



Voz dos Macaenses de Vancouver

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



September 2014

Volume 15 Issue 2

PRESIDENT'S MESSAGE



Dear Fellow Members,

After a fabulous summer of bright sunshine and hot weather, I hope that this newsletter finds you all in exceptionally good health and ready to enjoy more of our Casa events,

Since our last newsletter, we have had numerous events at our Sede.

On the Cultural front, on April 12th, 2014, our Casa hosted "Portugal—a Cultural Journey" presentation given by Dotoria Catarina Gama, a speaker from the University of Southern California, Berkley, arranged by the Camoes Institute and the Portuguese Consul General of Vancouver, and with our guest of honour, Dotoria Maria Joao Boavida, Consul General of Portugal in attendance. Maria Roliz, President of Club Lusitano, USA, who was visiting Vancouver at the time was a welcome guest of mine that afternoon. After the presentation, there was a "Cha Gordo" for all who attended.

We also had cooking demonstrations on June 14th and September 6th also hosted by our Cultural Committee.

On the Socials front, we all enjoyed a fun and exciting evening in June 2014, we celebrated the Dia de Sao Joao with a sumptuous dinner and dancing. Three of our members that were 70+ had their names drawn and the cost of their dinner was returned to them as their prize.

Another successful social event followed on July 26th, when we had a "Caring and Sharing" evening with a fantastic potluck. Our members who attended it showed their exceptional culinary skills confirming that our Casa does have many great chefs. The food was excellent, the...

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Special dates of interest:

- October 13th: Thanksgiving
- October 25th: Cultural Cooking Demo
- November 8th: General Meeting
- November 11th: Remembrance Day
- December 6th: Christmas at the Sede



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... atmosphere was very cosy and friendly. Everyone had a great time.

Our Social Committee is at the planning stages for our Christmas party this coming December, “Feliz Natal” - Teas with Santa and Mrs. Claus. They are also planning the return of “Line Dancing” lessons!!!

Please stay tuned for more information regarding these important upcoming social events.

I am also happy to report that our Casa has recently purchased a new LED TV and now we can look forward to utilizing it at our Sede for future events.

As we look forward to the coming months, I would like to remind our members that nomination for the upcoming elections in March 2015 will be starting on our November 8th General Meeting.

That’s all from my desk for now. I hope that you will continue to keep well and I am looking forward to seeing all of you at our Sede for our General Meetings and at other Casa events in the coming months.

M.

ARTICLE FROM THE MACAU ENCONTRO 2013

This is an article from the Journal Tribuna de Macau during the 2013 Encontro at the beginning of the year which I missed posting in our last newsletter. Casa Member, Lorelei Todd kindly asked me to post it in this edition as Ms. Susana Diniz (who wrote the article) asked Lorelei and her mother Leonie Todd to be interviewed for this article. Lorelei mentioned that this article posed a very important question “What is it to be Christian?”



interviewed for this article. Lorelei mentioned that this article posed a very important question “What is it to be Christian?”

'Foi o melhor momento do Encontro até hoje, estou muito agradecida', disse Leonie Todd ao JTM. Acompanhada pela filha, Lorelei Todd, ambas com as lágrimas nos olhos provocadas pela emoção, já conseguiram explicar o que lhes ia na alma. 'Somos cristãs, com uma educação bastante rígida nesse sentido mas damos graças por ser assim, acredito que todos os macaenses se sintam como eu me senti aqui hoje, afirm! ou.

English Translation:

'It was the best moment of the Meeting up to today, I am very grateful', said Leonie Todd to the JTM. Accompanied by her daughter, Lorelei Todd, with tears in her eyes provoked by the emotion as she spoke of what it was to be Catholic. They managed to explain that to be Catholic is to feel it in one's soul. 'We are Catholics with a strict education in this sense, but we give thanks for being so. I believe that all Macanese feel as I felt here today - thankful to God, it is affirmed.

A CULTURAL DAY AT THE SEDE - COOKING CLASS

By Dale Johnson

Dear Casa de Macau Club Members,

One more time again I have the pleasure of telling you about one of our Casa de Macau events.

Let me begin by saying that I was born in Victoria on Vancouver Island, but, ever since I was a young boy, I have always been aware of the richness and the warmth of our Macanese culture. I learned this firsthand from my own two "Avos," my grandparents Evy and Humberto Pires, whose home was warm and full of good food and was always filled with the sound of laughter and chatting of our cousins, aunts, uncles, and other family and friends whenever we visited. I especially loved to hear the chatter between my two "Avos" in Macanese "patois" (pa-twah), which I didn't understand at the time but was like music to my ears.

