

THE JOURNAL OF THE MALTESE DIASPORA

MALTESE NEWSLETTER



BUILDING BRIDGES BETWEEN MALTESE ALL OVER THE WORLD

MALTA HIGH COMMISSION OF THE REPUBLIC OF MALTA Canberra Australia

CONSUL-ON-THE-MOVE PROGRAMME

Submission of biometric passport applications
from Maltese nationals

The Malta High Commission of the Republic of Malta in Canberra is pleased to announce the commencement of the Consul-on-the Move programme, intended to facilitate the processing of applications for a Maltese biometric passport.

The Malta High Commission notifies that the Consul will be at the following venues:

The Community Centre on Friday **8th July 2016**
Progressive Hall, 47 LeHunte Street, Kilburn South Australia 5084

The Maltese Cultural Centre on Saturday **9th July 2016**
6 Jeanes Street, Beverley, South Australia 5009

between 0900hrs and 1600hrs to accept passport applications.

Apart from passport applications, the Consul will be available for other consular services. The Consul-on-the-Move Programme is strictly by appointment only. Maltese nationals interested to avail themselves of this service are to seek an appointment and/or request further information by sending an email to consul.canberra@gov.mt

Appointments will be accepted until 7th July 2016. Requests after this date cannot be entertained.



MALTA AND AUSTRALIA

Maltese Australians are Australian citizens who are fully or partially of Maltese descent or Malta-born people who reside in Australia. While most of them emigrated to Australia from Malta, a number emigrated from the United Kingdom where they had settled after having been expelled from Egypt, as holders of British passports, during the Suez Crisis.

According to the 2011 Census, there were 163,990 people of Maltese descent in Australia and 41,274 Malta-born people residing in the country at the moment of the census, having a fall of 5.6 per cent compared to the 2006 Census.^[3] The largest Malta-born community in Australia is in the state of Victoria, with 19,730 people.

People with Maltese ancestry as a percentage of the population in Australia divided geographically by statistical local area, as of the 2011 census

The first Maltese to come to Australia arrived as convicts around 1810.^[4] The first Maltese immigrant (as opposed to convict or bonded servant) is thought to have been Antonio Azzopardi who arrived in 1838.^[5] Many attempts were made at organised mass migration throughout the 19th century but it was only in 1883 the first group of 70 labourers (and nine

stowaways) arrived.

Group and mass migration gradually picked up, first, to Queensland and, after World War I, to Sydney whose automobile industry drew many. Immigration was not without difficulty as Maltese workers tended to be looked down upon and restrictions and quotas were applied. A significant percentage of the Maltese immigrants had intended to stay only temporarily for work but many settled in Australia permanently. Maltese immigration to Australia reached its peak during the 1960s. The majority of Maltese immigrants reside in Melbourne's western suburbs of Sunshine (especially on Glengala Rd) and St Albans, and in Sydney's western suburbs of Greystanes and Horsley Park. The Maltese, as in their home country, are predominantly Roman Catholic.

The first woman to migrate from Malta to Australia was Carmela Sant in 1915. The move was prompted by her husband Giuseppe Ellul, who had migrated in 1913. Giuseppe Ellul was a stonemason in Mosta before moving to Australia to commence a successful career in sugar cane and dairy farming in Mackay, Queensland. In 1916 the couple gave birth to the first born Maltese Australian, Joseph Ellul.

According to the 2006 Australian Census, 43,701 Australians were born in Malta. Maltese ancestry was claimed by 92,332 either alone or with another ancestry. The 2001 Australian Census reported that Maltese was the 14th most common self-reported ancestry. In the Mackay area in Queensland, some 25% of the population are of Maltese heritage.

NEARLY EVERY PERSON IN MALTA HAS A RELATIVE OR FRIEND LIVING IN AUSTRALIA



SBS encourages kids to celebrate language with national competition

SBS has partnered with Community Languages Australia (CLA) to launch the inaugural SBS National Languages Competition from 20 June to 29 July. The exciting new initiative aims to encourage and celebrate a love of learning languages in Australia.

Nearly one in five Australians speak a language other than English at home*, yet rates of language learning are on the decline. With more than 300 languages spoken, the SBS National Languages Competition hopes to inspire young Australians to explore and embrace what it is to be an Australian in all our diversity and contribute to the retention and continuing development of language learning.

The theme for the 2016 SBS National Languages Competition is 'What does learning language mean to you?' CLA students aged four to seven are encouraged to draw a picture that illustrates what learning another language means to them, while the secondary primary and senior categories are to write their responses in language.

The top 72 entries from across the country will be presented on the SBS National Languages Competition website and 24 of those will be eligible for the People's Choice Award voted by the public from 30 August to 9 September. Six lucky winners will be flown to the SBS National Languages Competition Presentation Ceremony in Sydney on Saturday 8 October to accept their award.

The competition is open to all CLA students in Australia aged four to 18. CLA is an umbrella body that unites over 1,000 community language schools, providing language maintenance in 69 languages to in excess of 100,000 school age children.

For more information, go to sbs.com.au/nlc

For interviews, or more information, please contact:

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Joe Axiaq Poeta u Kittieb Malti mill-Awstralja

Il-bogħod li jifred *Novelli ta' Joe Axiaq*

Wara aktar minn 45 sena jikteb u jippubblika l-poeżija u proża f'rivisti, gazzetti u antoloġiji Maltin, Joe Axiaq qed jagħtina gabra ta' 26 novella li kiteb fl-erbghin sena li ilu l-Awstralja, bi sfond Malti Awstraljan. Kif jistqarr l-awtur stess: "Għalkemm il-grajjiet u l-karattri huma fittizji l-aspetti tal-ħajja Maltija fl-Awstralja u l-ambjent tal-ħajja f'Malta u f'Għawdex, li jien ħallejt fis-snin sebgħin huma reali u tifikiriet ta' żmien li għadda."

