

Australia News

November 2017 - Vol. 30 Issue 1

Macao Light Festival ~ Source: MGTO

President's Report

I am honoured to serve another term as President and would like to thank the committee and all members for your ongoing support.

This will be my last term as President until the next AGM in 2018. As per the Constitution I can hold this position for a maximum of three years at a time. I have thoroughly enjoyed my role as President and will continue to be a part of our wonderful Macanese organisation. I cherish this time as your President and also the other Committee roles in the past.

We are seeking and encouraging any Voting members to step up and enquire about the roles within our Committee. The running of Casa de Macau Inc. involves commitment of your personal time to attend a monthly 10am Saturday meeting at MCC Sydenham and regular communication within the Committee. Our commitment to Casa is all done voluntarily.

I am personally committed to Casa for the love of my Macanese Heritage and to keep our Macanese culture alive for future generations to come.

We held our AGM on Saturday 10th October 2017 at the Macanese Cultural Centre (MCC) in Sydenham. Thank you to all members that attended and a huge thank you to Antonia Olaes for baking 2 delicious cakes for all attendees to enjoy for morning tea.

Please join me in congratulating and welcoming our dedicated Committee and Interstate Reps for 2017/2018 term. I am truly honoured to have such an outstanding and supportive team.

President:	Antonietta Amarante Conceicao Manolakis
Vice-President:	Leonor Andrade Deacon
Treasurer:	Ed Rozario
Secretary:	Mary Rigby
Deputy Secretary:	Antonia Olaes



Pictured above: Casa de Macau Committee 2017/18

General Committee: **Marcus Gutierrez; Leonardo Amarante; Belinda Cunha Rosario and Irene Conceicao Mahanidis**

Our interstate reps play a huge part of our Casa in Australia. Thank you for all your ongoing efforts and time in organising functions for our interstate members.

I would like to send a special thank you to **Rosanna Webb** for all that she has done for our Casa Queensland members in the past years. A warm welcome and thank you to **Juana Bernardo** who is now our Queensland representative.

Interstate Representatives:

VIC:	Eddie Raphael
QLD:	Juana Bernardo
ACT:	Luiz Ribeiro
TAS:	Robert Estorninho
WA:	Daniel Badaraco
SA:	Carmen O'Brien
Newsletter Editor:	Denice Smith
Website:	Maria Dos Santos Lee

We held our first committee meeting on Saturday 18th November 2017 and covered many topics. Our main objectives this year is to build up the community spirit amongst our Casa members in Australia and also to encourage the Youth of Casa de Macau to be more involved. We encourage any communication or ideas that you may have.

Thank you to our Newsletter Editor, **Denice Smith** and Website co-ordinator, **Maria Dos Santos Lee** for keeping our members informed via our amazing newsletter and website.

Thank you also to **Stef Deacon**, our Youth Leader for your persistent efforts to bring the Macanese Youth Members together.

We are all volunteers with the same goal of **“Keeping the Macanese Culture Alive”**.

Our Sunday lunches in 2017 have been a success, a huge thank you to all our volunteer chefs and attendees. We have shared many special moments during our Sunday lunches. I am truly grateful for your ongoing support.

Please find below proposed dates for Sunday lunch for 2018 at the MCC, if you would like to volunteer to cook please contact **Mary, Nina** or myself preferably via email. We can be reached by email:

Antonieta: antonieta.cdma@gmail.com

Nina: deconnina@gmail.com or

Mary: rigbyfamily@ozemail.com.au

Our Christmas Lunch for NSW is fast approaching. It will be held at Ryde Eastwood Leagues Club on Sunday 10th December 2017. The committee has organised a fun filled event. Hope to see you and your family there.

On behalf of the Committee, we would like to take this opportunity to wish you and your family a very Merry Christmas and all the best for 2018.

Viva Macaenses!

