



THE MALTESE NEWSLETTER

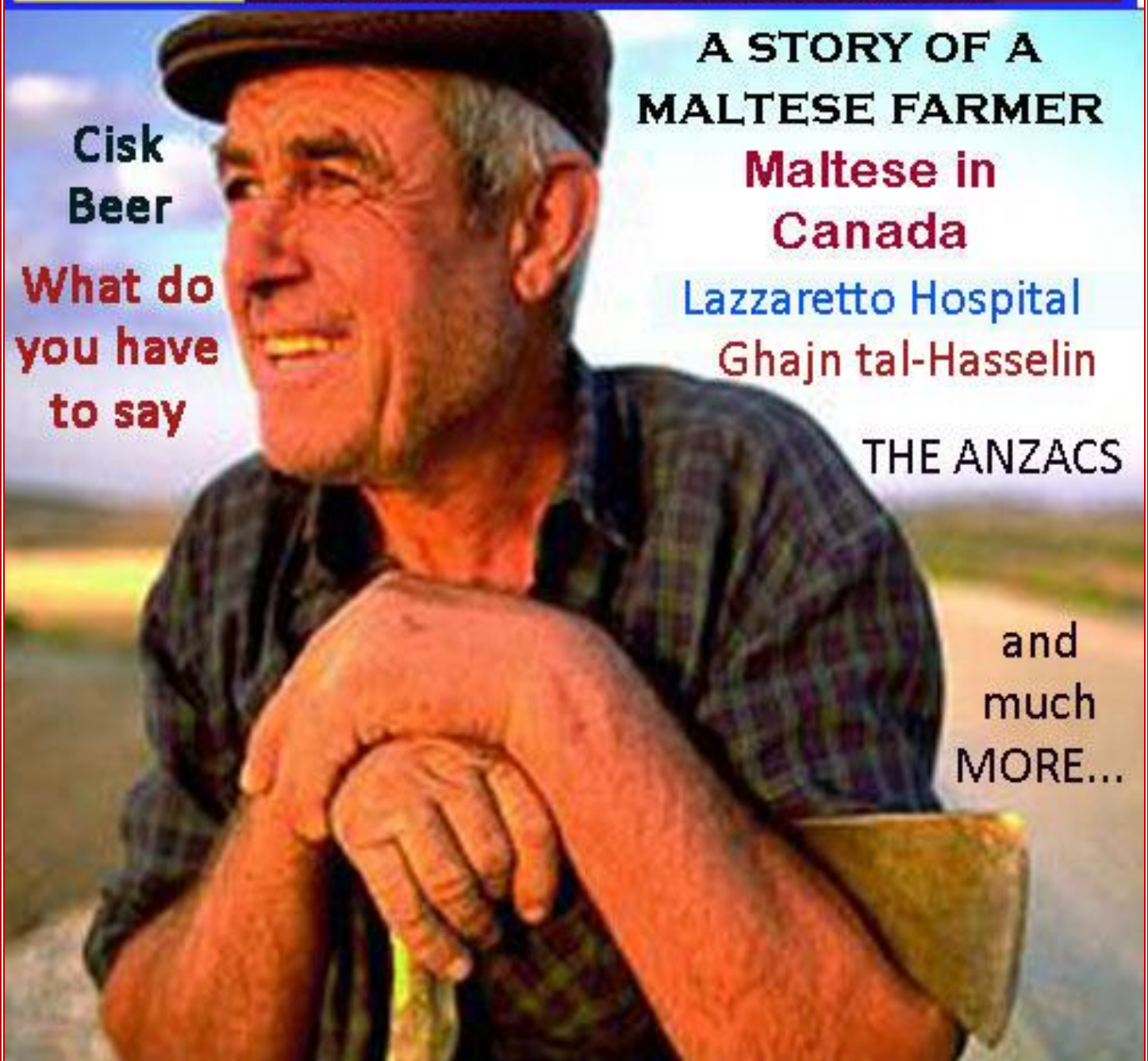
The Journal of the Maltese Diaspora



THE MOTTO - BUILDING BRIDGES NOT WALLS

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Cisk Beer

What do you have to say

A STORY OF A MALTESE FARMER
Maltese in Canada

Lazzaretto Hospital
Ghajn tal-Hasselin

THE ANZACS

and much MORE...

Our grandparents used to say that once in your life you need a lawyer, a policeman or a doctor but every day, three times a day, you need a farmer



MEET THE NEW MINISTER OF FOREIGN AFFAIRS AND TRADE PROMOTION THE HON CARMELO ABELA MP

Carmelo Abela (born 10 February 1972) is a Maltese politician and is serving as an incumbent Labour MP and as the Minister for Home Affairs and National Security. He also served as the Deputy Speaker of the House of Representatives of Malta.^[1] On June 8, 2017, he was elected Minister for Foreign Affairs and Trade Promotion.]

Carmelo Abela was born on 10 February 1972 in Malta. He won his first general election in 1996, when he was named to the 8th Parliament of Malta.^[1] He has since won all the following parliamentary elections, in 1998, 2003, 2008, and 2013. He was elected Deputy Speaker of the Tenth Parliament on March 6, 2003, and re-appointed on October 5, 2008, resigning as speaker on July 5, 2010.^[1]

He has served as Government Whip in the Malta Legislature.^[1] In December 2014, he became Minister for Home Affairs and National Security. ^[1] As Home Affairs Minister, in January 2017 he stated that the government had “no plans” to extend Maltese citizenship to children born in Malta with migrant parents. Prior to 2001, all children born in Malta were entitled to citizenship, with the law changed to apply to only those born before 1989 in 2001.^[3] On June 8, 2017, he was elected Minister of Foreign Affairs and Trade Promotion succeeding the Hon George Vella.

**Hon. Abela is the Chairperson of the
COUNCIL OF MALTESE LIVING ABROAD (CMLA)**

**We, the Editor, Contributors, Readers and Supporters of
THE MALTESE E-NEWSLETTER - The Journal of the Maltese Diaspora
congratulates the minister and wish him well in his new portfolio for the
benefit of Maltese citizens living around the globe.**



To the Hon Consul for Malta in South Australia..

Dear Frank. I have been meaning to contact you for some time to congratulate you and to say how much we appreciate receiving your excellent Newsletter.

Having visited your beautiful Malta in April, for the Sovereign Council meeting of the Order of Saint John, the wonderful stories and pictures in your Newsletter remind us of the superb

experiences that we enjoyed whilst there. Unfortunately we were only able to stay for six days this time but we will certainly return for what I hope will be a much longer period.

We found the Maltese people to be very friendly and helpful, the history most interesting (particularly as it was told through the 'Malta Experience') and the weather was perfect. I felt very privileged to be representing our Priory and those who attended with me were also very impressed.

We hope that you and your wife may be able to join us again this year for our cocktail party to Celebrate the Siege of Malta on Friday 8th of September. You will receive an official invitation closer to the date. Once again my congratulations to all concerned on what is truly an excellent Newsletter. With my best wishes and kind regards. Prior Chev. David Wotton AM CJSJ, Adelaide, South Australia



Dear Frank - I hope this finds you, your family and readers all well, as this has left me here in Malta. I've been here since May 4th (staying till Aug. 25th). I've been enjoying your most excellent publication which I receive from my friends Carmen Galea of Toronto and/or Dan Brock of London, Ontario. Frank you are to be highly commended in the extremely informative, interesting and well planned newsletter. Congratulations.

