

LUSITANO BULLETIN

*The Publication of the
Lusitano Club of California*



VOLUME 36 ISSUE No.1

SPRING 2026



*59th Annual Portuguese Immigrant Week Celebration
March 7, 2026 Wreath Ceremony
Root Park, San Leandro, California*

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President's Message

Dear Lusitano Members and Friends,

Kung Hei Fat Choi and Happy New Year of the Horse for 2026! Once again, it is my pleasure to represent the Lusitano Club of California as President for the 2026 year. We have had some exciting events in the past several months where we gathered together as a community to support our local major league sporting teams. Portuguese Heritage Night with the Golden State Warriors is always my favorite event, Go Dubs!! The San Jose Sharks Portuguese Heritage Night was also another successful gathering on the ring with an amazing group photo. The annual Chinese New Year dinner dance kept our strong connection of being Macanese and celebrating this cultural event.

I would like to thank all the directors and helpers who participate and keep our club going. Without your support, we cannot keep our rich and prideful Macanese traditions alive. *Muito Obrigado!*

I am excited to announce our Lusitano trip this year is to Portugal and Madeira in mid-October. See page 6 for details.

Please reference our calendar of events and come out and share stories and laughs together as a community and bring a friend!!

Thank you to Fundação Oriente Portugal for sponsoring our quarterly bulletins so we can keep everyone informed.

Yours truly,
Leonardo Xavier, President

Lusitano Scholarship Grant

Lusitano offers two \$1000 scholarship grants each year towards a trade school or college tuition for current Lusitano members ages 18 & over of Portuguese or Macanese descent. Applications for the school year 2026-2027 are now available. Deadline to apply is July 31, 2026. Email lusitanoclubusa@gmail.com for an application.

Be Green! *Help us cut down on paper and stamps. Sign up for a Lusitano e-Bulletin today if you are receiving this hard copy in the mail and would like to switch to an e-Bulletin*

Website: www.lusitanousa.org **Facebook:** Lusitano Club of California
Editor: Maria Roliz **Webmaster:** Linda da Silva

2026 Calendar of Events

Sat, Apr 18: Annual Clambake, MCC, Fremont

Sun, May 3: SVPECF World Language Day dinner, MCC, Fremont

Sat, Jun 13: Dia de Portugal Festival, History Park, San Jose

Sat, Jun 20: Dia de São João Mass & Lunch, MCC, Fremont

Sat, Jun 20: Lusitano Cooking Class, MCC, Fremont

June 21-25: Luso-American Education Cultural Youth Summer Camp

Fri, Jul 31: Application deadline for Lusitano Scholarship grant

Sun, Aug 2: Annual Picnic, San Mateo Beresford Park

Sun, Sept 27 : Lawn Bowling Class & Social, Walnut Creek

Sun, Oct 11: Our Lady of Fatima Mass & Lunch, Walnut Creek

Oct 16-26: Lusitano Trip to Lisbon & Madeira

Sat, Dec 5: Annual Christmas Dinner Dance

2026 Lusitano Board of Directors

Congratulations to the 2026 Board of Directors elected at our Annual General Meeting on February 7, 2026 for a 1-year term

President: Leonardo Xavier

Vice-President: Maria Roliz

Secretary: Jessica Xavier

Treasurer: Dorothy Oliveira

Directors: Michael Carion, Chris daRoza,
Maria Joao da Cruz, Justin Estep, and Ken Harper



Lusitano Annual Clambake Saturday, April 18, 2026

12 – 4 pm

Macau Cultural Center
109 J Street, Fremont, CA



Cost per member \$25.00

Cost per non-member \$30.00

*Come and enjoy a delicious Macanese lunch with us
plus savor our featured specialty clams
“Amêijoas na Cataplana a Algarvia”
Soft drinks & wine provided*

Please RSVP by April 10, 2026

to Jessica Xavier at 925.354.7999 or lusitanoclubusa@gmail.com

Please make check payable to “Lusitano” and mail by April 10th
to Lusitano, 7222 Cutting Blvd, El Cerrito, CA 94530



June 21 - June 25, 2026



CSU FRESNO



Ages 13-17



\$500 per camper

Financial Aid Available!



