

## THE JOURNAL OF THE MALTESE DIASPORA

# MALTESE NEWSLETTER

BUILDING BRIDGES BETWEEN MALTESE ALL OVER THE WORLD



## Muscat calls for legally-binding climate change deal at UN summit

**Prime Minister urges world leaders to 'send a signal of challenges and opportunities of moving towards a climate-friendly future'**



**Tim Diacono** [www.maltatoday.com.mt/news/](http://www.maltatoday.com.mt/news/)  
*Prime Minister of Malta Joseph Muscat addresses the COP21 summit in Paris*

Prime Minister Joseph Muscat has urged world leaders to adopt a legally-binding agreement to tackle climate change.

Addressing the UN climate change summit in Paris, Muscat cited a joint statement signed during last week's CHOGM in which the 53 Commonwealth nations agreed to back a legally-binding global climate deal in the form of a protocol.

"We hope that such an outcome, according equal importance to mitigation and adaptation, will mobilise all parties in its implementation and put the global community on track towards low-emission and climate-resilient societies and economies," Muscat said.

In the joint statement signed in Malta, the Commonwealth nations also reaffirmed their pledge to mobilise \$100 billion per year by 2020 to help developing countries adapt and mitigate to climate change effects. Speaking in his role as the Commonwealth chair-in-office, the Maltese Prime Minister urged "practical and swift action" by governments and all other private and public stakeholders to help out climate vulnerable states and communities.

"In this spirit, we have launched the Commonwealth Climate Finance Access Hub, the Commonwealth Green Finance Facility initiative, and the pioneering global Commonwealth Youth Climate Change Network," he recounted. "Although one of us had reservations on some elements, this remains, I believe, a statement that is worthy of the Commonwealth, a supportive message to all our fellow members of the climate change community and in particular to France."

"Our aim here is not just to reach agreement on what governments undertake to do in the years and decades ahead," Muscat said. "It is also to give a signal to the world beyond governments – to our citizens, to our corporate leaders, to technological innovators and to investors - a signal of the challenges and the opportunities of moving with determination towards a transformational climate-friendly future that spreads prosperity to all. "For too long our negotiators have been stuck in their defensive trenches playing a zero-sum, burden-sharing game, rather than looking over the edge towards the smart, healthy and profitable opportunities that sustainable development offers."



**M**

## MESSAGE FROM THE HON CHRISTOPHER PYNE MP

Australian Federal Minister for Industry, Innovation and Science

### MALTA AND THE ANZACS

### THE NURSE OF THE MEDITERRANEAN



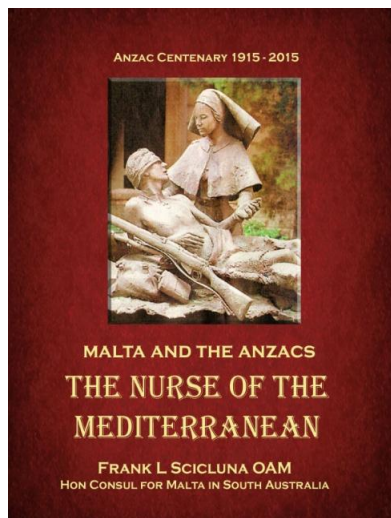
It is with great pleasure that I commend this book and the work of Mr Frank Scicluna OAM in producing this lasting tribute to the relationship between the people of Malta, the ANZACS, and Australia.

Many families in my electorate and across Australia will be forever grateful for the care and treatment their injured loved ones received in Malta after being evacuated from Gallipoli.

During the course of the first world war more than 58,000 ANZACS received treatment on Malta. This care created a special bond between our countries and as a result, since 1916, ANZAC Day has been commemorated in Malta at the Pieta Cemetery – the site of most of the ANZAC war graves. To this day, Malta continues to assist us in times of need such as when foreign nationals who had been trapped by the Libyan Civil War were evacuated – Malta took in

33 Australians.

As a further result of this bond, many thousands of people migrated from Malta to Australia during the Forties, Fifties, and Sixties, making Australia home to the largest Maltese community outside of Malta. Most have taken up Australian citizenship and have contributed at all levels helping to make Australia the great Nation that it is today. I am grateful for our shared history and am pleased to have been able to support **MALTA AND THE ANZACS – THE NURSE OF THE MEDITERRANEAN**.



Between 2014 and 2018, Australia and New Zealand commemorate the Anzac Centenary, marking 100 years since the nations' involvement in the First World War.

The First World War was one of the most significant events of the 20<sup>th</sup> Century, claiming the lives of more than 16 million people across the globe.

Even now, 100 year on, we are all connected to the Anzac Centenary (2014 – 2018) through our own family history, the heritage of our local communities or the lasting impact it left on generations of Australians and New Zealanders.

From the Declaration of War, to the various bloody battles and surrenders, and finally to the armistice and the global impact left in its wake, every detail has been recorded in hundreds, if not thousands, of books.

During the Anzac Centenary, we remember not only the original Anzacs who served at Gallipoli and the Western Front, but commemorate more than a century of service by Australian and New Zealand servicemen and women.

Even the little island of Malta, just in the middle of the Mediterranean Sea, played an important part during the First World War so much so that it earned the title of

The Nurse of the Mediterranean. This publication, *Malta, the Nurse of the Mediterranean*, is a compelling account of Malta's involvement in World War I. We congratulate the Maltese RSL Sub branch of South Australia for embarking in the two projects during the ANZAC CENTENARY –

1. The establishment of a monument at Prospect Memorial Gardens with the names of 18 South Australian soldiers who died during WW1 and are buried in Malta
2. Publishing this commemorative book – **MALTA AND THE ANZACS – NURSE OF THE MEDITERRANEAN.**

**LEST WE FORGET**





## Mużew f' gieh persuni mill-Kottonera

Spiss ngħaddi minn Bormla, fejn sa f'it snin ilu kien hemm il-baċir numru wieħed. Ix-xogħol miexi għielu u jidher li ma jidmox wisq ma jibda r-restawr ta' daww li kienu f'wienet tax-xogħol tat-tarzna. Naf li l-Kunsill Lokali ta' Bormla diġà sema' xi suġġerimenti mingħand ir-residenti; kien hemm proposti tajbin u oħrajn forsi f'it inqas tajbin. Post storiku bħal dan għandu jintuża bl-akbar għaqal biex ma ssirx f'sara li wara ma tkunx tista' tisewwa. Il-f'sara tista' ssir mhux biss fl-istruttura imma fil-mod ta' kif jintuża l-post.

Minkejja li jiena minix mill-Kottonera, imma hemmhekk ngħix. Nixtieq inressaq dan il-f'sieb tiegħi kemm lill-Kunsill Lokali tat-tliet ibliet kif ukoll lill-għaqdiet ta' kull għamla li jinstabu fil-Kottonera. Nissuġġerixxi li parti minn dan il-bini jintuża biex fih issir wirja permanenti dwar nies prominenti jew mill-Kottonera jew li għexu hemmhekk.



