



GOAN OVERSEAS ASSOCIATION
CHRISTMAS 1973
NEWSLETTER

LONDON

Vol 6 No 5

We Wish You
A Merry Christmas,
and a
Happy New Year.





PRESIDENTS CHRISTMAS LETTER

Christmas time is here once again. All the time we knew it was coming. Yet, it seems it has caught us on the wrong foot - - - undecided and unprepared about the family gifts, the X'mas tree, turkey, wines, decorations, cards and presents. Whether we like it or not, we participate, pell-mell in the seasonal mad rush of the eleventh hour and try desperately to get everything in an apple pie order, for this traditional and universal festival, celebrated by millions of Christians the world over.

In this festive season, it gives me great pleasure and sense of pride, to write to you, one and all, on behalf of our hard working Managing Committee. We earnestly hope that you will be able to enjoy yourselves to your heart's content, meet some long lost friends, families and new arrivals to talk about "the good old days" and also have the opportunity to strike up new friendships.

Here, I would like to digress a little and tell you about the progress of G.O.A. When it started in June 1966, with Mr. Francis Vas, the first Goan J.P. as the then Secretary, we hardly had 150 members. Since then, the number of permanent Goans residents in London and Home Counties, have increased by leaps and bounds and today we have about a thousand names on the muster roll. In the past, whenever Goans congregated in large numbers, breakaway groups or splinter unions were formed, and these divided the Goan Community into two rival camps.

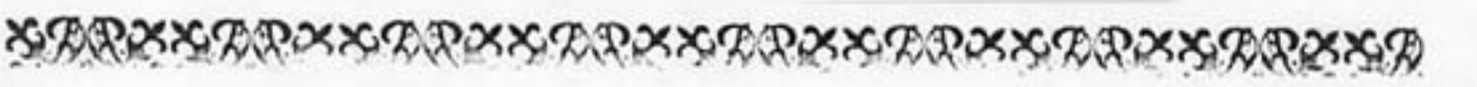
The present Managing Committee sincerely believes that we should avoid such dividing and damaging errors of our forefathers. We believe, all London Goans should solidly stand behind the G.O.A. for the sake of unity and solidarity — and accept the G.O.A., as the first and only parent organisation. I am sure, this must be the will of the majority of Goans. However, the Annual Village Reunions which celebrated the villages's patron feast should be recommended and continue over the years. I hope other Village Unions will follow the example of the Saligao Union, which has tacitly accepted the G.O.A. as the central representative Goan Organisation.

Returning now to our adopted land,

It is on the cards, Christmastide this year, will hold out a bag of surprises, none of which will be to our liking. The national energy crisis and spiralling cost of living will affect us, one and all, in one way or another. It is up to us to put our best foot forward and weather the storm, which will literally get colder in the coming months.

Finally, the President and Members of the Managing Committee of the Goan Overseas Association, take this opportunity to convey these wishes to its many members:- "May the Peace and Joy of Christmas grace your homes and may each new hour of the clock bring prosperity, hope and tidings to your near and dear ones. May the Good Lord too, shower you and yours with his choicest blessings always in all ways".

AMORITO J. NAZARETH
President 1973.



Our Feast Celebrations

The current fuel crisis did not deter the many Goan families from attending the feast celebrations held at Hampstead Town Hall. It gave one a great feeling to join in the Mass celebrated by our own Fr. Mazarello and joined in the choir ably conducted by Oboe Noronha. This was the first time Holy Pictures were distributed. Fr. Mazarello in a short sermon reminded us of our debts to Saint Francis Xavier and asked those who could manage it to take their children to the exposition next December. This would be an experience they would always remember.

The Mass was followed by President, Amorito Nazareth's address in which he wished all those present BOAS FESTAS.

Members were amply rewarded for queuing for more than 15 minutes for sorpatel and pulao. Generous helpings of our delicious dish were served by a hard working team of Bertha Carvalho, Ruth Vas, Aurora Saldanha and Virginia Vas. Manuel Carvalho, the Treasurer, helped by his little daughter, Michelle, was always busy issuing tickets for drinks and eats and collecting membership fees. General Secretary, Rabi Martins was running around organising the bar helped by Committee members and friends.

