



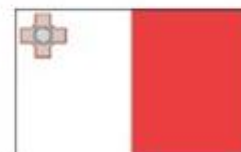
Maltese e-Newsletter



The Journal of the Maltese Diaspora

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MALTA

ANZAC DAY

TURKEY

Lest We Forget

THURSDAY

25

APRIL

World War 1

1914-1918

Malta and the ANZACs
The Nurse of the
Mediterranean

NEW ZEALAND

AUSTRALIA

MALTA REMEMBERS THE ANZACS

25 April

Anzac Day has been commemorated in Malta since 1916. Since 1979 the service has been held at the Pietà Military Cemetery as it contains the highest number of ANZAC war graves in Malta.

202 Australian and 72 New Zealanders (ANZACS) are buried in Malta



**MALTA AWARDED
THE GEORGE CROSS
15 April 1914**



Commemoration of the
Award of the George Cross
to the people of Malta
April 15, 1942





PRESIDENT'S MESSAGE TO THE READERS OF THE MALTESE JOURNAL

Dear Frank, I am really grateful for your kind gesture to dedicate such coverage to my inauguration in your newsletter.

I fondly remember your participation in the Council for Maltese Living Abroad, where we tried to do our best to strengthen relations between the Maltese diaspora and the Motherland.

I strongly believe that the Maltese abroad are still an untapped source which we could use help us achieve the objectives I spoke about in my inaugural speech.

Please convey my heartfelt best wishes to all your readers

and may we all keep Malta's name in our hearts.

H.E. Dr. George Vella

President George Vella visits Bishop of Gozo Mgr Mario Grech



As part of his first visit to Gozo this Saturday, the President George Vella, together with his wife Miriam Vella, paid a visit to the Bishop of Gozo Mgr Mario Grech, in the Bishop's Curia, Victoria,

where they met also by the Curia and the College of Chaplains. The Bishop congratulated Dr Vella on his appointment and presented him with a copy of the Bible.

Bishop Grech said, "from my heart I trust that despite the many commitments, that you will manage to find some time for personal prayer." Later, the President was also expected to visit the National Shrine of Our Lady of Ta' Pinu.

Also present at the visit was the Minister for Gozo Dr. Justyne Caruana.

**Don't leave home without it
Journal for the whole family**



#194542673

Malta: The Country that was Awarded the George Cross April 15, 1942

The Mediterranean island endured more than 150 days of relentless Second World War bombing that brought the country close to starvation a

The Siege of Malta saw the nation endure more than 150 days of relentless Second World War bombing that brought the country close to starvation and forced its inhabitants to live in underground shelters.

With its strategically important position in the Mediterranean, it was inevitable the tiny Commonwealth nation - then part of the British Empire - would be targeted by Nazi and Italian bombers.

It was a base for Allied warships and planes used to disrupt the enemy's vital supply lines to North Africa, and in turn, Germany's military leadership sanctioned its aerial bombardment to pave the way for an invasion.

On 10th June 1940, Italy's leader Mussolini declared war on Britain and the day after Italian bombers attacked the capital Valletta and its harbours, and later in the war, the Nazi regime's Stuka warplanes, based in nearby Sicily, also pounded Malta.

People were forced to seek safety in shelters and caves and the long periods underground were detrimental to the health of inhabitants, with diseases like rickets, scurvy and tuberculosis reported - exacerbated by a lack of food which brought some close to starvation.

By the end of the war Malta had the unenviable record of suffering the heaviest sustained bombing attack of the conflict - 154

days and nights - with thousands of tonnes of bombs dropped on airfields, naval bases, homes and offices.

From January to July 1942, the bombardment was so intense Malta only had respite for one 24-hour period when the skies were free of enemy bombers.

The nation was on the brink of capitulation but [the success of Operation Pedestal](#), a merchant ship convoy that made it through to Malta after many losses, gave the people and the military renewed hope.

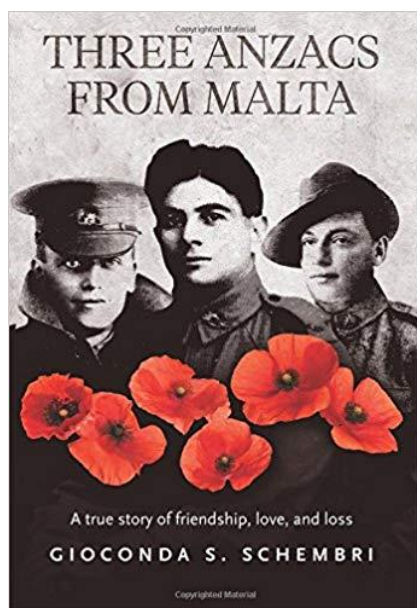
So vital was an oil tanker carrying fuel for submarines and aircraft based at Malta it was lashed between two Royal Navy destroyers, after its engine room was destroyed, so it could complete the journey.

The siege came to an end as the fortunes of the war swung in favour of the Allies and the Axis forces in North Africa faced defeat, and with the threat to Malta ended it was used as the base to launch the invasion of Sicily.

King George VI awarded the George Cross to Malta on April 15, 1942, and in his message to the island's governor, he wrote:

***"To honour her brave people I
award the George Cross to the
Island Fortress of Malta, to bear
witness to a heroism and a devotion
that will long be famous in history."***

The image of the George Cross - *Britain's highest civilian honour for bravery* - is woven into Malta's flag on the upper corner and can clearly be seen when the flag is flown.



THREE ANZACS FROM MALTA

Dr. Gioconda S Schembri

Three friends... Big dreams... One war that shook their world... 'Three Anzacs from Malta' tells the story of three young men, Charles, Waldemar and Anthony, who, in their early twenties, leave behind all they hold dear to pursue their dreams for a bigger and brighter future in a faraway land. Educated, charming, and adventurous, they soon settle in their adoptive home, securing steady jobs, forging new friendships, and finding love. But their carefree days end abruptly when the sombre clouds of a global war darken their world. What unfolds is one of the deadliest conflicts humankind had ever seen, one that would destroy a whole generation of youth. From the tiny Mediterranean island of Malta to the vast Australian continent, and from the unforgiving slopes of Gallipoli, all the way to the muddy trenches in Flanders, 'Three Anzacs from Malta' follows these young men as they carve out their destinies amidst unprecedented

bloodshed and suffering. This is a timeless story about migration, the heartache of separated families, loss and war. But this book is mainly a tribute to the tenacity of the human spirit in the face of enormous adversity, as well as a celebration of the virtues that transcend borders and time: courage, friendship and love. The book also includes various photos, extracts from letters and a war diary. The book is available from Dr. Gioconda Schembri: giocondaschembri@yahoo.com



THE LAST SUPPER L-AHHAR IKLA

For the 31st consecutive year, the Nadur Males Museum is exhibiting the Last Supper Display. The display includes 15 life-size statues, made by artist James Azzopardi. The display is presented in a Jewish environment typical of the times of Christ.

Opening hours

14th April - Palm Sunday - from 9.30a.m. till 11.30a.m. and from 3.30p.m. till 6.00p.m.

15th-17th April - Monday to

Wednesday - from 6.00p.m. till 9.00p.m.

18th April - Maundy Thursday - from 6.00p.m. till 11.00p.m.

19th April - Good Friday - from 9.00a.m. till 3.00p.m. and from 7.30p.m. till 9.30p.m.

for morning group visits contact number 99866777

Għall-31 sena konsekuttiva, il-MUSEUM Subien Nadur qed jerga' jtella' l-Mejda tal-Appostli magħrufa aħjar bħala "L-Ċena tas-Sinjur. Mgħammra bi 15-il statwa life size xogħol l-artist James Camilleri f'ambjent tipiku lħudi li jinbidel minn sena għal oħra.

Hinijiet tal-ftuh

14 t'April - Hadd il-Palm - 9.30a.m. sa 11.30a.m. u 3.30p.m. sa 6.00p.m.