I had heard of you previously from my mothers cousin Professor David Plowman (RIP) of Perth, David was a wonderful person, he often visited us in Toronto. He and his wife Cathy had been very supportive over the years in my research work of the Maltese in Canada (Toronto).

My parents, from Sliema, Mary and Joseph Cumbo emigrated to Canada in 1951 on the ship "Nea Halles", my mother, sister Veronica (2 yrs.old) and I (3yrs.old) arrived in October, 1951. As was usually the case my father had arrived 6 months earlier in April, 1951. Although I've been in Canada (a great country) all these years, I still feel that it's in Malta were I really belong. Since 1968 I've been back over 50 times.

When I'm in Malta I've been volunteering at the "Migrants Museum" in Valletta since 2000. Assisting them in sorting, etc. all of the documentation I've contributed over many years (from the time of Father Lawrence Attard). We now have a Maltese-Canadian Museum/Archives and Visitors Center in Toronto. In a separate e-mail I will send you information about it, in case you wish to publish information about it. Father Manuel Parnis, MSSP has made me the museum curator (I appointed Carmen Galea as my assistant). Should you wish any information about me, I believe if you type in my name some details may come up. Once again, congratulations, keep up the excellent work.

Sahha Ghalissa, Sincerely yours, Richard S. Cumbo



CAN SOMEONE, PLEASE, TELL ME WHY THE MALTESE GOVERNMENT TAKES OVER TWO YEARS TO PROCESS AND APPROVE THE MALTESE CITIZENSHIP TO MALTESE LIVING ABROAD WHILE THOSE WHO BUY THEIR CITIZENSHIP TAKE MUCH MUCH LESS?
J. Portelli, VICTORIA, AUSTRALIA

I am interested in learning the Maltese language 'online'. Is there a course that I can take? I live in the Australian outback and cannot access to Maltese classes. Please, inform me. Thanks, J. Caruana

A day in the life of a Maltese farmer - Graziella Chetcuti



There is no such thing as a "typical day" in a farmer's life, but on a spring Friday I followed the steps of a 48-year-old Maltese farmer, from early morning till sunset. Hoping to have a broader idea of what a day in the fields might entail. One thing I've learnt after just one day with Joe is that his average day is not "so average". In one day he slogged through a mountain of work: harvesting, ploughing, watering. You name it he did it.

His father suffered a stroke and at 15 years of age, Joe had to leave school and work the fields full-time. He now has been farming for 38 years and is managing 25 fields in which he spends about 10 hours a day. He grows various types of vegetables and fruit, such as melons, strawberries, tomatoes, potatoes, carrots and onions.

At 7am the sun was already beating down upon the valley, where the small village of Manikata overlooked the rest of the terraced plots. Joe had already been there for an hour to avoid as much as possible the blazing heat of the sun. He immediately handed me a pair of gloves and I knew it was time for me to roll up my sleeves. We first harvested the carrots. "In the old the old days we used to put them in bunches, but now we cut the leaves, wash them and sort them in boxes."

We left the carrots in the sun to dry out so that in the evening they would be easier to wash. By 10:30 we had harvested 30 full boxes of carrots and decided to have a break. His wife Rita had prepared for us a traditional Maltese 'qoffa' filled with Maltese bread, tomatoes, ġbejniet (peppered cheese), and coffee.

We then spent about 20 minutes chatting about the ins and outs of farming. We spoke about the developments of technology and how it has affected Maltese farmers.

"It brought with it lots of benefits but also a hike in the workload," said Joe. Farmers expanded their farms and this led to mass production, which brought an increase in competition and lower prices in its wake.

"With farming you work hard, hope for the best and prepare for the worse," said Joe. Farming can be very unpredictable he said, especially during winter, when the weather changes drastically in a matter of days. Farmers have to face other difficulties such as bacterial diseases and pest infestation. "It's hard when things don't go as planned because there's no better feeling when you get to see the final product healthy and up to its full potential. It's not a job, it's a way of living," said Joe.

Joe is continuously thinking of what needs to be done and has to sacrifice a lot of family time especially in peak seasons. "Farming is sometimes underrated. We supply the most essential things for people, food and yet we are still considered to be the lowest class". I asked Joe how he thinks the future looks for Maltese farming. "I think there's not much of a future. The younger generation is focusing on school and farming is the last thing they think about." His father had wanted him to continue in his footsteps but now that he has his own children, he is the first to encourage them to study and find a professional job.

"With our generation gone, I think farming will experience a huge step back". Imported produce is also competing with the local market. "People should buy local vegetables, it encourages Maltese farmers and they would be getting something fresh" said Joe.

At about noon Joe decided to have a 'siesta' at his house just up the road. We met again at 4 o'clock and I found Joe covered in sweat and soil, after having just ploughed a field. He practises crop rotation and lets the fields rest for a few months to keep the soil fertile for the next crop.

The pump room is where he gets his water supply from. Some 40 years ago the water used to pass through stone ducts known as 'kanali' and they used a grid system called 'hammiela' to water the fields.

Unfortunately, traditional ways of using water have changed due to the use of borehole water. He started to water his melon field and while fixing a torn pipe he told me that he had to learn new skills in order to manage the daily farming problems.

"You cannot afford to bring outside workers, you have to learn how to fix the small daily problems yourself. These skills are gained over time, most of them were passed on to me by my father but I still learn each and every day". It took us about an hour and a half to wash the carrots and at about 6.30pm we were finished. With a tired smile on his face Joe gave me a whole bag of vegetables and went back home to his lovely wife and three kids.

After spending a day in the fields, I was extremely tired and could not imagine what the peak season would be like. I had witnessed some pretty spectacular things, the grandiosity of Mother Nature and the impressive dedication of Joe. It was a fantastic experience and I definitely think the work these farmers do is quite extraordinary and must not be underrated.

What does Maltese diaspora mean? – Council and Directorate for Maltese Living Abroad - CMLA and DMLA

**MALTESE
DIASPORA**

Greater Malta, or the Maltese diaspora, is not a term often used. It is somewhat of a contentious term. Although the term diaspora has been with us since time immemorial, the phenomenon has not yet been given the time of day in political debate.

The concept of Greater Malta was very much on the agenda at the Convention for Maltese Abroad held in Valletta in January/February 2000. But like most of the issues raised at this convention, the subject was never taken seriously by neither the government nor the opposition.

The convention was very clear in its deliberations: That the government and the people of Malta embrace the concept of a Greater Malta to include Maltese residing overseas.

That the government of Malta should develop legislation, policies and programmes to affirm the Greater Malta concept and all the subsequent legislation should be compliant with this concept.

The recent success of athletes chosen to represent Malta from among the Maltese community living in Australia during the 18th Commonwealth Games in Melbourne highlighted the urgency of expanding this concept to other areas beyond sport.

How appropriate would it be if persons of Maltese descent dispersed around the world are given equal opportunities to fill vacancies in Malta that usually go to foreigners.

When we speak of the diaspora we refer to any people or ethnic population forced or induced to leave their traditional ethnic homelands; being dispersed throughout other parts of the world, and ensuing developments in their dispersal and culture.

The term fits the Maltese Islands like a glove. So many hundreds of thousands have left our small islands to seek new horizons across the sea, mostly in Australia. History is replete with diaspora-like events. This term is used to refer to the historic movements of the dispersed ethnic population of Israel.


