



# MALTESE E-NEWSLETTER

Journal of the Maltese Diaspora

Building Bridges between individuals and communities



Editor : Frank L Scicluna

[maltesejournal@gmail.com](mailto:maltesejournal@gmail.com)

## ENCOUNTER CHRISTIANITY AND ISLAM



## PRESIDENT TRUMP: BUTTIGIEG LOOKS LIKE AL NEUMAN Can't Have MAD in the White House!!!



**The Triton Fountain - Il-Funtana tat-Tritoni  
City Entrance - Valletta - Malta**

# Sette Giugno in Malta



## The tragedy of the 7 June 1919

Food was scarce, riots kept breaking out, British troops fired into the crowd and killed four people! Hooray! Let's celebrate! If you really think about it, some historical anniversaries we celebrate are really tough times or horrific events. But we celebrate the anniversaries for the positives that came out of the events.

In the case of June 7, 1919, in Malta, the unrest and rioting and killings led to more and more people challenging the British troops on their island. These events increased support for pro-Italian parties.

You see, some people in Malta – and, I presume, in Italy – thought that Malta belonged to Italy and wanted to “restore” the island to that country. This idea was also bundled up with the “Language Question” – the struggle between the old Italian-speaking society and the new English-speaking rulers. From the 1500s until 1814, the official language of Malta, and the language spoken by the “elite,” was Italian. But by the time

of Sette Giugno, a century after Malta became a part of the British Empire, English was the main language in Malta. A few decades later, in 1934, only about 15% of the Maltese people could speak fluent Italian, although almost everybody understood it. Some people wanted Italian taught in the schools again.

A look at history shows us that Malta's position in the Mediterranean Sea gave it importance in matters of both trade and naval security, and so this island had been ruled by a LOT of different empires and peoples. We're talking

Phoenicians, Romans, Moors (Muslims from Arab regions and northern Africa), Normans (people descended from Vikings who took over a great deal of Europe, back in the day), Sicilians (Sicily is

**Addolorata Cemetery - This tomb for the four people killed on Sette Giugno**

1919 is written in Italian “Rest in

of course a part of modern Italy), Spanish, Knights of St. John (a Catholic military order), French, and British! It wasn't all that clear, then, if “restoration” were to happen, who Malta should belong to – except Malta itself! And as to the Language Question, why not the Maltese language? The rioting and rebellion of Sette Giugno showed the British how very important self-rule was to the Maltese people. There were surges of increased self-rule, and in 1934 Maltese was declared the colony's third official language (after English and Italian), and a few years later Italian was booted from “official” language status.

World War II interceded between Sette Giugno and independence, and in fact the Maltese had to wait quite a while post-war before acquiring full independence in 1964.

I think it is interesting to note that Sette Giugno is still celebrated as one of Malta's five national days, even though it seemed to be a largely pro-Italian movement, and yet Malta never did join up with Italy. I also think it's ironic that this national day is called by an Italian name – *Sette Giugno* means “seventh of June” in Italian – even though the Italian language in Malta increased in disuse ever after this event.

## Archbishop planning ‘good neighbourhood’ dinner to foster tolerance and inclusion



### A group of young people hailing from Malta, Africa and Asia has been invited

A group of young people hailing from Malta, Africa and Asia have been invited to dinner at the Curia by Archbishop Charles Scicluna as part of an effort to promote inclusion and tolerance. Titled ‘A good neighbourhood dinner’, the event will be held on June 11, and an estimated 60 youths will be present, half of whom migrants. Mgr Scicluna announced this initiative when

addressing academics, migrants and students during a dialogue session at University organised by the Faculty for Social Well-being.

“We need to invite each other to share our narratives and our story. But we also need to invite our friends, especially from Africa and Asia, to be part of our celebrations,” the Archbishop said.

The dialogue session was organised in the wake of the murder of Lassana Cisse from the Ivory Coast, who was shot dead last month in cold blood along a road in Ħal Far. Two young soldiers have been charged with racially motivated murder.

Mgr Scicluna noted that when the victim came to Malta, he had been aided by the Malta Emigrants Commission with the processing of his papers.

“Unfortunately, he ended up with one of the more difficult decisions and labels. He was known as a ‘rejected’. That was the story of Lassana. We gave him that label; our institutions and our legislation gave him that label. He was rejected. We are here because in the end he was physically eliminated,” he said.

The Archbishop added that this story was a trajectory of rejection and elimination which needed to be addressed, albeit not the only one.

## MALTA’S MEMBERS OF THE EUROPEAN PARLIAMENT

Two newcomers, both Labour, are among the six candidates elected on Sunday night to serve as Malta’s Members of the European Parliament.

They are lawyer Alex Agius Saliba and Nadur councillor Josianne Cutajar.

As expected, incumbent Labour MEP Miriam Dalli had the strongest showing and [was elected at the first count](#), a significant improvement from her performance in her maiden European Parliament election in 2014, when she was the third MEP elected.

She was followed by former Labour leader and prime minister Alfred Sant.

Incumbents Roberta Metsola and David Casa, the longest serving MEP, were elected for the Nationalist Party. The only real loser was the PN’s Francis Zammit Dimech, who failed to get re-elected. The former minister had been elected to the EU two years ago in a casual election to replace Therese Comodini Cachia when she [reluctantly gave up](#) her seat to serve in the Maltese parliament.



**Miriam Dalli** The former ONE journalist moved from the PL’s media arm into electoral politics in 2014, becoming the third MEP elected with a total of 37,533 votes.

She focused her work within the European Parliament on drafting legislation related to cutting vehicle emissions and providing millions in aid to member states to handle irregular migration.

Dr Dalli was named [Malta’s most influential MEP](#) by VoteWatch, with Politico naming her one of 28 people most likely to leave their mark in 2019.



**Roberta Metsola** A lawyer by profession, Dr Metsola worked in Brussels with Malta's permanent representation to the EU before entering politics. She first joined the European Parliament in 2013, filling a seat vacated by Simon Busuttil through a casual election.

One year later, she was elected to a full term as MEP with 38,442 votes on the 16th count.

Earlier this year, an EU ranking site named her one of the most active MEP within the parliament. Dr Metsola's strong showing in the 2019 election confirms survey predictions, which had her down as the PN's leading candidate and a lock-in for an MEP seat.



**Alfred Sant** The former prime minister and Labour leader polled strongly in surveys and was comfortably re-elected, in line with predictions.

Dr Sant first entered the European Parliament in 2014, when he was the only candidate to be elected on the very first count. He received 48,739 votes during that election.

He has focused his efforts in Strasbourg and Brussels on EU economic and monetary affairs, and also emphasised his disapproval for PN MEPs who he said were out to "tarnish Malta's reputation". As a national politician, Dr Sant was the voice of euroscepticism. Now 71 years old, he is likely to end his political career inside the institution he battled so hard to keep Malta out of.



**David Casa** Malta's longest-serving MEP continues his successful electoral run, securing a seat in Strasbourg for the fourth consecutive legislature. Mr Casa was elected in 2014 with 36,371 votes on the 25th count.

He anchored his re-election campaign on pledges to fight local corruption at EU levels and pitched his candidacy at disgruntled PN voters unhappy with current leader Adrian Delia, highlighting endorsements from former leaders Eddie Fenech Adami, Lawrence Gonzi and Simon Busuttil.



**Alex Agius Saliba** Alex Agius Saliba, a Tarxien-born lawyer specialising in European law, has been involved in politics since age 17 when he was general secretary of the Pulse student organisation.

He was later general secretary and president of the Labour Youth Forum and a member of the executive of the Labour Party.

He was a journalist with One News between 2008 and 2013 and later became a legal consultant for various ministries before going into private practice as a lawyer.



**Josianne Cutajar** Also a lawyer, Dr Cutajar becomes the first Gozitan to be elected an MEP, having risen from relative obscurity as a Nadur councillor to become Malta's youngest MEP.

As well as her council work, Dr Cutajar has worked within the PL's women's wing Nisa Laburisti, within the Office of the Prime Minister as a legal coordinator and served as a director for Gozo Channel.

