

MALTESE E-NEWSLETTER

Editor
Frank Scicluna

The journal of the Maltese Diaspora

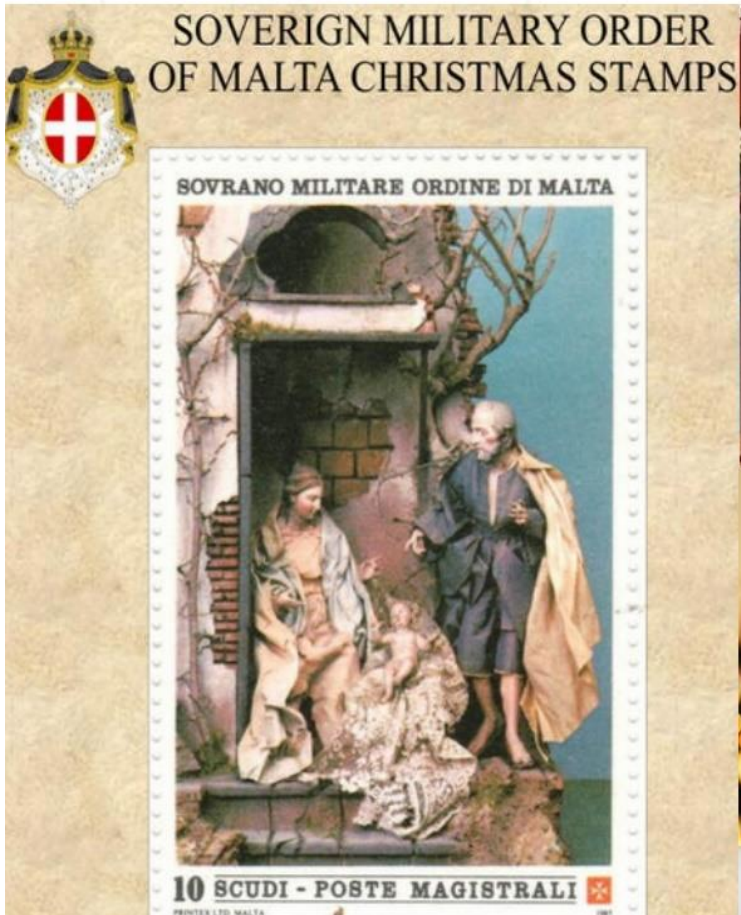
maltesejournal@gmail.com



L-INNU
MALTI

Lil din l-art helwa, l-Omm li tatna isimha
Hares, Mulej, kif dejjem Int ħarist
Ftakar li lilha bil-oġla dawl libbist.

THE MALTESE LIVING ABROAD ARE
VERY CONCERNED ABOUT WHAT IS
HAPPENING IN MALTA
WE OFFER OUR SUPPORT AND PRAYERS
AND SUPPORT



Qagħaq
tal-Għasel



ALL I WANT
FOR
CHRISTMAS
IS





Gibraltar woman speaks Maltese without ever having studied the language

Report: Mario Micallef

Over a third of Gibraltarians have Maltese roots going back to the days of Maltese migration to this British territory in the west of the Mediterranean. These people are highly respected and some have occupied and occupy important positions in politics, the Church and work places. Unlike other territories that have become a second home for the Maltese, the Maltese identity in Gibraltar is still very much alive in families more than in clubs and associations. Maria Theresa Pitto Attard said her grandfather had holidayed in Malta and had met her grandmother and they had married in 1929 and returned to live in Gibraltar.

Thus began Maria Theresa Pitto Attard's link with Gibraltar where she was born and still resides without however forgetting her links to Malta, including the Maltese language and although she had never learnt the language at school, she learnt it off her mother Margaret, as well as her relatives. She is one of the few generations in Gibraltar that still speak Maltese, in her case with a distinct Cospicua accent. Although her children have not mastered Maltese, except for a word here and there, she still converses in Maltese with her mother and her aunt.

Maria said she speaks in Maltese to them and although they are hard of hearing, when she speaks to them in Maltese she does not have to repeat what she says and neither has she to raise her voice to be more audible.

The movement of Maltese to Gibraltar began 100 years ago and lightly before in order to benefit from work opportunities in the large dockyard, the construction of the breakwater and the marine

transport of coal. The majority of today's generations with Malta links results from grandparents and great grandparents. The majority of those with Maltese roots live in the part of Gibraltar that falls under the St Joseph Parish where over the years Maltese and Gozitan priests have been present. The Maltese Bishop in Gibraltar is Mons Carmelo Zammit from Gudja.

He stated that Maltese influence was mostly felt during the construction of the port's breakwater. Maltese labour had been brought to work on the construction and many of them stayed on. He said he knew one named Formosa from Ghaxaq who had remained there for the rest of his life and raised a family in Gibraltar. Stones had been brought from Malta for the building of the Sacred Heart Church, a beautiful Gothic church whose corners are of Maltese stone and nowadays easily crumble. The rest of the stonework is that of stones mixed with soil and covered in cement.

Contrary to other countries where the Maltese migrated, such as Australia, Canada and the United States, the Maltese identity is not maintained through clubs but through families.

From tomorrow, the programme 'Hadd wara Hadd' for the coming months on Television Malta will feature Malta's links with this territory on the edge of the Mediterranean, a British territory in the most southern part of Spain with a population of 30,000 and that is dominated by a mountain. This offers wonderful views and one may meet monkeys and although they are mainly docile, one still has to remain attentive. Gibraltar's economy mainly depends on tourism, financial services and fuel supplies to ships entering or leaving the Mediterranean.

**MALTESE E-NEWSLETTER
CONNECTING COMMUNITIES**

Read, enjoy, share and support your journal



We belong to the same global village

**Building Bridges between us and
linking Maltese all over the world**

The President of Malta appeals for calm across the nation



George Vella has appealed to anyone with institutional and administrative responsibility to discharge their duties judiciously by **Matthew Vella**

President George Vella

The President of the Republic has appealed for calm across the country, as thousands yesterday poured into Republic Street to demand the resignation of the prime minister.

George Vella appealed to anyone with institutional and administrative responsibility to shoulder their responsibilities in this moment of transition and discharge their duties professionally.

"I hope for justice to be made with whoever has been involved in this atrocious act, which has thrown a black stain on our national conscience.

"I feel that we are passing through difficult times, but if we keep our calm and stay united, we will emerge from this event with the least damage possible. These are not normal days and what is happening now is unprecedented. It is in this moment that we must show the maturity of Maltese society and the strength of our democracy."



Ejja omm u erga' lura,
Għal tant jiemi hawn stennejnik,
Bqajt go qlubna għalkemm aħna,
B'ferh ġenwin ftit sellefnik,
Lil dawki hutna l-Karkariżi,
Li kennewk f'żmien it-taħwid,
Illi gabet magħha l-gwerra,
Magħna wettqu daqstant ġid!
Qed nisthajjel l-aħħar lejla,
Li qattajt hemm f'Birkirkara,
Kemmi nixtieq li mqar waqt wiehed,
Dik ix-xena jiena nara!
Hemmhekk marru minn lejli qabel,
Qatta' rġiel li b'tant fervur,
Ma setgħux bil-ferh kbir jorqdu,
Għax dik l-Omm id-dar se tmur!

U flimkien mal-Karkariżi,
Stennew l-għodwa tasal shiħ,
Biex kif jisbaħ dik il-wegħda,
Huma jwettqu minnufih!

Feraħ wisq f'eduk il-lejla,
U mill-qalb hemm kull Bormliż,
Imma tnikket haħba l-firda,
F'dak il-lejl kull Karkariż!

Imma hekk kitbet is-Sema,
L'Int ja omm lejn darek tmur,
Biex kif kien minn meta għażiltha,
Hemmhekk tibqa' fil-futur!

L-aħħar lejla O Marija,
W għada f'darek tmur għall-kenn,
Biex hemmhekk għalina wliedek,
Tibq' għalina dejjem thenn!

Hajr inroddu 'l-Karkariżi,
Illi wettqu dan l-att kbir,
Hemm satruk b'imhaħba kbira,
Haqqhom tagħna kull tifhir!