One of the reasons I love to come to our Casa is because it keeps me in touch with our Macanese culture, but one more reason I especially love to come to the Casa is that I learn "more" about our culture and customs. And this was once again true on Saturday, March 22, 2014, when I attended one of our many Macanese cultural sessions. I must offer my thanks to Angela Gomes Renfro, who headed up this event, and who is our Casa's Gastronomía Representative for Macau and is regarded by all in our Casa as the Master Chef of Macanese Cuisine.

The first thing to greet my eyes upon entering the Sede on that day was a beautiful festive table set up by Fernanda de Pinna Ho in the traditional Macanese fashion for celebrating a boy's First Holy Communion. I had heard of this tradition before, but I had never seen it with my own eyes until that day. Fernanda explained that the theme colour of this table was blue because it had been set up for a boy, and that the theme colour for a girl would be pink. She further explained the meaning and purpose of each of the items on the table. The intricacy and the skill of the handicraft required to adorn this table was incredible; adorning the table, there were *cortadinhas* (beautiful, lacy, flowerlike, crepe-paper decorations, which, just like snowflakes, are all different from each other), and there were little packets of fruitcake wrapped in traditional Macanese style with lacy crepe tassels on each end, sugar-covered almonds, pictures of Jesus, and many other festive touches, including a gorgeous three-tier centerpiece cake baked by our "honorary Macaense," Colleen Lobelsohn.

Once everyone had arrived and had been seated, Angela demonstrated to how to make not only *Caldo Verde* (a traditional soup made with potato, kale, onions, and olive oil) but also how to make *Bolinhos de Bacalhau* (deep-fried cod fish balls). After Angela's demonstration, my own wonderful mother, Diana Pires, showed us how to make Macau Prawns in the same way that her dad (my Avo)) used to make them. I am grateful to both Angela and my mother for sharing their culinary skills with us. My grandfather would have proud of them both if he had been there.

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After the food had been prepared, and the savory aromas were swirling about the Casa, we were all seated at the lunch table, which had been set in true Macanese style with fine china and fine cutlery, and we started to eat. Fernanda remarked that the bacalhao was a favorite in her family, and that the prawns reminded her of camarao picante (hot and spicy prawns), which she used to love eating at the Solmar Restaurant in Macau. Everyone dug in with great gusto and enjoyed the meal, which also included a tasty salad on the side and crunchy-on-the-outside yet ever-so-soft-on-the-inside Portuguese buns. For dessert, there was a scrumptious bolo menino, baked once again by none other than Colleen Lobelsohn.

After lunch, each attendee was handed an assembled cortadinha and a wrapped slice of fruit-cake from the festive table to use as models. Fernanda then showed us how to wrap the fruit-cake in traditional Macanese style and how to cut out and assemble the cortadinhas. Wrapping the fruit-cake was the easy part. Then came the folding and cutting of the tissue paper and assembling of the cortadinhas, an exercise which I learned requires a lot of practice, patience and "jeto," a word which my mother told me means "lots of enthusiasm!" In keeping with Macanese tradition, each attendee was allowed to take home their cortadinhas and a slice of fruit-cake at the conclusion of the session.

Fernanda said that the scene of all the ladies sitting around the table diligently wrapping, folding, cutting, and assembling reminded her of her sister and her cousin's weddings when all of her aunts came over to the house and did the exact same thing. In fact, she said that, for a moment or two, she actually froze and experienced a flashback in time! Nevertheless, I laugh when I imagine how strange it must have seemed to her to see me, a Macanese man, sitting with all the ladies chatting, cutting, and folding cortadinhas just like one of the ladies.

This cultural session was a wonderful glimpse of our Macanese culture and traditions. I must here thank our Cultural Committee for working so hard to assist us in re-visiting and re-establishing our unique Macanese culture and traditions in our own homes and in our lives, so that we can pass these traditions on to future generations. Thank you Angela and your Cultural Committee – keep up the great work!

PORTUGAL : A CULTURAL JOURNEY



Held at Casa De Macau Vancouver on April 12th 2014

Presented by Prof. Catarina Gama, University of California, Berkeley.