For more information please contact us:

Phone: (925) 828-3883

Email: education@lusito-american.org

Lusitano will sponsor 4 qualified youth members ages 13-17 to this Youth Summer Camp at CSU Fresno. It's a great and fun experience!
Registration ends April 10th. Email lusitanoclubusa@gmail.com for info.

DIA DE PORTUGAL FESTIVAL
SATURDAY, JUNE 13, 2026

History Park San Jose
635 Phelan Ave, San Jose

*Come visit us at the
Lusitano food booth.
Volunteers welcome!*

**Museum Featured Exhibit -
"The Portuguese Media
in California"**

FESTIVAL PROGRAM

10am-5pm

9:45am Gates open

10am Mass (Museum plaza)

11am Parade (starts at the hotel)

11:30am Opening Ceremony

12:30-4:45pm Entertainment
& Folkloric performances

4:45pm Raffle drawing

10am-5pm Food & vendor
booths, arts & crafts, exhibits,
children's activities, and more

LUSITANO COOKING CLASS *with Dorothy*

Saturday, June 20, 2026 3pm

Macau Cultural Center, 109J Street, Fremont, CA

Let us know what dish or dessert you would like to learn
how to make and let's do it together !

Deadline to register is June 10th!

Cost: \$15

Lusitano Annual Picnic
Sunday, August 2, 2026

12 - 5 pm

Beresford Park "Shelter Area"

2720 Alameda de las Pulgas, San Mateo, CA

Food & Soft Drinks Provided

12:30 - 1:30 pm Lunch

3 - 4 pm Games

Cost per member \$18.00

Cost per non-member \$22.00

Kids of members 12 & under free

Non-member kids 3-12 yrs old \$5.00



Please RSVP by July 24, 2026

*with names of attendees including ages for kids 12 & under
to Jessica Xavier at 925.354.7999 or lusitanoclubusa@gmail.com*

Please make check payable to "Lusitano" and mail by July 24th
to 7222 Cutting Blvd, El Cerrito, CA 94530

Lusitano Trip October 16-26, 2026

3 days Lisbon / 7 days Madeira

*A 10-day cultural and scenic journey combining the historic charm of **Lisbon** with the dramatic landscapes, gardens, and coastal beauty of **Madeira**. Free days in Lisbon with guided tours & unique local experiences in Madeira, and carefully selected 4- and 5-star hotels.*

Organized by Braga Travel, Miami, FL for Lusitano Club of California.

16 Oct – Arrival in Lisbon

Airport transfer with assistance. Hotel check-in.

17–18 Oct – Lisbon (B)

Two full free days to explore the city at your own pace with possible visit to Casa de Macau Portugal.

19 Oct – Lisbon → Madeira + Funchal & Monte (B, wine tasting, D)

Morning flight to Madeira. City tour including Mercado dos Lavradores, Santa Maria street art. *Optional cable car to Monte, and toboggan ride.*

20 Oct – Funchal & Botanical Garden (B, D)

Visits to Santa Catarina Park, Funchal Cathedral, embroidery factory, and the Botanical Garden.

21 Oct – Eira do Serrado & Curral das Freiras (B, D)

Panoramic mountain viewpoints, village visit, and Pico dos Barcelos.

22 Oct – Nau Santa Maria Boat Trip (B, D)

Half-day sailing on Nau Santa Maria, a replica of Columbus's ship.

23 Oct – Porto Moniz Full-Day Tour (B, L, D)

Câmara de Lobos, Cabo Girão, Ribeira Brava, Paul da Serra, lunch in Porto Moniz, return via Seixal and São Vicente.