Din il-parti ta' Malta tat bosta nies kbar li għamlu gieh mhux biss għalihom u għall-Bliethom imma għal Malta kollha. Jekk insemmu l-politika ma nistgħux ma nsemmux numru politiċi li f'harġu minn hawnhekk: Carmelo Mifsud Bonnici l-Gross, Pawlu Boffa, Duminku Mintoff, Karmenu Mifsud Bonnici, Ugo Mifsud Bonnici u tant oħrajn. Jekk insemmu kjeriċi ma nistgħux ma nsemmux lil Monsinjur Ludovico Mifsud Tommasi, l-Arcisqof Mikiel Gonzi, Patri Mikiel Fsadni OP, ż-żewġ kardinali Maltin Fabrizio Sceberras Testaferatta u Prospero Grech u bosta oħrajn. Jekk insemmu nies tal-palk, nistgħu ma niftakrux lil Vitorin Galea jew lil Charles Clews? U Pawlu Tanti? Jekk insemmu artisti mill-ewwel jiġi f' moħħna Melchiorre Gafà. Nistgħu nibqgħu sejr in u l-lista titwal sewwa għax hemm bosta sportivi, kittieba, mużiċisti u oħrajn li għamlu isem u li kellhom rabta mal-Kottonera.

Naqbel mas-suġġeriment li smajt, li parti oħra minn dan il-bini ssir mużew tat-tarznari. Sa minn żmien l-Ordni tal-kavallieri dan il-bini serva għat-tiswija tal-vapuri. Matul is-snin it-tarzna għaddiet minn bosta dejn u dejjem kienet l-għejxien ta' eluf u eluf ta' familji. It-tarzna wkoll dejjem kienet fil-Kottonera u għalhekk bix-xieraq li tibqa' tiffakkar biex b' hekk kemm aħna kif ukoll daww ta' warajna nkunu nafu x' kien hemm u x' kien isir f' dak il-post.

għandhom ikunu postijiet fejn il-Malti jkun jista' jeduka ruħu u fejn il-barrani jkun jista' jżur u jduq parti mill-istorja ta' pajjiżna. Fr Reno Muscat Din il-kitba dehret fl-Orizzont 3 ta' Diċembru 2014



## MALTESE NEWS ON SBS 2 TV

Every Sunday at 8 am and Every Thursday at 8 am

These are two different programs

Weekly news bulletins prepared by the PBS (Malta) and are presented on SBS 2 TV

## Learn more About Malta the exotic island of the Mediterranean



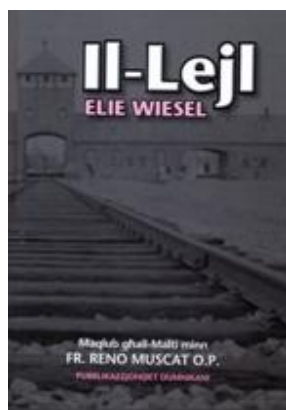
Megaliths, medieval dungeons and Calypso's Cave – The Maltese Islands are positively mythic. The narrow meandering streets of their towns and villages are crowded with Renaissance cathedrals and Baroque palaces. As the countryside is dotted with the oldest known human structures in the world, the Islands have rightly been described as an open-air museum.

**Malta**, officially the Republic of Malta, is a Southern European country consisting of an archipelago situated in the centre of the Mediterranean, 93 km south of Sicily. Malta covers just over 300 km<sup>2</sup> in land area, making it one of the world's smallest and most densely populated countries with a population of 400,000 inhabitants. Its capital is Valletta. The country has two official languages – Maltese and English – with Maltese being considered the national language.

Throughout history, Malta's location has given it great strategic importance and a sequence of powers including the Phoenicians, Greeks, Romans, Fatimids, Sicilians, Knights of St John, French and the British ruled the islands. Malta gained independence, became a republic and joined the European Union. Malta is internationally renowned as a tourist resort, with numerous recreational areas and historical monuments, including nine UNESCO World Heritage Sites, most prominently the Megalithic Temples which are some of the oldest free-standing structures in the world. *With superbly sunny weather, expansive beaches, a thriving nightlife and 7,000 years of intriguing history, there is a great deal to see and do.*

Capital City	<b>Valletta</b>	Size	<b>27 km long by 14.5 km wide</b>
Languages	<b>Maltese and English</b>	Currency	<b>Euro</b>
Independence	<b>September 21, 1964</b>	Population	<b>419,285</b>
EU accession	<b>May 1, 2004</b>	Drives on	<b>Left</b>

## THE NIGHT - Il-Lejl



The book "Il-Lejl" (The Night) is an autobiography narrated by Elie Wiesel of what he went through, along with thousands of other Jews in the concentration camps of Auschwitz and Buchenwald. Wiesel was 15 years old when he was deported along with his family from the village of Sighet in Romania to the concentration camp. Here he spent three years together with his father struggling to survive and overcome death which was constantly haunting them. In this book we can see what man is capable of doing when his beliefs are ingrained in a false ideology like Nazism. Whilst in the concentration camp, Wiesel lost his mother, his brothers and finally also his father.

Wiesel lost everything and everyone, even his faith in God. But "The Night" passes and dawn breaks. The morale of this book is forgiveness. The last chapter of the book relates the fall of Nazism and the liberation. Despite all the hardships endured nobody

thought of revenge, everyone hoped for a brighter and better future. Despite the type of subject, the book makes easy reading and encourages the reader to read on, page after page. Wiesel (born 1928) was awarded the Gold Medal from the U.S. Congress in 1985 and a year later won the Nobel Peace Prize. In 1992 he was awarded the Presidential Medal of Freedom from President George W. Bush. The book was translated into Maltese by Father Reno Muscat O.P. Dominican Publications are presenting, especially to Maltese readers, a book which is considered a masterpiece of classical literature on the Holocaust. [www.opmalta.org/](http://www.opmalta.org/)



## MALTA IS THE WINNER OF THIS YEAR'S JUNIOR EUROVISION!



And finally the adventure of JESC 2015 (Junior European Song Contest) has been completed with amazing shows in Sofia in November. Everything was perfect during rehearsal week and of course final night except live broadcasts on the JESC channels. And we wanna say thank you! to Bulgaria for the nice hospitality. Destiny Chukunyere won the Junior Eurovision Song Contest for her country Malta, with her song "Not My Soul". She ended up the contest with 185 points and become the best child song of Europe for this year. You can reach her video clip from here:

### Who is Destiny Chukunyere?



Thirteen year old Destiny comes from the town of Birkirkara. She is currently a student at 'Our Lady Immaculate School' in Hamrun. She has been singing for the past three years and is being tutored by IVA Instructor Maria Abdilla. Apart from a passion for singing, Destiny loves acting too.

Destiny has acquired several achievements including winning the best interpretation award in the, 'Singer Stage International Festival'. She also won the overall Grand Prix amongst the participants from seven different countries. In addition, Destiny represented Malta in San Remo Junior for

the International Grand Finals in the Ariston Theatre in May 2013, where she triumphed, winning the overall Grand Prix of the 5th edition of this competition.