Best Wishes

Antonieta Manolakis

President

Casa de Macau Inc

Month	Sunday Lunch
Mar-18	Sunday 18/3/18 - MCC
Apr-18	Sunday 22/4/18 - MCC
May-18	Sunday 20/5/18 - MCC
Jun-18	Sunday 17/6/18 <u>Dia</u> Sao Joao Luncheon
Jul-18	Sunday 22/7/18 - MCC
Aug-18	Sunday 19/8/18 - MCC
Sep-18	AGM - TBC
Oct-18	Sunday 21/10/18 - MCC
Nov-18	Sunday 18/11/18 - MCC
Dec-18	Christmas Lunch Function 9/12/18



From the **MACANESE FAMILIES WEBSITE** (more on this major update in this newsletter) **Patricia Xavier** in Canada is trying to contact second cousins **Sylvia** and **George Rainer** whom she believes are in Sydney, Australia. Both are artists and Patricia thinks, that, George taught art. If anyone has information could they contact Mary Rigby, Via email: rigbyfamily@ozemail.com.au

As others saw us - Mrs Clift's day in Macau, 1927

Two English Protestant missionaries, Dr Harry Clift and his wife Winifred, came to China in 1909 to set up the Emmanuel Medical Mission in Nanning, in Kwangsi Province, entirely at their own expense. In 1924 they went to nearby Liu-chow (In Pinyin, 'Liuzhou'), a part of China wracked by civil war and brigandage where they spent several years in courageous and dedicated service. Mrs Clift's memories of that perilous time are evident in the account that follows. They then came to Hong Kong, where they established another Emmanuel Medical Mission. Dr and Mrs Clift spent the rest of their lives in Hong Kong, unlike most English people, who returned to Britain after only a few years. After being interned in hard conditions during World War II, Dr Clift died in 1949. Mrs Clift lived until 1965.

In 1927, ninety years ago, Mrs Clift went to Macau for a day. The term 'burn-out' was not current in those days, but she made it clear that she felt she was on the edge of it. She wrote a series of articles for the Shanghai newspaper *North China News*, later published as a book, 'Looking on in Hong Kong'. Her impressions were clear and very observant, and give us a window into an era that vanished a long time ago. It was a time when you got around in both Hong Kong and Macau not by taxi, but by rickshaw (she spelt it 'ricksha'). There were a few buses, but not the well-organised network that there is now. Servants in both places were not Filipino maids, but Chinese amahs and cooks known as 'boys' in the contemptuous racist language of that era. As Mrs Clift shows, the cup of tea brought to your bedside at 7 a.m. by a servant who worked long hours was standard practice. There is an element of mockery as well as pity in her account of the sufferings of a 'boy' at the hands of 'Reds' in the civil war then raging in southern China. The 'pidgin English' commonly used when the English spoke with their servants has been well described by Austin Coates as 'finely-tuned baby talk'. By contrast, the Macanese people were far more in tune with Chinese language and culture.

Travel between Hong Kong and Macau was not by Jetfoil ferries taking about an hour, but by a steamer, taking several hours. You sat on deck chairs and were waited on by attentive staff. There was a pretty view in those days, not the murky atmosphere that now obscures everything. Mrs Clift, with only a day to spare, had just three hours in Macau, but she spent it well. She took with her several books to read on the ferry, including Carlos Montalto de Jesus' book, 'Historic Macao',

still ninety years later the only comprehensive English-language history of Macau. She detested the gambling she saw. What would she think of today's towering casinos, dominating modern Macau! There were very few tourists then, and no guide book. In those days, the steps of the ruins of St Paul's, now trod by thousands of feet every day, were covered by grass.

Her story of her brief visit to what was then a quiet little backwater is a glimpse through a stranger's eyes of a place that was familiar to our forebears three or four generations ago. Here is part of what she had to say. Her journey from 'the Colony' – Hong Kong – began and ended with a rickshaw ride.

She wrote:

Two of us had reached that "breaking point" where it seemed absolutely imperative to flee the Colony to see new sights and fresh faces, to eat food cooked by somebody else's "boy", and to do what we liked even for a few short hours. We went to bed one night with our minds firmly fixed on a holiday the next day; and the goal of our ambition was – Macao. We started out with just \$10 each in our pockets, and blessed the country that made it so easy for people to travel about with the minimum of exertion even at 7 a.m. on a fresh autumn morning. A cup of tea by our bedsides at dawn, rickshas at the door to take us to the ferry, more rickshas on the Hongkong side to convey us to the steamer; and in no time, we were on board and comfortably settled in deck chairs with our books and paraphernalia beside us on a little rattan table.

[Her books included] an old copy of 'Historic Macao' by C.A. Montalto de Jesus The history of Macao is long and very wordy, but careful digging brings to light quite a lot of interesting matter about this quaint little Portuguese colony on the borders of the great land of China.