15-17 t'April - Mit-Tnejn sal-Erbgħa - 6.00p.m. sa 9.00p.m.

18 t'April - Hamis Ix-Xirka - 6.00p.m. sa 11.00p.m.

19 t'April - Gimgħa l-Kbira - 9.00a.m. sa 3.00p.m. u 7.30p.m. sa 9.30p.m.

Bookings għal żjajjar fil-ghodu - ċemplu fuq 99866777



PETITION TO DEFER THE LOSS OF THE VCE/HSC/SACE FOR THE MALTESE LANGUAGE

The Australian Maltese Community, support the Federation of Maltese Language Schools Inc (Australia) in the following appeal:

1. That the VCAA, NESA and the SACE Board of SA defer the loss of the Victorian Certificate of Education (VCE) accreditation for the Maltese language by 12 months to allow the Maltese community to rally to increase student enrolments.
2. That because of the low intake of students, the VCAA, NESA and SACE Board of SA allow both high school and adult students from other Australian states and territories to attend classes by correspondence and/or directly in order to sit for the Maltese VCE, HSC or SACE irrespective of their state or territory residence.

Why is this important?

The Victorian Curriculum and Assessment Authority (VCAA) has informed the Maltese Australian community that the Collaborative Curriculum and Assessment Framework for Languages (CCAFL) National Reference Group has identified the Year 11 and Year 12 Maltese Continuers Course at risk of suspension due to its very small candidature in 2017. Should the final candidature in Maltese in 2018 and 2019 also fall below 15 students nationally, Maltese will be suspended following the 2021 examination. Therefore, Maltese would not be offered as a language subject in January 2022.

Our Maltese language in Australia is at risk of being suspended from the VCE. Please sign this online petition and share with your friends and families to help us keep the Maltese language course as a Board of Studies recognised course in Australia. If the Maltese VCE falls, so does the Maltese HSC and SACE, affecting NSW and SA.

8th April 2019

Dr David Howes, Jane Danvers, Tom Alegounarias
CEO VCE/SACE/NESA

The Federation of Maltese Language Schools (FMLS) have been supportive of retaining Year 12 VCE/HSC/SACE accreditation. VCE/HSC/SACE is the ultimate acknowledgment to students who sacrifice their Saturday mornings to study and learn the Maltese Language, their helpful parents,

dedicated teachers and for all those who were involved in the exams.

The standard attained at VCE level should assist in maintaining a level of Maltese Language both spoken and written within the Maltese Community to future generation and the aging Maltese community would be the beneficiary of this.

The news that we do not have any students nationally sitting for VCE in this the final year of the triennial allowance where we have to have a minimum of 15 students nationally is a dire update. The fact that in Victoria we do not even have a teacher to teach VCE is even more dreadful. See attached letter from VSL.

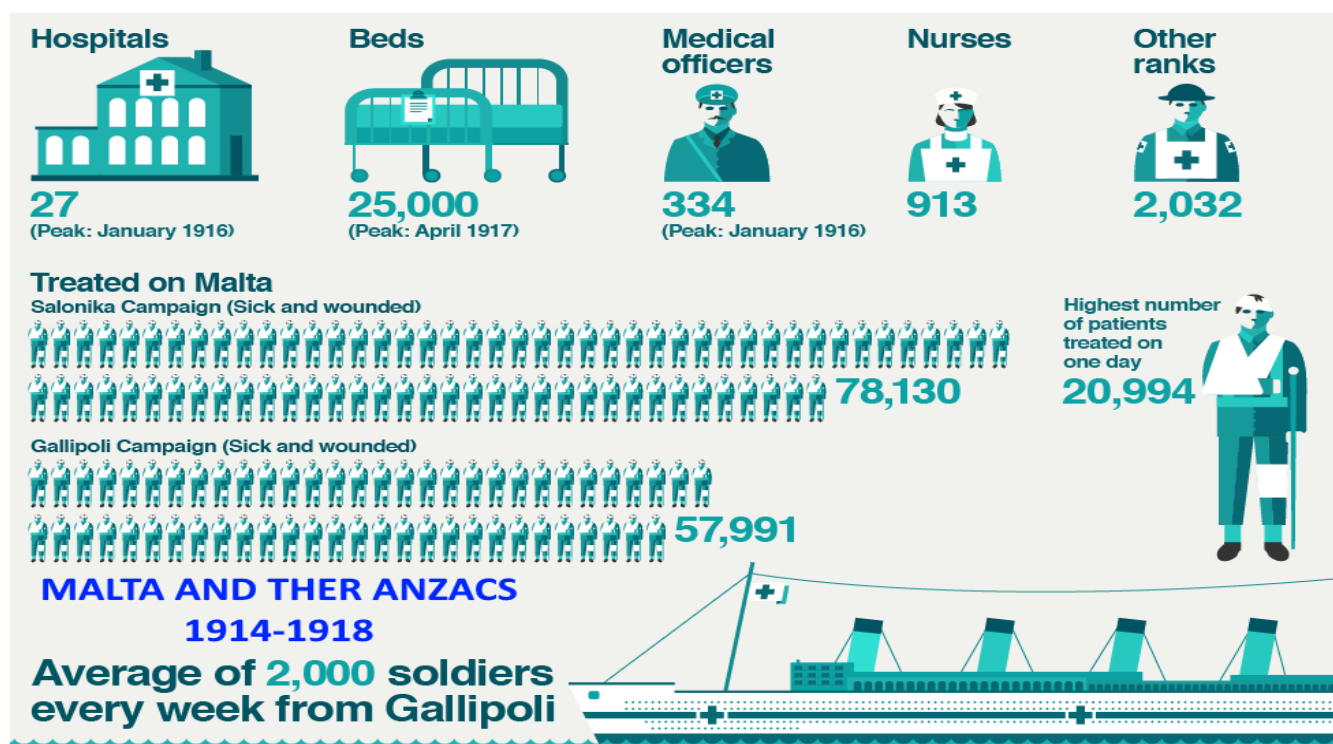
The FMLS is petitioning the CEO of the Victorian Curriculum and Assessment Authority (VCAA) the Acting CEO of the NSW Education Authority (NESA) and the SACE Board South Australia:

That VCAA, NESA, SACE SA defer the loss of VCE accreditation for the Maltese language by 12 months to allow the Maltese community to rally to increase student enrolments.

That because of the low intake of students, the VCAA, NESA, SACE SA allow students or Adults from other states to attend classes by correspondence/directly in order to sit for VCE/HSC/SACE irrespective of the state residence. Edwidge Borg President FMLS Letters of support to our petition are attached.

Dear Edwidge, Thank you for contacting the VCAA. We value all feedback we receive from parents, students and educators. We note your comments regarding the Victorian school curriculum and please be assured it is duly acknowledged. Kind regards,
Victorian Curriculum and Assessment Authority

**THE EDITOR AND READERS OF THE MALTESE JOURNAL JOIN
THE REST OF THE MALTESE COMMUNITY IN AUSTRALIA IN
SUPPORTING THE PETITION TO THE AUSTRALIAN EDUCATION
AUTHORITIES TO RETAIN OUR BEAUTIFUL LANGUAGE ON THE
LIST OF LANGUAGES OFFERED IN AUSTRALIAN SCHOOLS AT
YEAR 12 LEVEL. WE ALSO SUPPORT THE EFFORTS OF THE
MALTESE LANGUAGE SCHOOLS IN AUSTRALIA**



MALTA AND THE ANZACS IN WORLD WAR ONE

Since Malta was the most important British Fortress in the Mediterranean and home to the British Mediterranean Fleet it could not escape involvement in the First World War (1914-18). Though Malta was not a front line state the Maltese were not shielded from the horrors of war. An estimated 24,000 Maltese served with the British services and the Maltese Labour Battalion took part in the Gallipoli Campaign against Turkey. Royal Malta Artillery soldiers manufactured 68,000 hand grenades at the Dockyard for the Dardanelles army. Sixteen Maltese soldiers died in an explosion during production.

