



Maltese Newsletter

Journal of Maltese Living Abroad

Editor: Frank Scicluna

OAM MQR JP

Contact: maltesejournal@gmail.com



**SHAUN BONETT
AWARDED AN HONORARY
DOCTORATE BY THE
UNIVERSITY OF
SOUTH AUSTRALIA**



**Katryna Esposito won
Malta's first medal at the
Commonwealth Games**



**BIRMINGHAM
COMMONWEALTH GAMES 2022**
**Roberta Tabone registers personal
best in weightlifting at
Commonwealth Games**



**Malta's Golf Team Wins Silver At
European Men's Team Shield Championship**



**BOND BETWEEN
MALTA AND AUSTRALIA**



**1832 Michigan Avenue
DETROIT MICHIGAN USA**



CONSUL-ON-THE-MOVE SCHEDULE 2022

Kummissjoni Għolja tar-Repubblika ta' Malta
High Commission for the Republic of Malta

Press Release 14/2022
03/08/2022

The High Commission of Malta has the pleasure to announce the resumption of the Consul on the Move (COTM) in Australia & New Zealand in 2022.

Please find below the Schedule of COTM visits:

STATE/CITY	DATE	VENUE
Wellington, NZ	14 September 2022	Victoria University, Murphy Building, Level 8, Kelburn Parade, Kelburn Wellington 6140 NZ
Auckland, NZ	16 September 2022	Europe House, Auckland University of Technology, Auckland, NZ
Perth, WA	07 - 10 October 2022	Maltese Association of Western Australia, 1 May Holman Way, Bassendean WA 6054 Australia
Adelaide, SA	04 - 05 October 2022	Maltese Guild of South Australia, 6 Jeanes Street, Beverley, SA 5009 Australia
Brisbane, QLD	21 - 25 November 2022	Greek Honorary Consulate, Level 7, 10 Eagle Street, Brisbane City QLD 4000 Australia
Mackay, QLD	28 - 30 November 2022	Lanai Riverside Apartments, Mackay, 20 River Street, Mackay QLD 4740 Australia
Cairns, QLD	02 - 03 December 2022	Joe Vella Insurance Brokers, 108 Mulgrave Road, Cairns City, QLD 4870 Australia

THE CONSUL-ON-THE-MOVE PROGRAM

was launched on 5 May 2016, in accordance with the Passports Office within Identity Malta Agency, and conforms with the Government's vision to have Governmental services closer to the citizens. It provides a number of Consular services (that are normally available at Maltese Embassies and Consulates) in different locations.



Joseph Calleja The Maltese Tenor

One of the world's most thrilling tenors, Joseph Calleja, is making his eagerly anticipated debut Australian and New Zealand tour in October and November 2022.

A superstar in all the world's greatest opera houses and concert halls, Joseph Calleja is blessed with a golden-age voice which routinely inspires

comparisons to legendary singers from earlier eras.

From dazzling interpretations of the most dramatic and romantic operas of Verdi and Puccini to the greatest hits of Mario Lanza and Mantovani, this extraordinary singer demonstrates a versatility rarely matched on the world stage.

Adored by his legions of fans throughout the world, Joseph Calleja has an even more special place in the hearts of his fellow citizens of Malta, for whom he is the beautiful Mediterranean country's inaugural cultural ambassador. On this first visit to Australia and New Zealand, Joseph Calleja will be joined by guest soprano Amelia Farrugia, a star of Australian opera who is also of Maltese heritage, and internationally acclaimed piano virtuoso Piers Lane.

Together they will perform some of opera's most exciting arias and duets, along with a wide selection of other romantic song by popular composers.

To the delight of music lovers, Piers Lane will also perform solo works for piano by Chopin and Liszt.

Impresario Andrew McKinnon, who has introduced audiences to some of the world's greatest singers for more than thirty years, describes Joseph Calleja as one of the most thrilling voices on the world stage.

"For all connoisseurs of fine music, the tour will provide the rare opportunity to hear a glorious tenor at the peak of his powers" says McKinnon.

"His collaboration with Amelia Farrugia and Piers Lane make this one of the highlights of the 2022 entertainment calendar."

Joseph Calleja, Amelia Farrugia and Piers Lane will perform in Sydney, Auckland, Adelaide, Melbourne, Brisbane and Perth. In Auckland, they will be joined by rising young Kiwi soprano, Carla Camilleri.

Tour dates

Sydney City Recital Hall Monday 24th October 2022 – 7:30pm

<https://www.cityrecitalhall.com/.../joseph-calleja-the.../>

Presented by Andrew McKinnon in association with Opera Australia

Auckland, New Zealand Kiri Te Kanawa Theatre, Aotea Centre

Thursday 27th October 2022 – 7:30pm

<https://www.aucklandlive.co.nz/.../joseph-calleja-the...>

Presented by Andrew McKinnon in association with New Zealand Opera

Adelaide Adelaide Town Hall Saturday 29th October 2022 – 7:30pm

<https://premier.ticketek.com.au/shows/show.aspx...>

Presented by Andrew McKinnon in association with State Opera South Australia

Melbourne Hamer Hall, Arts Centre Melbourne Monday 31st October 2022 – 7:30pm

<https://www.artscentremelbourne.com.au/.../joseph-calleja>

Presented by Andrew McKinnon in association with Opera Australia

Brisbane Concert Hall, Queensland Performing Arts Centre Thursday 3rd November 2022 – 7:30pm

https://www.qpac.com.au/event/joseph_calleja_20/

Presented by Andrew McKinnon in association with Opera Queensland

Perth Perth Concert Hall Saturday 5th November 2022 – 7:30pm

<https://perthconcerthall.com.au/.../event/joseph-calleja-n>

Presented by Andrew McKinnon in association with West Australian Opera

Media enquiries to James Gruzman M: 0403 987 600 E: james@amck.com.au W: www.amck.com.au

SHAUN BONETT AWARDED AN HONORARY DOCTORATE BY THE UNIVERSITY OF SOUTH AUSTRALIA

Maltese-Australian Shaun Bonett, who started from relatively humble beginnings in Adelaide before growing his property development firm Precision Group into a billion dollar-plus enterprise, was recently awarded an honorary doctorate by the University of South Australia.

Shaun Bonett is Chief Executive Officer and Managing Director of Precision Group, Executive Chairman of Prezzy, Chairman of Litigation Lending Services, Director of iSelect, MD of Lenders Direct, Deputy Chairman of Life Education Australia, and Patron and Director of The Princes Trust.

Shaun Bonett was born in London, England, to parents of Maltese descent, Marlene (nee Bencini) and Anton Bonett. His father was an oncologist for the World Health Organization. He attended St. Joseph's School at Cathedral Street, Sliema.

Then Shaun moved to Australia in 1978 and studied at Saint Ignatius College, in Adelaide. In the 1980s, Bonett worked as a law clerk in Adelaide, and studied at the University of Adelaide, graduating in 1991 with a Bachelor of Laws and Arts. Bonett is also a graduate of the University of South Australia.

Shaun Bonett founded Precision Group in 1994 and serves as its Chief Executive Officer and Managing Director. He is principally responsible for the strategic direction of Precision in addition to playing an active role in the purchase, finance and development of all the Group's commercial property transactions across all sectors.