Sponsored by Instituto De Camoes, Toronto - Mdm. Ana Paula Ribeiro.

The presentation “Portugal: a Cultural Journey” was presented by Professor Catarina Gama from the University of San Francisco in Berkley, California, and was sponsored by the Instituto De Camoes, Toronto – Mdm. Ana Paula Ribeiro.

We were graced by the presence of the Honourable Mdm. Maria Joao Boavida, Consul General of Portugal, in Vancouver

The event was opened with the singing of the Portuguese National Anthem (in Portuguese) and the Canadian National Anthem (in French and in English). This perfectly set the tone for what was to follow.

Prof. Gama began with a brief introduction of the history of how Portugal became a country with historical details and background. This was followed by the showing of slides starting from the North of Portugal and then traveling south all the way to the Algarve. Throughout this journey, we heard all about Portugal in the early years and saw scenery, artifacts, Azuleijos, so many other familiar sights and much, much more – she especially highlighted the exploits of these Early Portuguese who were not only Seafarers, they were also the first explorers from Europe to venture around the world. Most importantly, it reminded us of, and re-connected us with our Portuguese Roots and Heritage.

It was indeed a cultural journey, not only about Portugal, but was also a journey right there in the Sede, when in one glorious afternoon, we all “traveled” from Canada back to Portugal and to Macau/ Hong Kong!

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The 80 people at the presentation enjoyed an exceptional experience, especially those of Macanese background who were given a greater understanding and appreciation of their Heritage and what it means to be Macanese. The presentation gave everyone an insight to more fully understand the roots of the Macanese Culture and Heritage.



It also reminded everyone present and especially those who were not aware, that the Macanese hailed from the Brave Portuguese Explorers who ventured out in their small Vessels from Portugal to travel and explore all the way around the World. There are people throughout the world (like the Macanese of Macau and Hong Kong) in Africa, India, South East Asia, the Far East right across to Brazil who can trace their heritage back to these brave Portuguese Explorers.

After the presentation, we proceeded to enjoy a scrumptious Cha Gordo set out in true Macanese tradition. As people gathered in the activity room for the Cha Gordo, there were no end to the “oohs and aahs” – some even took photos of the food on display!

Savouries included Chilicote in three flavours no less – Minchi, Shrimp and Lobster, Curry Triangles, Shrimp toast, Ham/Roast Beef Sandwiches , Cucumber and Cream Cheese Sandwiches for a British touch, Cheese Toast, Sausage Rolls, Bebinca de Rabano, Paoziho Recheado, Iacassa, Feijoada and Piri Piri chicken wings. Sweets included Cocoa-Agar, Bolo Menino, Natas, Almond Bello, Bebinga de Leite, Pao de Leite, Bagi, Coconut Cake, Batatada, Caramel Custard etc. etc.

This magnificent spread of Macanese savouries and sweets reminded us of our Cha Gordos back in Macau and Hong Kong. Hardly anything was store bought and practically everything was homemade and made from scratch by the Cultural Committee; even the “Massa”(wraps) for the Chilicotes were made from scratch; they were not those round “Won-Won” wraps from T&T!

The table where our dignitaries, guests and Casa officials were seated was laid out in the Grand Macanese Fashion – everything was in place – China, Cutlery, Napkins, Place-cards, etc. and to top it all off, there was a beautiful Floral Centerpiece. Some of our invited guests were so impressed with everything that they joined our Casa, on the spot!

Kudos to the Cultural Committee and all who worked so hard to make this event a most special and memorable one!

Muito obrigado pa todos!



JUNE CASA MACANESE COOKING DEMONSTRATION



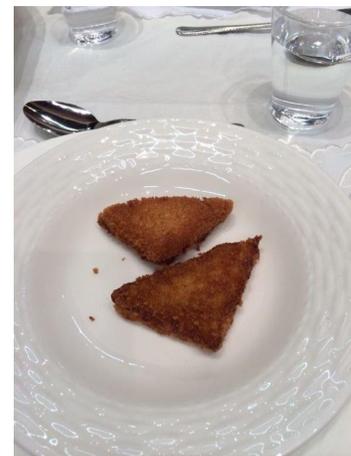
By Stephanie Ho

On June 14th, I attended a cooking demonstration hosted by our Cultural Committee members – Diane Pires, Colleen Lobelsohn and Angela Renfro.

