



# Maltese eNewsletter

**Journal of Maltese Living Abroad**

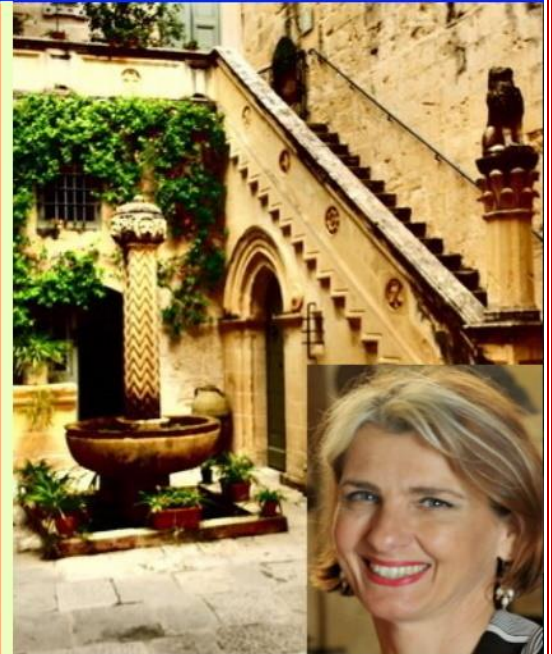
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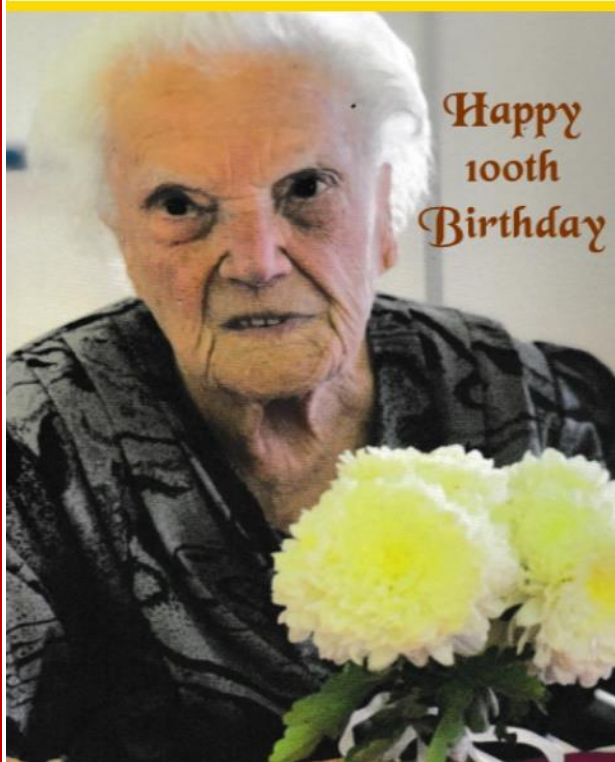


**The "3" Maltesers** in Sydney Australia

**Charlie Camilleri** **DJ George Galea** **Paul Fenech**



**Caroline Tonna**  
Curator, Palazzo Falson  
MDINA - MALTA



**Happy  
100th  
Birthday**

**MARY MUSCAT**  
7 June 1921 -7 June 2021



**MEET  
'MALTA'  
JOE  
GAUCI**

**Maltese Pastizzi in Tucson, Arizona USA**

**A Journal for every Maltese  
living around the globe**



## SETTE GIUGNO – 7<sup>th</sup> June 1919



Greg Caruana  
NSW Australia

### Greg Caruana

SETTE GIUGNO for us Maltese is a national holiday, where we remember the blooded story of when four Maltese heroes: Manwel Attard, Giuzeppi Bajada, Wenzu Dyer, and Giuzeppi Abela were killed and many others were seriously wounded by rifles and the

bayonets of the British soldiers who remained untouched, among them an elderly man over 70 years old who unfortunately died in hospital some four months after the event where they were called to enter Valletta protesting over the two tragic days. Well then, this is a historical event that occurred 102 years ago. BUT what led to these riots? And what did Malta gain from this story?!

So, let's take a look at the background to these stories. On that day of SETTE GIUGNO (7<sup>th</sup> June) the crowds entered the city to show their anger against the direct taxes that the Imperial government was imposing on the Maltese people. With the unbridled spending demanded by the war, and the need to raise the wages and salaries of high-ranking employees and the imbalance in general estimates, they forced Governor Methuen in 1918 to make increases in taxes in general and the most significant of which was the introduction of inheritance or succession tax.

This had raised a whirlwind among the wealthy class. In Malta, everyone protested, even the church, from the archbishop down. For as much as the worker was to gain and not lose, however, with the introduction of direct taxes in his country, the worker was deceived and fell into the trap while he also turned against the hidden taxes such as the cost of living, and in particular the unreasonable price of bread, sugar, pasta and other essentials and all the shortages, for lack of price control, and a smell of corruption, chilled by newspapers and outraged against traders and importers. It was no longer possible for English workers with the same trades to be paid much more for the same work. There was no racial urge to do so, but the worker was angry because he was being treated badly when he considered himself inferior to his partner at work.



Considering the situation of the families of the numerous workers with ten or twelve children or more, at the same time, infant mortality was very high (on my father's side they were 8 surviving siblings, but another 12 were dead). At that time, Malta as a Fortress, took part in the great war, which was a huge job, with over 14000 people working in the naval and military shipyard. In those days in Malta there was nothing but jobs with the British government. Malta was a hospital for the wounded of the allies in the Mediterranean, where several hospitals were opened to help these wounded, but as soon as the war and peace began in the Mediterranean, the need for Malta as a base began to decline and this translated into a situation, so much so that jobs in the shipyard fell by half resulting in hunger and poverty. Here the people were feeling the pinch and when many men and women tried to ask for help, from a member of the clergy who had absolute control of the masses, the answer would always be "God help you" and "if you have enough to feed your children then feed them, otherwise keep yawning away." The worker was being beaten and trodden and naturally saying AJMA. He was inspired by the teachings he had gained from Manwel Dimech, the advocate of the poor who was crushed by his writings about the just cause of the right to education and work for all, as a result of which he was interned and returned to Egypt where he died in isolation from all.

After all it was the war that brought foreign workers who themselves brought in industrial reforms with the right to the worker and thus began to crack the monolithic tower of socio-religious dominance. Malta saw a change from the old customs, from

what it is. inferiority of the working class, and slowly began to ignite the flame of EQUALITY.

A principle that today is universally accepted and by the political act, after the event, all of Malta attended the funeral of the four victims of SETTE GUGNO. The new Governor Lord Plumer had to grudgingly listen to the demands of the Maltese. He lowered the price of bread by granting a subsidy, increased the wages of government workers, brought more work to the shipyards and Malta was to be given a new Constitution where in internal affairs it was in the hands of the government. Maltese, in the months and years following the great economic and social upheaval, the British government began to feel more responsible in terms of work and wealth growth among the Maltese. Agriculture, fishing, trade and

emigration have made great strides forward and even the education of the children of the people also improved and improved considerably.

As a result of the SETTE GIUGNO Riots, unions and workers' movements were born and nurtured. It turned as a shield for industrial law workers who have passed the democratic parliament set up by the same people and writers as Guze Orlando, Henry Frendo, Gerald Azzopardi and Paul Bartolo. All agreed that the blood of those heroes did not spill in vain, because with their permission was born a democracy that continued to improve for what is today called the Rule of Law for Rights for Everyone.

*(Thanks to the late ALFRED SANT from Mosta who was a lecturer at the University of Malta.)*



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## President of the Malta Cultural Club of Durham donates publications to the Consulate General of Malta to Canada specialized Maltese Canadian diaspora and history library

Reference Number: , Press Release Issue Date: May 26, 2021

A couple of months ago, a specialized Maltese Canadian Library was established by the Consul General of the Republic of Malta to Canada with the aim of assisting Maltese Canadian academics and students studying Maltese Canadian diaspora history and their ancestors. Donations of publications, multimedia tools and educational aids have been entrusted to the Library.

Several students of all academic levels have already made use of this resourceful library and have been assisted and encouraged by the Consulate General of Malta to Canada to pursue their studies in one or more aspects of Maltese Canadian Diaspora history.

Teresa Bugelli, who established the Malta Cultural Club of Durham donated publications to the library from her family collection which was passed to her by her father Joe Bugelli. Consul General Dr Raymond C. Xerri thanked President Bugelli for this much welcomed and timely initiative and encouraged others to follow by example.



## AARON ZARB - “My film is a labour of love for my ‘nannu” – illustrator Aaron Zarb

**In-Nannu L-Ahmar** is an adaption of a Maltese Poem written by Karmenu Cardona. This film was created for my final dissertation work for my University of Malta Bachelors (Hons) in Fine Arts in Digital Arts.

I am so proud to finally being able to share with you a labor of love for the past 9 months

Here is my first animated short film based on a beautiful poem written by my Grandfather Karmenu Cardona to whom this film is dedicated



This project has meant the absolute world to me and finally being able to share it means so much to me. I wish to say a big thank you to all of those that have helped me throughout the project be it family friends supervisors or members of the maks faculty at University of Malta.