Her music career went from strength to strength in September 2014 when she participated in the Konkors Kanzunetta Indipendenza Junior with her first original track 'Festa T'Ilwien'. Here she placed third.

Later on, Destiny managed to win the 'Singer of the Year' in a competition organized by ErSeb Productions. By virtue of winning the competition she won the right to represent Malta in FYR of Macedonia in October of 2014. Her participation in the 'Asterisks International Children's Festival' was another success as she emerged victorious with her original entry 'Live & Let Live'.

After this experience, another opportunity came knocking on Destiny's door when she auditioned for 'Next Generation' on Sky Italia. After passing the audition stage, Destiny went on to compete in the finals where she garnered yet another victory. Thanks to this she had the opportunity to sing at a big concert in Verona.

Representing Malta in the Junior Eurovision has always been something Destiny aspired to and wished to do. In July, she was amongst one of the twenty finalists in the Malta Junior Eurovision. She managed to triumph amongst some of Malta's best talents and thus winning the right to represent Malta in the 2015 edition of the Junior Eurovision Song Contest in Bulgaria.

Her inspirations come from various artists, but Beyonce and Aretha Franklin have triggered the thrill of music in her life. Destiny's main goal is to cheer people through music and her motto is "never give up in life and always follow your dream no matter the circumstances". For Destiny, the JESC is a stepping stone for all the children to help them bring out their singing talents, and this experience will definitely enrich her personality and her singing talent, whilst fulfilling her ambition to keep on building up her music career.

Destiny keeps on thriving to better herself and she is well focused on her career. She has a number of upcoming events planned both locally and also internationally. Her bubbly, kind hearted and determined character helps her in many ways. Her dream is to continue improving within her area of expertise and hopes that one day she becomes a great music artist. Source: <http://www.tvn.com.mt/mt/junior-eurovision/news/destiny/>

Dear Mr Scicluna, I like to congratulate you for your Book Malta and the Anzacs THE NURSE OF THE MEDITERRANEAN. At the moment I am still reading your very interesting book, and its worth reading. I always wait for your newspaper to get to my email to read , I find it very interesting to read, It's good to know what's happening around Australia and Malta. I even send it to my children so they know what's happening in Malta. Last but not least, I like to wish you and your family a Wonderful Christmas and Prosperious New Year 2016. Thank You. Kind Regards, Catherine Vella

## Bormla (*Città Cospicua*)

The area which today bears the name of Bormla (*Città Cospicua*) was already inhabited during megalithic times. Three megalithic structures were found together with many shards, tools and flints.



During the Phoenicians, Bormla served as a refuge for their ships. Burial places were found in the valley of Ghajn Dwieli and by the sides of the hills of Ta' Ġerman and the hills of Ta' Kordin.

During the Carthaginian and Roman occupation of the island, the Harbour facilities of the creek had been enhanced and exploited, but this time activity shifted to the other bay of Bormla, Dockyard Creek at the foot of the valleys between St. Margerita, Tal-Ġonna and Ta' Ġerman. Legends say that St. Paul had left the island in 61 A.D from this Creek.

During these days some caves in the area served as places of gathering, prayer and worship. A rock-cut chapel dating from the early Christian or Byzantine era is dug in the cliff side of the present Dockyard Creek, formerly a cosy sandy bay. A triglodithic chapel was rediscovered while removing debris of World War II.

### The Statue and Church of Our Lady of The Immaculate Conception Overview in Bormla, Malta



The monumental church of the Immaculate Conception dominates the town of Cospicua. The first church on the site dates back to 1584. This was enlarged in 1637 and again in later years until it was finally completed and consecrated in 1732.

It is said that the statue of the Immaculate Conception dates from 1689 and that it was sculpted in wood by Sr. Maria De Domenicis, a Carmelite nun.

The church miraculously escaped the World War II bombing which destroyed most of the town. It is rich in treasure and houses an exquisite work of art, namely the painting behind the high altar of Madonna and Child, painted by

the 17th century artist Polidoro Veneziano of Abruzzo. The church celebrates its feast on 8 December.. Cospicua is also famous for its Regatta team, which was one of the first. This team has won 16 shields (titles) overall, second only to Senglea.



**IMPORTANT ANNOUNCEMENT** - Historians and Archivists amongst your readers might be interested to know that the Archdiocese of Malta has put online around 900 manuscripts from the Rev Fabbrica Sancti Petri (A.I.M.) - the Inquisition Archives. <http://archives.maltadiocese.org/Home.aspx> Kind regards Rosanne

## MALTA'S RADIO CITY OPERA HOUSE – HAMRUN

Just after the second world war, the necessity of a new opera house was being strongly felt and Mr. Charles Schembri, the son of Mr. Joseph Schembri decided to build a new opera house on a piece of land in [Hamrun](#).



So the Radio City Opera House was born at an outlay of 100,000 pounds. Although not as big or beautiful as the Royal Opera House, it was well suited for the staging of operas, and in fact it served its purpose well in promoting opera and opera singers in Malta after the second world war and up to about 1960. It is situated on the main road a few hundred yards west of Blata l-Bajda.

The theatre was inaugurated with a grand carnival dance in 1945. The general manager of the theatre was Mr. Anthony P. Bilocca. It soon became a popular venue for various activities including opera, operetta, variety concerts, drama and carnival balls. It was even used for wrestling and boxing shows and later converted into a cinema.

The operatic debut took place on the 22nd February 1945 with a gala night by the Malta Amateur Theatrical Company which presented the one act opera by Pietro Mascagni, Cavalleria Rusticana. During this same year the following operas were produced, Lucia di Lamermoor, La Boheme, La Traviata, I Pagliacci. These were directed by Mro. V. Bugeja and By Mro. G. Camilleri.



The 1945 - 46 season began on the 15th November 1945 and it consisted of 12 operas which were: Rigoletto, Tosca, Carmen, Fedora, Madame Butterfly, Werther, La Boheme, Il Barbiere di Siviglia, I pagliacci, Il Matrimonio Segreto and L'Elisir d'Amore. The singers were all Maltese and were Mary La Rosa, Aida Sammut, Alice Tonna, Mary Grima, Gemma Fsadni, Jane Buttigieg de Piro, Joe Zammit Harrison, Arthur Galea, Lino Farrugia, Anthony Cini, [Paul Asciak](#), Joe Bezzina, George Ross, Anthony Vella, Walter Cachia, Emanuel Zammit Ross (passed away 18th July 2001) and Frank Bonello.

*Radio City Hall Hamrun 1951*

*Tal Handaq School Represented at the Inauguration of The Malta Playing Fields Association, by The Duke of Edinburgh, 26th January 1951 by the School Hockey Team and the School Cricket Team. Other representatives were from Maltese Schools. [David Spear](#).*

The 1946 - 47 season saw the amalgamation of the three opera companies in Malta under the batons of Camilleri, Cirillo and Bugeja giving no less than 17 operas with La Sunnambula, Faust, Don Pasquale, Andrea Chenier, L'Amico Fritz, Manon Lescaut, and La Favorita being shown for the first time in the theatre. During the 1947 - 48 season there were no

operas performed by Maltese amateur singers. Because of this, many of them went to England and Italy to try their luck there.

