On Sunday 11 November 2018, Malta, Britain, Australia and New Zealand will join the rest of the world, to commemorate the 100th anniversary of the signing of the Armistice, or Armistice Day as it was also known. This historic agreement that led to the end of the First World War and discover the background and ongoing significance of Remembrance Day.
AN ARMISTICE DAY TRIBUTE FOR AUSTRALIA

A digger stands proud, his gaze steadfast. He is dressed in uniform, including slouch hat, and holds a rifle. He stands before a waving Australian flag, the silhouettes of his cobbers, his mates – perhaps only memories now – floating above him.

They were courageous, they were bold, and they made the ultimate sacrifice. Now 100 years later, Australians can remember them with a new commemorative medallion, finished in real silver.

THE BEGINNING OF THE END The end of World War I came down to a secret meeting in a remote forest, away from prying eyes. Delegates from France, Britain and Germany assembled to sign an Armistice document under the cover of pre-dawn darkness. The agreement came into effect less than six hours later – at the 11th hour of the 11th day of the 11th month. The Great War was finally over.

The 2018 Armistice commemorative medallion honours the end of the war – a bitter-sweet moment for Australia and the world. It has been struck to Prooflike quality and is now available for $10.

NATION REACTS When the end of the war was announced, Australians took to the streets in huge numbers, waving flags and cheering in celebration. For many, however, it was a bittersweet moment. Nearly 40% of Australia's men between 18 and 44 had enlisted in the conflict. Many would never return.

News of loved ones abroad was infrequent, so nervous mothers, fathers, sisters, wives and girlfriends could often only wonder – for days, months and even years. For those who had lost somebody to the war, Armistice was too little, too late.

A TRIBUTE FOR EVERY AUSTRALIAN - The reverse design of the 2018 Armistice medallion is very moving. Finished in real silver, it's affordable – and will become a popular way for Australians to honour the Centenary of WWI. All those who purchase the medallion will also receive a complimentary presentation folder.

National Apology to Victims and Survivors of Institutional Child Sexual Abuse

The achievements of the Royal Commission into Institutional Responses to Child Sexual Abuse are a tribute to the victims and survivors, their families and supporters. Their courage has helped create a culture of accountability and of trust in children's voices that help all of us take responsibility for keeping children safe and well.

On Monday 22 October 2018, the Prime Minister of Australia, the Hon Scott Morrison MP, will deliver the National Apology to Victims and Survivors of Institutional Child Sexual Abuse at Parliament House in Canberra. The Apology was developed on the advice of an independent, survivor-focused Reference Group and from consultations with communities throughout Australia from May to July 2018.

Information about attending the Apology in Canberra is available on https://www.nationalapologyconsultation.gov.au/Pages/default.aspx. You can also subscribe to the mailing list to be kept informed as plans for the Apology are finalise.
The Council for Maltese Living Abroad was set up by the Government of Malta in 2011. Following the Convention of Maltese Living Abroad held in March 2010, the Government of Malta published a draft Bill proposing to set up a Council for Maltese Living Abroad and the establishment of a Maltese Cultural Institute.

July 22, 2012

MEETING WITH THE PRESIDENT OF MALTA. From left: Dr Raymond Xerri (Director MLA), Rosalie Rivett, Carmen Galea, Franklin Mamo, Gaetano Pace, Joe Sherri, Louis Vella, President Marie Louise Coleiro Preca, Dr Edwin Borg-Manché, Prof Maurice Cauchi, Fr Alfred Vella, Bernard Scerri, Larry Zahra, Lawrence Dimech and Frank Scicluna. (Not in photo: Prof Stephen Gatt)

The council of Maltese living abroad has been set up for the first time with representatives from Maltese communities in different countries.

The setting up of this council was promised by the government during "The Convention of Maltese living abroad", organised in 2010.

The council will be presided by the Minister of Foreign Affairs and includes representatives appointed following consultation with Maltese communities from Victoria and New South Wales in Australia, other states in Australia, the United States of America, Canada, Europe and the United Kingdom.

The council includes five experienced people who worked with Maltese communities living abroad. It will represent these communities in meetings with the government and public authorities. The council will monitor the standard of living of these communities and strengthens the links between them and the political, cultural, economical and social aspects of Malta.

Another function is the protection of these communities’ right whilst upholding their cultural and linguistic identity. It will also promote Malta's immigration history and culture overseas, particular through the Maltese language. It will advice the government on bills of interest to Maltese living abroad as well as on administrative measures of particular interest to these communities.

It will keep a registry of non-governmental organisations’ founded overseas by Maltese communities and a registry of prominent Maltese citizens who may have distinguished themselves in their community. The Minister for Foreign Affairs and Trade Promotions is the Chairperson of the Council.

The members of the first council are: Lawrence Dimech and Gaetano Pace for New South Wales; Prof. Maurice Cauchi and Dr. Edwin Borg Manché for Victoria; Frank Scicluna for other states in Australia; Larry Zahra and Louis Vella for the United States of America; Joseph Scerri for Canada; Bernard Scerri for the United Kingdom; and Franklin Mamo for Europe.

The five Maltese community experts living abroad, chosen by the Prime Minister after consultation with the Opposition are: Roderic Bovingdon (Australia); Father Alfred Vella (Migrants Commission); Joseph Muscat (Gozo); Carmen Galea (Canada); and Rosalie Rivett (United Kingdom). There were few
changes along the years - Mr Alexander Grima (replaced Franklin Mamo and Prof. Stephen Gatt replaced Roderick Bovingdon)  Mr Joseph Xerri is the current secretary

Doris Zammit is the first council secretary. The council’s first meeting will be held this year. The council will meet at least once a year in Malta. Meetings may also be held via video or audio conferencing. The government said it appreciated the Opposition’s cooperation in the selection of the committee members and in supporting the law in Parliament.

Soon, we hope, to announce the full list of new members of the Council for 2018-21

Director: Dr Raymond Xerri

Dr Raymond Xerri, Representing the Council for Maltese Living Abroad – MALTA, Ph.D (Australia), was born in New York in 1969 and started his primary education at the St Joseph Catholic School in New York City and after moving to Malta in May 1977 continued such education at il-Qala Primary School on the Island of Gozo, Malta.

