



Maltese e-Newsletter

The Journal of the Maltese Diaspora

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IL-PRIM MINISTRU
JIRRINGRAZZJA
LIZ-ZGHAZAGH



FLIMKIEN 'IL GUDDIEM

ROBERT
ABELA



COVID-19
"INFIORATA"
VALLETTA 2020
Message of Hope

BRAZIL



CHRIST THE REDEEMER STATUE THANKS
MEDICAL PERSONNEL AMID CORONAVIRUS



Fr. Robert Galea

DOCUMENTARY
ABOUT
THE
CHARISMATIC
MALTESE
AUSTRALIAN
PRIEST
ON ABCTV

Palazzo De Piro Through the Years

“Palazzo de Piro is a 17th Century Palazzo nestled in the bastion walls of the medieval city of Mdina, Malta’s Silent City.

What we know as Palazzo de Piro as an existing structure now, was originally three separate houses. The oldest parts date back to the second half of the 16th century. The emblem indicates that they were built by Malta’s most famous architect Girolamo Cassar, or his equally renowned son Vittorio.

Over the last two centuries, Palazzo de Piro has been extensively remodelled a number of times.

The internal floor levels were changed and windows ordered blocked up by Alexander de Piro himself. The monumental stone and marble staircase were constructed in Victorian times. In the 1950’s, extensive structural changes were made to accommodate the school that was run by the Dorothean nuns after the house was sold on by Orsola’s heirs.” — PalazzoDePiro.com —

Origins Originally, part of the building was the residence of the Falca family (also known as Falco), a Noble family of a Catalanian origin. Several documents we researched indicated that the Falca family was already extinct by 1647. There is hardly any evidence and story behind this Noble family. The earliest Falca member we managed to find in Malta was Marciano Falca. The latter served as a Jury in 1429, 1433

and 1438. Also, another interesting fact is that Marciano Falca, together with another nobleman Francesco Gatto, donated 400 Uncie to help pay part of the debt the Maltese citizens owed Gonsalvo Monroy to buy back the Maltese islands.

19th Century By the 19th century the palazzo had come into the possession of Cavaliere Giovanni Parisio Muscati. Later on, Alexander De Piro D’Amico Inguanez and his new wife Orsola took up the residence soon after their marriage in 1868. Here they brought up a family of seven boys and two girls, one of which was the renowned Monsignor Giuseppe De Piro, founder of the ‘Missionary Society of St.Paul’.

Alexander extensively remodelled the Palazzo during the Victorian era. Internal floor levels were altered and windows were blocked up. A monumental stone and a marble staircase with dolphin figures were also constructed.

Orsola was an heiress with several properties including a palace and a small church in the heart of Florence. As a Maltese matriarch, she managed to keep up with both her family and considerable charity works. Orsola pursued



her beneficiary work after the death of her devoted husband Alexander. Alessandro and Ursola De Piro, together with their children. Most prominent Giuseppe De Piro seated in the middle.

20th Century After World War II, Palazzo De Piro, which then still known as 'Casa Fortunata' was sold on by Orsola's heirs. The new owners, the Dorothean nuns, made extensive structural changes to convert the property into a school.

21st Century The Metropolitan Cathedral Chapter acquired the Palazzo, in 2005. They took the opportunity to substantially invest in restoring and renovating this historical gem to its former glory. Monsignor Victor Grech together with Architects Martin Xuereb & Associates were responsible in the magnificent transformation which took three years of hard work to bring the Palazzo back to life. Today, Palazzo De Piro, operated by the Xara Palace Relais & Chateaux is a fully functional venue for private functions, conferences and banquets, and is also one of Malta's premier hubs for artists and cultural events.

As the siege of Malta intensified supplies became precariously low and in January 1942 the Government decided that it made sense to cook the food for the community in one go to eliminate wastage and it decided to tackle the situation by setting up community kitchens, known as Victory Kitchens, throughout the island. The first of these community kitchens opened in Lija in January 1942 and by June 1942 there were 42 Victory Kitchens. In January 1943 more than 175,536 people were receiving a cooked meal from these kitchens, where the food would be collected to be eaten at home. Penalties for being caught stealing food at this time were very harsh and stealing a couple of slices of bread could land you in prison for four months!



Those who registered with Victory Kitchens were required to surrender part of their family ration of fats, preserved meat and tinned fish rations in return for a cooked meal that consisted partly of the surrender portion and partly of un-rationed commodities. Authentic meals served at the Victory Kitchens included hot pot meals, e.g. pork and goat stews

Gozo however had sufficient food to sustain itself and the Maltese Government deployed a member of the armed forces to confiscate food from Gozitan families in order to relieve the drastic food shortage in Malta.

As besieged Malta edged towards starvation and was on the brink of surrender the Operation Pedestal convoy – a total of 59 warships and 14 merchant ships made up the convoy, including the Texaco oil tanker, Ohio – set out with 85,000 tons of supplies, 53,000 tons of which ended up at the bottom of the Mediterranean, but the remaining 32,000 tons of supplies changed the fate of Malta. The cargo included amongst other items: aviation fuel, petrol and kerosene, medical supplies, corned beef, mutton, tinned fish, dehydrated vegetables, tins of Cheddar cheese, tins of butter, dehydrated potatoes, powdered milk, hard tack biscuits, wheat flour, maize, cotton bales, whisky, cigarettes and tobacco, guns, shells, aircraft consignments and cars.

The Victory Kitchen song (translated into English)...tune not known!

*Baked pasta in trays and people in array
At the Victory Kitchens
Minestra and sardines, pasta and beans
At the Victory Kitchens
What a treat on New Years Day! They made us eat sardines
At the Victory Kitchens
Their legs are so fat, they eat so much grub
The girls at the Victory Kitchens
Their hair set all wavy to flirt with the boys in the Navy
The girls at the Victory Kitchens
The kitchen staff were not slow to retaliate
By saying we served you goats meat that you had to eat
From the Victory Kitchens*



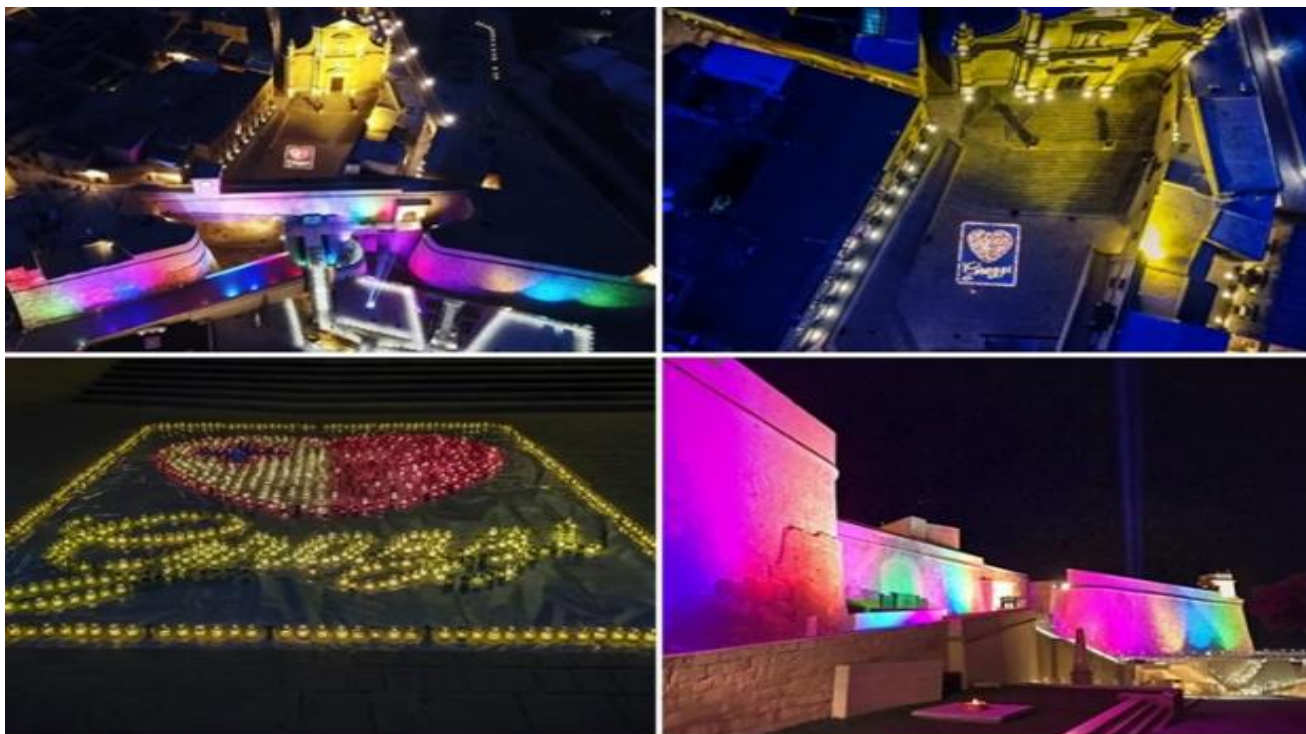
If you are in Valletta, look out for the only remaining Victory Kitchen sign in Malta that was discovered around ten years ago during renovation works to the façade of shop, that was previously a retail clothing outlet known as Krishna. The sign has been fully restored to its original red, white and dark blue colours.

