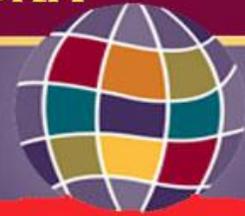


THE JOURNAL OF THE MALTESE DIASPORA

MALTESE NEWSLETTER



BUILDING BRIDGES BETWEEN MALTESE ALL OVER THE WORLD

MERHBA

Welcome to our MALTESE E-NEWSLETTER

The advantage of an online magazine is
I don't have to rely on printers
to finish it on time,
it doesn't have any costs
(except time and patience) to produce it,
and it doesn't end up in the recycle bin
after you read it. It's ongoing
and growing all the time.

It's about building bridges between us.
It's all about the Maltese Diaspora,
the history and culture
of the Maltese islands,
it's about the Maltese
living in Malta and other parts of the world,
it's about the achievements
of expatriates who excelled in their field
and made a good name
to our beautiful island- MALTA

The Editor

The MALTESE DIASPORA

Maltese communities can be found in all corners of the globe; the highest concentrations being in Australia, the United Kingdom, Canada and the United States. The numbers of Maltese seeking better economic prospects abroad dropped significantly after Independence in 1964. However, following Malta's joining of the European Union in 2004, the Island started once again experiencing emigration to countries within the European Union. Maltese emigrants tend to hold on to their customs and language, with many returning to their homeland after decades away.

WHAT IS THE COUNCIL OF MALTESE LIVING ABROAD (CMLA)?

The Council which was established in July 2012 is presided by the Minister of Foreign Affairs and consists of representatives appointed following consultation with Maltese communities from Victoria and New South Wales in Australia; other States in Australia; United States of America; Canada; Europe and the United Kingdom. The Council also includes five experienced people who worked with Maltese communities living abroad. The Council monitors the standard of living of such these communities and works to protect the rights of these communities whilst upholding their cultural and linguistic identity.

The Council is also to promote Malta's immigration history and culture overseas, in particular the learning of the Maltese language. The Council is to give advice to the Government on every legal bill that is of interest to Maltese living abroad as well as every administrative measure that is of particular interest to Maltese communities. CMLA meets every year in Malta to discuss issues which impact Maltese living overseas. The next meeting will be held on 5 and 6 May 2016.



ABOUT A Maltese Mouthful and ME

It all began for me in a small town called Agnes Banks on a vegetable farm. A town part of the Hawkesbury in Western Sydney, Australia. My family are Maltese and they love to cook Maltese food. My dad came to Sydney from a small village in Malta, Bidnija in the 70's. My mum's parents (Nanna and Nannu) came to Sydney from another nearby village in Malta, Mgarr in the 50's.

The farm provided an abundance of fruit, meat and vegetables which we used in most of our meals. This is where I learnt about Maltese cooking. I didn't cook much during this time but I watched, learned and of course ate. Two and a half decades later I left Sydney for London. During all this time I studied, worked, travelled the world, married an Irish man from Dublin (In Malta), had two beautiful girls, Theodora and Aurelia, and have now settled in SW London. How lucky I am.

The world is such a small place now and we are all integrating at a rapid pace. My family is Irish, Maltese, Australian and now British. For now, I want to bring the Maltese part of my culture into my family through food and share this with you.

A Maltese Mouthful is all about cooking, eating and sharing Maltese food, from my kitchen. Theodora and Aurelia will hopefully thank me for it one day. For now they are doing what I once did – watching, learning and eating. I hope you enjoy trying Maltese cooking if you haven't already, or this blog encourages you to cook more Maltese recipes if you do anyhow. I would love to hear from you too. amaltesemouthful@gmail.com

Marlene Zammit



MALTESE PLATTER:

1. Bebbux (snails-escargot),
2. Galletti (Maltese crackers),
3. Bigilla (Mashed Tic beans),
4. Gbejniet (cheeslets),
5. Salami,
6. Zalzett (Maltese sausages),
7. Fazola (beans),
8. Tadam (tomatoes)

FTAHT L-APTIT???

THE MALTESE WELLINGTONIAN



OFFICIAL NEWSLETTER FOR THE MEMBERS OF THE
MALTESE ASSOCIATION OF WELLINGTON AND THE
MEMBERS OF THE FRIENDS OF MALTA SOCIETY

VOLUME 16 /ISSUE 1

February / March 2016

Greetings everyone, and a happy new year! Merhba!

Time flies! We're well into the new year, and some of us are still enjoying our last Christmas goodies before Lent begins next Wednesday, 10th February - also the feast of the Shipwreck of St Paul!

Back in Malta this is Carnival week - read on to find out more about the history of this popular Maltese festival with all its colours, noise and celebration!

Thank you to those who joined us at the Botanical Gardens in December. Our small music group was a popular item, as always. We sang three Maltese carols - "Ninni la tibkix izjed", "Ninu, Ninu tal-Milied" and "O Gesu helwa tarbija". It was a lovely evening and we thoroughly enjoyed it!

With Easter just a few weeks away, it would be lovely to have a catch-up for those who are living in the Wellington area. If anyone would like to host an afternoon tea, please do contact me on the phone number below.

I would also welcome any articles of interest, not only about Malta but also about the lives of Maltese in our part of the world. If you, or someone you know, would like to share about your interests and achievements as a Maltese in New Zealand, I would love to hear from you!

In the meantime, have a blessed Lenten season everyone, and may God bless you

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ISSN 1179-4828



ABOUT NEW ZEALAND

As part of the Commonwealth New Zealand has long been a favourite destination for expats who have moved to the country to live permanently. New Zealand is an island nation in the south west Pacific comprising two main islands known as North Island and South Island and lies 1500km east of Australia. There are numerous islands dotted around New Zealand's coastline including Stewart Island, Great Barrier Island, the Chatham Islands, Waiheke Island and d'Urville Island all of which are inhabited.



The two main islands of New Zealand is separated by the Cook Strait which, at its most narrow is 22Km. New Zealand is a democracy governed by a Prime Minister and the head of state is officially Queen Elizabeth 11 of Great Britain. Although the capital of New Zealand is Wellington the largest city is Auckland, both being situated on the most populated, North Island. New Zealand is a long narrow country being just 400km at its widest and about 1600km in length.

Although the South Island is the bigger of the two islands it has a smaller population and is attractive to expats who seek a quiet, tranquil life. The South Island has a mountain range known as the Southern Alps and in the southwest corner of the island, the terrain is wild and unspoiled with glaciers, fiords and lakes much of which is now National Park. As New Zealand is right on the edge of two tectonic plates it is volcanic and has geothermal activity adding to the irresistible attraction for prospective migrants and visitors.



Maori are the *tangata whenua* the indigenous people of New Zealand. They came here over 1000 years ago from their mythical Polynesian homeland of Hawaiki. Today Maori make up 14% of the population and their history, language and traditions are paramount to New Zealand's identity. All Kiwis now learn about Maori culture, as part of their own heritage Maori culture is a vibrant and essential part of the New Zealand experience for everyone.

Maoris are believed to have arrived IN New Zealand in the 1200s. Polynesian

in origin, their features, as well as traditional dances and cooking, are similar to Hawaiian or Tahitian. But the personalities of the Maori are very different from other Pacific Islanders. The importance of status and an 'eye for an eye' mentality meant that warfare between tribes was more common than for other Polynesians. Fortified villages, surrounded by walls made from tree trunks, served as protection in wartime. The Maori were one of the only native peoples to defeat the European cannon.

Today most Maori people are extremely welcoming with a laid-back, surfer attitude of brotherliness and a justifiable pride of their culture. Like Aboriginal influence in Australia, Maori impact can be found all over - from art to the names of places; Maori is part of the culture and integrated in every way. Most visitors will see a song and dance performance and try a traditionally-made feast, but as recently as the past 5-10 years, more interested tourists have been able to hire a Maori guide for a hike, storytelling, and even city tours that show you historical events sites. If you are extremely lucky, you can even stay overnight in a reconstructed village or meeting house and have a night to experience the locals' traditional way of life.