Hajr inroddu lill-Kbir Alla,
W lilek Ommna għal kull żmien,

Talli l-maqdes sbejjah tieghek,
Hemm shih baqa' ,ma rax tmien !

Grazzi mamma sbejha taghna,
Grazzi jtenni kull Bormilz,
Lilek Omm Immakulata,
Titlu kbir u wisq ghaziz!

Sliem ghalik sbejha omm taghna,
Mhux li kien nerghu narawk,

Lura f'darek l'int ghaziltha,
Biex hemmhekk b'ferh nammirawk!

Fittex ghaddi ja lejl, ghaddi,
Biex dil-Belt li lejk tant grata,
Tilqghek lura f'darek bl-ghajta:
VIVA L-OMM, L-IMMAKULATA!

Mario Spiteri
15/11/2019

Cospicua's Immaculate Conception statue renews 75-year old memories at Birkirkara

Report: Nigel Mifsud



The Birkirkara community today renewed the memories of 75 years ago as its residents adored the statue of the Immaculate Conception of Cospicua.

Currently the statue lies at the Santa Liena Basilica on the occasion of the anniversary when the Immaculate Conception statue was returned from the Birkirkara Basilica to the Cospicua Collegiate at the end of World War II. The procession was led by Cospicua Archpriest, Canon Anton Cassar, accompanied by the Santa Liena and the Cospicua parish chapters. A crowd of worshipers accompanied the statue with the participation of the San Gorg band of Cospicua, which played marian hymns.

Next Saturday, the Immaculate Conception statue will be carried in a pilgrimage to the Cospicua Collegiate, with a stop at the Kristu Re parish in Paola and then back to the Immaculate Conception Collegiate.

250th anniversary University of Malta: Gozo and Malta hand stamp

The 250th Anniversary of the University of Malta is being commemorated by MaltaPost with the issue of a special hand stamp in Gozo and Malta.

This special hand stamp will be used next Friday, the 22nd of November, at the Victoria Post Office in Gozo and in Malta at the Msida Post Office, Valletta Post Office (South Street) and Sliema Post Office (Manuel Dimech Street).

Orders for this hand postmark may be placed from the Philatelic Bureau, MaltaPost p.l.c. info@maltaphilately.com



When I was a refugee boy in Rabat Malta, I used to loiter on the steps of the 'Point de Vue' Guest House in Saqqajja Square where the fighter pilots, stationed at Hal Far airfield, used to reside and relax. They were very familiar to me because I practically saw them every day and they used to greet me with "Hello young chap!" Sometimes they would give me a chocolate or a sixpence to "Go fuel your toy wooden Spitfire". These were the heroes of Malta's skies. Books have since been written about them and their courageous exploits. I was only six years old then. This is my story.

War Heroes Over Malta's Skies

The large house up on the hill stood in Rabat's main square known as '*Is-Saqqajja*'. It had an open-air terrace overlooking the cultivated fields and farmlands below.

The name of the house was '*Point de Vue*' guest house and it was frequented by the young dashing RAF pilots who were stationed at '*Ta Qali*' airfield. These small group of pilots guarded Malta's skies during the frequent bombing raids by large numbers of German and Italian war planes.

I used to be at '*Is-Saqqajja*' practically every late afternoon accompanying my mother and elder brother to wait for my father coming back from the dockyard in the blitz-ridden southern area. I used to sit on the steps of the '*Point de Vue*', playing with marbles or my toy British plane while making combat and victorious sounds with my mouth.

I would watch these young and tired pilots in their RAF uniforms coming and going. Sometimes they would give me a sixpence to buy sweets or, as they told me, '*to fuel the spitfire*'. These were a boisterous lot. Inside the house I would hear their loud chatter, their banter, their laughter and their singing.

They were young but their survival rate was extremely low, because I noticed that familiar faces were disappearing and new faces were taking their place. Most of them would not make it back to England. In March 1942 a 1,000 kg German bomb exploded just outside the house. Six pilots were killed. I was only 7 years old but I felt very sad. Perhaps some were those who often gave six pence.

These were the heroes over Malta's skies. I did not know it then, of course, but I must have seen Laddie Lucas, Robert 'Buck' Mc Nair, George 'Buzz' Beurling, Adrian 'Warby' Warburton and Raoul Daddo-Langlois. They fought ferocious dogfights and destroyed several enemy aircraft despite being overwhelmingly outnumbered.

When I became a teenager after the war, I saw their photos, and read articles and books about their valiant exploits. It was then that I realized who they actually were – the one who gave me sixpences; or the one who always greeted me with "*How are you young chap?*"; or the one who often shook my hands; or the one who sometimes gave a bar of chocolate. Reading about them made me so proud to have known them so many years ago.

In May 1942, the Island's depleted air force was fortified by 64 new Spitfires who, shortly after arrival, destroyed 65 enemy aircraft in a day-long engagement.

Today, 76 years later, I often revisit my refugee town of Rabat and always make it a point to go to the '*Point de Vue*'. It is still a guest house, restaurant and pizzeria where families with children – probably not knowing anything about the house's historical war background – gather for their lunches. But I close my ears to the children's shouts, the mothers' calls, and the men's chatter. Instead, I feel that I can still hear the brave pilots' laughter, banter and singing. My mind must be playing tricks on me again!

Joseph Lanzon

Bormla, Malta

August, 2019



A wooden fragment believed to be from the manger of Jesus has arrived in Bethlehem amid a great ceremony after more than 1,300 years in Europe.

A procession of marching bands greeted the relic which was later placed in Saint Catherine's Church, at the Church of the Nativity compound in Manger Square.

"We are proud that part of the manger is back in Bethlehem because we feel that the soul of God is with us more than before," said Chris Gacaman, 53, a Bethlehem homemaker, as she stood outside the church.

Others were a little let down.

"It's a small piece, we thought it would be a bigger piece," said Sandy Shahin Hijazeen, 32.

"When we heard that the manger is coming back we thought it would be the whole manger, but then we saw it."

The relic has been presented to the Franciscan custodians of the Holy Land

Housed in Rome since the seventh century, the relic had been presented to the Franciscan

Fragment of Jesus' manger arrives in Bethlehem

custodians of the Holy Land as a gift from the Vatican.

Yesterday, Mr Patton said that the 7th-century Latin Patriarch of Jerusalem, Sophronius, had sent the relic to Rome in around 640 as a gift to Pope Theodore I.

Now the item, about a centimetre wide by 2.5 centimetres long, is to be installed "forever" in Bethlehem, he said.

"We venerate the relic because (it) reminds us of the mystery of incarnation, to the fact that the son of God was born of Mary in Bethlehem more than 2,000 years ago," Mr Patton said.

A procession of marching bands greeted the relic as it arrived in Bethlehem

Palestinian president Mahmud Abbas had asked Pope Francis to repatriate the crib fragment during his visit to the Vatican for Middle East peace talks in December 2018, said Palestinian envoy to the Holy See, Issa Kassissieh.

Bethlehem, in the Israeli-occupied West Bank, is usually particularly busy ahead of Christmas on 25 December, with tourists and pilgrims flocking to the Biblical city.

Christians make up around 1% of the Palestinian population in the West Bank, Gaza Strip and East Jerusalem.

**SEND A
CHRISTMAS
MESSAGE**

**OF HOPE
AND LOVE**

**TO BE
PUBLISHED
IN THE
SPECIAL
CHRISTMAS
EDITION**

Joe Borg
Producer / Director
mobile: 0414 429 391

email: support@gdaymaltaussiesshow.com
facebook: Gday Maltaussies Show
website: www.gdaymaltaussiesshow.com
youtube: Gday Maltaussies Show
watch show live: <http://www.tvs.org.au>
SHOWING ON TVS DIGITAL 44

dreams of vulnerable children come true this Christmas

Claudia Calleja

Abigail wants unicorn decorations for her bedroom for Christmas because this will be the first time she will be spending the holidays away from home since a protection order was issued to protect her from an abusive family.

The 14-year-old wants to be surrounded by unicorns as she drifts into sleep, in a place she now calls home, on Christmas eve.

Hers is one of the 2,500 dreams of vulnerable children, that can be fulfilled by the public as part of the Children's Dreams initiative.