In October 1981 he commenced his secondary education at the Sacred Heart Seminary School in Victoria, Gozo. In 1986 he emigrated to his birth city and there continued his post-secondary education at the Jesuit Brothers’ Manhattan College (1986-1990). In 1989, Raymond was awarded the European Community Scholarship to study European Community Law at the Institute for European Studies at the Albert-Ludwigs University in Freiburg-im-Breisgau, West Germany, the same year Germany reunited. In 1990 he graduated with honours and was awarded the Bachelor of Arts in Political Science and International Relations.

In 1991 Raymond returned to Malta where he obtained dual citizenship – American and Maltese citizenships. He continued his postgraduate studies at the Mediterranean Academy for Diplomatic Studies (MADS) at the University of Malta and earned a Certificate in Diplomatic Studies in 1991; a Diploma in Diplomatic Studies in 1993 and finally a Master of Arts in Diplomatic Studies in 1994.


In 2001, Raymond Xerri was admitted to the Degree of Doctor of Philosophy at Victoria University, Melbourne, Australia becoming the first student from Malta ever to graduate in Diaspora Studies from any university in the world and the first student of Gozitan or Maltese extract to graduate at doctoral level at the same university.

From 2005 to 2012, Dr Xerri headed the International Office and the Office for Local and Regional Education as part of the Education Department within the Ministry for Gozo. Since December 2012 he was appointed as the first Director of the newly established Directorate for Maltese Living Abroad in the Ministry for Foreign Affairs in Valletta.

In 2015 Dr Xerri was responsible for organising the IV Convention for Maltese Living Abroad. Between July 2013 and February 2016 he represented the Council for Maltese Living Abroad (CMLA) as one of the Vice-Presidents on the Board of The European Throughout The World (E.T.T.W.) in Brussels, Belgium and in February 2016 became the eight President of ETTW – Europe’s largest non-government organisation represented over 350 million European world-wide.

Dr Raymond Xerri has addressed, chaired and mentored many local, national, continental, regional and international conferences, seminars and gatherings related to politics, diplomacy, international relations, the environment and particularly in the area of Diaspora studies. He is an author, editor and producer of a number of publications, multimedia and multilingual productions. He is also a founder, co-founder and active member of a number of Gozitan, Maltese and internationally based organisations. Dr Xerri was the main organizer of twenty-eight editions of the Gozo International Celebration in Gozo (Malta) with attendance and audience from 51 different countries. He has received numerous international awards and is the initiator and editor of the Series Gozo and the Gozitans.

Dr Raymond Xerri is married to Marlene and has two children, Armando Antonio and Felicity Ann.
Ghadam tal-Mejtin – Maltese Bone Biscuit

These past days there were some festivities going on, first Halloween and then All Saints Day and All Souls’ Day followed immediately. These two days are quite important to the Maltese, as the whole country mostly considers itself as a Christian. In relation to these days, the month of November is considered as the month of the dead (ix-xahar tal-mejtin). In fact, throughout the whole month people visit more often their deceased members of the family and all cemeteries around Malta are filled with flowers and candles decorating the loved ones’ graves. As this month is quite an important one for the Maltese, and as tradition prolongs, throughout the whole month one can be able to find the sweet pastry in the shape of a bone (ghadam tal-mejtin). These bone biscuits are not to be confused with the Spanish equivalent, heusos de santo and other similar sweets present in different countries. The recipe for these ghadam is identical to the one of the figolli (a Maltese sweet pastry in various shapes for Easter). Basically, it is a short crust pastry filled with a rich almond filling, covered with royal icing. However, there can be some variations as some prefer to give this recipe an autumnal touch and differentiate it with the one of the figolli. I personally prefer to do so and in my recipe I include some cloves or aniseed, which in my opinion give it a more wintery taste. Another thing, that it makes a bit different from the traditional recipe is that, even though I like royal icing and marzipan (which is another option), I prefer mine covered in white chocolate which give the bones a good balance of sweet and citrusy.

For the shape of the biscuits, I have a medium sized bone shaped cookie cutter, but if you cannot find out you easily download a layout online and use that one instead. It is important that the biscuits are not too small, as there needs to be a good amount of filling inside between the two layers of pastry.

**This recipe makes about 18 bones (12.5 cm)**

**Ingredients:**
- For the pastry
  - 400g plain flour, 200g butter, 100g sugar, 1 lemon and 1 orange zest, 3 egg yolks
- For the Filling
  - 200g ground almonds, 100g sugar, 2 egg whites, 1 lemon zest, 1 orange zest, 1 teaspoon cloves or aniseed and ½ teaspoon vanilla
- For decorating
  - 250g white chocolate (melted)

**Method:**
1. In a large bowl mix the sugar and butter, cut into small pieces, until they are combined and you get a crumbly texture.
2. Add the lemon and orange zest together with the egg yolks.
3. Slowly start adding the flour and combine until you get a dough. Refrigerate the dough for at least one hour.
4. For the almond filling, add all the ingredients together without the egg whites and combine.
5. In a separate bowl, whip the egg whites until they get fluffy and add this to the almond mixture. This should be a soft paste. Also, refrigerate the paste for at least an hour.
6. Preheat the oven to 190°C. Line a baking tray with parchment paper.
7. After taking out the dough, roll it out until it is about 0.5cm, which is not too thin.
8. With the cookie cutter cut the bones and place them on the sheet of parchment paper.
9. Fill each bone shape with the almond filling and cover it with another bone shaped pastry.
10. Press the pastry down firmly yet gently as the dough can easily break.
11. Bake the biscuits for about 10 minutes or until lightly golden.
12. Let them cool on a cooling rack.
13. In the meantime, melt the white chocolate (or prepare the royal icing).
14. Once the biscuits are cooled, you can start decorating the biscuits by dipping them in the melted chocolate so that you have a nice cover of chocolate all over the biscuit.
15. Allow more time for the chocolate to set and they are ready to be enjoyed.
X’inhu l-HSC u ghaliex huwa importanti
l-HSC tal-Malti
Charles Galea, Ghalliem tal-Malti fl-SSCL


Hafna student joholmu x’ser ċisir minnhom wara li jispicca l-iskola. Xi drabi ma jkunux realistici bizzejjed fl-ghazla tal-karriera taghhom u meta jaghżu suggetti li jikkollhom bżonn biex jidjihu f’ċertu korsijiet ma jkunux kapaci bizzejjed li jiħmu sewwa dak is-suggett. Perezempju biex tidhol ghall-kors tal-medicina hemm bżonn li jkollok il-fizika, bijologija u l-kimika bhala suggetti mandatorji biex tidhol f’dak il-kors.