The word diaspora, in Maltese terms, refers to the large population of Maltese descents living in the United States, Canada, Australia and other countries around the world. The Maltese Government has a Council and Directorate for Maltese Living Abroad within the Ministry of Foreign Affairs.

The Maltese e-Newsletters are archived at
MALTA MIGRATION MUSEUM - VALLETTA
and at the website: www.ozmalta.page4.me



The Immigration Story of Angelo Vella (My journey to Canada)

ANGELO VELLA
MALTESE/CANADIAN MIGRANT



...we left Malta by ship in late May at about two in the afternoon. Our first stop was Tunis in North Africa, which was really in the opposite direction of our eventual destination. We travelled third class and were supposed to sleep on deck. However, a big storm hit and we were sent below. The storm was so bad that they threw cargo and even animals overboard to lighten the ship. We arrived in Tunis the next day and spent a day and half there.

After six days of beautiful and calm weather we arrived at Halifax Harbour on the evening of June 18th, 1920. Due to fog, the ship was not allowed to enter the actual harbour. It was on the morning of June 19th then, that we actually docked and entered Canada.

The following was written by Angelo Vella in February 2000, a few weeks before his 89th birthday. It describes his journey from Malta to Toronto with his brother Joe, sister Victoria, and mother Rosalea, in the summer of 1920. The ship that he arrived in docked at Halifax Harbour's Pier 2; the building that predates Pier 21.

After attending Mass we left Malta by ship in late May at about two in the afternoon. Our first stop was to be Tunis in North Africa, which was really in the opposite direction of our eventual destination. We travelled third class and were supposed to sleep on deck. However, a big storm hit and we were sent below. The storm was so bad that they threw cargo and even animals overboard to lighten the ship. We arrived in Tunis the next day and spent a day and half there.

We then sailed north to Marseille. I have a vivid memory of our arrival. There were soldiers taking prisoners that were chained together onto ships bound for other countries. We thought even Devil's Island. From Marseille we travelled by train to Bordeaux, and then by ship across the English Channel to London. When we arrived at Victoria Station we were told that we had missed our sailing out of Liverpool, and would have to spend four days in London. Eventually we made our way to Liverpool, and the Cunard vessel named the Caronia.

While in line to board the ship, all passengers received a quick medical inspection. The family ahead of us was pulled aside to return to Malta. Thinking that we [were] part of that same family, the doctor also pulled us from the line. A Maltese man that was travelling with us convinced the doctor that we were a separate family and finally we were allowed to board. Our mother nearly died of fear from that experience alone.

While on the Caronia we experienced the "Milk of Human Kindness" that you read about. Our mother was confined to her bed with seasickness from the moment we stepped onto the ship. As we were travelling in third class we had our meals at the final setting, and being without adult supervision we were not getting our share of the food. One steward serving our table noticed our situation and asked where our mother was. We explained to him that she was sick in bed. He told us (and about seven other children) not to eat with the adults, but to wait until they were finished and he would set up a separate table for us. We did this for the rest of the voyage. Also after each meal he gave us a packed lunch to take back to our mother. That act of kindness stayed with me all of my life.

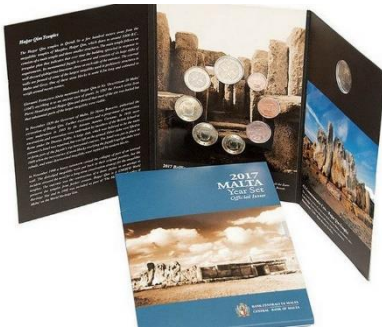
After six days of beautiful and calm weather we arrived at Halifax Harbour on the evening of June 18th, 1920. Due to fog, the ship was not allowed to enter the actual harbour. I suppose that after the 1917 disaster they were not taking any chances. It was on the morning of June 19th then, that we actually docked and entered Canada. We boarded a train that was beside the pier, and started on our last leg to Toronto. I do not remember much of the train ride, other than arriving at Toronto's Union Station at about eleven p.m. on June 20th.

Our father had arrived in Canada seven years earlier. The idea was that he would come here first, set up a home and send for us. The advent of the World War One had greatly delayed this plan. He was to meet us at Union Station. He owned a car and everything should have been fine, but somehow we missed each other. So we started out towards our new home on one of Toronto's old (wooden) streetcars. It was a one-hour ride, and even when it ended we were still a mile away from our destination. So there we were, walking with our luggage at about midnight. Somehow my father found us though, and took us home.

So that was the introduction to Canada for a family of three young children (Ages 12, 9, 7) and their mother, who until a month before had never travelled more than eight miles at one time, and had just completed a journey of about eight thousand miles. It was a very hard and eventful twenty-four day voyage to the unknown. But after living in Canada for eighty years, I can honestly say it was worth it.

Canada has been good to us, and I think it is the greatest country to live in. Let's all enjoy it in harmony with each other. I visited Halifax in September of 1999, and the Good Lord willing, I hope to visit again soon.

New euro coin set dated 2017 issued by Central Bank of Malta



A new euro coin set dated 2017, in a brilliant uncirculated version, has been issued by the Central Bank of Malta.

The eight Maltese euro coins are incorporated in the set, as well as a €2 coin depicting the prehistoric temples of Hagar Qim. This coin is the second of a series of seven dedicated to Maltese prehistoric monuments.

The Hagar Qim Temples in Qrendi, have some of the largest stone megaliths used in the construction of the prehistoric temples on the Maltese islands. The site dates to 3,600-3,200 B.C. and is one of the oldest free-standing monuments in the world. Hagar Qim is a UNESCO World Heritage Site. The coins were struck at the Monnaie de Paris in France and are in brilliant uncirculated quality.

The commemorative €2 coin and the national sides of the euro coins were designed by Noel Galea Bason. The sets, which will be limited to 25,000, will be presented in an attractive and illustrated blister-pack. They may be purchased directly from the Malta Coin Centre eShop, which can be accessed through the Bank's website. Alternatively, please visit the Malta Coin Centre counter at the main building of the Central Bank of Malta, Castille Place, Valletta. The dated is priced at €26.

For further information, please contact the Malta Coin Centre via email mcc@centralbankmalta.org or by calling (+356) 2550 6006/7.

TA' PINU SHRINE – AUSTRALIA

On Wednesday 21st of June 2017, we will be holding this celebration: the 134th



Anniversary of Our Lady's call to Carmela Grima at our Marian Centre.

Thanks to the intervention of some of our dedicated community members, we hope to welcome many pilgrims on this day which will make it, without any doubt, a very memorable one. This is an invitation to join His Lordship Emeritus Bishop Hilton Deakin and the Devotees at our Marian Centre

DATE: Wednesday 21st June 2017

11.00 a.m. ROSARY PROCESSION

11.30a.m HOLY MASS AND BENECTION led by Em. Bishop Hilton

Deakin & other members of the clergy

* **Confessions at the Shrine from 10.30 a.m.**

The Chaplains of the Community Ethnic groups represented at the Shrine are kindly invited to concelebrate mass will be followed by our traditional "**Blessing of Mothers and Children**"

I hope that you will do the utmost to come and share in our joyful commemoration.

I also hope and pray that you will have ample time to contact your community group and ask them to take part in this "*Thanksgiving Eucharistic Celebration*" which will include Rosary Procession, Holy Mass and Benediction.

