



Maltese e-Newsletter

The Journal of the Maltese Diaspora

Editor: Frank L Scicluna



maltesejournal@gmail.com



THE GREAT COUNT
Roger I of Sicily
Conquest of Malta



A campaign for Australians to commemorate Anzac Day at dawn in their driveways is gathering momentum across the country. With traditional services and marches cancelled because of the COVID-19 pandemic, RSL branches in every state have unanimously endorsed the gesture, with families across the nation expected to stand at their gates, on balconies or verandahs at 6am on Saturday 25 April 2020.



The Convention
of Maltese Living Abroad
2020
has been postponed
for next year 2021
due to the Covid-19
pandemic

*Ministry for Foreign and
European Affairs*





Communications Office

18th April 2020
41/2020**SUNDAY MASS IN ENGLISH**

As from tomorrow, 19th April, Divine Mercy Sunday, the Archdiocese of Malta will introduce a televised Sunday Mass in English. This initiative is being taken in collaboration with PBS.

Holy Mass will be broadcast every Sunday on the Archdiocese of Malta website www.church.mt at 10:30am and on **TVM2** at 6:30pm. Archbishop Charles Scicluna will celebrate Mass from the church of the Franciscan Friars, which is dedicated to St Francis, in Hamrun. The church is a centre of devotion for Our Lady of Perpetual Help.

Presently, Holy Mass is being broadcast daily (Monday to Sunday) at 9:30am on TVM2, on Church.mt and on Newsbook.com.mt. Those who cannot watch the morning Mass may watch the same transmission at 5:30pm on **TVM2** from Monday to Friday. On Saturday evening, 6:30pm Mass in Maltese is broadcast from the Sanctuary of Our Lady of Ta' Pinu in Gozo.

Do you wish to join our efforts to make sure that persons born in the next 50 years from now may know our life during this pandemic in 2020? Preserve these editions of **THE MALTESE JOURNAL** and you may add your own experience during this **COVID-19** unprecedented crisis. Keep a diary and when all is over, send it to us.

Light up the dawn this Anzac Day 2020

Australian residents are being encouraged to commemorate Anzac Day this year by joining people around the nation in holding a candle at the end of their driveway at dawn.

The traditional Anzac Day events - including the Dawn Service and the Anzac Day parade - have been cancelled because of the COVID-19 restrictions on large gatherings.

Instead, RSL branches across Australia are

inviting people to stay at home and participate in a nationwide show of respect for past and present members of the defence force. Simply stand at the end of your driveway, or on your balcony, from 5.55am and tune in to ABC Radio to hear The Ode, The Last Post and join in the minute's silence.

Musicians are invited to play the Last Post and Rouse or Reveille.

As an alternative to laying a wreath people are encouraged to dress their windows or letterboxes at home. From 5.30am on Anzac Day the National Memorial Service from the Australian War Memorial in Canberra will be broadcast on ABCTV, iview, ABC Radio and online. This includes The Last Post and a minute of silence from around 6am.

At 11.30am the ABC will also broadcast a two-minute reflection which includes The Ode and The Last Post followed by a minute silence across ABCTV, iview, Radio and online.

At 6.55pm the Governor-General David Hurley will deliver his Anzac Day message on ABCTV and Radio. For more information visit the [Anzac Day 2020](#) page on the RSL website, or go to the ABC website for broadcast details.

Aussie plane delivers pizza to locked-down Outback



by AFP

Pizza and beer are being delivered by plane to remote ranches in the Australian Outback in an attempt to bring a slice of cheer to those in extreme isolation under the virus lockdown.

The Dunmarra Wayside Inn, a usually bustling roadside diner in Australia's Northern Territory, used a small fixed-wing aircraft for a trial run of what it hopes will become a weekly flying takeaway service to far-flung cattle stations.

"The station that we did send them to absolutely loved them, so much that they ate them for breakfast the next morning," Ben Anderson, the inn's manager and pizza cook, told AFP on Friday.

The business had tried to keep the service under wraps until it was certain the plane deliveries would work. *"We've put in a massive pizza oven, which we kept extremely secret," Anderson said.*

But news of the tasty drop-off proved too hot to handle, and on Friday he was fielding calls from eager reporters — with one radio station asking if he could deliver to their studio in Perth, over 3,000 kilometres (1,800 miles) away. *"That's probably a bit out of our range," he said.*

At the moment, Anderson and his team are only planning to fly to properties within 100 kilometres.

Friendly gesture

The idea was cooked up as travel restrictions bit into the Outback's peak tourist season, stopping the usual stream of caravans and months of booked-out rooms.

Regional travel in the Northern Territory remains strictly controlled, with large swathes in lockdown over fears for remote indigenous communities who experts warn could be particularly susceptible to an outbreak, due to higher rates of chronic illness.

The idea to fly pizzas and other supplies to remote properties was more about supporting those in the area than simply a business venture, the inn's owner Gary Frost told national broadcaster ABC.

"We're just doing it as a friendly gesture to try and help people out," he said.

Under the restrictions, even fly-in, fly-out deliveries have to be left at the door for residents to pick up.

"I said to the boss, maybe we should just get parachutes and drop them out the sky but you never know where they're gonna end up," Anderson said.





Migrants being transported to a Maltese Navy ship last year.

Rescued migrants met by Maltese soldiers in bio-suits

A group of North African migrants rescued from a sinking boat came ashore in Malta early on Friday, hours after the government had said no further groups would be allowed in after it closed its ports due to the coronavirus emergency, Reuters reports. The 64 migrants were rescued by the Maltese armed forces from a boat inside the Malta rescue zone south of the island and brought ashore. On Thursday

Malta had followed Italy, the country that has so far seen the most deaths from the epidemic, in announcing it would no longer allow migrant boats to land due to the risk of coronavirus infection.

The Maltese government said in a statement the armed forces had been monitoring the migrants for some hours before a patrol boat picked them up. However, it said Malta could not guarantee further rescues and would not allow any further disembarkation of rescued persons because resources have been strained by the COVID-19 pandemic. The new arrivals were received by soldiers wearing bio-suits shortly after midnight. They will be kept in detention.

The government said: *It is in the interest, and is the responsibility, of such people not to endanger themselves on a risky voyage to a country which is not in a position to offer them a secure harbour.*

Malta has imposed a 14-day quarantine on all travellers entering the country, closed schools and told people to stay at home during the emergency. It announced this week its first death from COVID-19, the disease associated with the coronavirus, and had 319 active cases as of Thursday, according to government figures.

After a relative lull in arrivals of boat migrants from **Africa**, numbers had started to pick up again in the first two months of the year only to fall back sharply in March as Italy was hit by the coronavirus epidemic. Before the crisis, ships operated by aid groups regularly patrolled the coast of Libya looking to rescue migrants from flimsy boats. Most have withdrawn but one ship operated by German charity Sea-Eye returned to the area last week and picked up 150 migrants on Monday.

With both Italy and Malta, the two nearest European countries, closed, it is unclear where they will be taken. The New York Times reported on Friday that the Maltese Navy had been accused of sabotaging a migrant boat off the coast of Malta after letting it drift for over a day.