The lunch was followed by a programme of cultural activities. The first was Bharatnatyan Dance superbly performed by Miss Neena Gupta. Then came a highly enjoyable Bengali programme organised by Mr. S. Mukerjee, and artists Mrs. Gopa Bose, Mrs. Chitra Guha and Mr. A. Choudoury. Two excellent dances to Tagore's Music and songs (Bengali) by Mrs. Anusila Barua, was staged. After that came our own Mandos and Oulpods organised by Oboe Noronha with singers Virginia Vaz, Ester Lobo, Phylis Siqueira, Maria Noronha, Tolly Barretto, George Saldanha and Bonny D'Souza. These songs greatly delighted the audience who join in the singing and asked for many encores.

The whole occasion was the result of careful planning and painstaking effort of Cultural Secretary, Thomas Pereira. All those who took part were encouraged by the appreciation shown by the audience. The lambskin coat donated by Francis Fernandes of Simba Skin, was displayed by Anna D'Souza, who drew the winning ticket No. 283 won by Mr. Po.

The majority of those who attended were unanimous in saying this was a great occasion portraying all that was best in us and in our culture.

Editor's Note: The feast organisers wish to thank all those who helped in making the feast celebrations a success. Lack of space prevents us from mentioning all the names.

CO - WORKERS OF MOTHER TERESA

(Registered under The Charities Act, 1960)

In Aid of the

MISSIONARIES



OF CHARITY

'Westwinds'
288 Princes Road
Teddington
Middlesex

2nd December, 73

Dear Mr. Nazareth,

Will you please convey to your members our very grateful thanks for your generous donation of £ 10-00 towards our Christmas Fair which was held on behalf of Mother Teresa of Calcutta's work for the hungry of the world.

We would also like to thank those who donated to the bottle stall and the members of the G.O.A. who worked so hard to make it a success.

The total proceeds of the Fair was £ 635.

With every good wish to you and all the G.O.A.

Yours sincerely,

Sg. Violet Woods
London/Middlesex Committee.

Editor's Note: The G.O.A. bottle stall was run by John and Maria Coutinho, ably assisted by Liza, John Barros, Francis Cardoso and Ivor De Souza. Another tireless Goan lady working for this cause every year is Mrs. Jessy Lobo of Twickenham.

Colva Feast

300 villagers and guests gathered for the Feast of Infant Jesus at St. Anselm's, Tooting Bec on 27th October, 1973. High Mass was followed by a social where sorpatel and pulao prepared and served by Mrs. Franklyn Fernandes, Colva President's wife. Traditional folk singing was led by Seby Gomes, supported by Charlie Vaz, Claudio Santimano and guests including Lily Calaco and Ismailia Rodrigues. Augie Alvares and his CLUBMEN provided music. In reply to the feast President's speech Mr. Lionel Pereira, G.O.A. Social Secretary, thanked the COLVACARES for being the first Salcete village to hold such an occasion in this country.

Goans in Canada

Goans in Canada, like their fellowmen spread all over the world, formed their G.O.A. in Toronto in 1970. Their idea was to give "The Sons of their Land" an occasion to unite. Every G.O.A. member which I believe there are 400 of, is a child of this family, and like every family has a goal in life to have its own home, so does the G.O.A. They have a special fund committee to try and make this dream materialise.

In the Social and Sports field they have done tremendously well. The G.O.A. Men's hockey team entered the J.F. Kennedy Hockey tournament in Washington, U.S.A. The Cultural Sub-Committee is in the process of organising Konkanim lessons and the teaching of Goan folk songs, dance, drama, cooking, etc. Very recently a Goan opened a grocery store to cater for the Indian community. The cooking lessons the store holds, attract many Canadians. Another Goan has a food store selling Goan delicacies such as sausages, sorpatel, pickles and sweets.

Goans are more fortunate than the other Indian communities here since their culture has some common elements of both, the East, and the West. Hence they do not find much difficulty blending in with Canadian society. Of course, the pace of life here is something that takes a longer time to get accustomed to. Goans in Toronto are spread all over the City, and do not tend to cluster in one particular locality. This encourages mingling with people from other countries who also live in this great and fastest growing city in the North American continent.

Orlando F. De Souza
Bramalea, Ontario. CANADA.

TO LET

SELF CONTAINED, furnished ground floor flat at Upper Norwood:- 3 large rooms, Kitchen, toilet and shower, pantry. @ £ 20 a week -
'Phone after 7.00 p.m. 01 771 1637.