NATIONAL COUNCIL OF WOMEN - MALTA

The National Council of Women of Malta was founded in 1964. It is a non-governmental organization comprising individual members and national organizations. It is non-partisan, non-sectarian and independent. It is a co-ordinating body that aims to present a broad and comprehensive view of women's opinions on matters of public interest. It aims to improve the quality of life for all. In particular it works to promote equality of opportunity for women and enable them to participate effectively at all levels and in all aspects of the life of the community. The National Council of Women provides a forum for women of different backgrounds and experiences to come together as individuals and as representatives of affiliated organizations, to exchange information and ideas, formulate policy, educate and promote change.



**Postal Address: National Council of Women of Malta
 Pope Pius XII Flats Mountbatten Street Blata I-Bajda HMR 1579 MALTA
 Tel: (356) 21246982 E-mail: ncwmalta@camline.net.mt**

NCW Executive Committee Members elected for 2015

- President:** Mrs Mary Gaerty
- Hon General Secretary:** Mrs Doris Bingley
- Hon Treasurer:** Mrs Therese Cassola
- Vice Presidents:** Mrs Grace Attard MQR
 Ms Lara Tonna
 Ms Pauline Azzopardi
- Members:** Mrs Nadyanne Mangion
 Ms Diane Xuereb B.Psych(Hons). Dip.HRM, Dip.Gestalt Psychotherapy
 Ms Amy Camilleri Zahra B.Psy (Hons) M.A.
 Ms Jeanette Fava Cassar B.Psy. (Hons)
 Ms Rebecca Wellman
 Mrs Vivien Cassar
 Ms Tamara Gauci Msc. Strtegic PR Comm. Mng (Stirl)
 Mrs Mary Rose Zahra

US WWII veteran to reunite with wartime girlfriend in Adelaide



Jill Pengelley/The Adelaide Advertiser
 Norwood Thomas, 93, holds up a photo of Joyce Morris at his home in the US. Picture: Bill Tieman/The Virginian-Pilot
 AN American World War II veteran will travel to Adelaide to reunite with his wartime girlfriend after more than 70 years. Norwood Thomas, 93, will fly from his Virginia Beach home to wrap his arms around the young girl who broke his heart all those years ago, when she declined his marriage proposal. That young girl is Joyce Morris, 88, who admits to still thinking of her handsome soldier every day. Last year, Mrs Morris asked her son Rob if he

could help her find her lost love. "She asked me if it was really possible to find people on the internet," Mr Morris said yesterday. "I said: 'You've got to be kidding; this guy's probably dead long ago'." However, he discovered Mr Thomas had made the news by skydiving at 88, so he contacted *The Virginian-Pilot* newspaper for help finding him. Joyce was 16 and Tommy 21. But after their story went public two months ago, more than 300 people made donations online to help the two rekindle their romance. Air New Zealand has offered to fly Mr Thomas and his son to Australia to reunite Joyce and Tommy for Valentine's Day.

Helwa tat-Tork (Halva – Turk's sweet)



Ingredients:

100g white sugar
130g light tahini (sesami paste)
6 Tbls. water
vanilla
whole roasted almonds

Method:

This imported sweet probably arrived in our islands when Malta was under Arab rule. It has since then become part of the Maltese cuisine and is a common sweet on the islands, especially served at the end of big meals, weddings and during feast celebrations.

On a low heat dissolve the sugar in the water in a thick-bottomed pan. Stir to dissolve but stop once it starts boiling.

Boil until sugar thermometer shows 140 degrees Celsius.

Meanwhile in a heat proof bowl mix the tahini, vanilla and almonds.

As soon as the temperature of the sugar and water reaches 140 degrees Celsius, pour this on the tahini mix.

As you're doing this stir very well. In a very short while it will harden into a thick confection.

Transfer to an airtight container and leave to cool.

Some sesame oil may ooze out of the helwa but this does not impair in any way the marvelous taste.

<http://www.ilovefood.com.mt/recipes/>

Maltese Easter Traditions conserved in Belgium (2015)



On the initiative of H.E. Ray Azzopardi and the Embassy of Malta in Belgium, Monsignor Alfred Vella disseminated the traditional Maltese *Figolla* to a group of Maltese students attending the European School of Uccle, after a celebration of a holy mass, which was held on Friday 20 March 2015 at the Malta House. Following the celebration of a holy mass Fr. Alfred Vella blessed the traditional *Figolli* and explained to the students the significance of Easter for the Roman Catholic Church.

Ambassador Ray Azzopardi stated that this initiative was taken to conserve the Maltese traditions abroad and informed that a holy mass is celebrated once a month, purposely for the Maltese Community, with the coordination of the Archdiocese of

Malta and the Embassy of Malta in Belgium.

Ambassador Azzopardi expressed his gratitude towards the Maltese tutors of the European School of Uccle, for their coordinated work to make it possible to present the traditional *Figolla* to the Maltese students. Ambassador Azzopardi pledged his commitment for next year's event to coordinate the logistical work needed in order to be able to broaden the opportunity to disseminate the traditional Maltese *Figolla* to all the Maltese children residing in Belgium.

Ambassador Azzopardi thanked Croce Bonaci of Valletta and Maypole Ltd for the donation as well as Air Malta Plc for their help to transport the Maltese *Figolli* to Brussels. Ambassador Azzopardi showed his appreciation towards Stefan Muscat, Consul General for the coordinated work sought for this event, as well as Ms. Charmaine Marlo, Maltese Tutor in a European School, the parents of the Maltese students and other Maltese residing in Belgium.

The Maltese Clock



"The origin of the Maltese clock is unclear. What is remarkable is that Malta – a small island country – was able to sustain an indigenous clockmaking trade. They were produced over a period of around one hundred and fifty years solely for the local market at a time when only the aristocracy and the Church could afford them."

The Maltese Clock's real origin is difficult to trace. However, tradition has it that they adorned houses of the Maltese nobility as far back as the 17th century. The clock was made of wood suitable to take on several layers of gypsum, which was then engraved and decorated with gold. The case had two doors. The inside door incorporated the hand painted dial to which a handmade clock mechanism by Maltese Clock Master Makers was fixed from behind. Further down in the clock face the moving pendulum could be seen through a decorated aperture. On the front there was another door, which was framed with glass to protect the dial and ornate hands. The clock case was then painted and abundantly decorated with flowers typical of the colourful finish for which the clock is renowned.

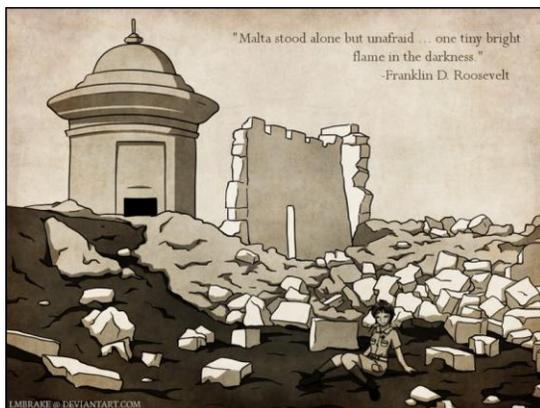
These clocks were made either as wall hanging or table clocks. The former were, however, the most popular. Today, the original Maltese clocks are collectors items and very hard to find for acquisition as they fetch very high prices running into thousands of euros.

However, the tradition goes on with the reproduction of these clocks. They are made in the same original manner using the same technique. The only difference is that one cannot find the original hand-made clockwork. Two types of movements are used nowadays: a mechanical movement, which is adapted to be wound from the inside of the clock or a quartz battery movement. The latter is more commonly used being more practical. The Maltese Clock reproductions come in different colours, the most popular being green, black and terracotta (maroon colour). Mass production is not possible!

Malta has a tradition of making some remarkable clocks, in designs unique to the Islands.

The industry today is small, but has a fascinating history. These clocks are nicknamed 'Arlogg tal-lira' clocks.