24 Oct – Santana Full-Day Tour + Madeiran Night (B, L, D)

Pico Arieiro, Ribeiro Frio, lunch in Faial, Santana traditional houses, Porto da Cruz, Machico. Evening folkloric dinner with regional cuisine.

25 Oct – Free Day (B)

Relax or explore independently.

26 Oct – Departure (B)

Transfer to airport with assistance.

Included: 3 nights Lisbon (4-star hotel), 7 nights Madeira (5-star hotel).

Daily breakfasts (**B**), 6 dinners (**D**), 2 lunches (**L**), 1 wine tasting, boat trip and all listed tours.

Cost: Land Portion US\$3100 per person based on double occupancy.

Single room supplement: Add US\$1950 = US\$5050.

Payment & Cancellation: US\$1,000 deposit at booking, Balance due by July 31, 2026. Payment to Braga Travel c/o Lusitano, 7222 Cutting Blvd, El Cerrito, CA 94530. Cancellation penalties escalate from 25% (≤90 days) to 100% (≤15 days).

Economy airfare on TAP from SFO-LIS-FNC-LIS-SFO:

US\$1450 approximately subject to change at time of booking.

Macau Cultural Center “MCC”

by Maria Roliz, President

Portuguese classes - interested in learning Portuguese online via zoom classes? Email us at macauculturalcenter@gmail.com

Help support the teaching of Portuguese classes at SVPECF’s **World Portuguese Language Day** fundraiser event on May 3rd at MCC.

Dia de São João (Macau Day) - Join us in celebrating with a mass and Macanese lunch on June 20th at the Macau Cultural Center.

See details on flyers

**Come Join Us for a Day of Celebration on
Saturday, June 20, 2026
DIA DE SÃO JOÃO**

at the

MACAU CULTURAL CENTER

109 J Street (corner of 37695 Niles Blvd), Fremont, CA 94536

Event organized by the Macau Cultural Center

11:00 – 12:00 PM Mass Celebration

12:30 – 2:00 PM Macanese Lunch

Cost per Person:

\$15.00 Casa de Macau, Lusitano & UMA Members

\$20.00 Non-Members

RSVP by June 10, 2026 to Joanne Ribeiro

Tel: 925-639-2464 Email: macauculturalcenter@gmail.com

Please make checks payable to

Macau Cultural Center

and mail to 7222 Cutting Blvd, El Cerrito, CA 94530

Please list names of attendees and contact info when making your reservations.

ESCOLA PORTUGUESA
CENTRO CULTURAL DE MACAU

ONLINE CLASSES



PORTUGUESE COURSE

JOIN US AND EMBARK ON YOUR JOURNEY TO
MASTERING PORTUGUESE WITH A NATIVE!

BEGINNER
LEVEL

INTERMEDIATE
LEVEL

ADVANCED
LEVEL

OPEN ADMISSION

FROM

\$150.00

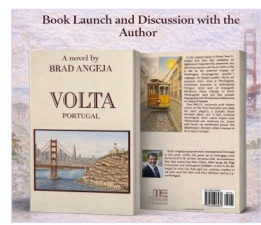
/MONTH (4 SESSIONS)

YOUTH DISCOUNTS. FAMILY PACKS. PRIVATE TUTORING.

Contact for registration and more info:

+1 (415) 286 1272

Please join us at the Macau Cultural Center on May 3rd with our Consul General of Portugal Filipe Ramalheira and Dr. Brad Angeja, author of the novel “Volta Portugal”, for a fundraiser event to support teaching of Portuguese language classes hosted by Silicon Valley Portuguese Education and Culture Foundation, and co-sponsored by Lusitano Club and Macau Cultural Center.



Come and Celebrate our Beautiful Language and Heritage!