Furnished two room flat, kitchen, own meter gas & electric, self contained £ 15.00 p.w. or single room and kitchen £ 7-00. References required. Wimbledon 01 540-4157, 7-8 p.m.

WANTED

" POPULAR GOAN GROUP

seeks versatile lead guitarist
and organist. (Own instrument
and transport).

Konkanim Konso

Ix-tan-dum, Na-ta-lam-chi pro-ob
sog-lo sou-sar car-tat vod-da
do-ba-zaan noich Chris-taum pun
coc-nem pas-sun, am-chesa gau-ant
Goem sog-lo loc bo-bau-tat to-ca
-ri cor-unc Na-ta-lam-chi vo-dic
cor-un cus-var cor-unc ani tos-
seoch heri vos-tu, hem sog-lem
po-louno sog-lo loc anir vod-ic
cor-un bur-guim za-tat da-dos-borit
Na-tal-anc cus-var dar-tat eca-meca
geur da-counc ap-lo moi-pas.

Anga Londonac hem fest vor-tou-ta
ek-vot fa-mi-li mo-dem an-ga
Christmas-ac fa-mi-li ec-tai za-tat
pois as-le-lim pas-sun gara etat
aple fa-mi-li mo-dem sa-runc
Na-ta-lam-chem fest pois cor-un
qui-tei ve-itt dis-lam za-lear
aple bi-tor vi-sor-tat ani ko-xeal
kaen sar-tat him co-xe-chim
vor-ram. Pun stem mat-se tam-bo-ia
ani chin-tun pol-ou-ia as-sat mun
an-ga tore am-che Go-em-car bau
ek-su-ra tan-cheo fa-mi-li an-ga
nam vo ca-za-ri noi auc-var
bur-ge chodd gor-je-chem tan-cam
fam-il as-le-lea-nim apo-uno ar-dunc
sa-runc Christmas tan-che mod-dem
anm di-unc tan-chesa cal-zac
ko-xeal-cai hea dis-sa.

At-an sog-le-anc tun-cam mag-tam
dev-an diu-che-ac ko-xe-al bor-it
Na-ta-lam ani da-dos-borit No-ven
vo-ros 1974.

G.O.A. NOTICES

- 1.G.O.A. CONSTITUTION:** The Managing Committee has decided to propose amendments to the Constitution at the next A.G.M.
Any member who has any proposals for Amendments to the Constitution should send them to the General Secretary, to reach him not later than 15th January, 1974. All proposals will be collated and circulated to all members nearer the date of the A.G.M.
- 2.G.O.A. ANNUAL DINNER:** The first G.O.A. annual dinner/dance will be held in February, 1974. All those interested please forward names to the General Secretary (by telephone if you prefer) by 15th January, 1974. Full details will only be submitted to interested parties. Members submitting their names for the "first list" are under no obligation to attend.
- 3.G.O.A. CHARTER FLIGHT:** Negotiations are in progress for our own charter

Come Riding

For those of you who would like to take up horse riding, it is quite easy and yet one needs skill. I have been riding for some time and find it very thrilling and adventurous. The first stage of riding is handling the horse by patting it, walking with it, and leading around the barn. When the horse is quite confident in you, you can mount on it. At first it seems too high and you feel you are going to fall off, but eventually you will get used to the height. Next you learn to give leg and hand signals for the horse to walk, trot and canter (gallop), but each stage is taken very slowly in several lessons.

When mounted it is essential to wear a riding hat, (to protect the head from injury). This cost approximately £ 6-00. One also needs riding or ordinary low heeled boots.

There are several riding schools spread out all over London, such as Oakwood, Richmond Park, Golders Green, Mill Hill East, Enfield and Porters Field.

The fees for riding are approximately about £ 2-00 for a three hour lesson for adults and for children £ 1-00 for two hours.

Miss Rita Cardoso.

Hockey

The G.O.A. Hockey XI which has been in existence for the last 4 years has this year gained admission to the third division of the Middlesex League. So far out of the 9 league games, they have played 5 and won 4. They are on the top of the league.

Unfortunately, we are not able to publish a detailed report, but a full account by Sports Secretary, Freddy Mascarenhas will appear in the next issue of the NEWSLETTER.