The clocks are laboriously made in intricate stages. Their casings are finely painted and gilded.



MALTA IN WORLD WAR 2

"Malta endured prolonged and heavy battering in World War II--suffering some 6700 tons of bombs in April 1942 alone. The bombing lasted 154 days. U.S. President Franklin D. Roosevelt said: 'Malta stood alone but unafraid ... one tiny bright flame in the darkness.'" Malta was attacked by Italy and Germany the day after their declaration of war. Like much of Europe, her place was in ruins for quite a while.

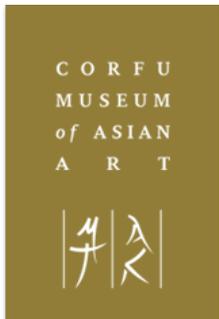
Along with the **Great Siege of 1565**, the most documented period of Malta's history is the **Second World War**. The Islands' strategic

location once again made it centre stage in the theatre of war in the Mediterranean: a key stronghold from which the Allies could sustain their North African campaign and from which they could launch their eventual attack on mainland Italy.

Before that happened though, the Islands were subject to some of the most severe bombardments of the entire war. The Maltese people may have ended the war with the distinction of being the only entire population to be awarded the **George Cross**, Britain's highest civilian honour for bravery. But they also ended the war devastated. Malta holds the record for the heaviest, sustained bombing attack during WW2.

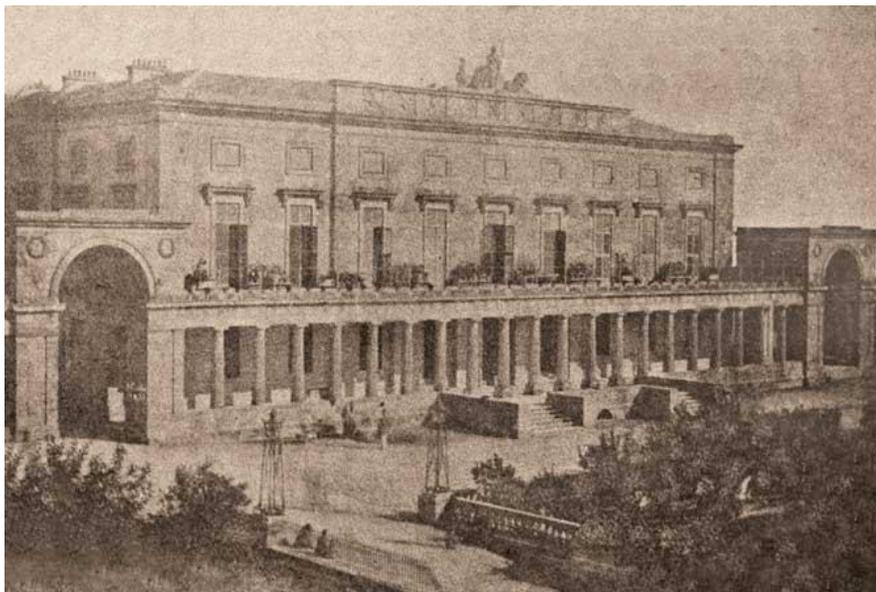
The British were unsure of whether they could adequately retain or protect Malta. While a **perfect strategic location**, it was also a difficult place to defend. First Lord of the Admiralty, then Winston Churchill, decided that Malta was vital to war plans and important for supply lines.

the Palace of Saint Michael and Saint George houses the Corfu Museum of Asian Art, the only one of its kind in Greece, solely dedicated to the art and antiquities of the Far East and India.



The Palace during the English rule period 1814 -1864. . Maltese stone was used for the entire building the material was transported, along with specialized craftsmen, from Malta.

The Palace of Saint Michael and Saint George are located on the northern part of the Spianada, the Corfu town historical centre square. It is the largest and the most significant building of the English rule period, which started in 1814 and ended in 1864 when the Ionian Islands were reunified with the rest of Greece.



They were built at the request of the then British Lord High Commissioner, Sir Thomas Maitland, to become his own luxurious residence and to house the High Commissioner's administrative headquarters, which was until then located in the Old Fortress.

The same building complex would also house the Ionian Senate and the Ionian Parliament, the two institutional bodies which symbolized the Ionian Islands' autonomy, in order for the High Commissioner to keep them under his direct control. At the same time, the Palace would serve as the seat of the newly founded Most Distinguished Order of Saint Michael and Saint George,

which was established in 1818 at Maitland's initiative, after which it was officially named "Palace of Saint Michael and Saint George".

The construction of this building, which served the British Empire's concentrative administration in the area and symbolized the Lord High Commissioner's omnipotence, was commissioned to Sir George Whitmore. Whitmore, British army engineer and architect, designed a neoclassical, Regency style building. Following the principles of neopalladianism and the revival of ancient Greek art which were prevalent in England, he created an amalgam of Roman and Ancient Greek architecture. (Above) *View of the Palace in 1864. M. Kokkalis archive.*



Chapel of St Michael (Tas-sincier)

RABAT-MALTA

Siculo-Norman in structure in the small district of Gnien is-Sultan, it is the oldest church in Rabat and is dedicated to St.Michael with the unusual title Tas-Sincier corrupted to 'San Cir'. Until a few decades ago it was used as a manure store, but lately it has been cleaned up as a Heritage building. It had a mural in its apse showing Christ blessing the congregation. A drawing of this church was used on one of a set of Maltese stamps showing old wayside Chapels. Photos included with permission of Noel Ciantar from website 'Kappelli Maltin'

Capers - Il-Kappar



Capers (kappar) have been a part of Mediterranean cuisine for thousands of years. In fact, they were often used as a type of currency among merchants travelling ancient trade routes.



Soon, capers became favorite additions to fish sauces and marinades, along with brined and dried anchovies. The indigenous bush which produces capers is very well-suited to the sandy and nutrient-

poor soil found in Malta. Caper bushes can often be found growing between the cracks of sidewalks and broken roads.

The salted and pickled caper is a distinctive ingredient in Maltese cooking: often used as a seasoning or garnish. The buds, when ready to pick, are a dark olive green and about the size of a kernel of corn. Capers ready for the market place are usually packed into distinctive **ve glass** jars filled with coarse salt or vinegar brine. They are used in salads, pasta salads, pizzas, fish dishes and pasta sauces. Examples of uses in Maltese cuisine are the "Hobz biz-Zejt", "iz-Zalza tal-Lampuki". (Dolphin Fish sauce)

A number of kitchen supply stores and grocery stores in Malta sell bottled capers, so cooks should not have difficulty finding enough for a recipe. Capers straight out of the jar are far too salty for consumption, so it's recommended placing them in a small strainer and rinsing them under running water before adding them to sauces or to fish. Because the flavor can be so intense, most recipes only require a few capers to add sharpness to a savory dish or sauce.

I still remember those days when our parents used to take us siblings for a walk in the countryside and to keep us occupied they used to give each of us a plastic bag to pick the capers from the bushes. It was kind of tedious but I used to love exploring all the nooks and crannies around me. Those were the days!



Clinton underlines long relationship between the US and Malta (2011)

US Secretary of State, Hillary Clinton, has issued a message to the people of Malta on the occasion of the opening of the new US embassy at Ta' Qali. "This new embassy is a powerful symbol of the US commitment to Malta's future," she said.

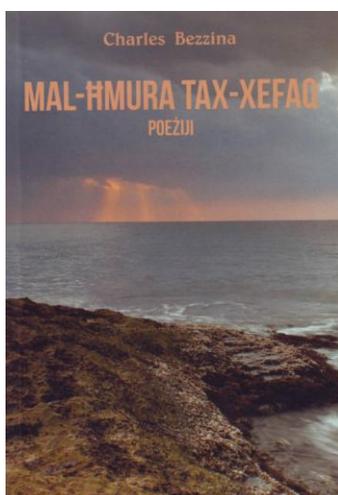
"The people of the United States and Malta enjoy a long and storied kinship, deeply rooted in our shared commitment to liberty and democracy. Maltese nationals stood side by side with Americans as we fought for our Independence, and again, almost 200 years later, in the Second World War. Malta, she added, was reaffirming the strength of

this enduring partnership and its commitment to freedom by joining the United Nations effort in North Africa in support of those struggling for democracy.