Another huge special thank you goes to **Matthew James Borg**, without whom I would not have beautiful music and sound design to accompany my animation. This film truly could not have been created without you. And thanks to my father **George Zarb** who helped me with the translation of the poem to English for all the non-Maltese speakers **www.youtube.com/watch?v=I7hRzvgVozg**



**THE PHILADELPHIA CLUB****Distinguished Speaker Virtual Presentation****Caroline Tonna, Curator, Palazzo Falson*****Does Malta ring a Bell? A cultural history of a Mediterranean island nation and one of its oldest buildings, Palazzo Falson***

Philadelphia Club members and their guests are cordially invited to an illustrated presentation by **Caroline Tonna**, curator of **Palazzo Falson**, an 800-year old historic house museum in the medieval city of Mdina, Malta. By way of introduction, Caroline will briefly review the long and rich history of the island nation of Malta and its key role in historic events due to its strategic location in the center of the Mediterranean. She will also relate some interesting historic episodes connecting Malta to the United States ... and to Philadelphia!

Caroline will then share the splendor and collections of Palazzo Falson. Its last private owner was the artist, researcher, and philanthropist Captain Olof Frederick Gollcher OBE (1889-1962), a discerning collector of *objets d'art* and historical objects. He desired that his house and collections be preserved as a museum for the cultural enrichment of the nation. After his death, his patrimony was administered by The Captain O.F Gollcher O.B.E. Art and Archaeological Foundation. Years later, the *Fondazzjoni Patrimonju Malta*, (the non-profit Maltese Heritage Foundation) restored the unique 13<sup>th</sup> century *palazzo* to its former glory and transformed it into a historic house museum. Palazzo Falson opened to the public on May 4, 2007.

Art historian and curator **Caroline Tonna** specializes in 19<sup>th</sup>-century dress history and photography. Her forthcoming book, *Fashioning Malta in Early Photography*, is based on her research in both of these subjects. An experienced cultural media editor, she has produced several cultural programs on radio and television. Caroline has presented and published many academic papers and is a guest lecturer at the University of Malta. She holds undergraduate degrees in Anthropology and Art History and a masters in Art History, and participated in programming of the Attingham Trust. An active volunteer, Caroline is one of the administrators of the Notarial Archives Foundation to help preserve the documentary heritage, and serves as volunteer dress curator at the Casa Rocca Piccola Historic House Museum to preserve its private lace and costume collection. The Philadelphia Club is pleased to co-host this event with the local chapter of the Institute for Classical Art & Architecture.

<http://www.palazzofalson.com/>

**The link to the online lecture - [https://www.youtube.com/watch?v=6MzHzIE\\_C3Y](https://www.youtube.com/watch?v=6MzHzIE_C3Y)**

## **ABOUT PALAZZO FALSON HISTORIC HOUSE MUSEUM, MDINA, MALTA.**

Palazzo Falson is the former home of Captain Olof Frederick Gollcher OBE (1889-1962), the son of a prosperous shipping merchant of Swedish descent, and his wife Teresa 'Nella' Gollcher née Prior (1895-1962) a nurse with St John's Ambulance Brigade.

Olof was an artist, researcher, traveller and philanthropist, but also a discerning collector of *objets d'art* and historical objects. He had bought the palazzo in 1927, and it became his life project to restore it and add architectural features that reflect historic revivalism. The origins of Palazzo Falson (formerly known as Norman House) can be traced back to the first half of the thirteenth century and it was built on the remains of an earlier structure known as *La Rocca*. The location of the palazzo is also associated with a synagogue that belonged to the Jewish community in Mdina.

Originally, the palazzo was only one storey high and in the fifteenth century, another storey was added, known as the *paino nobile*. The house was remodelled and improved upon, in preparation for the temporary short stay of Grand Master Philippe Villiers de L'Isle Adam (reigned between 1530-1534). The house was at the time owned by the de Falsone family and over the centuries it changed hands to other noble families in Malta until Olof acquired it. He spent many happy years living there together with Nella, constantly adding to and rearranging his collections. They also enjoyed entertaining guests at their *palazzo* including parties organised for elderly and poor people of Rabat, a suburb of Mdina.

Olof served in both World Wars and was made captain in 1945. He was also a Knight of Grace of the Grand Priory of the British Realm of the Venerable Order of the Hospital of St John of Jerusalem and was awarded the Most Excellent Order of the British Empire (OBE). Olof was passionate on safeguarding Maltese heritage and he formed part of various associations aimed to protect cultural landmarks. Towards the end of his life, he promoted underwater archaeology and was a founding member of the Malta branch of the International Institute of Mediterranean Archaeology. He coordinated several activities and also provided essential logistic and financial support to the fledgling Maltese underwater archaeological enthusiasts.

Nella, who was married to Olof in 1938 (Civil Wedding in London) and in 1947 (Catholic ceremony in Rome) was also philanthropic and she served as an officer in the nursing division of St John's Ambulance Brigade. She rose to the rank of Commander of the Order of St John in 1946. She offered free first aid courses to the locals during the war and she also introduced first aid lessons to prison inmates.

Olof and Nella also owned a second property, a rural country house called Villa Brunswick in Imġarr. They had a miniature farm, with a vegetable garden, chickens, turkeys, bee hives, dogs and Sallie the donkey. As homage to the couple's fondness for rural life, a small part of the museum roof has been transformed into a pollinator haven of indigenous and Mediterranean plants where bees and other pollinators forage.

After Olof's death in 1962, and that of Nella's in the same year, the house and its contents eventually passed into the hands of The Captain O. F. Gollcher OBE Art and Archaeological Foundation, that Olof had set up to execute his wish and open the house as a museum.

In 2001, that *Fondazzjoni Patrimonju Malti* (Maltese Heritage Foundation) took the initiative to reach an agreement with the Gollcher Foundation to restore and preserve with great care the palazzo and its contents that had not been in use for over forty years. The restoration took five years to complete and bring the *palazzo* to its former glory. The historic house museum opened its doors to the public in 2007.

Palazzo Falson has 17 stately rooms and houses forty-five extraordinary collections which include paintings, silver, furniture, jewellery, Oriental rugs and armoury, as well as a remarkable library containing over 4,000 books, and some highly valuable manuscripts. The wealth of the collections held at the Palazzo offer the visitor the enriching experience of a museum visit, but within the intimate setting of a private house. It is a unique cultural heritage attraction that should not be missed when visiting Malta.

## MALTESE ANZACS FIRST WORLD WAR HONOUR ROLL

George Cross Falcons Community Centre in Cringila, NSW  
NSW War Memorials Register

IN MEMORY OF THE MALTESE ANZACS

WORLD WAR 1

1914 - 1918

### AUSTRALIAN IMPERIAL FORCES

AGIUS ALBERT	MOSTA	1401	FARRUGIA WILLIAM WALTER	MAITLAND, NSW	2632
AQUILINA CARMELO	NAXXAR	1052	FERRER JOSEPH	VALLETTA	36
ATTARD EMANUEL	GOZO, QALA	4991	GALEA JOHN	SLIEMA	4123
ATTARD PAUL	ZEJTUN	3592	GAUCI FRANK	NAXXAR	1659
ATTARD VINCENT	QORMI	3005	GAUCI JOE	ATTARD	7590
AZZOPARDI ANTHONY	MELLIEHA	7352	HENRY HUGH	SLIEMA	38346
BALDACCCHINO GEORGE	SIGGIEWI	7599	MATTEI CHARLES	VALLETTA	410
BARTOLO CHARLES	MELLIEHA	6402	MICALLEF PAUL	MOSTA	1393
† BARTOLO FRANCESCO	MELLIEHA	823	MICALLEF SALVATORE	BIRKIRKARA	3876
BARUN JOSEPH	VITTORIOSA	227	MIFSUD JOSEPH	GHARGHUR	1382
† BECK WALDEMAR	MSIDA	6969	MIRUZZI ANTHONY	VALLETTA	373
† BELLIA FRANCIS	FLORIANA	7209	PACE JOSEPH	VALLETTA	646
† BONAVIA CHARLES	SLIEMA	157	PALMIER JOSEPH	MSIDA	4262
BORG LORENZO	VALLETTA	2130	PALMIER VINCENT	MSIDA	1106
† BROWN FRANK	VALLETTA	31803	† RIZZO ANTONIO THOMAS	MELBOURNE, VIC	5084
BUSUTTIN BASIL CHARLES	AYR, QLD	3260	RIZZO CHARLES	SENGLEA	7543
CAMILLERI ANDREW	MQABBA	7212	SCHEMBRI CHARLES	NAXXAR	4617
† CAMILLERI BENEDETTO	RABAT	2145	SCHEMBRI FIDELE	NAXXAR	1178 / 85821
CAMILLERI PAOLO	NAXXAR	4753	SCIBERRAS JOHN	COSPICUA	2868
CASTALDI ELIGIO	SLIEMA	3615	SCOTT JOSEPH	VALLETTA	94
DALLI JOHN	VALLETTA	1823	VASSALLO CARMELO	ATTARD	2267
DARMANIN GIUSEPPE	COSPICUA	6730	WEST ALFRED	COSPICUA	3517
DEBONO ANDREW	BIRKIRKARA	2160	XUEREB ANTHONY	ATTARD	1055
DEBONO PAUL	BIRKIRKARA	4695	ZAMMIT MICHAEL	MOSTA	1645



