mãe fazia”, recorda.

Carlos Cabral considera “natural” que os pratos macaenses que são cozinhados pelas comunidades espalhadas pelo mundo “sejam lentamente alterados” com a incorporação de “elementos das cozinhas locais”. Apesar de se tratarem de pratos “já um pouco adulterados”, Carlos Cabral defende que a especificidade da cozinha macaense “vai continuar”. “Há muita uniformização dos hábitos alimentares pelo mundo tudo, mas ainda é possível manter estas especialidades”, sustenta.

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**...Cont'd from Page 8**

*Article from Page 8 loosely translated in to English.*

**“THIS FOOD THAT UNITES US” - ENCONTRO 2013 CELEBRATES MACANESE FOOD**



Gastronomy is one of the main links to the Macanese culture and "Cha Gordo", organized by the Confraternity of Macanese Food, this event was for the participants of the Encontro 2013 and is one of the main highlights of the event.

After discussions, ceremonies and meetings ,the fifth day of the Encontro came time for the "Cha Gordo" , the typically Macanese culinary feast that many participants anticipate. " This is the food that unites us wherever we are and the tastes are always different ," says Nuno Filipe Rosary , from the Casa de Macau in Portugal .

Carlos Cabral, who just released the book "Comê Qui Cuza", which compiles 30 recipes for Macanese dishes, explains that the concept of "Cha Gordo" is connected to gatherings that make families meet, usually during celebrations or religious dates. "They are parties for such events as first communion, baptisms, weddings and Christmas. In general, it is usually linked to religious festivals. Normally these gatherings are made by family members for which each makes a dish . Often friends are also invited", he says.

At the “Cha Gordo” Meeting of the Macanese Communities, which occurred yesterday at D. José da Costa Nunes School, was organized by the Confraternity of the Macanese Food. The purpose is "to rediscover the flavours" typical of the community. Among the dishes that can not be missed at the Cha Gordo are Lacassá, Bolo Menino, Bicho-Bicho, Capela and Apabico. "The tastes of these dishes are ever-changing”, says Carlos Cabral , adding that it is common of most Macanese recipes. “Every family put their own ‘mark; on it . For example , at this event, there are at least 17 Gourmet recipes for 'Minchi'. I own at least three recipes for 'Minchi' at home", he explains.

Rosario Nuno Filipe noted, however, that the most typical dishes are starting to become too altered. "I found a fake Bolo Menino”, he stated. “Even 'Minchi' no longer tastes as it used to because there are ingredients that were part of the original recipes which are no longer available”, he laments.

Despite not living in Macau, many maintain Macanese food eating and cooking habits . It the case of Leopoldo Fernando del Rosario, who has lived in Canada for the last 39 years, "...cooks and eats Macanese food everyday". "During my youth in Macau, I ate a lot of Minchi, Tacho, and Cabidela. And now, I still eat it everyday. I cook for myself and make everything from Bacalhau to Vaca Estufada", he says. “I come to Macau almost every year and I always takes a few ingredients home to Canada.

Louis Maher, who came to Macau for the first time two years ago, says that in California where he currently resides, there are some restaurants Macanese restaurants, although the dishes do not have the same taste. “I really like Macanese food. I love Porco Bafasa, with ginger and rice. And loved the Minchi that my mother made", she recalls.

Carlos Cabral considers it "natural" that the Macanese dishes that are cooked by communities around the world "are slowly changing " incorporating "elements of local cuisines". Even though these dishes "already have changed over time", Carlos Cabral argues that the specificity of Macanese cuisine "will continue". "There is a lot of commone cuisine all over the world , but there is still room for these type of culinary specialties", he argues.



## HEAD OF CULTURE'S REPORT ON THE 2013 ENCONTRO

Our Casa Members recently attended the 2013 Macau Encontro and following a brief account of the events where some of our members were recognized for their efforts or were asked to speak on their experiences and the significance of being Macanese and how to maintain their Heritage Overseas.