She focused her campaign on social equality and Gozo-centric issues.

## How Maltese is US Presidential Candidate Pete Buttigieg (Buttigieg)?

Kristina Chetcuti



*US presidential candidate Pete Buttigieg's father was a Maltese immigrant: "He would be a textbook-perfect candidate if only the world still wants people who are knowledgeable, polite, cultured and with a well-mannered demeanour, to be their leaders."*

You know how sometimes, when you're abroad, daydreaming in front of a shop window, you suddenly hear a voice which stands out in the background noise?

The first thing you pick up is the decibel level (loud-ish); the second thing would be the tonality (argumentative); and lastly the

language (it's your mother tongue).

Usually it's someone saying "Aw ara! Tajjeb dan jidher! Ejja!" ("This looks good! Come on!") You can always tell when there's another Maltese in town; we aurally detect each other out.

So, when this half-Maltese US presidential candidate suddenly started hitting the headlines I wondered: would there be a trace of Malta in Pete Buttigieg? The answer is: audibly, no. If you've heard him speak in one of the many interviews he's given, you'll have noticed that his decibel levels are low-ish and his tonality is one of absolute calm. Actually, he does not really sound American either – there are no tedious drawls anywhere – and in fact his whole demeanour is simply one which says: continental Europe.

Hmm, I thought, so how are we going to spot those Maltese genes? We know that his father Joseph was a Maltese immigrant who made a name for himself in the literary world – but what else do we know about the son, a candidate with an unpronounceable surname for all the world apart from us?

I've been on the lookout for column inches about his Maltese family link but came across none, so in the end I called a friend of ours who is a direct relative of this Pete Boot-edge-edge.

"Noel, tell me, how much of a Maltese is your second cousin?" "Very," came back the answer. Throughout his childhood, young Pete often spent summers here in Malta, so he knows the island well. He would stay with his Nanna Ċettina who could only speak to him in Maltese "and therefore he had no option but to speak Maltese to communicate with her". As he grew older, he also took an interest in the political scenario of the island and even followed closely the Maltese election campaign of 2017.

Hamruniżi readers will rejoice at the fact that he's a fan of the festa of San Gejtanu and always made sure that his visits coincided with the much acclaimed Marċ tal-Brijju which sees rival band clubs San Gużep and San Gejtanu battle it out. (I did ask if he's a Gużepin or a Gejtaniż, but that information is, alas, classified).

And there's another thing that this US presidential candidate, mayor of the city of South Bend in the state of Indiana, loves about Malta, and that's the Lija village grand fireworks show held annually in August to celebrate the feast of Is-Salvatur.

Seeing as he's clearly enthralled by saints and fireworks – has he read Jeremy Boissevain, I wonder? – he's more than welcome to come and watch the pyrotechnics display from our garden next time he's in Malta, whichever way the primaries go.

I like him and I like what he's trying to do. And I don't mean that in the island-centric “qed jagħmel unur lil Malta” sense, like he's some Eurovision singer. He is, thankfully, bigger than that and the world is a global village. He is actually honouring and giving hope to all those who share his ideology – those of us who are liberal, but who treasure the traditional values of the family, community and common good.

In his trademark rolled up shirtsleeves and tie (now I've seen that look somewhere, wink, wink) 37-year-old Buttigieg is the antithesis of Trump and all the populist leaders in the world, including ours. He studied history and literature, is a Harvard and Oxford graduate and a Rhodes scholar. An interview held in his living room showed how it's pleasantly crammed with bookshelves and strewn with books which look read and loved. He speaks eight languages, is a concert pianist and served as a military officer in Afghanistan. As a mayor, he reinvented his dying ghost city. He reclaimed abandoned houses, confronted gun violence, attracted high-tech industry, and the South Bend population starting growing again for the first time in half a century.

Would the fact that he is the first openly gay presidential candidate in the US hinder his success? I so hope not. Buttigieg is married to Chasten, a school teacher, and what matters is that they share a love story. “I am a better person because Chasten brings out the best in me, that's how a good marriage works,” Buttigieg said. They also share the care of two adopted rescue dogs, Truman and Buddy. (Incidentally, Buddy looks exactly like a typical chubby dog you'd find in most Maltese homes.)

Buttigieg would be a textbook-perfect candidate if only the world still wants people who are knowledgeable, polite, cultured and with a well-mannered demeanour, to be their leaders. But what are the chances of that happening in a world which wants loud-mouths, macho, chest-thumping men to lead the packs?

Today, what happens in one country has a domino effect on the rest. Dare we hope that next year, the US will change track and will give us politics that we can identify with? I hope so and I hope that next year lots of American voters will look at Buttigieg and go “Aw ara! Tajjeb dan jidher! Ejjja!” Good luck Pete.

[krischecuti@gmail.com](mailto:krischecuti@gmail.com) Twitter: @krischecuti



## MAYOR PETE WATCH ME FLEX MY MALTESE MUSCLE!!!

**Mayor Pete Buttigieg having street conversation in Maltese with this the president of a Maltese Club.**

Mayor **Pete Buttigieg** had the most interesting convo Wednesday on the streets of New York City -- problem is ...

it was all in Maltese! The presidential candidate ran into a dude who happens to be a president himself -- president of a Maltese club in Astoria, NY.

The South Bend Mayor speaks the official language of Malta, which is not surprising because it's a derivation of English, Italian and French ... languages in which he's fluent.

We have our Malta spies, so we know roughly how the conversation went down. The guy asks Pete if his family is from the island of Gozo. Pete says his fam is from Hamrun, where his grandparents lived a few doors down from Anton Buttigieg -- no relation -- and he became Prez of Malta.

Sounds like Buttigieg is like Smith in Malta.

Anyway ... the guy invites Pete to speak to his org, and sweetened the pot by offering him pastizzi from an Astoria restaurant -- it's a Maltese national snack.

This is only a partial clip of the conversation. You can only handle so much Maltese on TMZ.

BTW, in addition to Maltese, Italian and French, hizzoner speaks Norwegian, Spanish, Arabic, Dari and, of course, good ol' English.

Malta Bake Shop is instantly recognizable when approached from the west, thanks to a vivid blue mural depicting its namesake nation's seafaring ways. It's a fitting facade for what many have termed a cornerstone of Little Malta, and oft-forgotten neighbourhood that stretches between Quebec and Runnymede Avenues in the Junction

Inside, red-trimmed tables and white curlicued chairs suggest an Italian promenade, while the yellow-tinged walls and patchwork bricks summon up images of Greece.



Husband-and-wife Charles and Antoinette Buttigieg opened up shop over 30 years ago, in what was then a very different neighborhood, to honor the flavors and recipes of their native Malta. Take a stroll around the shop's perimeter and you'll find a framed letter of thanks from Malta's president following his visit, maps of Malta, as well as religious icons.

Antoinette gives me a quick geographical and sociological education: Malta is a tiny island republic which lies below Italy's boot, and bears the culinary traditions of many European countries--"we've been occupied by so many



cultures," she tells me. Toronto's Little Malta has seen many changes of its own over the last few decades, first welcoming hordes of Maltese



immigrants in the mid-20th century, then contracting in the '70s.

Malta Bake Shop has full monopoly over Little Malta with its homemade pastizzi. From afar, they'd make convincing stand-ins as walnuts. These diamond-shaped puffs traditionally come stuffed with ricotta or peas and sauce, but the bake shop has introduced meat and peas and potato and onion due to popular demand.

The plain ricotta arrives warm on my plate, and smelling strongly of margarine--as all good pastries should. Under the petticoat of twenty-some layers of flaky, fresh-baked puff pastry dough, the cheese is fresh and hearty. What can I say? It's delicious. Antoinette tells me that they also provide wholesale pastizzi to grocery chains such as No Frills and Highland Farms.

The counter holds a myriad of other traditional Maltese baked goods. There's the qaq-tal-għasel, which is dark molasses encased in medium hard pastry dough. You'll also find almond tarts (\$0.70), and trizzi (\$1.50), a melange of chocolate, almonds, and dried cherry covered in pastry dough.

