

# LUSITANO BULLETIN

*The Publication of the  
Lusitano Club of California*



VOLUME 24 ISSUE NO. 2

SUMMER 2014



*Lusitano Food Booth Volunteers at Dia de Portugal, June 2014*

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# President's Message

Summer is officially here and we look forward to hosting our outdoor events and enjoying the wonderful sunshine with family and friends. Our annual picnic, one of our most enjoyed family events, will be held on Saturday July 19<sup>th</sup> at the San Mateo Beresford Park. To give ourselves a little more shade this year we will be in the sheltered area of the park where our Clambake usually takes place so look for us in the upper corner of the park instead. Reservations deadline for the picnic is July 8<sup>th</sup>. See flyer on page 4 and make your reservations today and don't miss out on the fun. We will also once again be hosting our annual camping trip August 15-17 at Burke's Canoe and canoeing down the Russian River on August 16. Think about joining us this year. See flyer on page 5.

On a more celebrative occasion, our Black Tie Optional 30th Anniversary Dinner Dance is just a couple of months away on September 13<sup>th</sup> at Dominic's, South San Francisco. We would love to see as many of you there especially all our past and current directors and officers. There will be a live band, plenty of food, prizes, and a great evening to be enjoyed. As there is limited seating on a first come first served basis, please book early so you can join us in celebrating 30 years of Lusitano. See flyer on page 6.

For the vacation travelers, our Club trip this year is to Portugal and the Madeira Islands Sept 26 - Oct 6. We can still accommodate a few more travelers so please contact me as soon as possible for this trip organized by Braga Travel for Lusitano members and friends.

Last but not least, thank you for all those that have purchased our first 100 published Lusitano cookbook, "Dorothy's Recipes - Home Cooking at Lusitano" by Dorothy Oliveira, that sold out on the first day of our book launch. More books from our second print run are now available. See page 22 if you would like to purchase one to benefit our scholarship fund. Applications for the 2014-2015 Lusitano Scholarship are being accepted until July 31.

Thank you for your continuous support and please contact me at [m\\_roliz@yahoo.com](mailto:m_roliz@yahoo.com) or 415.9905534 if you have any questions, or would like to switch to an e-Bulletin.

Sincerely, Maria C. Roliz, President

# 2014 Calendar of Events

## **LUSITANO**

**Sat, Jul 19:** Annual Picnic, San Mateo Beresford Park

**Aug 15-17:** Russian River Camping/Canoe Trip

**Sat, Sept 13:** Lusitano 30th Anniversary Dinner Dance, SSF

**Sept 26-Oct 6:** Trip to Portugal/Madeira Islands

**Sat, Oct 25:** Halloween Party, MCC, Fremont

**Sat, Dec 13:** Annual Christmas Party, San Mateo Elks Lodge

## **MACAU CULTURAL CENTER**

**Sun, Oct 12:** Nossa Senhora de Fátima Mass & Lunch, Rossmoor

*If you need a ride or can offer a ride to a fellow member to any of these events please let us know. It is very much appreciated.  
For additional details on any of our events please contact  
Maria at 415.3970767 or [m\\_roliz@yahoo.com](mailto:m_roliz@yahoo.com)*

# 2014 Lusitano Scholarship

Lusitano offers two \$1,000 scholarship grants each year towards a trade school or college tuition for Lusitano members ages 18 and over. Applications are now available with a deadline of July 31, 2014 for the 2014-2015 academic year. Please email [m\\_roliz@yahoo.com](mailto:m_roliz@yahoo.com) for details.

# Announcements

## **PORTUGUESE CLASSES AT MACAU CULTURAL CENTER**

Interested in learning or brushing up your Portuguese?

New and continuing classes to start again in October.

Contact Maria Roliz for further details.

## **PORTUGUESE STYLE BLOODLESS BULLFIGHT**

Ever gone to a Portuguese Style Bloodless Bullfight? Want to experience this Azorean tradition and culture? Join member Robert Leitao and others on Monday, September 15, 2014 at 7pm for a trip to Bella Vista Park Arena, on Old Santa Fe Grade, Newman, CA.

Cost of Bullfight \$25. Please email Robert at [leitao66@gmail.com](mailto:leitao66@gmail.com)

***Come join us for a full day of fun with your family & friends at our Lusitano Annual Picnic***

**Saturday, July 19, 2014**

**12 – 5 pm**

**Beresford Park “Picnic Shelter Area”**

**Parkside Way & Parkview Way, San Mateo**

*(off Hwy 92 Alameda de las Pulgas exit towards 28th Ave.*

*Please note we will be in the sheltered area this year where we normally have our Annual Clambake)*



**Food & Soft Drinks Provided**

**12:30 pm – 2:30 pm Lunch**

**3 - 4 pm Children's/Adult Races**

*Games Mahjong Balloon Toss Prizes*

*Softball Volleyball Spoon/Egg Race Three-legged Race*

**Cost per member \$10.00**

**Cost per non-member \$15.00**

**Kids of members 12 & under free**

**Non-member kids 5-12 yrs old \$5.00**

**Please RSVP by July 8, 2014**

*Reservations must be accompanied with names of attendees including ages for kids 12 & under, and a check payable to*

*“Lusitano Club of California” mailed by July 8th to*

*Chris daRoza, 1120 Landing Lane, Millbrae, CA 94030*

*For additional information please contact Tila at*

*(415)661-3027 or [tiladanenberg@comcast.net](mailto:tiladanenberg@comcast.net)*



## **LUSITANO RUSSIAN RIVER CAMPING/CANOE TRIP**

*Join us for a weekend on the river  
with great fun for everyone!*

*We will be enjoying the great outdoors with camping,  
canoeing, games, music, potluck and a whole bunch  
of good times with family and friends.*