Joe Axiaq, magħruf fl-Awstralja għax-xandir bil-Malti fuq SBS Radio huwa wkoll awtur ta' bosta artikli kulturali dwar Għawdex. Il-ktieb ta poeziji **"Imxi Passi Miegħi"** u ricerka dwar Dr **Joe Abela, Hajtu f'Idmietu'**.

Fl-Awstralja Alessandra ħaditha drawwa li tasal sa fuq il-pont tara l-vapuri jitrakkaw mal-moll u jniżżlu l-emigranti minn kull rokna tal-Ewropa. Familji shaħ bi tfal żgħar iqandlu l-bagalji u l-basktijiet, jinżlu l-art wara ġimgħat twal fuq il-baħar. Kienet tħares lejn dawk l-uċuħ għajjiena imma mbissma, joħolmu b'futur isbaħ minn fejn ġew. Kienet toħlom u tixtieq li xi darba tara lil Żakkew tagħha nieżel minn fuq wiehed minn dawk il-vapuri. Kemm irġiel rat nieżla minn fuq il-vapuri jixbhu lilu, imma Żakkew baqa' ma wasalx. Kien jiġiha ħsieb li xhin jinżel kulħadd minn fuq il-vapur, titla' bil-moħbi u tistaħba xi mkien sakemm il-vapur jerga' jsalpa u jehodha lura fejn Żakkew.. **(Minn: Ward Ahmar Għall...)**

F'gurnata meta t-temp ikun ċar minn fuq l-irdumijet tar-raħal, kienet tidher Sqallija u Peppa kienet toqgħod bilqiegħda tħares 'il bogħod 'il bogħod lejn trufijiet dik l-art imbiegħda. Żgur li xi mkien hemmhekk kien hemm l-Awstralja kienet taħseb! Peppa kien jiġiha f'moħħha li xi darba tinzel ix-xatt u taqbad dgħajsa minn mal-moll u tibda taqdef 'il barra fuq il-baħar, u tibqa' ħierġa 'l bogħod 'il bogħod sakemm tasal l-Awstralja, il-pajjiż tal-bogħod li jifred il-familji.

(Minn: It-Tfal Telqu bil-Vapuri)

Jinkiseb mill-awtur: joaxiaq@bigpond.net.au

Minn hu Joe Axiaq?

Joe Axiaq twieled iz-Zebbug Għawdex u emigra lejn l-Awstralja fl-1974. Ta' 21 sena fil-bidu tal-qawmien multikulturali fl-Awstralja ngeħad ma' l-ewwel grupp ta' xandara fuq Radio 3ZZ fil-bidu tax-xandir tal-programmi Maltin fl-Awstralja, waqt li beda x-xogħol fl-amministrazzjoni manigerjali tiegħu ma' Telecom Australia u kompla bl-istudju u t-tahrig fl-amministrazzjoni, fil-gurnalizmu u fix-xandir. Kien involut fit-twaqqif ta' l-ewwel grupp li kien jigbor fih iz-zghazagh Maltin f'Victoria, għal attivitajiet rikreattivi u kulturali. Fl-1979 kien involut fit-twaqqif tal-Maltese Literature Group fl-Awstralja. Joe beda jikteb ta' eta' zghira għall-programmi tat-tfal fuq ir-Rediffusion. Huwa kompla bix-xogħol tar-radju fuq Radio 3EA, illum SBS Radio, bhala gurnalista, xandar, producer u traduttur. Illum huwa n-National Executive Producer tal-Programmi Maltin kollha li jixxandru fuq l-SBS minn Melbourne u Sydney kuljum. Għar-radju kiteb għadd kbir ta' novelli, stejjer, radjudrammi, features u dokumentarji. Ix-xoghlijiet letterarji tiegħu jinstabu f'għadd ta' antoloġiji Maltin, rivisti u gazzetti ppubblikati Malta u l-Awstralja. Huwa mizzewweg lil Elizabeth, Awstraljana ta' nisel Malti u għandu zewġ itfal, Catherine u Bernadette.



EURO2016 IS COMING TO SBS AUSTRALIA IN JUNE

The biggest names in European football head to your screens this June after SBS secured the free-to-air rights to UEFA EURO 2016.

Source: SBS

Watch Cristiano Ronaldo, Manuel Neuer, Wayne Rooney, Andres Iniesta, Gareth Bale and Paul Pogba, as they all battle for European glory.

The coverage of **EURO 2016** will include eight (8) live matches, including the final on SBS and SBS HD, as well as four delayed matches, with a daily highlights show at 6:30pm on SBS 2.

SBS's broadcast of **EURO 2016** will commence on 11 June with the opening match between France and Romania, with daily news and video highlights on [The World Game website](#).

EURO 2016 - Group A

FRANCE v ROMANIA

Saturday 11 June from 4:30am AEST

On SBS in HD and streamed online

EURO 2016 - Group E

BELGIUM v ITALY

Tuesday 14 June from 4:30am AEST

On SBS in HD and streamed online

EURO 2016 - Final

Monday 11 July from 4:15am AEST

On SBS in HD and streamed online

The additional five live knockout matches will be broadcast between June 26th and July 8th.