The Fatshan. Built in 1887 for the Hong Kong to Macau run, it was replaced in 1933 with a second Fatshan, which survived World War II, but was wrecked during typhoon 'Rose' in 1970.

As our steamer glided along in the early morning air, we passed island after island seeming to float like some fairyland in the mist of pink and blue and soft pearl grey, we realised what a happy hunting ground this China coast must have been in those long-ago days for the hordes of wild pirates who made the lives of peaceful Chinese country folk almost unbearable.

In sheer desperation (so says our Jesus author) the Chinese appealed to the Portuguese, already sailing and trading in China seas, and promised them Macao as a magnificent “cumshaw” [gift] if they would rid them of these pests. In 1557 the deed was done, and Macao became a Portuguese colony. I should like to have seen it in those old days – the little city, a curious replica of a Southern European port, springing up on Chinese soil, the white men and women with their habits and customs so strange and barbaric in the eyes of the Chinese – the new style of buildings, the ships coming and going with their valuable cargoes from Japan.



Vicente Pacia's impression of what Macao might have looked like in 1640.

J.M. Braga Collection, National Library of Australia

A very old Chinese document contains a description of this period – “in the district of Heung Shan ... there is a promontory which runs out into the sea, and is connected with the mainland by a narrow isthmus only, as the waterlily is supported by its stalk. The town is built upon this promontory, and is fully inhabited by strangers, without any Chinese at all among them. The soil produces neither rice, salt nor vegetables, all of which are sent to them from the interior. ... One of these people’s peculiar customs is to salute by taking off the hat ... We receive from them in trade articles of ivory, amber, coarse and fine woollen cloth, redwood, sandalwood and pepper and glass.”

It was all too true, as the settlers afterwards found to their cost, that the new little colony did not produce any foodstuffs. But in the early days, when gold and silver poured into their coffers, and the merchants became so enormously wealthy that they could build themselves luxurious palaces and live surrounded by slaves, little they cared to be troubled with farms and fields. They very soon abandoned the outlying fields to the Chinese and lost them forever.

It is curious in the light of what is happening in this colony of Hongkong today [1927] to read how history repeats itself. The Chinese even in the sixteenth century began to make use of the boycott as a valuable weapon lying to their hands! They soon saw how this wealthy little colony of Macao had grown to depend entirely on the Chinese for their food supplies. What was easier when the Chinese Officials found their exchequer too low for comfort, than to declare a boycott on the Portuguese until a substantial sum of money was forthcoming as a bribe! Then once more the barrier gates would be opened and Chinese farmers would bring their loads of rice and fruit and vegetables to sell at a goodly price to the “foreign devils”.

By the time we had dug all this information out of our history of Macao it was getting near to 11 o’clock and it seemed a long time since breakfast so we summoned the boy and enquired if tea were obtainable. Yes, of course it was, and in a very short time we had tea, fresh milk and hot buttered toast on the table beside us. When we had finished our tea we were in Macao, creeping into the inner harbour with its masses of Chinese junks and sampans swarming with dark skinned women and children. A few steps took us past the fantan houses, those gambling hells which have been the curse of the place. They had no fascination for me. The old days when gambling dens were forbidden in China are long past. Then Macao, already a ruined colony, opened her gates to the gamblers. I have stood in the street in China and watched the country people ...with their hard-earned money, drawn to the fantan tables like flies into a spider’s web, and coming out, later on, trembling with fear and wailing bitterly as they stumbled along the homeward way, all their money gone. I have seen the bitter despair on a Chinese woman’s face when she came to me looking for help because her own husband had *gambled her and his children* away to another man, who already had a wife and children of his own. No, the fantan shops did not attract me.

Just around the corner two motor buses were waiting. “Take the black one” a kindly officer had warned me on board, so we took the black one, and paid our fares and were puzzled for the moment to receive more money back from the conductor than we had originally given him, until I remembered that it was merely a little matter of the value of the Hongkong dollar versus the Macao coinage.

We rattled and swayed and hooted through the narrow, cobbled streets and here and there I caught a glimpse of the quaint little old houses with their latticed windows and panes made of oyster shells which had attracted me years before on

my first visit to Macao. One can almost see the Portuguese dames of long ago passing along these cobbled streets, attended by their negro slaves, and the motley crowds of Japanese, Malays and Indians who came and went in the days when Macao was at the height of her prosperity.