Join us for dinner with Special Guest

Dr. Brad Angeja, Author of the novel “Volta Portugal”

Sunday, May 3, 2026 6:00pm

at Macau Cultural Center, 109 J St, Fremont, CA 94536

Buffet Dinner

Macanese Cuisine, Wine, Soft Drinks & Dessert

Donation: \$40/person

Mail check to: SVPECF, 1115 E. Santa Clara St #7, San Jose, CA 95116

Payment via venmo, zelle or paypal can also be made to Maria Roliz at (415) 990-5534

RSVP by April 18, 2026

Maria Roliz 415-990-5534 or Mary Alsheikh 408-807-4702

Email: siliconvalleyportuguese@gmail.com

Raffles & Silent Auction

Event hosted by

Silicon Valley Portuguese Education and Culture Foundation (SVPECF)

Co-sponsored by

Lusitano Club of California & Macau Cultural Center



Celebrating the Year of the Horse at Lusitano Chinese Year Party

by Maria Roliz



Firecrackers spark and red lanterns glow from China to all over the world as millions welcome Chinese New Year, and usher in the Year of the Fire Horse. It begins with a 16-day celebration filled with family reunions, red envelopes, parades, fireworks and traditional foods meant to bring prosperity.

February 17, 2026, marks the start of Chinese New Year or the new lunar calendar cycle which operates on a 12-year cycle, with different animals representing each year of the cycle.

With 2026 comes the transition from the Year of the Snake to the Year of the Horse, galloping into the spotlight and bringing with it expectations of forward momentum, change and growth.

Each year in the Chinese zodiac also pairs with one of the five elements: wood, fire, earth, metal or water. The element is also believed to influence the tone of the year. This year, the element is fire, bringing forth the Year of the Fire Horse, a rare 60-year cycle event symbolizing intense energy, passion, rapid change, and independence. This will be a year for bold action and quick-thinking rather than hesitation as Fire intensifies these traits.

People born in Horse years are thought to be hardworking, warm-hearted, and independent. On the flip side, horses are famous for being impatient, impulsive, and easily frustrated when things are slow or when they feel boxed in. Hope you are the patient horse!

The Lusitano Club welcomed in the Year of the Horse and its newly elected Board of Directors on February 7th with a Chinese New Year Party with members and friends at the Macau Cultural Center. A Chinese buffet with nine main dishes (signifying longevity) designed to bring luck, abundance, and prosperity for the coming year was served; and everyone was given a red envelope with lucky money “laisee” to bestow good fortune and blessings for the new year. It was a most enjoyable evening with delicious food, wonderful company, and lovely music sung by entertainer Sam Cadelinia which kept everyone on the dance floor.

May the Year of the Horse bring you happiness, success, and lots of reasons to smile. Happy New Year! Kung Hei Fat Choi!



*Feliz
Ano
Novo
Chinês!*



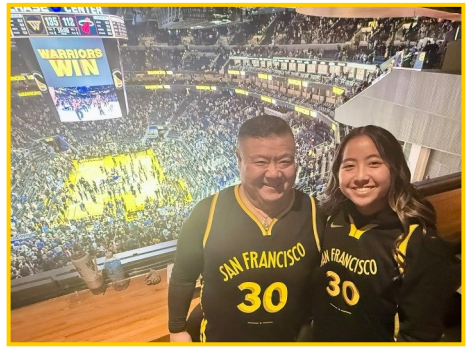


Golden State Warriors Portuguese Heritage Night



Thank you to our Consul General Filipe Ramalheira, his family, members and friends of the Portuguese community in celebrating our Portuguese Heritage with the Golden State Warriors and MLK tributes on January 19th at San Francisco Chase Center. Great game especially the Dubs pulled off a W! Yay **WARRIORS!!!**





Portuguese Immigrant Week

The 59th Annual Portuguese Immigrant Week kicked off at the Portuguese Immigrant Monument at Root Park in San Leandro on Saturday, March 7, 2026. The Portuguese American community has proudly attended this wreath ceremony annually to recognize and celebrate all the courageous Portuguese immigrants ever since the then-Governor of California, Ronald Reagan, in 1967 made the proclamation for this week-long celebration held annually on the second week of March.