Delayed matches

EURO 2016 - Group D

TURKEY v CROATIA

Monday 13 June 07:00 - 09:05 AEST (SBS 2)

EURO 2016 - Group B

ENGLAND v WALES

Friday 17 June 14:00 - 16:00 AEST (SBS 2)

EURO 2016 - Group B

SLOVAKIA v ENGLAND

Wednesday 22 June 00:20 - 02:20 AEST (SBS 2)

EURO 2016 - Group B

CROATIA v SPAIN

Wednesday 22 June 14:00 - 16:00 AEST (SBS 2)

The 2016 edition of the European football championships is the biggest yet, with 24 teams competing across France for the Henri Delauney Trophy. Spain enters the tournament as the two time reigning champions, but will face a huge battle against world champions Germany, a revitalised England and the host nation themselves.

"SBS is pleased to have obtained the exclusive free-to-air rights for the UEFA EURO 2016," SBS Director of Sport Ken Shipp said.

"We're incredibly passionate and proud about our football heritage. SBS has been in the football business for over 30 years and we believe that football is a sport that truly reflects our unique Charter by connecting Australia's diverse communities." **BS Secure exclusive free-to-air rights for the Copa America Centenario**

SBS are proud to announce a free-to-air rights deal for the 100th anniversary edition of the Copa America. Starting from 17 June, SBS will show all the knockout games including the final LIVE and in HD.

MOST PROBABLY THE BEST BREAD IN THE WORLD

by Joseph C. Camilleri



The Maltese market offers a great variety of bread. Some are typically Maltese while others are "imported". The original Maltese bread comes in various forms. There is the flat ring of non-leavened dough called ftira and the qaghqa ta' l-Appostli (a large "Apostles' ring-bread"). But the most popular type of bread is the dark-brown round crusty loaf, known as hobza.

There are several reasons which explain the popularity of the hobza. This loaf is slightly sweet and has a delicious crust. Moreover, it has pure and sustaining qualities. To make it more delicious, some bakers sprinkle the top with sesame seeds.

This loaf is made from locally milled flour. As Maltese agriculture does not produce enough wheat, this important item has been imported since a very long time. At first it used to be imported from neighbouring Sicily. The Knights of St. John built underground granaries to store this important wheat, some of which are found at Floriana (known as il-Fosos) and others at Valletta adjacent to Fort St. Elmo.

Whenever wheat was scarce on the market, a mixed flour used to be produced known as il-mahlut. This consisted of a mixture of rye and wheat.

Another type of hobza is the ftira. it is unleavened bread flat in shape with a crust peculiar taste and moist crumb. Many buy a piece of ftira besides their daily loaf and latecomers find this from of bread has been sold out.

Bread production used to be carried out in every locality. Large urban areas had a bakery or two, sometimes more. Some localities have a street named Bakery Street in memory of a former bakery, such as at Lija and Valletta. The most popular place for bread-making was Qormi. It was referred to as Casal Fornaro (the village of bakers).

It is a documented fact that before the Knights built their bakery at Valletta, their major establishments, such as the auberges, the Grand Master's Palace and hospital, were supplied with bread from Qormi. Some believe that this was due to two major reasons. Qormi was already well known as a breadmaking centre while it was the nearest large locality to Valletta, as Floriana and Marsa were still non-existent.

According to hearsay, Qormi was a place where malaria flourished as it was situated in a low lying position. The health problem was solved by the warm dry air, offered by the ovens. Qormi became one of the most healthy districts in Malta. The Maltese do not consider a good meal complete without a piece of this crusty bread. They insist on having fresh bread and possibly still warm from the oven. This is why bakers have to start working either late at night or in the early hours of the day, to have a supply of bread ready for an early delivery.

A second bake is made at a later hour. Usually clients come and collect their bread from the bakery themselves. Bakers also prepare a third bake to supply the local market with bread for those who have their main meal late after returning from their place of work.

A word associated with bread is bukkun or kumpanacc. This was used to express the food taken in small proportions with bread. The latter word is a corruption of the Latin word Cumpanatico. The Maltese considered bread as a special grace of God. This concept made bread to be treated in a special manner. When a person had to cut the loaf, he or she would sign it with a cross before using the knife to slice it.

On the other hand if a person finds a piece of bread on the wayside, he would lift it, reverently kissed it and placed it on a wall or ledge so that it would not be trodden under another person's or animal's foot. Why? The Maltese associated bread with the Last Supper, that is when Jesus Christ instituted the Holy Eucharist.

While you are in Malta ask for a dark-brown crusty loaf. Cut thick slices. Rub the slices with tomato halves, dab them slightly with oil and vinegar, and sprinkle some salt and freshly milled pepper. Add capers, and mint and you can feast on a delicious Maltese "burger".

Other foods and expressions

Slices of bread "Kisra hobz" Thick slices of salted fat ("grass tal-majjal"),

Crude cheeslets ("ġbejniet"),

Pieces of melons ("bettieħ"),

Maltese sausages ("zalzett tal-Malti"),

Croquettes ("pulpetti") made of corned beef ("bulubif"),

Tomatoes paste ("kunserva"), oil ("żejt") and broad beans ("ful"),

Cod with white beans ("bakkaljaw bil-fażola").- Herring ("aringa"),

Anchovy ("inčova") and sop ("tbellil") in oil.