"The international community remains deeply appreciative of Malta's ongoing role in providing humanitarian assistance, medical treatment, security, and logistical support to those in need. "On a personal note, the support of the Maltese people was critical to the successful evacuation of U.S. Embassy personnel in Tripoli, and for that, myself and the American people are deeply grateful.

"Malta has always been a nation of great strategic importance to the world. I am so thankful for the Maltese Government's assistance in providing emergency landing services for NATO planes engaged in operations in Libya, ensuring a safe return home for our pilots. Time and time again, Malta has demonstrated an unyielding commitment to the United Nations and the human rights of the people of Libya, the Mediterranean region, and the world."

'Mill-Ħmura tax-Xefaq' – Kitba tal-Kav Joe M Attard, Rabat, Ghawdex **Dwar il-Ktieb tal-Poeżiji ta' Charles Bezzina**



Il-Poeta Għawdx Charles Bezzina mill-Belt Victoria għal darba oħra qed jerħilna f'idejna ktieb ieħor tal-poeżiji tiegħu li huwa semma *Mal-Ħmura tax-Xefaq* li jiġbor fih damma gmielha ta' poeżiji li huwa ktieb bejn l-2011 u l-2014. Il-Poeta jiddedika din il-pubblikazzjoni lill-għażiża Ommu li jgħix magħha taħt l-istess saqaf u għandu studju tajjeb ħafna tal-Professor Oliver Friggieri li f'Charles Bezzina jilmaħ wieħed mill-aħjar poeti Maltin li jhaddmu r-rima bħala għodda li trodd il-ħlewwa (l-ewfonija) daqskemm hi għodda li tišhaq fuq it-tifsira. Il-ħoss verbali fl-idejn ta' mgħallem bħal Charles Bezzina jasal biex isir diwi tas-sens, kif jgħid Pope: *the sound must be an echo to the sense*.

Aktar minn poeti oħrajn ta' qablu u ta' zmienu, Bezzina jitlob li jinqara b'lehen għoli, sewwasew għaliex, iżjed milli fil-każ ta' poeti oħrajn, huwa jikkonċepixxi l-poeżija dejjem bħala test mużikali, nisga naturali magħmula minn sens u ħoss, minn alternanza kontinwa bejn enfasi u nuqqas ta' enfasi.

Huwa jkteb b'mod li jrid ifakkar il-ħin kollu li l-versi tiegħu huma essenzjalment esperjenzi mbiddla fi ħsejjes metriċi, regolari, melodoċi u ma jistgħux jinqraw jekk mhux bħala sensiela ta' alternanzi bejn sillaba bl-aċċent u sillaba mingħajr aċċent. U se ngħaddu għall-fatti billi nikkwota silta mill-poeżija tiegħu *Jekk għad tissamma' l qalbi*

*Jekk għad tissamma' l qalbi, Thoss iħabbat baħar sħiħ,
Tisma' l-ħsejjes ta' ftit gawwi, Jolfoq, jokrob bla mistrieħ.*

*Tisma' wkoll iż-ziffa tħaxwex Bejn il-qasab tal-widien,
Tisma' r-ragħad kultant jirbombja Fil-baħħ waħxi tas-sisien.*

Għal min ma jafx, Charles Bezzina twieled ir-Rabat Għawdex fl-1961. Awtur ta' tmien kotba ta' poeżiji, fejn il-baħar jilgħab parti mportanti ħafna (il-ktieb li għandna f'idejna għandu ritratt ta' skoll b'firxa baħar madwaru miġbud minn Gerard Abela), sitta oħra dwar il-Gwerra f'Għawdex u ieħor dwar Għawdex f'nofs is-snin sittin li lili, ngħid għaliya, għali ħafna nostalgija meta qrajtu. Rebbieħ għal darba tnejn tal-Premju Letterarju tal-Kunsill Nazzjonali tal-ktieb, u ta' diversi konkorsi letterarji. Fis-sena 1994 Charles Bezzina rebaħ il-Premju internazzjonali *Citta' di Valletta* u fl-2006 ingħata 'Gieħ il-Belt Victoria' mill-Kunsill Lokali tar-Rabat Għawdex. Charles huwa membru tal-Akkademja tal-Malti, tal-Għaqda tal-Malti (Universita'), delegat għal Għawdex tal-Għaqda Poeti Maltin u membru tan-National War Museum Association u tal-George Cross Island Association. Kif wieħed jista' jara Charles Bezzina għandu ħafna għal qalbu wkoll l-istorja tal-Aħħar Gwerra u dan ma jstax ikun mod ieħor meta missieru l-mibki u qatt minsi Francis Bezzina kiteb fuq li kiteb dwar dan is-sugġett u kif jgħid tajjeb il-qawl Malti: 'il-fula bint il-miżwed u r-razza dejjem tiġbed'. Illum Charles qed ikompli fejn ħalla

missieru u minn żmien għal żmien jissokta jagħtina hjiel dwar iż-żmenijiet qliel u koroh tal-Gwerra li garrab pajjiżna bejn l-1939 u l-1944. B'xorti tajba rridu ngħidu li Għawdex tagħna ma batiex daqs Malta għad li kien messu s-sehem tiegħu wkoll barra li laqa' fih għadd kbir ta' Maltin li ppreferew jiġu jgħixu Għawdex u jitbiegħdu kemm jistgħu mill-periklu tal-alleanzi.

Il-Poeżija imma tibqa' l-ikbar sieħba ta' Charles Bezzina li skont il-Professor Oliver Friggieri jhaddem tajjeb ħafna r-riżorsi metriċi kollha u qabel xejn, il-versi l-iżjed mużikali bħalma huma s-settenarju, l-ottonarju u l-endeckasillabu. Ir-rima ta' kull xorta, kemm femminili u kemm maskili, imdaħħla fi skemi diversi, (rima fit-tarf, alternata, imbews, monorima)

hija mqiegħda f'postha b'naturalezza tipika ta' awtur li huwa tassew is-sid tal-kelma li huwa jagħżel mhux biss bħala tifsira imma wkoll bħala ħoss, li huwa ħoss f'relazzjoni mal-ħoss imtenti f'kelma oħra. Minn ambjenti naturali li huwa twieled u trabba fihom f'Għawdex, qadim u kwiet, Charles Bezzina jislet it-tagħlimiet ewlenin li n-Natura toffrilu bħallikieku huma stedina għall-ħajja. Il-baħar, bħala realta' u bħala metafora, huwa l-għajn tal-aspirazzjoni kollha ta' Bezzina. Il-lingwaġġ figurattiv daqskemm it-tematika huma kollha marbutin b'mod jew ieħor mal-baħar bħala l-mudell arketipiku ta' kull element ieħor. Jinħass il-ħin kollu l-poeta li jgħix fi gżira, mhux biss għaliex il-baħar jinsab kullimkien, imma wkoll għaliex il-fatti, l-imkejjen, is-sentimenti, huma kollha okkażjonijiet biex il-poeta jsawwar mill-ġdid id-dinja tiegħu. Il-poeżija kollha ta' Bezzina meqjusin bħala varjanti fuq tema fundamentali waħda, huma paradossalment kompromess mas-silenzju, espressjoni ta' qagħda ġewwiena li anki l-poeżija miktuba ma tasalx tikkomunikaha lil ħaddieħor. Bezzina jikteb biex iseddaq it-twemmin tiegħu li l-kitba tagħti biss hjiel tal-interjorita'.