**In 1948**, the Italian Operetta Company "Citta di Milano" came to Malta and presented 'Madame di Tebe', 'Primrosa', 'La danza delle Libellule', 'Il paese dei Campanelli', 'Scugnizza', and 'La Donna Perduta'.



**Brindisi. Paul Asciak as Turiddu in Cavalleria Rusticana at his professional debut in 1946, Radio City Opera House, Hamrun, Malta.**

**In 1949**, Luigi Cantoni was given permission by the government to bring over an Italian Opera Company to perform at the Radio City. During the years 1950 - 1959 there were various opera seasons by Italian Opera Companies and some 37 different operas were performed. At this point, one must mention the many famous singers who performed at the theatre. Among the many who sung there, there was Anselmo Colzani, Gino Bechi, Elena Rizzieri, Afro Poli, Gino Mattera and Angelo Lo Forese. Singing with these great voices there were our own Paul Asciak, Oreste Kirkop, John Lopez and Giuseppe Satariano who were later to make a name for themselves in Italy, England and the United States.

**In 1953**, Mr Joseph Schembri was again the owner of the theatre, but in 1955 the theatre became the property of Baldacchino Brothers. In 1974 it became the property of Mr. Sunny Baldacchino\*. During this time, the theatre served as a cinema and as time went on, activities held therein became fewer and fewer. The name was also changed to Radio City Hall when operas were no longer performed.

**In 1957**. Karmena Abdilla's wedding (It-Tieg ta' Karmena Abdilla)

**In 1960**, Joe Grech was the first singer to win the first Malta Song Festival, a festival which was organized by the Zghazagh Haddiema Nsara, the local section of the Young Christian Workers. The festival was held at the Radio City Opera House in Hamrun, Malta. The Winning Song was Joe Grech's own composition "Vola Uccellino".

Today the Radio City Opera House is only a nostalgic memory for the many people who enjoyed themselves within its walls. Its place is now taken by Labour Party headquarters after being demolished in 1992 and the front door becoming their back emergency exit! In 1992 the theatre was pulled down to make way for the Labour Party new general headquarters. ~ Source Reference: Alfred G. Miceli - L-istorja ta' l-opra f'Malta.



## MALTESE CRAFTS ON POSTAGE STAMPS – SNAJJA' MALTIN

A set of five stamps were issued by the Philatelic Bureau of [Maltapost](http://Maltapost) on 29 December 2006. They depict five different examples of traditional Maltese crafts.

Richard J. Caruana are the first to carry a dual face value, as the Euro value is included, this being part of the process for the gradual introduction of the Euro into the Maltese Islands. Throughout the centuries, our people had to provide their own utensils, vessels and tools for daily use. This gave rise to a large number of traditional crafts that created such sundry objects from raw materials which could be found at hand in our countryside. Metals, however, always had to be imported from abroad, as were crafts connected with both noble and base metals. After the Second World War (1939-45) our islands were gradually inundated with large supplies of imported objects that replaced the traditional ones. This resulted in traditional Maltese crafts gradually dying out. Luckily, there has been a renewed sense of appreciation for traditional lore.



Certain crafts have been revived and taught in special schools, and tourists, foreign residents and local enthusiasts have provided a ready market for most of our traditional products, including handmade souvenirs."

Throughout the centuries, our people had to provide their own utensils, vessels and tools for daily use. This gave rise to a large number of traditional crafts that created such sundry objects from raw materials which could be found at hand in our countryside. Metals, however, always had to be imported from abroad, as were crafts connected with both noble and base metals.

After the Second World War (1939-45) our islands were gradually inundated with large supplies of imported objects that replaced the traditional ones. This resulted in traditional Maltese crafts gradually dying out. Luckily, there has been a renewed sense of appreciation for traditional lore. Certain crafts have been revived and taught in special schools, and tourists, foreign residents and local enthusiasts have provided a ready market for most of our traditional products, including handmade souvenirs.

**Wrought Iron (8c / Euro 0.19)** Certain blacksmiths in Malta and Gozo specialised in wrought iron gates for gardens and courtyards, intricately designed railings, ornamental balcony and stair balustrades, window guards, grilles, signs, and vanes and finials. Raw materials consisted of imported wrought iron rods of different cross sections and sizes. Many designs had an international touch, but Maltese craftsmen adapted and created their own designs introducing local motifs such as the eight-pointed Maltese Cross, several sacred emblems for churches and religious houses, and even the initials of house owners. Some fine examples like this guard for a front door semicircular window or fanlight look like a veritable lace design executed in wrought iron.

**Glass-Making (16c / Euro 0.37)** During the late fifties and early sixties of the last century, the British Colonial Administration started promoting the Maltese Islands as a distinct tourist destination. Subsequent Maltese Governments encouraged the local manufacture of souvenirs for the fast growing tourist market. Local crafts were given a boost and the year 1968 saw the establishment of the first glass manufacturing firm in Malta specializing in ornamental glass souvenirs. In 1989 another similar firm started operating on the island of Gozo. Local motifs, such as the Maltese Cross, the karrozzin and different Malta scenes soon became a speciality of the Malta firm, while the Gozo firm specialized in the making of general ornamental objects of the finest quality.

**Filigree Work (22c / Euro 0.51)** Filigree work (filigranu), together with the making of gold and silver ornamental flower garlands (ganutilja) and embroidery (rakkmu), has now been popular in Malta for centuries. Initially, this work was restricted to the convents, but it was then taken over by goldsmiths and silversmiths working individually in the towns and villages of Malta and Gozo. Filigree items of jewelry consisting of brooches, pendants, earrings, flowers, fans, butterflies and jewel-boxes, soon included local motifs like Maltese dghajjas, Gozo boats, karrozzini, the Maltese Cross, dolphins, chairs, Maltese hats, Maltese cannon and other similar objects. The raw materials consist of gold and silver threads of different thickness. Luckily, the teaching of the above mentioned crafts features prominently on the curriculum of our Schools of Art.

**Maltese Pottery (37c / Euro 0.86)** Pottery has been manufactured in Malta ever since the first people crossed over from the neighbouring island of Sicily and settled on this archipelago. Subsequently, since prehistoric times different peoples of various cultures brought with them different types pottery, many a time adorned with symbolic ornamental drawings. The raw material for pottery is clay found abundantly in the northern parts of Malta and all over Gozo. Some cultures buried pottery utensils with their dead, thus preserving for our archaeologists fine samples that now adorn our museums. Today pottery items are still available for sale from various outlets in Malta and Gozo.

