



THE MALTESE NEWSLETTER

The Journal of the Maltese Diaspora

Our Motto: Building Bridges Not Walls

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Gozitan crib and Maltese music in St Peter's Square, Vatican City

BY [GOZO NEWS](#)



Visitors to St. Peter's Square in the Vatican City during December will have the opportunity to experience a traditional Maltese crib (presepju), which will be accompanied by local musical talent.

This is the first time that a foreign state will be setting up a crib in St Peter's Square.

The details were announced during a press conference at the Castille, addressed by the Minister for Justice, Culture and Local Government Owen Bonnici.

With an investment of € 480,000, the talent of the Malta Philharmonic Orchestra, together with the crib of

Gozitan artist Manwel Grech, will be celebrated abroad.

The public will be able to attend free of charge, with the aim that art is accessible to everyone, regardless of resources.

The crib was chosen after the Cultural Directorate, in collaboration with Heritage Malta published a call last November for the design and construction of an artistic crib.

The call specified that the crib structure had to take into account cultural factors and specific characteristics of the Maltese landscape, including architecture, flora and fauna, as well as the traditional figures of the crib.

The crib will be displayed in St. Peter's Square from the first week of December till the 8th of January, and then will be brought back to Malta for eventual exhibition in a public space during subsequent Christmas periods.

The concert will be held on the 17th of December, and the National Orchestra will be accompanied by four famous soloists, the Soprano Jacquelyn Wagner, Alto Eva Vogel, the Tenor Daniel Kirch and Bass Gerd Grochowski, as well as Italian choir, the Coro dell 'Accademia di Santa Cecilia. Photograph: DOI/Omar Camilleri

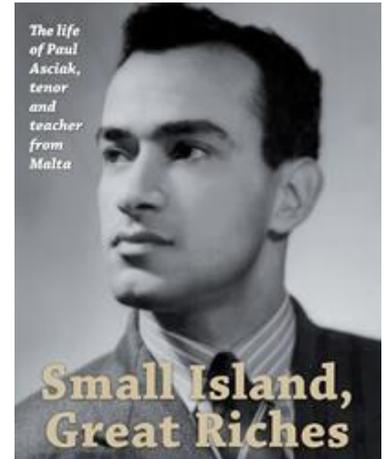
Thank you Frank for the Maltese Newsletter. I am always looking forward to read it. Msgr. Publius Xuereb, Dallas, Texas. USA

"Small Island, Great Riches: The life of Paul Asciak, tenor and teacher from Malta" by Sue Brown for Allied Publications.

PAUL AXIAK - Biography

Paul Asciak (January 28, 1923 - April 21, 2015)

Paul Asciak was born in Valletta, Malta on January 28, 1923. His talent showed early enough and he spent years of singing in the famed *Schola Cantorum* at St James Church, Valletta under the direction of Maestro Carlo Diacono one of Malta's foremost composers.



He started taking his first singing lessons with Maltese tenor Nicoló Baldacchino. He made his operatic debut as *Turiddu* in Mascagni's *Cavalleria Rusticana* at the Radio City Opera House in Malta in 1946.

In January 1950 after being coached by Mro Luigi Cantoni, Paul Asciak took the role of Radames in Verdi's *Aida* with the visiting Italian Opera Company "Impresa Cantoni" at the Radio City Opera House in Malta. In the same year Asciak was invited to sing with the visiting famous Italian tenor Tito Schipa and with the renowned Italian soprano Maria Caniglia in March and May respectively. He was encouraged to further his studies by the latter and he went to Rome in March 1950.

Caniglia's initiative led to Asciak's being entrusted to Mro Alberto Paoletti of Rome's Teatro dell'Opera. In 1951 he won the Concorso per Giovani Cantanti Lirici together with, among others, Franco Corelli and Anita Cerquetti. He was granted a bursary for voice and histrionic training under the guidance of Mro Luigi Ricci and Riccardo Picozzi at the Teatro dell'Opera, Rome. In the same theatre's Spoleto production of *Aida* in 1951, Anita Cerquetti singing the title role, Asciak sang the part of Radames.

During his stay in Italy, Paul Asciak sung various roles in various cities throughout Italy. He would have included *La Gioconda* and *Un Ballo in Maschera* in his repertoire were it not for the fact that he had to leave Italy and go to London to join the Royal Opera House Covent Garden Company.

Asciak was a member of the Royal Opera House Covent Garden Company 1952 to 1954, and as guest artist up to 1958. He appeared over fifty times in various roles such as Melot in *Tristan und Isolde*, the Tenor Singer in *Der Rosenkavalier*, Flavio in *Norma*, Pinkerton in *Madama Butterfly* and Radames in *Aida*, apart from other operatic roles. He sang with the Welsh National Opera Company from its very early years, the Dublin Grand Opera, Carl Rosa Opera Company, and others up to 1961. He performed several times on BBC sound and vision as well as on ITV (1952-59).

Other leading roles in the UK included *Martha*, *Rigoletto*, *Il Trovatore*, *Cavalleria Rusticana*, *Pagliacci*, *La Fanciulla del West* (BBC TV), *Carmen*, Balfe's *Bohemian Girl* and also the part of Arvino in *I Lombardi*. Asciak gave numerous concerts and recitals as well as Verdi's *Requiem*, mainly in Wales.

His guest appearances in Malta at the Radio City Opera House, the Orpheum Theatre, and the Argotti Gardens summer productions were eagerly looked forward to and received much critical acclaim. With visiting Italian companies he sung leading roles in *Ernani*, *Carmen*, *Aida*, *Pagliacci*, *Il Trovatore* and Verdi's *Otello*. It is sad to recall that the last of the three performances of *Il Trovatore*, held on Sunday 25th November 1959, was the last opera performed in the final season at the Radio City Opera House, Hamrun.

Throughout his operatic career other than the above, Asciak performed in the company of renowned singers like Maria Callas, Dame Joan Sutherland, Anita Cerquetti, Dame Joan Hammond, Amy Shuard, Ebe Stignani, Giulietta Simionato, Margreta Elkins, Anselmo Colzani, Carlo Tagliabue, Benvenuto Franci, Piero Cappuccilli, Peter Glossop, Sir Geraint Evans, Giulio Neri, Giacomo Vaghi, Ludwig Suthaus, Hans Braun and conductors like Anton Guadagno, Ottavio Ziino, Vittorio Gui, Peter Gellhorn, John Pritchard, Eric Kleiber, Sir John Barbirolli, Sir Charles Groves and others.

Asciak retired from the stage in May 1961 and dedicated his time to his family and teaching. He joined the Education Department in 1961 and retired as Head of Department of Music in 1984. In the meantime he was also Director of Music at St Edward's College between 1967 and 1973. Between 1965 and 1988, he was also Honorary Representative of Trinity College of Music, London, for Malta and Gozo.

He managed to conserve his voice up to an advanced age. During his term as General Manager at the Manoel Theatre, Malta's National Theatre, he went to Poland in 1989 to engage an opera company for an open air season in Malta. He was asked to replace the tenor in the title role of Verdi's Otello during the dress rehearsal for the first night which was scheduled for the following day. This was the only solution to avoid cancelling the performance.

Asciak lent his vast experience to a number of young Maltese singers by teaching them vocal technique and interpretation. In view of the setbacks caused by the second world war, it is surely through his pioneering spirit and that of other singers of the time that so many of today's singers found the courage to pursue their studies abroad. It is undoubtedly with young tenor Joseph Calleja that his name will remain indelibly linked. Asciak was Calleja's sole tutor, and followed until his death the increasingly renowned young opera star who is turning out to be one of the most successful Maltese opera singers of all times.



Abba back together again for Simon Fuller project

Abba seen over 30 years ago.

Swedish pop group Abba will be "reuniting" formally for first time since their split over 30 years ago to work on a project with music mogul Simon Fuller.

The popular quartet - Agnetha Fältskog, Björn Ulvæus,

Benny Andersson, and Anni-Frid Lyngstad - parted ways in 1982 after a successful 10-year stint.

The group has announced they will work with Fuller, who rose to fame managing the Spice Girls, on what is being described as a "groundbreaking venture that will utilise the very latest in digital and virtual reality technology".

Lyngstad said fans around the world always ask about a reunion, and added: "So I hope this new Abba creation will excite them as much as it excites me".

Andersson added: "We're inspired by the limitless possibilities of what the future holds and are loving being a part of creating something new and dramatic here. A time machine that captures the essence of who we were. And are."

The full details of the new project have not been announced but an official release says the foursome will be involved in the creative process with a view to "maintaining the authenticity and integrity of the band's original vision".