**August 15th - 17th**

**Two (2) nights of camping Friday & Saturday  
Canoe down the Russian River on Saturday Aug 16th**

**Pot Luck Dinner on Saturday Night**

**Camping Aug 15 & 16: \$22 per person**

**Canoeing Aug 16: \$65 per canoe (sits 2-3 persons)**

**RSVP By: July 20, 2014**

Please contact Maria Roliz

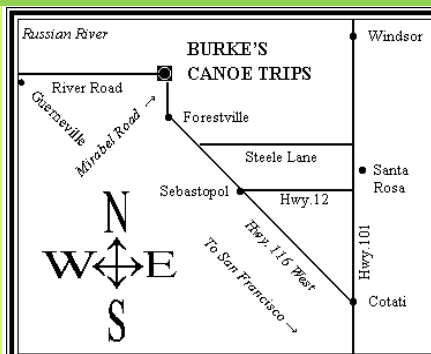
m\_roliz@yahoo.com or 415.990.5534

Please make check payable to Lusitano and send to  
582 Market St # 1905, San Francisco, CA 94104

## **BURKE'S CANOE TRIPS**

**AT THE INTERSECTION OF RIVER ROAD & MIRABEL  
ROAD JUST ONE MILE NORTH OF FORESTVILLE**

**From San Francisco cross the  
Golden Gate Bridge and go  
101N. Exit at Hwy 116W and  
follow 116W for 7 miles into  
Sebastopol. Continue another  
7 miles on 116W into Forestville.  
Turn right onto Mirabel Rd at  
the only gas station in town.  
Follow Mirabel Road 1 mile to  
the entrance of Burke's.**



# *Lusitano* *30th Anniversary* *Celebration*



Please join us for an elegant evening of food, friends and fun as we celebrate 30 years of Lusitano

**Saturday, September 13, 2014**

**6pm – 11 pm**

**Dominic's at Oyster Point**

**360 Oyster Point Blvd.**

**South San Francisco, CA 94080**

6–7 pm Hosted Bar

7–8:30 pm Buffet Dinner

Live Band Music by D. Major

*Attire: Black Tie Optional*

**Cost per member: \$50**

*To celebrate our 30 years*

**All members born 1984 & after: \$30**

**Cost per non-member: \$65**

*Limited seating. First come first served.*

**Please RSVP by August 10, 2014 to Tila  
at (415)661-3027 or [tiladanenberg@comcast.net](mailto:tiladanenberg@comcast.net)**

*Please make check payable to*

*Lusitano Club and mail to*

**582 Market Street #1905, San Francisco, CA 94104**

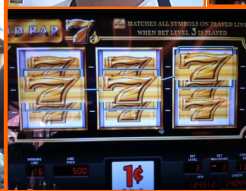
# Casino Trip to Graton

by Maria Roliz

With the grand opening of the Graton Resort & Casino in Rohnert Park, our regular casino goers and first timers wasted no time in making their reservations for the Lusitano casino day trip to Graton on April 19th. Within the first few days we were fully booked with a full bus of 61 excited members and friends waiting to try their luck at this new casino. All on board were welcomed and treated with goodies to start the morning from our Lusitano hostess, Maureen Xavier, assisted by Tony, Rachel & Marisa Carion.

Upon arrival at the casino, everyone received their gaming and meal coupons and searched for their lucky spot. Graton was very impressive with plenty of slot machines, table games, and fine restaurants to entertain our group. Everyone had a great time especially some of our bigger winners who boarded back on the bus with a new handbag, new purchases, and even \$\$\$ from the penny slot jackpot. Good job, Mike!

To bigger winnings and more fun next year!



## Annual Clambake

by Sheila Jun

A clear blue sky and spring like weather welcomed guests to the Annual Clambake at Beresford Park.

Freshly fried *Chilicote* and *Calikok* were passed out to everyone's delight. It wet our appetites for a lunch worth waiting for.

An array of delicious dishes; *Porco Saffron* by Ellen Boisseree,



*Curry Prawns* by Clem Esmail, *Vaca Estufada* and *Broccoli / Cauliflower au Gratin* by Dorothy Oliveira.

Highlight of the day was the release of the cookbook by Dorothy Oliveira "Dorothy's Recipes - Home Cooking at Lusitano" to commemorate Lusitano's 30<sup>th</sup> Anniversary. All 100 first print books were quickly sold out. Proceeds for the Lusitano scholarship fund.

Champagne toasts were lifted for these much coveted recipes. BRAVO and THANK YOU Dorothy!!

As a line formed for autographed copies, a small crowd started to gather around the fire pit. Antonio "Toneco" Jorge da Silva had started his famous cauldron of clams "*Amêijoas na Cataplana a Algarvia*"..... narrating as he demonstrated cooking this annual dish. Certainly one for "YouTube" next year. Just Yummy!!

Maria Roliz, did not disappoint us as she presented her *Pudim de Mango*, accompanied by *Gummy cake* made by Lulu Xavier.

A huge Thank you to the directors, their spouses, chefs, and all the terrific volunteers behind the scenes, who helped in making this event So enjoyable and successful

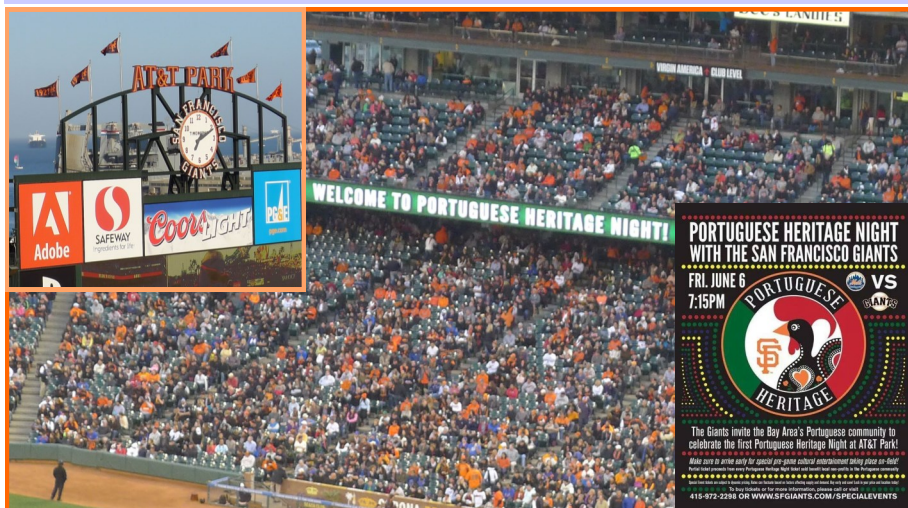
Smiles and happy tummies said it ALL!!