This was my first cooking demonstration I have attended. I had a great time, the food was of course, amazing.

Angela demonstrated how to make Baked Seafood Rice with prawns and mussels. The seafood was overflowing. She was actually worried she had too much food, which was great for me, as I love seafood and wanted to bring some home, but it was all gone by the end of the demonstration.

By special request, for a surprise appetizer, Diane made her very yummy Shrimp Toast. I could not stop at just one slice. This was a big hit with the group and was everybody's favourite appetizer dish.



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Angela did an amazing job presenting, having food prepared as samples for each step of the preparation and cooking processes; from raw, to partly cooked and the final meal. She had everything set up prior to the demonstration and walked us through each step of the way. She had prepared the step by step cooking instructions and was very patient, answering questions along the way.

She was very informative and entertaining, I felt like I was watching a cooking show!

For dessert, Colleen made an amazing Coconut Cake. The cake was light and very decadent; and had an amazing coconut flavour. Colleen described how she made it, but I am not sure if at home, I could recreate such a delicious cake!

After the demonstration, we all sat down at beautiful table laid out in the traditional Macenese fashion, and enjoyed the food. It was very well organized and planned out. I would definitely attend another cooking class hosted by the Cultural Committee!

A very big thank you to everyone on the Cultural Committee for the all our hard work and delicious food! I enjoyed this event so much, I am proud to say that I have joined the cultural team as well!



FUN & FELLOWSHIP EVENING TO CELEBRATE DIA DE SAO JOAO

By Angela Rocha Haigh

As a relatively new member of the Casa, I was curious to see what was entailed in organizing a social event. So I decided to volunteer my time for the Dia de Sao Joao event.

What did I get myself into? !!!!! It started off with going to the Sede with our Social Coordinator, Lyce Rozario to set up the tables. How she ever thought she could have done it on her own is beyond me!!! The tables had to be pulled out from under stacked boxes of supplies and equipment and then had to be put together. Then all the chafing dishes and serving dishes were taken out of storage and put in their places ready for the party.

The following week was spent shopping and prepping the food. It was very rewarding to see a group of members working together to provide a delicious meal for fellow members and their families and friends. We had so much fun cleaning, chopping, working and joking all evening while we prepared the dishes and getting platters of fruits ready. True team work!

Kudos to Mickey da Roza, Cathy Xavier Fung, Rick Rozario, Teresa Cheung, Blossom Sobrinho, Clara Lobo, Rosalyn and Ken Chew, Maureen Mui, Edwina To and of course not forgetting Lyce Rozario and yours truly for their hard work.

Colleen Lobelsohn, Pearl Low and Judy Chua added goodies to the dessert table. Luisa Vanin who had a previous engagement and was unable to attend that event contributed three delicious crème caramels.

Several volunteers ferried seniors to and from the Sede for that event and several other volunteers stayed behind with Lyce till the wee hours of the morning to help with the clean up.

Everyone's hard work really paid off. The dinner was fantastic. There were dishes from all over the world. The atmosphere was festive, fun and friendly. Everyone was mingling and laughing. We were serenaded by Leonard Rivero on his soulful clarinet during and after dinner.

There was a lucky draw for members 70-years and older for a free dinner. Three names were drawn. Theresa Prata, Marlene Stewart and Mildred Tetzl. They were refunded their dinner costs. Congratulations!!! The dance floor was then packed by seasoned and new line dancers for about two hours. Then the Karaoke stars took over.

At the end of the evening I sat back and looked at all the happy faces and wondered if anyone had a clue how much it took to organize such an event. My praises to Lyce, because now I know how much time she spends on us. It's not just the cooking - there's the planning the budgeting, the collecting of moneys, the setting up, the shopping, the cooking, the coordination of helpers and the list goes on and on!!!! Ai yaaaaa!!!!

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A big thank you for organizing yet another successful event. It really was a most enjoyable evening and all that food!!! I have been to about half a dozen events at the Sede, but this, I felt was by far my favorite. Everyone seemed so relaxed and at home... definitely what a Social Club should be like. Well done, Lyce and the rest of the Social Committee.



SUMMER POTLUCK EVENING - A FUSION FEST!!!!