RECIPE 1 - Maltese Bread (Hobz Malti)

Ingredients

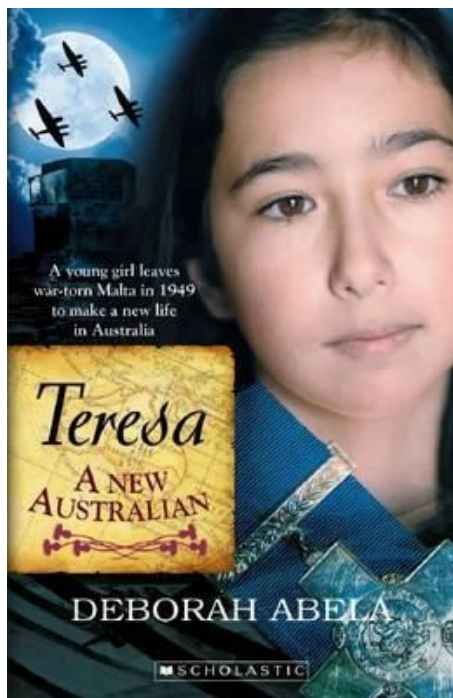
23 oz (600g) flour
10g salt
½ oz (15g) sugar
½ oz (15g) margarine
1 oz (25g) yeast
345ml luke warm water
1 tablespoon milk



Method

- Mix the flour, salt and margarine together
- Add the yeast.
- Make a mixture of the luke warm water, sugar and the milk.
- Add on to the flour and knead the mixture well until the dough is white and soft.
- Place in a bowl, seal with cling film and a wet dishtowel, place in a warm place for about 1 hour.
- Work the dough, cut into small pieces (50g)
- Place on a baking tray, paste with egg, cut with a knife and let the pieces rest for about 15 minutes.

Cook in oven 450F (232C) gas for 12-15 minutes.



TERESA – A NEW AUSTRALIAN

Teresa and her family survived the bombing of their home and went hungry during the long siege of their island during the war. Life in peace time is still hard. Her parents want a better life, and so apply to migrate to Australia to find it. But after the long voyage to Sydney, there are more testing times ahead for Teresa as she tries to learn Australian ways, avoid the bullies and do well at school. She is not about to let anything stop her from making her family and her nanna back in Malta proud of her.

About the Author

Deb knew she wanted to be a writer when she was 7 years old. Her first story was about a man made out of cheese. It wasn't very good. She trained as a teacher, travelled overseas where she slept beside alligators, was harassed by monkeys, was almost traded for a camel and was thrown in jail at gunpoint, twice. Strangely, her first writing job was for a kids' show on channel Ten called "Cheez TV". After 7 years of writing scripts about everything from llamas to bungy jumping and how to go to the toilet in outer space, Deb wrote her first novel - *Max Remy Superspy Part 1: In Search of the Time and Space Machine*.

There are 10 books about Max and her best friend Linden who travel the world as secret agents fighting bad guys. She went on to write books about soccer (*Jasper Zammit Soccer Legend*), ghosts, *The Remarkable Secret of Aurelie Bonhoffen* and the *Ghost Club* series and how we need to look after the planet, in her books *Grimsdon* and *New City*



PROFILE; PROFS CHARLES BRIFFA

Professor Charles Briffa lectures on translation and Maltese literature at the University of Malta. He is a member of the Poetics and Linguistics Association (UK) and has translated numerous literary and technical texts. His publications include a wide range of studies on language, translation, and literature, and he has obtained several literary awards:

1998: Awarded first Literary Prize for research with his published study *Il-Proża tal-Femminizmu* (The Prose of Feminism)

1999: Awarded first Literary Prize for research with his publication *In-Novella Maltija* (The Maltese Short Story)

2007: Awarded first prize in the translation category of the National Book Awards (Premju Nazzjonali tal-Ktieb: L-Ewwel Kategorija "Traduzzjonijiet ta' Rumanzi u Novelli") for *The Lie of Oliver Friggieri's Il-Gidba*

2008: Awarded first prize in the research category by the National Book Awards (Premju Nazzjonali tal-Ktieb: L-Ewwel Premju Kategorija "Riċerka Ġenerali bil-Malti jew b'Lingwa Oħra") for his huge volume *Il-Letteratura Maltija: L-Istorja tan-Narrattiva* (Maltese Literature: The History of Fiction)

2010: Awarded first prize by the National Book Council for children's non-fiction for 2010) for his book *Il-Lingwa* (Language) in the series *Kullana għat-Tfal*

2010: Awarded first prize by the National Book Council for translation of *Beowulf* translated into Maltese from Old English

2013: Awarded first prize by the National Book Council for Literary Criticism for his book *Joseph Vella Bondin: Drammaturgu* (Joseph Vella Bondin: Playwright).



Status of Selected Butterflies and Moths

Butterflies and moths are collectively referred to as Lepidoptera. Butterflies are often colourful and fly by day, while moths generally are dull in colour and fly by night; amongst other differences.

Various species of Lepidoptera are found across the Maltese Islands, with the number of resident species going into the hundreds. While a number of them are common, others are known to be scarce, or even threatened. A commissioned study assessed 87 species which were considered to be endemic and/or possibly threatened. While 5% of these are extinct, 58% are threatened – with a significant degree of these being critically endangered.

While some species are naturally rare, others have been directly affected, for instance through collection of caterpillars or adults. Others have been indirectly affected, for instance in view of habitat degradation. Indeed, the extensive changes that have taken place in the countryside, have led to a significant reduction in the habitat and food supply for various Lepidoptera. Migratory species are also affected since some fail to establish themselves permanently. Additionally, some species are probably affected through the impact of biocides directly aimed at specific caterpillars or their food plants. Factors that are not directly anthropogenic in nature, such as drought, also have an affect.

To improve the status of Lepidoptera, a number of species, amongst which all relevant endemic ones, have been afforded legal protection under the Environment Protection Act.



To foster the knowledge of and safeguard the natural, archaeological, historical and anthropological patrimony of the islands of Gozo and Comino.

info@wirtghawdex.org

Welcome to Wirt Ghawdex

Safeguarding our heritage for future generations

(Photo) Dar il-Gvernatur, Rabat, Ghawdex our headquarters



Wirt Ghawdex is a voluntary non-governmental organisation founded in 1981 with the aims of fostering the knowledge of our heritage amongst all levels of society and to strive to safeguard the natural, archaeological, historical and anthropological patrimony of the islands of Gozo and Comino.