<http://www.flickr.com/photos/bomba08/5004872243/>

http://www.killifish.f9.co.uk/Malta%20WWII/Victory_Kitchen.htm



OLD SHOPS IN VALLETTA



GOZO Citadel illuminated in tribute to all the Covid-19 frontline workers
 The Citadel bastions and Cathedral Square were illuminated on Saturday night as a special tribute to all the frontline workers during this Covid-19 pandemic. This special thank you was made by the Cultural Heritage Directorate within the Ministry for Gozo. The Directorate also thanked Beam Lighting by Chris Gauci, who provided the service free of charge, all the Directorate employees and photographer Joseph Mercieca.

Photographs: MGOZ/Joseph Mercieca

<https://gozo.news/>

AUSTRALIAN (Slang)

ARVO
 BARBIE
 BEAUTY
 BOGAN
 BONZA
 BOTTLE SHOP
 DAG
 DUNNY
 FAIR DINKUM
 G'DAY
 GALAH
 GOON
 HEAPS
 MATE
 PASH/PASHING
 RIPPER
 SHEILA
 STUBBY
 STRENGTH! CRIKEY!
 STOKED
 THONGS
 TUCKER

ENGLISH

AFTERNOON
 BBQ
 GREAT/FANTASTIC
 HICK/YOKEL
 GREAT/RIPPER
 LIQUOR STORE
 A FUNNY PERSON
 TOILET
 TRUE/REAL/GENUINE
 HELLO
 FOOL/SILLY PERSON
 CHEAP WINE
 LOTS/LOADS
 FRIEND/BUDDY
 MAKING OUT (A PASSIONATE KISS)
 GREAT/FANTASTIC
 A FEMALE
 SMALL BEER BOTTLE
 OMG!
 VERY PLEASED/HAPPY
 FLIP/FLOPS
 FOOD

Australian Language

Know What the Aussies Are Saying

It's not just the language, it's also the accent. But knowing uniquely Australian words and phrases is an important first step in understanding the Australian language.

G'day and All That

Don't get into a blue. Know a bit of Strine and you'll be fine. In a pub you could get asked to shout. Don't holler your head off. You're just being reminded it's your turn to pay for the next round of drinks. If you're visiting Australia and are non-Australian but you do speak English, you should have no real problem understanding the local lingo.

THE MALTESE-AUSTRALIAN PRIEST FR. ROB GALEA FEATURES ON “COMPASS” AUSTRALIAN TELEVISION

10 May 2020 - On Sunday night an inspiring documentary was shown on national ABC TV about Fr. Rob Galea and his FRG Ministry at 6.30pm.



Fr Rob Galea is an ordained Catholic Priest and is currently serving in Sandhurst Diocese, Victoria after moving to Australia from Malta, his home country. He is a singer and songwriter with an international fan base. Apart from a series of recordings and CD releases, Fr Rob has also written a number of songs for various campaigns and international conferences.

"I love being a priest. It is clear to me that i am above all a

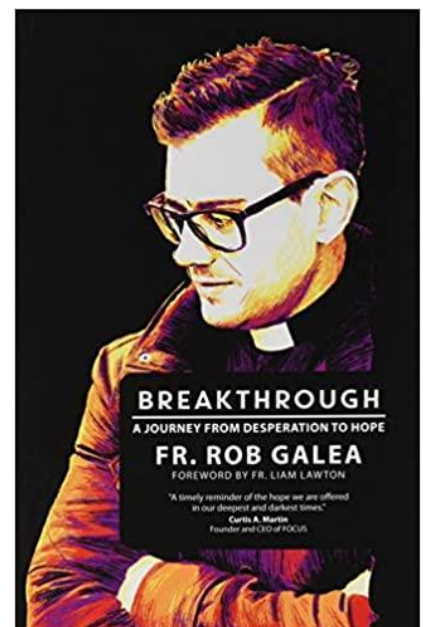
follower of christ, then a priest and only then does my ministry of music make sense. The vocation of every ordained priest is to be a minister of word and sacrament."

Fr Rob has been featured in national newspapers, magazines and TV Shows around the world. He was a contestant in Australia's 2015 *The X Factor* and has recorded with several renowned artists such as pop idol Guy Sebastian, Ira Losco, Gary Pinto, Natasha Pinto and several other renowned artists, and has shared the stage with the likes of Matt Maher, Hillsong United and Darlene Zschech.

After being selected to sing and write the English version of the official 2019 song *Here I Am, The Servant of The Lord* and the 2016 World Youth Day song *Blessed are the Merciful*, and the international version of the official 2008 World Youth Day song, *Receive the Power*, Fr Rob entered the realm of the cast of musicians having performed in some key events before an estimated single live audience of 1,000,000 people. Whilst based in the Parish of St Kilians Bendigo Fr Rob serves as a chaplain to the Catholic College (High School), local LaTrobe University campus and also is the founder and serving director *FRG Ministry*. Fr Rob Galea has a significant evangelistic and outreach ministry, speaking and singing at schools, conferences and churches around Australia and the world.

He and his team currently minister to over 400,000 young people each year, carrying Christ's message of hope and relationship with Jesus to all they encounter. Fr Rob's passion is to draw others to the heart of God. He believes that music and film are an important instrument in helping people understanding the need for intimacy with God. Fr Rob has released seven music projects to date and has released several short films.

In all this, whilst greatly appreciating his gift of music and art, he recognises that before everything he is a follower of Christ, a priest and only then, an artist. In 2008 Fr Rob, together with the late Bishop Joe Grech, founded the *Stronger Youth Program* - a series of youth retreats, rallies and small groups which are run around the Sandhurst and Melbourne Australian Dioceses. By God's grace, Stronger is fast becoming one of Australia's largest Catholic youth movements.



One of Malta's unique Arabic windows, the Muxrabija, will get a deserved restoration



There are only 36 of them on the island, and they are also known as 'in-nemmiesa' or 'il-glusija' from the French word for jealousy

by **James Debono**

The farmhouse outside Marsaskala near St Thomas Bay

A heritage group has requested the green light to restore a unique 'muxrabija' window – a Mediterranean feature dating back to Arabic times – on an old farmhouse on the road from Zejtun to St Thomas Bay.

The heritage NGO Wirt iz-Zejtun will restore the muxrabija architectural feature, which is found atop the main door.



The farmhouse was originally located near the old church of St Thomas, which was demolished in the 19th century, and is now in a very bad state of disrepair.

"Although the farmhouse is not in Zejtun, we could not turn a blind eye to numerous requests to help save this building from further deterioration," Wirt iz-Zejtun president Ruben Abela told MaltaToday.

Examples of muxrabija windows. Source: <https://oldhousesmalta.com>

The farmhouse is one of 36 buildings which include a muxrabija and granted Grade 2 protection by the Planning Authority in 2016.

"But unfortunately this unique part of our vernacular heritage may soon be extinct due to the small number of surviving examples, which also suffer from deterioration," Abela told MaltaToday.

The muxrabija generally consists of a wooden frame protruding out beyond a small window which was completely covered, leaving peepholes in the front, sides and bottom of the box. They were developed around the Middle East and North Africa, mainly to cool the building interior by allowing the breeze to circulate through the trellis-work.

The muxrabija served as a "safe window to the outside world for women" whose socialisation in the outside world was somewhat limited, according to folklorist Dr Carol Jaccarini in an article penned in 2002.

The muxrabija would be positioned on the first floor of the facade overlooking the main door and the viewing peepholes vary from holes in the front, sides and bottom of the box structure, to louvre-like slits. This allowed the person on the inside to observe outside, and yet not being visible to the people on the street.

The muxrabiji found in the Maltese Islands carry distinct characteristics, as due to the lack of trees in Malta, the older ones are constructed in local limestone instead of wood.