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Jiena hejjejt hafna mill-programmi matul is-snin. Dejjem sar tibdil u fl-ahhar snin meta sar tibdil mill-ACARA u issa fil-kurrikulu nazzjonali gdid li qed jinhadem fl-linwa. Anke l-Malti intlaqat b’dan it-tibdil. Ghal kemm it-tibdil fil-kurrikulu tal-Malti fl-essenza tiegħu mhux ser jinbidel imma xorta wahda irid jimxi ma’ l-istandards profesionali li gew...


Carmel (Charles) Galea, Akkademja Maltija NSW u Għalliem fis-SSCL
The Melbourne Cup always approaches fast, with the 2018 edition commencing at 3pm, Tuesday 6th November. The race that stops a nation is more exciting than ever this year, with a number of celebrations taking place both inside and outside the racecourse. While the $7.3 million Lexus Melbourne Cup is the centrepiece of the Melbourne Cup Carnival, there are plenty of additional races and social events to keep everyone busy. There are a total of ten races taking place throughout the day, with varying race distances and prize values on offer. While the 3200 metre Lexus Melbourne Cup is by far the most prestigious event on the Australian racing calendar, the entire Melbourne Cup day spectacle is organised as a complete and enthralling package.

Everyone knows just how much people enjoy getting dressed up and having a bet for this special day, with women wearing their most extravagant hats and most colourful dresses. A number of marquees are set up for VIP guests, with fashion parades and other entertainment also taking place throughout the day. Corporate marquee and dining packages are already available for bookings, with shared marquees also available for hire.

A General Admission Season Pass is being offered this year for the 2016/17 racing season, permitting access to general admission areas of all VRC race meetings, including the Melbourne Cup Carnival. This pass is being sold for $200, with a total value of $564. There are a range of other ticketing options available to choose from, including general admission, reserved grandstand seating, corporate dining, restaurant dining, and a variety of members options.

The Melbourne Cup is the second richest prize in Australian sport, contested by horses from all over the world. It is amazing when you think that Australia stops to a standstill to listen to and watch the big event, with a 100,000 plus crowd also expected to witness the race live.

It’s not all about the racing however, with a wide range of fashion, dining, and entertainment also on offer. The Flemington Racecourse will come alive again this November with fashion shows, music, and the best selections of food and beverages that money can buy.
Anna Maria Weldon - Western Australia

Anna Maria Weldon, née Mercieca, who is the granddaughter of former Chief Justice Sir Arturo Mercieca, was born to Maltese parents at Naxxar in 1950 and spent her childhood in North Africa, Central America and the UK.

Weldon’s latest prose work, ‘Threshold Country’, has brought her international recognition

The family returned to Malta when she was 10, and she went to school at the Convent of the Sacred Heart. She still corresponds weekly with former classmates.

She married Adrian Castillo on 1971 and lived in Lija until they moved to Western Australia in 1984 with their two young children.

Weldon now has two Australian-born grandchildren, and all the family still live in Western Australia. She has maintained close ties with Malta over the years, making numerous visits to see family and friends.

Annamaria Weldon is a West Australian poet who also writes and publishes in other genres, and has done since her first feature article appeared in 1978. Working with words in different ways, she’s developed the writing practice which has sustained her for more than thirty years through changes of career, home life and location.

Western Australia has been her home since 1984. As a child she lived in Guatemala, London and North Africa and later returned to her birthplace, Malta. On the island she finished her schooling, started a family, worked as a journalist and first published her poetry.

In The Lake’s Apprentice (UWAP 2014) she tells the story of connecting once more to a beloved place, and how the wetlands of the south-west coast transformed her life. Migrating to Australia in her mid-thirties was unforeseen. The move from a historic, diminutive island to this ancient, vast continent reinforced her earlier attunements to place and to dislocation. Her writing is grounded in a love of country and appreciation for the many languages we have for landscape. These include memoir, the wisdom of traditional cultures and natural sciences. More recently, she has been exploring nature photography.

In 2008 Annamaria’s poetry collection, The Roof Milkers, was published in Australia by Sunline Press. She won the Tom Collins Poetry Prize 2010 for The memory of earth and in 2011, her essay Threshold Country was awarded The Nature Conservancy Australia’s inaugural Prize for Nature Writing. She has written features, essays and short fiction, as well as poetry. Her work has been broadcast on ABC Radio National’s Poetica and Short Story programs, recorded on the writingWA 2010 poetry CD ‘22’ and appears in the accompanying anthology of WA poets. It has been selected for other anthologies and national or local journals including Westerly, Island, Five Bells, Stylus, Indigo, Cottonmouth, dotdotdash and Landscapes.
36 Hours in Malta  SETH SHERWOOD

Many conquerors and countries have left their mark on this Mediterranean archipelago, and visitors will likely be entranced with the cultural mash-up. Related Article  Città Vittoriosa is an old fortified city on the Grand Harbour in Malta. Credit Susan Wright for The New York Times  Malta contains multitudes. Despite being the smallest member of the European Union, the Mediterranean archipelago below Sicily bears traces of numerous peoples and conquerors: Phoenicians, Carthaginians, Romans, Byzantines, Arabs, Spanish, French and, most notably, the European crusader knights known as the Order of Malta. Preachers (St. Paul), painters (Caravaggio) and politicians (Napoleon) have washed up on the rocky sun-roasted shores and left marks too. The Maltese language is close to Arabic (though English is the second official tongue). And residents drive on the left like the British, who governed the islands for much of the 19th and 20th centuries. The cuisine is infused with Italian flavors and ingredients — to say nothing of rabbit, the national dish — while the architecture ranges from mysterious ancient temples to masterful Baroque-era cathedrals to new postmodern experiments. Rather than try to encapsulate Malta, it’s best to simply plunge in. The walled cities of Valletta and Mdina are your entry points.

A Grand Entrance,  Valletta, Malta’s capital, is having a moment. Filled with palazzos and churches, the storybook city celebrates its 450th birthday this year and in 2018 will be a European Capital of Culture. Channeling its stony grandeur, the architect Renzo Piano designed two structures that form a dramatic introduction to Valletta. Inaugurated last year, his city gate is a vast, blocky, asymmetrical stone entryway that opens onto the adjacent new parliament. The monolithic jagged buildings are lifted off the ground by slender pillars and covered in textured panels like rippling waves. Circle the buildings and ascend the stone staircase alongside to appreciate their shifting forms. At the top is St. James Cavalier, a cultural center that hosts exhibitions and performances.