1973 NEWSLETTER TEAM

This year's Newsletter team comprise of the following:-

Editor:- Roque P. Cardoso

Sub-Editor

Graphics & features:- John J D'Souza

Sub-Editor Art:- John T. Barros

Contributors:-

Konkanim Kono:- Mrs. I. Cardoso (Editor's mum).

Goa Correspondents:- Monte De Souza
Cauzinho Abreu.

Konkanim Mandos in this issue were compiled by Jolly Ferratto

VACANCIES

Solicitors in general practice will have vacancies in 1974 for the following staff:-

1. Two and a half year articulated Clerk LL.B or Barrister-at-law. Salary during term of articles £ 1200 - £ 1500 - £ 1800 per annum.

2. Four year articulated clerk. Must have completed all five papers of Law Society's Part 1 exam. Salary during term of articles £ 850 - £ 1000 - £ 1200 - £ 1500.

3. Managing Clerk. Five to ten years experience at London in Civil Litigation and Divorce. Starting between £ 2500 to £ 3000 per annum.

4. Office Junior. Boy or girl - age 15 - 16 years. Must have 'O' level in English, and be willing to study for Legal Executive qualification. Salary £ 12 - £ 14 per week.

5. Secretary. Shorthand or audio typist, with some previous legal experience. Preferably living locally. Salary £ 1500 - £ 1800 according to age, ability and experience.

Please apply in writing only to:

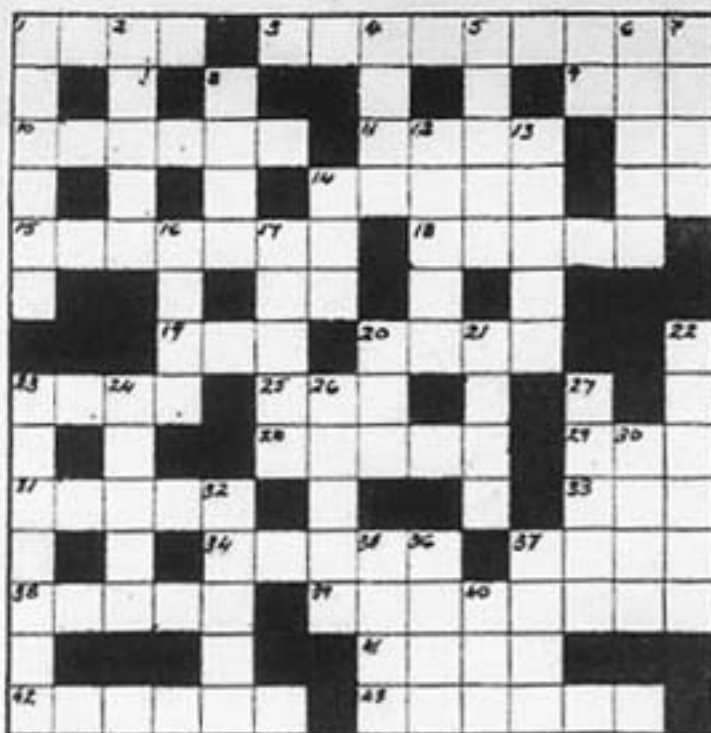
MASCARENHAS & CO
25 PARK MANSIONS
HENDON WAY
LONDON NW 4.

Charter Flights

A low cost charter rate flight for the exposition of St. Francis Xavier in December, 1974 has been arranged by Camillo De Souza, who also arranged a successful charter flight in April, 1973 for Saligao Centenary celebrations. Provisional fares are £ 153 return to Goa or £ 145 return to Bombay. While the actual fares may depend on fuel crisis, it may be possible to obtain reductions for a large group. Those interested in joining the 4-week flight please send in names and addresses with 'phone number and self addressed envelope to Camillo De Souza, 6 Ruskin Walk, Edmonton N 9 - Tel. 01 807 3547.

Tickets to Bombay are now available from £ 156. Consult the above for

Prize Crossword Number 1.



This competition is open to all members. The first correct entry drawn will receive a bottle of Sherry. Entries should be posted to reach the compiler Mr. John J. D'Souza, c/o The Editor, 24 Northcott Avenue, Wood Green N22 4Q not later than 7th January, 1974. The judge's decision is final.

Name.....

Address.....

.....

..... Postal Code.....

Membership No.....