The muxrabija is also known as 'in-nemmiesa', 'ix-xerriefa' and in Gozo 'il-kixxiefa' or 'lkixxijja' and 'il-glusija' (probably derived from the French *jalousie* meaning envy).

In Maltese architecture, the earliest version of the muxrabija, dates back to the late Middle Ages (1300-1400) but the tradition could date back to Malta's Islamic past which lasted till the middle of the thirteenth century.

"It is not known whether the muxrabija was directly introduced by north African Arabs or indirectly from Spain and Sicily," wrote Jaccarini.

But according to other scholars it is more likely that the muxrabija reached Malta, through commercial contacts with Egypt, "centuries after the Arabs had been expelled and Malta returned to the western cultural milieu," according to heritage publication Vigilo editor Joe Azzopardi.

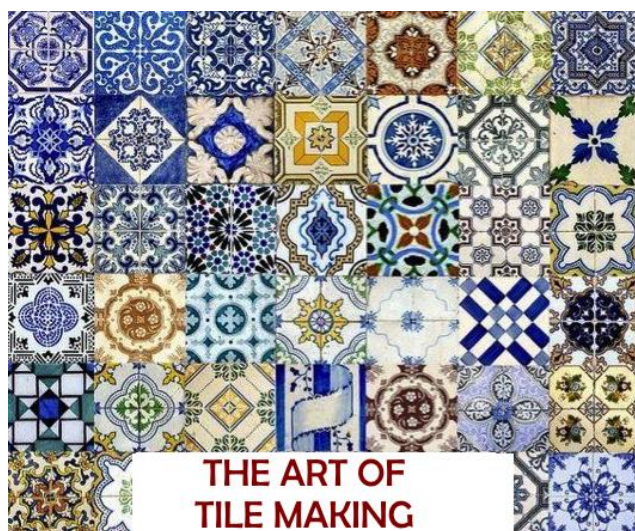
This would be a strong indication that Malta's cultural contacts with the Arab world continued well after the Arab period.

Muxrabiji are most commonly found in the villages whose inhabitants lived away from the safety of Mdina and fortified cities around the harbour area, providing extra security. This is evident in the geographic distribution of the surviving specimen.

The muxrabijiet were "symptomatic of a closed, insular society" according to Azzopardi, who notes that it was during the British period that the muxrabija acquired the connotations of "eavesdropping that are still attached to it".

Other muxrabiji are found in Tal-Karmnu Street, Victoria Gozo, in Sqaq il-Qajjied, Siggiewi Triq Santu Rokku Street in Birkirkara, in Ta' Ghammar in Gozo, in Triq il-Knisja in Gharb and in Triq Doni in Rabat.

Did you've ever had a chance to admire the traditional tiled floors which adorn the Maltese houses? Have you ever wondered how are these traditional artworks are made?



**THE ART OF
TILE MAKING**

Maltese TRADITIONAL tiles display a wonderful kaleidoscope of colour. A magnificent collection of patterns and designs, they offer something wonderful with their exquisite symmetrical shapes.. Although traditional Maltese tiles are mostly adorned amongst older buildings, they are sure to brighten up any home. The Maltese Cross of St. John is also well-known to be featured in many patterns.

The traditional patterns used years ago, are still in demand nowadays, together with the colours used, with the most common ones being white, green, red and black. The original ingredients used to produce a Maltese tile were beach sand, white cement and

colour pigments. The only ingredient that has been changed in today's practice is the beach sand, which is now replaced with powdered marble.

The main tools an artisan needs are:

'Il-Plakka' – a mould with a particular design and pattern.

'Il-Kwadru' – a support used to keep the colour mixtures together as they set.

'It-Tampun' – a smooth back plate which is placed over the mixture where pressure is applied.

The consistency of the colour mixture must be just right, in order to achieve the finest result. The temperature, humidity and mixture variations can all lead to alteration of the final result.

Each colour is carefully poured individually from the 'Sasla' in each section of the designed mould. It is then covered with a substance known as 'Putraxx', which is a kind of fine cement to help soak up any excess water to prevent colours from running into each other. It is also covered with another kind of cement known as 'Milanc', which unlike the 'Putraxx' is damp enough to help the tile to set. A level is then used to scrap off the excess, and finally placed under the pressing machine, this replaced the original method, by which pressure used to be applied manually.

Maltese tiles were also given very interesting names, by which the artisan could distinguish between one design and another. The most common ones are:

'Sieg it-Tigiega' (hen's leg)

'Ghajn il-Baqra' (cow's eye)

'Il-Bettiegha' (the melon)



**PRIME MINISTER OF
MALTA
(1947-50)
Sir Paul Boffa
1890 – 1962**

Born in Vittoriosa on the 30 June 1890, Paul Boffa was educated at the Lyceum and at the University of Malta from where he graduated as a Medical Doctor in 1912. During World War I he served with the Royal Medical Corps in Malta, Salonika and on hospital ships. After the war he set up in private practice in Paola.

Paul Boffa entered politics when Malta was granted self government in 1921 and joined the Labour Party in 1923. He was returned to Parliament under the Amery-Milner Constitution in 1924, 1927 and 1932. He was elected Leader of the Labour Party in 1927 and immediately began to instil in the workers the need of rightfully equal representation in government in order to have a say in their own affairs. He was in coalition with Lord Strickland's party in government (1927-32). In 1932 Paul Boffa was the only Labour Party candidate elected to the Legislative Assembly until it was dissolved in 1933. He was nominated as a member of the Executive Council from 1936-1939.

During World War II Paul Boffa served with distinction as district Commissioner and ARP Medical Officer in the Cottonera – Paola – Tarxien – Luqa areas. He was awarded the O.B.E. in 1941.

In the 1945 elections, Dr Boffa was again elected in the Labour Party's interests. Boffa reached the acme of his political career in November 1947 when, he became the first Labour Prime Minister leading a

Dr. BOFFA'S SURGERY

(VIA TARXIEN, O. PAULA)
(Cantuniera ma Dockyard Street).

Sptar gdid privat ghan-nisa u rgjel. Isiru cull xorta ta operazonijet bl'oppju u minghair oppju. Dieta, indafa, cura u comodità speciali. Strumenti giocda. Tonsilli specialità.

Billi li Sptar hua mad-dar tat-tabib Boffa, il marid isib it-tabib cull hin tant bi nhar chemm bil-lejl.

Prezzijet imchien irhas—Kluh ta snien minghair ugjieh.

Visiti tat-tabib Boffa fli Sptar cull jum filghodu u uara nofs inhar; lil fkar b'xein nhar ta Tnein u il Gimgha mid-9 sal 11 a.m.

Min irid xi informazzjoni ohra, jirricorri direttament ghand it-tabib Boffa.

Il-Hmara - 1929

majority government of 24 Labour members. In 1949, following the Labour Party's ultimatum to Britain concerning financial help, the Labour Party split up but Dr. Boffa continued as Prime Minister and later founded and led the Malta Workers' Party (MWP). The MWP lost the 1950 Elections.

Boffa was re-elected in 1951 and in 1953 and joined a coalition government with the PN led by George Borg Olivier, assuming the portfolio of Minister of Health and Social Services. The MWP did not contest the 1955 elections and in 1955 he resigned for health reasons. He retained an interest in politics and was nominated Honorary President of the Christian Workers' Party (CWP).

Boffa was created a Knight Bachelor in the 1956 New Year's Honours List in recognition of distinguished public services. He was also awarded the 1914-18 Star, the General Service Medal, the Victory Medal, the Coronation Medal and the Defence Medal.

Boffa was instrumental in obtaining recognition for the Maltese Language in the law courts, and the introduction of compulsory primary education and old-age pensions.

In 1921, he married Genoveffa Cecy and had two sons and two daughters. He died at his residence in Paola and is buried at the All Souls Cemetery in Tarxien.



Help from Malta is like manna from heaven for the people of Peru

Report: Mario Micallef

Peru is the country in South America most adversely affected by Coronavirus with more than 45,000 people infected with the virus and more than 1,200 dead.

The help sent from Malta through St. Paul's Missionary Society was like manna from heaven especially in these challenging times. Bishop Giovanni Cefai said that many families were struggling because of the restrictions and he was doing his best to be close to them.

Over the weekend Bishop Giovanni Cefai and other volunteers unloaded a truck filled with sacks of rice and pasta, boxes of oil, and many other essentials and packed them in bags to distribute to the poor people living in the mountains and a number of small villages in Huanacáné, Peru, a land area 60 times larger than Malta and Gozo with a population of 200,000.

"When you see the suffering of these abandoned people, it's a real heartache. I am often reduced to tears, believe me. When I see this misery, I can't hold back the tears."