God Bless You All **Mgr Benedict Camiller**



Emanuel Camilleri



The VIPs who attended the function



Antoine Mangion

MALTESE COMMUNITY COUNCIL OF NSW COMMEMORATED THE 89TH ANNIVERSARY OF SETTE GIUGNO

On Sunday 4th June the Maltese Community Council of NSW commemorated the 98th event of Sette Giugno 1919.

On a fine wintry day. The Maltese Community of NSW gathered in front the Maltese Monument at Civic Park Pendle hill

Joined by members of the Australian federal and state MP's and Councilors from Cumberland City Council and Blacktown.



The president of the MCC Mr. Emanuel Camilleri opened with the official welcome then the Maltese Cultural Choir kept the audience entertain with the sound of Maltese songs.

Antoine Mangion, a second generation Maltese, delivered the keynote speech followed by a prayer from Fr Anthony Scerri a Maltese Carmelite priest who represented the Maltese from Egypt.

The laying of the red and white flowers at the foot of the monument where pictures of the Sette Giugno victims, Manuel

Attard, Guzeppi Bajada , Carmelo Abela, Lorenzo Dyer. where displayed. Lawrence Dimech Public Relation officer of the MCC conclude the ceremony. Emanuel Camilleri extend his thanks to all who participated.



QUESTION I HAVE ASKED SEVERAL TIMES BUT WAS NEVER GIVEN AN ANSWER

My parents were born in Malta and were forced to emigrate to Australia for economic reasons. They are Maltese Citizens living Abroad, have a Maltese Passport and they visit Malta frequently and spent so much money while in Malta thus helping the economy. HOWEVER- while they are visiting their country they are treated as foreigners, strangers or tourists. I believe they should be considered as Maltese citizens and given the same treatment and privileges as the locals.... i.e. an ID Card and to seniors and students – a concession card and/or Kartanzjan etc... S. Gauci, NSW, Australia



Welcome to our world of Cisk. You're in good company.

Cisk is an award-winning golden lager beer brimming with Mediterranean charm. Expertly brewed and packaged in Malta since 1929, this refreshing bottom-fermented beer is a national treasure and the pride of the Maltese Islands.

The Maltese Islands would not be complete without the taste of Cisk which has consistently achieved international recognition confirming its quality and adding to its prestige. As Malta's long standing independent brewers, Farsons Brewery remain committed to the family traditions and heritage that sustained the brand all these years.

Since 1929



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

It all started in 1840 when Marquis Giuseppe Scicluna established Malta's first privately-owned bank. In those days most people hoarded their hard-earned cash under their beds or

in pouches hidden in their clothes. Those people who used banks deposited their money in vaults for safekeeping.

Businessmen did not really trust bank notes and preferred coins. With time, however, the bank's customers realised they could open current accounts with Scicluna's Bank and make payments by issuing cheques. As the use of cheques become more popular, semi-literate depositors who struggled to pronounce the word 'cheques', corrupted it into 'cisk'. Giuseppe Scicluna himself soon became known as Ic-Cisk - The Cisk.



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

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

In 1948 the Malta Export Brewery merged with Simonds Farsons Limited to become Simonds Farsons Cisk Limited.

Cisk soon developed into Malta's best-loved beer. Today, every drop of Cisk is lovingly brewed within a state-of-the-art brewhouse in Malta, an island in the Mediterranean steeped in history and tradition. Brewed and packaged at Farsons Brewery Malta, the Cisk family today boasts a growing range of award-winning beers, the original Cisk Lager Beer, the low-carbohydrate Cisk Excel and the premium Cisk Export. The range also includes the full-bodied Cisk Strong, the flavoured varieties Cisk Chill, each with their own distinct flavours and unique character, and the recently launched Cisk Pilsner.

Parts of Lazzaretto undergoing restoration



Advanced work on cemetery chapel and 'cattle shed'

St George's chapel.

Work on the restoration of an ancient funerary chapel that formed part of the Lazzaretto quarantine hospital in Manoel Island is nearing completion.

Work is also in an advanced stage on another section of the complex where livestock used to be kept in quarantine.

The Lazzaretto started being built

almost a century before Grandmaster Manoel Vilhena personally financed the construction of the fine baroque fort which today bears his name. Under British

Under British rule the Lazzaretto isolation buildings were extended, making them amongst the best-appointed quarantine barracks in the British Empire. The strict quarantine measures dictated that even after death, the deceased had to be buried on the grounds, leading to the creation of cemeteries. One of these was furnished with a funerary chapel dedicated to St George.

Restoration works on the small chapel began a year ago and have been almost completed.

During the restoration process, two fragmented but original tombstones were found strewn inside the chapel. These will be restored and mounted within.



The 'cattle shed'

Midi explained that the association with quarantine activity did not stop with people but also extended to animals.

Lazzaretto included quarters for travellers, crew and even livestock. A building was erected specifically for this purpose. It became known as *Il-Bovile* and later the cattle shed. During British rule it was used for storage but for the past 40 years the cattle shed has stood abandoned, exposed and vulnerable to the elements and vandalism. After a year of research and

restoration, the first phase for the site has been almost complete.

Dear Frank Like fine Mildara Sherry, your journal keeps improving with age. Congratulations . Augustine (Gus) Borg

Dear Frank I trust you are well. - Firstly I would like to take this opportunity to thank you and your contributors for a wonderful, informative and well presented Maltese newsletter. I am hoping you may be able to assist. I am trying to locate my mother's cousin or his children who migrated to Sydney Australia approximately in the early 60's. His name was Gianni (John) Farrugia. His father, Massimino Farrugia passed away in 1926. My mother who is 94 would loved the opportunity to meet with him or his children if he had any. Any assistance is appreciated. Regards Agnes Fenech

e



Jahdmu biex “isalvaw il-pittura ta’ hutna Maltin” fil-knisja tad-Dumnikani fil-Belt

www.tvn.com.mt |

Rapport: Tony Dimech

Fl-aħħar xhur, il-Knisja tad-Dumnikani fil-Belt għaddiet minn programm ta’ restawr kemm minn barra kif ukoll fuq ġewwa fost oħrajn fil-pittura sagra li żzejjen din il-

knisja parrokjali.

Il-Knisja tad-Dumnikani fil-Belt Valletta fl-aħħar sentejn u nofs għaddiet minn programm ta’ restawr u manutenzjoni. Il-faċċata tal-Knisja, il-kampnari u anki l-kopla għaddew minn programm estensiv ta’ restawr biex issa fadal biss il-ġenb tal-Knisja.

Il-Kappillan Patri Michael Camilleri, “Fi Frar 2016 beda x-xogħol fuq il-faċċata u l-kampnari tal-knisja. Minn Ottobru, Novembru żżarma kollox u beda l-ġenb tal-Knisja.”

Il-Kappillan Patri Michael Camilleri qal li għadu għaddej il-proċess ta’ manutenzjoni minn barra fuq t-tmien kupletti u l-bjut kollha filwaqt li fuq ġewwa tlesta r-restawr fuq diversi pitturi li jagħtu xejra sagra lil din il-Knisja li hija dedikata liż-żjara li l-Madonna għamlet lill-Elizabetta.

“Qed insalvaw il-pittura ta’ hutna Maltin. Prinċipalment miċ-ċinta ‘l fuq kollox huwa tal-Maltin. L-arzella tal-kor fejn ser jibda r-restawr dalwaqt, dik hija ta’ Pietru Pawl Caruana li saret fl-1844 u restawrata minn Oscar Testa fl-1960, imbagħad kullimkien huwa tal-Cali,” qal Patri Camilleri.