Our efforts to increase the awareness and love of our history include the holding of regular public lectures, promoting the safeguarding of our heritage in school presentations, issuing publications related to our sites and issuing a quarterly newsletter. We also strive to be vigilant with regards to the enforcement

of existing laws in order to protect our natural and built heritage

One of our main focuses today is to lobby the Government and obtain Management Agreements that authorize us to restore heritage sites. Once restoration is complete, we continue to manage these sites and open them to the general public.

The society is a non-profit organisation and its funds are generated mainly through membership fees, sales of our publications, voluntary contributions and sponsorships and donations collected through the management of its sites as public and cultural attractions. All the revenue it generates goes towards the restoration and ongoing conservation of these historical sites.

Wirt Ghawdex is governed by a committee elected by its membership and whose role is to formulate the general policy and safe-guard the aims of the society as identified in the organisation's statute. The sites we manage are opened for the general public by our volunteers

The office is open on TUESDAYS, THURSDAYS 10:00 - 12:00 and SATURDAYS 11:00 - 13:00

Become a volunteer

We are always looking for volunteers. If you can spare some time to become involved, then please contact us. membership@wirtghawdex.org

40 residential care beds now available for the elderly in Gozo



The Parliamentary Secretary for the Rights of Persons with Disability and Active Ageing Justyne Caruana, today visited Villa San Lawrenz in Gozo, where she announced that the Government, through the Secretariat, have agreed to increase the supply of residential care beds for the elderly in Gozo.

This residential care scheme through public private partnership, was introduced in January last year, with the total of beds now numbering 40 for

residential care.

Dr Caruana said that the agreement was necessary due to the increase in demand for this service on the island and the fact that Gozo has an increasingly elderly population.

The Parliamentary Secretary concluded by recalling other services introduced by the Government for the elderly in Gozo, including Respite care, Night Shelter service, Centres for Active Ageing, and a Centre for people suffering with dementia. "The success achieved through these initiatives encourage the Secretariat to further strengthen and extend these services to the elderly in Gozo."



CENTRAL COAST N.S.W. SANTA MARIA COMMITTEE

The Central Coast Santa Maria Committee (Maltese) will celebrate the feast of the assumption on the Central Coast on Sunday 14 August 16 at the Saint Mary of the Cross Mackillop Catholic Church WARNERVALE, NSW.

Program: Saturday Dinner Dance on the 13 august 16 at Kanwal and the feast next day Sunday Santa Maria feast Holy Mass starts at 3.00pm. The Mass is celebrated by bishop Most Rev Peter A Comensoli followed by a procession with the statue at 4.00pm with brass band. At 6.00pm fireworks display will follow. Everyone welcome. For more information please contact Charles Scicluna on 0404194020.

The parish of Saint Mary of the Cross MacKillop is located on the upper Central Coast between Wyong and Toukley. The area is a vibrant community of new housing developments attracting both young families and retirees to the Central Coast lifestyle. Church address: 9 Sparks Rd, Woongarrah NSW 22

Maltese Freshwater Crab (*Potamon fluviatile ssp. lanfrancoi*)



The Maltese Freshwater Crab (MT: *Qabru*) is endemic to certain areas within the Maltese Islands and is found at Bahrija, Mtahleb, San Martin and Lunzjata Valley (Gozo), where running water is present all year round. Protected by law, this subspecies of crab is very rare and its numbers have been decreasing in recent years due to drying up or pollution of the springs it lives in or also captured by humans.

It grows up to 7-8cm and lives near pools and springs and hides under stones in the water, among vegetation, or by retreating into burrows which it excavates in the mud or clay. It is a carnivorous organism and usually feeds after sunset on smaller animals including snails and tadpoles.

Influences of migration

Malta's position as a maritime nation paved the way for extensive interaction between Maltese seamen and their colleagues around the Mediterranean. Moreover, by the mid-19th century, the Maltese had already a history of migrating to other places, including Egypt, Greece, Sicily and other islands in the Mediterranean. Intermarriages were quite common, while migrants would return to Malta from time to time, importing new customs and traditions that been absorbed into mainstream Maltese culture as time went by.

Migration was heavy once again after World War II, where around a third of the Maltese population left to start a new life in faraway lands, namely Australia, Canada, UK and US. In the 1990s many Maltese and second generation migrants returned to Malta. Recent years have seen an increase in the number of foreign expatriates moving to Malta, creating an increasingly cosmopolitan environment in the towns and around Malta.

Mediterranean Chameleon (*Chamaeleo chamaeleon*)



The Mediterranean Chameleon (MT: *Kamaleonte*) is not endemic to the Maltese Islands but was introduced in the 19th century by protestant missionaries who brought specimens over from North Africa and released them in the gardens of what is now the Jesuit college of St. Ignatius in St. Julians. It has now spread to all parts of Malta and is also found on Gozo.

It grows up to 30cm and is normally greenish or brown with paler markings. Its colours can turn lighter or darker and when threatened, besides changing colour, it puffs up its body and opens its mouth wide to appear larger and more fierce.

Although usually an arboreal creature (lives only in trees) the female leaves the trees in order to lay eggs in a hole dug near the base of the trunk and then cover them in soil. Also, unusual is the fact that it is also quite common in garigue areas.

Maltese wall lizard



The Maltese wall lizard is the only wall lizard found on the Maltese islands. It is endemic to our islands and to two Italian ones, Linosa and Lampione.

Its scientific name, *Podarcis filfolensis*, comes from the island of Filfla, where a subspecies known as *Podarcis filfolensis filfolensis* exists. Four other subspecies are recognised.