Children's Dreams, now in its sixth edition, is a project with the sole mission of making the Christmas wishes come true for the children identified by staff at the Foundation for Social Welfare Services, which come from families facing social and financial difficulty, and also children being raised in children's homes. The wishes of these children are collected and published on the website childrendreams.org. All names used on the website are fictitious, including Abigail's.

"These are children we get to know throughout the year. We get to understand what they need and ask them what they want," said Children's Dreams coordinator Remenda Grech who is also assistant director of Appogg.

A range of wishes

Dreams range from basics like nappies, clothes and grooming kits, to technology-based wishes like

tables and computer games. Toys are high on the list with some children wanting to learn something new, like karate. Amongst the hundreds of wishes there are also the altruistic requests. In one dream, a 10-year-old girl whose mother is undergoing treatment in hospital wants a soft toy with the words "my mummy is the best" so she can give it to her mother.

Another girl, 15, wants a toy for her five-year-old sister as well as food vouchers for her and her family.

Meanwhile, adolescents who are undergoing treatment at the Rainbow Ward at Mater Dei Hospital, share a common dream of having a frigo bar for the ward.

And a blind boy who last year got an embosser (a typewriter that types in braille) wishes for the same gift for his blind friend.

The project, which follows a similar successful one in Lithuania, was brought over to Malta by Lina Pecorella and all of the children are monitored by the Foundation for Social Welfare Services.

Anyone who wants to fulfil a dream can visit the website where they can make their pledge. On leaving their contact details they will receive an email with instructions. Gifts are to be taken to the Children's Dreams Office in Hal Farrug, Luqa, from where staff will deliver them to the children before Christmas.

For more information visit www.childrendreams.org, email childrendreams@gov.mt or call on 9928

NEXT EDITION

Report: Frank Scicluna visits New South Wales and meets the Maltese community at Blacktown La Valette Social Club and the Maltese community at the George Cross Community Centre, Wollongong.
If your organisation is holding a Christmas/New Year function and would like to publish it in this journal please send us the details. No charges apply.

Tales, Legends and Folklore of Malta

Before I start sharing posts on all the different destinations you can visit on the islands of **Malta**, I thought I'd first pass on some tales and legends that I came across during my month [exploring Malta](#). Sitting at a crossroads in the Mediterranean, Malta lies both between Italy and Africa, but also the Middle East and the Atlantic. This means, the island has often featured among other cultures' stories. Aside from that, there's also plenty of local folklore of Malta regarding its history and people. During my time on Malta, these are just a few of the stories and tales of local folklore that I learned about.



to his wife in Ithaca.

Isle of Calypso - One of the greater tales of Greek Mythology is Homer's **Odyssey**. The story follows the long journey of the hero Odysseus and includes his troubles with the nymph **Calypso** on her island of **Ogygia**. Calypso lived in a cave on the island and fell in love with the hero, bewitching him so as to keep him on the island eternally. For seven years Odysseus stayed with Calypso under her enchantment. It wasn't until the intervention of the gods that Odysseus was released from her spell and allowed to return home

What makes this tale relevant to Malta is that it is widely believed that the island of Ogygia and the [Maltese island of Gozo](#) are one and the same. Since the 4th century BC, it has been suggested that **Gozo** is indeed the Isle of Calypso. Further reinforcing the idea is the presence of a cave by Ramla Bay on the island's north. Since it is believed that this cave is where Calypso is said to have lived, it is now known as Calypso's Cave. The cave is in fact a series of caverns and according to legend leads right down to the sea. The cave just recently had a small collapse and is not currently visible from its regular viewing platform.

When you visit Gozo, it becomes easy to understand how a legend arose about the island having a magical hold on you. Gozo is full of enchanting places and the vibrant red sand of Ramla Beach by Calypso's Cave is a wonderful example.



The Megalithic Giantess - Scattered throughout the islands of Malta are stone structures that date all the way back to the 3600-2500 BC. These 5000 year old structures are historically known as **megalithic**, due to the large stones used to construct them. Thanks to their age, these millennia old temples are recognised as [UNESCO World Heritage Sites](#) and interwoven into the local folklore of Malta.

According to local legend the ruins were remains of temples built by giants who once resided there. One such place with several ruins is the area known as **Ggantija** or the *Giant's Tower* in English, in the

heart of Gozo. This large temple complex still stands to this day and are the earliest of all the megalithic temples in Malta.



One legend from Ggantija tells of a giantess who was seen carrying boulders overhead in order to build many of the stone structures found throughout the area. It was said that she only ate broad beans and honey and built the places of worship all the while carrying a child too.

Shipwreck of St. Paul

The country of Malta has a deep relationship with Christianity, which according to legend had quite the fantastic start. It is said that Christianity came to Malta with the shipwreck of the **Apostle Paul** on a small island just off its coast in 60 AD. As told in the

Acts of the Apostles, Paul was en route to Rome as a political prisoner when the ship he was on got caught in a vicious storm. Its passengers were shipwrecked and washed ashore on an island that's now known as

St Paul's Island. The island lies just across the bay from the town of Bugibba on the northern coast of Malta. The tale, actually we read this episode in the bible, says that once on Malta, the passengers were met and welcomed by the locals under Roman rule. Invited to a fire, Paul was suddenly bitten by a poisonous snake but miraculously didn't fall ill. The people saw this as a sign that Paul was indeed an exceptional man. Paul would end up staying on Malta the entire winter and began the spread of Christianity on the island when he healed the Roman Chief's father from a fever. It is said that very chief named **Publius** would become the island's first bishop. Malta would become one of the first Roman colonies to convert, so quite an auspicious start indeed.

Which of these stories and folklore of Malta do you find the most interesting? Do you know of any other local Maltese legends? Please share them with us.

Apiculture in Malta – 5 stamps depicting the Maltese honey bee

BY [GOZO NEWS](#)



A set of 5 stamps depicting the Maltese honey bee is to be issued by MaltaPost – Apiculture in Malta. The photography is by Abner Joe Buttigieg and Paul Portelli.

Apiculture, or as it is commonly known, bee-keeping, is the breeding and keeping of bee colonies in man-made hives, in order to collect their honey and other products and is one of the oldest traditions in Gozo and Malta.

The Maltese Islands have their own indigenous honey bee, which, after centuries of breeding and colonisation, has adapted well to the local climate and environment.

One biological feature of the Maltese bee, which is small and relatively dark in colour, is that it lays eggs throughout all the seasons.

The stamps will be issued in a sheet of ten, with each stamp measuring 35mm x 35mm, with a comb perforation of 13.75 x 13.75 and bearing the Maltese Cross watermark.

The sheets measure 204mm x 134mm and were produced by Printex Ltd in the offset process. The issue consists of 1,000,000 stamps with a face value of €0.30 each stamp.

They will be available from Friday, the 22nd of November from all Post Offices in Malta and Gozo.

Orders may be placed online at www.maltaphilately.com or by mail from the Philatelic Bureau, MaltaPost p.l.c. 305, Triq Hal Qormi, Marsa, MTP 1001; Telephone: 2596 1740, e-mail: info@maltaphilately.com

MALTA ANZACS

The Maltese e Newsletter readers around the world are invited to journey with me and be part of the First ANZAC Day sport in Malta on 25th April 2021 – opportunity to have your name(s) included / recorded in the Malta ANZAC diary – treasured for the historic event.



Sadly, Australia's most visited Canberra War Memorial WWI Gallery has little or no information what happened "Beyond Gallipoli" where 58,000 sick and wounded ANZACS transferred by sea from Gallipoli to Valletta Harbour during 1914-1918. To fill in the missing chapter, it's time to re-unite Australia and New Zealand back in Malta, the Island which became the Nurse Island of the Mediterranean during 1914 – 1918.

Malta ANZACS is a non-profit organisation with a Mission to bring awareness and remembrance what happened "Beyond Gallipoli" includes: the buried ANZACS in Malta, Volunteers [Doctors, Nurses, and local support], Red Cross, establishment of local Hospitals, Australia Hall, Hospital Ships and more.....

I congratulate Malta Sports, Malta's local boat clubs and Malta Tourism welcoming and supporting the first ANZAC sports: U18 Rowing Regatta competitions featuring students [male and females] from Malta, Australia, NZ and possibly Great Britain competing in Valletta Harbour. Planning is well under way and encourage feedback and any support. Also looking if possible to host a Charity evening to conclude ANZAC DAY race activities in Malta. I appeal to local and international talent and artists to join us and give a small amount of time to bring smiles to those in need.