**Maltese Reed Basketry (60c / Euro 1.40)** Maltese basketry depends on two main types of raw materials, namely dried palm-tree leaves and giant reeds (*Arundo donax*, Maltese *qasab*) which grow in abundance in moist and watered valleys in the northern parts of Malta and in the island of Gozo. Reed baskets are also strengthened and embellished by the interwoven long slender brown twigs of the Chaste Tree (*Vitex agnus castus*, Maltese *virgija*) that is also found growing in our valleys. Until recently several different shapes and sizes of reed baskets were used for various purposes. However, fish-catching pots of different shapes and sizes, made of narrow strips of giant reeds and tall French grass (*Festuca elatior*, Maltese *dis*), which originally also grew in our valleys, are still being made by our craftsmen and used by local fishermen. *Additional details on this and other issues are obtainable from the Philatelic Bureau of Maltapost (tel.: 2123-9153, email: philately@maltapost.com), or from the Maltapost website: <http://www.maltapost.com>.*

## KONT TAF LI? MALTESE FATHER AND DAUGHTER TEAM WIN AUSTRALIAN REALITY TV SHOW

By [Antoine Borg Micallef](#)

Steve and Tiana Falzon have recently won an Australian home renovation reality show to have their home mortgage paid off. The father and daughter team managed to defeat five other teams to win the grand prize on Australia's Channel 7 show House Rules.



Father and daughter team Steve and Tiana Falzon being crowned winner of House Rules 2015 (Photo credit: [Yahoo](#))

Steve and Tiana Falzon were crowned the winners of the 2015 edition of House Rules on the 20th of July, which saw their \$250,000 mortgage (€160,000) paid off. The father and daughter team, from Sydney in New South Wales, managed to scrape through and clinch the life changing victory

in a live final show.

While the Falzons and the show producers merely glossed over the Maltese heritage in this year's edition of House Rules, they did mention their strong Maltese family ties multiple times. Furthermore, the competing couple in the final leg tasked with renovating the Falzons' garage paid a tongue-in-cheek homage to Steve's Maltese roots with a 'Maltese Falcon' sign.



Steve was the oldest contestant at 47, while Tiana was the youngest at 26. Couples generally compete in the show in order to have their mortgage paid off, but [Tiana decided to enter the competition](#) to thank her father who has struggled financially following the death of her mother when she was only seven. Three cheers to selfless Maltese children!

Congratulations Steve and Tiana on

a much deserved win! Awguri lilkom u lil familja kollha!

[TheMaltingPot](#) - Maltese Banter on anything Environmentally or Culturally interesting!

<https://themaltingpot.wordpress.com/>



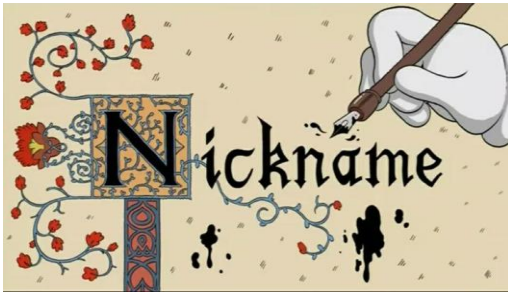
## YOU KNOW YOU ARE MALTESE WHEN...BY ANGELIQUE ZAMMIT GATT

Zebra crossings are a matter of opinion  
 Give Way translates to Get out of my Way  
 Stop sign is in fact Give Way  
 No Waiting, Unloading Only, NO parking, actually mean Parking at your convenience  
 You don't even turn off your mobile phone in church (even if you are the priest)  
 You think the north is entirely culturally different from the south... with the total geographical area being 18 miles long,  
 Gozo is considered to be another totally different country  
 You think the only places to visit abroad are 'Oxford Street', Lourdes and the Vatican  
 Big Ben is in Birkirkara and not in London  
 You go to church every Sunday even though you're atheist  
 Your mum's name is Mary, Carmen, or Doris  
 Your dad's name is Joe, Manuel (or Leli), or Paul  
 Your mum has OCD related to cleaning  
 You can't stand Ghana music  
 Your parents always try bargain at furniture and electrical stores to the point of embarrassment  
 You knew someone who played in the Maltese Band  
 Your mum insists that you eat brodu, ministra or stuffat.  
 Your surname is Camilleri, Mercia, Spiteri, Borg, Gauci, Sultana, Zerafa, Grech, Azzopardi, Muscat, Vella, Xuereb,  
 Zammit, Buhagiar, Galea, Farrugia, Schembri, Micallef, Attard, Grima, Sciberras, Saliba or Cassar.  
 When you hear your dad say the word 'Madonna', you know he's not talking about the singer  
 For Easter you get Figolli instead of Easter Eggs  
 You eat pastizzi for dessert  
 Neither of your parents can pronounce "th" (tink about it... 'tank you' 'toot paste' 'tree' 'Thursday')  
 When your friends ring, they ask you if your parents are fighting, when they're just talking in the background  
 Your family swears more than any other nationality BUT are still very religious... AAREEMM JA DIMONJU  
 As birthdays and Christmas' approach, your mum looks to her cupboard of 'imbarazz' for gifts, rather than going out to the  
 shops to buy presents  
 Your oldies think having a key card is evil and don't even mention credit cards, ha'lusstia!  
 Your family cars have always been Holden Commodores....with chasers....and dress rings  
 Every sentence ends in "aye"  
 Any bird, rabbit, fox, stray dog or any pest animal for that matter dies mysteriously after landing on your property  
 Your grandparents start the sentence in English and finish it in Maltese  
 You bite your finger when your angry  
 You move abroad with 2 kgs of frozen pastizzi, Hobz Malti and Timpana recipe in your luggage  
 You move out from your parents house... to move in with your spouse... within walking distance of your parents' house  
 You have been officially engaged longer than you have been dating... while waiting for your house to be built  
 You have been separated longer than you have been married... while sleeping under the same roof  
 Your best friend lives 2 blocks away, but you still drive there  
 The difference between the before and after pictures of your Mum's wedding, is about 5 stones.



**THANKS TO THOSE WHO HAVE ALREADY SENT THEIR CHRISTMAS GREETINGS  
 FOR THE SPECIAL CHRISTMAS EDITION. Please join the other readers.  
 We wish you and your family a Happy, Peaceful and Holy Christmas**

## MALTESE NICKNAMES – LAQMIJIET TAL-MALTIN



What's in a name? In the villages of Malta and the sister island of Gozo, each family has its own nickname. Individual persons may also have separate nicknames.

*In general nicknames are rather innocuous. When they refer to some weakness they are usually good-humored. A few can be rude if not crude.*

The Maltese word for nickname is "laqam" (from "tlaqqam" meaning "to graft"). Indeed a nickname is grafted to the identity of a person, family or group and serves as a social label. Surnames are mainly

used for official reasons. The Maltese proverb "Skond ghamilek laqmek" (your nickname reflects your behavior) underlines the personal and social implications of the endemic use of nicknames.

In general nicknames are rather innocuous. When they refer to some weakness they are usually good-humored. A few can be rude if not crude. Most nicknames are preceded by the preposition "ta" (of). One is referred to by first name followed by family nickname. Thus: Toni tal-Ggant (giant), Marija ta'l-Ghoqdiġa (knotty). A person may be specifically referred to by the definite article plus the nickname. Thus: il-Hotbi (the hunchback), il-Qanfud (the hedgehog).