Shaun understands the importance of diversification, which he pursued from 2003 in multiple sectors including health, finance, and technology. In 2015, after a pitch by Prezzy co-founders, Precision became the start-up's primary investor. It was one of several investments Precision has made outside of its core commercial property business.

Precision's firm standing in the world of retail meant it was well positioned to help such an online business flourish.

Precision now controls 85 per cent of Prezzy,

a global state-of-the-art online platform that allows users to

send greeting cards and purchase gift cards from a wide array of retailers worldwide. Prezzy has become Australia's newest \$1 billion tech 'unicorn'. In addition, Shaun is a Director of iSelect ASX listed, Managing Director of Lenders Direct, and the Chairman of Litigation Lending Services.

Shaun holds a Bachelor of Arts (Major in Jurisprudence), Bachelor of Law and a Graduate Diploma in Legal Practice from the University of South Australia and is a Barrister and Solicitor of the High Court of Australia. He is a Fellow of the Australian Institute of Company Directors, a Member of the Young Presidents' Organisation and a Member of the President's Council of the Art Gallery of New South Wales. Shaun is also Deputy Chairman of Life Education Australia, a Patron and Director of The Princes Trust, a Director of the Chinese Language and Culture Education Foundation of Australia, and founder of his own charity the Heartfelt Foundation.

The Editor and readers of the Maltese Journal congratulate Shaun Bonett for his prestigious award in recognition of his distinguished service to the community.



**St. Sebastian Church****St. George Church**

Qormi - MALTA

Qormi is one of the largest residential towns in Malta. Visiting the church squares and old streets will give you a glimpse into Maltese village life. Various festivals held but most important must be the bread festival as there are a number of nationally renowned bakeries in the area.

The best time to visit Qormi is during one of its many cultural events such as the Malta Springfest, the Qormi Wine Festival and the Qormi Bread Festival. Qormi also organises many sports events including the Qormi Road Race, various Fun Runs and others. The residents have much pride in their locality, so much so that they even have their own official anthem since 2002.

Although a thriving city by now, village life can still be felt in Qormi. There are several sports clubs, music and band clubs, religious clubs and a variety of others ranging from fireworks and festa-related associations to politics clubs and social circles keeping the residents involved with the city's traditional activities. The older generation of speak a thick Qormi dialect, although this is now in decline.

The rivalry between the village festas of Qormi's two patrons is rather interesting to witness! The first parish was that dedicated to St George. Since Qormi suffered many deaths from the plague, a memorial to St Sebastian was erected when it was

over and as the village expanded in this area, a new parish developed. Without a doubt, however, Qormi is most famous for its bakeries. In the 18th Century the villagers of Qormi engaged mainly in agriculture, bread baking, grape pressing for wine and animal breeding. During the British rule, the milling of wheat and the baking of bread became more prominent and Qormi had an

important role to play providing bread for the Maltese families during the Second World War. To this day Qormi is renowned for having the best Maltese bread, proudly announcing its heritage as Hal-Fornaro (the village of bakeries) during the Bread Festival which allows visitors to visit old bakeries and taste many traditional bread-based delights.

Visit the lodge dating from 1772 in Narbona Square, today a monument of Grand Master Pinto's connection with the Qormi. It was he who gave Qormi the title Città Pinto in May 1743, elevating it to the dignity of a city while giving it his own name. It is argued that the lodge may have served either as the site for his tax-collecting or for his pleasure of horse-races and his admiration of wheat fields.

Although Qormi is today one of the largest cities on the island, since it is situated in the centre of the island between Wied is-Sewda and Wied il-Kbir and the area used to be covered by sea water coming from Marsa, this area was not inhabited until more recent times. In fact there is no archaeological evidence of prehistoric inhabitation of the area, while the findings of various Punic and Roman tombs containing pottery and human remains indicate that even in those times this was only a small community. It was by the Middle Ages that Qormi became a thriving town and it also played an important role in defending Mdina during the Great Siege of 1565.





THE CONGREGATION OF THE DOMINICAN SISTERS OF MALTA IN NEW SOUTH WALES

St. Dominic's – Home for the Elderly BLACKTOWN NSW

171 Walters Road Blacktown, New South Wales, 2148 Australia

The Dominican Sisters have administered the village with love, dedication towards the elderly 24 hours a day, for many years, day in day out. Since the future of the home is still uncertain it is of paramount importance to recall how Maltese icon in Sydney, Australia was established.

When the Dominican Sisters first arrived in NSW from Malta, they initially went to work in the parish of Wentworthville and, later, in the new Parish of Pendle Hill, where they set up the first primary school in the parish. Part of this area later became known as Greystanes.

In 1972, the Dominican Sisters of Malta bought five acres of land in Rouse Hill, NSW. The aim of



the nuns, who have a long history of commitment to the care of the sick and the aged, was to develop the land into a Maltese Retirement Village. This dream did not materialise at the time.

However, a providential second attempt bore fruit. In November 1980, five and a half acres of land were acquired on Walters Road, Blacktown NSW, with the specific aim of transforming it into a project for the caring of the aged.

After purchasing the land, the first step taken was to ask some members of the Maltese community in NSW to help them closely in the realisation of their wonderful dream.

They did not want this second attempt to fail.

After a few meetings, the 'St. Dominic's Village Association', named after their patron saint, was formally established with the express purpose of raising funds and assisting the Dominican Sisters as necessary.

The association was registered as a charitable organisation. Its members were Dr. George Boffa, president; Mr. Sam Xerri, secretary; Mr. Peter Darmanin, P.R.O.; and the members were Fr. Michael Camilleri, O.Carm., Fr. Paul Baron, ofm., Sr. Pawlina Balbi, Dr. Anton Buhagiar, Mr. George Muscat and Mrs. Laura Boffa.

This project for the building of a retirement village, which was very ambitious, was the brainchild of Sr. Erminia Gauci, whose gentleness belied an inner strength and courage. The building of the St. Dominic's Village was to consist of three stages. In the first phase, a hostel with accommodation for 52 persons, an administration block and a chapel, were to be built. A nursing home with 50 beds was to follow and the construction of independent living (self-contained) units would be undertaken in the third phase. A number of schemes were devised to attract donations through the creation of founder members (donors of sums of \$1,000 or over) and special benefactors (donors of \$250 or over but less than \$1,000).

On 29 May 1984, a reception was held by the Sisters for the presidents and their spouses, of Maltese associations. Mr. Antoine Said Pullicino handed a cheque for \$1,000 on behalf of the Maltese Australian Welfare and Social Association. Mother Erminia Gauci announced that Mr. Jim Borg, on behalf of the Our Lady Queen of Peace Festa, had pledged a sum of \$1,000 which would be handed over during the forthcoming ball. Thus these two organisations became the first founder members. The first special benefactor was Mr. Paul Portelli who donated a sum of \$250 at the reception.

The St. Dominic's Village Association continued with its fund-raising work. Trips to various places were organised and money was coming in, even if not in substantial amounts. In his letter to *The Maltese Herald* (16/11/99) Mr. John Farrugia wrote that a total sum of approximately \$400,000 was

raised by the Maltese community. He also stated that a Maltese industrialist, Mr. Bajada, sold a substantial block of land at very advantageous terms to the Dominican Order.