Malta's contribution during the Great War as the Nurse Island of the Mediterranean was enormous, not only looking after the sick and wounded ANZACS

Booking enquiries:
John Calleja
0414 932 481
malta.anzacs@gmail.com

ADELAIDE LAUNCH

First ANZAC Sports in Malta

to remember the thousands involved in BEYOND GALLIPOLI

The fundraising event will assist costs associated with equipment required for the preparation - U18 Rowing Regatta Championship between Australia, NZ and Malta on 25th April 2021.

Join Us

on Saturday 29th February 2020
7pm – Midnight

Sicilia Social & Sports Club
45A O.G. Road, Klemzig

Tickets \$50 per person
Includes 4 course meal
Drinks available to purchase

Live entertainment plus

*Special performance : Legion Cadets - Legion of Frontiersmen,
Includes Last Post and National anthems .*

Door prizes and raffles

Sports memorabilia available for auction

BEYOND GALLIPOLI **Behind the scenes of** **World War I**

58,000 sick and wounded ANZAC soldiers journeyed to Malta for Medical treatment during 1914 -1918.

Beyond Gallipoli also reminds us of those buried ANZAC soldiers in Malta, Hospital Ships, Doctors and Nurse Volunteers, Red Cross, the Australian Hall built in 1915 and more.....

*ANZAC Memorial, Argotti Botanical Gardens
Floriana, Malta, unveiled in May 2013*



from the Gallipoli campaign , also included the Salonika Camp a combined 136,121 soldiers were treated. Malta had, at its peak 27 Hospitals, 25,000 beds and astonishing the most patients were treated in one day stands at 20,994.

The biggest Challenge is to raise monies to purchase or Loan FISA approved 2X boats from neighbouring counties to be able and prepare Malta U18 team with enough time to have at least one boat in advance to train well before the 25th April 2021.

A Special diary will be set up and taken to Malta, will include names received from emails and [Facebook](#) plus some comments from those living either in Malta or outside Malta – a sporting gesture recognising Malta's importance during WWI. Anyone who wishes to become a sponsor / donation, please send me an email: malta.anzacs@gmail.com Account Name: Malta ANZACBSB 015203 ...A/C 414872802.

NOSTALGIA - THE MAID - IS-SEFTURA



It is only when one looks back and evaluates what one observed back then. It irks people to talk about "the middle classes" in today's times. But Malta did have its own group of "middle classes" too. They had a woman called "is-seftura" (the maid).

She could well be the same age as "the sinjura's" (the lady of the house) or children. fourteen/fifteen years of age. Back in the late 1960's, a seftura's wage was half a pound - 50 shillings. Paid in cash at the end of her full day's work. Arrived at 7.30a.m. and left at 6.00p.m.

It was a full day - lots of marble floors to wash; carpets to beat/glass panes to polish.

What did all this mean for the seftura? She had no recognition as a worker. Might it be that she saw the similarly aged children of the woman of the house, go on further in their education than she did ?

I believe, this may have impacted on the maid's own children, when she did eventually have some of her own. The disparity of her experience of Malta's society. Her children may well be the pro-Labourites of today. They know what their grandmother (as she would be now) experienced. The rich middle-classes of Malta who kept people like their grandmother, the seftura ("maid") down.

It was not uncommon, for the seftura, to be handed her lunch plate of food and the woman of the house, indicated that she eats it sitting on the stairs. Albeit lovely and cool on a hot day, the marble stairs she had just wiped down.

Whilst the sinjura and her husband (he came home for lunch) and the same-aged children as herself (the maid), sat in the dining room, at the polished mahogany table. With the heavy mahogany sideboard all laden with sterling silver. Such a scene not that long ago. The middle 1960's/middle 1970's is not that long time ago.

Photo above - showing one of the skills of past generations in Malta. Might be 1970's. Close your eyes and you no longer have these skills. Can only be sustained, if people are paid a wage to support themselves. But Malta's society expected others to take care of them and see to all that.

Other choices make the young generations decide to head one to a better path - such as higher education. I see the look of that young woman/girl on the right of this postcard photo. Young people do not wish to experience what the older generation around them have done. And that's not always a bad thing either.



Dar tal-Providenza rehearsals for Christmas production in full swing

Report: Melvic Zammit

In St. Paul's Hall at Dar tal-Providenza preparations are underway for the Christmas theatre performance which will be held at the Catholic Institute with the participation

of some of the residents, staff members and veteran actors.

This is part of the Institute's continued efforts, to further integrate into society people with disabilities, not solely in homes within the community, but also in theatre productions with works like 'Presepu tan-Nannu' which is to be held at the Catholic Institute.

Television Malta has seen first hand, the rehearsals and the enthusiasm of these people who are suddenly aware of their skills and of participating in different activities.

Drama coordinator at Dar tal-Providenza, David Muscat said that preparations began in August and that this was another exercise toward the inclusion of people with disabilities

"It has been very useful because drama helps to rebuild your character, and it helpful for people like us let alone for disabled people. The fact that they are meeting people is enough to give them a sense of dignity."

This production will see the participation of established actors such as Joe Borg who described the experience as unique. "They are angels because you think you are helping them and then you find that you are the one who is gaining from the experience. A regular production will not see as much effort as this - they do their utmost to make sure they play their part well."

The production will be held on the last day of November and the first day of December and the proceeds will go toward Dar tal-Providenza.



MALTESE E-NEWSLETTER
The Journal of the Maltese Diaspora

Our Journal is archived at the
Malta Migration Museum - Valletta
Maltese-Canadian Museum - Toronto
Website: ozmalta.page4.me/
FACEBOOK: facebook.com/frank.scicluna.3/



IL-MILIED FIL- POEZIJA MALTJA

Minn Victor V Vella (NSW)

Iva tista tirrakonta dak li ġara bħal ma għamli hafna artisti jew pitturi famużi bħal Raffaello, jew Botticelli jew għirlandaio u oħrajn. Jew ukoll bħal ma għamli numru gmielu ta diretturi tal-films bħal ma għamel Cecil b De Mills u oħrajn Imma li tpitter jew li tipproduci film jew fil-każ tas-sugġett li qiegħed nitkellem fuqu u tikteb fuq il-Milied mhix haġa faċli jekk inti trid tgħid jew turi xi haġa ġdida. Għax l-istorja tal-Milied jew tat-tywelid ta Kristu jafha kulhadd speċjalment dawk li jgħixu fiż-żona ta l-Ewropa u dak li kienu taht xi bandiera ewropea. allura biex turi xi haġa ġdida tal-Milied trid tfittex fuq xi aspett 'differenti' u personali u tiffoka fuqu

Meta tigi biex tikteb storja jew poezija fuq il-Milied tidhol idfikkulta oħra. Se insejjaħli periklu avolja mhux, imma hemm il-periklu li jiġrilek bħal ma ġara lil hafna kittieba u jinfexxu jiktbu innu jew iżjed u iżjed carols tal-Milied. Dawn għandhom taġġhom u hemm hafna poezji sbieħ fil-carols li nisimgħu bħal ngħidu aħna il-poezija tal-Carol 'Silent Night' jew l-oħra Maltja Qiegħed jinfexx Imma f'din it-taħdita ma nixtieqx li nidhol fl-għalqa tal-carols imma beħsiebni iżjed li nesplora kif ittrattaw is-sugġett tal-Milied certi poeti mingħajr ma irrepetew l-istorja u wkoll mingħajr ma għamli hafna enfazi fuq l-aspett reliġjuż tal-festa .