The project says it will aim to take the Abba experience to a new generation of fans and will enable them to see, hear and feel the band "in a way previously unimagined".

Fuller said: "The creativity and ideas flowing from the members of Abba over the past few months have filled me with great excitement.

"We are exploring a new technological world, with virtual reality and artificial intelligence at the forefront, that will allow us to create new forms of entertainment and content we couldn't have previously imagined."

In June this year the band performed together for the first time in 30 years to celebrate their 50th anniversary. They were inducted into the Rock and Roll Hall of Fame in 2010, but did not perform to mark the occasion.

Their hits over the years include Waterloo, Dancing Queen, Mamma Mia and The Winner Takes It All. Their music was adapted into the successful theatre show, Mamma Mia! which was also turned into a 2008 film featuring Meryl Streep, Julie Walters, Pierce Brosnan, Colin Firth and Christine Baranski.

The full details of their new project will be announced in 2017.

LOOKING FOR LOST FRIENDS

To Mr. Frank Scicluna, I am sending you an article and can you please put it in your Journal Diaspora its my last hope to find my friends, when we came to Australia in 1962 together.



I (Catherine Vella nee Attard) want to know if it's possible to advertise this article on your Maltese Diaspora Newsletter. First of all, I love and enjoy reading your beautiful Journal. I find it very interesting.

As I was saying this is my last resort to put this in your journal, as I have done this few times before. The first one was in the late '90s in The Maltese Herald. The other was in the same Maltese Herald in



2003 and The Voice of the Maltese in 2014. My last hope is in your journal.

I have to call it again "Where are they now?" or "In Hind Sight". It was between the late 1960 and early 1962 when my mother became aware of a work scheme by the Emigration Department that gave the opportunity to young ladies to come to Australia. My family consented that I join the ladies to go to Australia. We were the first six ladies chosen to go. Before that, for three months we had to attend a typing course at The Marian Training College run by the Franciscan Missionaries of Mary in Balzan. When we eventually finished the course we were presented with our typing certificate from Mon. Phillip Calleja and Bishop Emmanuel Galea.

We had our photos taken by The Times of Malta newspaper, and we were even interviewed on the then Rediffusion. It was February 26, 1962, I was 18 years old then. We said the goodbye to our families and friends and we boarded the plane to Australia.

We arrived in Melbourne on the 1st March 1962, after a long trip we were met by the Maltese representative in Melbourne who took us to a hostel in Hawthorn East, a suburb in Victoria that was run by the Malta Government. A month later I remember we had to vacate the hostel so that other young ladies could be accommodated in our place. Consequently, we all got separated. Some of us went to stay with their relatives, the rest, myself included and two others stayed together.

The Maltese representative had found us a convenience arrangement with some Catholic families until our families arrived in Australia. The three of us stayed with this lovely Catholic family, we use to go to church there was close, and we met with this priest his name was Father Rafter and was very kind with us and helped us get around the place where we lived. Then one of the lady her family came so myself and the other went to live with them. But then the other girl found her next of kin so she left too. I was the only one that them. But then the other girl found her next of kin so she left too. I was the only one that stayed. After 4 months my father came to Australia, his accommodation was in Sydney so then I had to travel to Sydney to join him.

Writing this again is to get in touch with the other ladies as I had no hope to get in touch with any of them. Then we had no mobile phone, and had no addresses to where we are going so we can get in touch. I remember some of the Ladies names, there was two sisters their last name was Arena, The last two I was with one was then, Helen Borg, the other was then, Mary Fenech. I am sending you copies of these photos if they are good for you. My email address is: katyvella@hotmail.com

St. Martins Day - IL-BORZA TA' SAN MARTIN

Doris Fenech



From late 4th Century CE to the late Middle Age, much of Western Europe including Great Britain, engaged in a period of fasting before Christmas, begging on the day of Saint Martin, November 11. This fast period lasted 40 day and was therefore called "Quadragesima Sancti Martini", which means "the 40 days of Saint Martin". This

fasting time was later called "Advent" by the Church.

On Saint Martin's eve people ate and drank very heavily before they started to fast. They gave children presents, traditional a cloth bag full of nuts and sweets ("**borza ta' San Martin**").

St. Martin was also referred to as the protector of wine makers and the tavern owners. On the occasion of the feast of St Martin, farmers used to enjoy the first wine tasting from the previous summer harvest.

They had a saying that the new wine and lumps of figs ("**tin tac-cappa**"), are tasted on St Martin feast day ("F San Martin jifthu l-inbid u t-tin - San Martin ikisser it-tin, u Katarin tisqih, mill -fin").

Traditionally, householders proudly opened a heavy wooden box of delicious sun-dried figs ("**tin imqadded**"), packed in August, using their family secret recipe - clean wooden or tin boxes cover with rag paper ("karta strazza"), and pressed in layers of sun-dried figs ("tin-imqadded"), chopped toasted almonds ("lewz inkaljat"), fresh bay leaves ("**weraq tar-rand**"), fennel seeds ("**bużbież**"), and sprinkled with anisette on top, ending with a layer of bay leaves. The figs box ("il-kaxxa tat-tin"), was conserved very dearly in a dry room, as it was the only desert they consumed during the winter.



A Selection of "Boraz ta' San Martin" given out to Maltese children during an activity organised by the Association of Maltese Living in Belgium and the Malta Business Bureau held last year.

This year's activity will be held next Saturday 12th November at the offices of the Malta Business Bureau Avenue d'Auderghem 289, Brussels

A big simple colourful cloth bag pulled with a string on top called ("**il-borza ta' San Martin**"), was placed near the children bedside, full of hard shelled almonds ("lewż"), walnuts ("ġewż"), chestnuts ("qastan"), figs ("tin"), apples ("tuffieħ"), oranges ("laring"), tangerines ("mondolina"), pomegranates ("rummien"), San Martin bun ("ħbejża ta' San Martin"), hard glazed on top and with a liquored sweet ("**perlina tas-sugu**"), stuck in the middle of the bun.

St Martin was one of the children favourite Saint, because his feast's celebration was

considered as one of the very few times they had food treats ("**cejca**"). Children used to enjoy playing Maltese traditional games involving nuts -

"**Kastelli**", with at least 5 walnuts for each player marble balls.

"**Boċċi**", using hazel nuts instead of small marble balls and used a large hazel nut,

"**bubun - mamma**", a larger marble to hit the smaller nuts.

Nuts were also used as a winning reward when playing - ("qabza u qabda - żewġ jew fart - it-trija - il-qriba - xixu - intekkuh - ic-cipptatu"), were played with shelled almonds.

Children saved the nuts to play for a long time and ate them when they got broken.

The children showed their gratitude to St Martin by singing the rhyme - "**Ġewz, Lewż, Qastan, Tin, Kemm inħobbu lil San Martin**" - Walnut, Almonds, Chestnuts, Figs I love Saint Martin very much.

After lunch small pieces of delicious dried figs were served as desert followed by a cup of freshly grated coffee ("**kafe' mithun**"), and a piece of homemade St Martin's cake ("**kejka ta' San Martin**"), made with a mixture of dry fruits and nuts.

Expatriate Tales: Living in Malta

Posted by [Jimmy Im](#)



Ryan Murdock's pursuit of travel has taken him to some of the world's most unforgiving places, including Mongolia, Tibet, Nicaragua and North Korea, by Russian jeep, motorcycle, dugout canoe, horse, and camel. He is the author of *Vagabond Dreams: Road Wisdom from Central America* and, as owner of Shapeshifter Media, an online company, he can practically live anywhere. A small island in the Mediterranean seemed like a good place to start. We caught up with Ryan to discuss the tiny island of Malta, why he moved there, and all things Maltese.

What was your impression of Malta before moving, and

what is your impression like now?

I didn't know anything about Malta before I moved here, just the name. I flew over to look at rental places, fell in love with a 400-year old palazzo, and moved three weeks later. The moving company already had my things when I first came to Malta to check it out.

Why did you specifically choose Malta?

I wanted to live in the Mediterranean, to be surrounded by olives and wine. To experience the type of island landscape that shaped the writing and worldview of Lawrence Durrell, but in a different place that hasn't been written about in that way.

What are some challenges with living in Malta?

My biggest challenge is that the majority of people here have no sense of personal responsibility. Tradesmen seldom show up, for example, and you have to chase them for weeks to give them your business. No one follows traffic rules, but when they cause an accident (which I see multiple times a day), they just shrug and say "What happened? Poor me!" At the same time, it's very easy in terms of paperwork, and no one bothers you very much. You just have to find those few reliable tradesmen or businesses that are very good and stick with them. But it can be pretty frustrating in the beginning.