The symbolic statue created by Azorean sculptor Numidico Bessone was offered to the City of San Leandro in 1964 by União Portuguesa do Estado da California, now part of PFSA. This statue symbolizes a person carrying a heavy burden, the difficulties and struggles of the emigrant; yet it also shows a man in front of a ship's prow symbolizing the strength, courage and sense of adventure of the Portuguese emigrant.

On this exceptional beautiful day, the community was honored with the presence of Filipe Ramalheira, Consul General of Portugal in San Francisco and Juan González III, Mayor of San Leandro, along with the Chairman and Presidents of the Portuguese Fraternal Society of America (PFSA), and Luso-American Financial who paid tribute and hosted the event. The Filarmónica Artista Amadora de San Leandro (Portuguese Band of San Leandro) played the Portuguese and American national anthems and a wonderful lunch reception followed at its hall.



San Jose Sharks Portuguese Heritage Night

As part of the Portuguese Immigrant Week with celebrations and events from various organizations, Lusitano Club organized once again a fun evening to celebrate our Portuguese heritage at the San Jose Sharks Portuguese Heritage Night and was given a Portuguese themed lanyard, a Sharks cap, and a chance to be on the ice for a group photo with the Consul General.



On March 13th, the Consul General hosted an event at his residence sponsored by PBBI and PFSA, entitled "Fireside Talk - Three Generations, One Community: Past, Present and Future of the Portuguese in California". It was an amazing panel discussion reflecting the past, present and future of our community moderated by Diniz Borges of PBBI. It brought together an amazing panel of Portuguese-American community leaders, Joe Machado (one of the founders of POSSO), Monique Kelly Vallance (PFSA Board member), and Sofia Soares Ávila (Portuguese Tribune). Each of them shared stories, experiences, and perspectives that highlighted how strong, resilient, and connected our Portuguese community truly is.

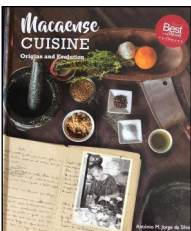
They talked about the sacrifices of the first immigrants who came here looking for opportunity, how their hard work built the strong

community we have today, how the next generation has the responsibility to keep our culture, traditions, and language alive. What a wonderful way to wrap up the week.

Viva to all our Portuguese Immigrants!



Books for Sale



MOST POPULAR!

Macanese Cuisine - Origins And Evolution
Author: António M. Jorge da Silva
(Published by IIM, Macau Aug 2019)
Cost: USD30.00

We carry many interesting books in stock on Macanese cuisine and history. Email us if there is a particular book you like to purchase.

Word Scramble

Find the words below associated with Portuguese Immigrant Week scrambled upwards, downwards, across, backwards, or diagonally
PORTUGUESE IMMIGRANT WEEK CELEBRATIONS MARCH
WREATH STATUE BAND TRIBUTE SAUDADE ADVENTURE
AZOREAN MADEIRAN MACANESE COURAGE STRENGTH

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

WEBSITES OF INTEREST

Consulate General of Portugal in San Francisco

<https://www.saofrancisco.consuladoportugal.mne.gov.pt/en/>

Macanese Families

(A website dedicated to preserving and disseminating our
Macanese culture, history, and genealogy)

<http://www.macaneseibrary.org>

Macanese Recipes

<http://www.macanese recipes.org>

Instituto Internacional Macau (IIM)

(Published books on this website may be available from Lusitano)

<https://www.iimacau.org/mo/>

Recipes

Guardanapos "Napkin" Cakes by Dorothy Oliveira



*Makes
12*

Ingredients:

Cake Batter:

148 grams (8 to 10 large) egg yolks
60 grams (2 large) egg whites
100 grams (1/2 cup) sugar
1/4 tsp fine sea salt (optional)
40 grams (1/3 cup) cake flour sifted
Extra sugar for sprinkling