Green and Blue  Wasn’t that the castle in the films “Gladiator” and “Troy”? Such questions might spring to mind while absorbing the panoramic view from the Upper Barrakka Gardens, a pleasant green space of palms, plants and stone arches overlooking the main harbor. Across the way are centuries-old fortresses like Fort St. Angelo and Fort Ricasoli — used in many Hollywood productions — and the deep blue Mediterranean. A grappa (2.20 euros, or about $2.40) or limoncello (€2.20) at the outdoor cafe-bar is the perfect complement to the sunset.

Sister Pact,  A 16th-century palazzo with stone columns, gilded mirrors and chandeliers might sound like a recipe for pretentiousness. But Palazzo Preca, run by two Maltese sisters from a family of noted restaurateurs, defies expectations. The mood is easygoing, and the fenek moqli — in local parlance — is an inspiring concoction of plump rabbit nuggets rendered moist by a thick, elegant wine reduction, and velvety mashed potatoes. If the grilled rabbit liver appetizer feels like overkill, consider the seductive, spicy linguine Caruso, with diced squid, meaty shrimp, hot chiles and a zesty tomato sauce. The wine list is a Mediterranean tour, including Syrian, Israeli and Maltese bottles. Dinner for two, without drinks: about €70.

Strait and Narrow,  Not many people are walking straight on Strait Street as the wee hours approach, thanks to the cozy bars within and near the slim passage. A stony 400-year-old cavern hung with musical instruments, Trabuxu Wine Barserves numerous Maltese vintages — including a citrusy blend of sauvignon blanc and local Girgentina from La Torre (€3) — alongside a roster of international wines. Sultry and plush, Taproom is a chic new bar-restaurant with creations like the Tap Tini (€12), a dessertlike blend of gin, cream, simple syrup, coffee bitters and chocolate liqueur. The interior of St. Paul’s Cathedral. Credit Susan Wright for The New York Times
John and Jerome, A half-dressed man lies on the ground with blood dripping from his slit neck while a knife-wielding thug prepares the death blow. Brutally realistic, Caravaggio’s “Beheading of St. John the Baptist” (1608) — the Italian master’s largest painting, and the only one he signed — and his nearby portrait of St. Jerome were painted during the artist’s stay in Malta in the early 1600s. They are the marquee attractions of the stunning St. John’s Co-Cathedral, a soaring barrel-vaulted space, built in the 1570s. The ceiling is painted with scenes from the life of St. John, as well as the goddess Minerva stomping upon invading Moors. Intricately inlaid flat tombstones panel the floor, radiant with images of angels, ships, skeletons and other symbols. Admission: €10.

Saint Style, St. Paul, who was shipwrecked on Malta around A.D. 60 en route to Rome, is historically the patron saint of writers. In Valletta, he is also emerging as the patron saint of style — or at least his namesake street is. In addition to the Palazzo Prince d’Orange boutique hotel, St. Paul Street is home to new indie fashion boutiques like Kir Royal, a modern haberdashery selling dress shirts and jeans from the Italian label Kurosawa, along with shaving creams, tie clips and cuff links. For women, Mint Sparrow offers everything from shimmery backpacks for yoga mats to seahorse-shaped pendants.

Ride the Tide, Next to the restaurant, take the 10-minute ferry ride to the Sliema waterfront. From there embark on the 90-minute scenic “Harbour Cruise” from Captain Morgan Cruises (€16). Chugging along Malta’s rocky coast, you’ll pass massive, centuries-old fortresses and ruins, grottoes and gardens, lighthouses and church towers, tiny fishing skiffs, enormous container ships and even “Black Pearl” — a three-masted schooner that once belonged to the actor Errol Flynn. (It’s now a restaurant.) An English-language commentary gives details and dates.

Bridge Bar serves up Aperol spritzes, bottles of prosecco, free cushions and live jazz to the crowds who fill the steps outside its door. Credit Susan Wright for The New York Times

White Palace, Another night, another palace. With its white walls, white chairs and white tablecloths, the soaring palazzo-turned-restaurant known as Michael’s is a gallerylike environment for the culinary artistry of the father-son chef duo Michael and Daniel Cauchi. The menu features seafood — mussels in cream, grilled octopus — but the land-based bounty proves equally enticing. The crispy, fatty and moist pork belly appetizer delivers an Asian crunch from thin-sliced cabbage, and fruity notes from apple-beet jam. After, threelamb preparations mix crispy croquettes — filled with shredded meat —with discs of shoulder and a robust two-bone rack. Among desserts, the dark-chocolate brownie with white chocolate ice cream, crunchy cookie crumbs and forest fruits is outstanding. A three-course dinner for two, without drinks, runs €80 to €90.

Step Out, Small, stone-walled, windowless: Many Valletta bars feel like dungeons. Fortunately, two of the best offer easy breakouts by allowing drinkers to escape onto the majestic outdoor staircase-streets beyond their doors. Bridge Bar serves up Aperol spritzes (€5.50), bottles of prosecco (€20), free cushions and live jazz (mainly Fridays) to the convivial crowds who fill the steps outside its door. Around the corner, the newcomer Cafe Society offers twinkling harbor views and stuffed agricultural sacks for the throngs who lounge in front while quaffing local Maltese craft beers like hoppy-crisp Rust (€4).
Where do the Maltese come from? It might not be where you think!

*Research indicates that the Maltese have a lot more in common with their Sicilian neighbours than we first thought.*

Adriana Bishop

Malta’s chequered past of multiple invasions and change of hands might have us believe that today’s Maltese people are the offspring of an eclectic history. However, there is one significant moment in the island’s past that can be considered to be day zero, from which today’s population has grown. And it only dates back 20 generations.

Meanwhile, despite the fact that Malta has over 300 churches and the Maltese consider themselves more Catholic than the Pope, a 1,000 years ago, the island was decidedly Muslim. Not only that, but there was a clean break in the Christian tradition from the time St Paul was shipwrecked on the island in 66AD and introduced Christianity and 1250, when Christianity was once more the dominant religion after the second Norman invasion. And although the earliest records of inhabitants on Malta date back 7,000 years, we are not the direct descendants of the so-called ‘Temple People’.