What are some things you've discovered about Malta that outsiders wouldn't know about?

I'm constantly amazed by the incredible amount, and diversity of, history packed into such a tiny island. There are Neolithic temples that predate Stonehenge in the village next to mine. There's a ruined Roman villa around the corner and several tombs in the fields around this village. The entire Grand Harbour area is a series of dramatic fortifications and bastions from the middle ages and the time of the Knights of Malta. And one of the cellars in my house has a shelter from the Second World War. The more I read, the more I discover. And because the island is so small, everything's right around the corner.

What are some great attractions tourists seem to miss?

There's a great little park at the end of Senglea, overlooking the Grand Harbour, with fantastic views across to Valletta. That's one of my favorite spots, and I usually have it to myself. I also recommend the Lascaris War Rooms for a glimpse into the secret history of WWII. And don't miss the Hypogeum—you have to book tickets a couple months in advance, but it's worth it to see this unique subterranean Neolithic temple.

What is it like dining out? Does that exist?

Maltese cuisine is pretty repetitive. But you can get great Mediterranean food at a little seaside fishing village, fresh off the boat. And very good Italian food. The vegetables in the local markets are also incredibly good.

What are some striking cultural differences in Malta?

Maltese people have very strong family networks, and the Catholic Church is still an important pillar of life here—the newspaper prints the Prime Minister's daily agenda and the Archbishop's side by side!

Anything new and noteworthy that's happening in Malta that's on your radar?

Valletta will be European Capital of Culture in 2018, so there's a lot of restoration work going on across the island. I'm excited to finally get inside Fort St. Elmo, which played a key role in the Great Siege of 1565 during the time of the Knights of Malta.

If there is one thing you could change about Malta, what would it be?

The litter. It's such a shame that people still treat the outdoors like a garbage dump.

What is the best souvenir that tourists should bring home?

I usually pick up something handmade from Mdina glass, and maybe a bottle of olive oil from a local farmer outside my village.

Do you plan on staying in Malta for longer? Why or why not?

I'll be here for 2 or 3 more years for sure. The weather's amazing, I love the old palazzo I rented, and this is a great location for travel to Europe, Africa, and the Middle East.

Jimmy Im is a freelance travel writer based in LA. He's hosted programs on the Travel Channel and LOGO, and makes regular appearances on morning news shows as a "travel expert." He teaches travel writing courses and is also cofounder of OutEscapes.com. Follow him on Twitter: @dieselmad.

Malta, Ohio, USA

Morgan County, Ohio, United States. The population was 671 at the 2010 census.



History Malta was laid out in 1816. The village

was named after the European island of Malta

Geograph It is on the west side of the

Muskingum River, opposite McConnelsville.

According to the United States Census

Bureau, the village has a total area of 0.38

square miles (0.98 km²), of which 0.34 square

miles (0.88 km²) is land and 0.04 square miles

(0.10 km²) is water.^[1] As of the census^[3]

of 2010, there were 671 people, 278 households,

and 174 families residing in the village. The

population density was 1,973.5 inhabitants per

square mile (762.0/km²). There were 305

housing units at an average density of 897.1

per square mile (346.4/km²). The racial

makeup of the village was 91.1% White, 4.0% African American, 0.1% from other races, and 4.8% from two or more races. Hispanic or Latino of any race were 0.3% of the population.

There were 278 households of which 33.1% had children under the age of 18 living with them, 42.1% were married couples living together, 15.8% had a female householder with no husband present, 4.7% had a male householder with no wife present, and 37.4% were non-families. 30.9% of all households were made up of individuals and 12.2% had someone living alone who was 65 years of age or older. The average household size was 2.41 and the average family size was 2.97.

The median age in the village was 36 years. 27.3% of residents were under the age of 18; 7.3% were between the ages of 18 and 24; 26% were from 25 to 44; 24.7% were from 45 to 64; and 14.8% were 65 years of age or older. The gender makeup of the village was 49.0% male and 51.0% female.

In the village the population was spread out with 27.7% under the age of 18, 7.9% from 18 to 24, 24.9% from 25 to 44, 23.3% from 45 to 64, and 16.2% who were 65 years of age or older. The median age was 39 years. For every 100 females there were 84.6 males. For every 100 females age 18 and over, there were 77.7 males.

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Our Newsletters may be read at
the Malta Migration Museum
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or www.ozmalta.com

IL-HARIFA MAGHNA WKOLL – Kav Joe M Attard – Gozo, Malta



Għadda s-sajf, għaddew il-festi, spiċċa l-ġiri u x-xalar u mill-ġdid il-familja issa terġa' tingabar bejn l-erba' hitan tad-dar biex terġa' tibda r-rutina tal-hajja. It-tfal reġġu lura lejn il-bankijiet tal-klassi ta' l-iskola. L-Universita' fetħet ukoll il-bibien tagħha beraħ għal eluf ta' studenti fosthom ukoll għadd sabiħ ta' żgħażaġh Għawdxin. Wara l-istudenti tat-tieni sena (6th Form) issa wkoll dawk ta' l-Ewwel Sena daħlu biex jibdeu il-kors tagħhom. Qed nirreferi għal gżira Għawdxija fejn għandna l-iskola post sekondarja Sir Mikelang Refalo (ekwivalenti għal Junior College f'Malta). Minn hawnhekk snin ilu, kienu telqu l-istudenti tas-'Secretarial Course', dawk ta' l-Istitut Tekniku kif ukoll tal-'Pre Vocational Course' biex sabu posthom fil-fergħa tal-MCAST li nsibu fix-Xagħra (parti mill-iskola Primarja Patri Matthew Sultana) kif ukoll fix-Xewkija. Fetaħ ukoll is-Seminarju u bdew ukoll il-lezzjonijiet f'dak Maġġuri. Nifirħu lill-istaff u lill-amministrazzjoni ta' l-iskola Sir M.A. Refalo li ta' kultant iwasslu lil xi żgħażaġh kuraġġjużi u ntelligenti li jidhru s-Seminarju tal-Qalb ta' Gesu' fil-Victoria. Nieħu l-okkażjoni biex nawgura mill-qalb lis-Surmast t'hawnhekk li qed jagħmel minn kollox biex din l-iskola tibqa'

miexja 'l quddiem. Illum il-ġurnata mhux daqstant faċli li wieħed jagħzel din it-triq (kulhadd sar jibza' mis-sagrifiċċju!) u għalhekk aħna minn dawn il-kolonn nifirħu u nawguraw lil dawn iż-żgħażaġh li jittfghu kollox wara spallejhom u jagħzlu t-triq tal-Imgħallem li mhux dejjem hi waħda watja u ħafifa, kollha ward u żahar. Minn żmien għal żmien il-mezzi tal-istampa u x-xandir ma joqogħdux lura milli jonfhu d-difetti u n-nuqqasijiet ta' xi wħud mill-kleru li wara kollox huma umani daqs ħaddieħor! Li rridu nżommu f'moħħna hu li individwu jew tnejn ma jagħmlux il-Knisja ta' Kristu u li Kristu ried li l-Knisja tiegħu tkun magħmula mill-bnedmin li jistgħu jaqgħu, jogħtru u jiżbaljaw daqs ħaddieħor. Izda Kristu wiegħed lill-Knisja tiegħu li Hu jibqa' magħha sat-temma tas-snin, w għalhekk ħbieb, ejjew nibzghu għas-saċerdot u nirrispettawh, għax mingħajru żgur li l-hajja umana tkun nieqsa u vojta.

Importanti li nitfgħu ħarsitna wkoll fuq ir-reliġjużi għax hawnhekk in-nuqqas ta' vokazzjonijiet qed jinħass ġmielu u dalwaqt jibda jkollna biss kunventi mgħammra mill-anzjani, u tinsewx x'jgħid il-qawl: 'tieħu u ma troddx, is-swar thott!' Nieħu gost ngħid li xi żmien ilu kont attendejt għall-professjoni ta' żaġħżuġha Għawdxija mill-belt Victoria li nġhaqdet mas-sorjiet Franġiskani tal-Qalb ta' Gesu' magħruffin fostna bħala "Tal-Istilla" waqt festa ħelwa fil-knisja Bażilika ta' San Gorg li mtexxiet mill-lqof Djoċesan. Ninsabu f'Novembru u allura nitolbu lill-erwieħ tal-Purgatorju biex iktar qlub generużi jittajru jsewgu l-passi tal-Ven. Madre

Margeriita Debrincat u fundaturi oħra. L-Ewropa li minnha issa aħna nagħmlu parti, għandha dejn kbir lejn il-Kristjaneżmu, izda ħafna drabi donnha qed titraskura l-essenzjali! Intant bdejna billi għidna li dħalna fil-Ħarifa, u l-kliem bħaċ-ċirasa, u spiċċajna nitkellmu fuq elf haġa. Izda kollox jagħmel il-hajja u naħseb li kull ma ktibna kollu hu veru u attwali. Mela ħa nkomplu ftit ieħor.