Encontro Attendees were invited to attend a discussion and presentation on what it meant to be a Macanese overseas. It was hosted by the Association of Macanese in Macau.

Specific to Casa De Macau (Vancouver), it was made clear that while it was very challenging to maintain the Language and Culture, it would seem that our Macanese culture is perpetuated through our Macanese Food.

A presentation was made by a member of our Casa's Cultural Committee regarding the above which was well received as it captured what was the purpose of the debate and symposium on perpetuating the Macanese Culture outside of Macau and Hong Kong.

A Cha Gordo was organized by the "Confararia de Gastronomia Macaense" in collaboration with the "Associações Lusofanas" at the "D. Jose da Costa Nunes" Kindergarten School. At this function awards were presented to our Cultural Director, who is also our Casa Gastronomy representative and to our Social Director in recognition of their contribution to the Macanese gastronomy in Vancouver, BC, Canada.

Below are a couple recipe for our member's enjoyment.



### Minced Beef & Pork (Minchi)

#### Ingredients:

- 250 g. Minced Beef
- 250 g. Minced Pork
- 10 g. Garlic
- 100 g. Onion
- 2 tablespoons Cooking Oil
- 1 teaspoon Corn Starch
- Sugar, Chilli, Salt, Pepper - to taste
- Potato - to taste

#### Preparation Steps:

1. Season the minced meat with sugar, pepper, oil and corn-starch.
2. Stir-fry the minced pork with garlic; add minced beef and fry until golden brown in colour.
3. Add onion and dark soya
4. Dice potato and deep-fry. Set aside to add as desired.

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PICTURE ORIGINALLY FROM WWW.COOKINGSOFTWARE.COM.AU

### African Chicken In Macau Style (Galinha Africana A Moda De Macau)

Marinate:

- |                           |                                     |
|---------------------------|-------------------------------------|
| 1 teaspoon chilli power   | 2 tablespoons chopped shallots      |
| 1 teaspoon chopped garlic | 2 teaspoons five-spice powder       |
| 2 teaspoons course salt   | 2 teaspoons coriander powder        |
| 1 teaspoon paprika        | ground black peppercorn (as needed) |
| 2 tablespoons whisky      |                                     |
| 2 tablespoons white wine  |                                     |

Sauce:

- |                           |                                |
|---------------------------|--------------------------------|
| 1 cup of water            | 1 cup of chopped shallots      |
| 1/2 cup of chopped garlic | 1/2 cup of grated coconut      |
| 1/2 cup of sweet paprika  | 2 tablespoons of peanut butter |
| 1/4 cup of vegetable oil  | 1 cup of chicken stock         |
| 1 1/2 cup of coconut oil  |                                |
| 4 bay leaves              |                                |

Steps:

- 1) Mix all the marinate ingredients and rub the chicken.
- 2) Place the chicken on a plate and cover with aluminum foil.
- 3) In a saucepan, heat the vegetable oil over medium heat.
- 4) Add shallots and garlic and cook, stirring constantly to avoid burning the garlic.
- 5) When the shallots and garlic become golden, ass the coconut in low heat.
- 6) Then add the paprika powder and cook for a few more minutes.
- 7) Add the remaining Sauce ingredients.
- 8) Pre heat the oven to 200 degrees Celsius.
- 9) In a pan, heat 2 tablespoons of vegetable and brown the marinated chicken.
- 10) Once browned, move the chicken to the baking dish and bake until fully baked.
- 11) Once ready, pour the sauce over the chicken and cook it for a few more minutes.



### A CULINARY DEMONSTRATION AT THE CASA DE MACAU (VANCOUVER)

By Bill Renfro

On Jan 18th 2014, The Cultural Committee lead by the Cultural Director gave a cooking demonstration of Macanese Cooking at the Casa for a group of 20 participants who had signed up and paid \$8.00 to attend.

On the menu was a Macanese Seafood Stew, Prawn Toast and Tiramisu. The tables were set in a traditional Macanese manner.