Veru li diffiċli tissepera ic-cikcivoġu mil-festa jew il-qamh u l-presepu mil-Milied . Iżjed qiegħed infittex kif il-festa jew xi aspetti taġġha laqtet lil certi poeti u naturalment kif spjegawhom . Il-festa tal-Milied hi tant familjari li jaġhtik li tgħid li nafu kollox x'gara u ma garax. <Minn naħha l-oħra il-ftit versi li jittrattaw x'gara jifthulek bieb li jaġhtik li tittawwal iżjed bir-reqqa u tara x'issib u x'taħseb li ġara biex iżjed tħawwar mhux biss l-istorja imma taġġtiha wkoll l-kulur ta kif laqtitek l-istorja .Naħseb li b'eżempju jew tnejn jirnexxieli iżjed li infehmħok x'irrid ingħid. Per eż. qatt hsibtu fid-dubju li seta gie f'moħħ u l-qalb tal-Madonna meta spiccat li twelled l-Iben t'Alla f'għar . Bħala bniedma mhix haġa kbira li setgħet hasbet: Imma dak li qalli l-Anglu veru jew le! Jew Jekk niehdu s-slaten Maġi: Min fejn ġiehom jew ġiehom il-genn li jaqdbu u jtilqu u jimxu wara kewkba u jaqsmu id-deżerti..... Min jaf kemm raw kwiekeb qabel! Tistgħu tifhmu aħjar għeżiež semmiegħa li ideat bħal dawn

għandhom x'jaqsmu mal-Milied imma qatt ma tant hsibna jew hsibtu fuqhom. Imma xi poeti hasbu u hassew u waslu biex esprimew dak li hassew fuq il-Milied.

Infakkarkhom fit-titolu ta din is-sensiela " Il-Milied fil-poezija Maltja ". Ma rridkoħmx taħsbu li se inħares lejn il-poezija Maltja kollha. Dan hu impossibbli imħabba 'skuži ta hin u wkoll ta limitazzonijiet oħra . Ikolli nikkoncentra bħal ma se naġmel fuq xi 5 jew sitt poeti biss. Nispera li dawn ikunu biżżejjed li jhallulkom toġhma tajba fuq is-sugġett u fuq il-poezija Maltja in ġenerali . Allura din is-sensiela tista sservi ta bidu biex 'l quddiem tkunu tistgħu taqraw u tgawdu iżjed il-poezija Maltja.

Se nibda b'poezija kontemporanja ... poezija li kiteb Ganni Camilleri madwar 10 snin ilu li jisimgħaLIL GESU F'MAXTURA

**Orqod orqod fil-Maxtura
la tibkix ġesu Bambin
Kem nixtieq naġhtik is-sodda
b'dawn il-hwejjeġ shan henjin**

**Int twelidt f'maxtura f'qajra
Jien hawn f'sodda , f'kenn ta dar
Qalb innies hawn madwari
Int mal-bhejjem ta dak l-għaar**

**B'dan il-ġest sabih ta mħabbtek
int habbibtni mal-Missier
Aġħmel li nhobb lilek f'ħajti
U dan kliemi jkun sincier.**

F'din il-poezija il-poeta ixaqleb hafna mar-rakkont ta l-istorja imma imbaġħad idawwarha f'kuntrast persunali fejn iqabbell l-atmosfera shuna u komda tal-lum mal-kesha u wkoll il-faqar ta l-għar fejn twieled Kristu. Idaħhal ukoll l-aspett reliġjuż jew aħjar jaccenna għalih mingħajr ma jidhol fil-fond fl-aspett reliġjuż jew teologiku bil-vers 'int habbibtni mal-Missier'. U ma felaħx ma jispiccx b'talba li daħħalha fil- qosor fl-aħħar versu dan kliemi jkun sincier.

Poezija oħra moderna li laqtitni miktuba minn Alfred Massa u li kont nafu tajjeb għax konna l-universita

flimkien għandha it-titolu ta' 'It-Tlieta 25 ta' Novembru 1984 u tibda hekk:

**Smajtha l-għanja ferrieħa
tan-Narcis bla tebgħa
tielgħa 'l fuq maż-żiffa ffrizata
that seam lean ic-comb
u sseħibt maġħħa
għax fhimt
kemm hu aħjar li l-Bambin jorqod....**

Waslet fostna l-Kunċizzjoni

Għal darb'ohra Għawdex kollu
Qed jistenna b'herqa kbira
Din il-festa hekk għażiża –
Ta' kulhadd bla dubju l-mira.

Ma' dħul l-istaġun tax-xitwa
Tfegġ fuqna għajja sabiħa
Meta l-Mulej 'l Ommu ħeles
Fuq kull dnuh harġet rebbieħa!

U b'hekk tnisslet mingħajr tebgħa
Tat lid-dinja lill-Feddej
Li mid-dnuh ilkoll ħelisna
Tal-imġhoddi w ta' li gēj!

Statwa ħelwa tassew rari
Bi sħiħ jgħożzu l-Frangiskani
Għewwa l-knisja f'nofs ir-Rabat
Imprezzabbli, wirt tant għani

Illi Salvatore Psaila
B'hila kbira w sengħa fina
Innexxielu mas-snin joħloq
U b'imħabba dlonk jagħtina.

Lilha jagħmlu festa kbira
Il-ħbieb tagħna l-Patrijiet
Mixegħla, muż'ka mill-aqwa
Panigierku, tridijiet!

Treqatna ma jibqgħux lura
Iżda jxiddu lbies fin;
Pavaljuni, bnadar, statwi,
Pedestall bid-deheb zekkin!

Tisma' wkoll jindaqqu l-marċi
U l-ħoss tal-isparar

u Massa jkompli fuq nota politika u jaccenna il-firda politika ta dak iż-żmien.

NB F'dan l-esej Victor V. Vella B.A., M.A. jagħti harsa lejn is-suggett tal-Milied fil-poezija tal-poeta Nazzjonali tagħna Dun Karm. u zewg poeti ohra. Din hi parti mis-sensiela ta tlieta fuq 'Il-Milied fil-poezija Maltija 'li se tigi ppublika fuq f'dan il-gurnal tal-Maltin ta' Barra.

Silta ohra tigi mxandra fl-edizzjoni li jmiss

Bosta drabi jkollna t-tlielaq
Żwiemel, dwieb, anke xi ħmar!

Għewwa l-Qala wkoll dil-festa
Tkun bil-bosta mistennija
U fit-tmienja ta' Diċembru
Atmosfera ferreħija!

L-istess arja ukoll taħkem
Għewwa Bormla bir-raġun
Is-Sinjura ta' bla tebgħa
Ir-ras saħqet tad-dragon.

Għan-Novena n-nies tiffolla
Mal-ewwel sigħat tal-jum
Tisma' l-priedka b'dehwa kbira
Xejn jimporta kemm se ddum!

Malta w Għawdex ta' Marija
Lilha jħobbu w jgħożzu sħiħ
Għaliex jafu b'lilha magħhom
Huma żgur jagħmlu r-riħ.

Ejja mela O Diċembru
Gib miegħek l-Immakulata
Għaliex din hija s-sur qawwi
Fuqha nserrħu din il-blata.

Meta l-ħadd fl-għaxija toħroġ
Biex iddur mat-toroq tagħna
O Marija itfa' ħarstek
U fi ħdanek dlonk ilqagħna.

Xerred fuqna l-barka tiegħek
U iġbidna dejjem lejך
Sabiex wara din il-ħajja
Għewwa l-Għenna niġu ħdejk!

Kav Joe M Attard Victoria Gozo Malta 2019

Recipe: Maltese Honey Rings Recipe Qaghaq tal-Ghasel

Written by Sabine

Malta is well known for its delicious food and drink and if you are planning your holidays in Malta this year, you might want to take some of its tastes and flavours with you.

Maltese honey rings or “Qaghaq ta’ L-Ghasel” are a delicious traditional treat. Made from soft pastry with a tasty, treacle based filling, they are wonderful eaten any time of year especially during the Christmas season., and washed down with a hot drink. Whilst you can pick them up in any supermarket or confectionary, they are incredibly easy to make, meaning once you leave Malta, you can still enjoy the taste, regardless of where you are!

What ingredients do I need?

Pastry

- 500g of plain flower
- 125g of semolina
- 200g of butter or margarine
- Vanilla essence
- 2 tbsp sugar
- 2 tbsp lemon juice
- Water to bind

Filling

- 500g of treacle or golden syrup (or even a mixture of both)
- 500ml of water
- 200g of brown sugar
- Rind of lemon, orange, tangerine
- 3tbsp anisette liqueur
- 2 tbsp of drinking chocolate or cocoa powder
- 1tbsp each of mixed spice, cinnamon, nutmeg, aniseed, ground cloves
- 250g of semolina



How do I make it?