Friggieri jkompli jgħidilna li Bezzina jikteb il-versi biex joħloq okkażjoni li minnha tinsilet tagħlima morali. Sitwazzjonijiet diversi jistgħu jissieħbu flimkien biex jiproduċu kwadru uniku, definizzjoni waħda li fiha l-inċertezza tal-baħar mifhum bħala ċaqliq kontinwu u ċ-ċertezza tal-konklużjoni personali jidher bħala ż-żewġ komponenti ta' realta' waħda. Ma jistax ikun li l-poeta mnebbi il-ħin kollu mir-relazzjoni kompleksa tiegħu mal-baħar, mifhum bħala ċaqliq dejjiema u infinita' misterjuża, jonqos li jħares lejn il-kitba tal-poeżija anki bħala l-kitba tal-awtobijografija, kronaka metaforika ta' tiġrib u riflessjoni. Eżempju ta' dan hija din is-silta mill-poeżija tiegħu *Qaluli Nerga lura*:

*Qaluli nerga' lura fis-snin t'ilu, insib it-tfajjel ħiemed tal-imgħoddi,
fir-ramel jiġri u jaqbeż bla ma jaħseb, jithenna qajl ma' ommu, ma' missieru
u jilqa' f'wiċċu r-raxx ifuħ tal-baħar.*

Ma nixtieqx intawwal imma hemm ħafna iktar xi tgħid dwar dan il-poeta mill-belt Victoria imma jekk tridu tifhem sewwa u ssiru tafu iktar dwaru, nissuġġerilkom taqraw sewwa, għal darba tnejn, l-istudju li għamillu fil-bidu ta' din il-pubblikazzjoni, il-Professor Oliver Friggieri li illum il-ġurnata sar jafu sewwa lil Bezzina billi din mhix l-ewwel darba li qed jagħmillu l-Kelmtejn għax-xogħlijiet tiegħu apparti l-fatt li l-Prof. illum huwa meqjus bħala wieħed mill-aqwa kritiċi u studjużi li qatt iproduċa pajjiżna.

Nibza' li l-kotba tal-Poeżija mhux dejjem isibu suq tajjeb u ħafna drabi l-poeta jispiċċa joħroġ il-flus mill-but biex jara xogħlu mitbugħ u ħafna drabi l-kotba jmorru fuq l-irjus u l-kittieb jibqa' biss bis-sodisfazzjon u l-Prosit. U allura nħoss li għandi ngħid grazzi lil BOV u lil MSVLIFE li talinqas m'għalqulux il-bieb f'wiċċu meta l-awtur mar iħabbtilhom biebhom għal xi ftit għajnuna finanzjarja biex jistampa xogħlijietu. Nassikurahom li għamillu investiment tajjeb u ż-żmien għad jagħtihom raġun. Ċert li dawg li jħobbu bis-serjeta' l-Letteratura Maltija mhux ser joqogħdu lura milli jiksbu kopja ta' dan l-aħħar ktieb tal-poeżija tal-Poeta Għawdexi Charles Bezzina, *Mill-Ħmura tax-Xefa* għax fih tassew x'ittiegħem u x'tiggosta!

Kav Joe M Attard Rabat – Għawdex



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Submitted by Tania Turner (Malta) Website: www.artemocion.net

Please, share this journal with your relatives and friends wherever they are or whatever their nationality is. We are proud to promote the beautiful culture, history and heritage of Malta. Join the hundreds and hundreds of readers from all over the world. We also appreciate your comments and contributions for the journal. We still have very few copies of the commemorative book: MALTA AND THE ANZACS – THE NURSE OF THE MEDITERRANEAN. If you want to obtain a copy contact the editor on honconsul@live.com.au

Maltese Wooden Balcony - Il-Gallarija Maltija



Balconies are another of the artistic treasures which abounds in Malta.

One has to see for himself to really understand the richness and artistry of the numerous balconies found in Malta. Most buildings in the Maltese village cores are adorned with beautiful quaint balconies, which often go unnoticed because they are above eye-level. Over the years, the Maltese balcony evolved influenced by foreign tradition and cultures. Today, the Malta Environment and Planning Authority (Mepa) has schemes to support the conservation of the remaining traditional balconies.

Most probably, balconies originated from the need created by religious beliefs in the Arab world. The earliest form of the balcony, in Malta and elsewhere, was of the open type. It provided access to external views without being seen for privacy and security. One early use was in

military architecture. The balcony within the royal palaces of ancient Egypt are probably the earliest recorded balconies and were used as the locations from where rulers exhibited themselves to the public. Eventually, balconies were also incorporated within private residences of wealthy Egyptians.

Villa Diana in Ostia, Italy provides evidence that the open balcony was used for residential architecture in ancient Rome and was intended as an extension to the property. The balcony, especially the closed balcony, satisfied the human need of a refuge and prospect. The balcony required advances in architecture, craftsmanship and availability of people who could do that craft and material to make the balcony. Balconies served as an extension to the residence, throughout the ages. The hot and humid Mediterranean climate may have also increased the balconies' usefulness and spread through colonial influences and occupation, namely in Peru and South America). The earliest documented evidence of a closed wooden balcony (gallarija) in Malta dates back to the late 17th century. The elite were the first to afford the wooden balcony to ascertain their status but eventually, balconies became more affordable and more people could have one.

Traditionally, a limited number of colours were available. Vienna green was the most popular colour though the choice was rather limited because only light colours were available at the time. The balconies are among the first characteristics of Malta you notice. In many ways, they are similar architecturally to those of the North African countries. In Gozo and in some older Maltese villages, you'll see square stone balconies, often elaborately carved.



The elegant wooden balconies of Valletta (the capital city of Malta) were used as a view point for families to catch up on the business of the street below. Today in Valletta you will see baskets lowered from balconies for the baker to pop in a loaf of bread. This simple act saves the home owner several tortuous flight of stairs. The finest and longest balcony is that of the Grand Master's palace in Valletta. It stretches around corners and along the side street walls.

There is little evidence pointing towards the exact period and location for the first closed wooden balconies. Such examples are very common within Arab and Islamic countries, and countries with Arab/Islamic influences. Although it is not certain when the closed timber box balconies were introduced in Malta, iconographic evidence suggests that such balconies appeared in the first half of the 18th Century. There is also documented evidence that the two large balconies within the Grand Master's Palace in Valletta were the first closed timber balconies in Malta. This new element had a profound effect on the aesthetics of Maltese architecture since many balconies were added on to the facades of existing buildings while new buildings began to include wooden balconies especially during the 19th Century.

The popularity of the gallarija never waned since it provides a useful, semi-private space which helps in the climatic control of a building. However, in recent years, rising maintenance costs have resulted in the introduction of aluminum or stone copies of dubious aesthetic value which are slowly but surely having a deleterious effect on the appearance of our buildings and traditional townscape.

NOSTALGIA



Children of Maltese-Canadian Society of Toronto members dressed for Toronto's centennial celebration, 1934.

The society won first prize in the float competition.

Library and Archives Canada



**GEORGE CROSS FOOTBALL CLUB
1947 - 1957**

HUMBLE BEGINNINGS

Whenever there was a gathering of Maltese migrants in Melbourne in the 1940's, the



GEORGE CROSS FOOTBALL CLUB - VICTORIA 1949

Back Row: (L to R) Charles Gatt (Committee) George Gatt, Unknown, Guy Zammit, Unknown, Unknown
 Middle Row: Baldas Calleja, Daniel Gatt, (President)
 Kathleen Sanham (Committee) Bill Sandham (Secretary), Unknown
 Front Row: Unknown, Frank Zammit, Reno Mizzi, Unknown

reoccurring topic that kept surfacing was about forming a Maltese sponsored football team in Victoria. The idea remained on hold for quite some time as it seemed no one was prepared to take the initial step. It wasn't until after the Second World War ended that the possibility came closer to fruition when a number of talks were brought about forming such a club. The three main instigators were Danny Gatt, Bill Sandham and Angelo Puli, all of whom had been in Australia since the 1920's. The trio launched the George Cross Football Club on the 12th of March 1947 at a meeting held in the hall of St. Mary's church in West Melbourne. After barely finding enough players to form a team the club played a number of trial matches to get a feel to see what is needed for the real thing. They acquitted themselves pretty good in practice matches and it was decided to enter the team in the third division of the 1948 season. The club secured their first home ground at Royal Park and played their first match on Saturday May 8 1948 against Woodlands.