Mad-dħul tal-Ħarifa t-temp ukoll jinbidel u xi taqliba fl-arja tistenniha wkoll u rrid naf hawnx xi ħadd li ma tidhollux xi qatra ilma! Importanti li l-pajjiż ikun imhejji sew għal bidla fit-temp biex ma tiġrix ħsara bla bżonn. Illum tiela' ħafna bini u għalhekk naqset il-ħamrija li tixrob kwantitajiet kbar ta' ilma. Irridu naraw li l-widien tagħna jkunu nodfa minn kull tip ta' skart u terrapien biex l-ilma jkun jista' jgħaddi bla xkiel għax mnejn għadda l-ilma, jerġa' jgħaddi u ħadd ma jieħu gost bl-għadajjar u t-tajn ġewwa daru.

L-Oratorju Don Bosco fetaħ is-sala taċ-Ċinema l-Ħadd fil-għaxija b'films għall-familja kollha. Nibdeu nassistu wkoll għal xi reċta u l-Management tat-Tejatra Astra qed jerġa' jorganizza l-'Mediterranea' li żgur diġa qrajtu dwarha. Programmi varji fuq l-istazzjonijiet tat-Television jkomplu jattiraw lill-membri tal-familja b'mod speċjali fil-ksieħ u l-maltemp imma mportanti naraw dak li jgħodd għalina għax din il-kaxxa żgħira tista' tkun ukoll ta' ħsara. Ma ndaħħlux il-lifgħa f'kommitna izda nagħrfu nagħzlu għalina u għal uliedna li żgur kulhadd jixteqilhom il-ġid.

Għal lum se nieqaf hawn. Kull ma għidt teħduhx b'vangelu, izda l-iskop tiegħi hu li dejjem nwassal messaġġ ta' fejda. U dan li ppruvajt nagħmel. Saħħa.

ME(et) YOU in Malta. A moment, crossroad – the act of coming together



A glance, a look, a smile, a simple gesture can make you feel like you made a connection with another person you have never met before. ME(et) YOU is the new production by Maltese dancer and choreographer, Sarah Vella in collaboration with Lisa Colette Bysheim (Norway).

Sarah Vella is a Maltese dance artist and speech and language pathologist, currently living in Berlin. She started dancing at the age of 4 with training in classical ballet, modern jazz, flamenco and contemporary dance. After graduating with

a Bsc. (Hons.) in Speech Language Pathology from the University of Malta she moved to London where she obtained a Diploma in Dance Studies from 'Laban Conservatoire of Dance'. She studied under the direction of many influential teachers and worked with some inspiring choreographers. Sarah holds a teachers certificate in Flamenco Dance (IdB1) and vast experience in various dance disciplines. ME(et) YOU had its premiere in Bergen, Norway on the 14th of October 2016 and will be performed next in Malta, as part of the Spazju Kreattiv Programme on the 26th of November at St. James Cavalier. Later on, in January 2017, this performance will also be shown in Berlin.

As part of the performance, Sarah and Lisa will also be teaching an open class as part of the Evening Space and carry out workshops with students from the dance studies department, ŻfinMalta apprentices and other Maltese dancers who train dancing at an advanced level. The students of the workshops will showcase their work during a performance on the morning of Saturday 26th November for the public in Valletta.

Tickets for ME(et) YOU held at St. James Cavalier as part of Spazju Kreattiv on the 26th of November 2016 at 8pm can be now booked online at www.keattivita.org ME(et) YOU is funded and supported by: The City of Bergen, The Malta Arts Council - Cultural Export Fund and Bergen Dansesenter-regional competence center for dance

Come and fly with us this Christmas



The MADC have announced that booking is open for their annual Christmas Pantomime, Un –Believe It! at the MFCC, Ta'Qali.

This year will see the return of Alan Montanaro as the Dame and Nanette Brimmer as Director. The duo have worked together in many other successful pantomimes such as Peter Panto, The Princess & the Pea and Scrooge, which remains one of the

most outstanding pantomimes the MADC have ever produced. Montanaro is also the script writer and the title was chosen from a phrase he had coined in Scrooge and which has since become a household expression on social media. This pantomime will forever cement it into daily conversations! Alan's Dame, with her most unusual diction, expressions and mannerisms, is bound to entertain in the style which is unique to this actor and which has earned him the well-deserved title of Pantanaro.

Un-Believe It! promises to live up to the MADC guarantee for entertainment, providing gags and laughs, a large singing and dancing cast, spectacular costumes and set designs and.... a flying car! Do not miss it! Performances start on 22nd December through to 8th January. For further details and booking visit www.madc.com.mt or send an email to send email to booking@macd.com.mt or sms on 77776232



2017 Maltese Presidency of the Council of the European Union

The Presidency of the Council of the European Union (EU) rotates among the EU Member States every six months and the country holding the Presidency drives forward the Council's work. The EU Council is an essential decision maker which together with the European Parliament (EP) adopts legislation and

coordinates EU policies.

Presidency is an opportunity for each Member State, regardless of its size or the length of the membership, to influence the EU agenda and guide the EU endeavours. Malta for the first time is assuming this task from 1 January 2017 to 30 June 2017 taking it over from Slovakia and afterwards handing over the reins of the Presidency to the UK.

Presidency Tasks

The Presidency chairs meetings at every level in the Council, driving forward the Council's work on EU legislation and fostering the cooperation among Member States, thus, ensuring the continuity of the EU agenda and achievement of common goals. To do this, the Presidency must act as an honest and neutral broker.

The main tasks of the Presidency are to: *Organise Council's work and chair meetings at all levels* -There will be around 1500 meetings of different levels in Brussels and Luxembourg as well as around 200 meetings in Malta during the Presidency. Presidency chairs:

EU Council's meetings (with the exception of the Foreign Affairs Council);

Meetings of the Committee of Permanent Representatives (COREPER);

Meetings of working parties and committees.

The Presidency ensures that discussions are conducted properly and that the Council's rules of procedure and working methods are correctly applied



Malta has been a member of the European Union (EU) since 1st May 2004 and a member of the Eurozone since 1st January, 2008. Currently, there are 6 members from Malta in the European Parliament. The Maltese representatives are consistently present in the regular meetings held in the Parliament to discuss and adopt new legislation and to

discuss and coordinate new EU politics.

The EU council does not operate with one fixed leader thus its work is led from the country that holds the European Presidency which rotates every six months. During those six months, the ministers of the government of the country holding the Presidency determine the agenda of the meetings in every political aspect and also facilitate dialogue with other EU institutions. Malta will take on the European Presidency for 6 months as from June 2017.

Malta being a member of the EU has brought several tangible benefits to business and to the economy. The open market allows Maltese businesses to sell without barriers, hence international investors also see Malta as a good place to base themselves. Investors know that once they set base in Malta they can trade freely across Europe. Malta offers the full package to attract foreign investment with an open market, an attractive business environment and English as the main business language.

Dear Frank, I am pleased to receive your " Maltese Newsletters" and I read the beautiful contents each and every one....at least once. I have received No: 139. Thank you for the trouble you must go through to issue these newsletters. Keep it up. Bye for now and best regards – Austin DeBono

I receive your Maltese Newsletter here, London, ONTARIO, CANADA. Via Caren Galea of Torono. I then send it out electronically to the other members of the Maltese Canadian Club. We have membership of 140. DAN BROK

MALTESE BONE BISCUITS

Ghadam tal-Mejtin

On the **1st and 2nd of November**, the Maltese people celebrate the feasts of **All saints and All souls**. This is a time to remember the loved ones who have now passed away. This remembering goes on throughout the whole of November. These two days are school holidays and so kids do not go to school. A cute but **creepy sounding Maltese tradition** is to bake *Ghadam tal-Mejtin* during this time. *Ghadam tal-Mejtin* literally means **dead men's bones!**

Although creepy sounding, these are nothing but yummy pastries :) These cookies or almond fingers are basically little bone-shaped pastries filled with ground almonds.