# Portuguese Heritage Night with the S. F. Giants

*by Maria Roliz*



On Friday June 6<sup>th</sup>, sixty plus Lusitano members and friends joined in with over a thousand members from the Portuguese community to celebrate the first Portuguese Heritage Night at the "Giants vs Mets" game at AT&T Park orchestrated by our Consul General Dr. Nuno Mathias. Pre-game entertainment included folkloric performances and a tailgate party sponsored by the Portuguese Fraternal Society of America. This marked the beginning of a weeklong celebration of events for Portuguese week in the Bay Area.



# Dia de Portugal

*by Nuno da Cruz*



For the 19th consecutive time, the Lusitano Club of California took part in the Dia de Portugal festivities this year held on June 14 at Kelley Park, San Jose.

Attendance exceeded the 7,500 mark, making this the largest Portuguese festival in all of California. The Macanese community came forward with two booths; one sponsored by the Macau Government Tourist office and the Lusitano Club of California Macanese food booth. The former, manned by members of Casa de Macau promoted Macau as a tourist destination by distributing pamphlets and booklets. The dozen or more Lusitano volunteers





were busy all day preparing and serving close to 300 Macanese styled lunches, appetizers and desserts ensuring a complete sellout by mid-afternoon. It was also very nice to see many of our Lusitano members stopping by.

The Government of Portugal continued to show its strong support for this event by flying in a Cabinet minister of the Portuguese government from Lisbon who remained alongside the Consul General of Portugal at the officiating ceremony and parade.

Next scheduled Dia de Portugal celebration; June 15, 2015 at Kelley Park, San Jose.



# Dia de São João

by Nuno da Cruz

For the 3rd consecutive year at the MCC building in Fremont, the three Casas de Macau got together to celebrate “Dia de São João”, sponsored by the International Institute of Macau.

This is an important day to the Macanese, as it was on June 24, 1622 that the glorious victory was won in the Battle of Macau between the Dutch and the Portuguese. The Portuguese attributed this to the intervention of “São João” whose Feast Day it was, and has been ever since celebrated in Macau, and also known as “Macau City Day”.

The commemorative event started with a mass officiated by *o Filho de Macau*, Father Daniel Nascimento, followed by a delicious Macanese luncheon prepared by the official cooks of the three Casas, and ending with a video presentation depicting a Dóci Papiaçâm Patua play filmed in Macau.

The well attended event was honored by the presence of our Honorable S.F. Consul General of Portugal, Nuno Mathias.

Many thanks to all the cooks, set up and cleanup crews, mass coordinator and audio visual tech.





*Top: Father Daniel Nascimento and the 3 Casa Presidents.*

*Bottom: Consul General Nuno Mathias and the 3 Casa Presidents*



## Macau Cultural Center “MCC”

*by Maria Roliz, President*

It is with deep sadness to report the passing of our MCC director and a great friend of our community, Tony Capitulé, who has served for many years on our MCC Board and that of Casa de Macau USA. He will be dearly missed. May he rest in peace.

We welcome new director, Ricardo de Senna, who no doubt will be a great addition to our Board which now consists of directors Henrique Manhao, Albertino da Rosa, Dorothy Oliveira, Luiz Ozorio, Nuno da Cruz (Treasurer), Flavia Greubel (Secretary), Maria Gomes (Vice-President), and Maria Roliz (President).

We thank them and our designated weekly Club volunteers who continue to keep our center maintained and oversee the various events that proudly promote and preserve our Macanese culture and heritage.

Joint Casa events this year include Dia de São João Mass and Lunch held last week June 21 at the MCC, and Nossa Senhora de Fátima Mass and Lunch scheduled for Sunday, October 12 in Rossmoor (see flyer page 15), aside from our Portuguese language and culture classes at MCC.

We have just ended our 3rd series of Portuguese classes on June





*Our Professors & some of the Graduates from the 3rd Portuguese Class Series, June 22, 2014*

22 and will start a new session again after the summer with dates to be advised. Our sincere gratitude to Fundação Luso-Americana for sponsoring these classes; and our fabulous teachers, Prof. Jose Luis da Silva and Prof. Aurelio Dias-Ferreira, for taking time from their busy schedules to teach the classes. If you have been contemplating in learning Portuguese or need to brush up on it, don't wait any longer. Please email me at [m\\_roliz@yahoo.com](mailto:m_roliz@yahoo.com) so we can get you signed up for the next beginners or intermediate session in October.

The revenue from our building rentals have increased with our four steady tenants and have been a big help financially with the added hall rental event bookings we have been receiving. Fremont Art Association and Niles Ice Cream Shoppe in our street level retail spaces; Niles Yoga in our 3rd floor conference room on Tuesdays, Thursdays, and Saturdays; and Zumba with Mimi in our 2nd floor ballroom on Mondays, Wednesdays, and Saturdays. If you are in the area, drop in for a yoga or zumba class, or simply enjoy one of the best mango and coconut ice cream around town.

If you would like to volunteer to be a helper in the building, or hold your next event at our hall, please give me a call.

Thank you for your support!