The entire effort, however, was in great jeopardy following an unexpected bombshell that exploded at the eleventh hour.

When the tenders for the first phase of the building were opened on 2 October 1985, the lowest tender was over one million dollars higher than the architects' estimate. The architects' explanation for this enormous discrepancy was that they had been incorrectly advised about the going rate of construction! Negotiations with the tenderer were held and some modifications were accepted in order to reduce substantially the lowest offer.

The Federal Government agreed to increase its grant provided that the Sisters would come up with a sum amounting to more than half a million dollars by the end of the same month.

Frantic efforts were made to raise this amount by the dreaded deadline. Once again, the Association and other supporters of the project delivered in time and before the year was out, the grant was confirmed and the necessary contracts were signed. Very wisely, the Maltese builder, Mr. Frank Cefai, who had already built the local church and the parish schools in Greystanes, was commissioned to carry out the construction work.

The only Maltese person to hold Cabinet rank outside Malta, the Hon. Mr. John Aquilina, laid the foundation stone on Sunday 11 May 1986. The foundation stone has a Maltese cross sculpted on it. His Lordship Mgr. Bede V. Heather, the Bishop of Parramatta, blessed the stone that was carried from Malta to Australia by Air Malta. A large crowd attended the historic occasion. The La Valette Choir under the direction of Mr. Tom Baldacchino took part in the religious ceremony and the Our Lady Queen of Peace Band under Mro. Joe Darmanin added to the joyful celebration with its musical renderings. **(to be continued in the next issue)**



The President of Malta Emeritus Marie Louise Coleiro Preca and Mr Preca during her visit to the Dominic's Village when she made her official visit to Australia

As the first phase was nearing completion, the Sisters appointed a Board of Management headed by Dr. Stephen Gatt. On a later occasion, Dr. Gatt made reference to these difficult times:

The short history of this Village has been nothing short of remarkable. In the space of a few years, this band of nuns has successfully turned a Hostel of doubtful viability into a haven of peace and rest for our residents. Some years ago the future of this Hostel was plagued with doubts ...



Lawrence Downes on a quest following a trip to Malta in June this year

Sarah Carabott – The Times of Malta

Lawrence
Anthony
Downes in
Malta last

June, aged 62. Photos: Provided by Lawrence Downes

A 62-year-old Englishman is on a quest to trace his Maltese father following a recent trip to Malta, where he felt at home.

Lawrence Anthony Downes was born in January 1960 to Irish Mary Bernadette Downes, also known as Susan Downes, and a Maltese man named Salvo Axiak.

His parents were most probably in their early 20s when they met in London, possibly aged 20 and 21. Downes believes the two were employed as servers and he only remained under their custody for three months as his mother could no longer look after him.

Downes told *Times of Malta* his father was very



caring and concerned for him, and despite wanting to look after his son, the UK social service authorities would not allow it. They would also not allow relatives of his father, also based in London, to look after the little boy.

Downes was taken under the state's care and was brought up in children's homes in London until he was 18.

Right: At Gresham Place Nursery, Caterham, Surrey, aged three. He recalls his time in care as rather difficult and traumatic, and has always wondered about his father, wishing to meet him. "I have always wondered who my parents were, particularly my father, but never really knew what to do or where to start looking," he told *Times of Malta*.

"It was only recently, when I had the opportunity to access my care records at Lambeth Council, London, and getting further information and advice, that I decided to take the plunge and start a search."

When he visited Malta for the first time with a friend last month, he was encouraged by friendly locals to start looking for his father or his family, suggesting he publishes an appeal for any leads in the *Times of Malta*.

So far, the only information Downes has about his origins is that he was born on January 25, 1960 at St Andrews Hospital, Bromley-by-Bow, Poplar, in London. His parents' address in London was 93, Bow Road, E3.

"I would love to come back, especially, if my father or family were traced here. I did feel a natural affinity to the island... the people and culture were very comforting and reassuring for me."

If anyone has any information on Downes' family, or any leads, they can get in touch at ladownes25@outlook.com.

Guze Damato – son of a Maltese Migrant in Tunisia



Joseph Damato (also known as Guze D'Amato) is known as one of the leading architects of the first half of the 20th Century in Malta. He drew plans of a number of churches including the one in Kalkara, Xewkija, Our Lady of Mount Carmel in Valletta and Paola. He was also an architect of many schools and hospitals, especially St. Catherine Hospital in Attard. However very few people know he was part of the Maltese community in Tunisia in his early stages of his life. He was born in Sfax on 12 December 1886 to a Maltese immigrant family who arrived in Tunisia around 1850. After studying architecture in Tunis, he moved permanently to Malta. During 1920s, he helped many Maltese seek work in Tunisia and Algeria and to ensure they have good work conditions. He died on 26 May 1963 in Attard, Malta.



Participation of Maltese Athletes at the Games

Malta's athletes at the Commonwealth Games continued with their commitments following yesterday's exciting result where Katryna Esposito brought home a Bronze Medal.

Later on yesterday evening, weightlifter Roberta Tabone, making her Commonwealth Games debut competed in the 71kg category. Tabone finished the competition with a personal best snatch at 86kg, followed by a strong clean and jerk of 105kg. Her 191kg total is personal best. She finished in eighth place overall. The competition was won by England's Sarah Davies who produced a Games Record of 229. She was followed by Canada's Alexis Ashworth and Harjinder Kaur of

India.

Meanwhile this afternoon sprinter Carla Scicluna was in action in the Women's 100m qualifying

heats. Competing in heat number 4 Scicluna's time of 11.89 seconds was not enough to get her through to the next round, though it was an improvement from her National Championship times of 11.97. The Heat was won by Nigeria's Rosemary Chukwuma in 11.02 seconds.

Video Player

Later on this afternoon in Victoria Park, the Maltese Lawn Bowls Team made up of Peter John Ellul, Troy Lorimer, Mark Anthony Malogorski and Shaun Parnis played against a very strong Scottish team. Malta boys played strongly and tactically however Scotland responded, resulting in a 17-9 loss for Malta. The Maltese



team will play again tomorrow against New Zealand and Jersey

Malta's Women's Pairs will take the rink tomorrow morning when they take on Norfolk Island.

Tomorrow, Wednesday 3rd August is a busy day for Maltese athletes who will be competing in Weightlifting, Squash, Lawn Bowls, Badminton, Athletics and Judo.

THE LARGEST FLOATING BOOKSHOP IN THE WORLD VISITED MALTA



The Christian ship Logos Hope, with a crew of 60 nationalities and over 5,000 titles on board, also hosts cultural activities and social aid programmes.

The ship Logos Hope. / [OM Ships](#)
The [ship](#) Logos Hope, a floating bookstore with over 5,000 books on board and a crew of 300 people, visited the Maltese city of Valletta during the month of July. The crew of 60 nationalities shares knowledge, help and hope in each

of the places they visit.

"We work in collaboration with local organisations and partners to work hand in hand with communities to assist and help in the most appropriate way, provide training and donations to increase health and value of life and encourage people whatever their circumstances", they said in a statement.

The ship is one of the projects of the organisation Operation Mobilisation ([OM](#)). Since 1970 OM ships have visited over 435 ports in 140 nations around the world, with an average of one million visitors each year.