The counter also overflows with krustini, which are Maltese biscuits and bagels. You'll also find traditional Maltese cheese chips, homemade pasta dishes, salads, soups and take-home pizza dough. Their beverage offerings range from drip coffee and espresso-based drinks, to juice, to a bitter Maltese pop that sounds suspiciously similar to Brio.

Visitors from the U.S. and Europe frequent the Malta Bake Shop, but their strongest supporters are neighborhood residents. Antoinette can't help but smile as she describes their close connection to the community--"when they have their babies, they come visit, and after a funeral, they end up here."



## MALTESE TENOR RAISES THE ROOF AT WIMBLEDON

He has performed in front of The Queen, President Barack Obama and dozens of world leaders. But Maltese tenor **Joseph Calleja** looked absolutely thrilled on Sunday as he rubbed shoulders with some of the greatest tennis players in the world.

The opera star was at The All England Lawn Tennis Club in Wimbledon to perform at a star-studded ceremony to unveil the new roof over number one court.

The Maltese singer raised the roof with his performance before posing for pictures with former world champions John McEnroe and Martina Navratilova. He wrote on Instagram: 'What an immense pleasure to meet the GREAT Martina!'

Other players taking part in the opening ceremony included Venus Williams, Pat Cash, Jamie Murray, Goran Ivanisevic and Kim Clijsters.

The £70million retractable roof, which took three years to complete, is part of a £200 million redevelopment of Wimbledon, according to The Times. The new roof is identical to the one used on the 15,000-capacity Centre Court and is a boost for Wimbledon as they look to reduce the number of match delays due to rain.

After being closed, it takes around 20 minutes for the air conditioning to adjust to a suitable playing atmosphere. Along with the new roof, and new seats, existing seats have been replaced with wider, more comfortable ones.



## Encounter between Islam and Christianity

A public lecture on the encounter between Islam and Christianity from the 7th to the 9th centuries is being held today Wednesday at 6.30pm at the Old Refectory, Archbishop's Curia, Floriana (entrance through Lion Street).

The lecture will be delivered in Maltese by Rev Dr Joseph Ellul, OP, an expert on Islamic studies. The lecture is organised by the Malta Patristics Society and the Foundation for Theological Studies.

Times of Malta - [Keith Micallef](#)

## Plans for a 'Galizia' mosque unearthed in Ottoman archives



Small mosque had been planned within Muslim cemetery

*Conrad Thake showing the drawings published recently in Turkey. Photo: Mark Zammit Cordina.*

The Paola mosque was the first proper Muslim place of worship in Malta in the modern era but a recent discovery in the Ottoman archives in Istanbul shows that plans for a mosque had been

drawn up a century before.

Designed by renowned Maltese architect Emanuele Luigi Galizia, the mosque was planned to complement the Ottoman Muslim cemetery in Marsa, by the same architect. For some reason, however, it never materialised.

Conrad Thake, the author of the publication *The Ottoman Muslim Cemetery in Malta*, was recently alerted to this discovery by a Turkish academic colleague.



**Architect Emanuel  
Luigi Galizia.**

Galizia's plans for the mosque were published in a book titled *Osmanlı mimarisi'nde plan ve projeler* (Plans and projects in the Ottoman architecture), published by the Turkish Ministry of Environment and Urbanisation.

Edited by Ahmet Vefa Çobanoğlu, the publication sheds new and important archival information on the Ottoman Muslim cemetery in Marsa. It transpires that the drawings collection of the archives of the Ottoman Empire in Istanbul contains several original sketches of the cemetery.

Apart from the main front elevation, there are two detailed ones of a project for a small mosque that was planned to be built within the cemetery. One of the drawings bears the title in Italian, *Progetto di una moschea – Cimitero Musulmano* (Mosque project – Muslim cemetery), and both are signed by "E.L. Galizia".



## Esplora Interactive Science Centre in Malta – Review

If you read our blog post about going to the [Nickelodeon Treasure Hunt in Malta](#), you might already have spotted that we visited the Esplora Interactive Science Centre. Esplora Malta made such an impression on us that I had to share a review from our visit. My husband is the hardest to impress when it comes to days out and attractions in our family, and he loved visiting here with the kids, which is a real testament to what a great place this is to visit in Malta.

**Where is Esplora?** You will find the Esplora Interactive Science Centre at Villa Bighi in Kalkara which is in the north east of Malta. It has a wonderful vantage point and visitors can enjoy views across the bay to Valletta. Esplora is about a 20 minute drive from Valletta and is easily reached from most places on the island making it a perfect for your list of things to do in Malta.

**Is Esplora Worth Visiting?** If you are visiting Malta with kids then the answer to this question is 100% yes for lots of reasons. The first thing worth mentioning is the price. It only costs €4 for a child aged between 5-11 years old to visit. Children aged between 0 and 4 years old are free and adults are just €6 each. For this you can easily spend a whole day at Esplora with the kids. We began our visit at around 10.30am and left at 3pm, but we could easily have stayed a few more hours as the kids were having so much fun.

**What's it like at Esplora?** From the moment you walk inside Esplora you just know the kids are going to have fun. If you have ever been to the [Nemo Science Centre in Amsterdam](#) it's very similar. You are treated with hands on exhibits from the moment you walk in and the kids will have absolutely no idea they are learning at the same time.

In the first area we found so many cool things for the kids to do. They got to use a machine that blew a ball in the air. This is really popular with the kids, so expect to need to give some encouragement when it comes to letting someone else have a go. They also get to play with pulleys, water displacement experiments as well as seeing how far they can project a tennis ball in the air to name but a few of the fun packed activities they can do.

There are lots of different areas in Esplora all exploring different scientific concepts. The next area we stumbled across was looking at optics and again it was super hands on for the kids and parents too. The large eye balls let the kids see the impact wearing glasses can have on vision and you can play with prisms to split light into it's various colours. There's also a plasma ball, which I think we all still find fascinating.

We carried on through Esplora to learn more about electricity, magnets, the earth, volcanoes and even digital media. The brilliant thing about Esplora is that every single activity is interactive and designed with children in mind. It's all about touch, exploring and experimenting which gives the kids loads of opportunity to learn about different scientific ideas and have fun at the same time.

The fun isn't only confined to indoors! When you step outside there's even more going on including musical activities, lots of chances to play with water and a couple of playgrounds, one of which is secret and hidden underground.

While the children are safely playing with all the activities, the parents can take a moment to enjoy the sunshine and incredible views safe in the knowledge that it's highly unlikely the kids will be bothering them with comments like 'I'm bored'.

If the sun gets a little much, there are more indoor play areas to be discovered inside that will keep your kids entertained for as long as you want. They can use pulleys to move their baskets filled with goodies around the space as well as enter into a great game of hide and seek. I



suspect you will also find some building & construction happen during your visit as well as some giant piano playing!

### Esplora Café

In amongst all the fun, we did actually find time to break for lunch. The Esplora Cafe is small, so make sure you time your visit well to beat the rush. That being said it's well worth a visit. The balcony overlooks the bay so the view is amazing.

The food is excellent too, with the portion sizes being very generous. The girls had hot dogs which I'm assured were very tasty. They definitely looked good. Daddy and I shared a beef and stilton wrap, which was delicious. The wrap was packed full of meat and filling and the chips were lovely. Malta does food really well, even at the family friendly attractions, so I would honestly recommend leaving the picnic at home and visiting the Esplora Cafe during your visit.

**Would We Recommend a Visit to Esplora?** If you are going on a family holiday to Malta I really think Esplora really needs to be on your list of things to do. It's a full day of fun for the whole family and it's a great price too. Allow a full day to visit Esplora as there is plenty to keep you and the family busy during your visit.