Up the steep incline and through the market square our chariot took us – the market square where in olden times grim scenes were enacted at public executions. On to the barrier gates where the fair used to be held; and buyers and sellers had a bad time of it in the long-ago days when bands of Chinese soldiers stationed there to keep order really caused terrible trouble to the quiet country folk.

Today there are other tragedies being enacted on the Chinese territory beyond that barrier gate. More than one Englishwoman in Hongkong has seen her cook or houseboy return from this Heung Shan district beyond Macao with a piteous tale of the suffering of the Chinese at the hands of the Reds who are trying to prevent them from coming back to Hongkong via Macao. "Missis" said one boy, when he crept back "They caught them and strung up in the hot sun and left them there all day long. Then they took them down and threw them into the water. My come along road in Heung Shan, my see plenty men makee die by road side. My very fear, makee hidum in sampan, give sampan man \$15 bring my back to Hongkong."

I thought of these present-day tragedies as I looked at the barrier gate in the blaze of the midday sun that beautiful autumn day. Then we climbed back into our black bus and went trundling along the quiet streets, past the Dutch gardens, down the hill and on the picturesque praya [i.e. 'waterfront' This Portuguese word was also used in Hong Kong], where Portuguese soldiers stood lazily watching the passers-by and ricksha coolies made a rush for us as we entered the hotel.

We asked the clerk to direct us to the little old English graveyard where the first Protestant Missionary to China lies buried. The clerk did not know that I understood Chinese and I heard him say to the ricksha man "Take them to the Temple of the Red-Haired Ones." Whereupon the coolies seized the shafts and flew along the praya and up through winding narrow streets till they brought us to the wonderful flight of steps leading to that most extraordinary ruin, the façade of St Paul's which has been standing there, gaunt and solemn against the sky, ever since the great church was burnt down nearly a century ago [in 1835]. The date on the foundation stone is 1602, and the artisans were actually Japanese converts to Roman Catholicism. Carved statues of four Jesuit

saints adorn the façade, and one of them is St Francis Xavier himself, and the tree of life are all there and the whole wonderful ruin is crowned by a cross of Jerusalem in bronze, probably cast at the Bocarro bronze foundry.



Detail of the amazing façade of St Paul's church. The statues were cast in bronze, not carved, as Mrs Clift wrote, evidently some time after her visit. These are the 'angels in the attitude of worship' of which she wrote, and one of the fine bronze statues. The details are as clear as they were in the 1620s when these figures were carved in granite.

There are many traditions covering St Paul's. The Jesuits were supposed to have had secret subterranean passages beneath the church where vast treasure was hoarded. History says the interior was the "most imposing and most richly ornamented in Macao." But the glory departed when the Jesuits were evicted from Macao [in 1762], and a fire, started in the seminary, then given over to the government and used as military quarters, destroyed the church.

We turned and made our way down the grass-grown steps to our waiting rickshas. Another short journey and we were at the door of "Temple of the Red-Haired Ones" – the little old English Church with its early Victorian interior, its cramped little seats and pulpit. [This church was built by the English East India Company in the 1820s, and served what was then a sizeable British community].

More than once in the long ago, English merchants had to send their wives and families for refuge to Macao, while they themselves endured a great deal of hardship in Canton. This was before the days of Hongkong, but it is interesting how history repeats itself. We are asked to believe that the troubles which we are going through today [in the Chinese civil war in the 1920s] are due to the dawning of a beautiful "national" spirit in the heart of Young China.

But long ago Old Grandfather China played just the same tricks, and when he wanted to harass the English taking refuge in Macao, he decreed that all Chinese servants should leave their English masters, and the English thus deserted had to seek for Portuguese servants or get along as best they could. [This was in August 1839, at the beginning of the 1st Opium War.

The British were forced to leave Canton when the Imperial Government in Peking decided to get rid of the scourge of opium and all those who traded in it. At first, they sought refuge in Macau, but this boycott forced them out, after which they took shelter in what two years later would become the harbour of a new British colony, Hong Kong.]