Fr Raymond Portelli – The Priest-Doctor



Fr. Raymond Portelli, who is not only a Maltese missionary priest but also a doctor in Iquitos, Peru. During the last few months, he cured 35 persons suffering from Covid-19 and now are recovering in the retreat house because all the hospitals are full of patients with coronavirus. He said there are over 300 cases of the coronavirus in Iquitos.

Fr Raymond Portelli of Nadur Gozo has now been serving deep in the Peruvian Amazon for over twentyfive years in the town of Iquitos, a two-hour flight away from Lima.

On finishing philosophy in Gozo, he decided to spend his sabbatical year in Peru on the advice of Fr Arthur Vella S.J. who

at that time was the spiritual director at the Seminary of Gozo.

Fr Portelli is based in Iquitos, a city of around 400,000 people located in the Amazon basin. The city is the world's largest city that cannot be reached by road: it is only accessible by river or air.

Fr. Raymond is the parish priest of the St Martín de Porres parish, with a population of 18,000 people. Around a fifth of his parishioners are comfortably middle-class, but the vast majority are poor, with around a tenth living in extreme poverty. Households do have running water and electricity, but many live in simple wooden shacks on dirt roads.

Due to the city's isolation, job creation efforts are limited and unemployment is a significant problem. Many people try to eke out a living through fishing, agriculture or by selling trinkets on the streets of the city.

In Iquitos Fr Raymond organised several religious activities. He has as many as 430 *agentes de pastorales* to help in administering the parish. In Iquitos the woman has no value – she is used and disposed of at will. Aids and the drug problem are widespread. 12 and 13 year olds are expected to be pregnant so that their families will have future workers for their fields.

The wish to become a doctor never left Fr Raymond. After obtaining permission from his superiors, he enrolled as a student of medicine at the *State University of Amazonia* which was situated half an hour by car from his parish. Today as a doctor, apart from his duties as a priest, he takes care of the health of the parishioners who look for his help. Fr Raymond has a clinic and receives about 20 patients a day. The city of Nadur, his birth place, bestowed on him the *Ġieħ in-Nadur* award, which he has humbly accepted.

When he went to Iquitos there was already a school which belonged to the government but it was practically abandoned. Under his guidance, the school today has 1600 students between primary and secondary level. Fr Raymond managed to open a clinic for Aids patients with 15 beds. The government only provides the medicine. The average age of the inmates is 28, but even if they are not cured, at least they die with dignity under a roof and a on clean bed.

To help drug addicts, a Centre called *Talita Kumi* was opened. Fr Raymond tries to find a job for them. The parish also opened *Casa Betania* where the elderly are given shelter for the night. Fr Raymond, with all these responsibilities, still finds time and strength to teach philosophy and theology in the seminary, and medical ethics at the University.



Fr. Sebastian Camilleri, OFM

Fr. Sebastian Camilleri OFM from Hamrun, aged 95, has passed away peacefully on 10th February 2017, at Mater Dei hospital, comforted by the rites of Holy Catholic Church.

Born in Hamrun, Malta on the 31st of December, 1921, son of Carmelo and Angela nee' Gatt, Fr Sebastian Camilleri OFM, was a Maltese Franciscan priest who rendered 50 years of successful pastoral work as chaplain of the Maltese migrants in the US, Canada and Australia. Fr Camilleri who had an M.A. and a Ph.D. apart from tutoring experience, was an author of several books, and his articles being of a theological and liturgical nature, were published in the cultural-religious magazine AD 2000. He made an honourable name for himself and for the Maltese Franciscan Province of St. Paul the Apostle, Malta.

In 1981, Fr. Sebastian was one of the first to be honoured with the Order of Australia Medal and, in 1997, on the 50th anniversary of his priestly ordination, he was presented by the South Australian government with the singular Gold Medal for outstanding services to the local multicultural Church and society. Fr Camilleri excelled as a model Maltese Franciscan priest overseas among migrants, as a worthy ambassador of Malta and as an asset to the Catholic Church.

On his return to Malta he formed part of the Franciscan Fraternity of Sacro Cuor, Sliema and was spiritual assistant of the Piccola Famiglia Francescana. He was also Spiritual Director of the Parish Legion of Mary group and religious counsellor in different catholic schools. He was the first friar to be admitted to Domus Pacis Franciscan Retirement Friary in Baħar iċ-Ċagħaq on the 31st of January 2015. He died in Malta in February 2017

COVID-19 AS 17 April 2020

Coronavirus cases: 2,184,566

Deaths: 146,897 Recovered: 553,039 Active Cases 1,484,630

Currently Infected Patients 1,428,038 (96%) in Mild Condition

Serious or Critical: 56,592 (4%)

The **coronavirus** COVID-19 is affecting **210 countries and territories** around the world and 2 international conveyances. Coronavirus disease (COVID-19) is an infectious disease caused by a newly discovered coronavirus.

Most people infected with the COVID-19 virus will experience mild to moderate respiratory illness and recover without requiring special treatment. Older people, and those with underlying medical problems like cardiovascular disease, diabetes, chronic respiratory disease, and cancer are more likely to develop serious illness.

The best way to prevent and slow down transmission is be well informed about the COVID-19 virus, the disease it causes and how it spreads. Protect yourself and others from infection by washing your hands or using an alcohol based rub frequently and not touching your face.

The COVID-19 virus spreads primarily through droplets of saliva or discharge from the nose when an infected person coughs or sneezes, so it's important that you also practice respiratory etiquette (for example, by coughing into a flexed elbow).

At this time, there are no specific vaccines or treatments for COVID-19. However, there are many ongoing clinical trials evaluating potential treatments. WHO will continue to provide updated information as soon as clinical findings become available.



Covid-19 revisits WUHAN

The total number of people who have died in China's Wuhan city, the epicentre of the global coronavirus outbreak, has been revised sharply up.

Key points:

- Wuhan has increased the number of confirmed cases by 325 to 50,333
- The Chinese Government has listed four reasons for the data discrepancy
- Officials say the revision shows respect for every life

City officials on Friday increased the death toll by 1,290, to 3,869, state-run CCTV reported. This represents a 50 per cent increase on the previous official total of 2,579.

Confirmed cases were also increased, by 325 to 50,333.

Many suspect China's official figures remain conservative, speculating there were more victims in the early weeks of the outbreak who died without being tested.

Coronavirus update: Follow the latest news in our daily wrap.

Wuhan has a population of more than 11 million people, which is greater than New York City, where more than 10,000 people have died because of COVID-19.

Hon. Jing Lee MLC

Stay Home but Stay Connected



As we are traveling in uncharted waters and the situation with the Coronavirus pandemic is changing the way we work, the way we interact with people and the way we live our lives, we must "stick" together in our hearts and minds and rise to the challenge to handle the Coronavirus (COVID-19) Pandemic. More than ever, now is the time to use every digital platform available to stay connected with

your family, friends and communities. My "Mobile Office" consists of many digital platforms using Email / Facebook / Twitter / WeChat / WhatsApp etc

This "Mobile" Office enables me to be accessible to the community 7 days a week. My Parliament House Office is operating off-site with my hardworking team working from home Monday - Friday between 9am-5pm. I encourage you to write to me if you wish to raise an important issue or concern that requires urgent attention. jinglee.office@parliament.sa.gov.au

Australia is a proud country of migrants and

South Australia is a very proud State that values our cultural diversity.