### **Macau Cultural Hall Rental Rates**

Casa members: \$400/day    General public: \$600/7 hrs  
Contact Maria Roliz to book your event at (415) 990-5534

***Donations are greatly appreciated to help maintain our Cultural Center owned jointly by our three USA Casas for the preservation and promotion of our Macanese Culture and Heritage. Become a Friend of the Macau Cultural Center. Donations can be mailed to Macau Cultural Center, 582 Market St #1905, S.F., CA 94104.***





## **NOSSA SENHORA DE FATIMA** **CELEBRATION**

*Sponsored by Macau Cultural Center  
& Fundação Oriente, Lisbon, Portugal*

**on**

**SUNDAY, OCTOBER 12, 2014**

**Mass at 11:15 AM**  
**ST. ANNE'S CATHOLIC CHURCH**  
**1600 ROSSMOOR PARKWAY**  
**WALNUT CREEK, CA. 94595**

Followed by Lunch at  
LAS TRAMPAS ROOM  
HILLSIDE CLUBHOUSE  
ROSSMOOR

**COST: \$12.00 per person**

**DEADLINE: Monday, October 6, 2014**  
*Maximum 75 people on*  
***FIRST COME FIRST SERVED BASIS***

Please make check payable to:  
**MACAU CULTURAL CENTER**  
**and mail to:**  
**Mrs. Maria Gomes**  
**2021 Ptarmigan Drive #1**  
**Walnut Creek, California 94595**

**DIRECTIONS TO LUNCH AT ROSSMOOR:**

*(Tell Security you are attending a luncheon at Las Trampas Room). After clearing Rossmoor Security, take an immediate right on Golden Rain Rd. Continue on Golden Rain Rd. Turn Left on LOWER GOLDEN RAIN. Go up hill. Turn left into Hillside Clubhouse Parking Lot (across from Golden Rain Entry # 27) . Las Trampas Room is along the Lawn Bowling Greens.*

# **This and That**

## **PORTUGUESE SOFTBALL TEAMS IN HONG KONG 1930-60s**

*By Filomeno Baptista*

Sports have always been popular with the Portuguese community in Hong Kong. They participated and excelled in field hockey, football (soccer), lawn bowls and even cricket. When the softball league was established in 1937 it was supported mainly by the Portuguese community. The league included Club de Recreio powered by the 5 Gosano brothers, the Saints, a team of former St Joseph's College students, VRC (Victoria Recreation Club), the Island based Portuguese swim club, and a team called Midgets! After the War, Recreio, the Saints and VRC resumed competing in the Senior League. The team Midgets had grown into the Giants! It was multinational with Chinese, Chinese Canadian, Indian, Philippine and the U.S. Navy fielding teams.

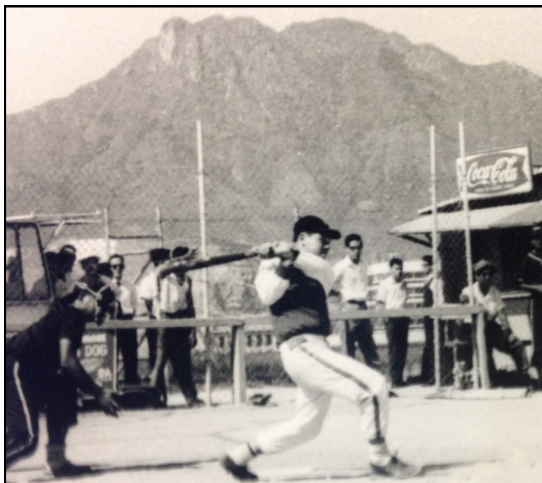
The demand for admittance was so great that in 1947 four leagues were formed; the Senior, Senior "B", Men's Junior, and the Ladies league. In the Junior league, a team named the Braves, comprising of Portuguese players from the Ho Mun Tin district of Kowloon, was the power house. Their chief rivals were the Jaguars who played exciting softball. The Braves/Jaguars games drew great crowds outdrawing popular hockey games and tennis matches being played in other King's Park venue.

In addition to the Braves and Jaguars, there were the Blackhawks, Seminoles and later, the mighty Cheyennes, two Chinese teams, Chinese Athletic Association and the Pandas, Fred Diesta's P.I. Dodgers, and a team made up of British soldiers, the Austers.

The Ladies league was made up of 10 teams. The all Portuguese Wahoos dominated, winning championships from 1947 to 1952, losing to the Colleens in 1953, winning again in 1954/55, and finally losing to the South China Athletic in 1955. The Squaws was a team of Brave supporters just as the Clovers were Jaguars' ladies.

The 1950's were the glory years for our people producing a great number of super players. To name a few: Vic Preduco, perhaps the

greatest pitcher in Hong Kong's history; incredible power hitter Danny Gosano; superb fielder Junior Remedios, 3 times Most Valuable Player; and Robert Remedios who contradicted Leo Durocha's quip "Nice guys finish last". Robert was and still is a very nice guy (except when playing Hearts), he was one of three male players to achieve the batting "Triple Crown".



*Robert Remedios at bat, 1950s*

In 1953 Chan Wai Hau of the Chinese Athletic Association was the first player to win the Triple Crown, Robert Remedios in 1957, and Danny Gosano in 1965. In 1959 a lady achieved this goal, Cecilia Ozorio of the Hurricanes, hitting a huge .538 batting average, 5 home runs and 14 RBI.

I must also mention another nice guy, Sonny "Cigar" Sequeira, who because of an error committed by his shortstop in the first inning, failed to achieve the ultimate pitching goal, a perfect game. He allowed the opposition, P.I. Dodgers one hit and the Cheyennes won 3-0.

The season of 1958/59 will always be Portugal's year. They won everything.

#### Most Valuable Player:

Vic Pedruco (Braves) Men's Senior League

Sonny Machado (Cardinals) Junior League

Frances da Silva (Hurricanes) Ladies League

#### Batting:

Senior League: Danny Gosano (Cheyennes) BA .536

Junior League: Manuel Xavier (Cheyennes) BA .380

Ladies League: Cecilia Ozorio (Hurricanes) Triple Crown BA .538

Portugal also won the Men's International competition while China the Ladies.