We left the church yard and came back to the streets and down to the harbour. There was just good time to get onto our steamer and to order our tiffin before we started home to Hongkong. [The word 'tiffin', lunch, has been obsolete since World War II. Mrs Clift appears to have ordered tiffin at about 2 p.m., later than modern custom. Dinner in Hong Kong was usually served at 8 p.m.]

The sun was beginning to set as we steamed into this harbour and we landed on the praya with a real holiday feeling and paid the last ten cents of our ten-dollar notes on a ricksha to our door.

Stuart Braga



Macanese Families website revamped

Many of you may already be familiar with the Macanese Families website (www.macaneseamilies.com) which was dedicated to preserving and disseminating our Macanese culture, history and genealogy. Its objectives were:

- to engender a sense of pride in Macanese heritage,
- to foster interest in family roots among the newer generations of Macanese,
- to create a permanent repository for the preservation of cultural and historical records,

- to have the work continue indefinitely into the future.

That site contained a huge amount of information on Macanese family trees, 200 recipes of dishes that graced the tables of Macanese families, the entire dictionary of the old language of Macau (with audio so you can hear how words and phrases should be properly pronounced), many articles and electronic books on history and culture, and much more.

Because the original site contained some personal information, it was restricted (visitors had to register to gain access). Also, it was only in English and was only suitable for viewing on desktop computers.

I am happy to announce some major improvements with the creation of four new Macanese websites.

To make the information more accessible, two of the new sites (one in English, one in Portuguese) have had private information removed and are now open to anyone to see, without the need to register.

To reach out to Portuguese-speakers in Macau, Portugal and Brazil, two of these websites are in Portuguese.

There has been radical change to make them easy to navigate around using a tablet or mobile phone.

Two of the websites (in English and in Portuguese) are restricted. As before, people of Macanese descent can see the private information but have to register.

Just go to www.macaneseibrary.org to take your pick of which site you want to visit: Public or Private, English or Portuguese.

This project has taken nearly 20 years of effort and was created by a handful of volunteers. There is a great deal more that could be done to make these websites a comprehensive and friendly "virtual library" where people of Macanese descent can browse around and learn about their ancestors and how they lived. We need helpers in many areas, such as:

ADDING MORE BIOGRAPHICAL DETAILS

Dr Jorge Forjaz, the pre-eminent Portuguese genealogist, had written an extensive work on Macanese families (*Famílias Macaenses*, 1996) in three volumes with about 40,000 names. He has recently updated this work, producing a second edition in 2017 in six volumes with perhaps 20,000 more names and thousands of photos. The second edition contains an enormous amount of biographical information, almost all in Portuguese. Volunteers are sought to extract some of these biographies for the website, at least in Portuguese but

desirably also to translate them into English.

We would, of course, acknowledge **Dr Forjaz** as the source of this information.

ADDING MORE PHOTOS

There are many photos available, with people often identified only by their nicknames. These could be added to the websites but work is needed in:

- Identifying faces in group photos and, wherever possible, finding the ID number of people in photos.
- Doing simple image processing (e.g., cropping photos, changing their resolution); these skills can be learned quite readily.

TRANSLATING

Our Macanese community is separated not only by geography but also by language: many only speak English, others only Portuguese. To reach out to all our community, we would like to have as much of the data as possible in both languages. The genealogical (family tree) information is already in both English and Portuguese but other items — cultural, biographical and historical — are only in one.

If you love your Macanese heritage and if you would like to help improve the websites and preserve our culture and history, please contact me at webmaster@macaneseamilies.com

You can also keep up with news by joining our Facebook (<https://www.facebook.com/groups/1477957135567301/> or [Macanese Library](#))

Whether or not you want to help with our project, you should do what you can to preserve the records of your own family. So please talk to your older relatives; make copies of their photos and memorabilia; write down their memories; make movies and voice recordings; and distribute these to other members of your own family.

We can each do something to help preserve our heritage.

Henry d'Assumpção

Casa de Macau Australia

Casa de Macau Inc.

P O Box A908
SYDNEY SOUTH NSW 1235
Macanese Cultural Centre (MCC)
244 Unwins Bridge Rd SYDENHAM



Margaret Gray

1 January 1947 –
22 May 2017

Loved and missed by her children, Leonie, Adam (deceased), Charmaine and Rachael and her grandchildren and her many friends.