1. First of all, you need to make the pastry. Rub together the margarine and the flour.
2. Add in the egg yolks, sugar, and water and continue to mix.
3. Add the semolina and continue to mix thoroughly.
4. Add in the vanilla essence and lemon juice.
5. Roll the pastry into strips 10cm x 18cm and leave to set for 2 hours.
6. In the meantime, mix together all of the ingredients for the filling, except the semolina.
7. Bring to the boil, making sure to stir continually.
8. Once it has boiled, slowly add the semolina, remembering to keep stirring, until it is of a desirable consistency.
9. Wait for the mixture to cool.
10. Spoon onto the strips of pastry, making sure to cover the length.
11. Fold the pastry over to make a tube.
12. Connect the ends of the tube to make a ring.
13. Make incisions with a sharp knife on the top part of the tube.
14. Dust a baking sheet and set the oven to a moderate heat.
15. Place the rings on the sheet and cook for 25 minutes.
16. Cool, and enjoy!

Making this delectable treat is very straightforward and will be a great addition to any party, or as a little lunchtime indulgence. Make sure you try one (or three) while you're visiting and, with the help of this recipe, impress your friends and family with an authentic taste of Malta when you get back!

A New Maltese Board Game is About to Drop Just in Time for Christmas Shopping

LOVINMALTA.COM By **Jean Paul Azzopardi**

A new Maltese board game has everyone doing what they love most on the island, driving around and running errands. **MALTOPJA** is the latest Maltese board game which is about to be released by BDL books on December 2nd...and, honestly, it looks like a world of fun.

Somewhere between Game of Life and Crazy Taxi, MALTOPJA requires you to drive around Malta and do chores within a specific time frame. The choice of your vehicle and the road you take will help or hinder your time... and if you know Malta, there can be a lot of hindrances that can slow you down.

Instead of fussing and stressing out about your real-life chores, you can instead do it in the world of Maltopja. You might even be stopped by a warden for double parking...

The game doesn't drop until the 2nd of December but it might be worth waiting until Christmas to introduce this game to your family.

At just €40, Maltopja is the perfect Christmas gift for any Maltese out there.

You can purchase the game the board game from all stationery, bookshops, Agenda, 8 Till Late, toy shops and, of course, BDL Books in 'San Ġwann

Or if you don't feel like moving from the coach this Christmas, order it online and get free shipping!



Teatru Manoel and MADC to stage Oscar Wilde classic 'The Importance of Being Earnest'



Following their successful collaboration on *The Jew of Malta*, Teatru Manoel and the MADC have joined forces once more to bring Oscar Wilde's perennial favourite, *The Importance of Being Earnest*, to the Manoel stage.

Popular ever since its 1895 debut, the play is a comedy teeming with genteel characters and farcical situations that

poke fun at Victorian mores. It is the epitome of Wildean output, and its dialogue is peppered with the witticisms penned by a beloved author who remains quotable to this day.

For the production of this classic comedy, Teatru Manoel and the MADC have brought together a superb ensemble, including Davide Tucci, Edward Caruana Galizia, Maxine Aquilina, Michela Farrugia, Marylu Coppini, Isabel Warrington and Michael Mangion.

Tucci stars as John Worthing, a carefree young gentleman who creates a fictitious brother named Ernest. Ernest's wicked ways afford John an excuse to leave his country home from time to time and journey to

London, where he stays with his close friend and confidant, Algernon Moncrieff. It is not long, however, before the existence of this alter ego leads to much confusion, comedy, and ultimately, love.

The Importance of Being Earnest is directed by veteran playwright, actor, and director Malcolm Galea, and he is clearly very excited to be working on the production. "The Importance of Being Earnest is my absolute favourite play," he says enthusiastically. "Reading it for the first time when I was about 21 years old made me decide to become a playwright. Directing it at the beautiful Teatru Manoel, the national theatre of Malta, is a dream come true. Those who are familiar with the play will certainly appreciate the opportunity to see it on such a scale, whereas those who are yet to discover it and Oscar Wilde's inimitable wit are in for a royal treat."

The Importance of Being Earnest will be performed at Teatru Manoel on 31 January, and 1, 2, 7, 8, and 9 February 2020. Friday and Saturday performances at 8pm, Sunday performances at 7pm. Tickets are at €10, €20, and €25, while discounted tickets are available for students and senior citizens. Bookings is on 2124 6389 or via www.teatrumanoel.mt - Classification 12+



Christmas

Christmas is a highly celebrated festivity in Malta and Gozo, both for its religious significance as well as in its more social aspect. The season is celebrated to its fullest on the Maltese Islands, with the active participation of many; Nativity scenes, displays of cribs, carol services and other events are organised in each locality.

For a very special, spiritual evening, join the congregation at **St. John's Co-Cathedral** in Valletta for candlelit carol singing. Other Baroque parish churches across the Islands

are just as awe-inspiring during advent. Their interiors are decked out in papal crimson and altars are adorned with flowers. All churches have a calendar of events, ranging from the procession of Mary and Joseph, to streets with groups of children **carol singing**.

Cribs are positively everywhere, from private houses to small chapels. **Visiting cribs** is a popular activity at Christmastime and many locals spend time going round touring the various '*presepi*' displays. Some are very artistic and elaborate, with figures moving around mechanically and a degree of detail that comes from hours of meticulous work by dedicated craftsmen.

A Christmas highlight, which is popular for children and adults alike, is **the annual pantomime held at the Manoel Theatre**. It's a happy mix of good slapstick humour for children and satire for adults.

Restaurants, hotels, bars and clubs all have their own entertainment, making for an abundant choice of what to do and see.

As from 1st December 2019, Valletta Waterfront will take on a Christmas Village feel with a mix of décor, music, food and activities related to this magical time. Free activities are planned underneath the 35-foot Christmas tree and along the promenade including bands, choirs, cribs and more. Santa can be found in his workshop and together with his helpers will be available for photos. Little guests can enjoy balloon modelling, face painting, crafts, games, colouring-ins, meet & greets with favourite characters, puppet shows, bouncy castles and season's specials.

If you wish to learn more about this Christmas Village visit the [Valletta Waterfront website](#).

Christmas in Gozo: Special hand stamp at the Nadur Post Office



BY [GOZO NEWS](#) · NOVEMBER 28, 2019

A special hand stamp will be issued by MaltaPost at the Nadur Post Office, to celebrate the opening of Christmas in Gozo.

The hand stamp will be issued this Saturday, the 30th of November, orders may also be placed from the Philatelic Bureau, MaltaPost p.l.c. 305, Triq Hal Qormi, Marsa, MTP 1001, online at www.maltaphilately.com or by mail – Telephone 2596 1740 – e- mail: info@maltaphilately.com



Erwieh u Qaddisin – Lejla Muziko-Letterarja

Fil-Knisja helwa tal-Patrijiet ta' Giezu f'Għajnsielem nhar l-Erbgħa fil-għaxija 27 ta' Novembru l-Fundazzjoni Papa Gwanni Pawlu t-Tieni bħala parti mill-preparamenti li qed tagħmel biex tfakkar it-30 sena mill-migja ta' dal-Papa fostna u l-100 sena minn twelidu, organizzat din is-Serata bis-sehem tal-'Junior College Youth Quartet' tal-Universita' ta' Malta taħt id-direzzjoni ta' Mro Emanuel Pirotta bil-kopereazzjoni sħiħa tal-Kunsill Lokali tar-raħal. L-Istudenti Brad Cardona (kantant) Craig Saliba (kitarra klassika), Gianluca Xuereb (klarinet), Alexander Cordina (Sax Alto), u Rachel Paris (kant u kitarra) esegwew diversi siltiet ta' kompożituri bħal Bach, Ralph Siegel, J.B. Lully, Ennio Morricone, Lewis Capaldi, Nino Rota, Kansas u The Beatles. Inqraw ukoll xi xogħlijiet ta' Marcell Mizzi, Anton Buttigieg, il-Kardinal John Henry Newman, Puxkin u Joe M Attard.