CLUES ACROSS

1. Her name is an old coin (4).
3. X'mas licence to kiss under (9)
9. Boat gear (3)
10. Main X'mas course (6).
11. Band that starts union (4)
14. Indian deity leading the strings (5)
15. Title of endearment bestowed on great Indian leader (7).
18. Horned star (5)
19. Helps to clean up (3)
20. Cow house (4)
23. 'The Greatest' pugilist in earth (4).
25. Bottom 'nob' (3)
28. Frighten (5)
29. Causes big bangs (abbr) (3).
31. Trim the end of this alcove to turn it into one of Goa's best beaches (5).
33. Belonging to us (3)
34. One of Goa's main rivers (5)
37. Child's square game (4)
38. His daughter occupies the seat he held (5).
39. Popular Goan relish (8)
41. 'King and I' land this refers to (4)
42. Gives X'mas tree sparkle (6)
43. Whatever you leave for others (6).

CLUES DOWN

1. Season of mists (6).
2. Important point on any map (5).
4. Tradition garb of our opposite sex (4)
5. Caused by earth's satellite (5).
6. Filling station for, say camels (5).
7. Winged archer in centre of London (4).
8. Pay if you don't own (4).
12. Pope's state is in laity (anag) (5)
13. Could be the effect of too much 39 across (5).
14. Yank's uncle (3).
16. Find large force in Mary (anag) (4).
17. Goan market town (5).
20. Behind the scene generally, but playing a supporting role in front (3).
21. One of a pair of Indian dieties popular here (4).
22. No Sunday visiting because of this present crisis (6).
23. Fruit of bountiful tree (7)
24. Mohammed is his prophet (5)
26. Capital Goan County (5).
27. Quite fat (5).
30. Artist's favourite model (4)
32. Colour of tropical seas (5)
35. Smells sweet (4).
36. Flower in your eye (4).
37. Priest living high up (4).
40. Irish nickname (3).

SPECIAL CHARTER

for G.O.A. members only
KENYA AND INDIA

A G.O.A. member, in conjunction with a well established firm of travel agents, is arranging a special round trip charter flight from London to Kenya and on to India.

The trip is planned for April and May, 1974 and will be operated jointly by Britain's and India's national airlines. From London you will fly to Kenya (Nairobi) for a two week stay. Then on to India (Bombay) for four weeks, before returning to London.

The provisional round-trip fare will be only £ 195.

Do Not Miss this opportunity to visit both Kenya and Goa, in the one trip.

To ensure your seats write now to:-

KENYA & GOA CHARTER,
A.J.C. Baker, 43 Broughton Ave., Richmond, Surrey TW10-7UG.
(G.O.A. members and families only - Please quote membership number)

No money is required yet. Just state the number of seats you require. Remember First-come, First-served.

Note:- If enough people are interested, an extra flight to India only may be arranged at a cost of only £ 150 approx. return.

This would be April-May 1974 for 4-6 weeks, according to demand.

CHRISTMAS PANTOMIME CINDERELLA ON ICE

A Block booking for this Pantomime has been made for G.O.A. Members. Concession tickets are only available from Monday to Friday and since this day will not be suitable for the school children, I have made the booking for a Saturday. The committee has unanimously agreed to subsidise the children's tickets and details are as follows:-

Venue: Wembley Empire Pool
Wembley, Middlesex.

Date: 16th February, 1974.

Time: 5.00 p.m.

Tickets:- £ 1.10 -Children of the age of 12 years and under 50p. (The balance of 60p for each child will be borne by the G.O.A. This concession is applicable to members' children only).

Tickets will be handed over at the gate and needless to say will be on a "first-come first-served" basis; so book now for yourselves and your children to avoid disappointment.

Please forward your cheques/P.O. made out to "Ruth Vaz" and forward to me at the following address:-

6, Avril Way.,
London, E.4. Tel. No. 531 6480 (after
6.30 p.m. or Saturdays and Sundays).



HAVING A PARTY

HERE ARE A FEW TIPS GATHERED FROM OUR EXPERTS

1. Have the party jointly with your good friends. This helps to reduce expenses, and makes organisation much easier.

2. Make sure to invite only those whom you or your friends know personally, and tell them whether it is a bottle party. Try and coax all to come with partners. Don't rely on one chap getting all the birds. It may end up as a grand-father's knitting club! Inform your neighbours, but you are not obliged to invite them.

3. Ensure that there is sufficient space for dancing. If the room is small, clear away some of the furniture, remove ornaments, curios, etc. and spread ash trays around.