Maltese harbours hosted the British, French and Japanese fleets and teemed with activity, where all kind of military equipment, including ammunition, was warehoused. Warships and transport vessels queued for repairs at the dockyard where the workforce quadrupled to 14,000. In 1916 dockyard workers formed the earliest local trade union, the Government

General Workers Union. In 1917 the union called a strike in defiance of wartime regulations.

Hospitals, barracks and some schools served as military hospitals in which some 80,000 wounded servicemen were treated. Hundreds were buried on the Island. Malta also became an internment camp for hundreds of enemy prisoners of war.

The wartime advantage of full employment was offset by deprivation of essential commodities such as wheat, flour, oil, cheese, meat, sugar and kerosene. Soaring inflation together with new taxes, introduced to offset income lost from customs duties, caused workers' living standard to plummet.

When peace returned Malta shared in the post-war social and political unrest that plagued Europe popular expectations remained unfulfilled.

Prof J.M. Pirotta

Marie Louise Coleiro Preca tirringrazja lill-Maltin ta' Malta u ta' Barra



Irrid naghti ħajr, lill-poplu Malti u Għawdxi kollu kemm hu, għar-rispett u l-appoġġ li tani. Naghti ħajr ukoll lil dawk fostna li anke kkritikawni, forsi kultant b'għaġġla u mhux bil-ħsieb, għaliex tgħallimt ħafna mingħandhom ukoll. Tgħallimt minn kulhadd, speċjalment meta ġejt fostkom. Tgħallimt mit-tfal u ż-żgħażaġh tagħna.

Tgħallimt l-aktar fuq kemm, aħna kapaċi individwalment, iżda aktar u aktar kemm aħna kapaċi, meta nkunu

magħqudin u nieqfu ma' xulxin. Għezież Ħuti Maltin u Għawdxi, nassigurakom li l-esperjenzi kollha li għaddejna flimkien, ser jibqgħu minqixin f'qalbi, b'imħabba u b'għożża. Kien unur u privileġġ għaliha li tul dawn il-ħames snin, kelli l-opportunita' li naqsam magħkom, bħala waħda minnkum, din l-esperjenza bħala l-President ta' Malta.

Fl-aħħarnett nappella lill-poplu tagħna sabiex jkompli jirrispetta lill-Preidenza tagħna, u jkompli jhobb ir-Repubblika tagħna. Ħajr mill-qalb ta'dak kollu li għamilt mal-poplu Malti u Għawdxi. Kelli x-xorti nsir nafek mill-qrib. Grazzi mill-gdid. ♥ (facebook)

ORDER OF MALTA: Maternal Care in Southern Jordan



The Sovereign Order of Malta is one of the oldest institutions of Western and Christian civilization. Present in Palestine in around 1050, it is a lay religious Order, traditionally of military, chivalrous, noble nature.

neonatology unit.

Specifically, the Grand Priory of Rome will finance the renovation of the department for mothers and babies and will also provide material support and professional assistance to the same unit. The renovation works will start next July.

The Italian hospital – entrusted since its foundation in 1935 to the Comboni Missionary Sisters – represents the only Christian presence for health and social care in all of southern Jordan. The facility, situated in the town of Karak, the poorest in the country and some 140

On 5th April, a cooperation agreement was signed between the Order of Malta's Grand Priory of Rome and the Italian hospital in Karak.

Amedeo de Franchis Procurator of the Grand Priory, and Comboni Missionary Sister Alessandra Fumagalli met in the Grand Priory of Rome where they signed the agreement for the hospital's maternity and

km from the capital Amman, assists the regional community and bordering areas where various ethnic groups live, as well as a significant number of refugees and foreign workers. The agreement will allow the Order of Malta to actively assist the weaker sections of the population in Jordan, a country with which it has enjoyed diplomatic relations for over 15 years. Present at the meeting were Amb. Stefano Ronca, Secretary General for Foreign Affairs, and Lorenzo Borghese, Ambassador Designate to the Hashemite Kingdom of Jordan.

Ten medals for Maltese bowlers at Mediterranean Championships



Sue Abela (left), Mauro Anastasi and Sara Xuereb helped Malta to ten-medal tally at the Mediterranean Championships.

The 2019 Mediterranean Bowling Championships came to a close on Saturday with the Maltese national team putting up an impressive performance as they ended their commitments with ten medals.

Yesterday's final day saw three Maltese bowlers in action when the top eight men and female participants faced each other in a

knock-out format on a two-game total pinfall.

Here, Sue Abela and Mauro Anastasi placed second in their category to take a silver medal. On the other hand Sara Xuereb won a bronze medal.

The best result of the week was attained by Sue Abela and Sara Xuereb who won gold in the doubles competition.

In the All Events, Sue Abela and Mauro Anastasi placed second with Xuereb taking a bronze medal.

The Maltese trio also took their place on the podium in the singles competition on the opening day. In the women's competition, Sue Abela placed second ahead of Sara Xuereb while Mauro Anastasi won silver in the men's competition.



MALTESE NEWS ON SBS TV (Australia)

Many Maltese Australians find it hard to stay on top of what is happening back in Malta. Currently, SBS 1 only broadcast one episode of Maltese news twice a week – on Sunday and Thursday in the morning and the SBS Maltese radio show is available although not daily. You may also watch it on the Internet SBS ON

DEMAND anytime and anywhere on

<https://www.sbs.com.au/ondemand/program/maltese-news>.

If you are looking for a more up to date and day by day Maltese new bulletin, why not give <http://www.tvm.com.mt/> a go. To the right of the homepage, you will find a daily news bulletin video in which you can watch the nightly TVM news bulletin. Although, bare in mind this bulletin is only in Maltese and has no subtitles.

This is a great way to improve your Maltese language skills or even welcome you to what the Maltese language is all about. <http://www.tvm.com.mt/> also has a wide variety of written articles which you can also view along with <https://www.facebook.com/TelevisionMalta> and <https://twitter.com/TelevisionMalta> for social media updates on Maltese news.



Good Friday processions in Malta

Malta is known for being a religious country, with churches practically around every corner and feasts all year round. But the

reason for this reputation is most evident during Holy Week, with activities and exhibitions all over the Maltese islands.

The most popular of these activities are certainly the Good Friday processions, during which streets are transformed into open-air theatres that pay tribute to the Roman Catholic beliefs of suffering, death and resurrection.

Every year on Good Friday, Christians around the world commemorate the death of Jesus Christ. His resurrection three days later is the Church's greatest feast and, for believers, the defining moment of their faith. For the Maltese, no other event captures the imagination quite as vividly as the annual Good Friday procession.



Nothing can prepare the visitor for the sheer volume of images and rituals crammed into these few spring days. On the evening of Holy Thursday, pilgrims flock between towns and villages making the traditional Seven Churches Visitation; enthusiasts exhibit Last Supper salt and rice displays and sets of miniature statues, while confectioners make special 'fasting' sweets like kwareżimal, a delicious almond and honey biscuit. The marzipan-filled biscuits called Figolli

have been made for centuries in Malta, traditionally eaten on Easter Sunday.

The biggest attractions, however, remain the Good Friday processions which see the participation of a growing number of towns and villages.

Where and at what time are Good Friday processions held?

Various villages in Malta and Gozo organise Good Friday processions, some more popular than others. The bolded villages organise the more popularly visited processions and most start at 17:30h on Good Friday.