This work puts into practice the missionary's vocation and his thirst for helping others – a Bishop who is truly a shepherd who looks after his sheep.

"The fact that a bishop went into their home, met them, and talked to them is something that they appreciate. I often sit next to their bed or on the floor because most of them don't have a chair, on a bench. That I listen to them and talk to them, is enough and already gives them a lot of confidence and courage."

He said that due to the Coronavirus pandemic, life for these families has become more difficult. People have been in a lockdown for seven weeks and the restrictions are not minimal.

"We can't go outside after 5 in the evening, until 5 in the morning the following day. And on Sunday no one can go out on the street. Other days we can go out with permits."

Bishop Cefai is allowed to visit priests in the parishes, to support them while also meeting with families in great poverty and suffering.

"These people are living in misery, people who literally have nothing to eat. For the last three weeks / month, they have told me 'Father, the only thing we can cook is with firewood because we have nothing else, water with potatoes.' That's their food."

The bishop said that these people leave a great sadness in his heart that extinguishes the fatigue of long journeys through mountains and valleys and narrow roads, dusty surface and that he has to pass through to reach the parishes.

"I have a pick-up and load about 50 or 60 hampers each weighing about 15 kilos. We help them with everything we receive from Malta, in fact most of the help we receive is from Malta, through donations."

He feels that missionaries often experience the miracle of the loaves and fishes. This is what brings satisfaction to the bishop: bringing Jesus to these people and sharing with them the great love and mercy of God.

MALTESE E-NEWSLETTER
 Journal of the Maltese Diaspora

SPREAD KINDNESS AND LOVE



NOT CORONAVIRUS
STAY HOME

The journal that reaches
Maltese all over
the world

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maltesejournal@gmail.com

THE IS ALWAYS
SOMETHING
NEW AND
EXCITING IN
OUR JOURNAL

Id-Deċenza fi triegatna Kitba tal-Kav Joe M Attard - Ghawdex

Hija haġa tassew sabiha li l-bniedem ta' żmienna għandu għal qalbu s-saħħa u l-ambjent; joqgħod attent u jevita kull forma ta' mard u tinġis, għalih innifsu, għall-familja u b'mod speċjali għall-ulied. Imma hemm ukoll tinġis ieħor, dak tal-qalb u tal-ispirtu. Is-soċjeta' li fiha qegħdin ngħixu fiha haġna affarijiet li jtappnu l-moħħ u l-qalb u faċilment jippromwovu l-pjaċir, il-vjolenza u d-disprezz tal-persuna, speċjalment il-ġisem tal-mara. Bħalma lkoll nixtiequ nixorbu arja nadifa, hekk nixtiequ li l-qalb, il-moħħ u l-ispirtu tagħna jkunu nieqsa mit-tinġis.

Hekk tibda n-nota pastorali li kien haġeg xi żmien ilu l-Kulleġġ tal-Kappillani meta ninsabu resqin lejn l-istaġun tas-sħana u allura haġna jaħsbu li jistgħu joqogħdu d-dar kif iridu u joħorġu fit-triq lebsin kif ġie ġie bl-iskuża li s-sħana qed tagħmel tagħha. Għax is-sħana tibda tagħmel tagħha ma jfissirx li nistgħu naqdbu nqaċċtu u ntajru hwejjigna kif ġie ġie; il-moderazzjoni sabiha f'kollox u s-sens ta' sagrafiċċju għandu jkun preżenti wkoll f'haġitna. Haġna tfa' u zghazagh li jkunu jigru mas-saqajn bix-xejn jimpresjonaw ruħhom u ma rridux inkunu aħna li nagħtuhom xi skandlu. Kristu kien haġna iebes fejn jidhol l-eżempju hażin, fejn jidhol l-iskandlu b'mod speċjalment liż-żgħar! L-ilbies ta' fejn il-baħar ma naħsibx li jgħodd ukoll għat-toroq tal-ibiet u l-irħula tagħna u wisq iktar għal knisja. Ma naħsibx li se jhalluk tidhol imqacċat quddiem l-imħallef tal-qorti! Kemm huwa akbar l-Imħallef Divin! Kif tippretendi li tidhol hdejh liebes b'nofs ilbies jew indeċenti!

In-nota pastorali tkompli billi tgħid li s-soċjeta' li titħassar fil-moralita' pubblika turi taħsir iktar profond, taħsir tal-qalb, tinġis tal-qalb u tal-ispirtu. Min-naħa l-oħra s-soċjeta' għandha dritt għal ekoloġija morali, għal ambjent nadif li ma jħassarx l-ispirtu. L-indiċenza fl-ilbies, tkun fejn tkun, hija t-telfa tad-dinjita' tal-persuna. Hija turi faqar, tfittixija sfrenata għall-attenzjoni, provokazzjoni għall-istrumentalizzazzjoni tal-persuna. Kulhadd jista' jifhem li fl-ilbies mhux kollox jgħaddi, mhux kollox jgħodd. Tista' tkun eleganti bla ma tkun indeċenti u provokanti. Ma għandniex għalfejn nistagħgbu jekk l-indeċenza fl-ilbies twassal għal abbużi u għad-dnub.

Naturalment niżbaljaw jekk norbtu d-deċenza biss mar-religjon u l-Knisja. Fil-fatt id-deċenza hija sabiha kullimkien, fid-dar, fil-familja, fil-midja, fit-toroq, fuq ix-xogħol u fl-ambjenti kollha tas-soċjeta'. Il-Kappillani jixtiequ wkoll li d-deċenza tidhol iktar fil-festi tagħna, fil-marċijiet. Mhemmx għalfejn inxarrbu lil kulhadd jew nerfgħu lil sħabna fuq l-ispallejn jew inxiddu flokkijiet bla komma biex niddevertu fil-marċijiet. Dan ġie li rajtu fil-marċijiet ta' wħud mill-festi tagħna – zghazagh miksija għaraq, ilma u xorb! Fejn hu l-veru pjaċir tal-festa! Hekk jixtequhom il-festi tagħna l-qaddisin patrni tagħna! Anke waqt il-purċissjonijiet għandna naraw li tinżamm dejjem is-serjeta' u l-poplu għandu jikkopera mal-pulizija u ma jaqbadx u jaqsam il-purċissjoni waqt li din tkun għaddejja mit-toroq tagħna. Kemm tkun haġa sabiha li aħna nzejnu u nixegħlu l-galleriji tagħna waqt il-purċissjoni! Apparti l-festi, matul is-sena jkollna okkażjonijiet oħra fejn il-familja tifraħ u tilbes l-aħjar ilbies bħal ngħidu aħna meta uliedna jircievu l-Ewwel tqarbina, il-Grizma tal-Isqof, is-Sagrament taż-Żwieġ. Nibza' li kultant xi wħud jirrendu dawn l-okkażjonijiet hekk għeżiež f'*shows* ta' lbies u lussu u ħala żejjed. Dan m'għandux ikun.

Aħna pajjiż ċkejken bla ebda riżorsi naturali u allura nistrieħu haġna fuq l-industrija tat-Turiżmu. Filwaqt li nilqgħu bil-qalb lill-barranin li jżuruna, tkun stonatura għaċ-ċivilta' tagħna li dawn joħorġu jdurru nat-toroq tagħna b'ilbies indeċenti jekk mhux ukoll b'ilbies ta' hdejn il-baħar. U bla dubju l-istess jgħodd għalina jekk aħna ngħibu ruħna b'dan il-mod.

Jekk l-ambjent tagħna nżommuh nadif, anki mill-indiċenza fl-ilbies, dan ikun ta' benefiċċju għalina lkoll li għandna għal qalbna d-dinjita' tal-persuna u t-tiħi tal-familja. Impenn minn kulhadd f'din id-direzzjoni jgħin biex ikollna futur moralment aktar b'saħħtu għal uliedna. Ejjew inkunu nsara awtentiċi li nqiegħdu fil-prattika t-twemmin tagħna u ma nistħux nuru li għad għandna għal qalbna l-valuri li jagħżluna minn popli oħra li forsi tilfu kull sens ta' deċenza u morali li mingħajrhom is-soċjeta' taqa' lura u tifle is-saħħa l-integrita' tagħha.

Staying safe is all resident thinks about

Eva Kornelia Kover, 79, is a resident at Casa San Paolo, one of nine elderly homes run by CareMalta. Even though she has lived in the UK and Germany for a long time, she says she couldn't be in a safer place.

Before moving to Malta, Eva Kornelia Kover, of Hungarian origin, spent 30 years living between the UK and Germany, where her husband was based and ran his business.