4. Nominate a lively friend as a D.J. Have a good selection of records, play slow numbers after twelve and tone it low.

5. No need for fancy dishes, but have a variety of sandwiches, nuts, crisps, and other snacks. Have a good supply of soft drinks, especially cokes.

6. Go easy on the drinks, otherwise you may miss all the fun and end up being a nuisance.

7. Welcome all guests on arrival introduce them around, and see that they that are served drinks.

8. Keep the end lively with sing songs and party games, e.g. forfeits, 'coffee potting' and copy cat.



CHRISTMAS MANDOS

UGDASS ETA MACA NATALAMCHE RATRICHIO.

(I remember Christmas night)

Ugdas eta maca Natalamche ratricho,
To dis amche amizadicho,
Nial cor re moga Chondrimancho
Tacher mog soglo sompla.

Chusmo:

Sintid nam moga lisavamcher bogor tujer
Dekun punish dimbi galtam aum bancancher
(repeat)

Papan Goeam san haddun maca,
Iscol xiconc gatlem re Bandra,
Axetalim re moga chitt borounc tuca,
Cotta Madri mojea pattlean bounta. (Chusmo)

Goeam cobor gatzolli avoi,
Baby amchem Inglez xicta mun Bomboi,
Goeam aslim tednam rebecco sicoitaloi
Gara vetanam ek beijo ditaloi. (Chusmo)

Ratrichim nident aum eopnetam
Tosoch ugdass eta maca liseau cortanam
Moga tuje vinem suk maca nam
Abrass beijo tuca anga than Goeam. (Chusmo)

TAMBDE ROSA TUJE POLE

(Your Red Rose Lips)

Tambde Rosa tuje pole
Dukanim borleai moje dolle
Papachem licens assa zalear pole
Cazar zaumcheac mojecode

Papachem lisonso assa re maca
Cazar zaumcheac rautam tuca
Tum tor cazar zainam zalear moga
Moji birmot futtoli tuca

Papan cazar maca keli
Suceachea garant vorun gaili
Sogle ankuar chole ektaim zaunum
Adorarur maca keli.

DULPOD

Cecilia mojem nam)	
Chevam bitor chedum curiozo aum)	bis
Tum curiozo zaleari)	
Mogueli judi talhar cori)	bis
Tuji talhar cortam judi)	
Moga maca kitem ditolo feti)	bis

We know your Aunty's sorpatel in Siolim is fantastic, but lets see what we here can do to make our own variety. You got all the ingredients? Lets check: 5 lbs belly pork, 1 lb Ox liver. Now the spices: chilly powder, haldi, jeera, some garam masala. Also cloves, cinnamon, garlic and green ginger. Don't forget the vinegar and green chillies.

Let's start phase one: Wash the pork and the liver. Boil them separately, add a few clove pods and half a table-spoon full of salt. The pork should be ready in 30 minutes, and well, the liver about 15 minutes.

Let's get on with phase two: Closely chop three large onions, inch long piece of green ginger and a half dozen pods of garlic. Do the same with the chillies. Oh, yes, cut only two or three. Keep these all separately. Get a small bowl, and lets now mix the powdered spices. Put in three table-spoons of chilly powder, 1 tablespoon full of haldi powder, 1 tablespoon full of jerra, 1 tablespoon of garam masala, and 1 teaspoon of pepper. Mix these dry, and then add half a cupfull of vinegar and keep on stirring until it forms a nice paste. Add a little water if the paste becomes too thick.

And now to phase three: Is the meat cooler now? Keep the stock and lets dice the meat

into small bits and do the liver until last. Now the frying, that's a tricky job, are you wearing your old shirt, what you need is a suit of armour, but never mind now. Fry the cut meat into portions, do not overfill the pan and keep on turning it while on the fire. Ah! is it nice and crispy? Is the frying all done? Collect some of the oil, we will need it. Don't fry the liver.

Lastly, the important phase four: Ah, using the oil collected, fry those onions in that large ten inch sauce pan, let it brown, add to it, your chopped garlic, green ginger and green chillies and stir them well on not too high a fire. Now start adding the meat slowly and keep stirring, and now the liver. Get the paste now and pour it in, and give it a good stir. Is it mixed well? Where is that stock? Add two pints of this to the mixture. Let's taste it. Cor Blimey! it's hot and raw, but never mind we need some salt now. I suppose two teaspoons will be enough, we can add some more later if necessary. O.K. stick the lid on and let it steam slowly for a couple of hours. It won't be ready for eating today. Let it cool and tomorrow it should be seasoned sufficiently. Warm it on a slow fire and let it steam for about an hour. Ah! We'll have a grand feast of this tomorrow with pulao. This should be enough for more than eight of us.