Egg Yolk Cream:

150 grams (3/4 cup) sugar
59 grams (1/4 cup) water
112 grams (6 to 8 large) egg yolks
1/4 tsp fine sea salt

Instructions:

Cake Batter:

1. Preheat oven to 350F. Line a 17x13" sheet pan with parchment paper. Do not grease the sides of the pan.
2. In the bowl of a stand mixer fitted with the whisk attachment, combine yolks, whites, sugar and salt. Beat on high speed for 8-12 minutes or until tripled in volume and the sugar has dissolved.
3. Gently fold in the flour sifting it into the batter as you fold.
4. Spread evenly onto the prepared sheet pan.
5. Bake for 10 minutes or until the cake bounces back when touched.
6. Remove from the pan and cool on a wire for 5 minutes.
7. Sprinkle top of cake with sugar and invert onto a cutting board with another piece of parchment paper.
8. Remove the bottom parchment paper carefully.
9. Set aside and let it cool completely

Egg yolk cream:

1. Combine the water and sugar in a medium saucepan. Bring to a boil over medium-high heat stirring constantly. Once the sugar has dissolved stop stirring and allow to boil until 233F.
2. Remove the syrup from heat and let cool for 10-15 minutes.
3. Whisk egg yolks and salt together.
4. Slowly add syrup to yolks whisking constantly.
5. Return to medium-low or medium heat whisking constantly until thickened.
6. Strain through a fine mesh strainer.
7. Cool completely before using.

Assembly:

1. Cut the cake into 12 squares, They will measure approximately 3 3/4 - 4".
2. Spread the egg cream onto each piece of cake.
3. Gently fold each cake diagonally so that two points join. Do not crease the long edge.
4. Serve.

You can also roll this cake with different fillings. Enjoy!

Oxtail Recipe

by Jessica Xavier



Ingredients:

- 3-5 lbs oxtail
- 3-5 tbs extra virgin olive oil
- 5 garlic cloves, minced
- 1 onion, diced
- 5-7 bay leaves
- 1.5-2 lbs diced tomatoes
- Half 6 oz. can tomato paste
- 1 ½ tsp sugar (or small pc of rock sugar)
- Salt and black pepper to taste
- Beef broth or water
- 3 carrots, peeled and cut into chunks
- 3-5 potatoes, peeled and cut into chunks
- 3 ribs celery, cut into chunks (optional)

Stovetop Instructions:

1. Rinse and pat the oxtail dry, then season with salt. Heat a large pot over medium-high heat and brown the oxtail on all sides in olive oil. Set aside.
2. In the same pot, sauté the garlic, onion, and bay leaves in olive oil for 2–3 minutes over medium heat, scraping up the brown bits until the onions are soft.
3. Add the tomatoes and sauté for 3-4 minutes.
4. Stir in the tomato paste, sugar, salt, and black pepper. Start with 1-2 tsp of salt and adjust to taste as you cook.
5. Return the oxtail to the pot and add enough beef broth or water to just cover the meat.
6. Bring to a boil, then lower the heat to a strong simmer (medium-low heat).
7. Cook for 2–3 hours until the oxtail is soft, stirring often to ensure the sauce doesn't burn. Add more broth or water as needed.
8. Add the potatoes, carrots, and celery during the last 20 minutes of cooking. Bring back to a boil, then simmer over medium heat until the vegetables are tender.
9. Season with salt and pepper to taste. Serve with steamed rice or bread.

Instant Pot Instructions:

1. Follow steps 1–5 as listed above using the Instant Pot sauté feature.
2. Set the Instant Pot to Pressure Cook on High Pressure for 45 minutes (or 50 minutes for softer meat) and use quick release.
3. Remove the oxtails and place them in a covered dish, leaving the sauce in the pot.
4. Add the potatoes, carrots, and celery to the sauce. Pressure Cook on High Pressure for 4 minutes and use quick release.
5. Season with salt and pepper to taste. Serve with steamed rice or bread.