Sonny Machado's MVP award was most deserving. Sonny aided by his battery mate Benny (now Bernard) Vas struck out 108 hitters; a record that still stands.

You could say that the 1958/59 season was our swan song.

Many young Portuguese (those who have not immigrated) still played the game in the 60's, albeit on a different field in far off Tin Kong Road. Club de Recreio's fielding 3 teams; Ray Cordeiro's Cardinals, my own all Island Indians, and later Philip Morais' Angels contributed to our history.

The excitement was still there. Who can forget the mighty hitting of Danny Gosano (Triple Crown 1965), or the base running of Ricky Oliveira, or the superb fielding and base running of Manuel Xavier? But slowly we all left for the United States, Australia, Canada, Brazil and other parts of the World.

We cannot end the Portuguese story without mentioning the three gentlemen who sacrificed many weekends to report on Softball. Ollie Vas wrote for the China Mail, Charles Ozorio for the South China Morning Post, and my friend and Hong Kong Bank colleague, the late Al Madeira reported for the H K Tiger Standard.

"Adieu...Adios... Auf Wiederschen...Goodbye"

LEAGUE CHAMPIONS OF YESTERYEAR

MEN'S SENIOR DIVISION

*Lee Gwok Ying Shield*

1937/38	Midgets
1938/39	Recreio
1939/40	Recreio
1940/41	St. Joseph's

*The Commissioner's Trophy*

1946/47	Giants
1947/48	St. Joseph's
1948/49	Canadian Chinese
1949/50	Braves
1950/51	Braves
1951/52	St. Joseph's
1952/53	Braves
1953/54	St. Joseph's
1954/55	St. Joseph's
1955/56	Braves
1956/57	St. Joseph's
1957/58	St. Joseph's
1958/59	Braves

MEN'S SENIOR "B" DIVISION

*J. P. Inglis Trophy*

1951/52	U. S. Navy
1952/53	Rexes
1953/54	Delawares
1954/55	Blackhawks
1955/56	Delawares
1956/57	Dodgers

LADIES LEAGUE

*The China Mail Shield*

1947/48	Wahoos
1948/49	Wahoos
1949/50	Wahoos
1950/51	Wahoos
1951/52	Wahoos
1952/53	Wahoos
1953/54	Colleens
1954/55	Wahoos
1955/56	Wahoos
1956/57	South China
1957/58	Hurricanes
1958/59	South China

## THE LANGE LION RAMPANT

by Armando "Pinky" da Silva

The Lange Lion Rampant Coat-of-Arms of *A Familia da Silva* predates the emblem of Portugal. It conflates with the Kingdom of Leon from which it derived. The national flag of Spain features Leon so by association that also of *Familia da Silva*.

In September 2014 Scotland will hold a plebiscite to secede from the United Kingdom and to restore Scottish royalty and to assume the Royal Standard of Scotland. One makes the distinction between the Royal Standard, which follows the monarch, and the national flag. The national flag of Scotland is the Cross of St. Andrew which is incorporated in the British Union Jack.

Edinburgh Castle is the site of Scottish kings. King Alexander II (1214-1249) placed Scotland's Lange Lion Rampant above the archway of Edinburgh Castle in 1222. A seal of his likeness was struck for the occasion (see pictures).



*Entrance to Edinburgh Castle*



*Golden Lange Lion Rampant*



*Scotland Royal Standard*



*Seal of King Alexander II*

The Hapsburg Family Dynasty (1438-1740) featured a prominent Langue Lion Rampant in its Coat-of-Arms. The Hapsburg Family did not directly rule territory but for three centuries its members married into the royal houses of western European families.

Let us now introduce a purposeful digression into the 60-years Spanish Succession. In 1578 a youthful 24-years old King Sebastian of Portugal engaged in a war in Morocco. Along with him rode many of the nobles of Portugal. At the Battle of Alcacer Quiber the Portuguese were defeated. King Sebastian was killed and his body never found. The succession went to an ailing aged Cardinal Henry, who died two years later.

Enter King Philip II of Spain. He was the grandson of famed King Manuel I from his mother's side and claimed the throne of Portugal. Thus the Spanish Succession united the thrones of Spain and Portugal. Philip II commissioned a special Coat-of-Arms for the occasion. The emblem of Portugal is featured including a Langue Lion Rampant (see picture).

Meanwhile Macau continued to fly the flag of Portugal. The Japan Trade went on as usual. The Black Ship from Macau (Kurofune) plied between Macau and Nagasaki.

In 1640 King John IV re-assumed the throne of Portugal. He bestowed on Macau the title of "The City of the Holy Name of God in China there is none more loyal". Until the return of Macau to China in 1999, these words were in place at the Leal Senado.

Viva the Langue Lion Rampant of Scotland, of the Hapsburgs, of Spain and of Portugal, and of *A Familia da Silva*.



*Spanish Succession & Portuguese Emblem*



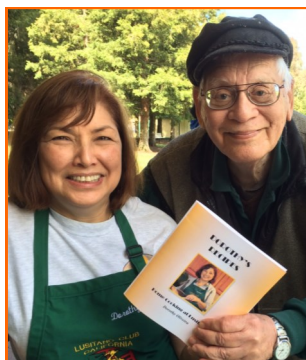
*Golden Langue Lion Rampant II*



# Book Reviews

## A BOOK REVIEW: DOROTHY'S RECIPES Home Cooking at Lusitano

by Armando "Pinky" da Silva



Dorothy Oliveira was presented the culinary merit award of the *Instituto Gastronomia de Macau* some years ago.