It's important we do everything possible to

keep South Australia **SAFE and **STRONG**.**

Since the CoronaVirus outbreak, I am deeply concerned about the escalating level of racism and anti-social behaviours towards Asian-Australians. There are no reasons or excuses for racism. It's just wrong. There is NO PLACE for racism anywhere, anytime!

I thank all those who sent their comments and emails acknowledging the receipt of THE MALTESER JOURNAL. I received letter from Malta, Canada, United Kingdom, Italy, Spain, USA, South Africa, Alexandria and Australia. If you have never sent a message, now is the time to have your say. This is the journal of all Maltese living in Malta, Gozo and overseas. Be connected and show your solidarity with other Maltese from all over the world. Frank

An appeal to identify historical photos



One can look at old pictures with simple nostalgia. Yet to the keen observer, aged images act as a portal to bygone moments which are rich with hidden details.

From this week, Heritage Malta will be sharing a selection of images that form part of a collection of about 350 photo negatives which were donated last year by Dr Peter J. Shield PhD, ARP to form part of the National Collection. These photos were shot by him in Malta during the late

1950s.

Dr Shield is an award-winning photographer, retired archaeologist, broadcaster and author. Among his various assignments, he worked for Associated Press, for the Maltese Government Information Department and for the Times of Malta under Mabel Strickland.

Heritage Malta has digitised these photos in order to reach a more extensive public. Besides being interesting for their subject matter, these photos may contain material which has not yet been studied and could therefore be of particular value to researchers.

The public is being encouraged to assist in the identification of locations, buildings, events and individuals showing in the photos by leaving their comments on any of the images showing in this link - <https://heritagemalta.org/pjsc/>

Anyone wishing to share or donate historical photos and personal narratives to help preserve the story of our nation is advised to contact Heritage Malta on russell.muscat@gov.mt



Share your stories with us and help us discover further and preserve better the story of our nation!

Can you recognise any of the shop signs visible in this photo? Can you identify anyone? Or maybe you tell us more about the traditional clothes this woman is wearing? What is the donkey carrying on the cart and why is it there? [#ShareYourStory](#)

This photo forms part of the Dr Peter J. Shield Collection. Every week we will be releasing new

images! To view the images published this week, or to get in touch with us directly, click on link: <https://heritagemalta.org/pjsc/>



**523 King Street Open Friday-Sunday
109 King Street Tuesday to Sunday:
10.30am to 11.00pm**

PASTIZZI CAFE

Pastizzi Cafe has been part of the vibrant and quirky Newtown Community since 2007.

Pastizzi Café founders Lenny & Debbie opened in 2007 serving only a small range of Pastizzi and a few pasta dishes. 13 years on we are now well known and loved for handcrafting the flakiest, tastiest Pastizzi around and our home-style pasta. We have 14 fillings in our original Pastizzi range and have now included a very popular gourmet range.

But our talented team does not stop at that. In addition to hand sculpting the flakiest pastry they also set their skills to hand making our range of ravioli, kannoli and date slice in the traditional Maltese way. Our a-la-carte menu is derived from those classic, lovable dishes reminiscent of those in Nannu and Nonna's kitchen. These traditions have evolved into how you see Pastizzi Cafe today, which we refer to as a homely Maltese-Italian fusion, adding new flavours as we go.



Pastizzi Café Newtown opened in 2007 at 523 King Street serving only a small range of Pastizzi and a few pasta dishes.

13 years on and we are well known for handcrafting our own range of flaky Maltese Pastizzi and Homestyle Italian Pasta. Although we have loved every minute of 523 King, we have outgrown our space. 523 will operate Friday - Sunday for the next few weeks and do not take bookings. We would like to introduce & welcome you to Pastizzi Café Newtown Version 2. Same Owners, Same Staff, Same Menu, Same Crazy-Friendly-Mayhem and of course the same PASTIZZI LOVE.

Come and take a look at the New Pastizzi Café located 10 minutes' walk from the old Pastizzi Café. We are currently operating as a BYO restaurant and will be liquor licensed in the near future. We will also offer courtyard dining and a function space in a few months. We hope to see you soon Lenny & Debbie





Malta Joe's Baked Goods

2760 West Curtis
Road Tucson,
Arizona 85705 USA
Tel: **(520) 812 6563**

Have a question or
suggestion? **Would you**

like to join the Malta Joe Club? Receive new product
announcements and invitations to special events?

Interested in becoming a Malta Joe distributor?

Send us an email: joe@maltajoe.com

Website: <http://maltajoe.com>

Our Traditional Maltese Pastizzi comes from a family
recipe that has been handed down, through the generations, from my family in Malta.

Malta Joe, Owner, Malta Joe's Baked Goods *(Photo courtesy of Shelby Thompson)*

Pastizzi are golden brown, savory pastries that are a very popular light meal on the Island of Malta — **just south of Sicily in the Mediterranean Sea** — that have a rich, history running all the way back to medieval times. **Malta Joe's Pastizzi** are made with a handmade, from scratch, filo dough crust-baked, with a delicious, savory filling.

Pastizzi can be eaten at any time of the day as a meal or a quick snack with hot or cold beverages. Other pastizzi varieties, made with beef and spinach fillings also exist, although these are not commonly sold in Malta. Sometimes pastizzi are referred to as Maltese cheesecakes or ricotta cheesecakes, a slightly misleading term since cheesecakes are generally sweet, not savory like pastizzi. Pastizzi can also be bought in other countries including the UK, America, Canada and Australia.

Every town, in Malta, has their favorite Pastizzaria where people go and order a few Pastizzi, chat with neighbors, have a coffee or a Kinnie (Malta's favorite soda), and bring home a dozen pastizzi for their waiting families. Malta Joe's Traditional Maltese Pastizzi originate from a family recipe that has been handed down through the generations, from Malta, and brought here to America for you to enjoy. At Malta Joe's Baked Goods, we offer you these Artisan Savory Pastries with **Ricotta Cheese, Split Pea & Curry, Tal- Pizelli and Bacon, Hatch Chilies & Ricotta Cheese** varieties. Malta Joe is always experimenting with different fillings, so check back often to see our latest and delicious additions!

Malta Joe's pastizzi come frozen, by the dozen. Call ahead if you would like us to bake them for you! During these uncertain times, we at [#Malta Joes Baked Goods](#) want you to know that we are committed to cleanliness, so on top of our regular cleaning procedures, we're using additional measures to protect your orders. So feel good knowing you can place a safe order now!