The most widespread subspecies is *P. filfolensis maltensis* which is found on Malta, Gozo and Comino. *P.*

filfolensis generalensis is found only on the Fungus Rock off Gozo, while *P. filfolensis kieselbachi* is found on Selmunet, or as it more popularly known, St Paul's Islands. It is said that this subspecies is now extinct.

The lizards on the Italian islands of Linosa and Lampione are known as *P. filfolensis laurentimulleri*. It is probable that the lizards on these two islands arrived there with humans who travelled there thousands of years ago.

The subspecies started to change after they became isolated from each other on the different islands. The evolutionary process has been relatively fast, especially when one considers that the lizards on Linosa and Lampione arrived there on sea craft used by early humans to travel between Malta and the two islands thousands of years ago.

Island species are very vulnerable and in constant danger of extinction. The Selmunet lizard disappeared in spite of the fact that the Maltese wall lizard is protected by Maltese and European legislation.

It is illegal to catch, keep or in any way harm this species but this did not stop rats from invading Selmunet and wreak havoc on its small lizard population. A similar fate could befall any of the other small island populations.

THE TRADITION MALTESE FEAST OF MNARJA 29 JUNE



This feast is one of the oldest feasts celebrated in Malta and Gozo. The Feast commemorates two important Saints in Maltese religious lore, St. Peter and St. Paul.

The word *luminarja* is derived from the Latin word *Luminare* - to light up. This was the way people manifested their joy in recognition of a particular feast, such lighting being offered by burning bonfires and candles. This feast has somewhat moved away from the traditional village 'festa' style and has developed a different type of merriment which is held in Buskett Garden on the eve of June 29 the day of the feast.

This is a small tree grove situated some one kilometre away from Rabat. The liturgical services are held in the Mdina Cathedral. During the late afternoon hours, numerous horse and donkey races are held in a country lane situated just below and at some distance from Mdina.

The contenders vie for the *Palju* (a traditional banner that is presented as a trophy to the winners of various categories of races) which in olden times used to be presented to the winners by none other than the Grand Master of the Order. The feast of St. Peter and St. Paul is also celebrated in Nadur, Gozo, this time in the usual festive manner that is normally held in towns and villages.



Maltese Stuffed Artichokes | Qaqoċċ Mimli

By Sasha Martin



I often wonder how many people walk by their supermarket's artichoke display squinting their eyes, unsure of what to do with this prickly porcupine of a vegetable. Being part Italian, I grew up eating artichokes and often take them for granted.

I was thrilled this week to read that the Maltese also enjoy a giant, stuffed-to-the-brim artichoke – giving me a chance to indulge yet another time. A stuffed-to-the-brim artichoke is my favorite movie snack. Perfect Friday night fun. The challenge for me *this* week, with Malta, is getting used to the idea of putting anchovies and olives in my artichokes.

Because that's *exactly* what they do in Malta.

Note: Maltese typically pull the artichoke's leaves back and get the stuffing in every nook and cranny. Due to the fluffy nature of this stuffing, I had an easier time pulling the center wide open and putting it all there. The choice is yours!

Serves 4

Ingredients:

4 large artichokes, stems trimmed and lower, scraggly leaves plucked off
3 cups coarsely crumbled bread (sourdough, if possible)
3 anchovy fillets, chopped finely
3 cloves of garlic, crushed
3 green olives, chopped (capers is another common addition)
1/3 cup chopped parsley
salt & pepper
Olive oil, as needed

Method:

Now mince up those anchovies, some olives (or capers) and toss together with the breadcrumbs, garlic, parsley, salt, pepper and olive oil.

Add enough olive oil to get the stuffing to bind together. Give it a taste. Add more seasonings, if needed. Now, prepare the beautiful, green artichokes. Start by trimming the stem and removing the scraggly leaves at the base of the artichoke.

Next, trim the top, thereby removing many of the sharp, prickly points.

Pry the artichoke leaves open and stuff. Place in a large pot over happily simmering water. Cover and steam for 45 minutes-1 hour, depending on size of the artichokes.

mmmmm Just like Nana used to make!

Thanks to all our readers who made The Maltese Newsletter – the Journal of the Maltese Diaspora – read, loved and respected by everyone

Sacred Art Exhibition in aid of Ta' Pinu Shrine

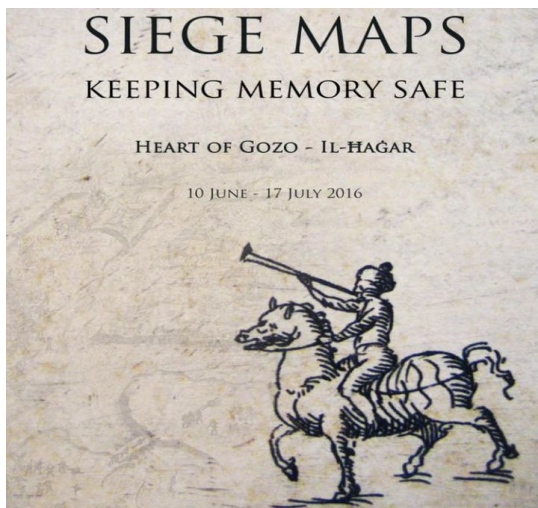


'Mater Misericordiae' is the title of an upcoming Sacred Art exhibition in Gozo, with the participation of several well known artists.

The exhibition, which is in aid of Ta' Pinu shrine, is being held at Dar Karmni Grima Museum, Għarb, between the 18th of June and the 21st of August and will be inaugurated by Nicholas De Piro.