The Seafood Stew called "CALDEIRADA DE MARISCO com Lagosta", consisted of Lobster, Prawns, Mussels, and Halibut. The seafood were layered between vegetables of Potato, Onions, Tomato and Green peepers.

There was no water used but a bottle of Gasal Garcia white wine was poured into the stew.

The Prawn Toast was fresh made and were crispy and hot and very well received. This was then topped off with a delicious Tiramisu cake, coffee and tea.

There will be further Macanese Culinary demonstrations but the numbers will be kept at 20 so that not only will there be a cooking demonstration, the participants will also get a taste of Macanese table settings and table decor and giving it a more intimate setting.

This whole idea is to give participants a taste of the Macanese dining experience.



 **"CANTÁ BASTIANA" CONTEST** 



LOOKING FOR THE NEXT MACAU CLUB IDOL!!!!

On behalf of the International Institute of Macau and the Jornal Tribuna de Macau, I am sending you the English version of an announcement about a Contest, "**Cantá Bastiana**", requesting your promoting an earnest participation from your members.

Thanks and best regards,

Rufino Ramos

Secretary General

International Institute of Macau

Many Macanese traditions and folk arts have been lost in the course of time and from the collective memory, but a traditional song of Macau was recently resurrected and recorded into a CD, interpreted by a group of Portugal. The song "Bastiana", whose origin has been lost in the mists of time, though sung some years back by the Dinamene Choir, now appears on the Portuguese music scene. The lyrics in patois tells about unrequited love that God would punish 'making your eyes become crooked'. In order to promote interest on the Macau's traditions and dialect, the IIM and the Jornal Tribuna de Macau associate themselves to launch a competition of creativity to look for new blocks for the song 'Bastiana', until next April 30.

The original lyrics of the song is:

*Quin quêrê amôr, Bastiana,  
Prêcisa considêrá  
Amôr nunca sam brinco, Bastiana,  
Pêgá torná largá.*

*Quin quêrê pâ iô, Bastiana,  
Tânto ancusa lôgo dá  
Apa, múchi, côco, Bastiana  
Pipis, cátupá.*

*lô quêrê pâ vós, Bastiana,  
Vós quêrê pâ ôtro;  
Dêus lôgo cástigá, Bastiana,  
Fazê vos sa ôlo tôrto.*

*Arvrê di papaia, Bastiana,  
Pê já nâcê rabo,*

The music for the song can be heard on:

[www.youtube.com/watch?v=fugMXP-QIlg](http://www.youtube.com/watch?v=fugMXP-QIlg) or, [www.youtube.com/watch?v=zwlMOqvqA-M](http://www.youtube.com/watch?v=zwlMOqvqA-M)

Prizes of MOP\$ 500 (US\$65) are awarded at an early stage to ten competitors who deliver two blocks, in patois, which can be sung to the tune mentioned and are considered the best by a panel. Before April 30, 2014, the entries should be delivered to IIM in person or electronically ([iim@iimacau.org.mo](mailto:iim@iimacau.org.mo)). On the entry, the authors must identify themselves and indicate the address and contact details.

Subsequently, there will be a public voting to be done electronically, to determine the three most popular blocks that are entitled to receive respectively \$ 5,000(US\$650), \$ 3,000 (US\$375) and \$ 2,000 (US\$250) of prize. The competition is open to both residents of Macau as internationally to anybody irrelevant of their nationality or ethnicity.



## SUN NEEN FAI LOK - HAPPY CHINESE NEWYEAR

By Mickey Da Roza

When we were growing up in Hong Kong and Macau, we looked forward to the Chinese New Year, because as children we got to enjoy all the special foods and sweets that were traditionally served not just for one day, but for almost two weeks. Being single then, we gladly greeted and wished our elders “Kung Hay Fat Choy”, because we were given a red paper packet with some money in it (lai cee), when we did that.