Joe can deliver [#Pastizzi](#) right to your door with social distancing! That's right hot baked or frozen [#Pastizzi](#)! Yum! *Baked Min 1 dozen. Call in your baked delivery order now! (520) 812-6563. If you want them frozen, you can order on the website! *Frozen min 2 dozen. Order today!
<http://maltajoe.com/shop/>



**THE JOURNAL THAT IS CONNECTING MALTESE
IN MALTA, GOZO AND THE REST OF THE WORLD**

2013 - 2020 - SEVEN YEARS OF SERVICE TO THE COMMUNITIES
BUILDING BRIDGES

maltesjournal@gmail.com





RED AND WHITE, IT IS MALTA!

That is a question many foreigners may ask, but red and white are the colours on the Malta Flag. This flag became the official flag and symbol of Malta, both to the Maltese people and to outsiders, on September 21, 1964. The left side of the flag is red, and the right side is white. The Maltese flag is very symbolic to the

Maltese people because of its historical significance in the context of Malta. You will learn what makes the Maltese flag so special to the Maltese people and to the world by reading further.

COUNT ROGER - THE ORIGIN OF RED AND WHITE The colours red and white have been important in Malta from a historical standpoint because they are on the blazon of the Maltese arms which was given to the people of Malta by Count Roger of Sicily in 1091. Count Roger expelled the Muslims who had ruled the small Mediterranean nation for centuries and assumed the rule of Malta for himself and his associates. A checkered red and white flag symbolized Malta when it was under Muslim rule. Count Roger used a checkered white and red flag to symbolize his power and reign over Malta, and this is why the red and white colours have traditionally and historically been important to the people of Malta.



THE KNIGHTS OF MALTA The Knights of Malta were a special order who ruled Malta from 1530 to 1798. The flag that symbolized their order and their reign and control over Malta was a red flag with a white Maltese cross. This is where the concept of the George Cross, which appears on the upper left corner of the Maltese flag, comes from. The George cross is white with a red outline. King George VI of Britain gifted the George cross to the Maltese people in 1942 in recognition of the bravery the Maltese exhibited during WWII when Malta was part of the British Empire.

THE GEORGE CROSS The Maltese flag looked slightly different until 1964. The George Cross was officially incorporated into the Maltese flag in 1943. It was superimposed over a blue canton then. Then in September of 1964, the Maltese flag underwent a slight makeover when the Maltese people changed the design of their coat of arms and the national flag. The blue canton which was on the previous Maltese flag was replaced by a narrow red border. This new design for the flag became the design that the Maltese people used on their flag thereafter. It also became the symbol of Malta. It is interesting to note that the George cross was sometimes dropped from the design of the Maltese flag because it represented the tyranny of British rule when Malta was still part of the British Empire.

Today As is evident, while the Maltese flag's design has changed dramatically over the centuries, the freedom and resilience which characterize Malta and the Maltese people remain the same. Indeed, today Malta is one of the few countries in the European Union where people of all income levels can live a comfortable life which is free from crime and can experience the rich culture and history of Malta all while enjoying a relatively high standard of living with a low cost of living. In a way, it could be said that the Maltese flag represents the historical story of Malta and its people!

<https://www.knowingmalta.com>

[Consulate General of the Republic of Malta to Canada](#)

IF YOU THOUGH STAYING HOME BECAUSE OF COVID19 WAS DIFFICULT, THIS WHAT HAPPENED IN THE MALTESE ISLANDS OVER A CENTURY AGO



1813-1814 Gozo plague epidemic

While parts of Malta were devastated by the plague, there was no outbreak of the plague on the island of Gozo in 1813. Communication with mainland Malta was restricted when the outbreak occurred in Valletta, which initially prevented the disease from reaching Gozo. However, when restrictions were lifted upon the end of the epidemic in Malta, an outbreak in Gozo occurred, although it was much

smaller than the one in Malta.

It is believed that the disease was imported to the island through infected clothing which had been concealed during the Malta epidemic. Angelo Galea, a Gozitan who was in Qormi at the time of the outbreak, hid a box of clothes (including an *ghonnella*) from the authorities and took them with him when he returned to Gozo in late February 1814. He died in his house in Xaghra on 22 February 1814, a couple of days after his arrival. Like the first case in Malta, it was not believed that he died of the plague and his funeral was held at the village's parish church.

On 28 February, Galea's daughter Rosa became ill and died soon afterwards at the hospital at Rabat. There were fears that the plague had reached Gozo, and within a few days a number of Xaghra residents died of the disease. An outbreak of fever was reported on 2 March 1814, and it was confirmed to be plague five days later.



Containment measures On 8 March, Maitland cut off all communication between the islands, and the military was sent to cordon off Xaghra to prevent the spread of the plague to the rest of Gozo. The disease was successfully contained within the village, resulting in Gozo having a much lower death toll than Malta. On 13 March, Joseph Said wandered out of his house in a state of delirium after being infected, and he was shot dead by the police. Another man was executed by firing squad for concealing the disease on 31

March.

A farmhouse known as *tal-Qassam* located south of the village was requisitioned and converted into a hospital by 19 March. Known as the Tal-Fewdu plague hospital, it was led by the military doctor George McAdam. The dead were buried in a nearby field so as to limit the possibility of infection while transporting corpses. On 31 March, people who lived in houses where others had been infected were moved into a tented camp. The outbreak was already in decline by mid-April, but McAdam contracted the disease and died on 5 or 6 May.

The last death from the plague on Gozo was on 28 May. On 12 June, family members of plague victims were taken to Ramla Bay and were told to bathe in the sea three times a day under police supervision. This was believed to disinfect them from traces of the disease.

The Maltese Islands were officially declared to be free from the disease on 8 September 1814, and communication between the islands was restored on 14 September. Ernest Ferrante

Photo: Xaghra plague hospital and cemetery



Count Roger 1 of Sicily

Norman Conquest of Malta

At the end of the tenth century the centre of the Mediterranean was a battlefield for the three great powers of the time: the [Byzantines](#), the [Muslims](#) and the [Normans](#). The Normans first arrived in Italy in 1014AD and 1091 the Normans under [Roger Hauteville](#) took over all Sicily from the Arabs after thirty years of warfare. From there Count Roger sailed to Malta.

The Arabs in Malta quickly surrendered to the Normans and the terms of surrender included that all Christian slaves be freed. All horses and weapons were to be handed to the Normans and freedom of worship was allowed for all, with Christians and Muslims being treated equally. The Norman Court in Palermo was known for its tolerance of cultural diversity, as proven by the fact that Maltese Arab culture peaked in the 12th century, after Roger the Norman had occupied the country, when Muslim natives of Malta were among the leading writers and artists in the court of King Roger II. Still, non-Christians were required to pay a tax.

Following the full annexation of the Maltese Islands by [Roger II](#) in 1127, twelfth century Malta and Gozo were gradually drawn into the new political, economic and social systems of Latin Christian rule. Malta proved its worth, as it would many times over, as a naval stepping stone contributing to the Norman conquest of Djerba in 1135, and the North African territories in the 1140s. However the legend that Malta's national flag originates from Count Roger's coat of arms is a recent myth – still so strong that Masses are said on the 4th of November for the repose of the Count's soul.