By Lorelei Todd

It was a long hot Summer Saturday July 26, 2014. Leonie's contribution to the Fusion Festival was her Malaysian Laksa. A melee of noodles, dried prawn paste, chilli, fish balls and Tofu. The various other dishes displayed on the tables were Cathy Fung's bubbling Beef Stew, Mickey's Porco Balichao Tamarinho; its zesty citrus zing and aroma was sufficient to whet one's appetite and let me tell you, mine is no exception! Isabel Bohtelho's continental Chorizo dish was well worth savouring as were Colleen Lobelsohn's Shepherd's Pie was other worldly delectable. It would be remiss of me not to mention Ricky Rozario's Minchi. Oh, now wait a minute, lest I be taken to task, I have to say lovely Lyce Rozario's FIVE ALARM fiery Egg curry and her Meatball curry were unfailingly delicious and well worthy of sweat trickling down my forehead and my peepers were simply welling as I continued masticating both curries – my taste buds had not a protest whatsoever! Angela Haigh was generous enough to donate her multo delicioso Portuguese Chicken and Sheldon Suen's perfecto Pasta dish. Also on offer was Arroz Forgado and Chicken wings. Rhylis McCarthy conjured up her tasty Tuna Casserole. Overall, all of our 'Chefs' donated award worthy culinary selections. They do say, variety is the spice of life.

Although there were four tables heavily laden with scrumptious fare, the 'cool desserts' made were not to be overlooked by our Sede members, who enjoyed what their peepers sighted. Some of the variety



included Mango pudding – I was surprised I left some for the others, I can't even recall how many times I meandered towards that particular sweetmeat! Lychee (Lai Chee) Lime jello was yet another irresistible dessert which somehow was polished off at mach speed. I did.

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My most favourite of all are the fresh Natas - Manna from Heaven as I'd like to call them, the Latin Market on Commercial Drive is a definite site to visit, browse and purchase if you love the Natas as I did. Judy's Casava Cake was consumed rather quickly – I gleefully snagged a couple of pieces before it too disappeared. Did mention I was a dessert fiend resurrected? Well, now you know. Fruit cocktail and ice-cream were there for everyone's consumption – a little note, next time, you see fruit cocktail, pour some Carnation milk over it – oh so good, pure bliss! Sumptuous Gummy was contributed for dessert, again, I knew I should have brought my large tote with me and slipped some of these into a Tupperware for later. Last but certainly not least worth mentioning was the lovely Lemon cake.



Thankfully Lyce made her thirst quenching Hong Kong tea, regular tea and coffee for all to enjoy. There were also Colas available for the kids and adults to wet their whistles. Iced Lemon Tea was another favorite that evening

The entertainment was led by none other than energetic Lyce Rozario, who ushered most of the ladies to the dance floor for her famous Line Dancing to her top drawer selection of music. Mickey Da Roza and Leonie Todd cut a rug with their jiving as did Elizabeth with her husband Raymond. Later, Karaoke was enjoyed by those, who were still there with a special feature – a beautiful brand spanking new large screen TV – excellent for our Karaoke singers!

Our Social Director Lyce Rozario and her team, in usual humble inimitable fashion, provided our Casa members with yet another successful, sumptuous Summer Fusion Festival. Bravo!



A MESSAGE OF THANK YOU FROM A MEMBER!!!



Lyce, Thanks for organizing the potluck. We should do this more often because the variety of food this time was excellent and so diverse! Plenty too!!

Thanks for all the hard work!

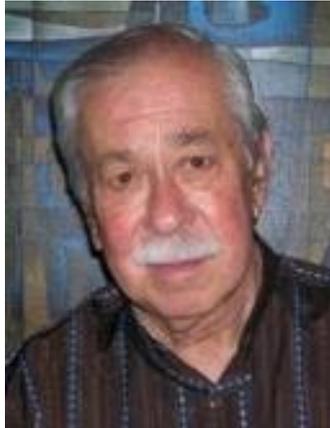
Cheers

Rhyl





IN MEMORIAM



Luís Luciano Demée (November 8, 1929 - July 15, 2014)

Luís Demée, considered as one of Macau's most important local born artist of his generation passed away on July 1th, 2014 in Oporto, Portugal at the age of 85. This is a huge loss for the cultural, artistic and social community of Macau. Some of his major art work are kept and safe-guarded at the Museum of Art in Macau. Luís was the first cousin of our Casa's 2nd Vice President, Ricardo Rozario.

Excerpt from an article in the Monday, October 12, 2014 edition of Macau Daily Times...