For the record George Cross won 2-0. The team had a very good season finishing second on the ladder. The following year they went one better when they won the third division championship to win promotion. Following 3 years in

division two the club suffered a major setback when George Cross was relegated in 1952. The following season was another good one for the Cross when they won promotion back to the second division. 1954 was another magnificent year for the club with the team winning the championship to go into the first division. Reaching the highest level of competition after only 7 years surprised everyone at the club, and it showed on the field as George Cross came crashing back to earth to be relegated when the team finished last.

1956 was a big year for Melbourne with the Olympic Games coming to town, but for George Cross it was another tough season in a season that saw the team stage a late season rally to avoid relegation back to division 3. The administration of the club led by Lou Debono was determined to get the George Cross club back on track in 1957 and the year proved to be a very good one for the club with the Georgies winning the championship and a spot amongst the big boys of Victorian football. It was a fitting way to celebrate the tenth anniversary of the club and the ever growing Maltese community who were now following the George Cross felt real joy and pride at what had been achieved.

PROMINENT PLAYERS 1947-1957.

Baldasere Calleja, Guy Zammit, George Gatt, Reno Mizzi, Frank Zammit, Joe Doggett, Charles Camilleri, Joe Borg, Walter Buttigieg, Joe Gauci, Stan Stacey, Frank D'Amato, Eddie Zammit, Joe Debono, Danny Catania, Paul Zammit, Mose Cachia, Del Mannering, Vince Muscat. (to be continued) *Compiled by club historian Victor Brincat*

CLUB COMMITTEE The 2015 Senior Committee of Sunshine George Cross Football Club consists of the following:- **President** - Jamie Chetcutivv**Vice President** - Michael Spiteri **Secretary** - Rosemaree Wardlev**Treasurer** - Michael Grech **Media / Marketing** - Liza Djuric 0413605232 **Committee Members** - Joe Buttigieg, Joyce Buttigieg, Michelle Grech, Christine Spiteri, Paul Busutill, Sam Borg and Mark Saliba, Eddie Gauci, Chris Greechan

MALTA DIARY: A bit of shaking, rattling and rolling – lest we should ever forget!

Albert Fenech January 20, 2016 MALTA DIARY!

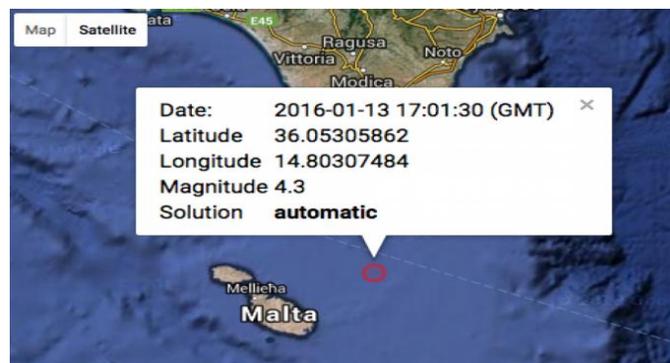
13 January 2016



The Maltese archipelago is the result of tectonic activity, earthquakes and volcanic eruptions many moons ago and we occasionally get a shake, rattle and roll – lest we should ever forget! When I was still a boy the popular myth was that Malta stood on three stone pillars; two had already collapsed but the main central pillar was held up by St Paul (Malta's patron saint) and should he let go – well, that would be that!

Frequent evacuation and emergency rescue drills.

Naturally I believed this nonsense at the time and spent many moments imagining this Paul of Tarsus standing firm and rigid and keeping the whole show going. The ploy of course had been perpetrated by Church Authorities to keep Maltese faith in check and retain a



hold on the people that rebellion of any kind or an excess of sins and vices would result in dire consequences and St Paul would forsake the Maltese people and their islands.

We had such a shake, rattle and roll last week on Wednesday. At 18.00 I was sitting and working on my pc when my chair began to shake slightly. At first I thought the chair was about to collapse – not my weight mind you – but through natural wear and tear and then my brain registered 'earth tremors – an earthquake',

Simultaneously my daughter was on the 'phone and frantically recounted how she was about to scurry under a table clinging to her three-year-old son, Gabriel who later in his own terminology explained how "the curtain shook" and "things moved". They live in an apartment five storeys up and naturally the higher up, the more strongly tremors are felt.

The epicentre was 35 kilometres just north east of Malta between Malta and Sicily in the channel that divides us and registered 4.4 on the Richter Scale. No damages or injuries were reported. However, there was widespread alarm with the tremors recorded throughout Malta and Gozo. A woman from Hamrun reported seeing her walls "shake" and seeing several ornaments topple and smash.

A history of earthquakes in Malta with the record beginning in the 16th Century.

Parliament was in session at that time and the Speaker immediately ordered the House be evacuated, an event followed by a barrage of comments in the social media that “finally” something had occurred to wake the Members up!

There was a similar tremor in July last year which registered at 3.3 on the Scale. In fact these occur almost annually. Malta has always been strategically placed in the centre of the Mediterranean but it is also strategically placed between two tectonic plates under the crusts of the North African coast and the other beneath the Italian peninsula. Italy, Tunisia, Algeria, Morocco and Egypt have often suffered mass deaths and total destruction as a result of ‘quakes that have been weakly felt around the Maltese Islands.

To the east there is also the threat of Greek ‘quakes that are also frequent.

Within my own memory there was substantial rocking and rolling in March of 1972 on one late evening. My wife ‘Tilde, my son Bernard (then aged just over three) and I lived four storeys up in an apartment in Hamrun High Street. We had just returned from a wedding in which I had indulged well over the breathalyser limit (my wife drives, I don’t!).

I lay on the bed looking up at the ceiling and suddenly the chandelier began to swing from side to side. “God”, I thought, “I really have gone over the top this time” until my wife burst into the bedroom blurting “it’s an earthquake!” Seconds later we heard screams of panic from below as a number of people had rushed out into the street.

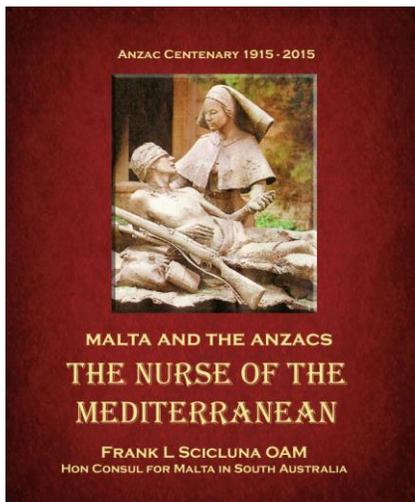
“Right – out” said my wife taking charge of the situation. We bundled Bernard in blankets and hot-footed it downstairs and out into a street packed with frightened people and made our way to an open area in Hamrun’s main public square. A couple of hours later we gingerly crept back upstairs and tried to get some sleep but each little vibration sent us into a panic.

The rest of the panorama developed Maltese style – that is make the best of the scraps that God throws your way. The next day – of course – nobody went to work having the good excuse of having been awake all night.

Early the next morning a procession of vehicles made their way to Ta’ Qali – Malta’s largest open space. Beach tents were unfurled, barbecues laid out, aromas of barbecued chicken, fillet steak and sausages permeated the whole area and a great jolly picnic day was enjoyed by all – on full pay of course! In the evening the Government stepped in and said the alarm was over and everybody must return to work, otherwise have their pay docked.

CREDIT IS GIVEN WHERE CREDIT IS DUE

I would like to congratulate and thank Mr. J Vassallo for his article MALTA: THE NURSE OF THE MEDITERRANEAN, which was published on the 113th edition of THE MALTESE NEWSLETTER, the Journal of the Maltese Diaspora.