Among the artists who will be exhibiting are: Victor Agius, George Apap, Noel Attard, John Martin Borg, Alfred Camilleri, Austin Camilleri, Paul Camilleri Cauchi, Justin Falzon, Manuel Farrugia, Aron Formosa, Anna Galea, Loreta Grech, Carol Jaccarini, Chris Saliba, Daniel Scerri, David Schembri, Frank Scembri, Paul Stellini, Therese Storace, Arnold Sultana, Angela Theuma, Mona Vella, Maris Zammit.

Four maps of the Great Siege of 1565 on display in Gozo



Currently on display in Gozo are four maps of the Great Siege of 1565 by Giovanni Francesco Camocio, a thriving publisher and dealer of maps, prints and books.

Distributed far and wide, these news maps were once the most effective means of reporting the latest developments of the Siege.

Today, now part of the island's cultural heritage, they hold the collective memory of a lost cultural landscape, a historic past and a turning point of an event that shaped the history of the Maltese Islands.

Organised by Heritage Malta as part of the Victoria International Arts Festival, the exhibition is being hosted by Il-Hagar Museum in St George's Square, Victoria.

The exhibition will remain open to the public until Sunday, the 17th of July.

Opening times Monday to Sunday: 9.00am – 5.00pm.

The Queen returned to beloved Malta where she once lived



Princess Elizabeth chats to Karmena Agius who wears a traditional Maltese ghonnella outside Bighi Hospital in Kalkara in 1949

Queen Elizabeth II took a walk down memory lane when she returned to one of her favourite countries in the world – **Malta** in November 2015 for the CHOGM Conference. Her Majesty used to live on the island for a brief period before her reign, when she was still Princess Elizabeth and her husband **Prince Philip** was stationed there as a serving Royal Navy officer.

The Malta trip was a mix of business and pleasure for the 90-year-old monarch. She attended the Commonwealth Heads of Government Meeting (CHOGM) in the capital Valletta. The Queen and Prince Philip, 94, joined by their son **Prince Charles** and his wife the Duchess of Cornwall.

The Queen once lived in Malta where "she was able to lead a normal life" The royals enjoyed "magical days of endless picnics, sunbathing and waterskiing"

It's clear that Malta – the only foreign country where the Queen has ever lived – holds a special place in the monarch's heart. Just a couple of years after she married Prince Philip, her father King George VI encouraged his daughter to join her husband on the island. Philip had just been made First Lieutenant on HMS Chequers.

Arriving around the time of her second wedding anniversary with baby Prince Charles in tow, the then-Princess embraced her new life on the sunny isle.

The royal couple lived at Villa Guardamangia at various times between 1949 and 1951. The grand two-storey mansion was leased by Philip's relative Lord Louis Mountbatten.



The couple lived in the grand Villa Guardamangia with baby Prince Charles

Speaking in a rare interview Lord Mountbatten's daughter Lady Pamela, who acted as one of the Queen's bridesmaids, opened up about the royal's time on the island.

"They were magical days of endless picnics, sunbathing and waterskiing," Lady Pamela told *Mail Online*. "The Princess really loved Malta because she was able to lead a normal life, wander through the town and do some shopping. It was the only place that she was able to live the life of a naval officer's wife, just like all the other wives. It was wonderful for her and it's why they have such a

nostalgia for Malta."

When the Queen and Prince Philip return this weekend, there's no doubt that their trip will revive golden memories of their idyllic island life.

Your contribution will be greatly appreciated – Send an article

Facts and figures - Surnames in Malta

100 surnames cover 75% of the population



Malta has a wealth of surnames, some traced to every part of the world. Yet three quarters of the population shares the same 100 surnames.

The 2011 census recorded a total of 19,104 surnames. The top 10 are: Borg, Camilleri, Vella, Farrugia, Zammit, Galea, Micallef, Grech, Attard, Spiteri and Azzopardi. A quarter of the population – 99,516 – own just these 10 surnames. A total of 178,018 people – 44 per cent – have surnames which make it to the top 25 list.

And 75 per cent of the population – 307,886 people – share the same 100 surnames said linguist Mario Cassar. This, he said, probably shows a degree of inbreeding.

Gozo – due to its smaller size – gives a clearer picture of this idiosyncrasy. One typical Gozitan surname seems to be Rapa but the surname Xuereb is predominate in Għajnsielem, Mintoff in Għasri, Debrincat in Munxar, Grima in San Lawrenz, Sultana in Xagħra and Cini in Żebbuġ. "If you meet a Gozitan with Buttigieg as a surname you can almost be certain that he'd be from Qala," Dr Cassar said.

There are also some peculiar trends in Malta, such as the strong showings of Abela in Żejtun, Aquilina in Għargħur, Bugeja in Marsaxlokk, Magro in Qrendi, Dalli in Gudja, and Busuttil in Safi. Other less marked, but equally clear concentrations are manifest in the cases of Carabott in Marsaxlokk, Sacco in Kirkop, Bezzina in Għargħur, Vella in Mellieha, Abdilla in Safi, and Manduca in Mdina. Penza, for example, is an overwhelmingly Luqa surname.

Dr Cassar explained that Maltese surnames may easily be divided into three surname groups: Semitic (Arabic and Hebrew), Romance (mainly Italian, Sicilian, Spanish and French), and English (as well as Scottish, Irish and Welsh), with the development of surnames having mirrored Malta's history.

The number of Semitic surnames is only around 50, but despite this low number, most of us have an Arabic surname. "Each one of these Semitic surnames is borne by a significant aggregate of families, whereas many of the more modern Romance and European surnames are less numerous," he said."