Nicknames that describe a personality trait are the most expressive. Typical examples: "ta' Tontu" (stupid); "ta' Xewwiex" (troublemaker); "tal-Pupa" (doll); "tal-Patann" (chubby); "ta' l-Izdingat" (sloppy); "tan-Nittien" (lecher); No wonder some Maltese become paranoid about their nicknames. And there is no way one can get rid of one's nickname. Everybody is stuck with their nickname(s) through thick and thin.

Many nicknames derive from names of animals. These nicknames provide insight in the psycho-social dimensions of language. A quarter million Maltese coexist closely with limited animal resources. Maltese prize their animals but some islanders are notorious for trapping or shooting migratory birds.

Here are a few examples of nicknames derived from animals: "ta' Gelluxa" (young bull); "tal-flieles" (chickens); "il-Kavall" (mackerel); "ta' Hanfusa" (beetle); "tas-Summiena" (quail). A priest who was nicknamed "il-Gurdien" (rat) is philosophical if not downright theological about his sobriquet! He says he endures it as a purgatorial penance.

The most prevalent nicknames are those referring to occupations; e.g. "tas- Surmast" (school principal), "tas-Saqqafi" (roofer), "tal-Melh" (salt vendor), "tar-Rizzi" (hawker of sea-urchins), "tas-Siggijiet" (man in charge of chairs in churches). Entire towns and villages are given nicknames. These nicknames originated when villages and towns were isolated from each other. This separation led to parochialism verging on hostility.

"Tar-Redus" (manure) stigmatizes the town of Tarxien. This nickname triggered a violent disturbance some years back. On the feast-day of the patron saint in the neighboring town of Pawla, the local Band Club played a tune mimicking bleating of goats. Pawlaites baa'ed along with the march; which was just too much for Tarxienians. Violence erupted and police had to intervene.

Some village nicknames owe their origins to legends. Zeitun has a peculiar nickname. Zeituners are known "ta' saqajhom catta" (flat-footed). According to legend, the inhabitants of Zeitun were the only Maltese who rejected the religion preached by Saint Paul after his shipwreck on the island. They stamped their feet in protest to Paul's proselytizing. The man from Tarsus wasn't amused by this "barbarian" (not just in the biblical sense:-) behavior and laid a curse on the villagers and their descendants. (As a Zeituner my own feet are proof positive of the apostolic curse).

By Grazio Falzon via Frank L Scicluna - Adelaide – Australia (1997)



## MALTESE DOORS (BIBIEN), THE FACADE (IL-FACĊATA)

Maltese house of character. The first thing that catches the eye on looking at a house, is the main door. This main door was always manufactured in two separate parts in a way that each part would open by turning towards the inside on its hinges, and is closed shut, by the right hand side overlapping a little on the left side on its rabbet (batten).

The material used was always thick red-deal wood (injam tal-aħmar) and the door was artistically manufactured with panels (panewwijiet) and plinths (zokklatura) and more often than not with a weather board (parakkwa), at its lower part. On its reverse side one would note its solidity as it was always manufactured with crossed timbers (traverse). These doors were always seen painted in green, blue, brown etc. ~ Maltese House of Character



r





## Christmas in Gozo 2015 programme of events start this Saturday

gozonews.com



The island of Gozo at Christmas time is a very special place to be, and this year, the Christmas in Gozo Committee have once again been preparing a myriad of festivities and special events which will take place in villages across the island.

The activities start this Saturday, the 5th of December and will continue until the 3rd of January 2016.

The official opening of the Christmas festivities in Gozo, is taking place on Saturday, by the Minister for Gozo Dr Anton Refalo, who will switch on the Christmas Tree, the lights of Republic Street and various other Christmas illuminations.

The programme of festivities include, Gozo traditions, yuletide food, religious ceremonies, Christmas Markets, Children's Fun Park, Nativity Scenes, static and live Cribs, art exhibitions, choir performances and carol singing, and the highlight of the season, the 'Bethlehem f'Ghajnsielem' live crib.

The Minister for Gozo, Dr Anton Refalo today launched the Christmas in Gozo programme of events and said that Gozo will become one large Christmas Village, with a programme designed to bring the spirit of Christmas to the island, and something for all ages to enjoy. Attractions this year also include Pageants, processions, Christmas parades, seasonal activities and cultural festivals, the Minister said.



Maria Farrugia, on behalf of the Christmas in Gozo Committee, explained some of the details of the programme. In addition to the brochure with the programme for Christmas, the public is also encouraged to check out the up to date information on the christmasingozo website and Facebook page.

The Minister gave thanks to the Christmas in Gozo Committee for their work on this year's programme, the various directorates in the Ministry for Gozo who continuously give their support, local business operators in Gozo and the MTA for their support, as well as the Gozitan Local Councils.

The Minister for Gozo also visited the Nativity Village – Bethlehem f'Ghajnsielem, this year's 7th edition, which opens on Sunday, the 6th of December, was made possible through the organisation of the Ghajnsielem Local Council, the Parish and village entities, including hundreds of local actors.

Dr Refalo said that this Nativity Village attracts thousands of visitors every year, not just locals, but foreign tourists as well.

Earlier this year the Ghajnsielem Local Council for the Bethlehem f'Ghajnsielem project was awarded 'The National Enterprise Support Award' and the sum of €14,000 through the programme, 'Strengthening the Business Environment Through Active Social Dialogue.'

The Minister announced that there will be a new attraction at the Nativity Village this year, where visitors will be able to cross a 30 metre rope bridge leading to the fisherman's boat.

Anton Refalo also said that a delegation from Bethlehem in Palestine will be visiting the island during the Christmas period.

The Minister urged the public to join in the Christmas spirit and attend the many festive events organised for all the family to enjoy across the island of Gozo. Photographs: MGOZ/George Scerri



## PLANTING OF RARE TREE AT SAN ANTON

Members of the Maltese National Commission for UNESCO together with the Commission's chairman, Professor Henry Frendo, planted a rare indigenous tree in 2014 in the Kitchen Garden of Sant' Anton Palace in Attard. The tree is the Maltese hawthorn, Zaghrun (*Crataegus monogyna*).

Professor Henry Frendo stated that the occasion was intended as a lasting gesture by the Commission to instil respect for our native flora and for the benefit of future generations, as well as a farewell to the outgoing President, Dr George Abela, who had opened the Kitchen Garden and made it accessible to the public, including the many children who now frequented it. Members of the Commission each added some soil brought from their respective area of residence marking the event with a congenial national quality.

Professor Frendo thanked the tree's donor, the Commission's executive secretary Mr Sammy Vella who is an agricultural expert, and their tour guide Brigadier Claude Gaffiero, who had served as ADC for many years and knew the Sant'Anton Palace and Gardens probably better than anyone else. For educational purposes, he added, a lectern explaining the history and qualities of the Maltese hawthorn would be erected next to the UNESCO plaque identifying the tree, which directly faces the entrance to the Kitchen Garden. The photographs below show Professor Frendo planting the tree with members of the UNESCO National Commission participating in the event.