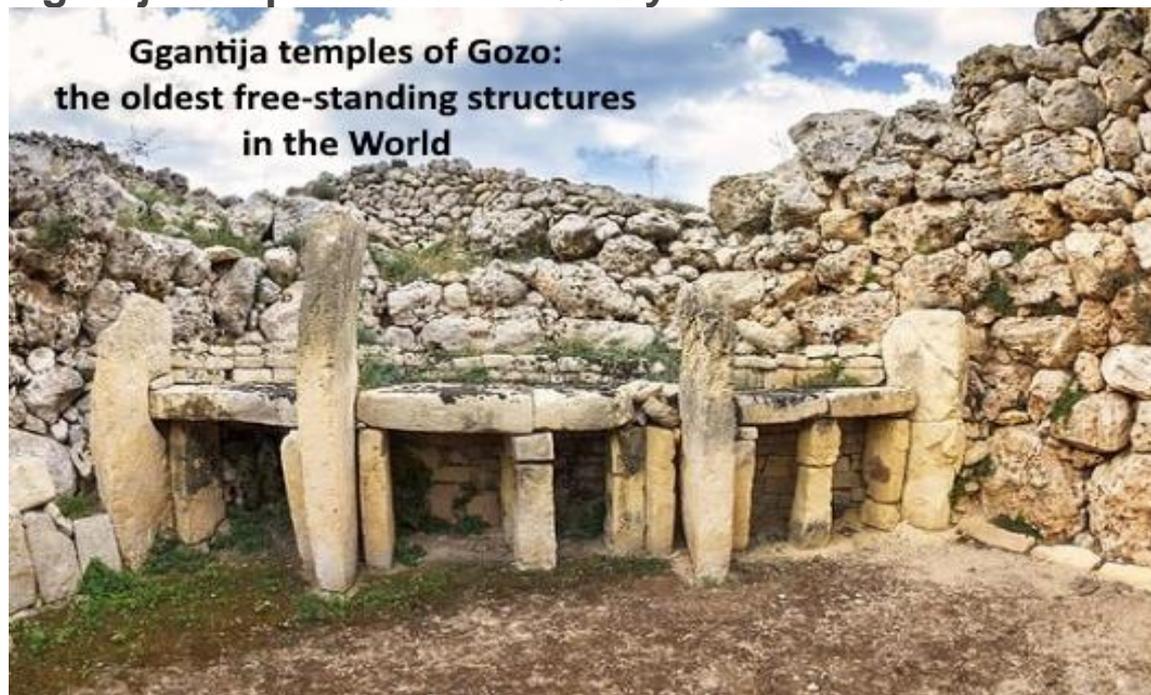
Because of the interactive nature of the exhibits, you and the kids will enjoy playing together on the various activities around Esplora. That being said, the activities don't necessarily need parent help to be enjoyed so you can let your child play, learn and discover without interference if you wish.

Expect a visit to Esplora to promote a lot of questions and ideas from the kids as they delve into the fun and interactive world of science and brace yourself for an awesome day out in Malta. We were incredibly impressed with the price, the concept and even the venue of Esplora and would happily visit here again should we be fortunate enough to go back to Malta for a holiday.



Zena Goldman is a UK based travel, family & lifestyle blogger who left her 9-5 job behind in the not-for-profit sector to follow her creative dreams and enjoy a more flexible family life. She began writing Zena's Suitcase in 2011 and shares the holidays and adventures she goes on with (and without) her 2 young children

## Ggantija Temples awarded Quality Assured Seal



**Ggantija temples of Gozo:  
the oldest free-standing structures  
in the World**

The Ggantija Temples in Xaghra, Gozo, is one of eight Heritage Malta attractions to have been awarded the Quality Assured Seal for Visitor Attractions by the Malta Tourism Authority.

Heritage Malta said that this seal is a recognised brand associated with the ability to consistently deliver a quality product.

The main aims behind this Quality Assured Seal are to assist tourists to make a more informed choice when visiting attractions, to help quality attractions gain a competitive edge, and to encourage a quality leap in the sector through the creation of benchmarks. Heritage Malta explained that the scheme consists of 56 criteria which include the quality of content and interpretation, value for money, staff training, cleanliness, layout and comfort, quality of service and visitor feedback among others. These criteria are

updated regularly to ensure continuous improvement across all areas.

It also includes, the uniqueness and authenticity of the attractions, the impeccable state of the historical sites, the variety of interpretation methods, the extensive opening hours, cleanliness, accessibility, adequate safety and security measures, together with smart, friendly and helpful staff were among some of the commendations received by Heritage Malta in the detailed audit reports.

The other Heritage Malta attractions which have received this prestigious award are the megalithic temples of Hagar Qim, Mnajdra, Tarxien, the Hal Saflieni Hypogeum, St Paul's Catacombs, Fort St Angelo, Fort St Elmo (including the National War Museum), and the National Museum of Archaeology.

**I would like to know if action was taken to restore and preserve the ANZAC icon in Malta , the Australia Hall at Pembroke. Please keep us updated. It is shameful and disgraceful if no action will be taken. We, the Maltese who live in Australia and New Zealand are anxious to find out what is happening. JM Galea**

**Can I apply for a Heritage Malta Senior Passport when I go Malta for a holiday this summer? JBonello**

**Note: We wrote to the minister concerned but haven't received a reply yet.**



## MACASA

**Maltese Aged Care Association of  
South Australia Inc.**

Natalie De Nadal NEWS

Between them, Helen English and Josephine Borg have clocked up more than 50 years of volunteering.

Although that includes stints at various other organisations, it is their dedication at the Maltese Aged Care Association SA (MACASA) for which they were recently recognised, along with other long-est serving volunteers.

Mrs English, who has served the association for 15 years, and Mrs Borg, for 16, say they don't give their time for the recognition, rather the love of giving back to the community. "It was nice that the participants saw it all happen, they are the recipients of your work and your time," Mrs English

says of the presentation. "None of us do it for recognition ... I enjoy meeting the people"

The 72-year-old also drives a bus for the Port Adelaide En-field Council and cooks a barbecue every Tuesday for the Port Adelaide Netball Association.

Mrs Borg, who catches a bus and a train from Valley View to MACASA's head office in Cheltenham, says she has felt rewarded during her time volunteering.

"I really love it there," she says. "I like to give back to my community."

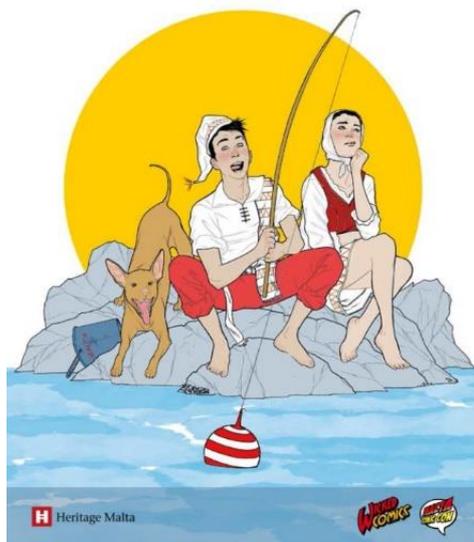
The 76-year-old began volunteering at the age of 40 when her children had grown and she had more time on her hands – starting at the SA Road Runners Club as well as the Women's and Children's Hospital and Uniting SA's Regency Green Aged Care.

"It made others happy and it kept me happy," she says

**LIFETIME OF  
GIVING TO  
COMMUNITY**

## IMPRESSIONS OF AN ISLAND

A MALTA COMIC CON ART BOOK



## Impressions of An Island - A Malta Comic Con Art Book

€20.00

"Impressions of An Island - A Malta Comic Con Art Book" – Wicked Comics **and** Heritage Malta **have teamed up and compiled a beautiful and compelling Art Book celebrating the 10 Years of the Malta Comic Convention. This is the product of various contributions by past guests and local artists, of the Malta Comic Con. The art book has a forward by Teodor Reljic, local journalist, reviewer, writer, as well as avid comic enthusiast. It also has an intriguing introductory essay by Chris J Thompson, British journalist and currently a Titan Comics Brand Manager. There is also an anecdotal write up by Chris le Galle who recounts the history of**

**the Malta Comic Con. The Malta Comic Con Art Book is a celebration of Maltese Culture, Local Heritage as well as Pop Culture.** Sold By: : Malta Comic Con CATEGORY: [ART BOOK](#)



## **The Story of Cisk Lager**

Ever since it was launched on August 3<sup>rd</sup> 1929 during the local feast of San Gejtanu in Hamrun, Cisk has evolved into a national icon, which locals and visitors continue to celebrate and enjoy. However, the story of Cisk dates further back than 1929.