Not that widely available in the shops, these unusually shaped almond cookies are usually prepared at home and can be consumed throughout all of November. **Why not have a go at making Pippa Mattei's recipe yourself**



Ingredients

- 356g plain flour
- 175 sugar
- 175 margarine or butter
- Grated rind of one lemon
- 2 egg yolks (keep one white for the almond filling)

For the filling

- 175g blanched almonds ground in a processor
- 80g sugar
- A little fresh lemon juice
- 1 egg white
- 1 teaspoon orange blossom water (ilma zahar)

Method

Mix flour and sugar in a bowl, add the margarine or butter cut up into pieces and mix altogether until mixture resembles breadcrumbs. Add the grated rind and the egg yolks. Mix well until it becomes a fairly firm dough. Only add a little water if necessary. Set aside.

To make the filling, mix the ground almonds with the sugar, lemon juice, egg white and blossom water. Mix very well by hand or in a processor. Set aside.

To make the bones

Pre-heat oven to 180°C.

On a floured surface roll out the dough very thickly.

With a sharp knife cut out shapes of half a bone, put some almond filling on top of these shapes.

Cut similar bone shapes and put on top on shapes with almond filling.

Press two halves of the bones together till all filling is concealed and bone is the right shape.

Carefully place on a lightly greased oven tray and bake in a pre-heated oven for about 30 minutes until golden brown.

Remove from oven and allow to cool before placing on wire racks to get completely cold before icing.



ARCHBISHOP MICHAEL GONZI (1885-1984)

Mgr. **Michael Gonzi**, KBE (13 May 1885 – 22 January 1984) was Roman Catholic Archbishop of the Archdiocese of Malta. He had also been Bishop of Gozo and an elected Labour Senator in the Malta Legislative Assembly.

He was born as Michele Gonzi in Vittoriosa and ordained to the priesthood in 1908. Elected as a Labour Senator in the Malta Legislative Assembly in 1921 he resigned half-way into his term to be ordained as the 5th Bishop of Gozo in 1924. He held this office until 14 October 1943 when he became coadjutor bishop of Malta and Titular Bishop of Lyrbe. Three months later Mauro Caruana, Bishop of Malta, died, and on 17 December Gonzi succeeded him. Mgr. Gonzi became Archbishop in 1944 when Malta was elevated to an

Archdiocese.

Gonzi was instrumental in helping families without decent dwellings to find good houses. He commissioned the construction of apartments for families and was also the motor behind the construction of many churches especially the one in Kalkara. Gonzi resigned his post of Archbishop of Malta in 1978 to be succeeded by Joseph Mercieca.

Mgr. Gonzi's tenure as Archbishop of Malta was marred with strained relations with the Labour Party particularly its leader Dom Mintoff. Trouble started in 1948 when Mintoff was still Deputy Leader of his Party. Relations started deteriorating again during the Integration campaign of the mid-1950s. Gonzi feared that the privileged position of the Roman Catholic Church would be lost to the Anglican Church once Malta became part of the United Kingdom and asked for guarantees which were never forthcoming. The church and its supporters were categorically against the plan for integration and asked voters to vote 'no' or abstain in the referendum of 14 February 1956.

The Church and in particular Mikiel Gonzi's relationship with the Labour Party worsened further in 1958 when nationwide protests and street unrest developed after it was announced that the dockyards would be gradually shut down and the number of workers drastically reduced. Gonzi condemned the violent protests and accused the Labour party of supporting them. The Labour Party in turn accused the church for condemning the protesting workers while never condemning the harsh repressions by the British authorities.

On 17 March 1961 Archbishop Gonzi, interdicted supporters of the Labour Party, specifically, the Party's Executive Committee, readers, distributors and advertisers in the Party papers and voters and candidates of the Party. The key issue became whether the state should be secularised in line with modern parameters, or whether the Church should retain its privileged position.

Those interdicted could not receive the sacraments and, when they died, were buried in unconsecrated ground, in a part of the cemetery popularly called by the pejorative term *Il-Miżbla*. This included Labour deputy leader and prominent novelist Ġużè Ellul Mercer.

During interdiction the political climate in Malta was very tense with the church organising rallies for preparation of the spirit in view of the forthcoming elections. The Labour party rallies were also often disrupted by continuous churchbell ringing and whistling and other deliberate noise by Catholic laymen. Sermons during Mass were predominantly characterised by political issues and so were pastoral letters read in church. Interdiction would only be lifted in 1964 and peace with the Labour Party only made in 1969.

Gonzi was created a KBE, entitling him to be known as Sir Michael Gonzi, in the 1946 New Year Honours. Gonzi was knighted for his services during the Second World War when, as Bishop of Gozo during a critical phase of the war when supplies were running low, he encouraged Gozitan farmers to put their hoarded grain on the market to bring down the price of bread. In 1949, on the occasion of the silver jubilee of his consecration as Bishop, Pope Pius XII made him Assistant at the Pontifical Throne and created him a Papal Count for his works on behalf of the Papacy. In the same year he was awarded an honorary LL.D. degree by the University of Malta, and was appointed Bailiff Grand Cross of the Sovereign Military Order of Malta. Archbishop Gonzi died on 22 January 1984, aged 98.

ABOUT The Maltese Canadian Club of London



Our present club is London's third Maltese Canadian club. The first was formed in 1948 as The Maltese Association of London and probably lasted only a year or so. The second was established in 1954 as the Maltese Canadian Club London - Ontario and continued until about the end of 1960.

The Maltese Canadian Club of London, a non-profit organization, was founded on March 27, 1977. Its aim is to promote the Maltese Culture; to bring news from the mother country; to organize social events; to perpetuate the Maltese language and literature; and to identify with the Maltese heritage and roots.

One of the ways of promoting these aims is through our newsletter. It was first published in June 1980 and presently puts out six issues a year.

Another way of achieving our goals is through our hall which was officially opened on April 9, 1988. Throughout the year the Club holds a number of public functions such as the Good Friday Ravioli Dinner, Anniversary Dinner/Dance, Bocci Tournament, Members' Family Picnic, Wreath Laying Ceremony at the Victoria Park Cenotaph, Food Drive for the London Food Bank, Christmas Dinner/Dance and New Year's Eve Dinner/Dance. In addition, the coffee house/upper room is currently open to members and their friends on Sunday evenings between 5:00 and 10:00 p.m.

Our official club logo, depicting our Maltese and Canadian heritage, was approved in November 2011.

Our club and hall are both inviting and welcoming. At present, we have a membership of 155, including several individuals who are of other than Maltese birth or blood.
<http://www.maltesecanadianclub.com/about>

Maltese Language Classes are conducted every Wednesday and Saturday by Ms. Carmen Galea. Please contact [Carmen](mailto:qormija@sympatico.ca) at qormija@sympatico.ca for further information. Or **Joe Sherri, President of the Federation:** joesherri21@gmail.com

Lehen Malti TV program is shown every **Tuesday at 11.30 am**, **Thursdays at 8.30 am** and **Saturday at 8.30 am** on the Omni Multicultural Channel. For your function announcements and advertisement please contact Frank Attard. fkattard@live.ca
Let us all support each other to keep our Maltese Community alive and well.



Welcome to the Melita Soccer Club

In 1962, when a group of Maltese emigrants living in the heart of the Junction area of Dundas Street West and Gilmour Avenue used to gather at the Mutual Cigar Store (3257 Dundas Street West), their conversation always turned to their beloved sport of soccer and the Maltese Islands.



As soon as they discovered Ryding Park, just north of Dundas Street on Ryding Avenue, they decided to pool their resources, purchase a set of soccer shirts and start their own soccer team. They could enjoy the game they loved so much and reminisce the youth they left behind in their beloved Malta and Gozo.

That first set of soccer shirts that these enthusiasts could afford was blue, the shorts were a mixed colour. Yet their energy and devotion were endless.

These Maltese emigrants did not know it at the time, but they were to lay the foundation on which the Melita Soccer Club Incorporated as we know it today was built.



In 1964, Mr. Sam Xerri, a respected Maltese supervisor working at Moffat's, that employed quite a few of these soccer fans, accepted the challenge of registering their soccer team in the Toronto & District Soccer League 4th Division. The official registration named the team Melita Soccer Club and the official colours were registered as Red & White as a token of our Maltese Heritage. Mr. Xerri was chosen the 1st Melita President.