The ten most common surnames in Malta

According to census 2005 from the National Statistics office in Malta, the ten most common surnames in Malta (all islands) are as follows:

Rank	%	NO	Surname
1	3.3	13,169	Borg
2	3.1	12,643	Camilleri
3	2.9	11,785	Vella
4	2.9	11,549	Farrugia
5	2.3	9,424	Zammit
6	2.1	8,519	Galea
7	2.1	8,356	Micallef
8	1.9	7,828	Grech
9	1.8	7,340	Attard
10	1.8	7,233	Spiteri

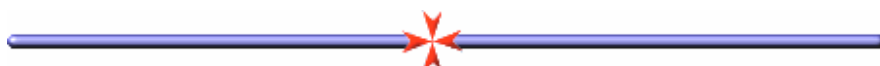
The ten most common surnames in Malta accounts for around 24.2 percent of the total population of Malta (all islands). Isolated for the island of Malta, the top five positions for most common surname for Malta remains the same as for all the islands grouped together.

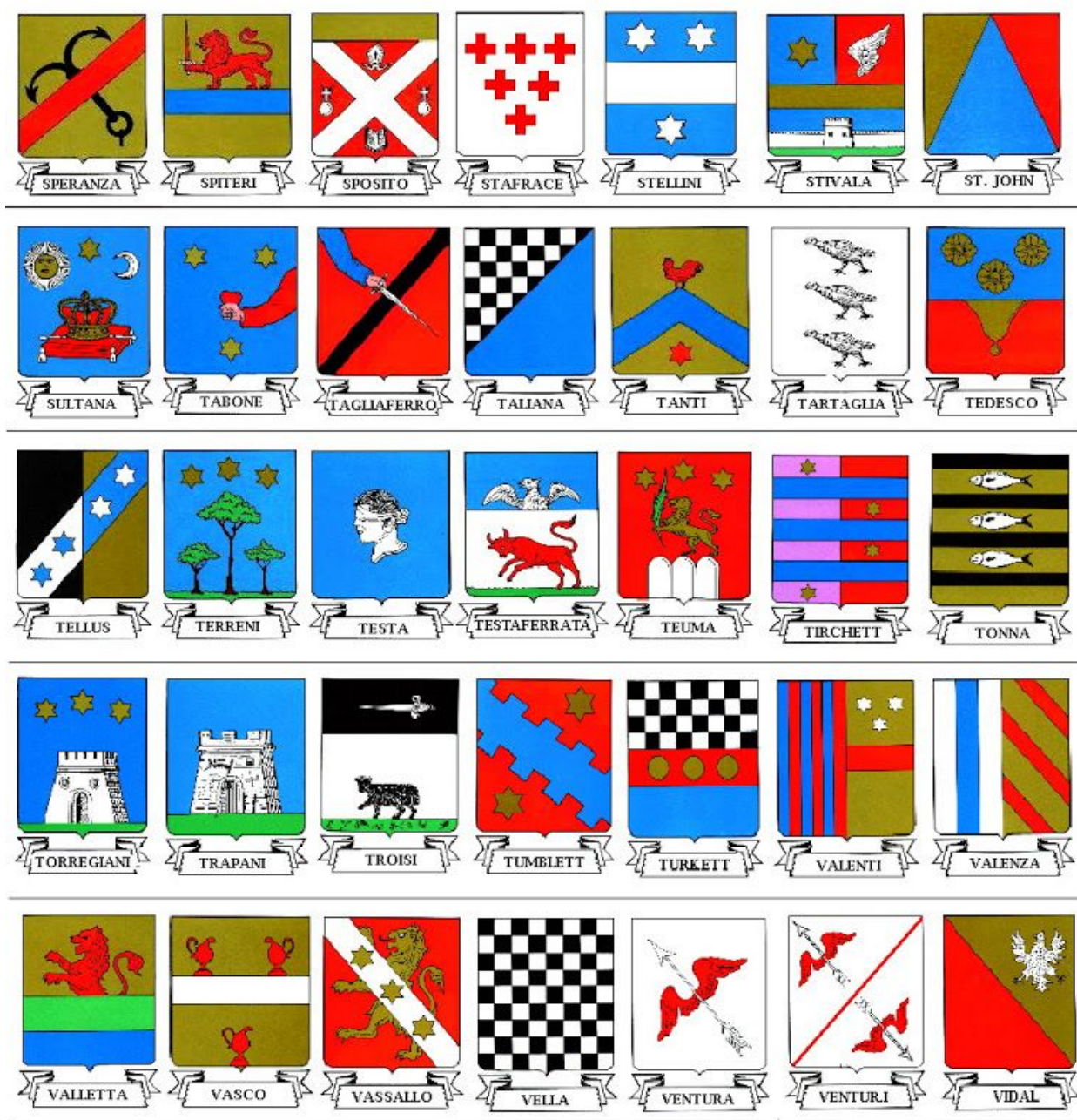
The five most common surnames on the island of Gozo

On the island of Gozo, the five most common surnames are as follows:

Rank	%	No	Surname
1	4.8	1,491	Vella
2	4.3	1,338	Attard
3	3.8	1,187	Camilleri
4	3.7	1,146	Grech
5	3.1	966	Portelli

The five most common surnames in Gozo accounts for 19.7 percent of the total population of the island of Gozo.





Maltese Birth, Marriage & Death Certificates

www.Certifikati.gov.mt provides all relative information to obtain an existing Public Registry civil status certificate, including Birth, Marriage, Death and Free Status certificates. Certificates can be ordered online. To obtain birth, marriage or death certificates as part of your research there are two options. Pre-1863 such artifacts only exist within the parishes, and therefore you need to contact them directly and hope that they are able to search their archives for the information you need. Post-1863 all such records were centralised and kept in government archives, and are therefore searchable and obtainable directly from the government..

LAUGHING IS THE BEST MEDICINE