The crew are volunteers who usually stay for a period of two years. Some serve in their profession (sailors, engineers, carpenters, electricians, doctors, nurses, teachers), while others come to participate in the training programme, which consists of biblical and practical training in different fields.

Books, cultural activities and social aid

The onboard [bookshop](#) at Logos Hope offers an extensive selection of over 5,000 different titles, at affordable prices. The books cover many different subjects including science, sports, hobbies, cookery, arts, health, languages and philosophy. With children's books, academic texts, dictionaries, atlases and more, the bookshop



is for the whole family to enjoy.

The rest of its visitor space is also open to the public. Furthermore, the ship hosts activities in the cities it visits, such as port tours, themed seminars, exhibitions as well as social aid programmes.

Victorian fashionistas in Malta

All the sitters trudged to the studios in their Sunday bests.

Giovanni Bonello



Fashion, observed the essayist William Hazlitt, is gentility running away from vulgarity and afraid of being overtaken. That may have been true before the social revolutions of World War I, when fashion in clothes emphasised class distinctions. Today, it would be the other way round – fashion is vulgarity running away from gentility, certain that taste will have a hard time catching up.

In Victorian times, upper-crust women's clothes, though never described as baroque, still sported some of the essential elements of baroque – extravagance, opulence, decoration for its own sake.

A Victorian lady and gentlemen

photographed in the 1860s by Leandro Preziosi. All images are from the author's collections

Like baroque art, the main aim was to amaze, to shock, to mesmerise. The wearers seem to have had one subconscious message to convey: I know it's difficult to admire me, won't you at least admire my clothes (or my car, or my tattoos, or my Petrus, or my diamonds, or my boat)?

Both male and female fashion in Malta had by the 1850s become almost thoroughly cosmopolitan – the models to ape became either Parisian chic or British I-don't-know-what-to-do-with-all-this-money flooding in from the colonies. A minority hung on to the austere indigenous faldetta, whose fortunes, however, declined slowly but adamantly up to its virtual extinction after World War II.

Photography documents excellently the fashions of this period in Malta, mainly through the craze for portrait-making. It captures what the bourgeoisie and the moneyed classes wore, not what the working class fancied and could afford. No doubt, all the sitters trudged to the studios in their Sunday bests and it shows.

Leandro Preziosi, the doyen of Maltese portrait photography, wanted it known that his studio was not open to the lower orders of society. And no one raised an eyebrow at the effrontery of this matter-of-fact classism.

Photos by Giuseppe Lorenzo Formosa, James Conroy, Valletta, Alessandro Caruana, Schembri & Zahra, Valletta, Giuseppe Lorenzo Formosa

Jurassic World's dinosaurs on the loose in Malta bid for 'screen tourists'

Full-scale of models of velociraptors Blue and Beta from Universal franchise Jurassic



World 'roam' film locations by Malta Today

The Malta Film Commission is milking the 'Jurassic World' franchise's recent Malta instalment with three dinosaur attractions from the [Jurassic World Dominion movie](#) "in an effort to ignite Malta's screen tourism niche", said commissioner Johann Grech.

The three full-scale velociraptors – familiar to fans of the Jurassic World franchise as "Blue" and "Beta" – can be found in Valletta's St. George's Square, near the Freedom monument in Birgu and near the Mellieħa police station, with all three localities having featured in the epic conclusion of the Jurassic World franchise which shot in Malta in 2020. Visitors can experience these dinosaur attractions until the end of summer.

Despite being panned by critics worldwide, Jurassic World Dominion has managed to rake in massive box office revenues: seven weeks since release it has amassed \$369 million in the United States and \$573 million from overseas territories, making it the third-biggest film of the year, behind Top Gun: Maverick (\$1.3 billion) and Doctor Strange in the Multiverse of Madness (\$954 million). The film's two-day total is actually higher than what the first Jurassic World made in 2015,

and in line with Jurassic World: Fallen Kingdom's debut in 2018. The film's biggest international territory remains China, which accounts for \$157 million.

"Today, we mark our first steps towards Screen Tourism, and we are working on more initiatives," Grech told the press. "We want to attract more tourists interested in film locations. And that's why we have started with dinosaur attractions in three different locations in Malta – Valletta, Birgu and Mellieħa – where Jurassic World Dominion was filmed."

The dinosaur models, officially licensed by Universal Pictures, are accompanied by signage describing details of each showcase and every attraction includes a QR-code with an interactive website link.

Tourism minister Clayton Bartolo said Jurassic World: Dominion had left a positive impact on the island. "This film showcases Malta as Malta, and has helped to push our film industry reputation, and our tourism."

Bartolo said that the Malta Film Commission was working to establish Malta's first-ever soundstage and creating careers for the first time in Malta's film industry

https://issuu.com/ohmymalta/docs/oh_my_malta_august_2022

“OH MY MALTA” MAGAZINE AUGUST ISSUE NOW AVAILABLE TO READ ONLINE



Summer is in full swing, which means spending more time outdoors, planning alfresco dinners and taking time to unwind and swim in the island's crystal blue seas! Malta offers a tapestry of

summer experiences that can't be matched: from idyllic beaches and quaint villages to exciting cuisines and music festivals.

Malta has a long history of village feasts, which are an extremely big part of the local culture.

The festa season in Malta reaches its peak in mid-August, when everyone comes together to celebrate the feast of Santa Marija, which is celebrated in over eight different towns and villages. In this issue we look into the history of the celebration and how it is connected to the most crucial historical moments of the World War II. Apart from the traditional festas, nothing screams summer more than a day at the beach. In this issue we take a closer look at some of Malta and Gozo's hidden beaches. We explore both islands as we make our way to some of these beautiful, secluded spots away from the hustle and bustle, which may be a little bit difficult to access, but totally worth the hike.

There's much more to explore, so sit back, relax and enjoy the Maltese summer ride! We couldn't be happier to welcome you!

Bebbux – “Petit Gris” snails one of my all-time favourite dishes

ALBERT FENECH www.b-c-ing-u.com/



My family left Malta to live in south east London in England in January of 1954. I was just seven years old. I knew a little English but the greatest challenges were adapting to weather-change and food. Our daily feeds were mainly a Mediterranean diet but obviously this had to undergo a complete change.

This was a time in England where anything foreign, especially food, was looked down upon, particularly if it had French or Italian origins. The use of garlic was largely seen as blasphemous and left one smelly and highly undesirable – to be avoided by all sane persons.

Now-bred-and-harvested-commercially

One of my greatest put-downs was to reveal that I loved eating snails (“bebbux” in Maltese) of the ‘petit gris’ variety, with all its accompanying trimmings, a sauce known as ‘arjoli’ and of course strong in garlic and olive oil.

The reaction was “YUK” and was classed to be “a Frog tendency” (that is, a French tendency) because of the French love of eating Burgundy snails – as well as frog legs!

The-cooking-stage

At the time, and now, the collection of snails, cooking and eating depends on the weather cycle. These are active and mobile in fields during the winter months when they stock up their food intake. As summer

approaches they retract, shelter themselves under large stones and then hibernate throughout the summer to reactivate with the first rains.

If they are harvested in winter they have to be left for a minimum of three days without being fed before cooking, and given a good washing in sea water or salty water to help them eject their slime reaction.