It all started in 1840 when Marquis Giuseppe Scicluna established Malta's first privately-owned bank. In those days most people hoarded their hard-earned cash under their beds or in pouches hidden in their clothes. Those people who used banks deposited their money in vaults for safekeeping.

Businessmen did not really trust bank notes and preferred coins. With time, however, the bank's customers realised they could open current accounts with Scicluna's Bank and

make payments by issuing cheques. As the use of cheques become more popular, semi-literate depositors who struggled to pronounce the word 'cheques', corrupted it into 'cisk'. Giuseppe Scicluna himself soon became known as "*ic-Cisk*" (The Cisk.)

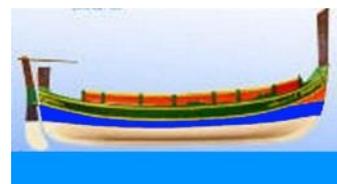
In 1928, Scicluna's Bank, under the direction of Marquis John Scicluna, son of Giuseppe, took over the operation of a company of one of its clients who had been granted a temporary exclusive license to manufacture Pilsner and Munchener beers. In 1929, the company, which became known as The Malta Export Brewery, launched a new beer. The name of this new beer was...Cisk.

Earlier on in 1928, visionary entrepreneur Lewis Victor Farrugia opened a brewery through his company L. Farrugia & Sons that eventually became known as Farsons. The following year Farsons merged with the renowned Simonds Brewery of Reading, UK, which had been shipping regular supplies of beer to Malta since 1880 to satisfy the demand of the British garrison. The result of the merger was the formation of Simonds Farsons Limited.

In 1948 the Malta Export Brewery merged with Simonds Farsons Limited to become Simonds Farsons Cisk Limited. Cisk soon developed into Malta's best-loved beer. Today, every drop of Cisk is lovingly brewed and packaged at Farsons Brewery Malta, a state-of-the-art brew house in Mriehel, Malta.

Besides winning numerous International awards around the world, Cisk Lager was awarded top prize in the International Lager Category at the 1995 Australian Beer Awards. It was also presented with the Pfizer Food Science Trophy for the lager with the highest number of votes in the same competition. Cisk also won a Gold medal in the Australian International Beer Awards in 2002.

(excerpts taken from [www.cisk.com](http://www.cisk.com) /our-story/how-it-all-started) (Post: John Chetcuti and Ron Borg)



**Feast of St Peter & St Paul 2019  
at La Valette Social Centre**



**L-Imnarja**  
will be celebrated at  
La Valette Social Centre  
175 Walters Road,  
Blacktown  
Sunday 23 June 2019

Entertainment by  
**Emanuel DJ**

Folklore singing (Ghana) with  
Saver Bonanno and friends

For the kids there will be a  
Jumping Castle  
and FREE "Popcorn"

Musical program by  
the Maltese Band OLQP.

\*\*\* SPECIAL EVENT \*\*\*  
One hour entertainment on Stage  
\* includes short Play and Singers \*

Kitchen and Bar  
will be open .  
Traditional Maltese food  
(rabbit and pastizzi)  
and Maltese drinks  
will be available.



There will be an exhibition arts and crafts, farm animals and fresh produce. Those wishing to exhibit or hold stalls contact the Centre on 9622 5847 at the earliest or ring Joe Abela on 0416 971 484.

GEORGE CROSS FALCONS COMMUNITY CENTRE  
ILLAWARRA - NEW SOUTH WALES

**\$10 entry fee**  
**Louis Parnis - 0420 857 363**

Highlighting the individual brilliance of these fine musicians!!!!  
Come and support  
the Maltese Centre

**The Rockin Eddie Band**



Also appearing Charlie Camilleri

Saturday Night 27th July.

Ribbonwood Centre

Dapto

\*\*\*\*\*

From 6pm to late.

To Contact  
T.R.E.B.  
0412005807  
You are always  
assured of a great  
Night.

Bach Chopin Liszt Rachmaninov

**Anton Belousov  
The Blind Pianist**

**Valletta**  
Monastery of St Augustine

**Concert & Dinner**  
5<sup>th</sup> June 2019, 6pm

Concert: €12  
Concert & Dinner: €24

Special package price  
Concert & dinner for two: €45

The package ticket  
includes a free guided  
tour of the Monastery

Concert 5<sup>th</sup> June 2019, 6pm

Closing date for dinner  
tickets 29<sup>th</sup> May 2019

Organizer: St Augustine's Priory,  
Fr. Alex Cauchi OSA Prior  
+356 7928 6785  
+356 9947 7344

Sponsors:

Address: Concert: St Augustine's Parish Church  
Old Bakery Street, Valletta  
Dinner: Refectory St Augustine's Priory  
Old Bakery Street, Valletta

**BLESSING OF THE BIKES**  
**SUNDAY - JUNE 2nd, 2019**

Inviting all Motorcycle Enthusiasts for  
The Maltese Center's  
Annual Motorcycle Blessing .  
June 2nd, 2019 at 11:00 am in front of the  
Maltese Center.  
Enjoy meeting other bikers.  
Join for a ride following the  
bike blessing by Deacon Sal Hili.



## **TVM** Better access to films and footage depicting 60 years of national broadcasting history

Posted On May 22, 2019 - Updated 22 May, 2019 12:01pm

Report: Antonia Micallef

Some 24,200 hours of national broadcasting footage will be accessible at no charge to the public, now that PBS is undergoing a digitalisation process

as a result of a 4.8 million euro investment.

It was stated during a media conference held at the PBS Creativity Hub that the project is presently in its second phase, following the creation of space for the storage of old historic films held by the national broadcaster, as well as a room for the server where these films are stored, and eight editing rooms. The digitalisation process is presently being carried out by a number of editors, directors and information inputters, leading to the preservation of these priceless films.

Thousands of hours of material will be digitalised in-house, and formats like 16mm film, u-matic reels and high bands are being digitalised abroad.

At the conclusion of this whole process, the archived material will be made accessible to the public through electronic equipment spread throughout the country, and which can be utilised without payment through the QR code. With a visual record going back to the sixties, this digitalisation project will categorise a legacy of filming in four categories: Culture, Events, Personalities in History, and Places.

Minister Owen Bonnici stated that this project is important as it extends the legacy of the country's media into the future. Parliamentary Secretary Aaron Farrugia said the project is intended as an investment in natural and cultural assets. Through this 4.8 million euro investment, partially funded by EU European Funds for Regional Development, the second phase of this project started in 2014 is expected to be concluded within two years.



## **Emma-Biondo song video viewed for over 1.5 million times**

Emma Muscat and Biondo have released the video of their new song, *Avec Moi*. In just four days, the song video was watched for some one and a half million times and is currently on top of the YouTube trending. Initially, Emma appears alone in the video and later on Biondo also appears alone until the two singer join

together in interpreting the song. Emma Muscat has touched many Maltese hearts following last year's participation in the *Amici* programme, which also saw the beginning of the romantic relationship between the two singers

## First national financial literacy quiz by [Monique Chambers](#)

Conceptualised by the Department of Accounting and Business Studies within the Directorate for Learning and Assessment Programmes (DLAP) at the Ministry for Education and Employment (MEDE) and supported by HSBC Malta Foundation as part of its Future Skills programme, the 1st edition of a national financial literacy quiz attracted an overwhelming 42 teams of five students each from state, church and independent school systems.



Bishop's Conservatory Secondary School in Gozo emerged as the winner, whilst St Maria Regina College Mosta Zokrija Secondary and

St Monica School Birkirkara came second and third respectively, in an engrossing battle of wits and smarts, in which students often ended up scrambling for their calculators, or intense head scratching. Among the OECD grouping, Malta ranks in the lower end when it comes to adults making money decisions in their household by themselves or together with someone in the household.