Today, we keep the tradition going, and we are proud to have the strong membership that we do. <http://melitasoccerclub.com/about-us/>

Dear Mr Scicluna,

Many thanks for your effort in producing the Malt4ese Newsletter always read as soon as it appears in our inbox very informative and interesting articles . I also forward it to some family and friends who also tell me how much they enjoy reading and learning new information about our home country the Maltese Islands. Our grandchildren also like reading the segments in English (no unfortunate they do not read Maltese and speak little Maltese)

They often ask what the Maltese articles are about and we translate the info to them which they appreciate Kind Regards & Thank you Again for Your Work (appreciate the hours involved to edit it)
Sahhiet u Tisljiet [Rosemary & Charles Attard](#) [Melbourne](#)



**Beautifully carved stone fireplace, Victorian in Tudor style,
with Maltese Cross and shield, St John's Gate,
Clerkenwell, London**



Welcome to the Festa San Gorg Association of Toronto.

We, the Festa San Gorg Association are very proud and excited to be celebrating with Maltese Canadian community the 29th year celebration of the feast of Saint George!

In looking back over these 29 years we have seen this event grow from a small gathering of partisan gorgianni to one the biggest events in the Maltese community. All of this has been accomplished first of all through the support of all of you attending the festa throughout the years, and through all the hard work of our amazing volunteers.

Our commitment has been to make this feast equally as important in celebration and faith. We have considered it vitally important that this feast be welcome and inviting to all Maltese and Gozitans alike, and that this was an event that celebrated festivity as well as faith with equal importance.

Us Maltese are a proud people. Proud of our heritage, proud of our faith and proud that we can come together in celebration.

This association is also very proud of its accomplishments. From humble beginnings, we have seen this feast encompass bands from Malta and Gozo come to perform and celebrate with us. We have seen different members and levels of clergy partake in our celebrations. We have also seen this feast grow from an event of only 150 people to over 800.

All of this could not have been accomplished without the help of our sponsors, our volunteers and of course you the Maltese community and our friends.

Nothing would make us happier than to continue this celebration for years to come, keeping the spirit of our faith and the pride in our heritage strong and alive in our youth and our community. With all our hearts we welcome you and celebrate together.... VIVA SAN GORG! <http://www.festasangorg.com/>

New rush to restore the Tritons Fountain



‘Extreme urgency’ to meet project deadline

The derelict Triton Fountain must be restored before Valletta becomes an EU Capital of Culture in 2018. Photo: Matthew Mirabelli

Facing “extreme urgency” to restore the Tritons Fountain in time for the Valletta 2018 events, the government has reopened talks with a joint venture which unsuccessfully bid for the job, this newspaper

has learnt.

Last February, the General Contracts Committee decided not to forge ahead with the tendering process to restore the fountain, whose derelict state has turned it into an eyesore. The interested parties were Trident Joint Venture, the Fountain Workshop Limited from the United Kingdom, Fonderia Artistica Ferdinando Marinelli SRL from Italy and MT. R Contracting Limited. The committee decided that none of the bidders, who had taken part in a pre-qualification questionnaire, was “administratively compliant”.

At the time, the infrastructure ministry insisted that a fresh call should be issued to ensure that the project – which has been in the offing for five years – would materialise. Meanwhile, the ministry went ahead with plans to revamp the nearby City Gate ditch and the old bus terminus.

Unveiled last July, the whole project, including a restored Tritons Fountain, is earmarked for completion by the end of next year, so Valletta will be ready to host major events in connection with its European Capital of Culture status in 2018. Though the facelift of the capital’s entrance should include a restored fountain, no fresh call for tenders was issued.

Replying to questions sent by The Sunday Times of Malta, a ministry spokeswoman pointed out that following the cancellation of the competitive dialogue procedure issued at this time last year, it was now faced with “extreme urgency” to meet the established date for the completion of the project.

For this reason, it sought approval from the General Contracts Committee to enter into what is technically known as a “negotiated procedure”, by virtue of a special clause in the public procurement regulations. Such a procedure, which allows for the adjudication of a contract without prior publication, is only permitted when the time limits for open, restricted or negotiated procedures cannot be respected for reasons of “extreme urgency occasioned by unforeseeable events”.

However, the circumstances invoked to justify urgency must not be attributable to the contracting authority itself, the regulations state. The spokeswoman said approval was granted last July and the ministry then started talks with the “joint venture” considered the best qualified from the four which had submitted bids.

“Negotiations are ongoing, and the contract is expected to be signed next month,” the spokeswoman said. However, the name of the bidder was not divulged, with the ministry saying that the information would be released “soon”, following the conclusion of talks.

Meanwhile a tender for substructure works at Triton Square has been issued by the Grand Harbour Regeneration Corporation, which is overseeing the entire project. The tender sets a tight 24-week completion time frame. The contractor will be expected to work 16 hours a day, including Saturdays, and reach certain targets within set time frames. The call closes on December 6.

TIMES OF MALTA



Too old to trick-or-treat? Try a meal at the Inquisitor's prison

Devotional representations of souls in purgatory from a niche in Hal Għaxaq.

If you are too old for trick-or-treating this Halloween, you might be up for a night in a 17th-century prison cell at the Inquisitor's Palace.

But before heading to bed, you can feast on toast, kawlata (vegetable soup with pork) and a roasted pig, which years ago would have first been let loose on the streets with a bell hanging around its neck.

This unfortunate *ħanzira tal-erwieħ* (pig of souls) would have only enjoyed its freedom for a few days, roaming the streets while parishioners fed it, until they cooked it on All Souls Day to feed the poor.

Another traditional Maltese dish, also dubbed *tal-erwieħ*, was a large pot of vegetable soup that was prepared around the same day.

Guido Lanfranco has documented the tradition of helping the poor, through the distribution of food, as a means of offering prayers for the dead.



Photos provided by curator Kenneth Cassar

In the run-up to All Souls' Day, neighbours would fill up a cauldron with vegetables, beans and sometimes pasta. The *minestra*, or *kawlata* in some cases, would be distributed among the poor, who turned up with a can or a small pot.

On November 4, these two dishes will be served at the Inquisitor's Palace in Vittoriosa during a Heritage Malta thematic supper topped with a glass of *maħluta*, the bittersweet drink recalling the ups and downs of life.

For the event, called *L-Għid tal-Erwieħ*, there will also be *fietti tal-għaža* (toasted bread with garlic and parsley), reminiscent

of the days when mourners would feed only on bread and meals prepared by their neighbours. The supper will also include *għadam tal-mejtin* – a bone shaped, almond-based sweet.



A child's funeral. Illustrations: Guido Lanfranco

Hired mourners will set the tone of the meal. Apart from following coffins in funeral processions, the *newwieħa* used to go into mourners' houses and break some pottery items or turn pots upside down, because people were not meant to cook following the death of a relative.

A literary work written by Immanuel Mifsud will be read out before the diners call it a night.

Those with a more adventurous streak can sleep in one of the palace's prison cells, but they will need to take with them their own sleeping bags and torches.

For more information, call 2166 3731 or visit www.heritagemalta.org or the Inquisitor's Palace Facebook page.

TIMES OF MALTA

Guido Lanfranco conferred honorary degree

Academic giant whose work and life was dedicated to Malta is conferred recognition by University of Malta Matthew Vella



Biology for Mr Guido Lanfranco.

The Degree of Master of Philosophy was conferred on Guido Lanfranco, the Degree of Doctor of Literature was conferred on Dr Desmond Morris (*in absentia*), the Degree of Doctor of Literature was conferred on Dr David H. Trump, while the Degree of Doctor of Science was conferred on Professor Michael Camilleri.

Guido Lanfranco. Photo: Ray Attard

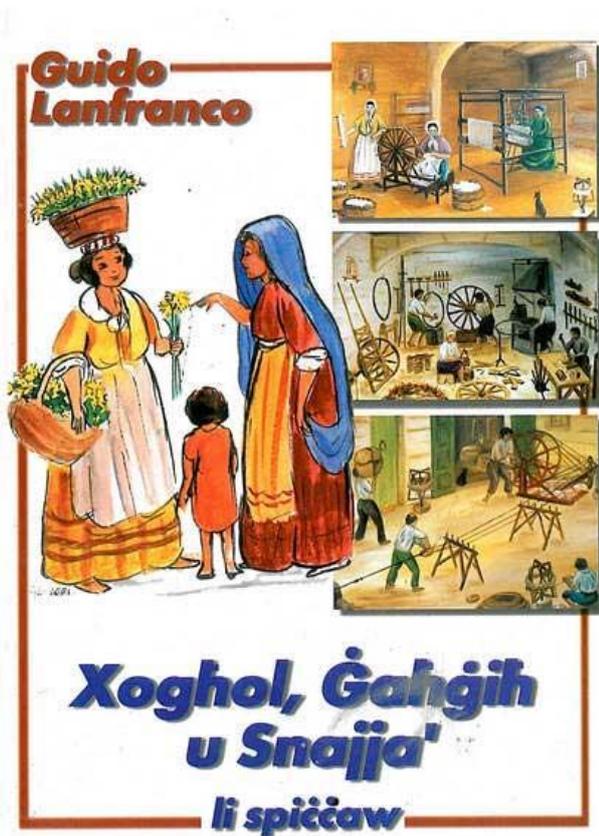
The Chancellor of the University of Malta presided over the ceremony held at the Church of the University, in Merchants Street, Valletta. Orations were delivered by Dr Joseph A. Borg, Head, Department of

In his oration on Mr Lanfranco, Dr Joseph A. Borg said: "Occasionally, we become acquainted with a person who has spent a lifetime working for the benefit of society. The impact of such an individual on people from all walks of life is considerable, including inspiring others to take up a particular interest or, even more significantly, a life-long profession. Guido Lanfranco is an outstanding example of such an individual."