Good Friday processions in Malta

Żebbuġ – 5:30pm **Mosta** – 5:30pm **Birgu (Vittoriosa)** – 5:30pm

Isla (Senglea) – 5:30pm **Valletta** – 6:00pm **Bormla (Cospicua)** – 5:30pm

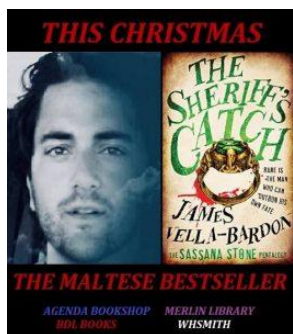
Luqa – 5:30pm **Naxxar** – 5:30pm **Paola** – 5:30h **Qormi (San Ġorġ parish)** – 15:30pm

Rabat – 6:00pm **Żejtun** – 5:00pm

Good Friday processions in Gozo

Victoria (Rabat) – **San Ġorġ Basilica** – 4:00pm

Nadur – 4:00pm **Xagħra** – 18:00 **Żebbuġ** – 6:00pm



JAMES VELLA-BARDON NOVELIST

Hi all, Oh my God what an **AWESOME** year was 2018 – I'm still recovering

from it, if I'm honest! In fact it's been a fair while since I dropped everybody a line. And with all that's gone on to date I'm not quite sure where to begin! So off the top of my head, here goes:

There & Back Again

We had a little book tour in Malta in September / October 2018. Magical time really. Always great to catch up with all my rellys and besties on 'the rock' (Malta). The book launch at Agenda Bookshop in Valletta drew a good crowd and just loved catching up with so many friends old and new. I hardly had time to get breakfast less a hair of the dog the next morning because it was off to Merlin Library on Bisazza Street where we caught up with a few more friends and met other Malta-based authors like the talented Liah S. Thorley, check out her body of work here. Just can't thank everyone at Agenda Bookshop, WHSmith, Merlin Library & BDL Books enough for all the backing they've given Sheriff to date.



During our stay on the rock I also enjoyed a fantastic interview with Sheriff fan Trudy Kerr on XFM's The Big Drive Home – one of my best to date – before being invited to meet the (well, now former) President of Malta H.E. Marie-Louise Coleiro Preca. Her Excellency was tipped off about Sheriff's

achievements by the awesome Maltese Sheriff fan (can I call you a fan, Claire? LOL) Claire Busuttill who was part of the famous and unforgettable group of readers worldwide

who read a pre-launch serialised version of the Sheriff on The Pigeonhole back in January 2018. Claire was so delighted that a Maltese author made it onto The Pigeonhole (great online reading book club which you should all try out – did anyone hear about my recent exchange with Jeffrey Archer on it?) that she even named her pet budgie 'Santiago' in honour of this landmark literary achievement!

It was a great honour to be granted an audience by Her Excellency who received us so well and was so kind to the kids. Her excellent footman Louie even took us on a tour of the palace as well as the grounds at San Anton Palace. Claire and her family also joined us and it was lovely to finally meet her and her family, and look forward to catching up with them again sometime soon. Oh and I even made it onto the local telly for an interview before making it back to my mum's for lunch, which was quite cool, before being interviewed by The Times and MaltaToday and also receiving promotion from the ever supportive Malta Independent.

The feedback and support from the rock has been just awesome to date & I can't thank people back home enough. People with hearts of gold who have done me a real solid in terms of book promo. Agenda Bookshop also let me know that we're the first Maltese author to break the English fiction bestseller list on the rock (gulp!) and over Christmas it seems that Santiago's first caper even outsold 'The Reckoning' by John Grisham who is hugely popular in Malta. These are dizzying milestones for a boy from the rock so as a debut novelist I'll happily take them! Last month AirMalta also featured Sheriff in the March edition of their in-flight magazine 'Il-Bizzilla' which met with some good feedback, you can read the whole thing on pages 62-63 here. A big thanks also go to famous TV host Peppi Azzopardi for giving Sheriff a nod on his prime time talk show 'Xarabank' and to legendary actor Edward Mercieca for also giving the novel a shout at Panto!





In an article

entitled 'Houses in Kingsway* and Old Bakery Street, Valletta' published in the Melita Historica – Journal of the Malta Historical Society, Vol 2 of November 1959, Victor F. Denaro wrote that :

At the corner of Kingsway (*) with St Nicholas Street we come to a very fine house known as the Palazzo De La Salle (Nos 217 – 219 Kingsway). This palace was bought for Sc. 11,700 from Comm. Fra Geronimo Basadonne by the Prior of Barletta, Fra Camillo Albertini (1), who in 1684 commanded the galley S. Antonio (2). Prior Albertini died in the Convent on the 28 November 1712, without having disposed of his property, and the house and its dependencies then passed to the Treasury.

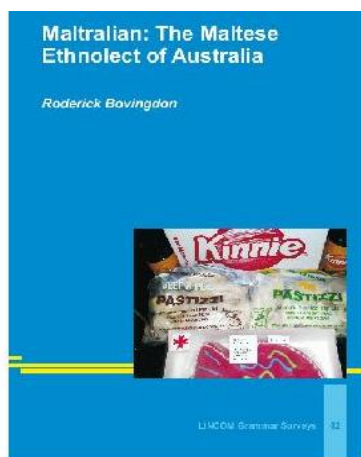
Grand Master Raymond Perellos Roccafull acquired the premises from the Treasury in 1713 (3), and wishing to show in a practical manner his affection for both the paternal and maternal sides of his family, donated the palace to his nephews the Marquis de Dosaguas, Don Gennaro Perellos and the Count d' Albatera, Don Guglielmo Roccafull, Grandee of Spain, with the proviso that the Treasury was to allow the enjoyment of the house and its dependencies to those knights, descendants of the Marquis de Dosaguas and of the Count d' Albatera, who presented themselves in Malta for service with the Order. After 42 years from



its foundations the MSA was still without premises, therefore every activity up to the year 1894, was limited or restricted as it depended on whether the right place could be made available. Governor Sir Arthur J. Lyon Freemantle (1893-1899) realised that it was essential for the MSA to have premises suitable for an active organisation. With the sustained efforts of his Chief Secretary Gerald Strickland the Governor successfully concluded negotiations with the family heirs of Businessman Segond to concede that Palazzo Xara (opposite St John's Con-Cathedral) be used by the MSA. The Governor and his Secretary were honoured for their efforts and were appointed Patron and Hon. President respectively. The 1896 Industrial Exhibition was the first activity taking place at Palazz Xara. This building was destroyed by enemy action during World War II.

Between 1904 and 1922 the MSA occupied premises at 76 Old Theatre Street, at 28 South Street, at 156 Christopher Street, all in Valletta. As stated above the MSA was finally given Palazzo de la Salle, 219 Republic Street Valletta to be used as its seat in 1923. Prime Minister Joseph Howard granted the use of Palazzo de la Salle to the society in 1923. *Kingsway was named Republic Square in 19





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MALTRALIAN: The Maltese Ethnolect of Australia

Roderick Bovingdon

This analytical compilation of the Maltese language as it has developed within an Australian social environment is a revised and supplemented edition of its forerunner 'The Maltese Language of Australia: Maltraljan' published in 2001 in the series 'Languages of the World 16' by Lincom Europa.

A completely new section has been added to this edition in which a more in-depth linguistics analysis of the original terminology along with added lexicographical material is included. Here one finds a comprehensive layout of one of Australia's many migrant groups' ethnolects - that of the Maltese - most of whom settled in Australia during the first six decades of our previous century.

Various linguistic aspects of their Maltralian ethnolect are analysed together with added comparisons to Australitalian - the Italian ethnolect of Australia - as well as a fleeting look at Egyptian Maltese, another variety of Maltese that evolved along the north African littoral during the century prior to the Australian saga.

As a language with a Semitic base of different strains of Arabic, superimposed by a mixed Sicilian lexicon with later additions from Italian followed by English as the latter language of influence, it is interesting to note how Maltese has adapted to its relatively recent Australian environment - away from its former direct Mediterranean influence of mixed Arabic and Romance superimposed by British English influence.