The Arab conquest of Malta in 870 AD was a turning point in the island’s history, marking the end of three centuries of Byzantine rule and the beginning of a new “modern” period, which would lead to the development of the Arabo-Maltese language originating from Siculo-Arab spoken in Sicily around the 11th century, which has now mutated into today’s Malti. The attack decimated the Byzantine city of Melite (today’s Mdina) and it is reported that stones and marble columns from its churches were shipped to Tunisia to build the castle at Sousse.

“The devastating attack by the Muslims of Tunisia on Malta led to the complete depopulation of the island.”

What is extraordinary is that the two eras were separated by a period of around 150 years, during which time the Maltese Islands were uninhabited. The devastating attack by the Muslims of Tunisia on Malta led to the complete depopulation of the island. Visitors did stop by occasionally, but only to hunt wild donkeys which they sold abroad as draught animals, and to slaughter sheep for food or catch fish. They also collected and exported honey.

Extensive historical research as well as scientific studies into the genetic origin of contemporary Maltese people indicates that the island was eventually repopulated by Arabic-speaking Muslims. This means that there was a break in the continuity of a Maltese race and of an indigenous Christian tradition on the islands. But why did it take so long for Malta to be resettled?

Eminent Maltese historian Godfrey Wettinger had a theory about this. He believed that Malta had to wait until neighbouring Syracuse, which had also suffered the same fate at the hands of the Arabs, was rebuilt. Syracuse was, evidently, considered far more important than Malta.

He suggeststhat “the earliest significant permanent settlers in Malta could most probably have come from the nearest parts of Sicily, that is, that it was part of the revival and re-population of South-Eastern Sicily all the way from Syracuse round the coast to Gela.” These were Muslims who had advanced from Western and Central Sicily having crossed over from Northern and Central Tunisia only two or three generations earlier.

Prof Wettinger continued that further documentary evidence showed that other Arab-speaking people arrived directly in Malta from Tunisia, during the first half of the 11th century.

Scientific research seems to corroborate this. Genetics expert Prof. Alex Felice points out that “populations have a genetic structure. It is not easy to define although it reflects origins to a certain extent”. Together with colleagues from other institutions across the Mediterranean and University College London, he conducted research which showed that “the contemporary males of Malta most likely originated from Southern Italy, including Sicily and up to Calabria. There is a miniscule amount of input from the Eastern Mediterranean with genetic affinity to Christian Lebanon. Females may have moved, or be moved, along a different route.”

The research focused on ‘founder effects’ which are a genetic phenomenon seen when a small population expands rapidly over a short period of time, with some genetic traits either becoming more common or bred out of the population altogether. Prior to 1500, the Maltese population was regularly decimated by slave traders.
The arrival of the Knights and subsequently British rule allowed the Maltese population to grow from about 20,000 to over 450,000 in less than 500 years. "Historical research and scientific studies into the genetic origin of contemporary Maltese people indicates that the island was eventually repopulated by Arabic-speaking Muslims."

These genetic traits, or 'founder effects', are inherited from one person with a particular DNA mutation and show up in the descendants who form part of the wider population. This can be seen, for example, in a particular form of haemoglobin disorder, known as Thalassaemia, where the Maltese have their own unique variety. Orthodontist Dr Simon Camilleri used this research to support his theory that the very high prevalence of unerupted canine teeth and missing incisor teeth in the Maltese population is also due to this phenomenon. "Genetics plays a major part in the aetiology of ectopic maxillary canines. While there is no specific genetic proof about the teeth, given the founder effects highlighted by Prof Felice, who showed that we are related primarily to Western Sicilians, and that two dozen Sicilian surnames make up a very large proportion of the Maltese population, this is the most likely explanation," points out Dr Camilleri.

Well, that's us convinced! What's your theory?

Adriana Bishop
A former journalist and travel PR executive, Adriana divides her time between her adopted home Switzerland and her forever home Malta where she enjoys playing the 'local tourist' re-discovering favourite haunts and new attractions on every visit.

MR JIM BORG, CO-ORDINATOR OF THE FRIENDS OF PROVIDENCE HOUSE GROUP IN NEW SOUTH WALES

Hi Frank  First of all congratulations on the high standard of your journal. I always wait for it as it really connects me with Malta. It is refreshing to look at a newsletter where politics take a back seat. The historical features and flavour of the Maltese Culture are issues that us migrants wish and long for to stay connected. I have been involved in the Maltese Community of NSW since 1964 and have an idea of what we look for in Maltese Journals. So once again Congratulations on your 5th Anniversary of the E-newsletter and keep up the good work. God Bless and yes keep me on your mailing list

Regards  Jim Borg
Halloween 2018

Halloween always falls on the 31st of October. But what day of the week is it this year? (We always hope for a weekend!) See our Halloween Calendar for 2018, 2019, and 2020—plus, enjoy a brief history of Halloween, Halloween recipes, crafts, poetry, and more! When is Halloween? Halloween, traditionally called All Hallows’ Eve, is celebrated on the evening before the Christian holy day of All Hallows’ Day or All Saints’ Day (November 1).

Therefore, Halloween is always celebrated on October 31.

A Brief History of Halloween

The origin of Halloween can be traced to the ancient Gaelic festival of Samhain (pronounced sow-in, which rhymes with cow-in), meaning Summer’s End. This festival celebrated to mark the end of harvesttime and the beginning of the “dark half” of the year. It was a seasonal marker as the ancient Celts bid good-bye to warmth and light as day length shortened.

The ancient Celts believed that the veil between the worlds of the living and the dead was at its thinnest during Samhain. This had positive benefits as it was an ideal time to consider the dead, communicate with the deceased, and also to divine the future. However, the Celts also believed that this some spirits (ghosts) could pass through the wall and damage their crops. To mark the event, people would build huge bonfires to burn crops.

In later years, the Irish used hollowed-out, candlelit turnips carved with a demon’s face to frighten away spirits. When Irish immigrants in the 1840s found few turnips in the United States, they used the more plentiful pumpkins instead. See more about the origins of popular Halloween traditions—from witches on broomsticks to bobbing apples.

Following the Roman Empire’s rule over Celt-occupied lands in the 1st century A.D., the Romans incorporated many of the Celtic traditions, including Samhain, with their own. Eight hundred years later, the Roman Catholic Church further modified Samhain, designating November 1 as All Saints’ Day, in honor of all Catholic saints. This day was formerly known as Allhallowmas, hallow meaning to sanctify, or make holy. All Saints’ Day is known in England as All Hallows’ Day. The evening before, October 31, is known as All Hallows’ Eve, the origin of the American word Halloween!