### NEW ZEALAND EXPEDITIONARY FORCES

CAMILLERI CHARLES	MOSTA	57364
CREMONA LOUIS	GOZO, RABAT	55923
MALLIA CHARLES	SENGLEA	10 / 3343
PILLOW JOHN RICHARD	SLIEMA	15 / 74
VELLA FRANK VICTOR	INVERCARGILL, NZ	35930

† SUPREME SACRIFICE

LEST WE FORGET

MALTESE EX-SERVICEMEN'S ASSOCIATION, NSW SUB BRANCH  
RETURNED AND SERVICES LEAGUE OF AUSTRALIA



The memorial is an aluminium plaque, attached to a limestone-block pillar. The plaque is inscribed with an honour roll of servicemen from the First World War, who were of Maltese descent. The roll is divided into two sections, for those who served in the Australian Imperial Force or the New Zealand Expeditionary Force. Each name is accompanied by their service number and their city or town of birth, in either Malta or Australia.

The plaque also contains three photographs of veterans, one of which includes a name. It is of Private Waldemar Beck, service number 6969, and is dated 23 December 1916. On this same day, Beck sailed for Devonport in England from Fremantle in Western Australia, on board HMAT A35 *Berrima*. He died of wounds in France on 6 July 1918.

The memorial stands on a paved area, under a covered awning, in the garden of the

George Cross Falcons Community Centre in Cringila, NSW, near Wollongong. It is positioned alongside two other pillars, which have interpretative plaques attached. It was designed by Louis Parnis, President of the community centre. He collaborated with the RSL archives and was assisted by South Australian historian Frank Scicluna.

The memorial was dedicated on 17 April 2021, by the President of the Wollongong RSL sub-Branch. Members from the Maltese Ex-Servicemen's Association RSL sub-Branch also attended the ceremony. The memorial is the first of its kind in the area and is expected to attract local visitors, as well as those from further away. It is intended annual Anzac Day services will be held on the site. **NSW War Memorials Register**

[war.memorials@sl.nsw.gov.au](mailto:war.memorials@sl.nsw.gov.au)





### Lieutenant of the Grand Master receives Cardinal Mario Grech

Lieutenant of the Grand Master, Fra' Marco Luzzago, received Cardinal Mario Grech, Secretary General of the Synod of Bishops, this morning at the Magistral Palace.

In expressing his sentiments of profound esteem and gratitude for the Cardinal's closeness to the Order of Malta's Grand Magistry, Fra' Marco Luzzago recalled that 'during the long months of healthcare emergency, you made us reflect on how these tragic circumstances should also help us to rethink our lifestyle, the meaning of existence, the organization of society and

relationships. Relationships which, throughout your priestly and pastoral journey – with the numerous offices you have held in many countries of the world – Your Most Reverend Eminence has been able to cultivate by *standing beside people*, something very dear to you. The Order of Malta not only shares this view but wants to pursue it with ever renewed vigour'.

The meeting was attended by the Grand Commander, the Grand Chancellor and some members of the Sovereign Council. Cardinal Mario Grech was admitted to the Order of Malta in 2006. In 2020 he was raised to the rank of Bailiff Grand Cross of Honour and Devotion.



### Necessary to protect medical and care facilities

In a note verbale to the Heads of Mission of Israel and Palestine to the UN and to the Security Council members, the Permanent Mission of the Sovereign Order of Malta to the United Nations in New York has made an appeal to stop the escalation of violence between Israel and Palestine, after five days of hostilities. Over 100 people have been killed in Gaza city and 7 in Israel since

clashes started last Monday.

"We deplore the loss of life and the injuries suffered by innocent people, especially children, during this period and we request that efforts be made at the highest level to protect and preserve hospitals, clinics, health care facilities and schools and colleges in both countries, as well as aid workers and volunteers serving local communities" the Order of Malta's Ambassador to the UN in New York, Paul Beresford-Hill, said in the statement.

The Order of Malta is actively engaged in the region where it manages the Holy Family Hospital in Bethlehem and supports the St. John Ophthalmic Hospital in East Jerusalem. "Considering the paucity of primary health care available to those living in the Palestinian territories, we ask that the Holy Family Hospital be protected as much as possible during this conflict. We ask the same for the St. John Ophthalmic Hospital so that their commitment to those they serve can continue unimpeded" Ambassador Beresford-Hill noted, calling for a swift resolution of differences in a spirit of conciliation and peace.

The violence in Gaza and Israel is the worst since 2014 and has seen an incessant exchange of Israeli airstrikes and Palestinian rocket fire.





### **Romeo Romano Gardens – Casa Leoni, Sta Venera**

The garden of Casa Leoni in Santa Venera, nowadays known as Romeo Romano Gardens, is an exceptionally significant monument of Baroque architecture. Since 2009 it has been scheduled as a Grade 1 monument. This country villa with its large walled garden was built sometime before 1724, the year when Grandmaster Vilhena handed it over to his own foundation, the Manoel Foundation.

This historic garden is one of very few examples in Malta which retain an original layout, a precious fact which has ensured that the garden's historic value is protected in its entirety and which has been enjoyed by the public for all these years. For this reason, the Malta Historical Society supports all efforts to preserve the historic gardens, and urge the authorities to refrain from imposing any unwarranted accretions, for present and future generations.

The garden set behind Casa Leoni extends for over 150m. Planned on a strong axis, its layout follows on the same line of baroque gardens in Europe at a time when concepts of symmetry and perspective were explored - both strong elements preserved at the garden of Casa Leoni today.

The garden's different sections laid out in formal shapes were organised along a central passage-

way that formed the main perspective. Two other shorter passage-ways define each side of the main perspective, where through openings into the walls of the 'giardino vecchio' one admired two niches adorned by marble busts on sculpted pedestals. The authenticity of this historic garden is very evident as clearly seen when one looks at the 1732 survey from the cabreo of the Manoel Foundation: it comprises 4 different spaces, the 'giardino vecchio', 'giardino oblongo', a 'giardinetto à sinistra', another 'giardinetto à dritta', as well as a 'giardino in figura amphiteatrale' at the very end. All were planted with various trees including citrus, fruits as well as vine arbours around the two smaller gardens, the 'giardinetto à sinistra' and 'giardinetto à dritta'. Under that located on the left, the 'giardinetto à sinistra', were also two water reservoirs - important features of the garden's irrigation system.

The noteworthy character of these types of Maltese gardens was remarked upon by Quentin Hughes, the eminent architectural historian, who stated that these gardens grew into 'a collection of open-air rooms, so that one passes from one to another, each clearly defined in shape, each planted in contrasting colours or patterns'.

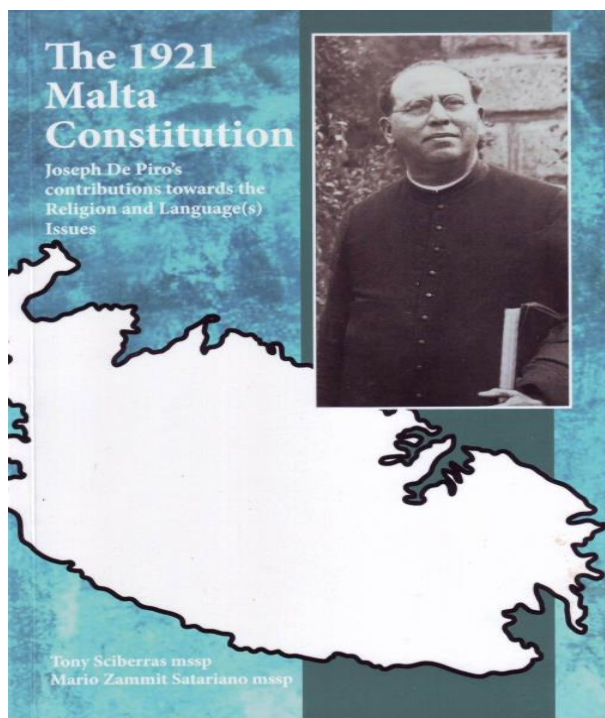
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COUNTRIES ALL OVER THE WORLD**