Best girlfriend to **Irene Collaco** and **Margaret McNulty** from school days. Margaret became friends with everyone she knew. She enjoyed her connection to the Casa de Macau, enjoying the lunches and the trips to Macau and Portugal. She will be sadly missed by all.

The Editor and Editorial group reserves the right to screen, accept or reject material for publication and take no responsibility for any errors or omissions as provided by authors and contributors.

While items from the Membership are sought and encouraged, the Editor reserve the right to edit articles as considered necessary.

Publication of contributions is at the discretion of the Editor and the President (or nominee), and opinions expressed may not necessarily be those of the Editor, nor of the Governing Committee of Casa de Macau Inc. Australia.

The Newsletter is not to be used for any member's own discourse. It is not intended to promote any propaganda nor support any political or religious affiliations.

The contents are produced in good faith as a service for the benefit of Casa de Macau Members and as a method of communication within the Macanese community in Australia and abroad. Any item submitted for inclusion MUST be the author's own work. Articles copied from other sources will not be considered for inclusion.

MACAO'S LOVE OF FOOD GAINS UNESCO RECOGNITION

MACAO'S dedication to food and the important role it plays in developing tourism and the economy has been rewarded on a silver platter . . . on a worldwide scale.

In unveiling its latest list of "Creative Cities", UNESCO announced Macao had been recognised among an elite number of cities for its gastronomy.

Such highly-respected designation is set to further endorse the worldwide recognition of Macao and its more than 400-year old culinary legacy.

This is sure to arouse interest among the young generation in gastronomy culture, especially those dedicated to Macanese cuisine, said to be the world's earliest form of fusion food.

"Such endorsement will also provide a favourable platform for food traditions to continuously thrive," said Helen Wong, general manager of the Macao Government Tourism Office Australia and New Zealand.

"This is exciting news for Macao and its cultural importance to gastronomy, and to everyone involved in the creation of the many mouth-watering menus and dining options offered throughout the former Portuguese enclave," she said.



African Chicken – Source MGTO

The designation of Macao as a member city of UNESCO Creative Cities Network (UCCN) in the field of Gastronomy is set to bring new opportunities for the city to diversify the economy.

Gastronomy would now act as a driver to preserve Macao's cultural identity, while promoting a sustainable development and expanding its international cooperation.

As for the creativity aspect, the designation is expected to stimulate stakeholders in gastronomy and agents in other creative sectors to explore how culinary and other aspects of culture can fuse to diversify the economy.

This will not only broaden the creative capacity in gastronomy but also enable Macao to collaborate with other UCCN members in different creative areas to experiment synergistic initiatives, such as gastronomy with films, music, design and more.

Other Creative Cities of Gastronomy include: Chengdu and Shunde (China), Belém and Florianópolis (Brazil), Popayán (Colombia), Rasht (Iran), Parma (Italy), Zahlé (Lebanon), Ensenada (Mexico), Bergen (Norway), Jeonju (South Korea), Tsuruoka (Japan), Dénia and Burgos (Spain), Östersund (Sweden), Phuket (Thailand), Gaziantep (Turkey) and Tucson (USA).



Minchi – Source MGTO

Macao was among eight to be newly designated this week (*October 31*). The others were Alba (Italy), Buenaventura (Colombia), Cochabamba (Bolivia), Hatay (Turkey), Panama City (Panama), Paraty (Brazil) and San Antonio (USA),

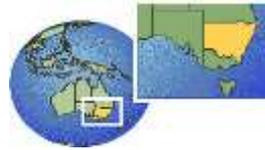
Sixty-four cities from 44 countries have been designated as UNESCO Creative Cities in the various fields. Launched in 2004, the UNESCO Creative Cities Network was created to promote cooperation with and among cities that had identified creativity as a strategic factor for sustainable development in regards to economic, social, cultural and environmental aspects.

Details: Macao Government Tourism Office, (02) 9264 1488 or check out www.visitmacao.com.au or www.macaotourism.gov.mo

Seasons Greetings



CASA NEWS AROUND AUSTRALIA



NSW Casa News

NSW Sunday Lunches

Sunday Lunches proved to be a very popular event for the NSW Casa calendar. I would sincerely like to thank all our volunteer 'CHEFS' of 2017 for all their hard work:

Antonia and Robert Olaes, Brenda Chavez, Maureen Wan, Antonieta and Mario Manolakis, Lizette Akouri, Pauline and Caesar Pereira and Members of the Committee, for providing an excellent BBQ in September.