*If All Saints brings out winter,*
*St. Martin brings out Indian summer.*
—Folklore
Chadwick Lakes (Wied il-Qlejgha)

Water reservoir, streams and a beautiful serene atmosphere

Chadwick lakes (or Wied il-Qlejgha) are artificial fresh water lakes between Rabat and Mtarfa on the Western part of Malta. A dam was built by Mr. Osbert Chadwick in the late 1890s allowing fresh water to gather after winter rain. Apart from serving farmers in the area who irrigate their fields with it, collected rainwater serves as a habitat for different flora and fauna. Although Chadwick Lakes are essentially a reservoir; water still gurgles downwards towards the valley in Mosta, giving an impression that it is actually a lake with streams especially after heavy rains in Winter.

Chadwick lakes provide a very beautiful backdrop for picnics and hikes, and indeed several people flock to the lakes on wintry Sunday afternoons and enjoy the picturesque atmosphere that the water provides, while children pass their time trying to catch the little frogs that populate the area.

The best time to visit these lakes are sunny days of Winter and Spring as the streams tend to dry out during the hot summer season.

Chadwick Lakes rehabilitation to restore site to its ‘optimal state’

The proposed Rehabilitation of Chadwick Lakes aims at restoring Chadwick Lakes to its optimal state, the project brief filed with the Planning Authority reads.

"In so doing, the project will attract public awareness and will improve sensitivity towards nature conservation. To meet these objectives, the government’s policy is to reverse degradation of Wied il-Qlejgha in the short term and allow a gradual and long term rehabilitation of the whole ecosystem," the project brief reads.

The brief reads that at present, the valley is in a deplorable state. "Lack of maintenance and proper management have led to a number of problems in Wied tal-Qlejgha, most notably: a reduced surface water retention capacity due to the accumulation of sediment and debris; proliferation of invasive and non-native plant species; dilapidation of the rubble and retention walls; and fly-tipping, amongst others."

The valley has a historical wealth dating back to Punic Times and the Knights of St John. "More recently, the potential of water storage of this valley has been recognised by British engineers with the first experimental dam built in 1884. Most of the original infrastructure designed by Lord Chadwick have been left unmaintained and are presently in a derelict state. Therefore this project plans to valorise the British period infrastructure."

The brief highlights that Chadwick Lakes is a popular recreational spot during winter months, "attracting hundreds of picnickers known to cause disturbance to the environment by discarding rubbish, trampling (within the valley footprint) and poaching of tadpoles and frogs. In response to this intrusive and recurrent behaviour, the project shall seek to steer and limit picnickers to the designated recreational areas, detached from and thus respecting the integrity of the valley bed. The purpose of this design is that of leading only the right visitors, (eg nature enthusiasts, trekkers) to the more ecologically sensitive area alongside the valley in a non-intrusive manner. Access alongside the valley is envisaged by means of trekking paths and informative signage on the area’s aquatic, natural and historical heritage. This will guide trekking to established pathways and avoid trespassing in valley bed."

The brief reads that no excavations shall be implemented in the underlying bedrock which shall be preserved in its natural condition.
GĦIRITNA FIL-ĦARIFA  
Kav. Joe M Attard – Għawdex,


Xi hlewwa go Wied Qirda
Xj hedra tal-haxix
Kemm għana jghannu s-siġar
Taż-ziffa mal-haxix!
L-ghasafar fiż-zebbuğa
Jintilfu fit-tespis
“Mma ebda ħajr ma jegħleb
Dak ġmielek, ja ranċis!

Jien nahlef li dan jibxah
Il-kwiekb tal-widien;
Il-ġlejeb tieghu safja
Ġwejda fl-irdumijiet
Tahsibhom djar fuq l-ġibla
Fejn jghammuru s-sorrijiet.

Ħallini ġo Wied Qirda
Niġbor ranċis bil-qrif; Nahtaf kemm nahtaf miegħi
Jibqa’ biex jeklu l-hrief –
Ħa nagħmlu fil-Presepu
Ta’ Kristu Bambin zgħir
God-dija tal-imseiebah
U l-hjut fiddien tax-xgħir.

Bla ghadd u geġwiżija,
Bajdan, nadif, leqqien;

Sa nerġa’ mmur f’Wied Qirda
Biex niġbor ir-Ranċis
Bejn blata b blata mkebbes
Bla ghadd u kollu rħis.
Peter Shaffer’s Amadeus comes to the Manoel

The lives of two great 18th century composers – Wolfgang Amadeus Mozart and his arch-rival Antonio Salieri. The play recalls events that took place 44 years earlier – as confessed by the now elderly Salieri – leading up to the infamous murder plot perpetrated by Salieri in Shaffer’s masterpiece. The show will be a fresh revisiting of the play, commemorating the 20th anniversary since Masquerade was founded.

Amadeus is being directed by Stephen Oliver and will mark veteran actor Manuel Cauchi’s return to the stage as Salieri, alongside the celebrated Thomas Camilleri as Mozart.

Amadeus is being staged at the Manoel Theatre tomorrow, Saturday and Sunday and on October 26-28 at 7.30pm. Tickets are available at www.teatrumanoel.com.mt.

150th Anniversary of Gozo and Comino Diocese (1864-2014) honouring the various Bishops of Gozo
Inauguration of Monument in Honour of Bishop Nicholas Cauchi

150th Anniversary of Gozo and Comino Diocese (1864-2014) honouring the Bishops of Gozo

Stamps showing Independence Day - 50 years; Republic Day 40 years ago, Freedom Day 35 Years ago, European Member 10 years ago

The Gozo Philatelic Society issued of personalized stamps showing all Malta’s Prime Ministers (since 1921 Self-Government).

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The Journal of the Maltese Diaspora
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BUILDING BRIDGES NOT WALLS
Stock Up On Ġbejna: The Price Of Benna Products Is About To Go Up

Benna cheeses and butters could be especially affected by the price increase

Johnathan Cilia

The price of Maltese cheese, yoghurts and butters are set to rise by up to 44c between today and December as shop-owners receive word that there will be a change in the price of Benna products.

It is being reported that store owners around the island have been told to expect a rise in the price of these popular products from December, though some products prices may be raised as early as Saturday, 20th October. A Benna representative confirmed to Lovin Malta that the prices of the company’s products would be going up, as well as the reason behind it.

"We can confirm that there will be a change in price in the products that we sell to distributors - but we will let the market dictate the store’s prices," they said. "However, the price of milk will remain the same, though we do not exclude that it may be raised in the future."