I am so pleased that, like many other readers, he discovered that Malta played such a significant role during WW1. The reason that the Maltese RSL Sub branch (SA) has embarked in this project was that many Maltese, Australian, New Zealanders and others were not aware of the assistance Malta gave to the ANZACS and the Allied forces between 1914 and 1918. During the ANZAC Centenary commemoration we published this commemorative book and we entrusted Frank L Scicluna, the Honorary Consul for Malta in South Australia to undertake the editing. It is a quality production, hard covered and printed on over 150 pages of glossy paper, with superb photographs and illustrations throughout. The book lists details of the 276 ANZACs buried in Maltese war graves, which are cared for by the Commonwealth War Graves Commission. During World War I, 2692 Australian nurses volunteered for service. Twenty-five died on active service; some are buried in Malta and are remembered, as are 7 known Maltese ANZACs who were killed, and a number of Maltese migrants to Australia who served in the armed forces.

The book shows Maltese stamps commemorating WW1, photographs and descriptions of the military hospitals and cemeteries in Malta, including the Turkish cemetery as well as a memorial to the 68 Japanese sailors

buried at Kalkara Naval cemetery. A complimentary copy was forwarded to dignitaries in Australia and Malta, libraries, schools and sponsors. We are also pleased with the magnificent response of many Maltese and Australians who bought a copy to read and place in their library for future generations.

Chev. Charles Farrugia OAM President - Maltese RSL Sub branch (SA)

Thank you for the great work you're doing on our beloved newsletter. We always look forward to read more of your great work. I Always forward this great newsletter to my brothers and sisters in Melbourne, Sydney and Queensland and all tell me to "please thank Frank" as they also love to read about Malta. So thank you from the bottom of my hearth and please keep it up. Sahha ghaziz habib

Andrew Borg Manager Borg's Cleaning Services Adelaide South Australia

Thank you for your email and newsletter. It was very interesting. As far as it concerns the article on Corfu in Newsletter 113, I had probably taken the photo, since they called me (if not it was in to another group a week after that) to say few words about the Maltese - Corfiot community. If you'll ever need something from us don't hesitate to email us. Best regards **Spiros Gaoutsis (Gauci)**

STREET VENDERS IN MALTA.... traditions

CAPERS: A lady from Żabbar use to carry a heavy keg of capers ("kappar"), on her head with a round turban ("kawwara"), under to help here hold the balance. She stood on the pavement crying out "Kejla capers, kejla capers, Żabbaria capers", ("kejla kappar, kejla kappar, Żebbarija l-kappar"). She used to heap the Maltese measuring wooden cups "kejla" and half cup "nofs kejla", with capers and set it on the buyer's plate.

BLACK MULBERRY: An other lady from Żebbuġ use to roam around Malta, caring a big keg full of black mulberry ("tut"), on her head and calling out "black mulberry, Żebbuġija mulberry", ("iswed it-tut, Żebbuġija it-tut"). She filled the customer's dip plates with fresh mulberries for few pennies "soldi".

ANGELIKA: Every one knew the lady vendor Angelika from St. Paul's Bay. She always puts her heavy bundles ("sorriet"), on the pavement and call out the householder who had small children or young ladies, to be married. With great satisfaction she showed the customers her goods; towels, sheets, baby diapers and other products. She knew that not all the families could pay for the goods, so she use to tell them "pay me when you can", ("ħallesni meta tista"). She was very please to see the smile on the young ladies choosing their dowry ("dota"), and glad not to have to carry her bulky bundles back home.

MALTESE SAVORS: Some food vendors walked through the hilly streets of Mellieħa, calling out "fritters, fritters", ("sfineg, sifneg"), or "cheese cakes, warm and good", ("pastizzi sħan u tajben"), packed in a heavy cane baskets ("qfief"), held on their hip.

PERFUME SOAP: Another vendor use to care toiletry product on a small cart pulled by a donkey and called "soap for the bride", ("sapun għal l-għarajjes"), young girls use to go out and buy perfume soap to keep between the cloths to get perfumed.

TURKISH VENDORS: Particular vendors from Tunisia, use to carry a big long knapsack made with weave cotton ("ħorġa"), on their shoulders with rose water ("ilma żahar"), Turk's sweet ("ħelwa tat-Tork"), and Turkish delight ("lakumja"). Some of them sold colourful designed carpets which they carried on their shoulder or head.

VEGETABLES VENDORS: Vegetables vendors ("tal-ħaxix"), had an early start to pack their carts ("karettuni"), with baskets ("meżżeż"), full of fresh seasonal crops ("bejgħa"), potatoes, peas, onions, pumpkins, oranges, melons, figs, and many other seasonal products. It was the parade of each vendor to have the crops will displayed. They got very angry if any customer ("xerrejja"), touched the fruit or other crops with out asking. Many vegetables came from their own fields and when the harvest was good they

gave a piece of pumpkin or a small melon to their frequent buyers. Vendors were also generous with the poor or large families, they use to give them extra vegetables to make a good vegetable soup ("minestra").

FISH MONGER: Fishermen from Gozo also come to Mellieħa to sell their night fish catch in a flat cane basket ("kannestru"), full of fresh silver vogue "vopi", covered with the smelling sea- weed "alka - Posidonia Oceanica", They carried the heavy cane basket on their head with a small turban ("kawwara"), under to hold the cane basket steady and carried a small two dish scale ("kfief"), putting the fish on one scale and Maltese weights on the other, one fourth of a rotolo "kwart", half a rotolo "nofs sartal", or rotolo (800gr), "ratal". As soon the fishmonger arrive in the village he started calling out "the Gozo man is here, live vogue, fresh vogue", ("I-Ġhawdx i hawn, ħajja il-vopi, vopi friska"). He always throw same small fish to the gathered announcing cats before the housewives rushed out with a plate to have the first choice of the big silvery fish. The vendor always put a fish or two more than the exact weight ("kalat").

THE BAKER: Even bakers ("tal-ħobż"), use to go around Mellieħa with big carts ("karrettuni"), with a mule pulling the huge lidded wooden box full of different kind of loaves. - Bread made from a mixture of corn ("qamħ tal-maħlut"), Brown bread, ("ħobż tal-oħxon"), Marked on top with a knife ("tas-sikkina"), Marked with a cross on top of the loaf ("tas-salib"), Flat round bread ("ftira"), Of the drawer ("tal-kexxun"), or beer bread ("ħobż tal-birra"). Next to the scale the bread seller used to keep a big loaf, from which he cut small portions to get the right weight for the customers - rotolo "ratal", half a rotolo, or one fourth of a rotolo "kwart".

THE PARAFFIN SELLER: Paraffin was carried in a big tank on cart ("karrettun"), puled by a donkey or a mule. When housewives heard the calling of "paraffin, paraffin", ("trolju, trolju"), they made sure to take out the empty cans near their doors not to be missed. The paraffin man fasten the rope steady to a door clapper ("ħabbata"), so that the mule will not move while pouring the kerosene with a funnel ("lumpu"), in to the empty gallon ("gallun"), cans.

BROOD HEN BOXES: In spring time one could hear a particular vendor calling, "box for brood hen", ("kaxxa għal-qroqqa"). People use to buy boxes and put some hey ("tiben"), with a clutch of eggs ("tagħqida bajd"), on which a hen sits for 21 days to hatch the eggs. Housewives took great care of the brooding hen, the box was kept in a warm places, in the kitchen or under their bed until all the eggs were hatched.

THE PRICKLY URCHINS: The prickly urchins were carried on the hawkers back in a large elongated cane basket ("qoffa"), calling "urchins, urchins" ("riżzi, riżzi"), and waited for the buyer ("xerrej"), to come out with a big dish. The urchin seller ("bijjieħ tar- riżzi"), use to cut the urchin in half with a big knife on a block of wood, to show the buyer that the urchin was full, they use to call the empty urchin monk ("patri"). Boys also use to sell limpet ("imħar"), for few cents.

ICE-CREAM MAN: The ice-cream man ("tal-ġelat"), roamed around the village with a cart of ice-cream or a colorful granitic containers ("bżieħen"), calling loudly "ice-cream, the ice-cream man is here", ("ġelati, tal-ġelait hawn"). Children ran out after the ice-cream man to get a scoop or two of his delicious flavours, strawberries, chocolate or vanilla ice-cream. Some children preferred a coloured grated ice ("granita"), in a large paper cup.