## Il-Kostituzzjoni ta' Malta -1921 Sehem Monsinjur Giuseppe De Piro b'rabta mar-Reliġjon u l-Ilsien Malti



Dawn il-jiem ġiet f'idejja din il-pubblikazzjoni, miktuba bl-Ingliż minn żewġ saċerdoti tal-MSSP – Tony Sciberras u Mario Zammit Satariano. Għal min iħobb r-Reliġjon u l-Ilsien ta' pajjiżna u l-Kostituzzjoni ta' Malta 1921, dan għandu jkun ktieb ta' interess u tagħrif li ma jaqbiżx il-mitt paġna li jitfa' dawl fuq is-sehem li ta l-Fundatur tal-MSSP, Monsinjur Gużeppe De Piro f'dawk iż-żmenijiet meta Malta kienet diġa qed tħares lejn iż-żmien li ma tibqax kolonja. Dan is-Serv t'Alla ddedika ħajtu lill-Knisja Maltija imma kien jinteressa ruħu sew ukoll fil-qagħda soċjali, politika u ekonomika tal-gżejjer Maltin. U dan għamlu billi ta sehemu fl-Assemblea Nazzjonali u fil-Kummissjoni ta' bejn l-1918 u l-1921. Insibu li kien involut sew fid-diskussjoni dwar il-post tar-Reliġjon u l-Lingwa fil-Kostituzzjoni ta' Malta tal-1921. Huwa kien jemmnen bi sħiħ li r-Reliġjon Kattolika kif ukoll l-Ilsien Malti kellhom sisien fondi fil-qalb u l-moħħ tal-Maltin. Kif itennu Fr Tony u Fr Mario fid-daħla tal-ktieb, għalkemm forsi Mons De Piro qatt ma stqarr hekk bil-miftuħ, kien konvint iżda li kemm ir-Reliġjon Kattolika Apostolika

Rumana kif ukoll il-lingwa Maltija kien jagħmlu parti mill-identita' Maltija; kienu mnaqqxa fid-DNA tal-Maltin. B'daqshekk ma kienx kontra li f'Malta ma jkunx hawn xi twemmin ieħor li seta' jkun ipprattikat minn xi ħadd ieħor. Waqt li kien jaċċetta li l-Ingliż u t-Taljan setgħu jintużaw fil-Parlament Malti, kien jinsisti iżda li dawk il-membri Parlamentari li xtaqu jikkellmu bil-Malti waqt dawn is-seduti setgħu jagħmlu dan ukoll liberament.

Naturalment jien m'għandi l-ebda ħsieb li nagħmel xi analiżi profonda ta' dan il-ktieb għax dan ma hux xogħol li jinteressa lill-popolazzjoni kollha tan-Nazzjon Malti imma biss lil dawk, kif għidt, li jħobbu l-istorja li tmur lura lejn żmien l-Għoti tal-Kostituzzjoni tal-1921, x'wassal għaliha, inklużi l-Irvellijiet tas-Sette Giugno. Lejn tmiem il-ktieb wiehed jista' jaqra xi siltiet dwar it-twelmin ta' Mons De Piro li żgur influwenzaw iż-żmenijiet li kien jgħix fihom li għalkemm ma kienx jagħmel parti mis-Senat li ggverna lil Malta bejn l-1921 u l-1924, huwa ħadem ferm biex ir-Reliġjon Kattolika tingħata l-post li jixirqilha. X'imkien ħalla miktub li din il-gżira għażiża, bint fidila ta' missierha l-Appostlu tal-Ġentili, hija kburiya bl-Istorja tagħha, bil-kuraġġ u bl-erojiżmu tal-poplu tagħha. Iżda bla dubju tispikka fil-fidi tagħha lejn ir-Reliġjon li żammet u għożżot għal dawn l-aħħar għoxrin seklu; u dan kollu kienet urietu meta ddikjarat fil-Kostituzzjoni tagħha li t-twelmin tagħha huwa fir-Reliġjon Kattolika, Appostolika Rumana. Fuq kollox kien patrijott ta' veru kif stqarrew dwaru l-istoriku Patri Alessandro Bonnici, Fr Philip Mallia OP, il-Malta Chronicle, l-Imperial Services Gazette, Malta flimkien ma' sorsi oħra, fejn ma jonqsux milli jsemmu l-preżenza tiegħu fost il-feruti u l-mejtin tas-Sette Giugno.

Sa nieqaf hawn; min jixtieq ikun jaf iktar dwar din il-pubblikazzjoni mitbugħa b'mod tassew pulit u de luxe għand il-Gozo Press t'Għajnsielem, jista' jċempel għand dawn il-patrijiet li għandhom dar mibnija għall-arja u l-beraħ tar-raħal taż-Żebbuġ, Għawdex. **Kav. Joe M Attard**





## Malta's rich prehistoric culture highlighted in Dutch exhibition

Some of the artefacts that were flown to the Netherlands for the exhibition. Photos: Heritage Malta

The prehistoric temples of the Maltese islands are at the centre of attention at a Dutch museum, where an exhibition showcasing several artefacts flown over from Malta has opened on Thursday. The exhibition will run until the end of October at the National Museum of Antiquities of the Netherlands – the Rijksmuseum van Oudheden in the city of Leiden.

Heritage Malta has sent over circa 90 artefacts and six temple models for this exhibition, offering an excellent cross-section of the Maltese prehistoric period, which dates back to 3600 – 2500BC. The display includes parts of temple decorations, tools, decorated pottery and statuettes. A two-centimetre-high sculpture found at Tarxien Temples, representing two figures in a loving embrace, was also flown over. This exhibition is one of the outcomes of a memorandum of understanding between Heritage Malta and the Rijksmuseum van Oudheden, covering a two-year period. Visitors of the Dutch museum have already been given an anticipatory foretaste of Malta's prehistory through another exhibition born out of this collaboration.

The first exhibition, featuring photographs of Maltese megalithic temples, was held between October 2020 and March 2021.

"Our prehistoric temples are the oldest free-standing buildings in the world and their outstanding value has even secured them a place on UNESCO's list of World Heritage Sites. The exhibition being held in the Netherlands not only honours these structural masterpieces but also presents a perfect opportunity to promote Malta and its rich cultural heritage," Noel Zammit, Heritage Malta's CEO said, adding that he is looking forward to further fruitful collaboration with the Rijksmuseum van Oudheden and other foreign museums.

The exhibition at the National Museum of Antiquities of the Netherlands is being held with the support of the Malta Tourism Authority and the Embassy of the Netherlands in Malta

## Maltese people must appreciate historic, cultural value more – President George Vella

President of Malta George Vella has spoken about the sense of pride that the people of Malta and Gozo should have for places of invaluable historical, strategic, and cultural nature such as the St Agatha Tower, also known as the Red Tower.

During a visit to site, Vella explained how this must be based on hard work and a long-term vision to nurture and preserve these living treasures of history, as they deserve.

The President said how investing in such places is also an investment in touristic infrastructure which attracts visitors, who also come to Malta for the historical and cultural heritage that our country has to offer.

In his speech, the President also linked the appreciation for our country's history to the initiative he has launched in recent months, that of national unity. He expressed his view that as a country we have yet to better educate ourselves about structures such as the Red Tower. The President added that, among other things, this can be done through intensive local campaigns, in schools, in local councils and in other forums, so that the Maltese citizens themselves discover these places and better appreciate their value.

The President said that, above all, the Maltese people themselves must be the first to appreciate and take care of such places, so that their value is better acknowledged even by the tourists visiting our country.

While thanking Din l-Art Ħelwa for the work it has done and the awareness it has managed to create over the years, the President reiterated his commitment that during his presidency he will continue to stress the importance of protecting the natural



**Deborah (Debbie) Scerri** (born on 25 March 1969 in Toronto) is a Maltese television presenter and singer. She represented Malta in the **European Union, Malta and Cyprus Song Festival** in 1994, held in Thessaloniki. She also represented Malta in the 1997 Eurovision Song Contest which was held in Dublin with the song "Let Me Fly". The song finished in 9th place with 66 points.

## DEBBIE – JIEN MILL-ĠDID

The song got the maximum 12 points from Turkey, 10 points from Norway, eight points from both Greece and Croatia, seven points from Ireland, six points from Italy, five points from Bosnia and Herzegovina and Cyprus, three points from Denmark, and 1 point each from Spain and France.

That year the only songs which were performed in English were the Maltese entry, the Irish entry and the winning British entry, "Love Shine a Light".

Her purple and blue dress meant she was the first winner ever of the show's Barbara Dex Award for its most bizarre costume.

Debbie Scerri is married and has a child. She is still active in the music festivals scene. She works as a television presenter in Malta, hosting various shows. She has also taken part as an actress in some local television serials, and now forms part of the Animae Gospel Choir

Debbie has just released a new single and video in Maltese. This is the link for the video [https://youtu.be/zrw\\_imHSB7U](https://youtu.be/zrw_imHSB7U)



## The People of Malta is in Mgarr.

"Ta' kuljum din li nagħmel il-ġbejniet. Dan hu xogħli. Ta' 8 snin kont diġa' naħleb in-nagħaġ u nagħmel il-ġbejniet. Hajti għextha fir-raba' u mal-bhejjem. Rimors m'għandix. Għal xiex? Hadd ma jikkmandani. M'għandix mghallmin fuqi.