From the mid-twelfth century onwards, the Latin Christian church started establishing itself in Sicily and Malta. Still, a 1240 report [1] records more than eight hundred Muslim families still lived in the Maltese islands around 1240 and Bishops to Malta usually remained in Sicily. Until 1156 the Archbishop of Palermo was in charge of the Maltese diocese but in 1168 the bishop of Malta, John, is mentioned by name. However, the [Majmuna tombstone](#) dated 1174 shows that the religions existed side by side for at least a century after Count Roger's son King Roger took over Malta fully in 1127 so Malta's Arab-speaking Christian population essentially hung between two worlds.

A Latin-Arabic document issued in November 1198 by the Empress Constance to “the whole people of the entire island of Malta and of the entire island of Gozo, our loyal Christian and Saracen subjects alike (Latin) / to all the Christians and the Muslims of Malta and Gozo – may God guide them! (Arabic)” gives much new information about late 12th century Sicily and Malta. The document throws new light on the Maltese archipelago under Norman rule, confirming that already under Roger II, in the words of Giliberto Abbate, “the men of these islands [lived] according to different customs and laws than [did] the men of our kingdom of Sicily”.

Christian missionaries worked among the Muslim serfs in the Maltese countryside along with Greek hermits. [2] At this time many churches and chapels were rebuilt, some of the Byzantine and early Christian sites around the islands served as underground churches and Muslim places of worship were turned into Christian churches. The isolation of Malta and Pantalleria explains their cultural differences to Sicily in late medieval times when most people in the Maltese islands and Pantelleria continued to speak Arabic, whilst Sicilian was normally used for written communication in the Norman reign.

Strangely, Arab culture on the islands peaked in the 12th century, after Roger the Norman had occupied the country when Muslim natives of Malta were among the leading writers and artists in the court of King Roger II. By the end of the 12th Century the Norman reign in Southern Italy, Sicily and Malta had crumbled for several reasons including attacks by naval forces from Pisa and Genoa, but left an indelible mark on Maltese history, claiming Malta from the Arab world and planting it firmly in Western Europe.

REFERENCES

1. Giliberto Abate, an administrator of the islands under Frederick II,
2. Mario Buhagiar (2004)

Planning Authority gives green-lights to another residential tower in Tigné Point



€220,000 planning gain will be used for urban improvement projects in Sliema

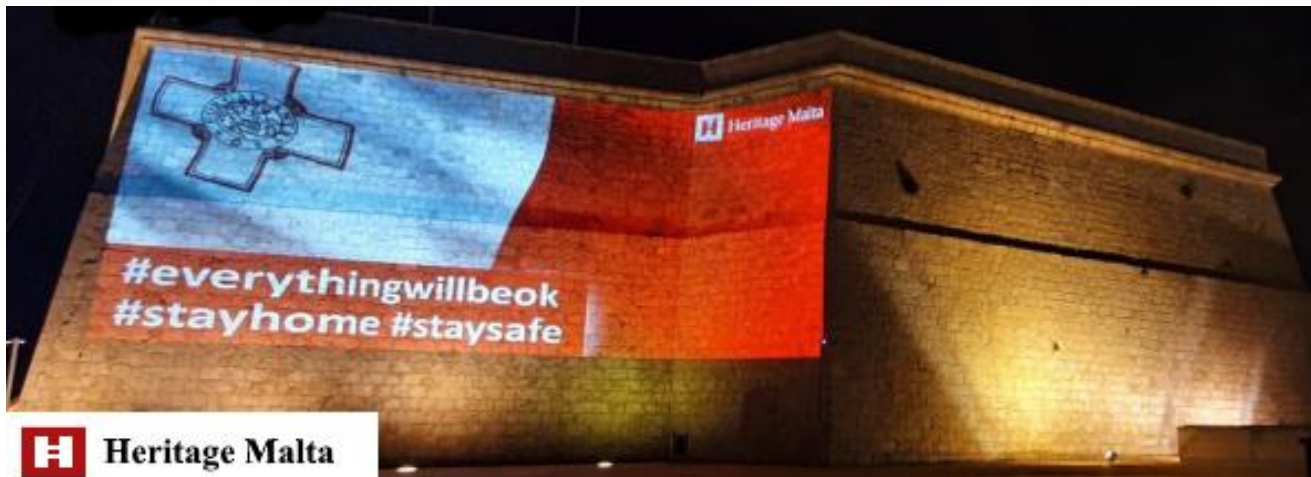
The Planning Authority board has given the green light to the final phase of the Tigné Point project which will see the construction of a 16-storey residential tower.

The approved project is to take place on the Northern area of the peninsula, adjacent to the Tigné' Tunnel, which connects Qui-Si-Sana to Triq ix-Xatt.

The Planning Authority said in a statement that the new building will be set in conjunction

with the public open space surrounding the recently-restored Garden Battery which was constructed in 1894 to seal the intervening ground between Fort Tigné and Cambridge Battery and to overlook over the natural coast characterized by the natural features including limestone and the open sea. The new development will be built within an already excavated site. The structure consists of four basement levels, which will include 81 car parking spaces and 17-floor levels, with seven receding levels, providing 63 residential units. The board agreed that the planning gain, amounting to over €220,000, will be used in the locality of Sliema to fund urban improvement projects.

Last August, the designers of the tower said the 13,200 square metre tower had been designed to maximise views towards the island's capital Valletta and the Mediterranean Sea while the historic Garden Battery, a British-era fortification, would form a new landscaped public area with "nature plants, lush green spaces and stone terraces.



These are circumstances no-one could have imagined but I am proud of the way the readers of the Maltese Journal have been loyal to us during their self-isolation. We are all in it together.

WE SHALL OVERCOME!!!!!!

FTIRA - a marker of Maltese identity

Typically known as *Hobż biż-żejt*, which translates as "bread with oil" this traditional Maltese snack is much more than that and is enjoyed by locals as a snack at any time of day. Thick slices of crusty Maltese bread are spread with *kunserva*, a sweet tomato paste, and topped with all the lovely fruits of the Mediterranean: capers, olives, onions, broad beans, tuna, *ġbejna* (goat's cheese)... your imagination is the limit.

Preparation time: 5 min

Total time: 5 min

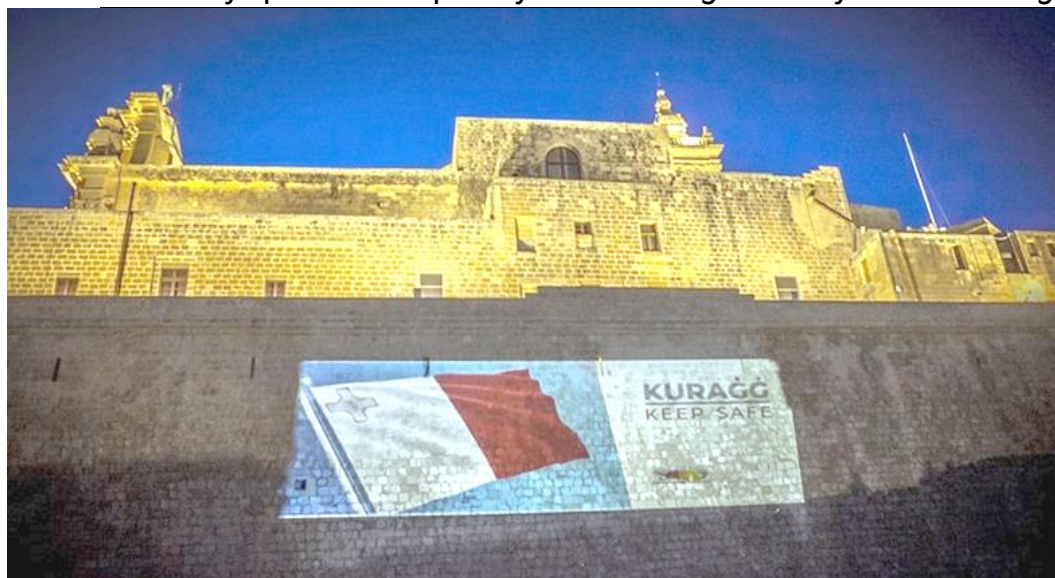
Serves: 2

Ingredients:

- Dense, crusty ftira bread or sliced Maltese or continental bread
- Good quality tomato paste (known locally as *kunserva*)
- Capers to taste, chopped
- Olives to taste, chopped
- Onions to taste, chopped
- Garlic to taste, chopped
- 1 (160 g) can Elite tuna in sunflower oil, drained
- *Ġbejna* (soft cheese) (optional)
- Broad beans (optional)
- Pepper and salt to taste
- Flat leaf parsley leaves
- Extra virgin olive oil

Instructions:

1. Cut the ftira portion in half and spread tomato paste.
2. Sprinkle capers, olives, onions, garlic, tuna, *ġbejna* and broad beans as desired.
3. Season with freshly ground pepper and sea salt; be aware that capers are already very salty to taste and sometimes no additional salt is required.
4. Finally sprinkle with parsley and drizzle generously with extra virgin olive oil.



Virtual tribute portrayed at the Citadel

A virtual tribute is being made from the Cultural Heritage Directorate within the Ministry for Gozo "to a resilient people."

It said that this is

a message of encouragement to the "courageous Gozitan people, who have through history come face to face many times with disease and wars, and never backed down."

At the same time it is also portrays a message of prevention, "to be careful and protect ourselves – keep safe." This virtual tribute can be seen daily on one of the Citadel bastions from 8pm until midnight for the next 15 days. **Gozo.news.**

Willkommen

Newsletter No. 25 / April 2020

MALTESE-GERMAN MEDICAL SOCIETY

Malta post address: German-Maltese Medical Society, Messina Palace, 141, St Christopher Street, Valletta, Malta

President: Dr Maria-Iris Felice-Klaumann, Malta

Vice President: Prof Dr Michael Knauth,



Germany

Honorary President: Dr Herbert M. Lenicker, Malta

Secretary Malta: Dr Nadya Stoecker, Malta

Secretary Germany/Treasurer: Karl-Heinz Oedekoven, Germany

Under the patronage of the German Maltese Circle, Malta, Valletta

Valletta, 18th of April, 2020



Dear Members,

Hopefully this message finds you all well. In this difficult time, it is hard to write something not related to COVID 19. Some of us are working on the front line and a big thank you to all of you. For some of us, our work has nearly stopped, because it is difficult to see patients in these new circumstances.

We all hope that we will have more tools at hand to fight this virus soon.

News is pouring in all the time and the Lancet has given free access to their published articles.

When travelling will be possible between Malta and Germany?

Let's keep in touch, Stay Safe!

Yours sincerely,

Dr Maria Felice-Klaumann, MD, MSc President of GMMS

Malta post address: German Maltese Medical Society, Messina Palace, 141, St Christopher Street, Valletta, Malta

President: Dr. med. Maria-Iris Felice-Klaumann, Malta, Iklin - Secretary Germany and treasurer:

Karl-Heinz Oedekoven – D 52222 Stolberg im Rheinland, Turmblick 7 – Phone: +49 2402 5255

Website: www.germanmaltesecircle.org/gmms/ - Email: gmms@germanmaltesecircle.org

Facebook: <https://www.facebook.com/GMCValletta/>

<https://www.facebook.com/German-Maltese-Medical-Society-750210648427611/>



Welcome to the German-Maltese Circle

The German-Maltese Circle was founded on the 18th October 1962 with the aim of “promoting closer understanding between Germany and Malta in all appropriate fields of activity and relationship, excluding political activities”.

From a modest beginning with a membership of about 60 persons and with no fixed premises of its own, the German-Maltese Circle grew through the years into a leading national adult education and cultural centre housed in Messina Palace, a beautiful 400-year old palace in Valletta. The German-Maltese Circle is an independent, non-profit making organisation which is administered by dedicated persons who freely oblige themselves to promote the Circle's ideals.



LAUGHTER IS THE BEST MEDICINE



Find us at – Malta Migration Museum, Valletta, Malta; the Maltese-Canadian Museum, Toronto, Canada; Gozo National Library; FACEBOOK
<https://www.facebook.com/frank.scicluna.3>; Website- www.ozmalta.com

Maltese Newsletter





Ta' Kenuna Tower, Gozo - Malta

By Martina <https://www.maltatina.com/>

As you probably know Gozo is Malta's sister island. A smaller, greener and more relaxed version of the main island. When visiting the Maltese archipelago, Gozo is definitely a must. Your visit wouldn't be complete without spending at least a day or two on this beautiful island. Are you planning a trip to Gozo and thinking of what to

do here? Well, I've got a tip for you.

When I'm travelling, being it just a quick visit to Gozo or going abroad, I like to be organised, do my research and plan my itinerary as much as I can, as I don't like any unpleasant surprises, and don't want to miss any main attractions only because I didn't look them up.

Which is good, but then sometimes you come across great places just by chance! This happened to me the other day, when I was exploring Gozo and suddenly I saw this pretty modern-looking structure on top of a hill. I had no idea what it was, but I had time to spare so I decided to do a little detour and check this place out.

When I arrived, the very first thing I noticed was the gorgeous view of Comino and Malta. I spotted number of benches where you could just sit down and enjoy the moment for a while. And where am I? Well, I found myself on hill known as 'Ta' Kenuna'.

The name 'Kenuna' originates from a semantic word meaning 'a place where fires are lit'. This hill is 130 metres above sea level and is well visible from Malta and Comino. During the occupation of the Maltese Islands by the Order of St. John, and probably even before, fires were lit to serve as a warning each time an enemy fleet was sighted on the horizon.

This tower was built on the hill of 'Ta Kenuna' in 1848 when Richard d More O'Ferrall was governor of the Maltese Islands. When the telegraph service was introduced in Malta, this and two other similar towers built on Malta, were used as telegraph stations.

Ta' Kenuna Tower is surrounded by a lovely park with pathways, a little pond and wooden bridge right over it. Great relaxing feature. As it's situated on a hill, wherever you look, you get some great views of the surrounding areas and plenty of benches to choose from.

Ta' Kenuna Tower was restored in 2005 and is now being used as a telecommunications tower. Apparently, you can ask permission from the tower's watchman to go up to the covered roof for a panoramic view of Gozo, Comino and Malta, but when I visited no one was around, so cannot really say if this is true or not. Can anyone confirm?