This chronologically recent Australian saga is here examined in its historical, geographical and cultural

background, remote from its former northern hemisphere language forces. The end result of this milieu is the emergence of this albeit transient Maltralian ethnolect; one of several such language developments amid Australia's multifaceted demographic entity it has become in this 21st century.

RODERICK (RIGU) BOVINGDON

Rigu Bovingdon was born in H'Attard, Malta in 1942. He completed one year of study toward a Bachelor of Education (Hons) degree at the University of Malta in 1981/82. In Australia he has studied at the University of New England (Philosophy and English Literature), the University of Sydney (Italian and Arabic), and the University of Malta (Maltese and Linguistics).

He has been active in the promotion of Maltese culture, language and literature and initiated Maltese language classes at Smithfield Catholic School in 1969. He has been a member of the Society of Maltese Writers and served on the academic board of the *Akkademja Tal-Malti* and is also known as a writer, composer and singer of Maltese songs. He has read and discussed his work in a number of arenas including SBS TV, Radio Malta, Ethnic Radio Maltese Programmes, and on Maltese television.

The Government of Malta acknowledged his services to Malta and the Maltese language in Australia by honouring him with the medal for Service to the Republic

Midalja f'Gieh ir-REPubblika

Żejtun Dialect

One of the dialects found in the Maltese language is the Żejtuni Dialect (in general Maltese termed as Żejtuni and by the

speakers as Żejtewni). This dialect is used by many of the Żejtun inhabitants and in other settlements around this city like Marsaxlokk, that consists of about twelve thousand people.

There many words that find it in the Maltese dialect only example: For kite the Maltese word is tajra but in this dialect it is found as manuċċa. For foggy weather the Maltese word is ċpar but in this dialect it is found as ċambu. All the vocal letters in this dialect possess a liquid versatility which allows the position, emphasis and tone of the vowels to change without any distinct rule; in some words the consonant letters are found to change as well. Such variations in the dialect are innate to native speakers.

The vowel 'A' in the Żejtun dialect is changed into 'U' or 'E'. Example:

English	Maltese	Żejtun Dialect
Newspaper	gazzetta	gezzette
Meat	laħam	leħem
Fat	xaħam	xeħem
Coal	faħam	feħem
Water	ilma	ilme
burner	spiritiera -	spiritiere
home	dar	dur



This form happens to roughly all of the words that end in the vowel 'A', but when the sentence construction does not allow the vowel 'A' to transmute into 'E', such as in the Maltese equivalent of potato, i.e. 'patata', a different vowel has to be used to elongate the syllable. Here, the word does not become petete but changes into 'Ů', becoming patŮta.

The vowel 'E' changes into the vowels 'A' or also 'I'. Example:

English	Maltese	Żejtun Dialect
Wild	selvaġġ	salvaġġ
Seriousness	serjetà	sirjitu
Seminary	seminarju	siminurju
When	meta	mite

The vocal 'O' in this dialect changes into 'U', however it demands an element of phonetical emphasis to differentiate this changed 'U' from the previous one. In philology such emphasis requires an accent, hence 'Ů'.

Example:

English	Maltese	Żejtun Dialect
School	skola	skŮla
Wheel	rota	rŮta
Pan	borma	bŮrma
Sack	xkora	xkŮra
Corner	rokna	rŮkna
Roll	romblu	rŮmblu



This form occurs in many other words that have 'O' as their first vocal letter.

When the last vocal of the word is the U, it is changed into the vocal O with the consonant W with a muted-ending. Sometimes the U is changed into EW. Example:

English	Maltese	Żejtun Dialect
Mr.	Sinjur	sinjowr
Stick	bastun	bastown
Vase	vażun	vażown
money	flus	flews
fish	ħut	ħewt
shop	ħanut	ħenewt





Wirt iż-Żejtun is a local non-government organization (NGO) working in the heritage sector. It has been launched upon the initiative of a group of people, mostly hailing from Żejtun, through a resolution approved during a formal meeting held on the 3rd October 2010. Its statute was approved on the 13th

December 2010 following which members started being registered in the organisation. The first Annual General Meeting was held on the 30th January 2011, in which the first Executive Committee for the following two years was elected.

Mission Statement

The mission statement of Wirt iż-Żejtun states: "Together we should foster interest and respect towards the natural, cultural, environmental, historical, ethnographical and archaeological, tangible and intangible heritage, passed over to us by former Żejtun people. Our aim is to protect, value and hand over this heritage to the generations to follow, at all levels of society, in the best possible state whilst acknowledging its sustainable development."

Vision

Our vision is that in the shortest possible time we motivate the people of Żejtun to understand the need of appreciating, respecting and taking care of the natural, cultural, environmental, historical, ethnographical and archaeological heritage of iż-Żejtun and its people.

Żejtun (Maltese: *lż-Żejtun* [Iz'zejtun]) is a city in the South Eastern Region of Malta, with a population of 11,218 at end 2016. Żejtun holds the title of **Città Beland**, which was conferred by the grandmaster of the Order of the Knights of Malta, Ferdinand von Hompesch zu Bolheim in 1797. Before that, the village was known as **Casale Santa Caterina**, named after its patron saint and parish titular.

The old urban cores, called Bisqallin and Ғal Bisbut, largely retain their narrow medieval streets and ancient boundaries. Since at least the 19th century, the name Żejtun, or **Casale Zeitoun**, has referred to the settlement which developed around these two core villages. Together with a number of small hamlets in the vicinity, the bulk of the conurbation forms the city of Żejtun, administered by the mayor and the Żejtun Local Council. Over successive centuries, Żejtun lost a number of villages and hamlets that used to form part of its territory, which originally covered most of the south eastern part of Malta. The city experienced extensive urbanisation over the seventies and eighties, with the completion of numerous infrastructural and urban projects designed to relieve housing pressure in the neighbouring Cottonera area.

Żejtun is a major centre on the islands, with a significant contribution to the islands' history, arts and commerce. One of the country's principal industrial estates, Bulebel, can be found on the city's borders. Żejtun contains a number of important heritage sites, such as St Catherine's Parish Church, St Catherine's Old Church - known as St Gregory's, numerous votive chapels, and the remains of a Roman villa. The parish of Żejtun is one of the oldest on the islands and already existed in 1436. The original parish church was built in the twelfth century and rebuilt in 1492. The current mayor is Doris Abela. The archpriest is Fr Nicholas Pace.





QUITE A DILEMMA!" The Usefulness of the Maltese Language in Australia

Eve Klein (*Macquarie University, Sydney, Australia*)

Academic considerations of identity in migrant and marginalised communities often highlight language as a key cultural nexus. Anne-Marie Fortier has argued that the loss of "mother-tongues" in emigrant cultures can "signal the loss of some originary self" (Fortier, 2000: 84). The archipelago of Malta has a long history of occupation and colonisation and up until 1934 Italian and English were both recognised as the official languages rather than Maltese. Malta's history, then, reflects the systematic shaping of national identity via language. This shaping continued through government sponsored migration programs in the decades following World War II[1] which sought to address Malta's socio-economic disparities. Fifty years on, the impact of broadly based displacement is being negotiated in migrant communities and realised through cultural performances such as folk music known as ghana which requires the use of 'pure' and

'archaic' Maltese. However performance of ghana in Australian Maltese communities highlights the dwindling of the Maltese language in second and subsequent generations.

In July 2004 the Maltese Historical Association held an evening entitled a 'History of the Maltese Language and its Role in Contemporary Australia' with the aim of providing a space to discuss my initial research into the use of language in ghana performance (see Klein, 2003; Klein, 2005). Polarised opinions emerged, some that valourised the continuation of the Maltese language, and others that deemed the task "futile" (Maltese Historical Association, 2004: 13). Following this discussion, The Maltese Herald, an Australian publication, reported the talk and finished with the opinion that: "The solution to this problem falls back to the use of English. Quite a dilemma!" (ibid). Building from the experiences of the Maltese Community in Melbourne, Australia, this article seeks to analyse the "dilemma" that expatriate communities face at the loss of language as a distinct marker of culture and identity, with particular emphasis on the re-location of identity and class conflicts through language.[2] Refereed papers from The 1st international Small Island Cultures conference Kagoshima University Centre for the Pacific Islands, February 7th-10th 2005

Maltese European Court of



Human Rights judge elected

Judge Lorraine Schembri Orland was one of five candidates.