Upon completing his studies at the St Michael's College of Education for Teachers, Guido Lanfranco exercised a long and dedicated profession as teacher at several local primary and secondary schools, at St Michael's College for Teachers, and the then Upper Secondary School in Valletta (now the Gian Frangisk Abela Junior College), where he was eventually appointed head of the Department of Biology, and assistant head of the same college.

Throughout his professional career, Guido Lanfranco served on various educational boards and committees. He has contributed to numerous radio and television programmes on aspects of Maltese natural history, culture, tradition and folklore, and delivered talks and lectures on these topics to various local societies. He has also served as a member of several international and local societies, some of which he founded or co-founded, that encompass a broad diversity of interests. Guido Lanfranco has penned hundreds of articles in local newspapers, magazines and societal newsletters that deal with his favourite topics, and authored many books, many of which are heavily used by a variety of readers ranging from young school children to university researchers, which include volumes on botany, herbs and medicinal plants, fish fauna, mammals, natural history, tradition, folklore and history.

Guido Lanfranco has contributed significantly to environmental awareness and the conservation of nature in the Maltese Islands, and has served as an inspiration for many Maltese students and scholars.



wiehed mill-kotba ta' guido lanfranco

Din hi ġabra ta' informazzjoni dwar snajja' tal-Maltn kif kienu fl-imġhoddi; inkunu qed nitkellmu fuq żmien li jwassal sas-snin ħamsi tas-seklu għoxrin li għexna fih u għadna niftakruh tajjeb. Il-biċċa l-kbira tas-snajja' u xogħlijiet kif miġburin f'dan il-ktieb kienu komuni fis-seklu dsatax, u bosta minnhom, ħlief għal xi ftit, baqgħu hekk sa nofs is-seklu għoxrin, jew sa żmien it-tieni gwerri dinjija, li warajha tista' tgħid li nbidlet il-ħajja tal-Maltn u l-Ġħawdxin bis-snajja' b'kollox.

Il-bniedem t'issa għandu l-istess ftiġijiet li dejjem kellu biex jgħix, sa mill-eqdem żminijiet, bħalma ngħidu aħna tisjir, tindif, ilbies, trasport, bini, ikel mill-art u mill-baħar u l-kumplament, imma l-għodda u l-mod li bih isir ix-xogħol għal dawn l-istess bħonnijiet inbidlu maż-żminijiet.

Il-biċċa l-kbira tax-xogħlijiet li jidhru hawn huma kif niftakarhom jien u daww li għexu fi żmien, u oħrajn kif

qaluhomli bosta haddiema anzjani. Għalhekk nittama li din il-kitba għandha tkun siewja għall-inqas bħala bażi għal aktar tiftix

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This showcase of Maltese publications which includes photography, historical, educational and children's books will be updated regularly, keeping you up-to-date with Malta's literary progress. We hope you may find our online catalogue appealing.

IMQARET – MALTA'S DATE FILLED PASTRIES

Author: www.amaltesemouthful.com Marlene Zammit



Imqaret are one of the remnants of the Arab world which was left behind in Malta. Dates, citrus and spices are encased in a pastry and then deep fried. A big favourite of mine and easy for everyone to make. Another great choice for the festive season.

Every time I am in Valletta in Malta I always buy some Imqaret from a stall just outside of the main gates. My aunty first bought these for me from the same stall in Valletta many years ago. Other shops sell them too and they are also sold at the many Maltese celebrations which are held throughout the year,

including festas.

This is one Maltese recipe which shows signs of our Arab or Phoenician past. The Arabs invaded Malta between 870AD and 11th Century. Bigilla, honey rings, stuffed peppers and marrows, ice cream, halva and the list goes on, all have roots which come from our neighbouring Arab friends. These date pastries filled with dates and spices is another example. A similar sweet is found in Algeria, Tunisia and Morocco.

The term Imqaret which is the plural of maqrut is derived from the arabic word meaning diamond. These pastries are usually cut into diamond shapes before deep frying but can also be cut into rectangles. I just love these pastries and the fact that they are deep fried even better (although perhaps not for the waistline). You can bake them if you prefer too. Finish off with a dusting of sugar and pop them straight into your mouth or serve with ice cream. Lovely. This recipe makes approximately 66 small imqarets. Quite a lot I know so if you want to reduce the amount just half the ingredients to make half as much!

Ingredients

- For the filling:
- 800 grams pitted dates chopped
- Zest of 2 lemon, 2 orange and 2 clementine
- 1 tablespoon lightly crushed aniseeds
- 1 tablespoon aniseed liqueur
- Juice of 2 oranges and 2 clemntines
- 2 teaspoon vanilla essence
- 2 teaspoon cinnamon
- 2 teaspoon cloves
- For the pastry:
- 830 grams flour
- 200 grams butter
- 1 teaspoon baking powder
- 1 tablespoon lightly crushed aniseeds
- 320 ml water
- Vegetable oil for frying and baking (I use sunflower oil)
- Icing sugar to finish

Instructions

1. Prepare the pastry by mixing the baking powder and flour together. Sift.
2. Add in the aniseeds and mix well.
3. Rub in the butter with the flour mixture until the resemblance of fine bread crumbs.
4. Slowly add in the water and mix with a knife until the dough starts to form.
5. Knead for a few minutes and leave to rest while you make the filling.

6. Add all the filling ingredients into a small pot and cook on a stove pot for about twenty minutes until the consistency is smooth.
7. Leave aside to cool for about an half an hour.
8. Cut the pastry into 6 pieces.
9. Roll one of the pieces of pastry into a rectangle shape of approximately 15 x 50 cm.
10. Take $\frac{1}{6}$ of the date mixture and spread along half of the pastry (across 7.5 cm x 50 cm) but make sure to leave some space along the edge to be able to fold the other half of the pastry.
11. Wet the edges with water.
12. Fold the other half of the pastry over the pastry with the date mixture and seal the ends.
13. Cut along the mixture diagonally to form 11 diagonal shapes.
14. Do this for the other 5 pieces of pastry.
15. Turn the heat to the highest setting but when oil is ready (when a small amount of pastry sizzles) and then reduce to moderate heat so that the edges of the imqaret do not burn when entered into the oil.
16. Deep fry in a pan with hot vegetable oil for about 1 minute on each side.
17. If baking the imqaret, with a pastry brush, brush the imqaret with the vegetable oil.
18. Place into a preheated oven of 200oC for about 18 minutes, turning over half way.
19. Sprinkle with icing sugar and serve on their own or with ice cream.

When travelling we tend to use our noses more than usual, I certainly do. And we tend to associate smells with particular experiences, places and times in our life. For example, I associate Bangkok's food-stall infested streets with the salty pungent smell of fish sauce. And Sri Lanka to me, smells like warm coconut oil.

Malta's streets are perfumed with the sweet aroma of L-Imaqaret – deep fried biscuits which are stuffed with paste made with dates. Especially when it's cold outside, these are the perfect warm snack to carry around. They are crisp on the outside and have a slightly chewy centre which is just subtly sweet. The wheat pastry which covers the date paste is flavoured with anise. And when the anise flavoured dough is fried in hot oil, it emits a smell that's comforting and absolutely mouthwatering! I will always associate Malta with this sweet aroma.