The Ta' Kenuna Tower is situated in the Gozitan village of Nadur with a population of about 4000. I'm sure when you hear the name 'Nadur' you will remember straight away what is this village famous for. Well, couple of things actually. This is the village where thousands of people come for the annual Carnival celebrations, either the traditional one or the spontaneous, rumbustious version of it. Nadur is also famous for its traditional Ftira Ghawdxija – a Gozitan style of pizza with potatoes, which you can buy in the Maxokk and Mekren bakery, right here in Nadur.



The Malta Postal Museum, Valletta

By Martina

Postal Museum is located on the Archbishop Street in Valletta, just next to the famous pub called "The Pub" where the English actor Oliver Reed had his last drink..

The postal service in Malta dates back to the sixteenth century. The very first Maltese postage stamp was invented in December 1860. It's known as the 'Halfpenny Yellow' and it was valid for the local postage only. All postage stamps issued since this very first one are displayed here, together with other important historical items such

as letters, postal artefacts and so much more!

Once you enter the postal museum, the very first thing you'll see is this postman's bicycle. The bicycle was designed by UK-based company Pashley. In the 1970s Pashley was contracted by the UK postal service to build postal delivery bicycles. It's worth mentioning that the Royal Mail had the largest bicycle fleet in the Western World at that time. This particular bicycle was used by Maltese delivery postmen.

In the back you can see the English Pillar Box with E.I.I.R cipher. This pillar box was originally situated in Old Collage Street in Sliema and returned to MaltaPost in 2005 when it was no longer needed. Pillar boxes came into service in the UK in the early 1850's and in Malta in 1860 with the first group being erected in Valletta, Floriana and Sliema.

The Malta Postal Museum spreads over four floors. We've just left the ground floor and entered the first floor (both stairs and lift are available) where you can find the stamps collection from 1860 – 1974, a diorama to give you an idea what a post office looked like in 1950's as well as Richards Ellis photo exhibition documenting the 'post office life' in those days. But let's start from the beginning.

Most parts of the post office diorama are originals. The wooden part of the counter is from the Sliema post office, the two-part marble counter was used in Birkirkara and Hamrun post offices. The upper part of the counter, both wood and glass, is a reproduction based of a photographic evidence.

On the first floor you can find a complete stamp collection from the 1860 to 1974 including the very first stamp ever issued in 1860 – the Halfpenny Yellow with the image of the young Queen Victoria.

Very interesting is also Richard Ellis' photo exhibition. Mr Ellis was born in London on January 27, 1842. He landed in Malta in April 1861 at the age of 19. In 1871 he opened his own photographic studio in Valletta. His business flourished and nowadays his photographic collection is the most comprehensive pictorial record of Malta during the Victorian and Edwardian periods.

Below you can see two of his photos, the first one represents a launch that used to collect mail consignments from the ships in the Grand Harbour, which included a post officer and two labourers. The second photo shows a sorting room with a large amount of mail bags and inspection tables. The sorters (white uniforms) divided letters for local delivery into 12 classes, which were then inspected by two non-uniformed officers, which were the mail inspectors.

Every floor also have an interactive screen where you can learn more about certain exhibited artefacts. On the second floor you can apart from the stamp collection from 1975 to 2000 also find letter from the Pre-Order period, the Order time, the British Period, time of WWI, when Malta was known as the Nurse of the Mediterranean and WWII.

Below (A) is the third earliest recorded letter from Malta. It was written August 1576 in French and it's informing the French King about the liberation of French Knights captured by Turks in a naval skirmish. (B) is letter that dates back to 24 May 1758 and it's considered to be very fine and rare. (C) This letter is from 26 March 1778. You can read more details about all the exhibited correspondence in the museum, so I'm not going to reveal too much. 😊

In the World War I (1914 – 1918) Malta played a decisive part. The island was the main operational station for the French Mediterranean fleet, a major prisoner of the war camp as well as a hospital and convalescence post to the British Forces.

In the display above you can see some great examples of letters and post cards from that period of time. Just to mention few (A – top left) is a 1914 registered letter to England which was opened under Martial Law and resealed with a label and four wax General Post Office / Malta seals. (B – second top left) is a rare post card to Austria from a prisoner of war Max Rothschild. (J – postcard with the nurse), this post card was sent from Fort Chambray in Gozo, where the regiment was recuperating, to England. It is dated January 1916.

And now we've entered the very last 3rd floor. And what can you see here? You can look forward to a stamps collection from 2001 – 2010 (above) as well as a wooden model of the Gozo mail bus, a model of the SS. Gleneagles ship that was carrying mail twice-daily between Malta and Gozo as well as passengers for a fee. There are also couple of letterboxes on display, just like the one below. This is Comino Letterbox, which was situated on the island of Comino and in the post-war years served just 60 inhabitants.

And now it's time to make your way back down. Before you leave the museum, don't forget to check out the Museum Shop, where you can find a waste range of souvenirs from pencils, pins, bookmarks, badges, notebooks, soft toys to stamp collections and so much more.

And the best things I like to leave for last! The Malta Postal Museum offers the unique service of producing your very own stamps! You can either email them your own photo, which I did there and then, or they can take a picture of you. It only took 5 minutes and for 10 customized stamps of €0,59 value (Europe) you pay €9,90! I think this is a great and original souvenir which will make your holiday post cards from Malta unforgettable! I couldn't resist and I did mine too! Now I just have to think, who will be the lucky one to receive one of them!

Maltese Imqaret (Wrapped Date Slices)

Maqrut is the Maltese word for "diamond-shaped", and *imqaret* is the word's plural form: so the name reflects the way these treats are cut into diamond shapes (though you do also get them as squares or rectangles). The word is a leftover of the Arab presence in the island between the ninth and eleventh centuries.

Imqaret are a popular snack sold in Maltese marketplaces, sold fresh and hot out of the deep-fryer.

INGREDIENTS:

For the pastry:

- 1 tablespoon vegetable shortening or lard
- 1 tablespoon unsalted butter or margarine
- 1 cup flour, sifted
- 1 tablespoon sugar
- 1 teaspoon anisette liqueur
- 1 to 2 teaspoons orange flower water

For the filling:

- 1 pound dates, pitted and chopped
- Milk or water for soaking dates
- 1 teaspoon cloves
- Zest of 1 lemon or orange
- 1 shot glass of anise liqueur
- 1 tablespoon orange flower water
- Sufficient vegetable oil for deep frying



METHOD:

For the pastry:

Cut in the shortening and butter into the flour with a pastry blender. Add sugar, anisette, and orange flower water.

Form pastry into a ball. Wrap in tea cloth or plastic wrap and refrigerate for approximately one hour.

For the filling:

Soak the dates in a small amount of milk or water for approximately 30 minutes. Add cloves, lemon zest, anise liqueur, and orange flower water. Mix well. Set aside.

On well-floured pastry board or other hard surface, roll out dough into a long, wide strip. Spread date mixture in the middle of the strip. Fold pastry over and seal carefully. Cut sealed strip into "diamond" shapes. Press edges of individual "diamonds" closed. Fry in heated deep oil until crisp and golden brown. Remove from oil and drain on absorbent paper.