L-appuntament li jmiss se jkun kunċert fil-Lukanda Kempinsky nhar il-Gimgha 27 ta' Diċembru bis-sehem tas-Saxsofonista Philip Attard u l-pjanista Chrisitne Zerafa fis-7.30pm waqt li fl-4 ta' Diċembru 2020 għadd ta' korijiet tal-Milied fil-għaxija se jkantaw fil-Knisja tal-Patrijiet ta' Giezu Għajnsielem fuq stedina tal-Patri Gwardjan bis-sehem tal-Kantanta Chiara.

Kav Joe M Attard Victoria Ghawdex

BANK OF VALLETTA customer service - what does this mean to your loyal, elderly customers living abroad?

Dear Mr. Malia, Mr. Agius & Mr. Borg,

I am writing to you all in the hope that I can bring to your attention the impact your organisation and the service you provide is having on some of your customers.

My name is Chris Ebejer and my email to you comes from Australia where my family currently resides.

As you would be aware, a few months ago, you sent many, many letters around the world advising some of your customers that BOV will no longer be able to provide a service for them. This meant that their account/s would be closed by a particular date, no longer allowing access to their funds. The explanation supporting this was quite vague and the cover letter lacked empathy. This marked the beginning of a living nightmare for many, many Maltese people...my elderly parents included.

In short, your organisation was asking some of its customers, many of whom have banked with you for decades, to make alternate banking arrangements because BOV no longer wanted to do business with Maltese Nationals living abroad. The sad part here is that many of these customers are elderly, or at least of an age where technology does not come naturally. All of a sudden, you were asking these loyal customers to begin filling in complex paperwork, verifying identification, using Internet banking and corresponding by email. Even accessing emails proved to be a struggle thanks to your Voltage Mail security feature. Nothing it seemed was straight forward and all along anxiety levels and stress kept rising due to the imminent 'dead line' these customers were rushing to meet.

Thankfully, my parents were able to reach out to me and ask for help. I happily obliged...having no idea what journey I was embarking on! Sadly, we soon discovered they weren't alone and many of their friends and associates were faced with the same grim prospect. What was worse was that some of these people did not have support to call upon. As a result, many of these people have suffered greatly and continue to suffer each day, nervous about their money's future.

After many emails I started becoming frustrated at the lack of support and decided to revert to what I imagined would give me immediate answers. So from Australia, I called your customer service contact centre in Malta. Again, this was not an easy process. I'm not entirely sure if this is by design but whenever I called and had to wait longer than 10mins, the line would disconnect. This meant I would have to make another international call and wait at the beginning of the queue again. I experienced this many times, nevertheless, I persevered. I wanted to help my parents.

When I did finally get through, the front-line consultants I spoke with were more interested in getting me off the phone than actually answering or resolving my issues. I know they were aware I was calling from overseas, I also know that they would have been aware how long I was waiting on hold for...but this was never acknowledged! Instead they sounded uninterested, overwhelmed, lacking experience and sadly, lacking care. To get me off the phone, each time they assured me someone from the Business Restructuring team would call me back...this never happened.

Now, let me remind you of my elderly parents, counting down each day, worried that they would lose their hard earned savings. In the last few months, particularly weeks, I have witnessed my parents showing more worry than I can remember. My father was close to a nervous breakdown, something very hard for a child to see from their parent...and why was this happening? because BOV decided to block off Maltese people with accounts who lived abroad - without thinking through what impact this would have or how to manage this impact. It seems that neither empathy or compassion was considered in your change and communication planning! Very disappointing.

Hopefully as you read this, you are starting to get a picture of what is happening in your organisation...and most importantly, the personal impact your decisions and actions are having on your customers, many of whom worked hard to define the country Malta is today.

As I write this, I am still pursuing your organisation. Constantly calling and emailing and sending documents via registered mail...all at my expense - both in time and money. As a professional myself, working in an organisation that relies on its customers for growth and success, I value and deeply understand how important customer service is. Do you? Do your staff?

I am not expecting a reply nor am I expecting anything to change, I know decisions have been made and the process is well under way. All I ask of you is that you consider your actions moving forward very carefully. Think of who is impacted by your decisions and think of what this does not just to your brand and reputation, but what this says about the Maltese – I expect more from such proud people.

Since I am just one person, I have decided to copy in members of the Maltese press. It's only fair that they too know what has been going on and how elderly Maltese people living abroad have been treated by BOV.

I welcome any response and thank you for your time. Sincerely, Chris Ebejer.



Taste Malta's iconic brands during your holidays in Malta!

For an island nation of just 27km long, Malta is deeply proud of its gastronomy, not to mention the place has its fair share of iconic brands! Some have even made it as far as Australia!

You can ask most Maltese people what they miss when they leave these shores, and you can bet one of these names might make the cut! Read on to discover more about some of the nation's top household brands,

how many will you try during your holidays in Malta?

Kinnie This classic bitter-sweet drink is the perfect accompaniment to a Maltese alfresco evening. Slightly orangey, slightly peppery, and dubbed the "Mediterranean classic", Kinnie will certainly be a highlight of your trip to Malta. This carbonated soft drink is brewed from bitter oranges and extracts of wormwood. Kinnie is brown in colour and served straight or mixed with alcohol.

Twistees Malta's favourite snack, Twistees is a classic go-to savoury staple. Produced by Darrell Lee Foods in Marsa and originally established by Ray Calleja over 50 years ago, the rice-based snack soon gained popularity as one of the first to be baked and not fried locally. The most favoured are the classic cheese flavour, but you can also find Twistees Lite, Chicken and Smokey barbecue.

Cisk Found in abundance across the Isles, Cisk Lager is a golden-coloured, bottom-fermented lager with a distinctive and well-balanced character, with its recipe remaining unchanged since 1929. Made by the award-winning Farsons Brewery, you can also find variants on the classic Cisk such as the low carb Cisk Excel, and fruity summer flavours such as Cisk Chill lemon, ginger & lime and berry

Benna This famous dairy has been providing milk to Maltese households for generations. You can also find an extensive range of yoghurts and cheeses. The brand name "Benna" originates from the Maltese word "bnin", meaning wholesome, and refers to the high nutrient value of fresh milk products. Fresh milk is collected every day from around 63 farms in Malta and another 32 in Gozo.

The milk is not sterilised but pasteurised to keep its fresh taste. Nowadays, Benna Dairy has branched into markets such as lactose-free and the popular colourful Benna milkshake series. There's plenty of lovely ones to try, but coconut is our favourite!

With the generous Air Malta baggage allowances, why not take some Maltese goodies home to share with your family and friends?

Apart from these iconic brands, visitors to Malta can indulge in a long list of delicious traditional food, starting from the savoury pastizzi and hobbz biz zejt, all the way to the sweet qaghaq tal-ghasel and imqaret, amongst others.



Pudina tal-hobz - Bread Pudding

This one's a favourite in our household – Pudina!!!! Delicious, easy and pretty cheap to make... and undoubtedly heartwarming with a cup of tea.

As with every other traditional Maltese recipe, there are various variants per household. We do not do it the same way my aunt does, and not even the same way my in-law does! Yet, whatever the mixture, it's always tasty! So here goes the recipe in both English and Maltese...

INGREDIENTS (INGREDJENTI):

- 800 g stale bread (*800 gramma ħobz niexef*)
- 50 g margarine (*500 gramma marġerina*)
- 100 g sugar (*100 gramma zokkor*)
- 3 eggs (*3 bajdiet*)
- 50 g chopped mixed peel (*50 gramma konfettura*)
- Grated rind of an orange (*qoxra ta' laringja maħkuka*)
- 2 tbsp cocoa (*2 mgħaref kokotina*)
- A drop of vanilla essence (*Essenza tal-vanilla*)
- 200 g sultanas (*200 gramma żbib*)
- A pinch of nutmeg (*noċemuskata*)
- 1 tsp mixed spice (*kuċċarina mixed spice*)
- 1 tsp baking powder (*ku 1 tarina baking powder*)
- 1 ½ cups of milk (*kikkra u nofs ħalib*)

METHOD (METODU):

- Cut the bread into pieces, place in a bowl, cover with milk to soak for an hour. *Qatta' l-ħobz biċċiet u poġġih ġo skutella. Għerrqu fil-ħalib u ħallih jixxarrab għal madwar siegħa.*
- Mix all the other ingredients together in a bowl, add the bread and continue to stir till all the mixture is well combined. *Ħallat l-ingredjenti l-oħra kollha ġo skutella differenti, wara żid mall-ħobz u ħawwad it-taġlita sew sakemm kollox jamalgama flimkien.*
- Pour the mixture into a pre-greased baking dish. *Itfa' t-taġlita ġo dixx midluk.*
- Bake in a moderate oven and check cooking by inserting a skewer in the centre, if the pudding is cooked, this should come out clean. *Sajjar fil-forn b'temperatura moderata. Iċċekkja s-sajran billi tniggeż il-pudina u tara li l-furketta toħroġ nadifa.*
- The pudina may be eaten warm or cold. *Tista' tiekol il-pudina kemm sħuna kif ukoll kiesħa.*



Bethlehem f'Ghajnsielem clean-up by the

Gozo Anglican Action Group

Robert Cowley, was a member of the Anglican congregation in Gozo, and for some years he cleaned refuse from the Bethlehem f'Ghajnsielem site at Ta' Passi fields, Ghajnsielem, before the start of the Christmas Nativity Village.