Cooked-with-fresh-tomatoes

If they are harvested after the first rain and picked from their underneath clinging to stones, they have to be similarly thoroughly washed mainly to enable their hibernation skin covering to be pulled off and discarded. What a joy it was as a boy before we left for England to pick off an abundance of snails from under the stones!

The-arjoli-but-I-like-mine-more-liquidy

Much later, when I returned to Malta I tried breeding snails at home, keeping them in large cages and feeding them but unfortunately the experiment failed.

However, nowadays although some are still harvested wild from fields their numbers have become highly restricted because of a decrease in agricultural land, disturbance and pollution.

Tuck-in-and-enjoy

Now, some individuals have successfully taken to breeding them and making them commercially



available in quantity. Cooking techniques vary greatly and some like to cook them with an abundance of other stuff such as anchovies, sardines, canned tuna, various vegetables, tomatoes, garlic and chopped onions.

I like mine plain and simple and this is my recipe:

- *Wash the snails thoroughly in seawater or salted water;*
- *Prepare a pot of boiling, salted water and deposit snails into boiling water; care must be taken because these will emit slime and it can rise and drip out of the pot; leave for five minutes;*
- *Drain away the water and slime and wash thoroughly in cold water, peeling off any covering skin remaining;*
- *Slice a number of garlic pieces and an onion and fry gently in olive oil in a separate pot;*
- *Place the drained snails into the pot with fried garlic and onion, season with pepper and a little chili pepper, mint and parsley (fresh or dried according to availability);*
- *Add just enough water to cover the snails to the fried garlic and onion and bring to the boil;*
- *While boiling stir regularly and then allow to simmer and continue to stir regularly; I like them to soften otherwise their tails will remain affixed to their shell and the snail will shred on extraction and therefore simmer them for an hour;*

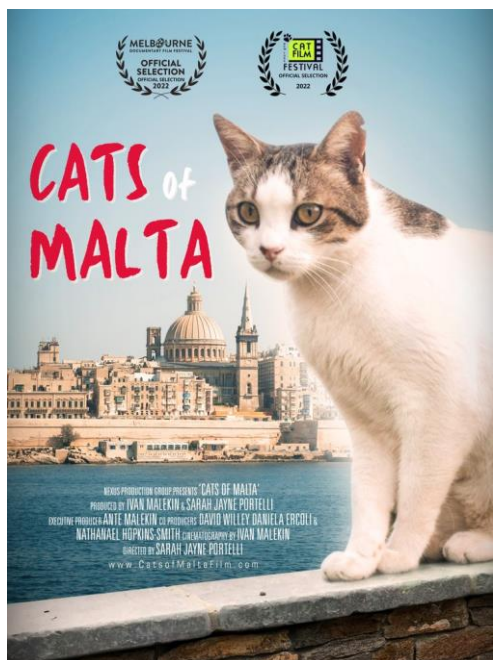
These are now ready to eat or left to be warmed up later for eating.

Bread-crusty-and-fresh

To prepare the 'arjoli';

- *A small bowl of olive oil;*
 - *A sprinkling of fresh lemon juice;*
 - *A few drops of white wine;*
 - *A spoon of tomato puree;*
 - *A light sprinkling of turmeric and paprika;*
 - *A generous sprinkling of powdered garlic; mix thoroughly.*
- To eat, remove snail from shell with a toothpick and dip in 'arjoli' for flavour.

These can be accompanied with a separate plate of boiled potatoes sautéed in olive oil, chopped olives, capers and tomatoes – and lashings of fresh and crusty Maltese bread to which there is no equivalent. According to my palate – wonderful and the best of our Maltese and Mediterranean cooking!



THE BIGGEST NEWS...SO FAR! CATS OF MALTA IN USA

***Cats of Malta* has secured an American PBS broadcast lining up with National Cat Day 2023 on October 29th.** With this broadcast, the film can potentially reach millions of people across America so we are super excited.

This is another reason for the website -- **so we can have something to wow potential broadcast underwriters with.**

Also, conferences are on the agenda and **we plan to submit to CatCon 22 in Pasadena in a virtual stall holder capacity;** so we needed a shop too. With the shop we will be **donating a percentage of each sale to Maltese cat shelters such as Animal Guardian's cat cafe.**

The shop is slowly growing in products, so check it out here: <https://www.catsofmaltafilm.com/> We are looking to **attend CatCon in Pasadena and the NY Cat Film Festival and will be booking flights soon, while researching places to stay in both LA and NY.** As experienced house and cat and dog sitters, it looks like that may be the more affordable option for a month stay in the States.

That is all the news thus far - it's a huge update, we know. A lot to process.

Until next time, have a wonderful weekend and stay in touch. We look forward to hearing from you about anything in particular. Meow from Malta, **SARAH JAYNE AND IVAN MALEKIN**

60 years of missionary work for Munxar priest



Mgr José Agius (right) with Fr Werner Knor, parish priest in Germany. Fr Knor came over for Mgr Agius' anniversary celebration.

Mgr José Agius recently led a Mass of Thanksgiving at Munxar parish church on the occasion of the 60th anniversary since he left his native village for Brazil.

Born in Munxar in 1941, he left for Londrina, Brazil, at the age of 20 to proceed with his studies for the priesthood. The Archdiocese of Londrina, situated in the north of the state of Paraná, was

Mgr José Agius left for Brazil aged 20. He's still there today.

Times of Malta

formally established on February 17, 1957, with Mgr Geraldo Fernandez, as its first bishop.

A few years later, Mgr Fernandez visited Malta asking for priests and possibly even seminarians to work in his diocese. Mgr José accepted the invitation and never looked back. He was ordained priest on July 4, 1965, at Londrina cathedral. Shortly afterwards, he was appointed parish priest of the populous parish of St Joseph in the city of Rolandia, Paraná.

Mgr Agius reminisces that up to 1961 he had hardly ever heard of Brazil and had no idea of the language spoken in that country. He left Gozo as a missionary in the full sense of the word completely unaware of what awaited him. However, he never regretted his decision. Until recently, he was parish priest of St Paul parish, the patron saint of his native village of Munxar, a church where he was raised.



Maltese in Tunisia

Despite being an archipelago in the middle of the Mediterranean, we often forget that Malta has a close and deep history with its neighbouring countries, especially those in North Africa.

On a research and collection trip to Tunisia, Magna Żmien founder and artistic director Andrew Alamango met with some Tunisian-Maltese who shared their memories, anecdotes, and stories of their once-thriving community.

The Maltese in Tunis were known as quality cotton producers, for driving *karozzini* (horse-driven carriage) and for Maltese *pastizzi*, which left their mark on Tunisian society even today. They were also particularly associated with being butchers, particularly of horse meat as well as pork. Many of these set up shop in the local market of downtown Tunis, Marché Central in Rue de Allemagne.

- Joseph Mangani collection
- Joseph Mangani collection

Though the Maltese community disintegrated in Tunis after the

1950s, one can still find remnants of the past, harkening to the days of a rich Maltese presence in the country. The Maltese particularly are still remembered with endearment, due to the proximity of language and the adaptation of the Maltese in Tunisian society and upon which it left its mark. The bond between the two countries is still strong today and anyone travelling to and from Tunisia is sure to come across the phrase "*Malta ħanina, ħobża u sardina.*"

Today they tell stories of how they lived harmoniously alongside other cultures carrying on their Maltese religious and cultural traditions, whilst integrating with the liberal and culturally diverse society in Tunisia which was open to the Mediterranean and its people.