SORPATEL IS SERVED!

Editor's Note: Let's hope this recipe produces tasty results. Perhaps it could be improved on and further tips from experienced readers will be welcome. Sorpatel can be deep frozen, but when required it should be allowed to thaw completely, this could take about 24 hours. It should then be heated in a warm oven before serving.

If things go wrong whilst cooking, don't 'phone me. I am only experienced in judging the end results.

For the effort involved, it is worth while cooking in bulk. This would serve for about a week, but must be warmed regularly and stored in a cool place. If you still find you have too much in hand, our Committee members would be pleased to come to help you along!

CHRISTMAS IN GOA

i
n
1
5
7
3

On Christmas Day in all the churches are represented the mysteries of the Nativity, with divers characters and animals introduced speaking; also marionettes and large rocks, and men within who make these figures act and speak as they will; everyone goes to see it. Even in most of the houses and at the cross streets they do the same; all along the streets, throughout the squares and wards, are tables laid with fine white napery, and covered with all manner of sugar-plums, dry comfits, marzipan, fashioned in a thousand ways, whereof everyone buys to give away in presents. It is like a fair and lasts until after Twelfth Night. By night they go and affix large bills inscribed with an Ano Bom, that is to say "Happy New Year", accompanying the same with instruments of music.

Editor's Note: Our ancestors it seemed, cared little for posterity. The above account of Francois Pyrard, who visited Goa and the East, is taken from a book of his travels published in Paris, 1615.

in 1973

In Goa today the approach of Christmas is heralded months in advance when villagers start white washing their homes in and out. Here and there a lone shoemaker and tailor gather advance X'mas orders and the village pig is being fattened. The Post Office depicts posters for people to send their Christmas cards more economically by sea mail.

Gradually brighter articles appear in Cities, buntings, white-kite-paper; flickering bulbs; crackers, presentable articles and last-minute greeting cards. A day or two prior to the 25th day of December, every village hears the sound of barking dogs, which are drowned by the continuous crying of a pig. For the last night of existence, the fatted-pig is bound hand and feet, only to be relieved of breathing at day-break. Rationing of grain is no barrier for the requirements of Christmas-day food-preparations. Every Christian home and locality is decorated with a white home-made star hanging near the main entrance door. Thus every Catholic is awaiting for the midnight bell to peal.

To Goa and the rest of the Christian world, the 24th night is a sleepless night. People crowd the churches, till the Church Ministers announce the birth of Christ, or suddenly the image of Infant-Baby is exposed, and immediately every bell sounds with joy, crackers burst, and Gloria-In-Excelsis-Deo is in the air. Prostrating themselves, all pay their humble respects, while senior-men take an extra dose at the bar, to warm themselves for the home-ward march.

Most women are engrossed in the day's thoughts. By day-break, few groups are hanging here and there, most take a couple of hours sleep. The bright sun of the 25th is up, and the best is every house is shining, a smile, interior-decorations, bottle and glass on the table, the kitchen is the busiest. All waiting to welcome one another. A visit by a Goan coming from overseas to one of these houses, could crown the day's extra joy. You will be greeted with "Boas Festas de Natal" or "Joyful Christmas" if you happen to return from Portuguese or British territories. 'Naurea, cal-cal' and a variety of home made sweets and cake with 'Cajel & Mardel' will be served to you. If you happen to stay for the afternoon, the dishes on the table will be appetizing, 'Sarne & Vore' 'Sorpatel, buch, baked-leitao' and pulao with plantains will be some of the rich delicacies.

The heavy meal will be followed by ease and 40-winks. The younger generation will be getting ready to get to the dance hall, where finally they will tune to "good-morning, good-morning....." Some, on the street will be softly singing "Holy Night" thus the Christmas day will vanish. The festive feeling will linger on for a week or two, till the seasoned sorpatel is completely wiped-off the toulí and New Year makes its appearance. The white-star will now be dismantled from its hangings, indicating the end of the festive season.

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