*Prof. Henry Frendo planting the Maltese hawthorn (Zaghrun) at San Anton*

*from left to right: Alfred E. Baldacchino, Dr Ruth Bianco, Sammy Vella, Philip Cassar, Prof. Henry Frendo, Godfrey Xuereb, Chev. Ray Cassar, Prof. Frank Ventura, Mariella Bose, Christine Pace*

Note: The Common Hawthorn is a rare Maltese indigenous tree, which can be found growing wild among the rocks in valleys. It grows up to 10 meters. It is a deciduous tree that sheds all its leaves around November, and hibernates during the cold winter months. Towards March, the tree comes to life with the first signs of leaves. As spring approaches white fragrant flowers, 1.5 to 2 cm in diameter and grouped in bunches, cover the tree. Each flower, fertilised with the help of insect pollinators, changes into a fruit. This resembles a small sweet tasting red apple with a diameter of around 1cm, which is also edible. These appear around July and August and ripen between October and November. The fruit has one single seed inside.

<http://www.unescomalta.org/>

## Prof Henry Frendo



A doctoral graduate of Oxford and elected Life Member of Clare Hall, Cambridge, Professor Henry J Frendo has been a Visiting Professor or Fellow in Firenze, Salzburg, Augsburg, Melbourne, Cambridge, New Orleans, Enna and Indiana, and an International Visitor in the UK, USA, Germany and the EU.

The author of several books on party politics, language, culture, nationalism, decolonization, migration, the press and media, with special reference to the central Mediterranean and Australasia since 1970, he is a onetime daily newspaper editor; UNHCR officer and representative in Europe, Africa and Asia (1978-1985); chairman of the European Cultural Foundation (Malta Branch); as well as a Mayor, president of the College of Mayors (68 municipalities), head of Malta's delegation to the Council of Europe's Congress of Local and Regional Authorities of Europe, and chairman of the CLARE Euro-Med Group until 1999. The senior professor of history at Malta, he is director of the Institute of Maltese Studies and chairman of the Malta University Press, a governor of the Asia-Europe Foundation, and he has been president of Malta's refugee appeals tribunal

since its inception in 2001.

He is a long-serving member and V/P of the Council of Europe's committee of experts on local government. Professor Frendo has produced and directed various TV and radio programme series on current affairs, history and politics. In 2010 Professor Frendo was invested as an Officer of Malta's National Order of Merit by the Head of State. An elected member of the University of Malta's Senate, his most recent academic work (Midsea, Valletta, 2012) is Europe and Empire: Culture, Politics and Identity in Malta and the Mediterranean (890pp). Professor Frendo, who has dual Maltese and Australian citizenship, is married to Margaret nee Debono and they have three children: Juliana, Benjamin and Oliver.

## Richard Rizzo, CPA, CA, CPA (Malta)



Richard Rizzo's years of experience reflect the commitment he has for public practice. Boasting a diverse clientele, Richard has served a variety of industries, including hotels, construction, retail, health care, technology and many more.

Richard offers his clients expertise in Canadian tax minimization and deferral planning for corporate reorganizations, estate and succession planning and income tax appeals. He also advises on the tax implications for non-residents earning income in Canada. Demonstrating an exceptional ability to provide practical options for his clients' issues, Richard takes pride in ensuring that solutions are tailored to each unique situation. "For me, service is about more than just being proficient at the technical aspects of my job," says Richard. "Clients appreciate that I take the time to explain the details of a project in a way that's clear and understandable, which makes it easier for them to make decisions."

Richard's approach is to first meet with the client to get to know them better and fully understand their objectives. Understanding personality and character is part of Richard's philosophy, and supports his work in helping him steer his clients in the right direction. Richard is a member of the Canadian Institute of Chartered Accountants; the Institute of Chartered Accountants of Ontario, and the Malta Institute of Accountants. Richard has previously served on the board of directors of Performing Arts, Burlington and also on the United Way Burlington Campaign Cabinet in 2011 and 2012. On the personal front, whether playing a live concert or doing studio recordings, Richard enjoys playing drums. <http://www.batemanmackay.com/about/our-team/11/richard-rizzo.aspx>

## Maltese Liqueur

*From top - left to right*



1. **AMARETTU** ta' Mari is a traditional Mediterranean Liqueur which is very popular in Malta. Highly recommended to give a distinctive almond flavor to sweets, pastries and cocktails.

2. **HANINI**: is a carob based digestive liqueur. This liqueur is named after M.V Hanini; a ship that rendered an impeccable service to the Gozitan commercial community.



3. **LARINGINA**; A traditional Mediterranean liqueur made from **orange peel** aroma, finest alcohol and natural spices. The distinctive taste of Laringina adds a pleasant twist of orange zest to fruit desserts, pastries, ice cream and cocktails.

4. **PRICKLY PEAR**: Typical of the rubble-walled countryside opuntia Ficus-indica, commonly known as the prickly pear (bajtar tax-xewk), has been introduced from the Americas into the Mediterranean region in the late 15<sup>th</sup> century. Eventually it found its home in a prolific way in Malta and Gozo. First used by the knights for its moisturizing property, the **cactus fruit or prickly pear** has lent its enticing fragrance and unique flavour to various local delicacies. The fruit is collected between August and September of each year from local

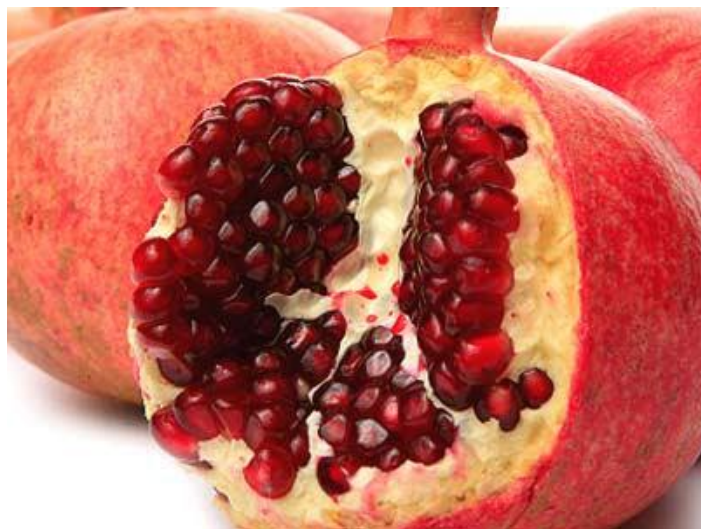
farmers. The pulp from the fruit is extracted from the plant which is the typical "plate shaped" leaf, is sieved into vats and fermented with the addition of a yeast species.

5. **CAROB**: The carob tree, in Maltese called **Harruba** (Ceratonia siliqua) has been a prominent component of the Maltese vegetation for several centuries. The fruit beans of this tree, also known as 'St. John's bread' formed a substantial part of the diet of the local population during the hard times of World War II. Carob beans, harvested by Maltese farmers, are crushed, roasted and boiled to produce a syrupy liquid with aromas and colour reminiscent of cocoa to which orange extracts are then added. Zeppi's Harruba liqueur can be served chilled, on the rocks or can also be taken neat to close off an exquisite meal. Harmless sediment may form at the bottom of the bottle due to the nature of the product.