Il-Patrijiet Dumnikani kienu nkarigaw lil Ġużeppi Cali li kien joqgħod fil-viċin biex ipitter il-pittura fis-saqaf tal-Knisja. Fost il-pittura li kienu rrestawrati hemm il-kappellun ta’ San Duminku li kien inawgurat fil-31 ta’ Mejju, fil-festa tat-titular tal-Knisja. Il-kwadri li tpittru fl-aħħar mitt sena minn artisti Taljani fosthom dak ta’ San Tumas d’Akwinu ma kellhomx ħsara iżda kienu jenħtieġu proċess ta’ tindif.



HOW TO BEAT THE SUMMER HEAT IN MALTA

This summer is apparently going to be the hottest in decades in Malta, so here is how to beat the summer heat.
GOOD LUCK TO FIND A SPACE



Maltese immigrants help shape the Junction

Lisa Rainford

Historian recalls family's trip to new Maltese community in Toronto

(Photo) *Maltese-Canadian couple Richard and Madlene Cumbo..*

Cumbo emigrated to Toronto in 1951 at the age of two, settling with his family in 1956 in the Junction. In 1975 on one of Cumbo's many trips to Malta, he met his future bride, who came to Toronto in 1976 when they got married.

Maltese Canadian Richard Cumbo's memories of his childhood growing up in the Junction include bowling at Lucky Strike at the corner of Dundas Street West and Indian Grove, watching movies with his sister at the Beaver Theatre on Dundas near Quebec Avenue and indulging in an ice cream sundae at Kresge's department store, which is now Cornerstone Fine Furniture.

"As a treat, my grandmother would take us on Saturday mornings to Kresge's or Woolworth's," recalled Cumbo during a recent conversation at his kitchen table over tea and goodies. "She'd treat us to a sundae or banana split."

Born in the city of Sliema, on the northeast coast of Malta, Cumbo immigrated with his parents and sister, Veronica, to Toronto in 1951 when he was just three years old. The family first lived at Dundas West and McCaul streets - the other Toronto neighbourhood where Maltese migrants settled near St. Patrick's Catholic Church, before moving to a house on Indian Grove in the Junction.

"Dundas Street West used to be what Bloor West Village is today," said Cumbo, an archivist for the Maltese community, who was the guest speaker at a recent meeting of the West Toronto Junction Historical Society (WTJHS) - of which he is a member.

For the past three-plus decades, Cumbo has dedicated himself to preserving the Maltese community and the Junction. His first visit back to the southern European country, comprised of a cluster of islands in the centre of the Mediterranean, in 1968 sparked his interest in researching Maltese-Canadian artifacts.

"There was hardly any Maltese-Canadian documents in the national archives," Cumbo told his audience at the April 7 WTJHS meeting at Annette Library. "Now, there's whole sections at the city hall archives, the Catholic Church and national archives."

Malta covers just over 300 square kilometres in land area, making it one of the world's smallest and most densely populated countries. In the 1900s, said Cumbo, the government worried about over-population and encouraged the Maltese to leave the island to seek better opportunities. The majority of Maltese came to the Junction after the Second World War, said Cumbo.

"The highest concentration in one area, next to Malta, was the Junction. There are 30,000 Maltese across the country, but the majority are in the GTA," he said.

His family's decision to move was triggered by an incident with Cumbo's late father, Joseph, who was a hotel manager in Malta working 16 to 18 hours a day. One night, Cumbo's mother awoke to realize her husband wasn't home. She went looking for him at the hotel and found him asleep at his desk. There was a cruise ship leaving in the morning and everyone's valuables were locked in the safe. Joseph felt he had to stay at his desk to protect the belongings because he was the only one with the combination.

"That's when my mother told him, 'I want to emigrate to Canada,'" said Cumbo. "Within two weeks, he got his papers. My father spoke fluent English, but he could only get a job on an assembly line." The Junction appealed to Maltese immigrants because it was a Catholic hub with plenty of available jobs and inexpensive land, added Cumbo. Throughout the 1950s, '60s and '70s, the Junction's Maltese population sat between 6,000 and 8,000.

"As their economic and financial situation improved many moved to newer and larger homes in the suburbs," said Cumbo. Currently, he estimates there are approximately 2,000 to 4,000 Maltese who call the Junction home.

Cumbo calls himself a bit of an enigma because he loves his adopted country, but going back to Malta for the first time since he was a toddler, at the age of 18, he felt as though he had come home. Since then, he has returned to Malta at least every two years. In recent years, it's been every year.

It was on one of those trips that he went to meet his wife, Madlene, for the first time. Cumbo had seen her photograph in a friend's wedding album and was immediately drawn to her. He still has that photograph of Madlene wearing a red bridesmaid dress. It has a special place atop the couple's living room mantel. Cumbo asked a mutual friend for his bride-to-be's address and with her father's permission, they began writing letters to each other.

"We wrote back and forth for a year. In 1975, I met her in Malta and we began dating," said Cumbo. "From the first day I met her, I fell in love with her. I was there for five weeks and we got engaged." Madlene said her future husband used to write to her every week. In the beginning, she said she thought of him only as a pen pal. "I never thought we'd get married. I took a big risk," confessed Madlene. "When you think about it, it's unbelievable. We sort of clicked right away."

The couple was married on Jan. 10, 1976 in Etobicoke. More than 200 people attended their nuptials, which Cumbo organized himself. When his parents moved to Etobicoke in 1973, he purchased his childhood home from them and he and his new bride lived in that house on Indian Grove until 1983.

The Junction, recalled Cumbo was bustling up until the 1960s. At the time, there were as many as six supermarkets along the retail strip. When the subway was built, that's when Bloor West Village boomed and the Junction began its decline.

"Having seen it the way it was, to see what has happened, it's really sad," said Cumbo, who said he spent hours at the Maltese-Canadian Society, at Dundas Street West and St. Johns Road, for special events.

Cumbo said he's happy to see the Junction on its way back to its former glory. He suggested that if the Malta Village Business Association and Junction Business Improvement Area joined forces to work as one unit, it would hasten the neighbourhood's rejuvenation. Indeed the Malta business association has and continues to collaborate with the Junction BIA, said past president Santa Cuda. Its boundaries extend from Quebec Avenue to Runnymede Road and was established to improve the business strip while addressing the needs of both business owners and residents.

"The Junction has the advantage of some really beautiful old buildings," said Cumbo. "St. Paul the Apostle Church is still the heart of the overall Maltese community in the GTA. The Maltese really helped the Junction through their pride of ownership. They shopped there, they lived there and their recreational activities took place there. It really made a big difference."