Wara li r-raġel jaħleb in-nagħaġ, insaffih u mbagħad nitfagħlu naqra renit biex jgħaqqad. Inhallih joqgħod u mbagħad nibda nitfagħhom fil-qaleb. Nagħmel xi sittax-il tuzzana. Qabel kont nagħmel ħafna iktar. Illum sirt ngħajja u ma rridx naħdem iktar. Dawn jibqgħu fil-qaleb għal 24 siegħa u l-ghada nbighuhom. Friski ma hawnx itjeb minnhom! Meta mbagħad jifdal iż-żejda, innixxifhom.

Dawn nagħmilhom mas-soppa, minestra, nimla l-kannelloni. Jiġu tajbin anki għat-torti, nimla l-injokki u ma' xi borma stew." – Grace, tal-Pespup

✂ ✂ ✂

"I make cheeselets daily. This is my job. At 8 years of age I was already milking sheep and making cheeselets (ġbejniet). I have lived my life in the fields and with farm animals. I have no regrets. Why should I? No one tells me what to do. I have no bosses. After my husband milks the sheep, I drain it and then add a pinch of rennet to turn it into solid curds. I let them set and then place them in baskets. I make around sixteen dozen. I used to make much more. Nowadays I get tired and don't want to work anymore. They rest in baskets for 24 hours and I sell them the next day. There is nothing tastier than fresh cheeselets! Then if there are any leftover, I let them dry.

I add them to soups, vegetable soups, and use them to fill cannelloni. They are good even in pies or can be used to stuff gnocchi or with a pot of stew." – Grace, tal-Pespup





### **Delegate of The Council of Maltese Living Abroad**



**The Editor and staff of this  
journal for Maltese living  
abroad support the work of  
the Council**

### **Marie-Louise (Marisa) Previtera**

My working background is in Administration in the Public Service of NSW with 32 years of secretarial and executive administration service roles.

Over the last 20 years I have been greatly involved in various roles within the Maltese community of the western suburbs of Sydney. For a number of years I have served on various committees and have held the position of Vice President of the Maltese Cultural Association of NSW (MCA) as well as this, I also have the pleasure of holding the position of Choir Director for the MCA Choir for almost 20 years.

I currently hold the role of the Secretary for The Friends of Providence House, NSW

whose sole aim since its inception is to raise funds for Id Dar tal-Providenza in Malta and working closely with its Director, Fr Martin Micallef. Since 2011 our small group has succeeded in raising over \$130,000.00 an achievement of which I am indeed very proud to be part of.

My appointment by the Maltese Community Council of NSW (MCC) as its Welfare/Community Worker has been very rewarding for me personally and I continue to provide a welfare and referral service for the Maltese community of Sydney since 2012. This role has given me direct involvement at the 'coal face' of the Maltese community of Sydney and its surrounds.

I am very passionate about my Maltese heritage and culture and I continue to seize every opportunity to promote and share our culture in Australia.

## **Maltese Living Abroad Mission**

**The Ministry for Foreign and European Affairs seeks to protect and promote the rights and interests of the Maltese living outside Malta.**

**We strive to enhance connectivity through active interactions as well as promote Maltese identity, culture and heritage, including the Maltese language as goalposts of Maltese opulence in the world.**

**We endeavour to further build on the networks of the Maltese living abroad with a view to explore business and other forms of collaboration within the framework of mutual benefit and in the common interests of Malta.**

**We resolve to engage further with the Maltese across the world through the Consul-on-the-Move programme which aims to bring government services closer to the people.**



## Maltese Pastizzi in Tucson, Arizona **Malta Joe** **Writes to us!**

*Malta Joe's Baked Goods, LLC 2760  
West Curtis Road Tucson, Arizona  
85705*

*email [joe@maltajoe.com](mailto:joe@maltajoe.com) phone (520)  
812 6563*

While pastizzerias are on almost every

corner of Malta and Gozo, they are a far rarer sight aboard. And it's that unique selling point which has allowed one man to crack the notoriously competitive American food market.

Joseph Gauci owns a pastizzi shop in Tucson, Arizona, with the straight-to-the-point name 'Malta Joe's Baked Goods', ([maltajoe.com](http://maltajoe.com)).

As well as serving the local market, Joseph says he's the only company in America that ships the traditional Maltese snack all over the States.

But how did it start? "I was born in Westchester, New York. My mother was from Tarxien and my father was from Paola. They moved to the States in 1950. I spent my early life in New York and had a wonderful career as a recording engineer in Manhattan for more than 30 years."

"During this time, I started making pastizzi over the holidays for my neighbors. They all said that I should do something more with this idea. But I had no background in food or business. I had learned to make pastizzi from my mother as we ate them all the time growing up, but to make it for the masses I had to step up my game. So, I travelled to Malta and met with Chef Mario of Primavera Caterers in Tarxien. He allowed me to train with some of the top pastizzi makers on the island. They were happy to show me the ropes of mass production, as long as I showed them my plane ticket back to the States, since they didn't want any more competition in Malta!"

"I chose to base myself in Tucson as it's a beautiful city and is a very foodie type of place, where people will try all kinds of dishes. I set up my business in 2016 and it was an instant smash. All it took was giving people a sample of a pastizz and they were hooked!"

"I started out with a simple menu at first, the traditional ricotta cheese variety, but over the next three years I branched out to include the pizelli (pea) version, as well as creating something especially for the people of Tucson called 'The South West'. It has Bacon, Hatch Chilies and Ricotta Cheese!" As well as catering for locals, Joseph also expanded his network of customers by adapting his recipes to include a vegan option.

"I have many vegan friends who don't have a lot of options when it comes to snacks, so I decided to try and bake them an alternative split pea and curry pastizzi. Vegans don't do margarine, so I found a vegan-friendly vegetable spread. It took me a long time to get the recipe right, but when I nailed it, they just took off! I also make apple strudel pastizzi, nutella pastizzi and Blueberry Cheesecake for special occasions and holidays."





**So how does Joseph plan to push his business forward?**



“Right now, our customers are mostly Maltese. We sell all over the United States and I am the only business shipping pastizzi with a website! We have a food truck called The Pastizzi Express. Its been a great way for people to build a relationship with pastizzi.” People just go to [MaltaJoe.com](http://MaltaJoe.com) and place their order and I ship it, frozen, right to them. Malta Joe’s Pastizzi has been going strong for five years now!

I am very interested in getting information about Pastizzi

production in Australia. I heard that some places are using automation to make their PASTizz. These are people that I wish to make contact with. Maybe you know, or friends of yours might know, who might be in the Pastizzi business?? Any help that you can provide for me will be extremely helpful.

**To learn more about Malta Joe, his story, and his pastizzi, visit [MaltaJoe.com](http://MaltaJoe.com).**

**Tucson is no longer a pastizzi-free zone. And we all have Malta Joe’s mom to thank.**



## **Next generation continues the Camilleri farming legacy – Bathurst - NSW**

From growing vegetables on 40 acres to owning four properties totalling 440 acres, Frank and Frances Camilleri have certainly expanded their growing operation over the past 20 years. Meanwhile, the next generation is well-established with the couple’s six children developing the same passion for growing fresh produce. Four of Frank’s daughters – Deborah, Monica, Jennifer and Christine – spoke to AUSVEG about why they decided to follow in their parents’ footsteps.

It is not unusual for multiple generations of vegetable growers to live on the land to provide Australian consumers with clean, fresh produce.

In decades gone by, it was generally men who inherited the farm while women worked in other industries such as nursing or teaching before giving up their careers to care for their children; living and working on the farm wasn’t viewed as an option. However, this has changed drastically today with many grandmothers, mothers, daughters, wives and female employees working across various aspects of horticulture – in both on- and off-farm roles. Deborah, Monica, Jennifer and Christine Camilleri are a prime example of this generational change. Under the guidance of their father Frank and mother Frances, these four ladies (all aged under 21) are taking the opportunity to cement their position in the vegetable industry and grow Camilleri Farms to ensure it has a sustainable future. They also work alongside their brother Matthew and sister Samantha. Located in Bathurst, New South Wales, Camilleri Farms grows sweet corn, iceberg lettuce, cos lettuce, cabbage, cauliflower and pumpkin. Additionally, the family produces potatoes for the fresh market and the crisping and peeling sectors.

The Camilleri family first started farming on a 40-acre property in Wallacia, about 20 kilometres south of Penrith before buying two more blocks of land totalling 140 acres. Sixteen years later, in 2013, Frank and Frances sold the properties and moved to a 220-acre farm in Bathurst.

"Since then, we have purchased three more farms and now we have a total of 440 acres all under irrigation," Frank says.

Growing vegetables on this amount of land requires a lot of hard work – and Frank's six children have decided to stay on the farm to not only lend a helping hand, but to learn as much as they can so they can take over the day-to-day running of the business in the future.

### **Industry trailblazers**

Deborah Camilleri is head of irrigation, and also has a number of roles including harvesting, seeding corn, preparing the ground, planting and general maintenance.

"I've always wanted to stay on the farm. I considered the challenges of being on the farm, but it's rewarding and also great working outdoors. If you enjoy being outdoors and growing food, it's a good career path to follow," she says.