A particularly interesting photo is that of a portrait of the Temimi family, the grandmother of which was Antoinette Zammit from Ħamrun. Antoinette worked as a stewardess on the ferry-ship between Malta and Tunisia in the early 1930s and, on this same ship, she met and fell in love with Mohamed Taoufik Temimi whom she eventually married.

Hatem Temimi collection Antoinette packed up her life in Malta, moved to Tunisia and started her life there living in La Fayette, where she raised her family. Antoinette is still remembered today as Nanna Ferida Temimi from Ħamrun and although there are only a few descendants of this once numerous community, they still retain a strong affection for their island of origin. Some have even obtained Maltese nationality.

Antoinette packed up her life in Malta, moved to Tunisia and started her life there living in La Fayette, where she raised her family. Antoinette is still remembered today as Nanna Ferida Temimi from Ħamrun and although there are only a few descendants of this once numerous community, they still retain a strong affection for their island of origin. Some have even obtained Maltese nationality.



436 Editions Over 10 000 Readers
8 Years of Publication

**This milestone is reached with the help of
 volunteers, readers and contributors**



Malta and Tunisia, shared common heritage

From Malta *hanina* to the African coasts and neighbouring islands

Abdellatif Taboubi

Ghorfas or menzels in Djerba

If we go back in time, the ancient authors say that a king of Malta called Battus was on good terms with Queen Elyssa of Carthage. When she died by throwing herself into a blaze, her sister, Anna found refuge in Malta, sheltered by this king.

St Joseph church in Houmt el-



Souk, in Djerba.

In reality, it's as a Phoenician colony that Malta appears in written history. Diodorus of Sicily is the first to mention the islands of Malta and Gozo. They offered Phoenician traders an ideal stopover on the road to Carthage, Djerba or Motyé, well away from eastern Sicily which was then colonised by the Greeks.



This explains how Malta later on passed into the hands of Carthage, before submitting to Roman domination.

Children playing in a typical street of the locality.

Malta, Djerba, Kerkennah... stories of islands

Malta has a lot in common with the big Tunisian islands, starting with its ancient name, Melita, that we find in our two Mellita of Jerba and Kerkennah but also in other Mediterranean islands like Mljet (or Meleda) in Croatia. The medieval history of these islands has often crossed paths. Malta and Djerba have long had a reputation as 'pirate haunts'.

The islands remained, for many centuries, the stake of battles between rival powers: Aragonese against Hafsid, then Spaniards against Ottomans.

Social and cultural dynamics in Tunisia

A considerable human and cultural mixing took place in the first half of the 20th century in Tunisia and the Maltese community in Tunisia

contributed actively to the tangible and intangible enrichment of the country.

From Tunis to Djerba via Cape Bon, Sousse and Sfax, we could easily identify some Maltese family names: Abelto, Barbara, Bartolo, Bastianini, Bondin, Borg, Briffa, Cacchia, Caruana Damato, Debono, Ellul, Farrugia, Fenech, Gili, Gutilla, Lupo, Micallef, Montalano, Muniglia, Phillipi, Spiteri, Vella, Vitale, Xuereb, Zammit and Zarb.

They were doctors, lawyers, teachers, architect traders, entrepreneurs, bar owners, breeders, fishermen... Between 1926 and 1936, almost 3.7 per cent of the Maltese population in Tunis consisted of doctors, architects, pharmacists and lawyers.

G. Ellul, architect of the famous Villa Boubilil, designed in art deco style in the heart of the Tunis-Belvédère district, was the grandson of a Maltese immigrant who arrived in Tunisia around 1850.

The Maltese landed first in Ghar El Melah (Porto Farina) located in the north of the country and Jerba in the south side to gradually and peacefully indulge in farming and sponge-fishing activities.

Traditional Maltese boats or luzzi, which characterise the Phoenician port of Marsaxlokk nowadays, remind us of the feluccas or flûka that are found in Tunisian fishing villages.



Local fishermen

The fishermen are called sayeda or bahara in Tunisian language or sajjieda in Maltese and the marine know-how and the techniques of ancestral fishing are practically the same.

In Djerba, the Maltese, which were more numerous than the other Europeans, gathered around Fondouk al-Malti. They built the church of St Joseph in Houmt el-Souk, in the beautiful baroque style that characterises their own Catholic churches, then much appreciated

by the community.

A local man wearing a traditional hat.

The Maltese represented more than half of the Christians that settled in Tunisia and up to three-quarters in some coastal cities. They easily mixed with Tunisians thanks to their linguistic proximity. Presumably, the Maltese language is originally a Tunisian dialect.

In Malta, as in Djerba, water is scarce and precious, to the point that seawater desalination plants are needed. And, in traditional farms called razzett, the upstairs rooms are called għorfa – as in the menzels of Djerba – a family home or farm space including all agricultural and livestock activities and the houch or the home of the family that live and work there.

Abdellatif Taboubi is an expert in Mediterranean heritage and cultural tourism. He contributed to the implementation of projects financed by the Euromed Heritage IV programme, mainly on approaches related to shared heritage as well as the formulation of the EU programme Tounes Wejhatouna 2019-2025, a support programme for the diversification of tourism, the development of crafts and the enhancement of cultural heritage.

Acknowledgements

The article was written in collaboration with Ray Bondin, whom the author met in 2009 at the University of Florence during the kick-off meeting of the Euromed Heritage programme – Mare Nostrum project.



Exhibition commemorating the 80th anniversary of the Santa Marija Convoy

All exhibited material is authentic and was used on various battlefields

Press Release

Some of the exhibits. An exhibition to commemorate the 80th Anniversary of Operation pedestal, or as it is best known, the *Santa Marija* Convoy, will be held at *Palazz Santa Marija* in Mqabba, the clubhouse to the Society of St Mary and King George V Band.

This exhibition, curated by Leonard Azopardi, is being held throughout the village festa week of *Santa Marija*. It will, among others, include a large collection of WWII memorabilia like uniforms, helmets, inert ordinance, medals, badges, documents, photos, newspapers, and aircraft relics.

All exhibited material is authentic and was used on various battlefields. This exhibition is on between August 11 and 15; opening hours are between 7 and 10pm. It will be inaugurated on August 10, following a concert by the King George V band. Entrance is free of charge.



Mr Jim Borg
Co-Ordinator
Friends of Providence House NSW
23, Kootingal Street
Greystanes NSW 2145
AUSTRALIA
28th June 2022

Dear Jim,

Marathon in aid of Dar tal-Providenza – 1st to 3rd July 2022

On behalf of all of us at Dar tal-Providenza I would like to thank you for your generous donation of €4185.72 (\$7,500AUD) made on behalf of the Friends of Providence House NSW on the occasion of the fund-raising marathon in aid of the Home that is taking place this long weekend Friday 1st to Sunday 3rd July 2022.

It is very encouraging for us who live and work here to realize that the work carried out with persons who need support is being acknowledged. These Homes rely entirely on public donations and this generous donation is certainly a great help.