This write-up is a book review not a recipe review as such. The preface states that these recipes are some favorites of Dorothy which includes Macanese ones. The booklet is not an anthology but a compilation. Dorothy should be treated both as a chef and as an author. The

chef position is well defined, not so the authoring. For some readers this may be troubling, but with the following clarification it becomes much clearer. For example, what is "*Dare Chore*"? According to Dorothy it is a Shanghai term her mother used as this was her favorite dish and had no other known name. Same goes for "*Chow Neen Goh*". It is a Shanghainese noodle dish and a common name used to order this dish in a restaurant or found in a prepared package form. "*Insaifun*" (parsley flakes) used in Dorothy's Empada recipe is an accepted Macanese culinary term from Cantonese, alongside, say *Cha Siu*, *Lor Pak*, *Lap Cheung*, and so on. In the *Apabico* recipe, *Tung Choi*, may be misunderstood. *Tung Choi* or *Ong Choi* is the Cantonese term for *Ipomoea Aquatica*, and our *Kangkong*. The word is of Malay/Malaccan origin and the basis of our famed Macanese dish *Balichang Kangkong*. For readers not familiar with classical Macanese, *Balichang Kangkong* is the Cantonese *Haam Ha (cheung) Ong Choi*. Dorothy should really refer to the type of preserved salted turnip used as *Chung Choi*, usually sold in small packets to avoid any confusion (*see photo*). It is extremely salty so you need to soak it for at least an hour or overnight, then rinse 2-3 times to remove the excess salt.



<p><b>PORTUGUESE CHICKEN</b></p> <p><b>Ingredients:</b></p> <ul style="list-style-type: none"> <li>1 medium onion cut finely</li> <li>Olive oil for frying</li> <li>12 chicken pieces</li> <li>1 medium can button mushrooms</li> <li>Small package of carrots</li> <li>2 tbs curry powder</li> <li>5 gloves garlic minced</li> <li>1 1/2 coconut milk</li> <li>Salt &amp; pepper to taste</li> </ul> <p><b>Method:</b></p> <p>In a pot, fry onions in olive oil until transparent. Add garlic, curry powder and a little water. Season chicken with salt and pepper. Add to pot. Cook on medium heat until chicken is done for about 45 minutes. Add button mushrooms and carrots and bring to a boil. Remove from heat and then add coconut milk. Serve over steam rice.</p> 	<p><b>CORNSTARCH COOKIE</b> "GENETE DE CORNSTARCH"</p> <p><b>Ingredients:</b></p> <ul style="list-style-type: none"> <li>8oz butter</li> <li>3/4 cup sugar</li> <li>6 egg yolks</li> <li>1 1/4 cup cornstarch</li> </ul> <p><b>Method:</b></p> <p>Beat butter with sugar. Add egg yolks and mix well. Add cornstarch and knead until well blended. Squeeze through mold into shape. Bake 5-10 minutes at 350°.</p> <p><b>CORNSTARCH CHEESE COOKIE</b> "GENETE DE QUEIJO"</p> <p><b>Ingredients:</b></p> <ul style="list-style-type: none"> <li>8oz butter</li> <li>1/2 cup sugar</li> <li>6 egg yolks</li> <li>1 1/4 cup cornstarch</li> <li>2 1/2 cups gouda cheese</li> <li>1 tsp salt</li> </ul> <p><b>Method:</b></p> <p>Beat butter with sugar. Add egg yolks and mix well. Add cornstarch and cheese and knead until well blended. Squeeze through mold into shape. Bake for 5-10 minutes at 350°.</p> 	<p><b>CAPELA</b></p> <p><b>Ingredients:</b></p> <ul style="list-style-type: none"> <li>2 lbs ground pork</li> <li>1/2 lb grated cheese (Edam)</li> <li>6 thin slices bacon</li> <li>1 egg</li> <li>2 yolks</li> <li>Bread crumbs</li> <li>Salt &amp; Pepper</li> <li>1 slice bread soaked in water and drained</li> </ul> <p><b>Method:</b></p> <p>Season pork with salt and pepper. Mix bread and 1 egg and most of the grated cheese (reserve some for garnishing). Shape the pork into a ring in a pie dish and place on a baking sheet.</p>  <p>Before baking</p>  <p>Sprinkle with breadcrumbs and half of the remaining cheese. Bake in oven for 1 hour at 350° C. Top of capela should be crispy and golden in color. Ready to serve.</p>
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The writer has always been impressed with Dorothy's recipes in issues of the Lusitano Bulletin. What makes these Lusitano recipes so appealing? They are colorfully illustrated, written in simple prose, and kitchen tested.

The strong points in Dorothy's recipes could be found especially in the Sweets section, with Gummy Cake (a damnable term used by Hong Kong Macanese for *Bebinga Doce de Arroz Pulu*), *Bebinga de Leite*, *Genete de Cornstarch*, and Macau Sweet Biscuit which is *Bolacho Doce de Macau*.

The 48 recipes booklet costs \$15 and is the effort of the Lusitano Club. Proceeds from the sale go to the Lusitano Scholarship Fund. The booklet is a worthwhile buy.

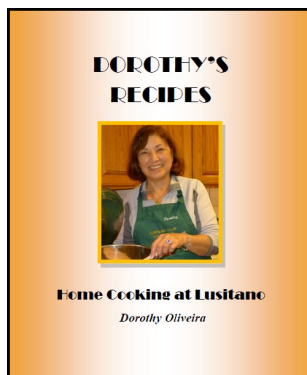
## LUSITANO COOKBOOK FOR SALE

### HOME COOKING AT LUSITANO by Dorothy Oliveira

This special edition cookbook sponsored by the International Institute of Macau and the Lusitano Club showcases 48 of Dorothy's favorite recipes served at many of our Club functions. It was put together to commemorate Lusitano's 30th Anniversary with all proceeds to benefit out Lusitano Scholarship Fund. It was officially launched at the Clambake on April 27, 2014 and all 100 original copies were sold. New prints are now available.