Having lived here for the past 35 years, she considers Malta to be her home and has only words of praise for CareMalta's management, who were the first to move a team of workers into elderly homes to ensure residents were cared for and safe throughout the coronavirus pandemic. Senior citizens are especially vulnerable to complications resulting from COVID-19 infection and have been ordered to stay indoors where possible. Visits to care homes have also been halted, to protect residents from the risk of infection.

Eva has made many Maltese friends over the years. Before the pandemic struck, they often picked her up by car and took her out. Now that she must stay indoors, she cannot help but feel lucky to be safe. "I'm so glad that I'm here," says Eva, who has been a resident at Casa San Paolo for the past year-and-a-half.

"I don't really miss going out. My only consolation is that I am safe. If I was still living in the UK or Germany, I would surely have died by now. It's wonderful how, despite the difficult circumstances, the company managed to lock down its homes in such a short time, saving hundreds of lives. They couldn't have done it in a better way," says Eva, who has a 53-year-old son living in Germany.

If I was living in an elderly home abroad, I would be dead by now

"The company took the decision in the nick of time, before the virus started to spread. Just look at the



Eva Kornelia Kover, 79, with the staff at Casa San Paolo high number of vulnerable people who have died in elderly homes in the UK and Germany. You cannot get anything like this in Germany and elderly homes there are nothing like Casa San Paolo. Everything is really organised and safe here.

"Such a project couldn't have been easy. But everybody is happy here. The staff are lovely and take good care of us," says Eva, who spends most of the day on her laptop, either catching up with friends in the UK and Malta, or cooking with her son, who occasionally finds one of her old recipes and calls her to help him try it out.

"At the moment my son cannot visit me, but I speak to him every day. Many years ago, especially when he left for Germany, I missed him so much. Now, it's different. Even though we are far away from each other, we are close. Technology has turned the world into a smaller place.

"The carers and staff here are doing a wonderful job with all the elderly who are missing their families by keeping them in touch via Skype calls. They really think of everything and everyone. Up until a few years ago, I had never thought of moving to an elderly home. But I'm glad I did." Eva says being a resident at Casa San Paolo is fantastic.

"There's always someone around you. I ring the bell and someone comes to help me get dressed or makes me a cup of coffee. We have everything here, 24 hours a day.

"I just pray that the homes don't reopen too soon. I think we should remain locked up until the pandemic is really over. It isn't yet time to go out."



With Covid-19 measures making it impossible for festivals and events to go on, the Ghanafest team at Festivals Malta managed to transform the popular cultural festival into an online week-long event.

Given the recent developments with Covid-19 and restrictions imposed on social events, the Ghanafest team decided to adapt their usual 2-day festival programme into a week-long activity-packed online event.

This year's edition of Ghanafest, which is being referred to as Ghanafest Online Festival, will be streamed on the Festivals Malta website as well as the Ghanafest Facebook Page between Monday 8th and Saturday 13th June. The festival will feature various Ghana watch parties, workshops with Maltese artisans featuring the interesting craft of musical instrument making, exclusive performances from local bands such as Bernie and Pod, il-Lapes, Sterjotipi an exclusive live session from Skald giving us a glimpse of their upcoming new album, and a

Ghanafest 2020 goes Online!

special gastronomic experience with a mystery celebrity chef.

"The inspiration behind Ghanafest Online was spurred by the need to beat the boredom and to fight social alienation. We are so excited to be able to bring this wonderful festival into your homes!"

Tiziana Calleja Artistic director of Ghanafest

This jam-packed programme will surely keep you entertained while you stay safe at home! If you haven't yet liked our Ghanafest Facebook page, do it now [here](#) and keep an eye open during the coming weeks as the page will be constantly updated with activities and competitions and information on how YOU can be part of this year's online festival.

"The Ghanafest Online programme was carefully designed to balance out entertainment and education, resulting in a dynamic line-up of various activities that celebrate local talent and cultural heritage."

Annabelle Stivala Director of Festivals Malta

Make sure you tune in to the [Ghanafest Facebook page](#) for all the latest updates about this year's special edition!



Celine Caruana Celine works within Festivals Malta's Marketing Department. A Linguistics graduate, Celine has a passion for language and the science that go behind it. In her free time, she also loves to explore the arts through music and painting.



THE MALTESE-CANADIAN COMMUNITY
OF TORONTO READS, LOVES AND RESPECTS
THE JOURNAL OF THE MALTESE LIVING ABROAD



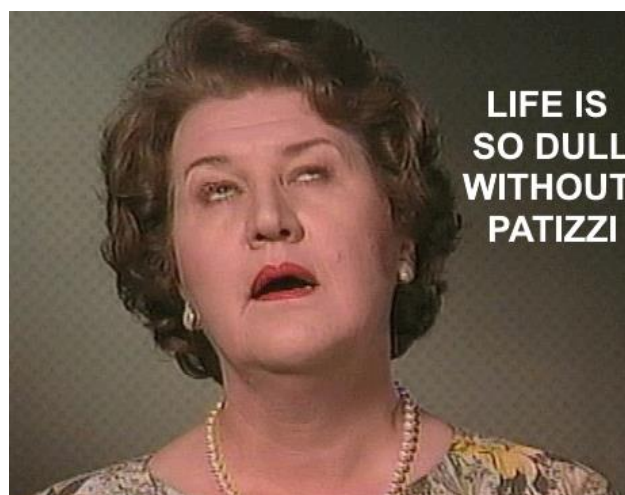
SANDRO ZERAFA

Sandro was born in Malta in 1975. His first guitar teacher was Tony Pace. He pursued classical guitar studies with Charlotte Smith and later enrolled in the music course at the University of Malta, graduating with Honours in 1997. The Malta Jazz Festival, created in 1991 by Charles Gatt, was an important inspiration for Sandro. He started gigging in Malta with Nicky Doublet, Bernard Scerri, Charles Gatt amongst others. Moved to Lyons in 1998 and studied at the Lyons Conservatory with Mario Stantchev and Jean-Louis Almosnino. Graduated with a medaille d'or and DEM in 2000. He moved to Paris in 2000 where he has been living since then. Sandro quickly became active on the Parisian jazz scene. His first group featured trombone player Sebastien Llado and won 3rd prize at the La Defense National Jazz Contest. With alto saxophone player Olivier Zanot and drummer David Georgelet he formed the group The Jaywalkers (winning a Mention Speciale for Composition at the La Defense Contest). The Jaywalkers was augmented to a quintet with the addition of Yoni Zelnik and David Prez (a companion from the conservatory days). The first recording by the White Russian 5tet was awarded a DISQUE D'EMOI by JazzMagazine.

His second album as a leader, URBAN POETICS (PJU recdrds) featured Laurent Coq on piano, Yoni Zelnik on doublebass and Karl Jannuska on drums. Urban Poetics received considerable critical acclaim. In 2014 Sandro released his third album as a leader - THE BIGGER PICTURE (PJU records) featuring Fred Pasqua on drums, Olivier Zanot on alto sax, Yoni Zelnik on bass and Laurent Coq. Critics described this album as a milestone in Sandro's output. Sandro is a founder member of the jazz collective / record label Paris Jazz Underground, together with guitarist Romain Pilon and saxophone player David Prez. He is also a great lover of Brazilian music and has collaborated with notable Brazilian artists such as Marcia Maria, Catia Werneck, Aline de Lima and Sergio Krakowski. He often collaborates with singer Jiji and has also contributed to the arrangements of her albums.



Sandro has recorded 15 albums as a sideman and his new album 'More Light' is scheduled for release in January 2017 on the French label jazz&people. It features Yonathan Avishai on piano, Yoni Zelnik on bass, Lukmil Perez on drums and David Prez on saxophone. He has collaborated with artists as diverse as Nico Gori, Francesco Bearzatti, Chico Buarque, Manu Katché, Stjepko Gut and Laurent Coq. He has performed extensively in Italy, Malta, Belgium, Morocco, Poland, Germany, Switzerland, Brazil, Greece, Turkey, Cyprus, S.Korea, Canada, France and the UK. He is artistic director of the Malta Jazz Festival since 2009



THE CONSUL GENERAL FOR MALTA IN NSW VISITS MALTESE BUSINESS COMMUNITY

Mr. Lawrence Buhaigai, the ConsulGeneral for Malta in NSW recently had the pleasure of visiting three businesses in Western Sydney that are owned and managed by Maltese-Australians. This is the first of a series of visits he intends to do to reach out to the Maltese Business Community in NSW.



The following individuals are making a great name for themselves and for Malta in Australia.