Judge Lorraine Schembri Orland was elected to the European Court of Human Rights following a vote on Tuesday. She was one of three candidates put forward by Malta for the role.

The other two final candidates were deputy Attorney General Dr Victoria Buttigieg and Madame Justice Abigail Lofaro.

She obtained an absolute majority of votes cast and will be elected ECHR judge for a term of office of nine years, starting in September.

Madam Justice Schembri Orland will be the first Maltese woman in history to be elected as ECHR judge.

She was first appointed to the bench back in 2012. She currently presides over the Civil Court, First Hall which has civil competence, as well as original jurisdiction in matters of Fundamental Human Rights as guaranteed by the Maltese Constitution and by the European Convention on Human Rights. Madame Justice Schembri Orland concluded her Doctorate of Laws (LL.D.) at the University of Malta in 1986. In 1996 she concluded her Magister Juris in European Law -(M.Jur.) (Eur. Law) also from the University of Malta.



[Sarah Carabott](#)

The Last Farmer' 'L-aħħar bidwi' could happen in Malta in 15 years' time

Photo: Joseph P Smith

**Farming is unsustainable,
and in just 15 years, Malta
may end up without any
crop growers**

Weak food production management, an exodus of farmers, agricultural land given over for other uses, stiff competition from imported produce, a diminishing water table... the situation in agriculture in Malta is dire, according to an expert.

Malcolm Borg, head of the Centre for Agriculture at Mcast, believes farming is economically unsustainable at this rate and in just 15 to 20 years, there may no longer be any local crop growers around.

Citing fodder as an example of poor management, he says that despite 60 per cent of Malta's agricultural land being dedicated to the cultivation of fodder, the island still relies heavily on its importation as food for livestock. Most of the locally grown fodder is used for bedding, and only a small portion of it ends up in the diet of our livestock.

"This means that if the countries we import from stop exporting fodder because of a decrease in supply, Malta will need to look for an alternative. But we do not even know whether we have the resources to produce enough fodder for local livestock, because we lack a management system – something prevalent in all of our food production sectors except milk."

Mr Borg, deputy director of Mcast's Institute of Applied Sciences, notes that the economic sustainability of all agricultural sectors – from fruit to vegetables and pork to fish – is weakening. The only two stable sectors are egg and milk production, with the latter boasting a successful centralised management system.

Farmers themselves doubt the viability of local food production. Some have said that they are cutting down on their full-time farming job and looking for other means of income.

Yet "farmers who call it a day are not being replaced by anyone willing to take the job," Mr Borg said. "The number of students taking up horticulture is minimal. We get two to three new students every year. Malta is situated in a turbulent geopolitical region, and we need to ensure we can provide food for the residents independent of the imported product

"I just met someone who abandoned 30 tumoli of land and greenhouses to join the construction industry. At the end of the month he needs to feed his family."

It is not just farmers that are in decline, the very land they till appears to be coming under increasing pressure: while it is very expensive for budding farmers to rent agricultural land, established ones have started to prefer to sell or rent theirs for other purposes. Some are considering investing in solar farms on their fields. Others lease it to people who want to spend their free time in the countryside.

One of the things that increasingly disheartens local producers is the competition from imported produce. Before Malta's EU accession, levies on foreign imports indirectly protected the Maltese product, with local producers earning a sufficient income to make a living. With the onset of foreign competition, some farmers shifted to high-value crops like strawberries. But an increase in supply and intense local competition has dealt this industry another blow. Other farmers built greenhouses to grow produce such as tomatoes out of season. But the competition from foreign imports soon caught up.

Sadly, the alarm bells seem to be ringing only among farmers, with government after government promising to reform the Pitkalija to increase traceability and ensure sustainable market prices.

"We were once nearly completely self-sufficient, but now all food production sectors are unsustainable. Have we ever thought of a policy through which we could provide a good supply of protein to the Maltese?" Mr Borg asked.

Even when it comes to fish, which is one of the most efficient proteins that can be bred locally, in the Maltese market, it is nearly all exported: tuna is sold in Japan and seabream in Italy.

"Malta is situated in a turbulent geopolitical region, and we need to ensure we can provide food for the residents independent of the imported product.

"Qatar used to get on well with its neighbours, but it no longer has enough food to feed its people. Singapore used to depend nearly completely on imported produce, but once it realised this was unsustainable, it started growing its own produce in skyscrapers."

But in Malta, even the tools needed for food production are in peril.

The lack of a centralised cohesive strategy for water has seen overextraction of the water table. This resulted in increasingly salty water that is detrimental to crops. Mr Borg added, however, that now that the boreholes were metred, a clearer picture of how much water is actually needed and used would emerge.

"Farming was one of the major sectors that contributed to the water problem and is now the major sector that is being negatively affected by it," he said.

John Aquilina - Organist

John Aquilina is one of Malta's leading organists. He has been the Organist at Mdina Cathedral, Malta, since 2001, where he performs regularly.

A self-taught musician, John has previously been organist at St. Nicholas' Church, Siggiewi and St. Andrew's Scots Church, Valletta.

John has been privileged to be mentored by Douglas Haas (Director of Music at St. Andrew's Presbyterian Church, Kitchener, Canada), and the late Nicholas Zelle during their visits to Malta. John has also attended master classes with one of the world's greatest musicians, French organist and composer, Jean Guillou, in 2009 in France.

He has recorded a CD entitled "Organs of Malta" (Ad Vitam Records AVR110415, distributed by Harmonia Mundi) which is the first commercially available CD of the historic organs in Mdina Cathedral and St John's Co-Cathedral. Other performances can be heard and seen on YouTube.

He has also given a number of solo recitals in Malta's cathedrals and major churches and accompanied choirs in major choral works. John's



musical activities continue to combine the recreation of works in the organ repertoire with the spontaneity of improvisation. In fact, he is the first Maltese organist to have given an entire improvisation concert.

Source: <https://www.johnaquilinaorganist.org/>
combine the recreation

Journal for the whole family



For parents by parents

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**Find us on Facebook and Twitter and also at the
Malta Migration Museum - Valletta
Maltese/Canadian Archives - Toronto Canada**

Malta International Fireworks Festival Valletta

View the colourful and spectacular Fireworks Festival from Fort St Angelo. Enjoy a nibble or a bottle of wine from a vantage point of panoramic views for this magnificent evening. And why not visit and experience 'Behind Closed Doors', a curated exhibition, marking the fortieth anniversary since the departure of foreign military forces from Malta on 31st March 1979, portraying life in Fort St Angelo, which will be open during the evening.

Price: Normal admission price, € 8 (adults), € 5 (seniors and students), € 3 (children). Admission to this exhibition is included in the museum's regular ticket price.

Heritage Malta members enter for free!

Tuesday
30 April 2019
Valletta



Sunday 14th April

10:30 - 4:30

Salina National Park
(near the fountain)

A day full of fun and
activities for everyone



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Two days of re-enactments and pageantry that evoke Malta's late medieval period (1200 - 1500 AD). Several re-enactment groups perform in various battle scenes and other actions.



Holy Week Exhibition

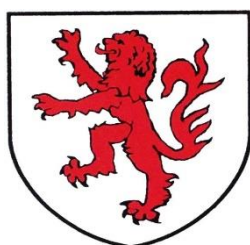
Emmanuel Bonavia has put up a Good Friday exhibition at 122, Triq is-Santwarju, Żabbar.