STUFFED OLIVES IN MALTA

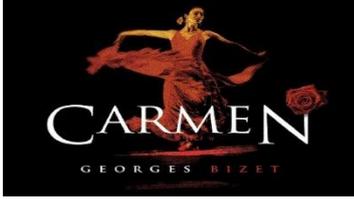
This trick of following old ladies into shops always works! This time I discovered Żebbuġ Mimli, when walking down the streets of Senglea. Olives are grown locally and liberally used in Maltese cuisine. They are an integral part of any cheese platter and served as bar nibbles. Żebbuġ Mimli or tuna stuffed olives are a local favourite. The plump juicy olives are pitted and stuffed with a paste made with tuna, parsley, chilli and other herbs, then tossed in olive oil. They make for a lovely mouthful that's salty, creamy, fishy and just a little spicy. I ate this entire bunch in one go, while sitting by the waterfront and watching boats go by!



MALTESE NEWSLETTER

BIZET'S CARMEN – OPERA

STRADA STRETTA, VALLETTA 24 NOVEMBER



The Strada Stretta Concept, under the auspices of the Valletta 2018 Foundation, present Georges Bizet's *Carmen*, under the artistic direction of Giuseppe Schembri Bonaci.

Schembri Bonaci's past productions always provoked intrigue and debate. *Carmen* presents to the public an 'out-of-the-box' novel artistic production.

Whilst still respecting and remaining loyal to the music and libretto, his production is playing on a new approach as to how one could deal with opera in our times.

The opera will be held in Strada Stretta, just around 'Splendid House' on the 24th November, where the character of the famous street will be captured and amalgamated into this opera.

Here's the troupe that you can add to the event:

The international troupe consists of singers Clare Ghigo (Carmen), Charles Vincenti (Jose), Louis Andrew Cassar (Escamillio), Ken Scicluna (Zuniga) and the Junior Choir of Johann Strauss School of Music. They are joined by musicians Vincenzo Picone (violin), Matthew Fenech (viola and saxophone), Yuri Charyguine (accordion), Luke Baldacchino (percussion), Emel Hasanoglu (piano), Gjorgji Cincievski (double bass), Tom Armitage (piano) and Jess Rymer (trumpet). The narrators are Troubadours. Costume design by Luke Azzopardi.

Entrance is free.

Carmen is being held in collaboration with the French Embassy in Malta.



MALTESE NEWSLETTER

THE PERFECT CHRISTMAS GIFT



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AUSTRALIAN/MALTESE JOCKEY - Darren Gauci by Graeme Kelly



DARREN Gauci (of [Maltese](#) origin) first encountered horses when his apprentice brother Mick asked him to help out at the stables of trainer Don Shannon after school. That led to the soccer mad teenager being bitten by the racing bug and enjoying a wonderful career as one of Australia's leading jockeys. Now at 50, he's still riding winners and is enthusiastic about being able to impart his knowledge to a new generation of race riders when he hangs up his saddle.

NOW that he is 50 Darren Gauci has no illusions about being in the twilight of his career as a jockey. Yet despite two fearsome falls that could well have ended his riding days he retains all the energy and enthusiasm of someone much younger.

At the same time Darren is planning for a future outside the saddle. On the days when he does not have a mount, which are more often than he would like, he is busy making race riding and track work gear with the idea of developing that further. He also has ambitions of finding a position with Racing Victoria, teaching the art of race riding to apprentices and others coming through the ranks, a role for which he would be eminently suited. For besides being immensely popular and highly thought of wherever there is racing, Darren is a natural, who possesses a rare gift of making horses comfortable and wanting to run for him. But he is in no hurry to head in that direction.

"I've always loved being a jockey and it has provided myself, my wife Karen and our four children with a great way of life," he said. "I feel I am fit as I've ever been and I still feel I'm riding well, even though I'm not receiving as many opportunities as I have in the past.

"Having said that if I don't have a ride in the city of a Saturday I will go to a country meeting and as far as I am concerned that's fine, but I would like to go out of the game on my own terms. I have a feeling that one day I'll go to the races and I'll say 'that's enough' and that will be it.

Darren Gauci (born 26 December 1965, in Melbourne, Australia) is an Australian professional jockey.

Gauci is one of Australia's most successful and durable jockeys. His parents are Maltese. He won the Senior Victorian Jockeys Premiership in 1983-84, 1985-86, and 1990-91.^[1] He has come close to winning Australian racing's greatest prize on three occasions, with seconds in the Melbourne Cup on Chagemar (1984), Super Impose (1989), and On A Jeune (2005).

Gauci has been successful in a vast number of Group 1 races. For several years, Gauci also rode with great success in Hong Kong. Gauci won five races on trainer Lee Freedman's champion Super Impose, including an Epsom Handicap (1990), and rode Lonhro to victory in the Caulfield Guineas (2001) and the St George Stakes (2004) in his two rides on the "black flash". In an extensive association with trainer John Hawkes, he also won the Thousand Guineas on Shame (1995), a Doncaster Handicap on Over (2000) and a Stradbroke Handicap on Crawl (2001), but the partnership was terminated in 2005

At the 2005 and 2006 Spring Carnivals, in Melbourne, Gauci won a feature race on El Segundo, and was narrowly beaten in the Cox Plate.

Over the years Gauci has had a number of bad riding injuries. For example, when he was in his early twenties, Gauci fell at Yarra Glen races and slipped in and out of a coma for eight days.^[4] In June 2011, at Mornington race course, the horse he was riding had a heart attack under him, crashed through the running rail, collapsed and died. Darren suffered very severe injuries and he did not recommence riding for ten months.

Despite his experience and skill, Gauci does not get rides on prominent horses as much anymore. However Darren says he understands that this is the reality and still enjoys his riding. Gauci said "As you get older it's a little bit harder, people put you on the back-burner a bit, they say you've been there, done that, probably had enough" .."I still love riding — I just do a lot more of it now, it's every day, and night." A glimpse of the 'glory days' occurred at Wodonga, Australia on 2 June 2013, when Gauci rode a 'treble'.

As at 14 December 2013, Gauci has ridden in 7048 races and been placed in 1904 races including 669 wins. Total prize money won by horses ridden by Gauci is almost \$36 million.

Gauci is married to Karen (formerly Karen Dunkerton) whom he met when he made a guest appearance on the television show "Young Talent Time" in 1983.^[8] Karen was a member of the Young Talent Time team at that time and the 'starlet and the jockey' story created significant local media interest. They married in 1989 and have four children. In 2000, a portrait of Gauci was **hung in the [Archibald Prize](#) competition**



Malta's first bike-sharing system starts in December

53 bike stations in 10 localities

With the swipe of a finger, commuters will soon be able to grab a bike from Sliema, take a short ride to Gżira or Valletta, drop it off, and carry on with

their day.

Nextbike Malta, the country's first bike-sharing system, will start operations at the end of the month with 53 bike stations in 10 localities and nearly one station every 400 metres, as well as a small number of electric bikes.

A free mobile app will allow users to see the nearest stations and the number of bikes available at each one, and with the touch of a button, check out a bike and drop it off at any other Nextbike station.

The low-cost rentals will be charged in 30 minute blocks, and there will also be a yearly membership option for unlimited rides, which the company hopes will make it an attractive, hassle-free option for anyone hoping to incorporate cycling into their daily commute and other short journeys.

The company will also be sponsoring free cycling classes with trained instructors, to help people overcome any fears they may have over using bikes on Malta's often busy roads

"We hope to achieve a modal shift in the way people think, and to have a direct impact on the problems of parking and congestion," a Nextbike spokesman told the *Times of Malta*. "This isn't only for residents and tourists: we also have a number of employers who are buying memberships for their employees to allow them to come to work by bike."

The company will also be sponsoring free cycling classes with trained instructors, to help people overcome any fears they may have over using bikes on Malta's often busy roads, and the spokesman said the system would serve as a more convenient alternative to ownership.

"Studies abroad have shown that the end cost to the individual of using a system like this is actually cheaper than owning your own bike, without any of the hassle of maintenance, parking or worrying about theft." Bike-sharing schemes are already a fixture in many major cities, among the most visible being London's so-called Boris Bikes.

Nextbike itself currently operates in 14 countries, with 35,000 bikes across Europe, New Zealand and the US. A 2011 study based on the bike-share system in Barcelona found that improved health from increased physical activity far outweighed any additional mortality from crashes and the exposure to car exhaust – the equivalent of more than 75 deaths avoided for every incidence of death. The introduction of Nextbike in Malta follows another effort towards a 'shared-economy' solution to the perennial traffic problems.

For example, Transport Malta put out a call earlier this month for a national, app-based, car-sharing program.

NOSTALGIA



**MALTA UNITED RESERVES
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Standing: C. Bugeja, J. Nappa, F. Schembri, C. Bonnici, M. Camenzuli, J. Ellul, F. Micallef, J. Darmania
Front: J. Coleiro, T. Farrugia, J. Sammut and F. Philip