Monica Camilleri manages a harvest crew, as well as fertilising and hilling potatoes; maintaining weeds around the farm; loading trucks; and planting lettuce and brassicas.

"There is a wide range of jobs to do and you never get bored. You also get to see vegetables grown from seed to full maturity," Monica says.

While the ladies support each other on-farm, they admit to a bit of friendly competition and challenging each other in their jobs. "We race each other to see who will perform the better job. This is to keep us motivated," Jennifer Camilleri says.

Jennifer's role includes harvesting, loading trucks, planting crops and general machinery maintenance. She explains that working together has further advantages for the ladies.

"It is very beneficial because when you need a hand with something, there is always help available."

Christine Camilleri plants brassicas and lettuce while assisting with harvesting, seeding potatoes and loading produce on trucks. Christine is reaping the rewards of working on-farm, particularly alongside her three older sisters, whom she looks up to.

"Working in this industry is considered very physically and mentally demanding, which is a challenge but definitely rewarding. We absolutely love working outdoors," Christine says.

"You will never get bored doing this job. There is always something different to do or something new to try."

Encouraging young people to join the vegetable industry is an ever-present challenge and it is one of the reasons the Camilleri daughters decided to pursue the family trade. They reiterated that there are many attractive aspects to working in the vegetable industry; Deborah says that being hands-on with growing your own food and operating tractors is one highlight, while Jennifer echoed Monica and Christine in saying that there are plenty of jobs to choose from.

*"You will never get bored doing this job. There is always something different to do or something new to try."*

### **A shifting landscape**

Vegetable growers from across Australia encounter ongoing issues that affect production and business operation, and the Camilleri family isn't immune to these issues.

Marketing produce is a challenge and to combat this, the business tries to receive as many contracts as it can in what can be a competitive environment.

Disease is also a major issue facing growers, and maintaining disease resistance and the ongoing sustainability of the farm is important. Steps taken by the Camilleri family include resting paddocks and rotating crops as often as possible.

There have also been many changes over the past 20 years since Frank and Frances started growing veggies in Wallacia.

"The farm has evolved over time by growing in size. The difference is that it is more competitive and you have to grow more to make the same amount that we were earning when we first started on the farm," Jennifer says.

Deborah points out that the increase in land size has meant that machinery has had to be upgraded to accommodate the increased work load.

"When we first started, we used a two-row planter for one bed at a time. We also harvested the crops by hand, but now we have harvest aids," she says.

**Looking ahead**

They may only be between 16-20 years old, but the Camilleri daughters have high hopes for the future – including establishing their own farm. However, at the moment the focus is on Camilleri Farms and its business direction.

“Hopefully our current farm expands and we grow more crops for processing,” Monica says.

Frank’s advice for his daughters is to “work smarter, not harder”. He also acknowledges the work that all six of his children contribute to the growing operation.

“My proudest achievement is raising six hard-working kids who are interested in the farm, as well as how much the business has grown since we first started.”

*This grower profile first appeared in the leading magazine for the Australian vegetable industry, Vegetables Australia. [ausveg.com.au/grower-profiles/camilleri-family/](http://ausveg.com.au/grower-profiles/camilleri-family/)*

**AUSTRALIAN-MALTESE PERSONALITY****Son of a Maltese-born father and part-Aboriginal mother, Fenech takes pride in his multicultural roots.**

By [Aditya Rana](#) wiki network



Traversing a brief career as a kickboxer and becoming a soldier in the Australian Army, Paul Fenech carved his path as an Australian filmmaker and actor. He is noted for achieving third place in Sydney's Tropfest short film festival during 1995 for his biographical short film *Pizza Man*.

He has directed films like *Fat Pizza vs. Housos*, *Housos vs. Authority*, and played several roles in *Bogan Hunters*, *Celebrity Splash!*, and *Pizza*.

**Paul Fenech's Net Worth And TV Shows**

Paul is an Australian actor and filmmaker who bags a net worth of \$5 million. The 46-year-old is active in the entertainment industry since 1994. Early in her career days, he directed a documentary named *More Than Legends*

about Aboriginal culture. He then gained limelight by winning the top 3 positions in Sydney's annual Tropfest film festival in 1995. He had directed a short film named *Pizza Man*, which was based on his experience as a pizza delivery driver. After three years, he again won the Tropfest award for *Intolerance*.

He managed a deal with Australian community broadcaster SBS to produce a sitcom entitled *Pizza*. It premiered in 2000 and ran for five seasons, airing till 2007. Based on the series *Fat Pizza*, he directed a full-length motion picture in 2003. And after over a decade, he created a feature film *Fat Pizza vs. Housos*, a mixture of *Pizza* and SBS series *Housos*. *Housos* won the Most Outstanding Light Entertainment Program at the 2014 Logie Awards.

His other creation, *Swift and Shift Couriers*, aired on SBS in October 2008 while the second series aired on August 2011.

The filmmaker completed his secret project, a new show called *Deadly Down Under*, during July 2018. The 7mate program aired in September 2018, where he took a role of Pauly. The show follows his adventure for the deadliest creature in Australia alongside the presenters Jacquie Rodriguez and Elle Cooper.

*Paul Fenech with presenters Jacquie Rodriguez and Elle Cooper in 7mate's 'Deadly Down Under' (Photo: [tvtonight.com.au](http://tvtonight.com.au))*

In May 2014, his comedy program *Bogan Hunter* was aired on 7mate and became the highest-rating entertainment show. For his work in comedy, Paul was nominated four times for Logie Award and received a nomination for the Australian Comedy Awards.

**Paul Fenech Family, Parents, Wife!**

Australian filmmaker Paul, age 46, was born to a Maltese migrant father named Fred and Torres Strait Islander heritage mother. His parents raised him at Stanmore in Sydney's inner west. As a kid, he was a hooligan and got jolted out of three schools for his quick-witted shenanigans. In his family, he was pretty much close to his father, who was his biggest supporter.



His father Fred, had a sad demise in September 2014, and Paul still honors the moment he used to bicker him as a kid. The filmmaker recollects that his father was always looking out for him and described him as his great friend. Though he got trouble fighting with rival skinheads and punks as a part of gang members, it was Fred who always remained supportive of him.

He still has a photo of his childhood where his father Fred escorted him adhering to his toy vehicle. It took a while for him to discern the generosity of his father due to a hazy memory of him. His grandfather had a Housing Commission home and was a war veteran. Paul bought the home of his grandfather and often resides there.

Apart from that, he is a family person who is fulfilling his parental duty raising his kids. *The 50 Foot Show* director is a married man. He and his wife are nourishing their kids residing in Sydney.

## **Brodu tat-Tigiega - Chicken Broth, Maltese Style** by Anna Sultana



It is winter in Australia. Because it's colder people stay indoors more. Germs are indoors more. It is now the perfect place for catching a cold, or the flu. When we lived in New York, chicken soup was called Jewish penicillin. Well, that chicken soup recipe wasn't just prepared by good Jewish Mamas. Maltese Mamas made it, too. And so can you.

### **Hints:**

The stewed hen can be served as a main course.

You can also cut a few slices of breast and dice them to add to the broth. Tiny pasta takes about 7 minutes, rice takes about 15 minutes to cook. Have a ham hock instead of a stewing hen? No problem.

That's perfect for making Ma's Split Pea Soup.

### **Brodu tat-Tigiega**

Chop into roughly the same spoon-sized chunks

- 1 large carrot

- 1 onion celery stalk
- 2 potatoes
- Rinse
- 1 stewing hen
- Set aside the liver and the heart.
- In a large pot place
- the cleaned hen
- the chopped vegetables

Add

- 8 Cups water
- 1 bouillon cube
- the hen's liver and heart
- Simmer until the hen is cooked, about 2 to 2 1/2 hours.
- Remove the hen.

Add

- 1 teaspoon tomato paste
- 3 Tablespoons rice or small pasta (stars are nice)
- Simmer until the pasta or rice is cooked.
- Serve with a hug.



If you have a recipe  
and would like to  
share it send it to us

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If you want us to  
include a recipe you  
like let us know

**WE SALUTE AND THANK ALL THOSE LEADERS OF OUR MALTESE COMMUNITIES ABROAD WHO WORKED  
HARD TO ASSIST THEIR FELLOWMEN/WOMEN  
IN THEIR TIME OF UNCERTAINTY, STRESS AND GRIEF DURING THOSE DAYS OF MASS EMIGRATION  
FROM MALTA, THE PRESENT AND PAST LEADERS ARE OUR HEROES  
AND WE CANNOT THANK THEM ENOUGH FOR THEIR DEDICATION AND LEADERSHIP.  
OUR SOCIETIES ARE SO SUCCESSFUL NOW BECAUSE OUR LEADERS LAID A SOLID FOUNDATION FOR US**





## St Sebastian Seniors Association Dinner Dance Festa 2021

**Date:** Saturday 12th June, 2021

**Time:** 6.30pm - 12.30am

**Venue:** Luxor Reception  
503 Sydenham Rd,  
Taylors Lakes, Vic. 3038

**Dress Code:** Semi - formal

**Music:** Guest Artist - Kelli Brogan  
Band - Legends 3 Piece Band  
Comedian - Carmen the Maltese  
DJ Dominic  
Maltese Own Band Philharmonic Society Inc.