Serve hot. 3 to 4 servings.



Ghawdex gharkubbtejh

Kav. Joe M Attard – Rabat Gozo

Festa Tal-Lunzjata 25 – 03 - 2020

Min qatt kellu 'l Ghawdex jghidlu
Li sa jinzel gharkubbtejh
Quddiem dan l-imbieriek 'virus'
U jhallih bla nifs qatigh!

Minn goç-Ċina t-trieq qabad
B'heffa dar kollha l-gnus
Harbat. werwer, kisser, farrak
U warajna għadu jsus!

Ma qagħadx jara intix helu,
Sinjur, fqir, twajjeb jew kburi
Baqa' diehel għewwa djarna
Mhux b'fidejh xi bukkett fjuri

Imma żera' fost il-popli
Il-mewt xejn bla mistennija
W għadu jnissel biki w dwejjaj
Tghid meta ser tghib dis-siegha!

Min hu akbar minni qalli
Qatt ma ra bħal dal-flagell
Li bis-saħħa illi għandu
Ihott sa l-aqwa kastell.

Inghalaqna għewwa djarna
Il-Knisja mbarrat il-bieb
Spiċċa l-'business' u l-iskejjel
U l-laqgħat ta' bejn il-ħbieb.

U l-Ekonomija tagħna
Qatt ma batiet daqs illum
U l-affari m'cajpra sewwa
Ma nafux kemm sejra iddum!

Marru l-baħar kollha l-festi
Tal-Maltin, tagħna l-Ghawdxin
Il-Papa se jibqa' Ruma
W id-dar nibqgħu magħluqin.

Tghid warrabna lill-Imghallem
U bdilnih mas-setgħa, l-flus
U insejna li tad-dinja
Dan bla dubju l-aqwa fus!

Dan ser jibqa' l-Missier twajjeb
Li jeħtieġ induru lej
Nistqarru b'sogħba htijietna
U nintelqu dlonk f'idejh!

Sabiex naslu malajr għandu
Ejjew infittxu lil Ommu -
Ibqgħu ċerti li nisimgħu
Il-maħfra hierġa minnn fommu!

B'hekk mill-gdid il-poplu tagħna
Jerga' lura għan-normal
Fit-toroq ferħana tilmaħ,
Għonja, fqar, iż-żgħar, il-kbar.



Consulate General of the
Republic of Malta to Canada
**MADE IN MALTA PRODUCTS
SOLD IN CANADA**

As informed in previous posts on this
Facebook webpage, we are keen
to inform you of more Made in Malta
products sold here in Canada.

Cream Crackers Craquelins
manufactured in Malta
and imported by S&F Food Importers Inc
of Vaughan in Ontario.

This product can be found
for sale in all 200 NO FRILLS stores
in seven Canadian Provinces.

When you go to buy your groceries,
you are encouraged to buy, support
and tell your family members, relatives and
friends about this products.



Primay School - Dingli, Malta



**Uħud mill-istudenti tal-Iskola Primarja ta' Ħad-Dingli, li minkejja li
jinsabu lkoll miġbura darhom ukoll ħadu**

I-inizjattiva biex jingħaqdu u jwasslu messaġġ ħelu lill-għalliema tagħhom.

Morris fuq il-websajt - <https://newsbook.com.mt/>

Frederick Zammit

THIS SPACE COULD BE YOURS

FOR FREE



Malta Philharmonic Orchestra

<https://www.maltaorchestra.com/>

For half a century, the Malta Philharmonic Orchestra has been Malta's leading musical ensemble.

The orchestra was founded in April 1968, when musicians from the defunct "C-in-C" Orchestra of the Malta-based British Mediterranean Fleet regrouped as the Manoel Theatre Orchestra. It continued to serve as the theatre's resident orchestra until September 1997, when it became an independent orchestra, taking up National Orchestra of Malta as its name. The orchestra became the MPO in 2008 when it expanded into a full-size symphony orchestra, bringing together the best of Maltese talent and musicians from Europe and beyond.

Joseph Sammut, the C-in-C's last conductor, was the orchestra's first conductor, remaining at the helm

until 1992. Since then, the orchestra has also been under the direction of Joseph Vella, Michael Laus, and Brian Schembri.

This season, the MPO has appointed Sergey Smbatyan as Principal Conductor and Michael Laus as Resident Conductor. The MPO also works with local and international guest conductors and soloists including Lawrence Renes, Michalis Economou, Guy Braunstein and Enrico Dindo.

As Malta's only professional orchestra, the MPO averages more than one performance a week including symphonic concerts, opera productions in Malta and Gozo, community outreach and educational initiatives, as well as various concerts of a lighter nature.

The orchestra has performed in leading venues across the globe, including in the USA, Russia, Germany, Austria, China, Italy, and Belgium. Presently it embarks on at least one international tour each concert season.

The MPO is a keen exponent of Maltese composers, regularly performing their works in Malta and overseas, as well as frequently premiering and commissioning new compositions.

Through the MPO Academy and the Malta Youth Orchestra, which itself regularly gives concerts around Malta, the MPO is also responsible for the training and professional development of the next generation of Maltese musicians.

MALTA YOUTH ORCHESTRA

The Malta Youth Orchestra (MYO) aims to skill Malta's talented young orchestral musicians, while giving them opportunities to develop their ambition and aspirations. Operating in collaboration with the MPO Academy, the MYO nurtures a sense of professionalism in our young musicians, through regular rehearsals, workshops, masterclasses and performances with local and international music tutors.

The MYO made its first public appearance in December 2004 during a concert held at the President's Palace in Valletta under the direction of Michael Laus. Between 2011 and 2014 the MYO rehearsed regularly under the direction of conductor Joseph Vella, and has since then been working with a variety of prominent local and international conductors, including Peter Stark, Robert Hodge, Kelly Kuo and Michalis Economou.

Despite being essentially a student orchestra, the MYO tackles core classical repertoire spanning several centuries and genres. The MYO has been busily engaged since its conception in various concerts including participation during Notte Bianca, Christmas concerts, bespoke performances for the Ziguzajg Festival and the highly successful MPO & MYO Concerts at Pjazza San Gorg in Valletta.

MYO musicians often perform alongside musicians of the Malta Philharmonic Orchestra, fulfilling one of the MYO's purpose of being an aspirational milestone for Malta's young musicians, helping to nurture them into becoming the future musicians of the Malta Philharmonic Orchestra and ultimately the catalysts for our country's cultural development.



Anzi hallewlna
l-madum u l-
ixkafef!



Ciao Qalbi ser ikolli naqtgha
ghax qed insuq



The first
Maltese
Astronaut



I have to leave you
my dear
I am driving



Ejjew widhku ftit



THEY BOMBED
OUR BEAUTIFUL
AND MAJESTIC
ROYAL
OPERA
HOUSE
DURING
WORLD WAR
TWO
AND IT WAS
NEVER
RESTORED
TO ITS
ORIGINAL
GLORY