Sadly Robert passed away in June and the congregation decided to continue with this annual clean up in his memory. Bright yellow T-shirts were printed with 'Gozo Anglican Action' and on



Saturday a group of enthusiastic members set to work, armed with gloves, spades, rakes and refuse bags.

The Ghajnsielem Local Council supported the venture and provided the bags, which, after a few hours work on the area, were soon filled up.

The Gozo Anglican Community said that they intend to continue this work on a regular basis "as a gift to the community."



Nadine Axisa

Dear friends, a few days before the album launch concert, I would like to share with you extracts from an interview with Michael Bugeja about my upcoming album "Il-Hoss tal-Ghabex". The full interview can be accessed [here: https://youtu.be/WZq14_WsHA](https://youtu.be/WZq14_WsHA). Thanks to Michael for supporting the local music scene!

Hbieb, ftit jiem qabel il-kunċert tat-tnedija, nixtieq naqsam magħkom siltiet minn intervista li għamilt ma' Michael Bugeja dwar l-album "Il-Hoss tal-Ghabex". L-intervista kollha tinsab hawn https://youtu.be/WZq14_WsHA. Grazzi lil Michael li dejjem jappoggja x-xena lokali!

new years eve

Tuesday 31 December 2019 - Doors open 7.30pm

Welcome the New Year



at La Valette Social Centre

175 Walters Road, Blacktown
and Dance the night away with

Charlie Camilleri and The Rockin Mustangs



Tickets: Members \$60 - Non-Members \$65
Children (8-12Yrs) half price



Buffet Dinner

FREE Beer, Wine and Soft Drinks

Catering by: **Charlie's Family Restaurant**

For tickets contact:

Frances 0412 320 432 - Antoinette 9671 2992
Centre 9622 5847



La Valette Social Centre

175 Walters Road, Blacktown

Carols by Candlelight Show



Saturday 14th of December 2019

The show starts at 6.30pm in the Main Hall

COME & ENJOY THE SPIRIT OF

A MALTESE CHRISTMAS WITH US

Featuring the following singers:

JOE APAP ~ NATASHA TATARINOFF ~ MCA CHOIR
directed by Marisa Privitera ~ Victor Mifsud ~ and the Kids
from the Maltese Language School of NSW

There will be a pageant about our traditional
Maltese Christmas, together with a Christmas Message
by Marco Caruana

Nannu Santa will be coming to the La Valette, so please
bring a present for your children with their name on it,
so that Santa will give it to your kids



For safety reasons, battery-operated Candles
will be on sale for a \$1.00 each.



ENTRANCE IS FREE

For more information, please call;

Greg on 0411 517 187.... **Agnes** on 0432 714 735

Antoinette on 9622 5847.....

*Kids are wanted to dress for the Christmas Pageant.
Please call Agnes*



Maltese Christmas Traditions

ETIMalta

Christmas is celebrated around the globe by millions of people. It is a time of giving, family gatherings, Christmas trees, Christmas Carols and for Christians around the world, prayer. Malta has its own unique customs and traditions so if you are celebrating Christmas in Malta, here is a guide to our top Maltese Christmas traditions.

Nativity crib. Presepeju The first ever recorded crib in Malta was in 1607 at the Dominican Friars in Rabat. Since then their popularity has grown from strength to strength and nowadays Nativity cribs are an integral feature of our Christmas celebrations. From simple paper-mache cribs to elaborate mechanical affairs to live cribs in village squares, they can be found everywhere; in each home, church, hotel, town hall, public building and even in roundabouts.

Each family will have its own crib, if not collection of cribs. This consists of figurines, (*pasturi*), of baby Jesus, Mary, Joseph, the shepherds, The Magi, angels, donkey, cow and all the characters associated with the nativity story.

During the month of December various crib exhibitions are held throughout the Maltese islands, these exhibitions are popular with both tourists and locals.

These are our top picks: Malta Tourist Authority crib exhibition held inside the Parliamentary building, Valletta. Ghajnsielem, Gozo. Bethlehem f'Ghajnsielem, a nativity village, with over 100 actors is set up. In Lija the residents organise a live crib.

Vetches. Gulbiena

From about 5 weeks before Christmas many households in Malta and Gozo set about preparing their vetches, *gulbiena*. A family activity enjoyed by all especially the young.

Seeds of wheat or grain are placed on damp cotton wool and left to germinate undisturbed in a dark corner. These produce long white stems that are then used to decorate windowsills and cribs.



Christmas Eve

On Christmas Eve in most villages and towns one will come across **The Children's procession**, whereby children singing Christmas Carols and carrying Christmas lanterns carry the statue of baby Jesus around the village. This lovely tradition is believed to have been started in 1921 by the priest, Fr. George Preca.

Midnight Mass then follows the Children's Procession. The Mass usually commences with Christmas Carol singing, the most popular Maltese Christmas Carol

being, *Nini la Tibqiex Izjed*.

The highlight of the Mass is the oldest of the Maltese Christmas traditions, **the Child's sermon, Il-Priedka tat-tifel**. A child aged between 7-11 is chosen to recite the Nativity story. This replaces the priest's sermon. This special performance is thought of as a great honour and the child will have been helped to prepare for it by all extended family members and friends.

After Midnight Mass, it is also a custom for the local parish priest to offer traditional refreshments to his parishioners. Refreshments such as date cakes (*mqaret*) and *Imbuljuta tal- Qastan*, a traditional spicy Christmas drink made using cocoa, chestnuts, cloves and citrus zest.



Christmas Day Lunch

In Malta, Christmas Day is a time to celebrate with family. The extended family gets together for a long lunch that invariably extends into the evening. A traditional Christmas day lunch consists of timpana followed by turkey, dundjan, and all the trimmings. Desert is usually Christmas pudding, pudina tal-Milied and honey rings, qaghaq tal-ghasel.

CANDICE ANN WARNER (NÉE FALZON) AN AUSTRALIAN OF MALTESE HERITAGE is a retired



Australian professional ironwoman, surf life saver and model.

Cricketer Dave Warner and Candice Falzon

Ironwoman

Warner first competed professionally at the age of 14 in the Ironman series.^[1] At 16 she was a NSW state ironwoman champion. In January 2008 Warner qualified for a spot in the 2008 Nutri-Grain Ironman & Ironwoman Series.

TV work

Warner appeared on the 2008 series of

It Takes Two, supporting the Beyond Blue charity but was eliminated sixth on 1 April 2008. Her mentor was Anthony Callea.

She was the subject of the Australian Story program on 9 June 2008.

In 2017, Warner appeared as a celebrity contestant on the Australian version of *Hell's Kitchen*. She came in tenth place, the first one eliminated.

Personal life

Warner was born in Sydney, in the suburb of Cronulla. Warner is of Maltese heritage. She is the wife of successful Australian cricketer David Warner. They married in April 2015. They had their first child (a daughter), Ivy Mae on 11 September 2014 and a second daughter, Indi Rae on 14 January 2016 and a third daughter Isla Rose born on 30 June 2019 . They live in Sydney.

THIS JOURNAL IS DELIVERED TO YOUR 'INBOX'
WITH THE COMPLIMENTS OF THE EDITORIAL TEAM.