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by
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Kor Ingliz minn Birmingham ikanta fil-Knisja Parrokkjali ta' Ghajnsielem, Ghawdex

Nhar il-Gimgha 2 ta' Gunju 2017 filghaxija, il-Kor Ingliz minn Bournville Birmingham magħmul minn madwar 120 ruħ, ta kuncert ta' mużika Sagra taht id-direzzjoni ta' Mro James Llewelyn Jones fil-Knisja Parrokkjali ta' Ghajnsielem fl-okkazjoni tal-10 Anniversarju minn meta kien sar Qaddis Dun Gorg Preca fil-belt Eterna matul Gunju tal-2007. Il-Kor 'Phoenix Singers Choir' għandu repertorju vast ta' mużika profana u sagra li tvarja minn Gospel għal Pop, minn klassika għal Folk bħal Karl Jenkins, The Armed Man, Mozart's Requiem, Zimbe by Alexander I-Estrange, kif ukoll Howard Goodall's Eternal Light. Għadd sabiħ ta' parruċċani u residenti barranin attendew għal dan il-Kuncert li matulu l-Kor kanta b'sengħa u hlewwa numru sabiħ ta' innijiet u għanjiet fosthom Festival Sanctus, Ose Shalom li hija folk song Lhudija, For the beauty of the Earth, Gloria in D, Ave Maria, Agnus dei, Confitemini Domine, Going up Ye Yonder li hija kanzunetta Amerikana, Allelujah Amen u African Prayer.

Qabel il-Kuncert li seta' jsir bl-inizjattiva tal-Fondazzjoni Gwanni Pawlu t-Tieni, li tat lil Ghawdex il-monument life size ta' dan il-Prelat qaddis li ssibuh qabel ma taqbad it-triq lejn is-Santwarju Ta' Pinu, il-Kor Phoenix Singers minn Birmingham ha sehem ukoll fil-Quddiesa li tqaddset mill-Arcipriet tal-Parroċċa Dun Frankie Bajada. **Kav Joe M Attard**

Team Malta Takes Home 29 Medals At The 2017 Small Nations Games

Matching the last national performance but setting new records

David Grech Urpani



The **2017 Games of the Small States of Europe** in San Marino came to a close this weekend, and Team Malta managed to take home a total of 29 medals; four gold, nine silver and 16 bronze. This placed Malta seventh as far as the total list of medals go, with Luxembourg taking first place with a total of 98 medals.

On the first day of the games, 100 metre athlete **Charlotte Ashley Wingfield** successfully brought home gold, and she perfectly closed off the competition by nabbing a second gold medal in the 200 metre. The latter stellar performance actually also set an impressive new national mark of 23.78 seconds. Wingfield was also in the Maltese women's relay team, which took home the silver medal.



Gianluca Chetcuti took gold in the double trap on Friday evening, with the Maltese women's basketball team also getting another gold medal after winning 52-50 against Luxembourg.



"We are satisfied with the final result," said Julian Pace Bonello, the President of the **Maltese Olympics Committee**. "Our goal was to match the result achieved in Iceland two years ago, and we fulfilled that mission despite having some key members missing."

While admitting that there is still a lot of work to be done, Pace Bonello expressed his confidence that, with the cooperation of their member federations, "we can continue to improve the level

of our athletes." Malta's 29 medals were won over a large variety of sports, from tennis (singles, doubles, men's and women's), cycling, swimming, raffa, triple jump (Rebecca Sare), shooting, tennis (*Francesca Curmi*) and many more.



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CANADIAN/MALTESE - John Giordmaine

The little man with the big heart, John Giordmaine was one of the most beloved children's performers ever. The eldest of twelve children, nine of whom were claimed by infant illness in Malta, Johnny's magic and his diminutive figure (5 feet, 100 pounds) allowed him to spend a lifetime in childhood delight.

The crux of magic, especially for children, is to make the difficult seem effortless. Both in his craft and his experience as a Canadian immigrant, Giordmaine was inspiring. A pioneering leader in the Maltese-Canadian community and celebrity illusionist to prime ministers, first ladies and captains of industry, the ever-humble Giordmaine maintained an intimate and childlike impish quality to his performances. He never failed to notice real magic in the everyday, where the miracle of childbirth or the smallest snowflake dwarfs the grandest trick ever performed.



Director Laurence Green, in his wonderful film *"Sleight of Hand"*, tells the story of John Giordmaine and through this one life gives a glimpse into the history of the Maltese community in Toronto. Giordmaine's childhood and teenage years were spent on the Island of Malta, one of three islands that make up the country of Malta. In later years, when John described the island to his son, he would speak of a land of mystery, shrouded in the mists of times, where Great Kings, Crusaders and the bird of prey, the Falcon, ruled the island. In reality Malta was a nation of poverty. Nine of his brothers and sisters died of disease during childhood. It was a nation in

the depths of an economic depression and a colony of Britain. Despite enormous odds, John's mother managed to get all three of her sons a college education and provide them with opportunities. When John reached the age of maturity, that opportunity was Canada.



In 1919, at the age of twenty, John set out on his own for Canada. He left his place of birth and all that was familiar: language, culture and family, in the hope that Canada would offer him the one thing which Malta could not. Like many Maltese coming to Canada at that time, John was unprepared for the Canadian winter. Like so many of his countrymen, who had come in the ten years before him, he settled in 'The Junction' area of Toronto. For the next ten years, John worked as an electrician's assistant at the Swift Packing Company. It was hard, dirty and dangerous work. Working on a electrical circuit in 1930, John received an injury which acted as a catalyst and changed his life. Giordmaine, decided to leave the electrician profession to pursue his first love, magic.

Giordmaine had been interested in magic since he was a child. He wanted to pursue the type of magic which was fun. The type that left people wondering 'how did he do that?'. Many thought that he was crazy to leave his job with Swift in the heart of the Great Depression to pursue something as non-conventional as magic. But John understood that it's when people are at their lowest, that they need magic. He became a local and then an international celebrity, but kept faith with his goal of bringing laughter into people's lives and staying close to his Maltese roots.

Royal Naval Hospital – Bighi - MALTA

Royal Naval Hospital Bighi (RNH Bighi) also known as **Bighi Hospital**, was a major naval hospital located in the small town of Kalkara on the island of Malta. It was built on the site of the gardens of **Palazzo Bichi**, that was periodically known as **Palazzo Salvatore**. RNH Bighi served the eastern Mediterranean in the 19th and 20th centuries and, in conjunction with the RN Memorial Hospital at Imtarfa, contributed to the nursing and medical care of casualties whenever hostilities occurred in the Mediterranean. The building is now known as **Villa Bighi** and it houses a restoration unit.



The Cot Lift at Bighi hospital in the middle.

Palazzo Bichi On the site of the current building is Palazzo Bichi (now Palazzo Bighi) also known as Villa Bichi, built in 1675 during the Order of St. John by Fra Giovanni Bichi on the designs of Lorenzo Gafa. Fra Giovanni Bichi was the nephew of Pope Alexander VII.^[1] The palace passed to his nephew Fra Mario Bichi, a member of the Order, even before it was finished as Fra Giovanni Bichi had died. He sold it to Bailiff Fra Giovanni Sigismondo, who was the Count of Schaesberg, in 1712. It was then known as Palazzo Salvatore and Gardens^[2] because of the hill being named Salvatore Hill.

The palace became known again as Palazzo Bichi after it was bought by another Fra Giovanni Bichi in 1712 and remained his until his death in 1740. The palace is said to have housed Napoleon Bonaparte in 1798 before his entry in Valletta but this is disputed. Since the arrival of the British military in Malta it started to be known (since 1799) as Villa Bighi particularly because of the references to it by Sir Alexander Ball. Most palaces in Malta built by the Order started to be referred to as Villas by the British, and particularly

the word Bichi of *Villa Bichi* was corrupted to *Villa Bighi*. Even before his arrival, the site was chosen by Nelson to build a naval hospital since 1803.^[10] The palace, or villa, and its garden^[11] become a public building of the Civil Government during the British Protectorate but was left to dilapidate. It was only with the intervention of King George IV in 1827 when it was granted permission to develop the site of the gardens, and turn them in the present Bighi Hospital. This happened on the request of the Maltese governor Frederick Cavendish Ponsonby. The original villa, Villa Bichi, is today housing an educational center known as MCST.^[12] Palazzo Bichi is scheduled as a Grade 1 national monument by the Malta Environment and Planning Authority.