I assure you of our prayers for your intentions as well as for those who are part of the Friends of Providence House NSW.

Sincerely,

Fr Martin Micallef
Director

Id-Dar tal-Providenza, Lapsi Road, Is-Sigġiewi SGW2822, Malta
Tel: (+356) 2146 2844 / 2146 4915 Fax: (+356) 2146 7925
Email: info@dartalprovidenza.org Website: www.dartalprovidenza.org

Friends of Divine Providence House Group NSW Australia

The Group was founded in October 2011 with the aim of raising funds for Id-Dar tal-Providenza, Malta. The current structure of the group is made up of:

• Mr Jim Borg, Founder/Co-ordinator Ms Marisa Previtera, Secretary Ms Miriam Friggieri, Treasurer

The Friends of Providence House is the official Ambassador to **Id-Dar tal-Providenza** in New South Wales, Australia. Any person who may wish to obtain further details or wishes to make a donation should contact:

The Co-ordinator, Jim Borg on Tel: **+61 296367767** • Mob: **+61 418825591**

The Group can also be contacted by Email: **foph@bigpond.com**

Bank details are:

Commonwealth Bank of Australia

Account Name: Friends of Providence House (NSW)

BSB: 062 416

Account Number: 1019 9448.

This is the only official bank account in Australia

Photo – A letter of acknowledgement from the Director of Id-Dar tal-Providenza.



THE MALTESE E-NEWSLETTERS ARE ARCHIVED AT

The Malta Migrant Museum – Valletta

Maltese-Canadian Museum – Toronto, Canada

Gozo National Museum – www.ozmalta.com

Facebook – www.facebook.com/frank.scicluna.3

Website of the Ministry of Foreign Affairs – Malta

Website of the Maltese Community Council of Victoria

At clubs of several Maltese Associations

At Maltese Language Schools and libraries

Many readers preserve them on their USB



We are proud of our Maltese Achievers ✚

**The Journal of Maltese Living Abroad
connecting communities
around the world**





**Malta Day!
Gold Coast 2022**

Date: Sunday 7th August
Time: Approx 10am
Place: Cascade Gardens, Broadbeach

Organised by the Maltese
Australian GoldCoast
Association

Contact:
alexanderbuttigieg@gmail.com *Singara Cumme*



**Garden Expo
& Lunch
in the Country**

- 3 local garden experts as guest speakers
- Garden walks throughout the extensive gardens
- Men especially catered for - with talks about fruit trees, veggie's, etc

**Saturday 27 August, 2022
11.30 am**

Tickets:
\$55 per person

Contact: Evelyn - 0438 425 662
or Carmel - 0400 713 535
mackaymaltesecorner@gmail.com

**SUPPORT
YOUR LOCAL
SOCIETIES**

Save the Dates

9th, 10th and 11th September 2022



**Maltese Chaplaincy Festivities Group
&**


Maltese Community Council

advise, that this year there will be combined celebrations for the,

Feast of Our Lady Queen of Victories

& Malta National Day.

**Christ the King - Lockleys - S.A
ADELAIDE - SOUTH AUSTRALIA**



Maltese Community Council of Victoria, Inc.

Father's DAY

Activities and Dinner

Saturday
27 August 2022
Georgies on Vista Bistro
48 City Vista Ct, Fraser Vale VIC 3338

\$55 per adult
\$15 per child under 12



**DARREN ARMSTRONG
THE GHOST OF ELVIS
&
ROSS MANCINI
THE ELVOSS EXPERIENCE**

**SHOW TIME
19 August 2022**

**WHERE
La Valette Club
175 Walters Road
Blacktown, NSW**

TIME: 7:00 till 10:30pm

Tickets \$25.00



**Maltese Guild of
South Australia
Members and friends
meet at the
Cultural Community
Centre- Beverley**

**Every Tuesday 930am till 3 pm
Lunch - Bingo - Billiards**

**THIS SPACE COULD BE YOURS
SEND US YOUR STORY**

Cardinal Grech rolls up his sleeves and gets to work in the Guatemala jungle

TVM NEWS

Cardinal Mario Grech has experienced first hand three Gozitan missionaries which, during his time as Bishop of Gozo, he supported both in word and deed, in respect of the work they are carrying out in Guatemala.

During a one-week visit, he was able to see and touch the poverty in the country, as well as the generous heart of the Maltese and Gozitan people who support these missionaries in social and pastoral projects.

The missionary Dun Anton Grech said that Cardinal Grech's visit was a blessing and grace for the priests, but also for the people. The Cardinal came down to their level and interacted with them in their daily lives.



From the heart of Rome to the heart of the Guatemala jungle – Cardinal Mario Grech rolled up his sleeves, put on his boots and became one with the culture of this poorest country in Latin America.

Cardinal Grech visited Guatemala at the invitation of the country's episcopal conference specifically to meet with the bishops and priests regarding the process of the synod that he is leading. He said that during the visit to Guatemala, he felt obliged to meet with three Gozitan priests who work there: Rev. Anton Grech and Rev. Mario Curmi each lead a parish and Rev. Gużep Camilleri runs a hospital. He said that these three priests are ambassadors not only of the Church in Malta, but of our country as a whole.

I want to say that it was a very powerful church experience that helped me greatly appreciate not only the work of my fellow priests, who as the Pope says 'have the smell of sheep', because they are fully committed to the service of others, especially the poor. But I also saw and touched the generous heart of the Maltese and Gozitan people because many of



the social and even pastoral projects that these three priests have carried out have been made possible with the help they receive from the Maltese and Gozitans.

The city of Izabal where two of the Gozitan priests work is still a missionary land, which has few priests and a lot of work. It also contains many different cultures, but part of it is a land of martyrs, because in the eighties there were many catechists who suffered and gave up their lives because they were catholic. Rev. Anton Grech said that the fact that Cardinal Mario Grech went to visit them, was a great blessing and grace both for the missionaries and also for the local people.

These people had never seen a Bishop, not even in the villages. Imagine seeing a cardinal who wears boots, grabs a stick, walks, climbs on a horse. This is the sort of things we often in the jungle here in Izabal, so when they saw the Cardinal among them, it was a beautiful thing, a cause for celebration. So the fact that the Cardinal came here, for us is a moment where we can say thank you to the Lord and also a great moment of grace for the Church during n this time of the synod, a Church that is alive, a Church that despite the suffering, despite the martyrdom, despite the suffering and poverty, is a living Church, which loves and is even generous.

Dun Anton Grech – Guatemala missionary

This was the first time that Cardinal Mario Grech visited Guatemala.



Archbishop Charles Scicluna said that the Maltese should pray to God so that he can offer Malta grace built on truth, justice, and solidarity. During his homily for the end-of-year thanksgiving mass

Ramla Bay resort redevelopment to go ahead



Semira Abbas Shalan

[GOZONEWS](#)

The second phase of the Ramla Hotel redevelopment project in Marfa has been given a green light by the “newly appointed” Planning Board.

In a statement, the Planning Authority explained that for this phase, the works will include the demolition of the old part of the hotel and the construction of 396 new rooms, a gym, retail outlets, catering establishments, an indoor pool, multipurpose halls and other ancillary facilities which will be spread over three new buildings.