**Cost:** Adults: \$70.00 p/p  
Children under 12: \$40.00 p/p

**Includes:** 5 course meal with drinks

### Sunday Mass

**Date:** Sunday 13th June, 2021

**Time:** 2.30pm Mass, followed by a Procession with the St. Sebastian statue, the Maltese Association Flag Bearers and music by the Maltese Own Band Philharmonic Society Inc. Then, the evening will be followed by a fun-filled social night, which will commence at 4.00pm.

**Venue:** St. Martin De Porres Catholic Parish  
158 Military Rd, Avondale Heights, Vic. 3034

For all enquiries, please contact:  
Allan 0411 500 842, Rose 0421 033 689 or  
Monica 0413 539 046



**The St Sebastian Seniors Association Vic. Australia** was set up in 1990 and is still going strong. The committee and club members are predominantly of Maltese descent, yet welcome anyone and everyone from various cultures and ages to take part in the monthly events. Events include family social nights, bus day trips and weekends away. We start the year off with our Liturgical Mass and we celebrate special occasions throughout the year including Mother's Day, Father's Day and Christmas. To keep with our Maltese tradition, we host our two-day festivities mid-year. Our committee is dedicated in supporting its members, so please feel free to contact us with any enquiries.

Monica: 0413 539 046, Rose: 0421 033 689 or

Lorraine: 0435 097 398

Email Address:

st.sebastian@outlook.com.au

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**Development underway in Gozo.**



Former Prime Minister Alfred Sant has warned there will soon be nothing left of Gozo to save after rampant development on the island “destroyed its character forever”.

In a Facebook post, the MEP said Gozo is facing crossroads, with many distraught with the development and construction that has already occurred. But although “massive sins” have



been committed, there is still time to address the issue.

“The safeguarding of Gozo’s environment ultimately depends on the will of the Gozitans themselves. They still have a choice to stop the continuing damage. But not for much longer.

“Soon, if we continue in this way, there will not be anything left to save. Gozo is at crossroads,” Sant wrote.

Excessive construction in Gozo has repeatedly made headlines in recent months with concerns raised over rampant construction taking over the island.

Earlier in May, a group of activists gathered in Victoria to raise awareness about overdevelopment and construction. An impromptu protest calling for change was also held in April.

The protest was held soon after Gozo’s mayors, business and tourism entities came together to hold a [long-awaited meeting](#) with the Environment Minister and Planning Authority to demand an end of the construction mania.

The talks were held six months after all 14 of Gozo’s mayors united for the first time and requested, under the umbrella of the Gozo Regional Council.mb

**Għaqda Għalliema Malti**

Ċens, ċempiltu lil tal-erkondixin?

**[www.facebook.com/ghghmlt/](https://www.facebook.com/ghghmlt/)**

Tgħallem il-Malti  
fil-livell primarju, medju jew sekondarju?  
Qed tistudja biex tgħallem il-Malti fil-futur?

Taħdita online dwar  
**IL-KLIEM MILL-INGLIŻ FIL-MALTI**  
minn Dr George Farrugia

organizzata mill-Għaqda tal-Għalliema tal-Malti  
bis-sehem tal-Kunsill Nazzjonali tal-Ilsien Malti

**nhar il-Hamis 17 ta' Ġunju 2021**  
**fl-4.30 pm.**

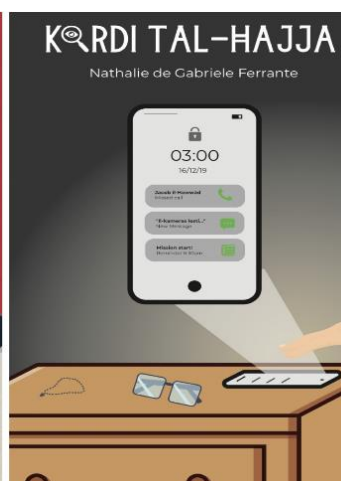
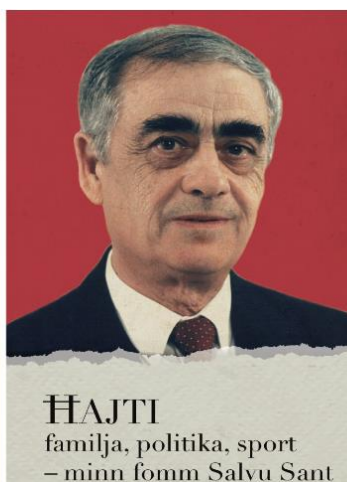
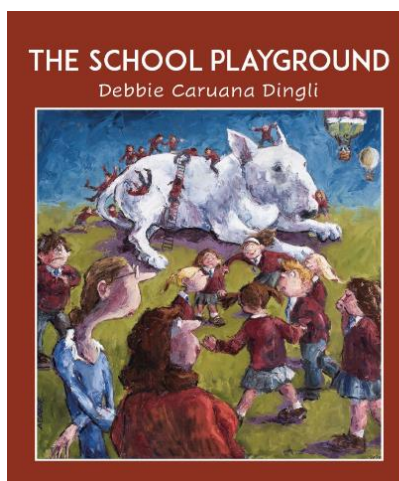
Reġistrazzjoni bla ħlas.

Bis-sehem tal-Ministeru  
għall-Wirt Nazzjonali,  
l-Arti u l-Gvern Lokali.

Mela ħsibtni qiegħed miegħek **fulltajm?**

Voucher - **vowcer**    lecture – **lekcer**    chairman – **cermen**  
trade unions - **Trejdjunjins**    indicator - **indikejter**    cockroach – **kokrowc.**  
Maltese Spellchecker - **ċ-ċekkjur bil-Malti**    .....    **QUO VADIS?**





## THREE NEW BOOKS TLETT KOTBA GODDA

**Kordi tal-Hajja**  
Kite Group  
ghadu kemm

ippubblika ktieb ġdid immirat l-aktar għall-adoloxxenti u kull iħobb jaqra stejjer ta' intriċċi. In-novella, *Kordi tal-Hajja* hi miktuba minn Nathalie De Gabriele Ferrante. Dan hu l-ewwel ktieb tagħha. F'dan il-ktieb naqraw kif Benjamin Ebejer dejjem xtaq avventura speċjali, xi haġa li ddaħħallu ftit kulur f'ħajtu. Brooke Zahra kienet hafna affarijiet. Atletta? Iva. Intelligenti? Skont lil min tistaqsi. Agent għal organizzazzjoni sigrieta? Bla dubju ta' xejn. Wara li Benjamin jara lil Brooke tuża' t-talenti tagħha biex twaqqaf negozju suspettuż, irrealizza kemm ma kienx lest għall-avventura li offrietlu Brooke. Ziju li ħarab mill-pajjiż, tifel bil-poteri li ħarab il-konfini ta' organizzazzjoni kriminali, ġirja biex jinstabu t-tnejn. Benjamin u Brooke jaħdmu flimkien biex jiskopru s-sigrieti tal-familja Ebejer u jġibu lura ħajjithom għan-normal.

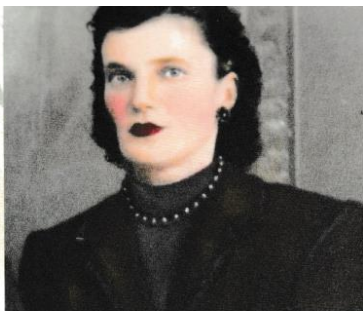
### **Haġti: familja, politika sport – minn fomm Salvu Sant. U huh fl-Awstralja x'sar minnu?**