Apart from all the tasty food, mainly of Macanese/Portuguese cuisine, the Sunday Lunches provide us with a sense of camaraderie amongst members and friends. It is a wonderful atmosphere with lots of laughter. Also, the team work of everyone willing to help out in different ways. If I may say so, a great a great way to spend a Sunday afternoon, I can assure you that you will not regret it. For the price of \$10.00 {Members} \$20.00 {non-members} you will be served with: ENTREE, MAINS, DESSERTS plus Soft Drinks, Water, Tea/Coffee. Hopefully, in the New Year of 2018 our Sunday Lunches will continue to be a popular event, with more members and visitors in attendance.

To all those who have supported our Sunday Lunches, a big thank you. Our Sunday lunch will recommence in February 2018.

Until we meet again next year may I wish you and your families a very Merry Christmas and a very Happy New Year. Boas Festas do Natal e um Ano Novo muito Feliz!

Nina Deacon

Queensland Casa News



Celebrations



Great news! **Elsa Do Rosario Nogueira Richards** celebrated her 80th birthday (October 25th) at the Portuguese Club in Brisbane with her family. Pictured above are her son, **Ian Richards**, daughter **Janice Nykiel** and grand-daughters - **Eva Nykiel** and **Anthea Richards** and of course, the birthday girl, Elsa.

From Our Sunday Lunches



From Queensland Members **Deb** and **Joe** - A couple that Deb works with in Brisbane are involved with sewing

pouches for orphaned baby animals, they've made over 1000. This is an ongoing volunteer job they do outside of their day jobs. Anybody cleaning out or downsizing and wondering what to do with old bed sheets that aren't good enough to give to a human charity might be interested in putting them aside to bring to one of the Brisbane CASA functions?



Caesar and Pauline Pereira



Nina Deacon, Helen Wong (Macao World Travel) and Lizette Akouri



October Lunch (below)

September Spring BBQ (below)



NSW Casa members at the recent AGM

Front row L-R Mary Rigby, Lizette Akouri, Linda Viana, Antonia Olaes and Alexia Manolakis; Second row – L-R Irene Collaco, Mario Manolakis, Ed Rozario, Robert Olaes, Nina Deacon, Lucy Whittle and Sunti Rozario; Back Row – L-R Pauline Pereira, Cesar Pereira, Antonieta Manolakis, Ken Deacon and Tony Akouri.



CASA de Macau Christmas Lunch

Sunday 10 December

Ryde Eastwood Leagues Club

Commencing at 12 noon for 12:30 start

Join us to celebrate the Festive Season with your family and friends. Your Committee has organised an appearance from a very busy Santa, and an Elf to entertain the children. There will be a delicious buffet and lucky door prizes.

Contact Mary Rigby ASAP for bookings

on 02 4733 3862 or rigbyfamily@ozemail.com.au or

Nina Deacon on 0412 692 252 or deaconnina@gmail.com



Australia's most successful rock icon and music legend Jimmy Barnes will perform at The Parisian



Theatre, The Parisian, Macao for one night. Considered by many to be the heart and soul of Australian rock 'n' roll, Barnes has enjoyed a colourful 40 year musical career and lived to tell the tale, earning him a place in the heart of every Australian in the process.

Along the way he has sold more records in Australia than any other local rock and roll artist. Famous for the intensity of his legendary live shows, and his signature raspy voice, Barnes will perform all his hits with his band for this Macao debut. Don't miss the opportunity to experience a true rock music legend!

Source: <http://www.hkticketing.com>

MACAO SHINES SPOTLIGHT ON TWO EVENING FESTIVALS



The invasion of Macao by 10 monumental “rabbits” is just the beginning of an autumn-winter season which will revolve around two month-long evening festivals among its feast of annual events.

Pride of place on the banks of Nam Van Lake stand 10 luminous installations in the form of rabbits, which throughout October will light up the night’s sky in celebrating the 2nd Macao Lantern Festival.



Measuring between five and eight metres tall, each colourful character was designed by renowned architect and artist Carlos Marreiros.



Supported by the Macao Government Tourism Office (MGTO), the event is a major drawcard during the Asian centre’s annual Mid-Autumn Festival until the end of October.