6. **RUMMIENA LIQUEUR**: Native from Iran and the Himalayas, the **Pomegranate** tree in Malta called Rummiena Punica Granatum, has been cultivated in the Maltese islands for several centuries. The fruit has long been associated with medicinal properties and is a common sight in local shrines and paintings devoted to the "Madonna tar-Rummiena" (Our lady of the pomegranate).



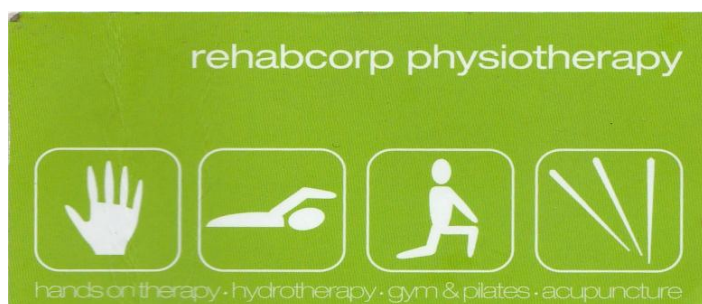
## TWO MALTESE FRUIT POMEGRANATE (RUMMIEN) LOQUAT (NASPLI)



**IR-RUMMIENA:** These are two more of my childhood fruits which I miss quite a lot, although the first one shows up in our food stores once a year. The pomegranate, also called the *Punica granatum* is an edible berry and is between a lemon and a grapefruit in size, with a rounded hexagonal shape, and has thick reddish skin. The exact number of seeds in a pomegranate can vary from 200 to about 1400 seeds, contrary to some beliefs that all pomegranates have exactly the same number of seeds. Each seed has a surrounding water-laden pulp ranging in color from white to deep red or purple. The seeds are embedded in a white, spongy, astringent pulp. They grow in abundance in the Middle East and warm European countries. The pomegranate has been mentioned in the book of Exodus and has many benefits, even though some people find them annoying as every berry has a seed, which is edible, and as we said about the prickly pear, let nature take care of the rest.



**IN-NASPLA:** The loquat also known as *Eriobotrya japonica*, is a fruit tree in the family Rosaceae, indigenous to central China. It was formerly thought to be closely related to the genus Mespilus, (thus the Maltese word, naspli) and is still sometimes known as the Japanese medlar. Loquat fruits, growing in clusters, are oval, rounded or pear-shaped, the size of a plum, with a smooth yellow or orange skin. The succulent, tangy flesh is white, yellow or orange and very sweet, and with a brown pit. The skin, though thin, can be peeled off manually if the fruit is ripe. The fruits are the sweetest when soft and orange. The flavor is a mix of peach, citrus and mild mango.



**marika scicluna**  
 B.App.Sc. [Physio], MAPA  
 m 0419 036 311 e marika@rehabcorp.com.au  
 rehabilitate restore retrain  
 166 payneham rd. evandale SA 5069  
 p 08 8363 2929 f 08 8363 1404  
 suite 1/63 cudmore tce. henley beach SA 5022  
 p 08 8353 6233 f 08 8363 1404  
[www.rehabcorp.com.au](http://www.rehabcorp.com.au)

**BUSHFIRES IN AUSTRALIA AND THE CLIMATE CHANGE**

*Photographer: Campbell Brodie/Newspix via Getty Images*

*Fire crews fight a bushfire in Adelaide Hills, Australia*

It's nearing summertime in Australia, which means the fires are raging. Every year, the continent's sweltering temperatures and dry conditions create a toxic combination for bush fires that can threaten homes and lead to injuries and deaths. This season's wildfires are particularly damaging, destroying the largest amount of territory in

more than three decades. The Insurance Council of Australia yesterday declared a catastrophe for regions near Adelaide in South Australia.

Fires may be inevitable in Australian summers, but climate change is making the problem more severe, says Will Steffen, an adjunct professor at the Australian National University's Fenner School of Environment & Society. "Pretty much all parts of the continent do burn," says Steffen, who is also a councillor with the Climate Council, an NGO in Sydney. As temperatures rise, however, the patterns are changing, with the southeastern part of the country more vulnerable than before. "We are seeing an increase in the most populated areas of Australia. That's really of concern, the fires that can encroach on the edge of cities."

This past spring—from September to November—was the hottest on record, the Bureau of Meteorology said in a report published Monday. "Much of Australia experienced temperatures very much above average in 2014, with mean temperatures 0.91°C above the long-term average," said Neil Plummer, assistant director for climate information services, in a statement. The year was the third-hottest on record, following the hottest-ever year in 2013.

As the continent gets hotter, Australians will need to prepare for fire seasons that start earlier and are more dangerous, says Victoria McKenzie-McHarg, climate change program manager at the Australian Conservation Foundation, an NGO in Melbourne. In New South Wales, for instance, it's now not uncommon for fires to begin in the spring, she says. And in 2010, the government changed its fire weather warning system: The worst rating had been "Extreme," but the Bureau of Meteorology added a new category, "Catastrophic."

Australia isn't the country most vulnerable to climate change, of course. Such places as Kiribati, the nation of tiny islands in the South Pacific, or the Indian Ocean nation of the Maldives, may disappear as sea levels rise. Among developed countries, however, "Australia is expected to be one of the first and worst impacted," says McKenzie-McHarg, "because we have such an extreme climate very vulnerable to changes in temperature."





### READ HOW AUSSIES CELEBRATE CHRISTMAS IN LONDON AND IN AUSTRALIA IN THE NEXT SPECIAL CHRISTMAS EDITION

In Australia, Christmas comes in the towards the beginning of the summer holidays! Children have their summer holidays from mid December to early February, so some people might even be camping at Christmas. Because it's so hot at Christmas time in Australia, there are quite often massive bush fires across the country. Many volunteer bush fire fighters are involved in saving people and property and travel from all over Australia to help in other states.

Australians hang wreaths on their front doors and sometimes go out Christmas carol singing on Christmas eve. People also decorate their houses and gardens with Christmas Trees and Christmas lights. Neighbors sometimes have little competitions to see who has got the best light display. The neighbors often visit each other to look at the light displays at night. Sometimes the displays are put out as early as December 1st. One street in Sydney raises over \$(AUS)35,000 every year for charity with their co-ordinated street display!

Australians also decorate their houses with bunches of 'Christmas Bush', a native Australian tree with small green leaves and cream coloured flowers. In summer the flowers turn a deep shiny red over a period of weeks.

**The new website of the **Confraternity of the Knights of St. Peter & St. Paul.****

**<http://www.knightsofstpeterandstpaul.com/>**



BRINGING THE TASTE OF EUROPE TO YOU!

Pastizzi, Gbejniet, Zalzett, Kinnie, Galetti and many other delicacies are now available in South Australia. Check out our Facebook page for product listing and prices, or feel free to contact me, Carol Brown (nee Mercieca) on 041 302 4932 or via email: [carol@sliemafoods.com.au](mailto:carol@sliemafoods.com.au)