The representative explained that Benna products are sold to distributors at a cost, which they then resell to stores and supermarkets - and Benna does not set the store price, which, they say, is left up to the market.

"At most, we can issue a recommendation for the pricing, for both shops and consumers, but we cannot oblige them regarding prices. We only sell to distributors - our margin comes from distributors, not shops."

The price increase comes after a rise in the international price for cow food.

"Over the last few months there's been an increase in the international price of cereal, which is the primary feed of our cows. In six years, we haven't touched the prices, but we were not in a position to keep the prices as they were following this international price increase," the representative said.

Though Benna couldn't confirm the exact price changes, Net News calculated the change based on the recommendations given to small and medium sized store owners.

Ċbejniet - raise of €1.60 per kilo
Salted and unsalted butter - raise of 44c per 250g pack
Mozzarella - raise of 34c per 250g pack
Ricotta - raise of 30c per kilo
Yoghurts (natural and fruits) - raise of 5c per 150g pack
Fresh ġbejniet - raise of 5c per pack
Minister Justyne Caruana is officially opening the annual Exhibition organized by the Gozo Philatelic Society in the Gozo Ministry Halls on Friday 2 November at 5.30 pm. It will remain open till Friday 9 (including Saturday and Sunday).

As usual, stamp collectors and the general public will have a wide range of items to view, including social philately and postal history exhibits and junior offerings. Among the vintage and modern stamps, one can browse through rare items too. Visitors can also acquire Albums, Cards, Stamps and everything imaginable for junior, beginner and advanced collectors. Copies of the award-winning full-colour quarterly GPS Newsletter can also be picked up. Moreover signing the visitors’ book offers a chance to win! Prizes and certificates will later be distributed to all participants, with MaltaPost plc the main sponsor. A commemorative postmark is available at the Victoria Branch on 2 November. Entrance is FREE!

Wirja Filatelika f’Għawdex
Count Amadeo Preziosi, who died in 1882, was an Orientalist painter who was passionately in love with the Bosporus and worked in watercolour and pen and ink.

Amadeo Preziosi (1816-1882), was a Maltese-English painter. He was descended from a family which had migrated from Corsica to Malta in the 17th century and been awarded a title by the king of Sicily. Preziosi was born in Valletta on 2 December 1816, and spent his childhood and youth in Malta. His father Count Gio François was an eminent figure in Malta and a wealthy man. The family of Preziosi, one of the wealthiest in the early Eighteenth century, was financially ruined by the third quarter of that century. In 1757, Count Preziosi was obliged to dispose of all his silverware as he owed thousands of scudi. Although the Count was in the employment of Pinto, it was this Grand Master who forced Preziosi to sell many possessions and ordered the auction of the Count’s precious items to repay some of the larger debts, particularly to the Count’s sister. It is probable that Preziosi had grossly overspent in the construction of his magnificent villa at Lija.

Preziosi was educated by private tutors, and his passion for drawing and painting began as a child. Although he studied law in compliance with his parents’ wishes he eventually abandoned this profession to devote himself to painting, first entering the studio of Giuseppe Hyzler, and subsequently going to France to complete his art education at the Paris Academy of Arts. This was a time when European painters were flocking to the Gateway to the East, as Istanbul was known as “Queen of the cities” and under this influence Preziosi packed up his paints and brushes and set out from Malta in 1842, travelling first to Italy and then to Istanbul.

The fact that he was from Malta, which was ruled by the British Empire, meant that Amadeo Preziosi carried an English passport. He therefore established very close friendships not only with the Levantine society of Pera but with Levantine families of British descent as well. He was an artist especially sought out by the English diplomatic mission. Several paintings by Preziosi, who had deep respect for the King and Queen of England, even made it into the painting collection of the British Palace.

In 1850 during the Crimean War the Western press asked Preziosi to paint the warships, the British army, and various unusual scenes on the Bosporus. Preziosi was extremely productive during this period. When Albert Edward, Prince of Wales, and his fiancée Princess Alexandra Christina were staying in Istanbul in 1869, they visited the artist’s studio in Hammalbaşı Street opposite the British Embassy in Beyoğlu and purchased several paintings.

Since his paintings were so popular, Preziosi published two albums of his lithograph works. The second album, in the Topkapı Palace Library, was reprinted in 1883, shortly after the artist’s death, by the Canson Libraire in Paris using the Le Mercier system.

On 24 September 1882 the following news item appeared in the ‘Levant Herald’, a newspaper published in Istanbul: “Messieur Preziosi, watercolor painter and famous artist of our city, was in the countryside around Yeşilköy the day before yesterday with his servant for the purpose of hunting. After spending some time there, he decided to return home and handed his rifle to his servant. But the rifle slipped from his hand and fell to the ground setting off the trigger, and Messieur Preziosi was wounded in the spray of shrapnel that followed the explosion. The shrapnel settled in the artist’s ribs. He is severely injured and his condition is grave.” Amadeo Preziosi never came out of the coma he fell into on the day that news was printed. He is buried in the San Stefano Catholic Cemetery at Yeşilköy.

Although his house on Hammalbaşi Street has entirely lost its original fabric today and the area has undergone considerable changes due to the new apartment buildings that have gone up in the former garden of the mansion on Yeşilköy’s Teyyareci Nuri Bey Street, it nevertheless continues to withstand time’s depredations.

He notes in his memoirs that his original intention had been to stay for two years, but so absorbed did he become in the sights and bewitching atmosphere of Istanbul that it held him like a magnet, and he hardly noticed the passing of the years. Sketchbook under arm he wandered its streets, caught up in
an increasing love for the city and its people. Istanbul returned Preziosi's affection, and he was welcomed everywhere, in tiny back street shops, coffee houses, hamams (Turkish baths), and places of worship. In his canvases he immortalised the humdrum sights of daily life: a street seller, a dancing bear, a woman filling her water jar at a street fountain. Through his eyes we also see the blue waters of the Bosphorus with caiques gliding along, pavilions and palaces. His paintings sold well among local and foreign customers alike, who hung them on the walls of their grand houses and palaces.