<https://vassallohistory.wordpress.com/street-vendors/>

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MALTESE | AUSTRALIAN MODEL MONIKA CLARKE



Monika Clarke, daughter of Dolores Clarke nee Borg was born on Born in 1991 in Swan Hill, Victoria, Australia. Clarke, was the face of the 2012 Australian MotoGP. Clarke shot a short film, *Road Trip*, on a recent trip to California. "I played a serial killer," she revealed. "I was an Australian travelling in the LA desert, murdering my victims, and taking their belongings."

. Model Monika Clarke grew up in the countryside but tarry a while in Melbourne. Besides Australian, also flows Maltese blood through the veins of this beauty. Monika is working hard on the road as a model and is also found regularly in the gym. Monika is featured in the March 2016 issue of *The Australian Women's Weekly*, in the Fashion Section; Pages 100-107. She works as a Professional Model for Chadwick Agency Melbourne and is a truly versatile and

hard working model for a number of years. We are so very proud of her and her achievements.

Nancy Serg nee Borg – Melbourne Australia

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CLIMATE CHANGE DISCUSSION WITH SECONDARY SCHOOL STUDENTS

Hon Leo Brincat and Prof Simone Borg



The Hon. Leo Brincat, Minister for the Environment, Sustainable Development and Climate Change, introduced a round table of presentations by Secondary School students, who gave their views on the impact of climate change on our quality of life. An open floor discussion on ways how to reduce and respond to these impacts followed. The recommendations proposed during these discussions will be collated into the document: "The voice of present and future generations about Climate Change". The event was closed with remarks by Prof Simone Borg, Ambassador for Malta on Climate Change Issues. Professor Simone Borg read law at the University

of Malta where she graduated with a doctorate degree in laws (LL.D.) in 1991 and a Magister Juris degree in International in 1994. In 2009, she obtained her Ph.D. on the conservation of marine natural resources at the International Maritime Law Institute. She is the ambassador for Malta on climate change issues. Dr Borg worked for the public sector from 1991 to 2004 first as a First Secretary with the Ministry of Foreign Affairs and then Head of the Legal and Multilateral Affairs Section within the Ministry of the Environment. During this time she was mainly responsible for negotiating Malta's position in International Environmental Multilateral Agreements, including the negotiations to the Climate Change Convention and the Kyoto Protocol, the Barcelona Convention on the Protection of the Mediterranean Sea and its Protocols, the drafting of legislation and legal policy making in environmental and energy law.

Presently, she is the Deputy Dean of the Faculty of Laws, Head of Department of the Environmental law and Resources law within the same Faculty at the University of Malta, where she is a resident full time academic and a member of the University's Senate. She is also Malta's representative to the EU Group of Experts on Adaptation to Climate Change.



GREAT FOOD SHOULD BE ENJOYED IN A GREAT ATMOSPHERE AT FREDY'S DINER -MALTA

Tucked away in the historic village of Qormi, Fredy's Diner combines the best of U.S. food with the laid-back, friendly village attitude that distinguishes the Maltese way of living. We love food and people, and there's no better way to marry the two than serving the food we love making, on our own terms, in a homely, welcoming location. **AT FREDY'S DINER WE TAKE FOOD VERY SERIOUSLY. HOW SERIOUSLY? YOU BE THE JUDGE!**

Anytime you pop over to our diner, you'll find the family preparing some of the best American food you'll find this side of the Atlantic, with plenty of Malta infused into it.

You could say we're a bunch of food-obsessed, perfection-driven humans and you won't be too far off the mark. Fredy's Diner has been in the pipeline for a long time. We named the restaurant in honour of our late father, Fredu, whom our mum always used to call 'Fredy'. Mum's part of the team behind Fredy's Diner as well and she can still teach us a trick or two in the kitchen. You'll meet her scurrying about on the restaurant floor, making sure that everyone is well fed and satisfied. This is a family affair; Chris runs the kitchen, Gordon gives a much needed helping hand, Graziella tends to customers and mum keeps us all on our toes.

FIND US: 111, Triq San Bartolomew, Qormi MALTA E: weloveyou@fredysdiner.com T: 2713 1600 or 7713 1600

Myths and Legends – Calypso's Cave in Gozo - MALTA



Found along the cliffs of Xghajra and overlooking the gorgeous bay known as *Il-Ramla L-Hamra* (named after the reddish sand found on the bay), Calypso's Cave has been attracting visitors for centuries!

It was between the 17th and 19th Centuries that the cave became a popular attraction. Gozo had made headlines due to the beautifully preserved, ominous Ggantija Temples, and travelers exploring the islands also discovered the cave, linking it to Homer's stories.

The legend claims that Odysseus, after a fierce storm, ended up ship wrecked on a bay on the island of Ogygia (it is said that this island is the island of Gozo). Upon looking up, he saw that atop a hill lay a cave with beautiful women dancing at the entrance. Ever

the explorer, he went up to see just what was going on, and that's when Calypso appeared.

She was a beautiful nymph, scantily dressed leaving nothing to the imagination. Odysseus was of course drawn to her as she sang her enchanting song. Initially Odysseus was willing to stay with the beautiful woman, and she promised him immortality, saying that together they will rule Ogygia. However after some time Odysseus realised that he missed his wife Penelope, he wanted to leave Calypso and go back to the woman his heart longed for.

Calypso refused to let her king leave, keeping him prisoner for seven years, until finally, the gods took pity on poor Odysseus and forced Calypso to let him go. She instructed Odysseus to build a raft, told the winds to blow him westward, and sent him on his way. The story ends with Calypso standing mournfully at her cave watching her love sail into the distance, all the while singing her lonely song.

MKR's Maltese mum knows best in the kitchen

Seanna Cronin



Courtesy Channel 7:

Anna and Jordan pictured as they prepare to serve their main course during their instant restaurant. JK D'Arcy

PERTH'S Maltese/Australian Anna and Jordan are My Kitchen Rules MKR's new frontrunners thanks to classic family recipes.

The mother and son set a tough score of 94 for the show's most competitive contestant, Zana. Their Maltese heritage was the star of the night in their instant restaurant Mama Knows Best.

The duo proved to have good time management, preparing elements for all three of their courses before their dinner guests arrived. In the kitchen they bickered over how long to cook the octopus for their entrée but Anna won out and, in that instance, proved mum does know best. They also received praise for making their own sausage.

"The octopus is really tender, brilliant, but (there was) not enough of the salsa verde," judge Manu Feildel said. "It's missing the mark a little bit but great start."

Their work on the main course was briefly derailed when Jordan discovered the lid wasn't on the ice cream churner and he was forced to try to salvage his gelato.

Taking on the judges' advice to cook and plate up the way they do for their family, Anna and Jordan wowed with their main course of braised rabbit. "Mama you knocked me off my chair," Pete Evans said.

"The onions that were in there were just to die for; that sauce was just profound. It's probably one of the nicest sauces we've had in the competition. "The only negative, and it's a really small negative, is the rabbit's a little dry. I'm picking at the smallest possible thing. It really was a wonderful dish."

The positive feedback on her father's recipe brought Anna to tears. Even the overly critical Zana raved about the dish, which earned a perfect score of 10 from Manu.

Preparing their dessert of imqaret with orange blossom ice cream, things looked like they were about to get shaky when Jordan didn't secure the lid on the ice cream maker properly. But it barely had an effect on the judges feedback.

"You've presented us with something that could quite easily be served in a beautiful restaurant," Pete said. "Just the technical issue with the ice cream, that's it. You've presented us with probably one of the best desserts I've ever had in the competition. If that orange blossom ice cream had have been perfect I would call it the best dessert I've ever had in this competition."

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AROUND THE WORLD

SEE YOU NEXT TIME

SAHHA GRAZZI U SLIEM