It said that similar to the design used for Phase 1, the new Ramla Bay will move away from the traditional hotel plan with long corridors leading to a number of rooms distributed on both sides.

“A more organic design is being adopted where the concept of ‘porosity’ will allow for the breaking up of the mass of volume and bring spaces that are usually underused and without natural light, to life throughout the use of central and naturally lit atria,” the Authority said.

The PA went on to say that greenery is a central element also within the atria incorporating soft landscape not only around the complex but also inside it. All three blocks will be interconnected at the lowest levels and

open-air bridges will also connect the buildings.

The Board agreed with the Development Management Directorate’s recommendation that for purposes of upgrading and increasing the number of beds, “there is enough justification for a minimal increase in the building footprint, given that this will be carried out within the existing committed boundary of the old hotel.”

In view of its location and size, the Authority said that the project was subject to an Appropriate Assessment (AA) and an EIA which were both assessed by the Environment and Resources Authority (ERA). The Planning Authority stated that the AA Report concluded that, following a detailed evaluation of the anticipated impacts and their potential mitigation, “the proposal and associated works are not expected to adversely affect the integrity of the Natura 2000 sites.”

Additionally, it said the ERA had submitted that “these impacts can be addressed with the thorough implementation of pre-emptive safeguards and construction and operational mitigation measures.”

The Authority said that a number of conditions have been included in the permit to ensure these mitigation measures are adhered to



13th ANNUAL FESTA IL-VITORJA SUNDAY, 11 SEPTEMBER 2022

Maltese American Benevolent Society, Inc.
1832 Michigan Avenue, Detroit, Michigan 48216

Celebrating 82 Years in Corktown

For more information: Email
maltese_american_benevolent_soc@yahoo.com; Find us on
Facebook; Check-out our website DetroitMaltese.com

Come Celebrate Our 13th Gathering for the
Maltese Festa IL-Vitorja – Our Lady of Victory
Celebrating the Birth of Our Lady, the Mother of God
and the Victory of World War II –
The Great Siege of 1565

Festivities will begin with a Mass Celebration at
Most Holy Trinity Catholic Church
1050 Porter Street, Detroit, Michigan 48226
at 11:00 a.m.

Our Statue of Mary will be Processed into Church and
Receive its Annual Blessing

11 a.m. Mass at Most Holy Trinity Church
Club will be Open Directly after Mass
1:30 p.m. Food Available at Club

TRADITIONAL MALTESE FOOD FOR SALE

\$20 – Rabbit Stew
\$12 – Baked Macaroni
\$7 – Hamburger & Potato Chips
\$3 – Hot Dog & Potato Chips

STOP BY THE CLUB BEFORE THE EVENT
TO PURCHASE YOUR FOOD TICKETS IN ADVANCE AND
TO GUARANTEE YOUR MALTESE FOOD SELECTION –
LIMITED EXTRA MALTESE FOOD WILL BE MADE – ONLY
PAID TICKETS WILL BE HONORED THE DAY OF THE
EVENT

CASH RAFFLE – 3 PRIZES TO BE GIVEN
Tickets – \$1 Each or 6 for \$5

TELL ALL YOUR FAMILY & FRIENDS!
COME AND JOIN IN A DAY OF FUN WITH THE ENTIRE
FAMILY!!!

FREE Kids Craft Table Activities



- Opportunities Available for
Sponsorship & Advertising –
Contact the Club for More Information

FUNDRAISER

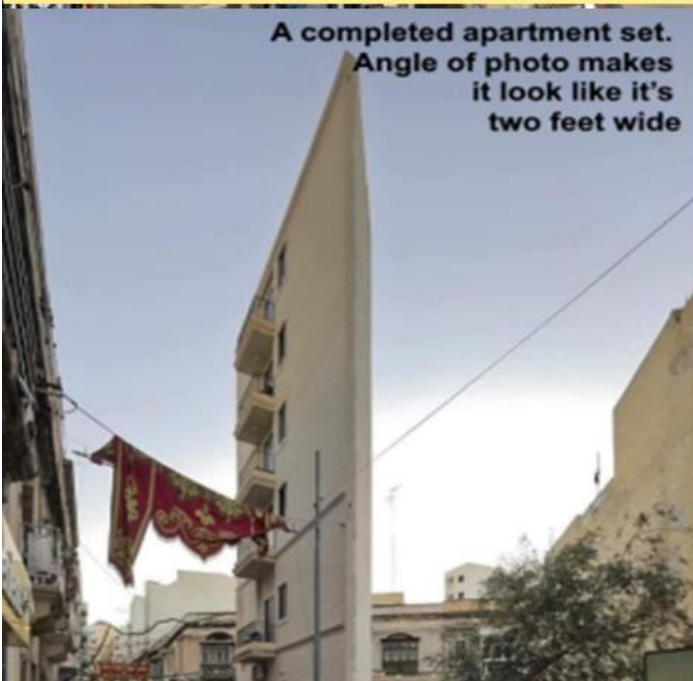
Vendor Tables are Available for Sponsorship
by Members & Guests *
Limited 10X10 Spots
Available Outside
\$30 for Members
\$40 for Non-Members

CALL OR EMAIL FOR MORE INFORMATION

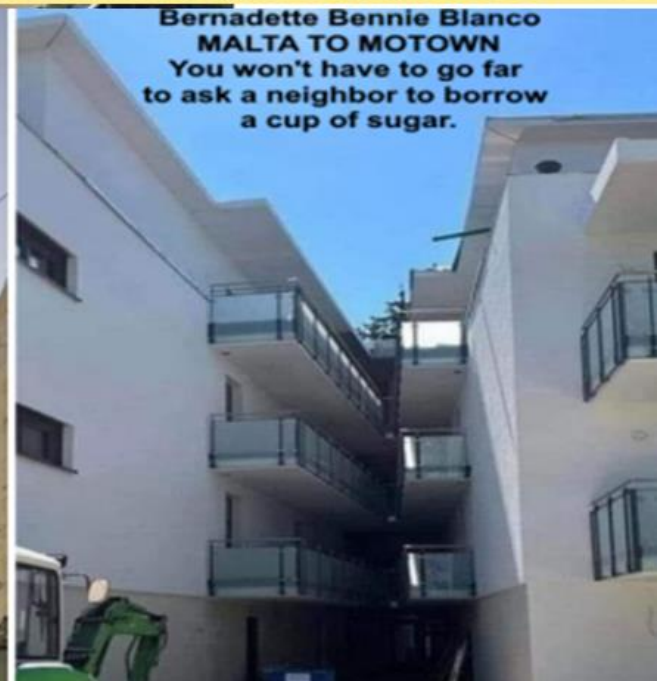
**We would like to thank our readers from the United States
and Canada for their support and their contributions**



'paradise of concrete'



**A completed apartment set.
Angle of photo makes
it look like it's
two feet wide**



**Bernadette Bennie Blanco
MALTA TO MOTOWN
You won't have to go far
to ask a neighbor to borrow
a cup of sugar.**

**IF YOU LOVE THIS JOURNAL SHARE IT WITH OTHERS
OR YOU MAY PREFER TO POST IT ON YOUR FACEBOOK PAGE
OR TWITTER**