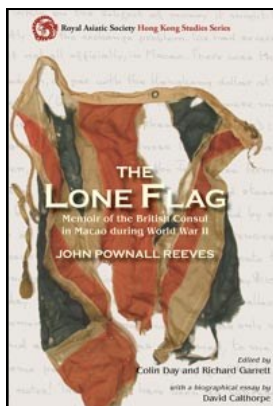
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Contact Maria Roliz at (415) 990-5534 or [m\\_roliz@yahoo.com](mailto:m_roliz@yahoo.com)



**A BOOK REVIEW:  
THE LONE FLAG  
MEMOIR OF THE BRITISH CONSUL IN MACAO  
DURING WORLD WAR II**

*By Stuart Braga (in Australia)*



**John Pownall Reeves**  
**The Lone Flag, Memoir of the British**  
**Consul in Macao during World War II**  
**edited by Colin Day and Richard Garrett**  
**with a biographical essay by**  
**David Calthorpe.**  
**Hong Kong University Press, April 2014.**  
**Published price US\$48.00**  
**Hardback 250 pages**

This significant memoir, written in 1949 by the British Consul in Macao during World War II, tells a remarkable story. John Reeves was appointed Vice Consul in July 1941 to what was then a quiet backwater with very few British subjects (he names them all). The fall of Hong Kong on Christmas Day 1941 brought about a huge change. Over the next three years and eight months, close to ten thousand people of Portuguese descent left Hong Kong and made their way as refugees to nearby Macao. There were no English people among them, as they had been interned in Stanley, on Hong Kong Island. Mostly born in Hong Kong, the refugees were therefore of British nationality, and so came under Reeves' jurisdiction. Eventually, he had 4,107 families on his register, numbering close to 10,000 people in all. He calls them his 'family'.

Reeves had a close working relationship with the Governor of Macao, Commander Gabriel Teixeira, and both did their utmost to deal with an emergency in which the population of Macao grew from about 150,000 in 1937 to more than 450,000 in 1945. All public services were stretched to the limit, but none entirely failed. Teixeira devoted the whole of the gambling taxes, \$2 million per annum, to refugee relief. Other public services, usually funded this

way, must have suffered. Besides this, from early 1942 to early 1946, Reeves received by telegraphic transfer from the Foreign Office in London a total of £1,750,000 for the relief of the 10,000 people for whom he was responsible. He does not minimise the privations they endured, but has high praise for their stoic qualities of endurance. His memoir provides interesting details of what was done for their education, health and recreation, especially sport. Reeves, a keen hockey player, joined the Hong Kong team in Interport competitions.

There is only the barest mention of Secret Service activities and nothing at all about Reeves' communications with his superiors in the Consular Service. It is plain that Reeves knew more than he tells, because when he wrote his memoir he was still a member of the Consular Service, and was governed by the provisions of the Official Secrets Act. In an interesting chapter on morale, he praises the refugees for their strong community spirit, including the various organisations that flourished during these years. He singles out for special mention the S. Luiz Gonzaga School, run by Irish Jesuits between 1943 and 1945. 'A fine spirit was fostered and spread throughout the community', he says. Reeves was touched by several events. One was the poignant and very moving midnight Mass on Christmas Eve each year at St Augustine's Church, which had become the refugee church. Christmas Day was, of course, the anniversary of the fall of Hong Kong, and many families had lost young men in the defence of Hong Kong. Many more young men, members of the Hong Kong Volunteer Defence Corps, were in the Prisoner of War camp at Shamshuipo. Reeves says that, in consequence, there were few young adult males in the refugee population. He was interested to find that on an official occasion when national anthems were sung, the refugees knew 'God save the King' better than the Portuguese national anthem. He recounts with pleasure a general knowledge quiz at the refugee school, 'What does BC stand for?' asked the teacher. 'British Consulate' the pupils chorused in reply.

'The Lone Flag' is the title Reeves gave to his memoir. It has been retained in this well-produced book. He took much pride in the fact that his Consulate, situated next door to the Japanese Consulate on Guia Hill, flew the only Union Jack on the coast between

India and Hawaii. To the North, the Union Jack flew at the British Embassy at Chungking; to the South, it flew at Port Moresby. Strangely, the photograph of this flag on the book's dust jacket shows the Lone Flag, not flying proudly at mast head, but drooping forlornly in dirty rags and tatters. The day before Reeves was relieved in 1946 after five years of strenuous work, the flag was torn to shreds in a typhoon. Both the consul and the flag he flew had completed their service.

Colonel Lindsay Ride, Commander of the British Army Aid Group, was based some distance away in Free China. Ride, who is mentioned only in passing by Reeves, had strong reservations about his lack of discretion. However, Ride was eventually generous in his assessment of Reeves: 'I think he is in an impossible position, absolutely surrounded by enemy agents and no-one to fall back on – enough to make any man crack, and if he has made mistakes, they should not be held against him'.

Reeves' memoir is supported by additional material, including a note on Macao during World War II and an uncritical memoir of Reeves by someone who knew him, but this falls short of being the biographical essay mentioned in the table of contents. There are eleven appendices, chiefly drawn from the English-language press in Macao at the end of the war, though unfortunately the source of most of the appendices is not identified, nor are they dated.

This book provides an important insight into the life of a substantial refugee community surviving precariously for several years, but going about their daily lives as normally as possible. It is clear that, had the Japanese chosen to occupy Macao, the lives of all of them would have been at risk, especially Reeves himself, always a potential target for Japanese assassins. Throughout the war, he wore a pistol strapped to his shoulder and for the rest of his life he could not bear to sit near a window at a restaurant. Those years of peril had eaten into him, but he did not crack, as Ride thought he might.