The school quiz was designed to distinguish between needs and wants, budgeting, earning, spending and saving money, investments, insurance, banking services, and even donations. More questions were on students' responsibility, awareness and knowledge when buying online, fixed and variable costs, and debt. The quiz was an online one where students used tablets and their mobiles to answer the questions. The Directorate for Digital Literacy and Transversal Skills provided the tablets and guided students on how to use the quiz app.

Joanne Zammit, Education Officer for Accounting and Business Studies at DLAP said: "Considering that this was a first-of-its-kind quiz in Malta and Gozo, the enthusiasm shown by schools was remarkable and encourages us to continue creating more financial literacy-related events in future. The high participation also demonstrated that financial literacy needs to be more prominently discussed in the imagination of the public." Officials from government's financial capability strategy (2017-2019), Ġemma, and from HSBC also held presentations. MEDE Permanent Secretary Dr Frank Fabri handed the prizes and certificates.



***George Brimmer, a Maltese/Australian from Melbourne pictured with the late Prime Minister of Australia in 1989***

I was reading your recent Newsletter I noticed a small tribute to Bob Hawke who passed on the 16 May 2019. I thought you may be interested in the attached photo of me and Bob Hawke taken in August 1989 at the Repatriation General Hospital Heidelberg where he paid a visit to officially open a new ward block. I am very proud to have this photo. I also read with personal interest the article about Jake Brimmer who is my nephew's Steve Brimmer's son. Steve's father is Charlie Brimmer who played for Marsa F.C. in the early 60's along side Alfred Abela (li stake). Anyhow trusting you are well, I send my regards to you and Josie and wish you all the best for the future. Keep up the good work in producing such an interesting and informative Newsletter. Regards – George Brimmer



**K ARTISTS' RESIDENCY**  
SPAZJU KREATTIV

**CALL FOR TEEN PARTICIPANTS: ME(ET)TEEN**  
Creative workshop/project led by dance artists **Lisa Colette Bysheim** and **Sarah Vella**

**ARE YOU ON SOCIAL MEDIA?**  
On Instagram, Facebook or Snapchat?

If you're a teenager aged 13-14 and looking to do something fun and creative this summer, **we want to hear from you!**

Call closes: Monday 10th June 2019  
Project dates: Monday 1st July - Friday 12th July 2019  
Price: Free

@SpazjuKreattiv



Open call for teen participants for a creative workshop/ project over two weeks in July. A collaboration between Spazju Kreattiv and Aġenzija Żgħażaġħ led by dance artists Lisa Colette Bysheim and Sarah Vella.

This residency project offers an opportunity for the participants, aged 13 to 14, to meet other people their age, to collaborate and create together in a fun, relaxed environment. It will give them the possibility to explore their own creative skills and learn new ones that will enrich their everyday life between Monday 1st July and Friday 12th July 2019.

The only requirement for participants is that they're active on Social Media. No dance or artistic experience is necessary! They just need to be enthusiastic about learning new skills and sharing their thoughts and experiences about social media. They will set off on a collaborative, and creative journey to examine the phenomenon of 'meeting'; in real life versus in the virtual world. Movement exercises, freewriting, music, film, drawing, and text will be explored as forms of expression to investigate the impacts of social media. This project will end with a showcase on the final day for family and friends.

Application deadline is on Monday 10th June 2019. Interested applicants are highly encouraged to submit their application form as soon as possible to avoid disappointment. More details about the residency can be found here: <https://bit.ly/2vyOhP8> Whilst the application form can be found online: <https://bit.ly/2DMYRLB>

Call closes: Monday 10th June 2019 Project dates: Monday 1st July – Friday 12th July 2019  
Price: Free



Send us your comments, stories and articles to share with other readers  
maltesejournal@gmail.com

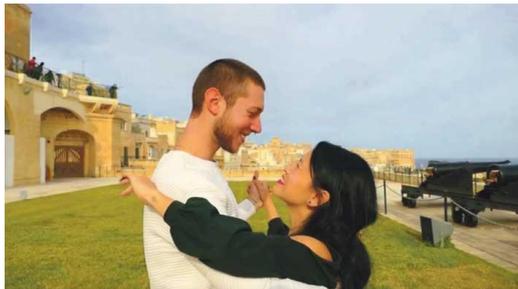
FIND US ON FACEBOOK AND TWITTER AND AT THE  
MALTA MIGRATION MUSEUM - VALLETTA, GOZO NATIONAL LIBRARY  
MALTESE CANADIAN ARCHIVES - TORONTO AND WEBSITE [ozmalta.com](http://ozmalta.com)



## New Maltese arts and culture platform launches crowdfunding campaign

The Malta Arts and Culture Club (The MACC) offers membership to 'champions of the arts' via a crowdfunding campaign on local platform ZAAR. It is already endorsed by top Maltese artists including tenor Joseph Calleja and young Eurovision singer Christina Magrin. An exciting new online hub and benefits scheme for local arts and culture enthusiasts has launched a crowdfunding campaign on Maltese crowdfunding platform ZAAR.

The Malta Arts and Culture Club, also known as The MACC, is a start-up launched by Welsh artist and creative entrepreneur Laura Swale. The MACC operates firstly as a benefits scheme, which will offer members - which the Club calls "champions" - privileged pricing on tickets for theatre, cinema, heritage sites and attractions, as well as special offers on products, services, courses and events within the arts and cultural sectors in Malta. These will include art



materials, music lessons, Maltese artisan crafts, printing and photographic services. It will also provide a place to interact with the Maltese arts scene, through a What's On events guide, chat forums for arts-related topics and a review forum linked to the events guide.

"The MACC is all about celebrating the incredible place that is Malta, along with the Maltese people's indisputable passion for local culture," says Swale. "Supporters of this crowdfunding campaign will be helping to sustain, celebrate, promote and share the arts to the home audience and visitors, while also giving them the chance to enjoy all of these experiences at a reduced price. The MACC will strengthen the creative sectors and showcase Malta's talents."



The Club's crowdfunding campaign on ZAAR was launched as a way of raising capital for the project while also offering supporters pre-ordered membership to the Club at a cheaper rate than the one that will apply after the Club's official launch. All funds raised from the campaign will be used to develop its online platforms, mobile app and website. It has already caught the attention of top local personalities including young Eurovision singer Christina Magrin, Miss World Malta

Michela Galea and top Maltese tenor Joseph Calleja, who described MACC as a "great initiative". "Crowdfunding is a great way for people to get involved and champion the arts," continues Swale. "Our champions will be part of something very special right from the outset. Their feedback will help shape what the MACC becomes. They will have a platform to connect with like-minded people, to network, collaborate and review their cultural experiences, while also benefiting from great offers in the arts."

The MACC plans to develop into a comprehensive events guide, which will include special interest groups with their own discussion forums and relevant events, including MACC Artists, MACC Theatre and MACC Musicians. *Visitors are invited to visit [www.zaar.com.mt](http://www.zaar.com.mt) for more information regarding The MACC crowdfunding campaign*

*WE THANK ALL OUR READERS, SUPPORTERS AND CONTRIBUTORS*

Building Bridges between individuals and communities



The Maltese e-Newsletter is published weekly and is sent by email to a growing list of subscribers worldwide.

If you would like to start receiving the e-newsletter, please subscribe by sending an email to [maltesejournal@gmail.com](mailto:maltesejournal@gmail.com)

Past issues of the Maltese e-Newsletter can be found on our website [ozmalta.com](http://ozmalta.com). Launched in 2013, this Maltese journal provides information about the history and culture of the Maltese Islands as a holiday destination.

Today, The Maltese eNewsletter is one of the most read journals. Many of these are people who are interested in coming to Malta for their holidays. For more information, or if you wish to discuss your specific requirements, please send an email to [maltesejournal@gmail.com](mailto:maltesejournal@gmail.com).