2025 Annual Report

Balance Sheet as of 12/31/2025

ASSETS

Checking:

Bank of the West	14,023.56
Chase	14,305.08

Certificates of Deposit:

Charles Schwab	32,229.54
Chase	289,562.56

Total Assets (Cash in Banks) \$ 350,120.74

LIABILITIES

Outstanding check	0.00
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Total Liabilities \$ 0.00

Total Net Worth \$ 350,120.74

Statement of Change in Financial Position:

Beginning Balance 1/1/25	338,527.15
Ending Balance 12/31/25	<u>350,120.74</u>
Increase in Funds	\$ 11,593.59

Income Statement for year ended 12/31/2025

REVENUES:

Donations (Scholarship)	1,200.00
Grant (Bulletin assistance) - Fundação Oriente Portugal	988.43
Interest from Banks	12,647.54
Membership Dues	12,379.00
Sales - Books general	335.00
Social & Cultural Functions	13,927.00

TOTAL REVENUE: \$ 41,476.97

EXPENSES:

Bank Charges	15.04
Bulletins	2,125.46
In Memoriam - D. McKissack	200.00
Insurance	3,318.12
Office	689.31
Social & Cultural Functions	22,635.45
Sponsorship - Mission Chamber Orchestra Portuguese Concert	100.00
Sponsorship - Luso-American Education Foundation	300.00
Sponsorship - Portuguese Heritage Society of California	200.00
Sponsorship—SVPECF	300.00

TOTAL EXPENSES \$ 29,883.38

NET GAIN FOR 2025 \$ 11,593.59

LUSITANO BULLETIN



A quarterly publication co-sponsored by Fundação Oriente and Lusitano Club of California (a 501c4 non-profit organization) for its members and people of Portuguese descent from Macau and the Far East. Subscription to the Bulletin is unavailable separately. Membership application can be downloaded from our website at www.lusitanoclubusa.org

**FUNDAÇÃO
ORIENTE**

2025 Social & Cultural Events - Profit & Loss

EVENTS	INCOME	EXPENSES
Chinese New Year Party	2,970.00	2,911.49
Portuguese Heritage Night GS Warriors	0.00	0.00
Portuguese Heritage Night San Jose Sharks	0.00	0.00
Clambake	1,040.00	900.45
Dia de Portugal	1,543.00	518.32
Cooking Class	105.00	0.00
Annual Picnic	1,185.00	1,049.89
Lawn Bowling Social	100.00	100.00
Christmas Party	6,984.00	17,155.30
Totals	\$ 13,927.00	\$ 22,635.45
NET LOSS:		\$ (8,708.45)

Certification by Corporate Officer

I, Dorothy Oliveira, certify that I am an officer of Lusitano Club authorized to make this certification and that the statement in the Annual Report was prepared from the Books and Records of the Club.
February 7, 2026

Lusitano Directors & Officers

<i>President:</i>	<i>Tel:</i>	<i>Directors:</i>	<i>Tel:</i>
Leonardo Xavier	(925) 726-9543	Michael Carion	(415) 279-0098
<i>Vice-President:</i>		Maria Joao daCruz	(510) 599-7247
Maria Roliz	(415) 990-5534	Chris daRoza	(415) 218-5504
<i>Secretary:</i>		Justin Estep	(408) 694-7487
Jessica Xavier	(925) 354-7999	Ken Harper	(415) 577-8967
<i>Treasurer:</i>			
Dorothy Oliveira	(650) 218-9308		



LUSITANO CLUB OF CALIFORNIA
7222 CUTTING BLVD.
EL CERRITO, CA 94530

Be Green!
Sign up for
Lusitano e-Bulletin



Portuguese Heritage Night with the San Jose Sharks - March 7, 2026 - SAP Center, San Jose, CA