The first photo features Charles Zammit from Pendle Ham and Bacon and Pendle Hill Meat Market. Mr Zammit's business has been established for many years and is managed by him together with his sons Michael and Jason. They have been very successful in breeding their own Pigs and Angus Cattle which won them several awards and competitions for their quality and standards. Their livestock is bred on very large farms in a rural area of New South Wales. The meat produced from their farms is processed and sold in Pendle Hill and other outlets, whilst the company also endeavoured into the production of Pet Food.



The second business that he visited was Fenech Family Farm where he had the pleasure of meeting Matthew and Pauline

Fenech who follow the footsteps of Matthew's father in the production of Chickens and Chicken Eggs. Just recently they have won the 2019 Fairfield City Local Business Awards.



Last but not least, he visited Calypso Bakery and Cafe in Pendle Hills is owned and managed by Joe and Miriam Portelli who are assisted by their children in particular Joseph. Joe and Miriam are not new to the hospitality business of which they have been into for many years. In the bakery, they produce and sell gourmet food, signature pies, rolls and a wide range of deserts. It is belived that they cook the best Maltese Pork Pie in

Sydney.

PORTES-DES-BOMBES

FLORIANA

Il-Bieb tal-Bombi - Joe Bugeja

In the 17th century the land front of Valletta facing Floriana had to be safeguarded. In 1635, Pietro Paolo Floriani arrived in Malta. He proposed that the Floriana Lines should be built well beyond the Valletta front to strengthen the citadel. Floriani's report of a ring of fortifications was submitted to the Order's council in October 1638. It was accepted despite strong opposition. The Floriana lines were constructed, though alterations or additions were made.

Laparelli, completed his suggestions in 1645. Later, in 1681, Gutenberg proposed the construction of three bastions in front of Fort St Elmo. In July 1715 De Tigné recommended other additions. Fort Ricasoli was built during the 17th century. The Marsamxett flank was protected by Fort Manoel. Fort Tigné was built in the 18th century. Valletta acted as a citadel in the 18th century. This continued to be so during the British occupation. Little work was done to Valletta until the middle of the 19th century. After 1800, the British employed their own military engineers.

They did extensive modifications to the miles of fortifications. They even destroyed the six gates that Floriana was proud of. When compared with the 17,000 men available to the knights in 1798, the British garrison was insignificant especially when one considers that there were 25 miles of fortifications. These were pierced by eight main gates. Six gates in Floriana had to make way for British military exigencies. In his report, Harding suggested that the number of troops should increase from 3,000 to 6,000 to secure the gates. He reasoned that this was due to the fact that Valletta was a big commercial city needing to have open gates all the time. In the process, some of the old baroque gates were rebuilt, among which was Porta Reale. This background leads to the issue of Il-Bombi. Portes des Bombes was not the main entrance into Borgo Vilhena. St Anne's Gate was. The Bombi landmark we know today was



originally called Porta dei Cannoni. Later the Bombi Gate took its name from the two massive mortar shells placed on the side columns.

The original Porta dei Bombi was a pillared opening in its foreground, which together served as an advanced access into the first line of fortifications called the faussebraye (1720). So no imagination, no matter how fanciful, would carry that heavy mortar Bombi all the way to Blata l-Bajda. The Lady Mayor of Floriana was right when she confirmed the date when Portes des Bombes was first built in 1720. However it was modified in 1868 and at other times as well.

This was done to modify the arches, to add the pedestrian gates, and to remove the central column. Moreover, to move the two pillars supporting the mortar shells aside: this was done at the expense of the pedestrian gates on either side. The archways were also modified to accommodate the tramways. Electrical wires powered the trams. Therefore, one should not jump into conclusions before consulting one of the illustrated volumes by Richard Ellis entitled *The Photography Collection: Valletta and Floriana*. It is a treasure for young minds in doing research before jumping into conclusions. (source timesofmalta.com)

If you have an interesting story to tell, send it to us and share it with others



AN AGREEMENT FOR THE RESTORATION OF THE OLD CHURCH IN BIRKIRKARA

The Archbishop's Curia has signed an agreement with the Government's Restoration Directorate which will see the Old Church in Birkirkara restored through public funds, following the necessary geotechnical studies and tests commissioned and financed by the Church. The agreement was signed today by Mr Roberto Buontempo, Property Manager of the Archdiocese of Malta, and Mr Norbert Gatt from the Restoration Directorate.

Speaking at the signing ceremony, Mr Michael Pace Ross, Administrative Secretary of the Archdiocese of Malta, said that the Archbishop's Curia commissioned a geotechnical engineer to carry out the necessary investigations and to come up with a design solution to address the instability issue of the church. The test results and the list of interventions emanating from the studies will be shared with the Government and a public call for tenders to restore the church will be issued. Restoration works which will be financed by the Government should be completed by the end of 2024.

On behalf of Archbishop Charles Scicluna, Mr Pace Ross thanked Minister Herrera who is responsible for the national heritage. He added that, once completed, this project will mark a historic milestone in safeguarding our heritage for future generations.

The parish priest, Fr Reuben Deguara, noted that the 8th May is an important date for the church as 15 years ago today it was declared a parish dedicated to the Assumption of Our Lady, by a decree issued by then Archbishop Joseph Mercieca.

The Parish Church of Saint Mary in Birkirkara, commonly known as il-Knisja l-Qadima (the old church), was built in the 17th century, and has a renaissance design attributed to architects Vittorio Cassar and Tommaso Dingli. Its roof and dome collapsed in the 19th century, and the church remained in ruins until it was restored in the second half of the 20th century. The church is scheduled as a Grade 1 national monument and it is also listed in the National Inventory of the Cultural Property of the Maltese Islands.





Ancient Postal Routes feature in latest Europa stamps from MaltaPost

<http://gozo.news>

Ancient Postal Routes feature in the latest Europa stamps from MaltaPost, when tomorrow, MaltaPost will join other European postal administrations by the release of a philatelic stamp set bearing this theme with the design set by Miguel Farrugia of MaltaPost.

The Malta issue includes two stamps – the first features a map of the Mediterranean showing the maritime routes between Malta, Pozzallo, Messina and Naples. The second stamp features a portrait of Francesco I de Tassis who was the 15th century pioneer of the postal service in Europe.

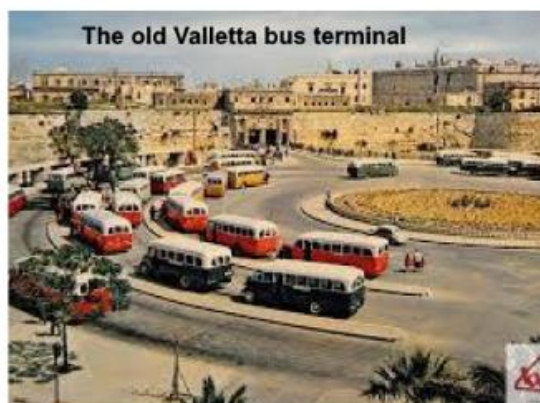
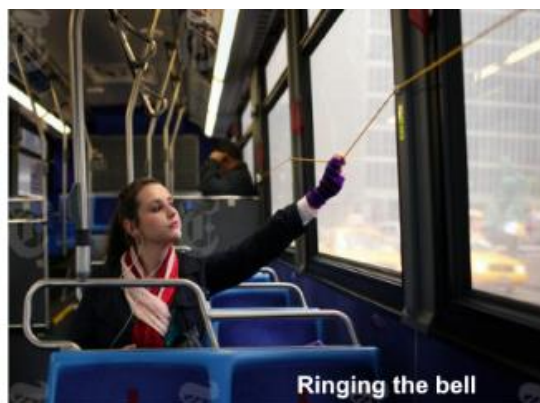
Europa stamps highlight the cooperation between European postal administrations and seek to promote philately and build awareness of the common goals, roots, culture and history of Europe.

They will be issued in a sheet of 11 stamps, with each stamp measuring 44mm x 31mm, with a comb perforation 14.0 x 13.9 and bearing the Maltese Cross watermark.

The sheets measure 150mm x 158mm and were produced by Printex Ltd in the offset process. The issue consists of 30,800 of the €0.59 stamp and 33,000 of the €2.00 stamp.