*This book is available from Perseus Distribution Agent at 1.800.3434499 for US\$48.00 plus local shipping under code ISBN# 978-988-8208-32-6 or from [www.hkupress.org](http://www.hkupress.org) with a 20% web discount plus shipping from Hong Kong.*

# Nossa Gente

## KEITH HARPER, FIRST MACANESE AS U.S. AMBASSADOR TO THE UNITED NATIONS

*By Arthur Britto*



Mr. Keith Harper was confirmed as the United States Ambassador to the United Nations Human Rights Council on June 3, 2014. Keith resides in Bethesda, MD. He is the son of Doreen da Luz McKissack, grandson of the late Luis and Elsa da Luz, brother of Kirk, Kenneth and

Trisha. He is married to Shelby and has three daughters and one son. The photo below was taken recently at his grandmother's memorial service who passed away on May 12, 2014. From left to right is Keith, his younger brother Kenneth, his step-sister Dawn, his mother Doreen, his step-father Dave, his sister Trisha and his older brother Kirk (Lusitano director). The official confirmation will take place at the State Department in Washington, D.C. on June 30th.





## CONGRATULATIONS TO LUSITANO LONG TIME MEMBER, CARMEN LOPES, ON HER 100TH BIRTHDAY!

What a special milestone occasion and celebration!.... not every day we get to celebrate or hear of a 100<sup>th</sup> birthday celebration. On April 26<sup>th</sup>, family and friends celebrated Carmen da Roza Lopes' 100<sup>th</sup> birthday. Greetings and proclamations were



received from the White House, Consul General of Portugal, Governor Jerry Brown, and even Pope Francis. Parabens again to our birthday girl - a truly amazing lady with such divine grace, love, sweetness, abundance zest for life, and terabytes of memory! We love you...Carmen.

*Carmen with daughter Maria and grandsons David and John*

## HAPPY 85TH "FREDDY"



"Frederick Brown, better known as "Freddy", celebrating his 85th birthday surrounded by family at a dinner in Millbrae late March.

# Word Scramble

*In celebration of 2014 FIFA World Cup, find some of the teams that participated below scrambled across, backwards, diagonally, upwards or downwards.*

USA  
UKRAINE  
MEXICO  
CROATIA  
FRANCE  
RUSSIA  
ITALY  
ALGERIA  
URUGUARY  
ECUADOR

PORTUGAL  
BRAZIL  
COLOMBIA  
SPAIN  
ENGLAND  
GERMANY  
BELGIUM  
GREECE  
ARGENTINA  
CHILE

S U N M A R I A G O R A N G E S O C  
I A F O R K S R O L I Z C A R S Y R  
L Z R Y C H O I P U R S E T W A E O  
V E A G R E E C E P S W I M S I L A  
E B N E E T Y U I O C I X E M S L T  
R R C R P N L I K R N M B V X S O I  
G A E M W Q T Y I T A L Y A C U W A  
O S P A I N R I E U R U G U A R Y P  
L M G N J J U A N G A N G E L K S P  
D U H Y T Y S S D A I B M O L O C L  
P I F D B R A Z I L H Y U I O L H E  
I G R E C U A D O R Z X C V B N I K  
A L G E R I A M A K E U P S D T L C  
N E P U R P L E C O U K R A I N E U  
K B L U E B L A C K W H I T E R E D

# Recipes

## CURRY PRAWNS

by Clem Esmail



*Clem Esmail w/Dorothy Oliveira  
at the Lusitano Clambake*

*Like most family or home recipes, our family curries follow curries made in most Indian homes and not recipe books. If you enjoyed the Curry Prawns at the recent Lusitano Clambake, here's my recipe for you to try....Clem*



### **Ingredients:**

2/3 cup oil or ghee

3 Tbsp ground fresh ginger

2 Tbsp smashed fresh garlic

2 medium to large onions, diced or finely chopped

14 oz diced tomatoes (this is 1 can of tomatoes)

3 oz tomato paste (1/2 can of tomato paste)

3 to 6 Tbsp curry powder to taste (*I use 6 Tbsp hot curry powder*)

1 tsp extra hot chili powder (*optional*)

5 to 10 dried hot chilies (*optional, to taste*)

1 Tbsp Panch Phoran (*optional*)

Salt to taste

Prawns (*As much or as little as you want. Other meats can also be substituted*)

Potatoes

**Note:** You can buy ground garlic and ginger in 24 oz bottles from the Indian grocery stores. This can also be used for other cooking and very convenient. The brand I used is "Laxmi." You can also buy pre-spiced tomato paste or tomatoes in cans from them also. A popular brand is "Splitz," packaged in Bangalore.

### ***Method:***

1. Heat oil or ghee. Put in Panch Phoran and dried chilies on medium fire. (Panch Phoran is optional if you can't find it. It is mixed whole spices used to flavor the oil and enhance flavors of the curry powder).
2. Add ground garlic ginger and brown.
3. Add chopped onions and saute until fairly well broken down. Add a few Tbsp water and cover pot and simmer, stir occasionally. Up to 10 minutes. This is what provides a smooth sauce. The more patience you have here, the better.
4. Add curry powder and chili powder to taste and cook. Do not burn. You may need to add oil here if you notice the process has soaked up too much oil.
5. Add tomatoes and tomato paste. Stir thoroughly. Cover pot and simmer on low until all ingredients break down. About 10 minutes.

This provides a good curry sauce/base and you can now add your meat of choice. In this case prawns. I add potatoes toward the end as last ingredient, cook another 5 to 10 minutes and I turn off the fire and allow the heat to cook the potatoes so they don't break apart. (I do the same with chicken as that can break apart and the meat gets all stringy). *Bon Appetit!*

## **Lusitano Club Shirts for Sale**

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# LUSITANO BULLETIN

*A quarterly publication sponsored by Fundação Oriente & Lusitano Club of California (a non-profit organization) for its members and people of Portuguese descent from Macau and the Far East. Subscription to the Bulletin is unavailable separately.*



## More Books for Sale

*The Portuguese Community in Shanghai US\$55.00*  
*The Portuguese Community in Hong Kong - A Pictorial History*  
*Vol. 1 - US\$60.00 Vol. 2 - US\$55.00*  
*Diaspora Macaense to California - US\$40.00*  
**Author: António M. Pacheco Jorge da Silva**  
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*Lusitano Club Casino Trip to Graton, April 2014*