Local painter Luís Demée dies

The painter Luís Luciano Demée has passed away in Portugal, aged 85. His funeral was held yesterday in the city of Oporto. Demée started as an apprentice of the Russian architect and painter George Smirnoff between 1944-45. His first solo exhibition in Macau occurred in 1951, which was followed by several others in Hong Kong. The painter went to study in Portugal in 1952, where he initially attended the Lisbon School of Fine Arts, before going on to [complete](#) studies at the Oporto School of Fine Arts. Luís Demée "is the most important visual artist born in Macau," wrote local artist António Conceição Júnior in an introduction to Demée's last large exhibition in Macau, held in 2007. "Luís Demée is also one of the most important Portuguese painters of his generation, a man who chose the way of [reservation](#) and discretion to express himself, avoiding the all too easy limelight, which he always regarded as excessive," Conceição Júnior added.



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The problem I feel (especially within our own Club) is that there is a huge gap within the older Macanese generation and today's Canadian generation. And neither understand the issues the other faces in today's society.

The older generation are still set in their ways of how the world is supposed to be and that they know it all. But the world has changed, especially in Vancouver. When our parents/grandparents first migrated to Canada, it was easier to make money. It was easier to go to college or university. There was more opportunity to become a business owner. Cost of living was much lower then and it was much easier to own a house. But as the decades have passed, the world has grown and very quickly. With the influx of immigrants coming to North America, getting in to university or college is much more competitive. It's harder to come up with good ideas to become your own boss. Cost of living especially in Vancouver has sky-rocketed. What once was a cost of a home in Vancouver, you can barely get a one bedroom apartment in the suburbs. It's crazy times!

However, today's generation (me inclusive) is equally as guilty. We are so obsessed with trying to survive in today's market. We are so involved with our own lives that we often forget where we come from. We are busy trying to build a nest egg for ourselves whatever that might be (a new home, a new car, preparing for or even supporting a child or children - whatever one is trying to accomplish) and unfortunately that has come at the expense of where we come from. Some of us don't even know our own culture, let alone our connection to the Macanese Heritage. I don't understand a word of Portuguese or Patuá. While this might not apply to all of our generation, I firmly believe that it applies to most.

I only mention this not only to bring it to light but also in hopes that we can come together to do something to bridge that generation gap.

I hope that our elder members are willing to do a little more to provide today's generation as well as our future generation with more opportunities to learn about our culture. Not only by wonderful parties and cooking classes, but maybe with things like Portuguese or Patuá classes. Perhaps stories about growing up in Macau before, during and after the Occupation. Maybe expand our culture further with an understanding of the Goanese Culture from our Goan members in our Casa and how they tie in to the Macanese/Portuguese Culture.

And more importantly, I strongly urge today's generation (50 and under) to be more active within the club. Take some time to volunteer to lessen the burden on our elder members. Perhaps, host events that relate to us and share it with the members. Maybe Canuck game nights (I am working on that), Game nights/weekends (traditional board games, Wii, Console games...), Bowling, etc... Whatever we need to go to bring today's generation together to build and strengthen our community.

In the end, we all need to do our part to make the Casa De Macau (Vancouver) successful. Whether, it's through volunteering, getting involved in our committees, spreading the word about our Club to other friends and families who might be interested in joining. Whatever it is to help the club continue on now and in to the future.

***please note, the opinions in this article are the sole written thoughts of the Editor and do not reflect the views of membership or Committees of the Casa De Macau (Vancouver).*

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From the Editor



First, let me start off by apologizing for the late release of September's newsletter. Ironically, the editor and webmaster has some computer issues where it made it difficult for me to finish the newsletter in time. However, I am happy to report that I was able to get it completed.

This being my 3rd full year as an active member of the Casa, I look back at all the changes we've had. We've gone through 3 terms of Executive Committees, we've had an election during that time. We've seen our membership grow year after year which means we have all made some new and hopefully lasting friendships.

As, I think about the last 2-3 years, the one constant we have is the great volunteers that we have that go out of their way to make our club the best. The Social and Cultural Clubs that we have do an amazing job to not only make it fun but also emphasize what a wonderful culture the Macanese Heritage truly is.

What astounds me is that many of our volunteers are our seniors or older members of our club. I think because the Macanese Culture is a shrinking one due mostly in part of the migration of it's people to other countries around the world, the older generation feel it is their responsibility to uphold these traditions since they have lived it.

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