GOZO PHILATELIC SOCIETY

COMMEMORATING

## Queen Victoria

Numismatic & Philatelic Material

HEART OF GOZO

**GOZO PHILATELIC SOCIETY SHOWCASE  
ON LEVEL -1  
IL-HAĠAR (Pjazza San Ġorġ, Victoria)**

The capital town of Gozo became the city of Rabat in the eighteenth century and was renamed Victoria in 1897 in honour of Queen Victoria of Great Britain Gozo, Malta

**Int sabiha  
O Malta taghna!  
Mhux ghax Malti  
nfahrek jien  
Issemmik id-dinja  
kollha  
Maghruf gmielek  
kullimkien**

**G. Vassallo**



## Maltese Centre New York City

MALTA MT

After some travels to Malta in late summer last year, I briefly did a search for the Maltese community and events in New York City and was pleasantly surprised to find the Maltese Center in Astoria. Sitting just south of I-278, the center has views of traffic on and off the Triborough Bridge and sits conveniently close to the Astoria

Blvd station on the N line. This group was created in 1979, the building opened in 1982, and is the only one in town nowadays. Decades ago, the Maltese community was a bit more prominent and there were a few centers around, but the mission here is to bring everyone together and keep the community and culture strong for Maltese people in New York City and their families who are raised here.



The only other artifact of Malta nowadays is nearby Leli's Bakery, written about here in 2014 and which caters their famous *pastizzi* to the Maltese Center on Sundays and some other occasions. For a quick sampling, go there first as the center is technically just for members. Once you make friends during an event, multiple friendly folks will invite you back for *pastizzi* and coffee on the weekend.

They do put on quite a few of these events, of which I have been monitoring but unable to attend until this past weekend when they threw a *majjalata*, a traditional whole hog roast. This kind of event was one I unfortunately did not make when visiting the Mediterranean island nation, but is wildly popular as a type of gathering and excuse to get together, eat, and talk to friends and family. Their Facebook page,

which you should give a follow if you want to see future events, started teasing photos of the uncooked pig during the morning of the event. As people started to show up even before the listed start time, filtering downstairs to the center's event space, a DJ was spinning and the bar was ready to quench your thirst. Some members took their seats and kept their eyes on the buffet table and on the back door, where presumably the hog would arrive from.

When the main course finally did show up, it was announced it needed to cool but not for long. Folks with growling bellies were encouraged to start with some of the various pasta salads and side dishes that were available. Eventually, the butcher's knife acted like a dinner bell, the *thwack, thwack* of meat being carved and cut into small pieces got everyone's attention and the meal was ready to be served. After enjoying these proceedings for a bit (below), I took my plate over and was given a huge portion of different pieces and skin, an enormous amount of meat for one person to consume. It seemed to be their way of making sure nothing would go to waste because the beast had plenty to go around despite the good turnout. Before I left the counter, the man serving pushed a squeeze bottle towards me and encouraged the generous usage of a vinegar sauce. I doused my pig and went back to the table to enjoy.

After everyone was stuffed, a woman from the center started preparing slices of bread with what initially looked like bright fruit jam but was actually a sweet tomato spread (*kunserva*). When I came over and showed my curiosity, another woman was happy to explain this was *hobz biz-zeit*, a common Maltese snack whose consumption on the island she compared with the way US Americans eat chips.

The whole event was put on to raise money for the Maltese Center Dolphins, the organization's football club, and patrons were encouraged to wear their favorite club jerseys. Others were put on the walls and a good assortment of teams were represented although the Maltese community seemed to have overwhelming support for Manchester United, with Juventus, the US national team, and Tottenham also represented. Thankfully only one man put on a hideous Chelsea jersey and made his daughter do the same. Child abuse? One of the club's members sported this jersey below with a Cisk sponsor, the most famous beer in Malta. Unfortunately the light lager was not available for purchase here at the club although it is on occasion found at beer retailers here and there in the states. Thank you so much for the hospitality Maltese Center! I will definitely look forward to returning and joining more of the fun.



The Multi Nations this year is very exciting for the Malta Lawn Bowls Association. It is something that we have been working towards for years. For us, building a strong team is first and foremost and our Training Camp in October will be crucial for all our new squad

members to have a chance at representing Malta. We also hope that friends and family will come and support them and us at our competitions and camps. We are a family after all! The training camp is October 4-6th and Multi Nations 18 - 24th Nov at Broadbeach Bowls Club. Any Bowlers wishing to attend the camp Please advise Joe Saragozza today!

<https://www.facebook.com/MALTESEFALCONSLAWNBOULERS/>



## PROXY BRIDES FROM MALTA TO AUSTRALIA

Tonina and Ted Farrugia on their wedding day 55 YEARS AGO

Boatloads of 'proxy brides' brought a civilising balance to postwar Australia, writes Sonia Harford.

TONINA FARRUGIA remembers her wedding day as "weird" because on her big day, a man she didn't wish to marry joined her at the altar, and the real groom didn't show up at all. Ted Farrugia was far away in Australia, while Tonina got married in Malta.

Tonina was one of thousands of young women who came to be known as "proxy brides" in the 1950s and '60s. Demand for wives was so great among postwar migrants in Australia that the men sent home urgent letters of proposal to childhood friends, sisters' friends, any young women they could contact.

After World War II, the influx of men from Italy, Greece and Malta arriving to labour on major projects in Australia created an imbalance, with too few women. Public opinion at the time feared the men might become "an unruly force without the tempering influence of women", according to *By Proxy*, a study of migrant brides by Susi Bella Wardrop.

So the search for a mate gathered strength through a formal, pragmatic scheme, organised by the Catholic Church, and accepted by the Australian government. In a defining decade for Australia, and particularly Victoria, huge transport ships brought young women from all over southern Europe to balance the male migrants. It was unthinkable for young women like Tonina to travel alone, unwed. Respect lay in being married.

The proxy came in the form of a ceremony, in which another village man would stand in for the groom, as a priest performed the wedding in his absence. Ring on finger, the girl would then board a ship bound for Australia as a married woman, due to be collected by her husband at journey's end. Australian newspapers welcomed the exotic female fleet with colourful headlines and photographs. "Proxy grooms storm a bride ship" summarised a scene of men crowding onto a pier and actually clambering up the ship's hull to claim their bride, as shy girls looked down from an upper deck.

Now, after 52 years of marriage, Tonina considers herself lucky to have migrated as a teenage bride to a country she has loved since her first glimpse of Station Pier. Her union was a success, as were many others. Tomorrow, at a reunion organised by the Immigration Museum, many Melbourne couples like the Farrugias, who married at a distance, will share their stories.

Tonina was just 16 when she took a huge leap of faith in accepting Ted's proposal. She'd known him as a childhood friend in her village of Floriana but hadn't seen him for two years. They'd corresponded a little, then he outlined an ambitious plan: marriage and migration. For a girl who'd never left home, she was surprisingly open to the future.

The practice of proxy marriage was common amongst many migrants from southern European countries from the 1920s through to the 1960s – particularly those of Maltese and Italian origin in Australia where the single men outnumbered women. This was mainly due to Australian immigration policy, which relied on the recruitment of able-bodied young men for employment in manufacturing or rural work. It was also common practice for men to migrate first, find employment and housing, before calling for families to join them (known as chain migration).

Proxy marriage became a solution for many men who wished to marry women from their own cultures and villages. The women would be part of a marriage ceremony in their home countries, with family members standing in—as a proxy—for the groom, before migrating to join their husbands in Australia. The women usually came from the same village or district as their prospective husbands. Sometimes they knew each other; often they did not.

For southern European families, marriage by proxy ensured that their daughters' virtue and future was secured before leaving home. For many families it was preferable to send a married woman to a foreign country, rather than a single, unescorted woman who may be vulnerable to seduction or abandonment. It was often an agreeable solution for the women and their families. There were cases



of young proxy brides meeting men on their voyage whom they preferred; of disappointment on both sides upon meeting when small black and white photographs did not quite match reality; and sometimes of men even rejecting their new wives.