The exhibition includes works of art which complement a set of statuettes made by Anthony Cuschieri. The wooden bases have been made by Dominic Bonavia while Carmen and Catherine Bonavia have made all the damask drapes.

It is open tomorrow from 6 to 8.30pm, on

Thursday from 9.30am to noon and from 5.30 to 8.30pm; on Friday from 8.30am to noon and from 5.30pm till 9.30pm; from Saturday until April 17 from 9.30am to noon and from 5.30 to 8.30pm; on Maundy Thursday from 9.30am to noon and from 5.30pm till midnight; on Good Friday from 8.30am to 1.30pm and on Easter Saturday from 9.30am to noon and from 5.30pm to 7pm.

The colour green - Floriana – outside Valletta



*Coat of arms of
Floriana*

Outside the capital's walls and sheltered inside its own bastions, it has been overlooked for years. But now, Floriana is climbing up the property ladder.

For years, Floriana has stood in the middle – but not in a good way. It's on your way to somewhere else: a two-traffic-lights stop

through St Anne Street on your way to Valletta; a roundabout way to go to Hamrun; a detour to Sliema; and a stop-and-go then downhill to Ta' Xbiex and Pieta.

Indeed, for many, Floriana is one long arched avenue – St Anne Street – that stretches from the baroque Lion Fountain to the War Memorial, and not much else. And most see it from behind the windows of a car.

Yet in these past months – also thanks to the spillover from Valletta's recent status as European Capital of Culture and the capital's rehabilitated and booming property market – Floriana has been climbing up the property ladder. Its stock of office spaces is increasing – also thanks to the town's vicinity to Valletta's administrative status – its rental properties are going up and more buyers are seriously considering it as a home.

A quick pause-and-rewind to the history of Borgo Vilhena shows that even if the town was planned to further protect the new capital of Valletta from attack, Floriana has its generous share of history, culture and green spaces, with an impressive count

of 15 gardens, each blossoming with its own identity.

Built between 1634 and 1721 by Grand Master Antoine De Paule under the direction of Italian military engineer Pietro Paolo Floriani. Construction started with the Floriana Lines – an outer defensive line for Valletta – and these were partially defensible by 1640. Construction and modifications continued throughout the following century.

Then in 1724, the area between the Floriana Lines and Valletta began to be built up, when Grand Master Manoel de Vilhena founded the suburb Borgo Vilhena.

The foundation of the suburb meant that for the following decades, layer upon layer of culture and heritage started being added to Floriana's arsenal – from the dominant parish church dedicated to St Publius and the peaceful Friary of the Capuchin Fathers to the granaries, which are the largest square on the island, Sarria Chapel, buildings basking in the view of Grand Harbour, and Floriana's 15 gardens, which impressively occupy almost half of the town's area.

It may be small – the town only has some 2,500 inhabitants – but Floriana has some big credentials: the largest square in Malta, the largest number of public gardens anywhere in Malta, and it has written important chapters in Malta's political, social and sporting history.

Such a concentration of historical, cultural and architectural wealth – together with an increasingly interesting menu of bars, cafes and restaurants – are finally being rediscovered. In fact, Floriana has in recent months established itself as one of Malta's hottest property markets, with prices rising faster than the island's average. High demand from buyers and people wanting to rent in Floriana is driving up prices and popularity.

And the town is enjoying its moment because, after years of standing in Valletta's shadow, it has finally opened its gates.

Photos: Chris Sant Fournier.

This feature first appeared in the Perry Magazine, published by Allied Newspapers in collaboration with Perry Estate Agents. It is available from all Perry branches and key locations including the arrivals lounge at Malta International Airport. For more information visit <https://www.perry.com.mt/>

Qaghaq Tal-Gunglien (Sesame Rings)

Qaghaq Tal-Gunglien (Sesame Rings) or Ottijiet (Figures of 8) are Maltese Cookies, simple but yet so delicious and perfect for dunking in your tea or coffee, just like we used to eat them when we were kids. This is a Gluten Free Version of these cookies. Served with a sweet cup of tea creamed with evaporated milk, these Maltese biscuits have been very famous amongst the Maltese people. They can be found in any bakery and supermarket all over the island. So, I felt like a nice cup of tea but had no biscuits and considering today was quite cooler than usual, I decided to make these delicious beauties. Once you get the preparation done, they only take minutes to prepare and bake, but unfortunately seconds to devour! Give them a go and share them with your friends (or not). Oh well, give them our recipe at least. For 8 large rings (you can always make more by making them smaller) you will need.

Ingredients

- 300g Gluten Free All Purpose Mix (you can find recipe for this Mix under GF Flours)
- 150g Caster Sugar
- 50g Strutto (Lard), diced in small cubes
- 50g Margarine, diced in small cubes
- 1 large egg, beaten
- 1 1/2 tsp Gluten Free Baking Powder
- 1/2 tsp Xanthan Gum (omit if your All Purpose Mix already has it)
- Zest of Lemon
- Juice of half a lemon
- 1 tsp Vanilla Essence
- Pinch Ground Cloves
- 1 tsp aniseeds
- Milk and Sesame Seeds to cover

Method

Place the gluten free flour, baking powder, Xanthan Gum (if using) and sugar in a large bowl. Add the fats and rub it into the flour mix until it resembles fine breadcrumbs. Add the zest and juice, followed by the beaten egg and vanilla, a pinch of ground cloves and the aniseeds. Work into a dough. If it still feels wet, add a little more flour and if it feels dry add a bit more orange juice. Dough should feel easy to work with. Put the dough in a freezer bag and chill in the refrigerator for at least half an hour.

Before you start making the qaghaq, preheat the oven to 180 C.

Place dough on floured surface and knead lightly. Divide it into small balls so they will be identical in size. Roll each ball into a short rope and join the ends together to form a ring. If you want to make Ottijiet, then make the balls slightly larger. Again roll into a rope and twist it to form the shape of an 8.

Put some milk in one saucer and some sesame seeds in another. One by one, take the cookies and dip gently in the milk and then in the sesame seeds to coat the top evenly with the seeds. Place on a lined baking sheet.

Bake for about 20 to 25 minutes, or until the cookies are golden brown.



Environmental watchdog green-lights Tigné 27-storey high-rise



70% of excavation already carried out

An artist impression of the Townsquare high-rise in Tigné

The Environment and Resources Authority did not object to revised designs for the 27-storey Townsquare high-rise in Tigné, after appealing the original approval and forcing the project back to the drawing board.

In its final report after a new environmental impact assessment, the regulator acknowledged “significant impacts on dust emissions during excavation and construction as well as on the visual amenity” but concluded that the overall project was not environmentally objectionable.

The Townsquare project was narrowly approved by the Planning Authority in 2016 – in a much larger form than that proposed now – amid widespread opposition from residents, the local council and environmental groups.

The environment watchdog at the time expressed serious concerns about the visual impact, the effect of construction on residents and other aspects, while, in a written memo, chairman Victor Axiak described the EIA carried out then as a “sham”.

The regulator subsequently appealed the decision, as did the local council and NGOs, and the appeals were accepted by the planning tribunal last May, forcing the developers to return with new designs, including an 11-storey reduction and a reconfiguration of the public open space.

In its reassessment of the project – published last week and one of the requirements of the appeal decision – the ERA noted that about 70% of the required excavation had already been carried out, reducing the impact on residents.

Read: Tigné residents’ fears on Townsquare project rise

During construction and finishing, it said, the impacts were still expected to be major.

While it acknowledged the major impact of dust emissions from vehicles, it said these impacts were temporary and “characteristically related to a development of this scale, also taking into account the context of the area”.

It said the impact of traffic pollution would be moderate in the short term for residents and pedestrians in the immediate vicinity but insignificant by 2027.

It strongly recommended the implementation of a Green Travel Plan – which the developers have committed to – to offset negative impacts.