Villa Bigh - 1829 four Egyptian limestone stelae, that pre-date the Phoenician period in Malta, were found on the site by British archaeologists.^[11] Phoenician remains bearing inscriptions were also found that are now displayed at the British Museum.^[12] On the request of the British Royal Navy to the Governor the site was handed over in 1830 to build the *Royal Navy Bighi Hospital*. The building was designed by the eldest son of Saverio Scerri. The building costed roughly £20,000 and started operating in 1832. It accommodated 200 beds and it roughly gave service to 800 navy sailors per year. The design of *Bighi Hospital* is generally attributed to Colonel (later Major General) Sir George Whitmore (1775–1862) who headed the Royal Engineers between 1811 and 1829. The foundation stone was laid by Vice Admiral Sir Pulteney Malcolm on 23 March 1830. The works were completed on 24 September 1832, at a total cost of £20,000. The West and East Wings' architecture is in the modern Doric style and built with high floors. The hospital has three separate building and are known as *Villa Bighi*. It should not be confused with Villa Bichi, built in 1675. The Surgical (also known as the General Hospital Block) and the Zymotic Blocks were built in 1901 and 1903 respectively.

Bighi Hospital contributed to the nursing and medical care of casualties whenever hostilities occurred in the Mediterranean, making Malta "the nurse of the Mediterranean".

The hospital's first director (1827–1844) was Dr John Liddell. He was later appointed director-general of the Royal Navy's Medical Department, and during his office Bighi nursed casualties from the Crimean War.

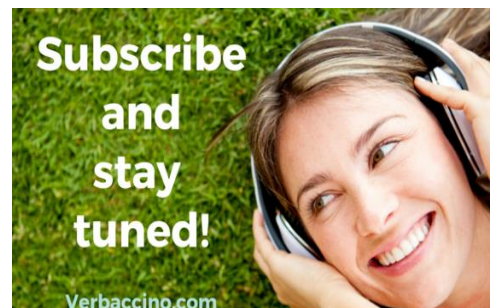
During the First World War, RNH Bighi accommodated a very large number of casualties from the Daradanelles. During the Second World War, the Hospital was well within the target area of the heavy bombing since it was surrounded by military establishments. A number of its buildings were damaged or destroyed, including the x-ray theatre, the East and West Wings, the Villa and the Cot Lift from the Bighi Jetty to the Hospital. Among several Doctors and nurses of renown to serve here were Doris Beale DBE.

Closure and Subsequent Site Usage - during the second rundown of the British services and their employees in Malta, Bighi Hospital was on the brink of closing down. On 17 September 1970 Bighi was closed down indefinitely. In 1977 parts of the building were occupied by the former Senglea Trade School while other sections accommodated a secondary school. Since 2010 the site has housed the head office of Heritage Malta; the national agency for museums, conservation practice and cultural heritage.



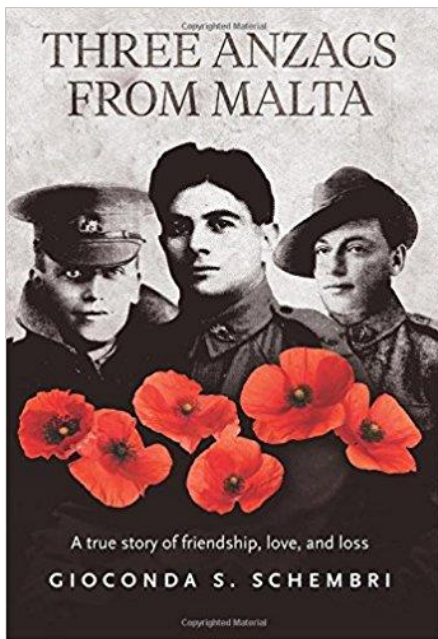
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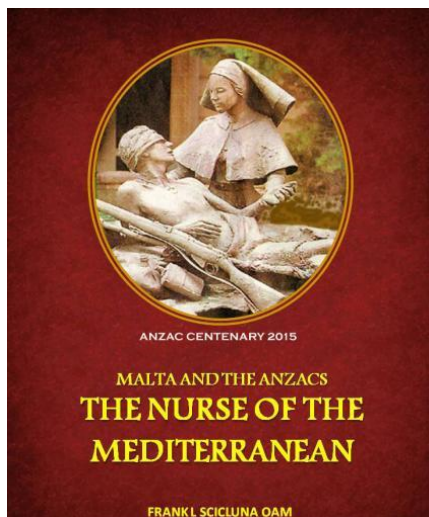
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MALTA – THE NURSE OF THE MEDITERRANEAN

We still got few copies of this book which was compiled by Mr. Frank Scicluna. Fully Glossy and illustrated it records the involvement of the island of Malta during World War One. Many thousands of ANZAC soldiers from Australia and New Zealand were sent to Malta from Gallipoli to be hospitalised and over 300 died and were buried in Malta cemeteries. To obtain a copy contact Frank: www.honconsul@live.com.au



Grand Duchess of Russia in Malta next week



Visit will mark 140th anniversary of birth in Malta of her grandmother

The Grand Duchess Maria of Russia, a direct descendant of Peter the Great, Catherine the Great and Alexander II, will be in Malta between Tuesday and June 17.

The visit will mark the 140th anniversary of the birth in Malta of Duchess Maria's grandmother, the Grand Duchess Victoria of Russia, Princess of Saxe-Coburg and Gotha, Princess of Great Britain and Ireland.

Photo: Mitrofanov Alexander, Shutterstock

Grand Duchess Victoria was born in Malta on November 25, 1876, at San Anton Palace in Attard. She was the daughter of Prince Alfred, the Duke of Edinburgh and the Grand Duchess Marie Alexandrovna of Russia, daughter of Emperor Alexander II of Russia.

The official delegation will include Alexander Zakatov, director of the Chancellery of the Head of the Russian Imperial House, Prince Vadim Lopukhin, director of the External Relations Department of the Chancellery, Princess Ekaterina Lopukhin, lady in waiting,

Stanislav Dumin, head of the Heraldry of the Chancellery and Hieromonk Nikon (Belavenets), director of the Department of Historical and Memorial Activities of the Chancellery. During her visit, the Grand Duchess will stay at the Corinthia Palace Hotel in Attard.