*Queensland Cane Cutters, Proxy Husband brushes the hand of his proxy bride with a kiss when the ship Aurelia berthed at Cairns in 1956.* Source: Museum Victoria

## Who were Proxy brides?

The practice of proxy marriage was common amongst many migrants from southern European countries from the 1920s through to the 1960s – particularly those of Maltese and Italian origin in Australia where the single men outnumbered women. This was mainly due to Australian immigration policy, which relied on the recruitment of able-bodied young men for employment in manufacturing or rural work. It was also common practice for men to migrate first, find employment and housing, before calling for families to join them (known as chain migration).

Proxy marriage became a solution for many men who wished to marry women from their own cultures and villages. The women would be part of a marriage ceremony in their home countries, with family members standing in—as a proxy—for the groom, before migrating to join their husbands in Australia. The women usually came from the same village or district as their prospective husbands. Sometimes they knew each other; often they did not.

For southern European families, marriage by proxy ensured that their daughters' virtue and future was secured before leaving home. For many families it was preferable to send a married woman to a foreign country, rather than a single, unescorted woman who may be vulnerable to seduction or abandonment. It was often an agreeable solution for the women and their families. There were cases of young proxy brides meeting men on their voyage whom they preferred; of disappointment on both sides upon meeting when small black and white photographs did not quite match reality; and sometimes of men even rejecting their new wives.

**THE COMEDY KNIGHTS**

**GoT in 60 Mins: The Unauthorised Parody!**  
**A Comedy Knights Production**  
**31st May 2019 - 9th June 2019 at 20:00**  
**at MADC Clubrooms in Santa Venera**  
[ticketline.com.mt](http://ticketline.com.mt)

**31ST MAY -**  
**9TH JUNE 2019**

**MADC CLUBROOMS**  
**SANTA VENERA**

**MALTESE E-NEWSLETTER**

Journal of the Maltese Diaspora

Read, enjoy and share 

**THE MALTESE NEWSLETTER**  
 The Journal of the Maltese Diaspora

**Building Bridges**



## Eat Like a Local: Bigilla Recipe - A traditional Maltese Dip

One of the best things about Malta is its wonderful food and gastronomical delights.

What is Bigilla? Bigilla is a dip that forms a staple part of any Maltese

diet. A delicious, versatile condiment, it's usually eaten with salad, with dips, with crackers or savoury biscuits, or even just straight from the jar. Made from mashed up brown or broad beans with lashings of garlic and herbs, it's subtle in its flavour and as such, it goes with pretty much anything savoury! Bigilla is a very traditional dish and is often used like a spread. It is sort of similar in ingredients, texture, and usage to hummus although it lacks the tahini. No one is quite sure how or where Bigilla originated, although there are similar dishes with similar names in countries such as Lebanon and Iraq. One thing is for sure- it's loved by locals and visitors alike and any restaurant you visit, or any shop you frequent is sure to stock it.

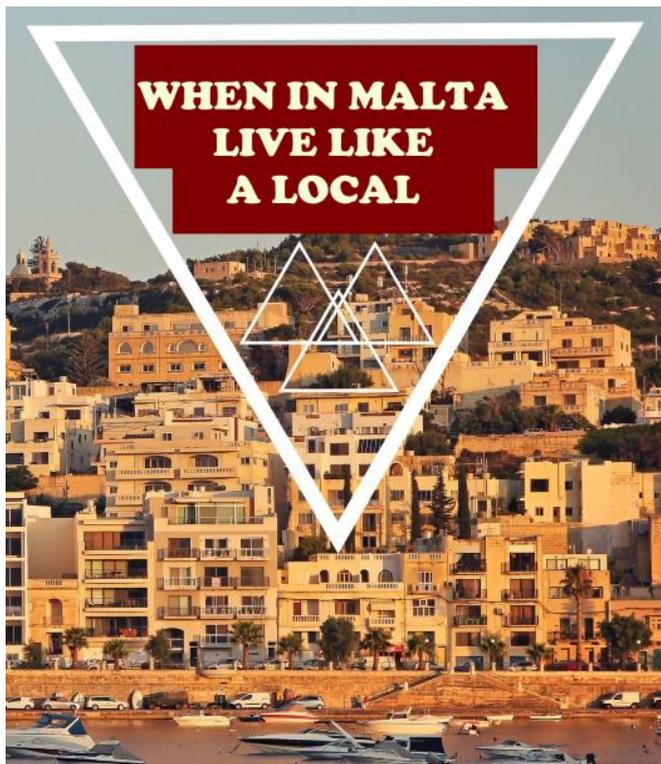


### What you will need:

- 250g Girba (small, brown beans, or alternatively you can use dried broad beans)
- 2tbsps extra virgin olive oil to mix and a dash to put on top once it's finished
- 1 clove of garlic (you can use up to three depending on how garlicky you like things)
- 1tbsp marjoram, mint, or basil.
- Salt to taste
- Chili flakes/peppercorns/crushed garlic to garnish it, although this is optional

### How to make it:

1. Wash the beans carefully in tepid water and then leave them to soak overnight or for 12 hours.
2. Change the water and then bring it to a boil and add the beans. Cook until the beans become soft and the water evaporates.
3. Mash the beans into a paste. You can do this either with a fork or a hand masher. The consistency should be paste-like and fine, but with a slightly chunky texture.
4. Put the paste in a bowl and add the herbs and salt.
5. Add the olive oil and mix thoroughly.
6. When finished, you can add some crushed garlic, chilli flakes and olive oil on top if you desire.
7. Put in the fridge until chilled.
8. Enjoy! Nigel and Zhanna



The beautiful island of Malta pretty much guarantees an amazing holiday, but if you're looking to observe more than just a superficial snapshot of Malta's rich culture, you may want to plan your trip more attentively. The locals know where to stock up on the freshest pastries, what to order at the bar and how to spend the weekends, so here's how to experience Malta like a local.

**Sample Fresh Produce** Home-grown olives, sun-ripened tomatoes, fragrant marjoram and fresh bread are all stacked high in local kitchens, and for good reason. The produce in Malta is notoriously good, and it's all in vibrant supply at the buzzing Sunday market at Marsaxlokk. This is where fishermen sell their catch of the day, and where bouquets of freshly picked herbs, piles of fruit and serried ranks of baked goods vie for attention. After stocking up on still-warm pea and ricotta *pastizzi*, take a perch at a nearby café to watch the world go

by.

**Enjoy the Local Tipples** Cisk beer is Malta's local refreshment of choice – pairing very well with the island's sunny climes. Wine lovers, meanwhile, can take their pick from a generous selection of home-grown vintages from popular local wineries like [Delicata](#) and [Marsovin](#). For something softer, sip on a refreshing *ruġġata tal-lewz*, a homemade almond cordial often prepared to the exacting standards of a long-standing family recipe.

**Pop into a Church** With such a plethora of churches and cathedrals (there are 350 huddled within the island's modest 122 square miles), it's unlikely that any trip to Malta would pass by without at least a nod to the island's more devout aspect. Don't miss the heavyweights –the grand domed Basilica of Our Lady of Mount Carmel and the Baroque St John's Co Cathedral in Valletta – but also spare a moment for the island's lesser-known enclaves. The blonde-stoned Rotunda of Mosta is a source of local pride in Malta, as is Valletta's oldest and arguably it's most atmospheric, the Collegiate Parish Church of St Paul's Shipwreck.

**Get into the *Festa* Spirit** One of Malta's most celebrated *festas* is Victory Day on 8<sup>th</sup> September, with a colourful regatta to mark three momentous occasions in the island's history: the Virgin Mary's birth; the end of 1565's Great Siege; and the day the Italian navy surrendered to the British in WWII. It's just one of many riotously colourful street parties that dance across the island's annual calendar, with most in full-throttle come summer. Head out in the mood to party, and join thousands of locals dancing into the early hours of the morning.

**Live Life on the Water** The Maltese enjoy a very comfortable climate, with temperatures rarely dropping below 13°C in winter and long sun-drenched summers fostering a beachy lifestyle. Locals spend weekends at the coast or, even better, out on the water. Charter a yacht and head off to explore tranquil coves, far-flung islands and lesser-frequented historic sites, saving yourself for a dip in the Blue Lagoon, one of the island's most picturesque swimming spots.