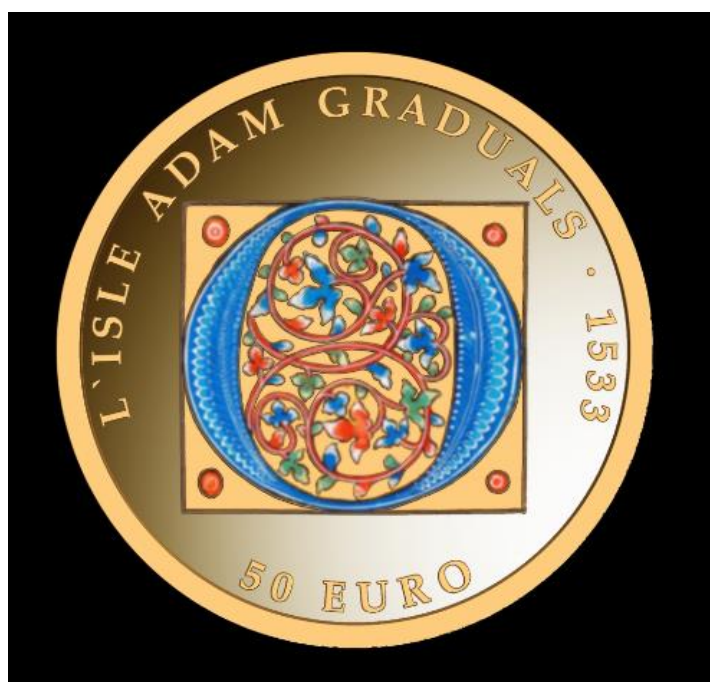
The €0.59 stamp will be Malta's entry for the '2020 Europa Online Stamp Contest,' an annual online event where stamp designs from across Europe compete for the best entry. The public is invited to view the entries and vote by visiting www.posteurop.org/europa2020

The online competition will end on the 9th of September and the winning stamps will be announced at the PostEurop Plenary Assembly to be held in October in Dublin, Ireland. This philatelic issue will be available from all Post Offices in Malta and Gozo as from Saturday, the 9th of May. Orders may be placed online at www.maltaphilately.com or by mail from the Philatelic Bureau, MaltaPost p.l.c. 305, Qormi Road, Marsa, MTP 1001; Telephone: 2596 1740, e-mail: info@maltaphilately.com



MEMORIES OF THE OLD MALTESE BUS

Polychromatic coins depicting illuminated letter issued by Central Bank



They form part of the Europa program with the theme 'Gothic'

The Central Bank of Malta has issued numismatic coins in gold and silver depicting an illuminated letter from the L'Isle Adam Graduals. The coins form part of the Europa program with the theme 'Gothic' and bear the Europa Star logo.

The gold coin. Photo: Central Bank of Malta

The gold coin has a face value of €50 and the silver coin of €10. The €10 coins, which will be limited to 2,500 pieces, will be struck in 0.925 silver. Each coin has a weight of 28.28g and a diameter of 38.61mm.

The €50 coins will be limited to 400 pieces, each struck in 0.916 gold, weighing 6.5g and having a diameter of 21mm. Both the silver and the gold coins are finished to proof quality. The gold coin will be sold for €350, while the silver coin will be sold for €65.

The coins were designed and minted by the Royal Dutch Mint. The obverse of the coin features the coat of arms of Malta and the Europa Star logo. The reverse of the coins depicts an illuminated letter O found in the L'Isle Adam Graduals, which are housed in the museum of St John's Co-Cathedral. Colour printing techniques have been used on the coins to reproduce the chromatic and aesthetic qualities of the original artwork. The Central Bank of Malta acknowledged the consent given by St John's Co-Cathedral Foundation to reproduce this artwork on the coins.

The L'Isle Adam Graduals, which date to around 1533, are considered to be Malta's finest illuminated manuscripts. They consist of a set of 10 choir books commissioned from a French scriptorium by Grand Master Philippe Villiers de L'Isle Adam.

These graduals were produced quite some time after the advent of printing, epitomised by the Gutenberg Bible of 1455. This reflects the complexity of printing music scores, which ensured that the production of manuscript choir books – largely using medieval techniques – survived into the 16th century.

This year's coins conclude the five-year series dedicated to different periods of European art forms and history which have been broadly grouped as: Modern 20th century (2016), The Age of iron and glass (2017), Baroque and Rococo (2018), Renaissance (2019) and Gothic (2020). The term 'Gothic' was first used by Giorgio Vasari and is today generally used to encompass Western art between 1300 and the early 16th century.

The bank said that following the advice of the health authorities, the Malta Coin Centre counter at the main premises will re-open for the public on Monday and it will be open on weekdays from 8.30am to 12.30pm. It has been temporarily moved to the entrance foyer and all the necessary health precautions have been put in place.

Patrons must abide by the bank's procedures – put in place in line with health authority guidelines – and will need to identify themselves before services can be accessed. Purchases can still be made via the [online e-shop facility](#).



All You Need to Know to Grow Tomatoes and Make Tomato Paste

Did you know you can grow tomatoes at home using fresh tomatoes? I know, I know, it's obvious. But it was a revelation to me that you could slice up just about any tomato, plop it in some dirt, shower it with water, sunlight, and lots of love, and—

voilà!—after about two weeks you'd have bright-green seedlings ready for replanting.

All you need are fresh tomato slices, a gardening pot with holes for drainage, and vegetable-friendly potting soil—you can also use a mix. Fill up the pot almost all the way to the top with your potting soil, leaving a few inches of room, and place your tomato slices directly on the soil, in a circular pattern. Cover the tomato slices with a light layer of soil—you don't want them buried too deep in there. Move the pot to a spot that gets a mix of sun and shade, and water the pot daily so that the soil stays moist (but not drenched).

Those little' tomato seeds will start to germinate in one to two weeks. By day 15 or so, you should have dozens of thriving baby seedlings. You'll want to pick out a few of the strongest-looking seedlings of the bunch and transfer them to a larger pot so they can grow into full-fledged tomato plants.

RECIPE FOR TOMATO PASTE

A spoonful of homemade tomato paste will add a rich tomato flavour and a touch of colour to any dish. It's so versatile, you'll go through a jar before you know it!

INGREDIENTS

- 4kg very ripe roma tomatoes, washed, roughly chopped
- 1/4 cup extra virgin olive oil
- 4 sprigs fresh oregano, washed
- 1 1/2 teaspoons sea salt
- 1/2 teaspoon citric acid
- 2 teaspoons extra virgin olive oil, extra

EQUIPMENT

- 1-cup-capacity sterilised glass jar with lid.

METHOD

- **Step 1** Place tomato, oil and oregano in a large saucepan over medium-high heat. Bring to the boil. Reduce heat to medium-low. Simmer for 10 minutes or until tomato is tender and skin has separated from flesh. Set aside for 10 minutes to cool slightly. Remove and discard oregano.
- **Step 2** Preheat oven to 160C/140C fan-forced.
- **Step 3** Push tomato mixture through a fine sieve over a large bowl or jug. Discard seeds and skin. Add salt and citric acid to tomato puree. Stir well to combine. Divide mixture between 2 shallow baking trays with sides.
- **Step 4** Bake for 3 hours, stirring every 30 minutes and swapping position of trays between shelves, or until tomato puree becomes a thick, reddish-brown paste and liquid has evaporated. Allow to cool. Spoon into a 1-cup-capacity clean glass jar. Spoon extra oil evenly on top of paste in jar. Secure lid. Refrigerate for up to 1 month (see note) or freeze for up to 6 months.





Princess Alice of Battenberg, Prince Philip's tragic, heroic mother

Princess Alice survived two wars, struggled with mental illness and established an order of nuns in Greece. Princess Alice's turbulent life saw her also serving as military nurse during World War I. Here are a few things you need to know about Queen Elizabeth's late mother-in-law.

OVERCOMING ADVERSITY Alice was born at Windsor Castle in 1885. Deaf from birth, she apparently learned to read lips in multiple languages. After spending time in Greece and Germany as a child, she became fluent in German.

Princess Alice (1885-1969) was the wife of Prince Andrew of Greece (1882-1944) and mother of Prince Philip, Duke of Edinburgh.

She married into the Greek royal family by saying "I do" to Prince Andrew of Greece on October 6, 1903, in Darmstadt.

When the royal family went into exile in 1922, she converted to the Greek Orthodox Church and became deeply religious. In 1949, she founded the Christian Sisterhood of Martha and Mary, an order of nuns dedicated to caring for the sick.

ROYAL BLOOD Even before she married Prince Andrew of Greece, her royal credentials were well established. Alice's great-grandmother was Britain's Queen Victoria. This means Philip and Queen Elizabeth are third cousins.



Holocaust hero Princess Alice helped save a Jewish family from the Holocaust by sheltering them in her Athens palace during the Nazi occupation of Greece. She is said to have used her deafness as an excuse to prevent the Gestapo from searching her home, the Daily Telegraph reports.