Lithographs of Preziosi’s paintings were published in two albums, *Stamboul: Recollections of Eastern Life In 1858*, and *Stamboul: Souvenir d’Orient in 1861*. In 1883, the year after his death, a third album was published entitled: *Encyclopedie Des Arts Decoratifs de L’Orient: Stamboul - Moeurs et Costumes.*

Count Preziosi’s paintings were exhibited in Paris and London in 1858, 1863 and 1867. For some years he was court painter to Sultan Abdul Hamid II, and today examples can be seen in the Istanbul Museum of Painting and Sculpture, Topkapı Palace, the Naval Museum and several private collections.

**Sources:**

* April 8th.- A quiet morning. The Princess went Mrs. Grey, incognito, wandering through the bazaars, under the guidance of Mr. Sandeson, interpreter to the embassy. The Prince, accompanied by Captain Ellis, visited Abdullah’s photographic studio (Abdullah Fréres at Pera, Istanbul), and Preziosi’s charming little rooms, full of knick-knacks and sketches. - *A Diary in the East During the Tour of the Prince and Princess of Wales* by William Howard Russell, London George Routledge And sons, 1869. Pgs. 507.

**Petraki Han – A memoir by Francis Xavier Calleja (1892-1970).**

Frank Calleja, c.1968
This is the charming memoir of a childhood spent in No.4 Petraki Han, Constantinople. It was written by my grandfather’s first cousin, Frank, (Francis Xavier Calleja) in the 1960s when he was by then living in a little flat in West Kensington, London. The place he describes, Petraki Han, is a 19th century apartment block directly facing one of Istanbul’s most famous landmarks, the Galata Tower. Frank was born in 1892 to Maltese parents and lived in Petraki Han for nearly 40 years until the early 1930s.

**Petraki Han: A memoir by Francis Xavier Calleja (1892-1970).**
*Translated from the French manuscript by Judith Mulcahy and Esmé Clutterbuck. Transcribed and edited by Angela Fry.*

These two words, one Greek, the other Turkish, would make no sense to those who do not belong to this region where races and languages eternally dance their ludicrous saraband, these words, which are indifferent to those who read them, yet so soft upon my ear, so full of charm for me and so rich with memories, these are the names of the house where we lived for more than forty years. We, who are we? We! were my maternal grandparents, my parents, four aunts, my three dear sisters and myself. A matriarchal family one would say.
The occupants of No. 4 Petkaki Hān c. 1905. L-R back row standing: Emily, Josephine, Hortense Callus, Frank Calleja. L-R middle sitting: Thérèse Callus, Elise, Marie and Joseph Calleja. Front L-R: Irma, Lydia and Elvira Calleja. The second grandmother, Marie Ann Callus, is not present. Nowadays families so closely linked by a reciprocal affection, by the same fear of God, by a respect for traditions and by a feeling of duty towards family, are few, and the description of such will perhaps make the youth of today laugh.

MaltaToday Survey | Offline in Malta: the people who say they don't read the news or use Facebook

What Facebook? The elderly are offline by Kurt Sansone

Your grandfather is very likely not to source his news online with the findings pointing towards a generational digital divide.

The next time your grandfather asks what Facebook is, do not look back at him as if he has fallen from the moon.

He is actually one of more than three quarters of elderly people who do not use Facebook.

The figure comes from a MaltaToday survey that reported how 76.3% of those aged 65 and over said they do not use Facebook when asked which language they used on the social media platform.

Your grandfather is also very likely not to source his news online with the findings pointing towards a generational digital divide.

The survey found that 60.4% of the elderly do not read the news on the internet, by far the largest proportion across all age groups.

But elderly people are not alone in shunning Facebook or not reading the news online.

A significant fraction of non-Facebook users was also registered among those aged 51 to 65, with 36.8% saying they do not use the social media platform.

This contrasts with the younger generations. Only 2.5% of those under 35 admitted to not using Facebook, increasing to 11.4% among the middle-aged.

The survey found that overall, a quarter of people do not use the social media platform.

As for reading the news online, the next largest cohort of those who do not source their news from the internet is the 51-65 age bracket. Of these, 23.4% said they do not read the news online. In sharp contrast, only 3.5% of those aged 18-35 said they do not read news on the internet, going up to 7.4% among those aged 36 to 50. The survey was conducted between the 23 and 27 April and its main focus was the use of Maltese and English for speaking and reading purposes.

The results concerning Facebook use are a spin-off from the main findings and further research is required to determine the reasons why the elderly do not use Facebook or read the news online.

A Eurostat survey on internet use last year had found that 51% of those aged between 65 and 74, who had used the internet in the previous three months, participated in social media networks. Eurostat also found that 77% of internet users between 65 and 74, read online news. Both figures are much higher than the MaltaToday findings. However, the results of both surveys cannot be strictly compared.

While the Eurostat survey specifically targeted internet users, the MaltaToday survey did not ask whether people used the internet. Unlike the Eurostat findings, the percentages quoted in the MaltaToday survey are based on the whole population of the age group and not just internet users.

This explains the wide disparity between the numbers.
Government continues strengthening relation with Maltese living abroad

Minister for Foreign Affairs and Trade Promotion, Carmelo Abela, is the president of the Council of Maltese Living Abroad. The new members of the council will meet next month in Malta for the 9th meeting of the Council over two days.

Previous conventions for Maltese living in Malta and overseas and emigration were platforms for recommending the establishment of a body to represent and ensure that the rights and interests of Maltese living abroad were safeguarded. Because of this, the Maltese government continues to strengthen its relationship with Maltese living abroad including newer generations.

The Council, composed of 15 members and led by a Secretary and the Minister for Foreign Affairs and Trade Promotion as ex officio chairperson, discusses, proposes, recommends and decides on various issues affecting Maltese communities abroad. The outcome of the Council meetings serves as the basis upon which the Directorate for Maltese Living Abroad within the Ministry for Foreign Affairs and Trade Promotion works, in conjunction with line ministries and government agencies, to implement the proposals of the Maltese Diaspora.

The Council convenes once a year in Malta following a year of internal consultations among councillors and externally with the communities that they represent around the globe.

On previous agendas several items were discussed, including the creation of an online course on teaching and learning of the Maltese language, the inclusion of history of Maltese Emigration in the Maltese schools’ curriculum, the dissemination of Maltese culture (Maltese Cultural Institute), the effects of property laws and taxation rates on Maltese living abroad, dual citizenship, distance voting in European Parliamentary elections and establishing a register for diaspora organisations and prominent Maltese living abroad. Other subjects include bank services for Maltese communities abroad, possible European Union funding for events, the establishment of a radio station, a website, and the exchange of talent and know-how in various fields between Maltese in Malta and those abroad.