She will meet President Marie Louise Coleiro Preca, Russian Vladimir Malygin, Marchesino Daniel de Petri Testaferrata, president of the Maltese Association of the Sovereign Military Order, and Archbishop Charles Scicluna



Ghad-Dell tal-Għajn tal-Hasselin

Kav Joe M Attard

Dan huwa l-isem li ngħata lil serata li l-Kunsill tal-Kultura fi hdan il-Ministeru għal Għawdex ipprezenta nhar il-Ħamis fl-għaxija 8 ta' Gunju fit-8pm quddiem l-Għajn tal-Hasselin hekk kif tkun ser taqbad triqtek lejn il-bajja tax-Xlendi. Il-

programm li kien ippreżentat mill-Kav Joe M Attard fetaħ billi s-sinjura Marita Buttigieg qrat il-poeżija tal-poeta Għawdxì Charles Bezzina, 'Mill-Ħajja li nixtieq – B'tifkira tal-Għajn tal-Hasselin Fontana. Dritt wara, il-kantanta żagħżuġha Għawdxija mill-Fontana Francesca Sciberras kantat il-kanzunetta 'Kemmu hu sabieħ' ta' Sammy Bartolo u l-kanzunetta 'Fejn tħobb il-Qalb' ta' Mike Spiteri waqt li kien akkumpanjata mill-pjanista Russa Sofia Narmania. Jiena qrajt imbagħad il-poeżija tal-Avukat Gorg Zammit 'F'Wied il-Lunzjata'. Kien imiss imbagħad lit-tenur malti Alan Sciberras li nterpreta żewġ kanzunetti Maltin oħra li kienu 'L-Aħħar Bidwi f'Wied il-Għasel' u 'Xemx' tal-grupp popolari Għawdxì The Tramps akkumpanjat dejjem mill-pjanista Russa. Fuq xewqa tal-Kumitat organizzattiv jiena ktibt u qrajt il-poeżija tiegħi 'Quddiem il-Għajn tal-Hasselin' u wara s-Sopran Rosabelle Pavia akkumpanjata minn oħtha Marita Buttigieg kantat il-kanzunetta 'Marija ta' Wied il-Għajn' kif ukoll 'Festa'. Is-Serata li għaliha kienu preżenti għadd ta' Fontanin fosthom is-Sindku u l-Kappillan flimkien ma' għadd ta' mistednin oħra għalqet b'Re-enactment ta' tiegħ tipikament Għawdxì mill-Astra Folk Group taħt id-direzzjoni ta' Charles Sacco waqt li kienu servuti drinks u helu li ssibhom waqt il-festa tat-tiegħ.

MALTESE TRADITIONAL MEALS

If you're looking to sample **Malta's** traditional meals, Malta's customary approach to food has seen travellers come back for more.

There's no shortage of eateries in Malta, but the discerning visitors will want to seek out those places serving more traditional fare. It's part of the immersive experience that most die-hard travellers seek.

So what should you look for to get that truly immersive experience? There are two different approaches you can take in your quest for authentic Maltese cuisine:

The Traditional - This is the food that most will easily associate with **Malta**. In fact, much of it is still eaten in Maltese households quite regularly. Most dishes are rather frugal, a reflection of harder times gone by. But the Maltese cook's ability to coax flavour out of the most ordinary of meat cuts is legendary. This, combined with the use of the freshest ingredients imaginable makes for a much-coveted cuisine. Here are some dishes to look out for:

Stuffat: Literally, stew. Maltese stews are rich and almost always tomato-based. For meat stews, the most popular is pork, using the much relished local variety. But for a change, try the Octopus Stew (*Stuffat tal Qarnit*) – it's a rich and hearty concoction where the octopus flavours stewed vegetables, like potatoes and fennel.

Torti: Maltese pies are available at most restaurants and snack bars. Modern varieties include all kinds of fillings, but the most traditional pie is filled with a mixture of ricotta, eggs, and parsley. It's sometimes enriched with pieces of Maltese bacon, peas, or our celebrated broad beans (only available in spring).

Timpana: Unlike any dish you've ever tasted, *timpana* is macaroni and meat sauce wrapped in a pastry shell. It sounds heavy, but *few* who have tasted this dish are not immediately addicted. Every household has its own secret additions to the standard recipe, including liver, calf-brains, fried eggplant, béchamel, or hard-boiled eggs.

Fenek: Rabbit has been eaten on the Maltese islands for centuries. If you're ordering this dish at a restaurant, make sure that local rabbit is being used – its taste is far richer and more succulent than imported varieties. The locals serve rabbit both fried and stewed, but either way, garlic is used in colossal proportions – this is not the stuff to order on a first date. The rabbit is traditionally served with roasted or fried potatoes (chips) and a light salad.

Ravjul: Maltese ravioli are similar to their Italian counterparts. The difference lies in the use of the typical Gozitan *gbejna* (sheep or goat's cheeselets). The accompanying tomato sauce is made with a local variety of plum tomatoes known as *zenguli*, again, with plenty of fresh, pungent, local garlic.

Other local dishes abound, including **Hobz biz-zejt** – bread with oil and rubbed beefsteak tomatoes. **Ross fil-forn** is a baked rice dish with a meat sauce. **Pastizzi** are devilishly good filled pastries. Soups such as **minestra** and **soppa tal-armla** (widow's soup) are mainly vegetable-based with the latter including cheeselets and ricotta.

For sweets, ricotta is often used. Try the **Kannoli** – like their Sicilian counterpart, these are deep-fried pastry shells stuffed with ricotta and candied peel. **Qagħaq tal-ghasel** is a pastry ring stuffed with a treacle mixture. **Prinjolata** is a carnival cake made of iced sponge and candied fruit. And **Figolli** is an Easter treat in the form of almond pastry filled with marzipan and decorated with icing.

The Lesser Known - The more adventurous the traveller, the harder it is to quell his or her craving for truly unique dining experiences. It's the odd dishes, the lesser known ones that appeal to this type of traveller most of all. If this is what gets your taste buds going, try some of these dishes:

Sfineg – these deep-fried dough balls are stuffed with a small amount of anchovies or dried cod. They're delicious and cheap, which is good, because you can't just have one (or two).

Kirxa – tripe in Malta is normally served as a stew with vegetables, not unlike the famous trippa fiorentina.

Bebbux – like their French counterpart, snails in the Maltese style are served in a garlic-rich sauce. Make sure you have plenty of Maltese bread to soak up the sauce.

Laħam taz-ziemel – horse meat is recently gaining popularity once again. It has a rich flavour and, in the right hands, is as tender as any other cut of meat.

Bakkaljaw – dried salt-cod is popular all over the Mediterranean, although dwindling cod stocks are making it harder to find. The Maltese have a number of preparations for salt-cod, including a stew, fricassee, and in *sfineg* (see above).

Fritturi tal-moħħ – calf or lamb brain fritters. For those with the stomach for it, brain fritters are a culinary revelation – rich, creamy with an almost dairy-like taste. The Maltese preparation includes eggs, garlic, and parsley. Only for true gastronomes (and zombies).

Maltese magicians receive highest international award for Magic

www.timesofmalta.com



World president of the IMS, Tony Hassini (Left), pictured next to Brian Role and Lola Palmer.

Renowned international magician and illusionist Brian Role, together with his partner Lola Palmer, were awarded the *Merlin Award 2017* for the "Best Magic Dinner Show" by the *International Magicians Society (IMS)* on Tuesday.

Previous recipients of the award include the likes of David Copperfield, Siegfried & Roy,

Penn & Teller and Criss Angel.

World president of the *IMS*, Tony Hassini, flew in from the US to present the award during a live event at Casino Malta in St Julian's. The *Merlin Award* is thought of as the *Oscar* equivalent for the magic industry. It is awarded for talent, showmanship, originality, skills and the ability to entertain under any circumstances. It is the highest honour that the magic community can bestow upon an act.

Hassini commented on the Maltese pair's show entitled *The Chamber of Mysteries*: "Their interactive, engaging style and amazing feats of magic have won them the respect and admiration of their peers and families all over the world and I am sure that this is only the start of much much more recognition and success in the years to follow."