The regulator again highlighted the project’s major visual impact and said that, given the scale being proposed, the impacts were hard to mitigate.

The revised project has still to be assessed by the Planning Directorate, which will issue a recommendation ahead of a final decision by the PA. The developers have argued that the new designs comprehensively address the revisions requested in the appeal decision.

They said the 7,500 square metres of open space proposed would become the largest pedestrian zone in Sliema’s town centre.

While retaining the same area as originally proposed, the developers said the space had been reconfigured to include a better flow for pedestrians, substantially more greenery and a landscaped rear garden, all accessible to the public.

Changes to the tower, they said, would “dramatically reduce” its visual impact.

The development will include 159 apartments, retail outlets, a business centre, dining outlets, cafés and underground parking as well as the restoration of the historic Villa Drago.

Recipe: Snails in wine

Snails are considered a traditional Maltese dish, with recipes such as snail stew and snails with garlic. In parts Italy, too, snails are a popular dish. This particular recipe comes from the north, from Trentino Alto Adige. It is a simple recipe, although it takes a bit long to prepare.

Time : 3 hours

Ingredients

For 4 persons

- 5kg snails
- 1 onion, chopped
- 1 garlic clove, finely chopped
- Celery
- 2 cups red wine
- 2 slices of *bacon*, chopped
- Herbs
- Extra virgin olive oil
- Salt and freshly-ground pepper

Method

1. Clean the snails. Boiled in water for 15 minutes, clean inside and chop into pieces.
2. Heat some oil in a pan and lightly fry the onion, garlic and celery, along with the bacon.
3. Add the snails and the wine and let the wine evaporate. Cover completely with warm water and add the herbs. Cover the saucepan and let the snails cook slowly over a low flame for two and a half hours



Qaghaq ta' l-Appostli: A delicious type of Maltese bread for Lent

Qaghaq ta' l-Appostli is a delicious type of bread which is prepared and sold during the Lenten period. In some areas (such as Rabat), these popular bread rings are sold weekly throughout Lent.

However in most villages and towns, this bread is prepared specifically for Maundy Thursday and Good Friday. **What are Qaghaq ta' l-Appostli?**

This traditional Maltese bread is essentially a circular loaf of bread which is very soft on the inside. The bread is decorated with roasted almonds and sesame seeds on the top.

You can find this type of bread in bakeries and supermarkets. You will also find these circular loaves being sold near the main churches of each town and village on Maundy Thursday and Good Friday, especially during the time that religious functions and activities are being held.

These vendors will usually also have a special type of Lenten sweet called *Karamelli tal-Harrub* (Carob sweets).

The tradition of baking these Apostles' bread rings goes back hundreds of years and is still very much popular and a family favourite to this day!

Ingredients:

- 500gr plain flour
- 100gr margarine
- 4 teaspoons yeast
- 100gr sugar
- The grated rind of orange
- The grated rind of lemon
- from 2 tablespoons caraway
- quarter teaspoon cloves
- quarter teaspoon of cinnamon
- Citrus 50gr · kunfettura
- Spoon · blossom water
- Spoon · anisett



- 275ml lukewarm water
- 4 tablespoons sesame
- nut 50gr

Method:

1. Sift the flour and margarine. Add the yeast, sugar, the orange peel and lemon, the sweetness, the cloves, the cinnamon and kunfettura. Mix everything together well.
2. Add blossom water, the anisette and warm water and make dough.
3. Divide the dough in two. Use each part to make a Qaghqa.
4. Wrap in sesame. Heat the oven and cook for about 30 -35 minutes.

N O S T A L G I A

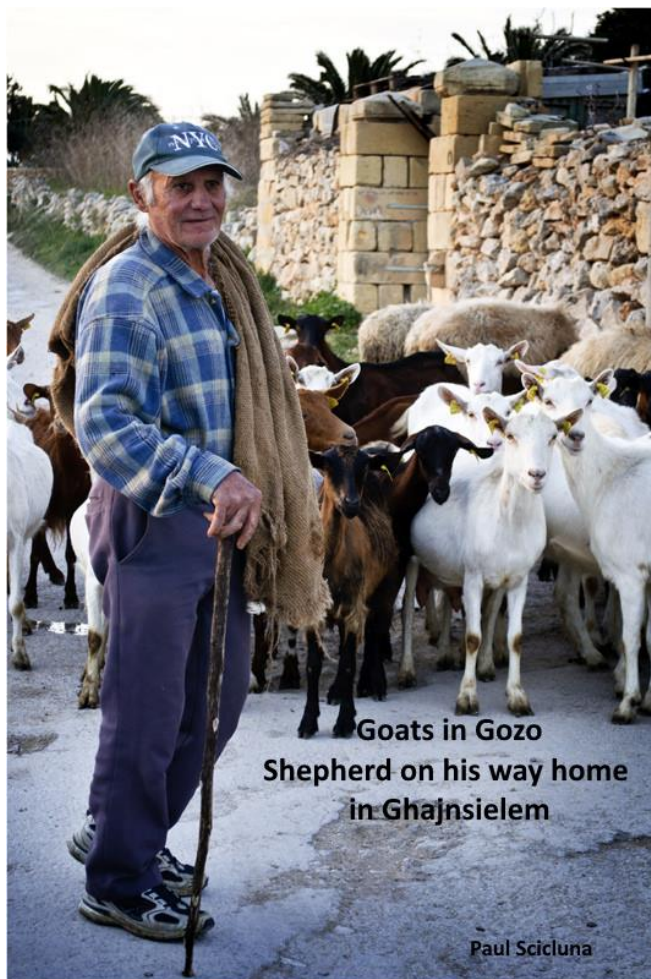


Traditional Maltese Lace



Queen Elizabeth II nostalgic visit to Malta.

Her Majesty and the Duke of Edinburgh admire the view as Maltese soldiers patrol on the rooftop of the Heritage Malta centre in Valletta



**Goats in Gozo
Shepherd on his way home
in Ghajnsielem**

Paul Scicluna

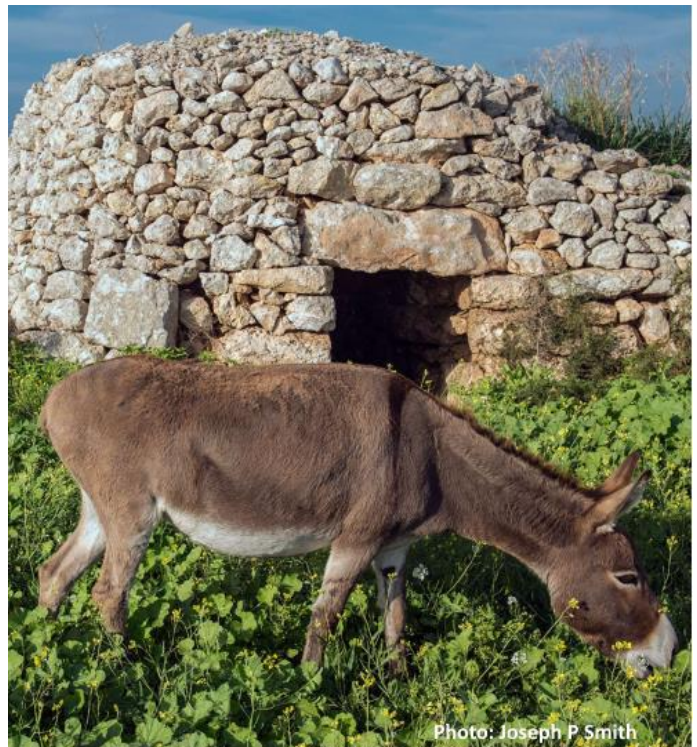


Photo: Joseph P. Smith

The GIRNA is little constructions made for the mere needs of farmers and herdsmen. It has a double wall made of raw stone in order to protect the owner from hot summers, and its ceiling is usually dome-shaped.