Apart from the visual display at the Waterfront Promenade of Once Central and Anim’Arte Nam Van, there are lantern festival workshops, allowing budding artists to create lanterns using clay and glassed bottles.

From December 3-31, another array of lights will be switched on throughout Macao as the city celebrates winter with a fascinating light festival.



Such has been the success of previous year’s festivals the 2017 Macao Light Festival promises to be more spectacular with events arranged to attract locals and international visitors beyond the bright colours.

Organised by the MGTO, this year’s festival will have a strong emphasis on story-telling with an outdoor concert scheduled along with an outdoor movie showing and an exclusive lighting dinner.

The Macao Light Festival will be highlighted by an opening show on December 3.

As many as eight of the former Portuguese enclave’s historic sites will be used as focal points throughout the month, heightened each night by bright lighting and three-dimensional mapping.

Those prime locations will be:

- Camões Garden
- St. Anthony's Church
- Taipa Houses
- St. Lazarus Church
- Old Court Building
- Anim’Arte NAM VAN
- Senado Square
- Ruins of St. Paul's

Details: Macao Government Tourism Office

www.visitmacao.com.au



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MACAO TO TAKE CENTRE STAGE FOR FILM FESTIVAL AND AWARDS

MACAO is set to roll out the red carpet for a host of celebrities and upcoming stars at the 2nd International Film Festival and Awards (IFFAM).

The gala festival – to be staged from December 8-14, 2017, and promoted by the Macao Government Tourism Office (MGTO) – will present a dazzling line up of international film stars and directors, among them the internationally-reputed action star Donnie Yen, who will have the role of new talent ambassador.



Yen, also known as Yen Chi Tan, is a Hong Kong actor, martial artist, film director, producer, action choreographer, and multiple-time world wushu tournament champion.



Internationally-acclaimed film director John Woo - Chinese-born Hong Kong film director, writer, and producer and owner of Lion Rock Production - will be a festival ambassador.

Taking on the role as IFFAM artistic director is Britain's Mike Goodridge who was most recently CEO of London-based

sales, finance and production company Protagonist Pictures.

During his tenure, from 2012 to 2017, he doubled the company's revenues and oversaw world sales of over \$80m. In those five years, he oversaw the financing, production and distribution of over 60 films including hit titles like Love & Friendship, Hunt for The Wilderpeople, American Honey, The Lobster, Lady Macbeth, God's Own Country, '71, Calvary, Paris Can Wait and Free Fire as well as Cannes 2017 hits The Florida Project and The Rider.

The films he worked on won two jury prizes in competition at Cannes and an Oscar as well as awards at Toronto, Venice, Berlin and Sundance.



Mike Goodridge

On the night of the Opening Ceremony, family movie "Paddington 2" will be shown as the opening film, starring famous English actor Hugh Grant. The movie is the sequel to the widely acclaimed movie "Paddington" (2014), based on the well-loved character in the United Kingdom – Paddington the bear.

More than 40 international films will be screened through the competition section, gala, flying daggers, best of fest panorama, "Crossfire", special presentation and various other categories

Ten films will be selected to pit against each other in the competition section, including "Beast" (UK), "The Cakemaker" (Israel/Germany), "Custody" (France), "Foxtrot" (Israel/Germany/France/Switzerland), "The Hungry" (UK/India), "Borg McEnroe" (Sweden/Denmark/Finland), "Hunting Season" (Argentina/USA/France/Germany/Qatar), "My Pure Land" (UK), "Three Peaks" (Germany/Italy) and "Wrath of Silence" (China).

UK war film "Journey's End" will be featured in the gala section; while two Hollywood films – "The Shape of Water" and "Suburbicon", both being screened in the 74th Venice International Film Festival - will be shown in the Hollywood special presentation section.

The "Crossfire" will present classic genre films selected by 6 heavyweight directors, namely Shekhar Kapur (India), Im Sang Soo (Korea), Penek Ratanaruan g (Thailand), Martin Koolhoven (Netherlands), Guillermo Del Toro (Mexico) and Ivan Sen (Australia).

To go in line with the recent designation of Macao as UNESCO Creative City of Gastronomy, the organising committee has arranged two movies related to gastronomy to be shown during the film festival: "The Last Recipe" and "The Cakemaker".

Details: <http://www.iffamacao.com/>