Being in Canada, we still look forward to the special feast day, even though we are now the ones to have to give the “lai cees” to the young folks. In Vancouver there is definitely the festive mood prevailing weeks before the Chinese New Year. Chinese characters wishing Good Health, Prosperity and Happiness can be seen in the stores and restaurants that we frequent. What great memories of Macau and Hong Kong it brings to all of us born or brought up in the Orient!!!

On Saturday, February 8th 2014, Casa de Macau Club (Vancouver) celebrated the Chinese New Year of the Horse with a dinner at our Sede. Once again, like our previous events, we had a full house filled with members and their friends.

Our Social Co-ordinator, Lyce d' Assumpção Rozario and her social team willingly helped in every possible way to ensure the success of this party. All the Executive Committee of our Casa attended the event and they helped in some way or another.

The Sede was decorated with a picture of a Horse, red Chinese characters wishing good luck to all were displayed. Even the washroom doors were decorated.

The members and their friends who attended the event were all in a party mood and readily socialized with each other as the aroma of the food filled the air. The children were all given a “lai cee”, but instead of a coin, they were most delighted to receive a chocolate gold coin which they could enjoy eating on the spot.

For their dinner there were a good selection of Macanese favorites and a large amount of Chinese Food. Suffice to say, all the members were delighted with the different flavours which satisfied their pallets all the while being serenaded by guitar and clarinet music being played by volunteers who attended.

After dinner, the folks gladly joined in the line dancing and some eagerly showed off their ballroom dancing skills as well. For well over an hour that went on, much to the delight of the audience. The karaoke singers then took over and sang their hearts out and many joined in.

Salute to our Social Co-ordinator Lyce and the rest of the Social Committee and also to the other volunteers who helped in some way or other.

Members and their friends expressed how much they enjoyed that event and they most certainly are looking forward to the next one which the Social Committee will be working on soon..... April in Portugal and/or Dia de Joao?

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**CASA DE MACAU**  
VANCOUVER, CANADA



**VOZ DOS MACANÊSES DE VANCOUVER**

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Find us at [www.casademacau.org](http://www.casademacau.org)

## From the Editor

Where did 2013 go? It went by in a blink of an eye! Before we knew it... 2014! And we are already 3 months in.

At the beginning of every year I think about all the things that made 2013 so special and what to look forward to in 2014.

We saw our Casa flourish yet another year. We lost a tenant and we regained a new one. We had some tremendous parties hosted by our volunteers. We had the Encontro 2013 in Macau which many of our members represented our Casa in full force. And lastly, but most importantly, I met many new members, guests & friends whom I was able to share my culture and the great things about this club we call Casa De Macau (Vancouver).

What really was the highlight for me this year was being able to introduce quite a few of my friends to this wonderful Macanese culture. I invited them to our Casa Events where they were greeted not only by a wonderful cuisine which they cannot find anywhere else in Vancouver but also the hospitality of many of the long standing members. One of them was so impressed with the party we had in the Fall of 2013, he asked me to invite his Father and Sister-in-Law to the next function we had for Chinese New Year. They couldn't stop talking about the friendliness, the singing,

dancing and of course, all the DELECTABLE food. Their eyes literally popped out of their heads when they saw the vast amount of culinary delight. It truly made me feel honoured and proud to be a part of this amazing culture we call Macanese. My friend and his family are raving so much about the club, not only do they plan on becoming members, but they also are going to bring more of their friends and family to experience our heritage. They look forward to future cooking classes and other events that our Casa has in store. It is fantastic to see such enthusiasm and I am excited for what 2014 holds for us.

Now, here's where I start begging again. I would like to continue asking our members to submit articles, comments, and pictures (with consent) for our newsletter. The more you contribute the better our newsletter will be. It is truly the voice of our community. I had to miss the winter publication in 2013 because of the Encontro but also because we were short of content. I hope we can change that. Thank you!

This is your time!!! This is our "Voz!!!"

~ I want to hear from you! Please email me at [shelsuen@gmail.com](mailto:shelsuen@gmail.com)