In a 2018 visit to Israel, Prince William met Philippe Cohen, one of the family's descendants.

Britain's Prince William visits the grave of his great-grandmother, Princess Alice of Battenberg, during a visit to the Church of Mary Magdalene in Jerusalem on June 28, 2018.

FREUD'S PATIENT According to [The Psychologist](#), the British Psychological Society's publication, Princess Alice was sectioned by her own family after being diagnosed with

schizophrenia. In 1930, she was taken forcibly to a Swiss sanatorium, where she was treated by Sigmund Freud.

Freud "believed Princess Alice's religious delusions were the product of sexual frustration and recommended X-raying her ovaries in order to kill off her libido," The Psychologist reports.



The Duke of Edinburgh escorting his mother into Westminster Abbey on July 3, 1960.

Her return to the United Kingdom in 1967, after a military coup forced her to flee Greece, apparently allowed her to reconnect with her only son. This period is said to have helped them repair their often tense



Princess Alice of Greece and Prince Philip, 1921. This photograph is the first ever taken of Prince Philip, and shows him in his mother's arms at the villa at Mon Repos on the Mediterranean island of Corfu where he was born on 10 June 1921.



relationship.

Alice died at Buckingham Palace on December 5, 1969. Although she was interred in the royal crypt in Windsor Castle, her remains were transferred, per her wishes, to the Russian Orthodox Church of St. Mary Magdalene in Jerusalem in 1988.

A young Prince Philip stands to the right of his mother in 1930. From L-R, his sisters Margarita, Theodora, Sophie and Cecilie, with father Prince Andrew of Greece and Denmark





Wignacourt Tower Malta's Oldest Watch Tower At St. Pauls' Bay - Malta

By Martina - www.maltatina.com
Welcome to the oldest surviving coastal tower on the Maltese islands built by the Knights! Wignacourt Tower or also known as St Paul's Bay Tower is located, as the name reveals, at St Paul's Bay. The tower is named after Grand Master Alof de Wignacourt who ordered the construction of this tower. Before I show you the interiors let me give you a little bit of a general historical background.

During the 14th and 15th century corsair landings in Malta used to occur quite often. In a matter of fact Malta's waters were full of pirates! Many Maltese were killed or taken into slavery, their houses were destroyed and their animals, food or even water were stolen. The Knights had to find a way to protect the island. Their solution was to build number of watch towers around the coast.

It is worthwhile to mention that watch towers were not actually introduced by the Knights. Close to Fort St Elmo, a watch tower was built in 1488 to protect the Grand Harbour. This tower was however dismantled to pave the way to construct Fort St Elmo. (The HQ of the Order of Saint John had been located in Malta from 1530 until 1798).

Now let's go back to the Wignacourt Tower in St Paul's Bay. It was designed by Vittorio Cassar, a Maltese architect and military engineer of the Order. The tower is a two-storey square structure with two barrel-vaulted chambers within. The building is 15m wide, 16m high and its walls are 4m thick. It is located about 18m above the sea level.

Right in the center you can see the original stout wooden door, which used to serve as the only entrance to the tower. Unfortunately the original staircase is no longer there, but I'll come back to this later on.

The Wignacourt Tower was constructed in 1610 and for the next 39 years it was the furthest northern defence post until St Agatha's Tower was built in Mellieha in 1649.

When you enter the ground floor you will find an exhibition showcasing the development of Malta's defence systems starting with Fort St. Elmo. This floor was originally used purely for storage purposes.

What's also worth a mention is the English Officer's sabre sworn that is visible on the picture above. It was engraved during the reign of King George III. (1760 – 1820). This type of sword was used by the Light Cavalry during the American Independence and Napoleonic Wars.

After you viewed the ground floor you can make your way to the first floor using this spiral staircase. Please note that it is very narrow. I wasn't able to bring baby Oliver with me due to the small space, so just keep it in mind. On the other hand the staff is very friendly and more than happy to baby sit! So baby Oliver stayed downstairs while I was educating myself and collecting material for this photo blog.

On the first floor you can see what soldiers' living quarters could have looked like back in the 17th and 18th century.

Available documents related to the tower state that six soldiers would man this tower, which would explain the presence of six muskets and twelve lances on the picture below. While visiting have a look at the box placed on the table which is preserving a hand pistol.



This small fireplace, including a stone cooked, used to serve as a cooking area and to warm up the place during winter months.

The toilet is located right next to the cooking area, which is not exactly ideal or hygienic. The dry toilet was obviously operated without a flush and once the soldiers finished 'their business' everything simply ended up in the sea.

Now you are looking at the very original door to the tower with the original 17th century key on display. This door used to protect the entrance to the tower before the outside stairway was demolished. A wooden bridge, which was raised by the guards of the tower, linked the door to the stairway.



This informative board gives you more information about the other coastal towers that used to guard the Maltese coastline. Grand Master Alof de Wignacourt, apart from this tower, built other six coastal towers, four of which survived to the present days. The succeeding Grand Masters continued building more watch towers and within 50 years the entire coastline became completely guarded.

How did it actually work? The tower raising the alarm would either fire the cannon and hoist a flag by day or ignite a small fire by night. This message would be picked up by the neighboring

towers and delivered to Valletta where the main stronghold of the island's defences were concentrated.

Here is a well that used to provide water on all three floors. If you look down you can still see that there is water coming from the underground fresh water springs. Last couple of steps leading to the tower's roof. Way more specious than the spiral staircase that's for sure.

Now it's time to rest your feet on the wooden benches (I know you can't see them, but they're there!) and enjoy the picturesque view of St Paul's Islands and surrounding areas. The informative board explains what you can see around you and highlights the main points with arrows and numbers for easier orientation. It all started when I got fed up with this island!



ABOUT TINA - My name is Martina, alias Tina. I'm originally from the Czech Republic, but have been living in Malta for over 10 years. As you can imagine, every relationship tends to become a bit boring after a very long time. My love story with this island started experiencing some serious issues. I thought I had seen and done it all, and that there was nothing exciting going on anymore and no new discoveries to be made.

I therefore kept looking for opportunities to leave the rock and travel somewhere else, but this wasn't a sustainable plan for the long term. So I decided to try to salvage my relationship with Malta by creating this blog. Maltatina is a photo diary of places I intentionally visit to remind myself how beautiful this island is and how lucky I am to live here, and to reassure myself that I made a very good decision by moving here in

the first place. I hope to positively influence anyone having the same sort of "chronic island fever" problem, inspiring them to get out and about to explore new places in Malta. I also hope that my blog will encourage those of you who have never been to the Maltese Islands to finally visit this gorgeous place. If you like what I do and find this website useful, please support my efforts by donating here: paypal.me/maltatina. Love, Maltatina



Malta unveils a special Eurovision 2020 Edition

A former Maltese representative and a radio presenter to host special shows

Malta is the next nation to follow, by broadcasting Eurovision Song the cancellation of the 2020 contest. Destiny, who won X-Factor Malta Season 2 was due to present her song "All of My Love" in Rotterdam.

The Malta national broadcaster, PBS, has announced two special shows set to air Tuesday 12 May and Thursday 16 May. *Eurovision Song Contest 2020: Special Edition* will be hosted by radio presenter Dorian Cassar and by Amber, who was the Maltese Warrior in Eurovision Song Contest 2015.

Both hosts will present two special shows to fill the Eurovision Song Contest 2020 void on the days that the semi-finals had to happen in Rotterdam. During these special shows the viewers will walk down memory lane by watching all 32 entries that Malta presented on the Eurovision stage. The special shows will pay contribute to all the former participants and also to the current reigning representative, Destiny. Viewers will so get to watch behind the scenes of Eurovision throughout the years.

Malta 2016: Ira Losco - "Walk on Water"

Malta debuted in Eurovision back in 1971 and has been in the contest 32 times since - without a victory. Best result is two runner-up's in 2002 (Ira Losco - "7th Wonder") and 2005 (Chiara - "Angel"). The worst results are the first two years, 1971 and 1972, where they finished last. Since the introduction of Semi-finals in 2004 Malta qualified for the Grand Final 9 out of 16 times.

About the author: Steven Spiteri (Malta)



Steven has been a huge Eurovision fan since 1995. He comes from a small town called Birkirkara located in Malta and graduated in Business & Administration. Steven follows all the national finals and Eurovision Song Contests every year especially Melodifestivalen and Eesti Laul. His all time favorite entry is Italy's 2016 entry "Nessun grado di separazione" by Francesca Michielin whilst Lisbon

2018 is his favorite Eurovision edition.