Ktieb ġdid iehor hu dwar il-ħajja tal-ex president u ex deputat laburista Salvu Sant. F'dan il-ktieb joħroġ li wiehed minn hut Salvu Sant kien emigra l-Awstralja imma nqata' l-kuntatt bejniethom tant li Sant jikteb li ma jafx x'sar minnu, "Kien hemm ukoll ħija Willie li fl-1963 kien emigra lejn l-Awstralja u, ngħid il-verità, l-emigrazzjoni beghditna fi żmien meta l-komunikazzjonijiet kienu diffiċli, u sal-lum ma nafx x'sar minnu." Issemmi wkoll persuna oħra li giet l-Awstralja, "Fi hdan il-Museum kelli relazzjoni tajba ma' hafna mis-soċji. Hafna mill-[1]membri ta' din is-soċjetà kienu jaħdmu miegħi t-Tarzna u whud minnhom kienu anki jokkupaw dik li jgħidulha 'pożizzjoni ta' fiduċja' tal-Manager jagħmlu xogħol ta' kitba, u minħabba f'hekk kelli relazzjoni tajba magħhom kollha. Kien hemm hafna tal-Museum li kienu ikbar minni, bħall-mibki Michael Lanzon li niftakru sew. Dan kien għamel żmien fix-xandir, imma wara mar l-Awstralja u miet fl-2020." Salvu Sant għex il-familja, il-politika u l-isport b'intensità sa minn tfulitu f'ċirkostanzi diffiċli. F'dan il-ktieb Salvu Sant inaqqax il-karattru ta' Dom Mintoff kif tant jafu tajjeb hu fuq għexieren ta' snin b'tifkriet ta' grajjiet li qed jitwasslu lill-pubbliku għall-ewwel darba. Inaqqax ukoll il-karattru ta' huh, Lorry, bla ma jagħmel xi apologija għalih, anzi jwassal hulna shih u awtentiku. Jagħtina l-esperjenza mill-aktar personali tiegħu fl-interdett. Ipingi stampa ġenwina ta' hafna mexxejja li hu jaf sewwa, fuq iż-żewġ xaqlibiet tal-politika Maltija. U ċertu grajjiet li jirrakkonta jistgħu jissorprendu lil dawk li jaħsbu li l-politika Maltija hi biss glieda tal-klieb u l-qtates. Salvu Sant iwassal ilna hafna avvenimenti mill-esperjenza rikka u twila tiegħu fit-Tarzna, fil-karigi tiegħu fil-Partit Laburista, f'korporazzjonijiet tal-Istat Malti, fil-Parlament u f'għaqdiet sportivi. Minnhom kollha Salvu Sant joħroġ bħala raġel li essenzjalment hu Malti li jfittex is-sliem ma' dawk kollha li forsi ma jaqblux kif għandhom iħobbuha lil Malta, jew kemm iħobbuha, imma li żgur jaqblu li huma lkoll aħwa wliedha. Kopji tal-ktieb jinkisbu minn fuq [www.kitegroup.com.mt](http://www.kitegroup.com.mt)

### **The School Playground, Debbie Caruana Dingli**

Debbie Caruana Dingli has been a recognised presence on the local art scene for the past thirty-five years and her accomplishments in both portraiture and cartoon painting have played a significant role in establishing her reputation. Debbie's artistic compass is clearly oriented towards humans and her interest in observing people from all walks of life constantly provides her with a rich and varied source of inspiration. Artist's sketches are generally private and are rarely meant to be viewed alongside the finished

works. The intention in this title published by Kite Group is to provide the reader with an insight into some of the stages involved in presenting a finished cartoon painting to the public. By placing Debbie's sketches alongside their corresponding paintings, the reader is able to follow a thread from the conceptual stage through to the finished works. These comparisons facilitate a fuller understanding of the artist's train of thought whenever she embarks upon a cartoon painting and shed light on the interests she has long pursued. The sketches in this publication are a unique archive of Debbie Caruana Dingli's personal vision which is continually being transformed into art.



### **Mrs Mary Muscat**

**We congratulate Mary on her 100th birthday. She was born in Cospicua, Malta on June 7, 1921 and migrated to Australia 64 years ago. Mother of 7 children, and nanna, buzanna and buz buzanna to many.**

**Mary is loved by all her family, relatives, friends and the members of the Maltese Community of Adelaide – Australia.**

**May God grant you many more happy days and bestow his blessings on you.**

*Frank Scicluna*



**Family BRIMMER from Hamrun , living in Victoria, Australia**

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## HAWN TAL-BIGILLA - Here comes 'tal-bigilla'

**Bigilla** is a typical country dish and is one of the mainstays of traditional Maltese cuisine. For many years bigilla street hawkers would roam villages across Malta selling their freshly made bean paste from their donkey-drawn carts. Today, vans have replaced the karettun, but the goodness of this traditional Maltese food remains the same. We met up with Joe Sacco ta' Birżebbuġa as he was doing the rounds in his small white van this morning, attracted by the shout of his recorded tune. Because, as they say in Malta, 'l-għajta nofs il-bejgħa' (the call is half the sale).

**WHAT IS BIGILLA?** Bigilla is a spicy bean paste or dip. Bigilla is made with broad beans, garlic and herbs. It is a traditional Maltese appetizer or snack that is delicious when warmed up and served with galletti (water biscuits), crackers or bread, along with other vegetables, olives and cheese.

**ORIGINS** Bigilla has been around in Malta for a very long time. Its origins in our country date back to the Arabs, who are thought to have introduced it to the islands. In countries like Egypt, bigilla is a very popular food.

**FRESH AND GENUINE** People are drawn to buying from bigilla sellers like Joe Sacco ta' Birżebbuġa. Customers appreciate the fact the bigilla is made fresh daily without any added preservatives and served warm.

**SFINEĠ** Joe was selling another popular savoury snack: sfineġ.

Sfineġ started being prepared and sold in Rabat, Malta, over half a century ago. Very popular in Lent, the crispy fritters have a tender anchovy filling. These savoury snacks are made out of bread dough and deep-fried until golden. They traditionally start being sold from around the feast of St. Joseph, which falls on the 19th of March right in the heart of the Lenten period.

**AN ITALIAN DERIVATIVE** The origins of the sfineġ are thought to have Italian roots: in Sicily, in fact, they make two similar delicacies, namely the sfinci and the zeppoli, and these seemed to have made their way down to Malta to create the sfingħa. Sfineġ, though, are savoury not sweet.

### **BIGILLA SONG**

"Kien jiġi tal-bigilla  
bil-karru u l-fanal  
u jieqaf fit-triq tagħna  
meta konn'għadna tfal.

Jistenna n-nies tingabar  
mit-talb ta' filgħaxija  
u jimla l-qratas dojq  
bl-imgħarfa mil-lenbija.

It-tfal joħorgu jiġru  
mid-djar u l-isqaqien,  
jimlew it-triq b'lehinhom  
u jgħajtu 'L-ewwel jien!'

Imbagħad in-nies li ngabret  
tmur lura bħalma giet,  
ir-raġel jgħib fid-dalma  
u jerga' jaqa' s-skiet.

Mank jerga' lura darba  
bil-karru u l-fanal  
u jieqaf fit-triq tagħna  
bħal meta konna tfal!"

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Share directly from Kappa Vision FACEBOOK — in [Birkirkara, Malta](#)



## MEMORIA - GOZO – 100 YEARS AGO – TAD-DUDI

A photo by photographer Mikele Farrugia, Il-Badiku, of the Gozitan quartet 'il-Banda tad-Dudi'. The band originated from Santa Luċija, Kerċem.

The name 'tad-Dudi' of the band comes from the same 'laqam' (nickname) of the Debrincat family that used to live in the quaint square of the hamlet of Santa Luċija in



around 1900. The quartet was formed by four musicians from the same hamlet. The British loved hearing their music and called them 'The Gozo Quadretto'. The last time the 'Dudi' played was in 1925 for the ordination feast of Fr Francis Spiteri.

At Santa Luċija there is street named after them 'Triq l-Orkestra Tad-Dud'

## Brilli (A Game unique to Gozo)



Brilli is a game still played by adults in Gharb, Gozo. Part of this remote area is undisturbed by cars, where streets have retained their function as a meeting place for the villagers.

**To play you need these objects** Nine skittles (brilli) and a spherical wooden ball. The skittles are arranged to form a square with three rows, each row containing three skittles. A different term is used to describe the skittles according to their position in the square. The four brilli at the corners are called qriemec, while the central skittle is referred to as is-sultan. The remaining four skittles are known as is-sekondi.

Each skittle is conical in shape, stability being provided by a metallic ring placed around the base. Is-Sultan has a spherical projection at its top to distinguish it from the other brilli.

**To Play the game** At least five to six people are needed for the game to be played. The place chosen for the first throw (messa) is marked by a stone.

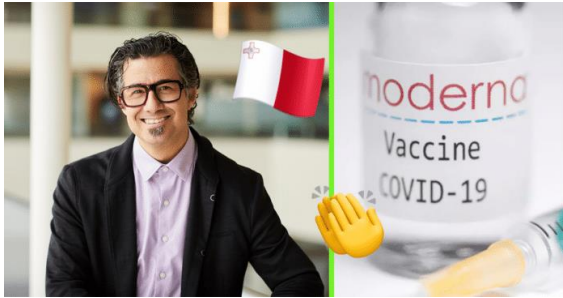
The first throw (il-moll) gains points according to the number and type of skittles dropped. Thus is-sultan gains 18 points, is-sekond 12 points while the qriemec 1 point. If however more than one type of pin is dropped (example: sultan and qarmuc) only 2 points for each dropped pin is gained.

A line (il-Hazz) is drawn at the place where the ball stops after the first throw. The second attempt is thrown from this line and gains two points for every skittle dropped.

## The Maltese-Canadian behind Moderna

# Malta's Role In Creating A COVID Vaccine

By **James Grech** - [gadgetsmalta.com](http://gadgetsmalta.com)



Moderna's announcement that their vaccine is showing a 94% success rate in studies made so far made waves around the world. The wave that just arrived to our shores, however, is that Moderna's founder has a very direct link to our little island.

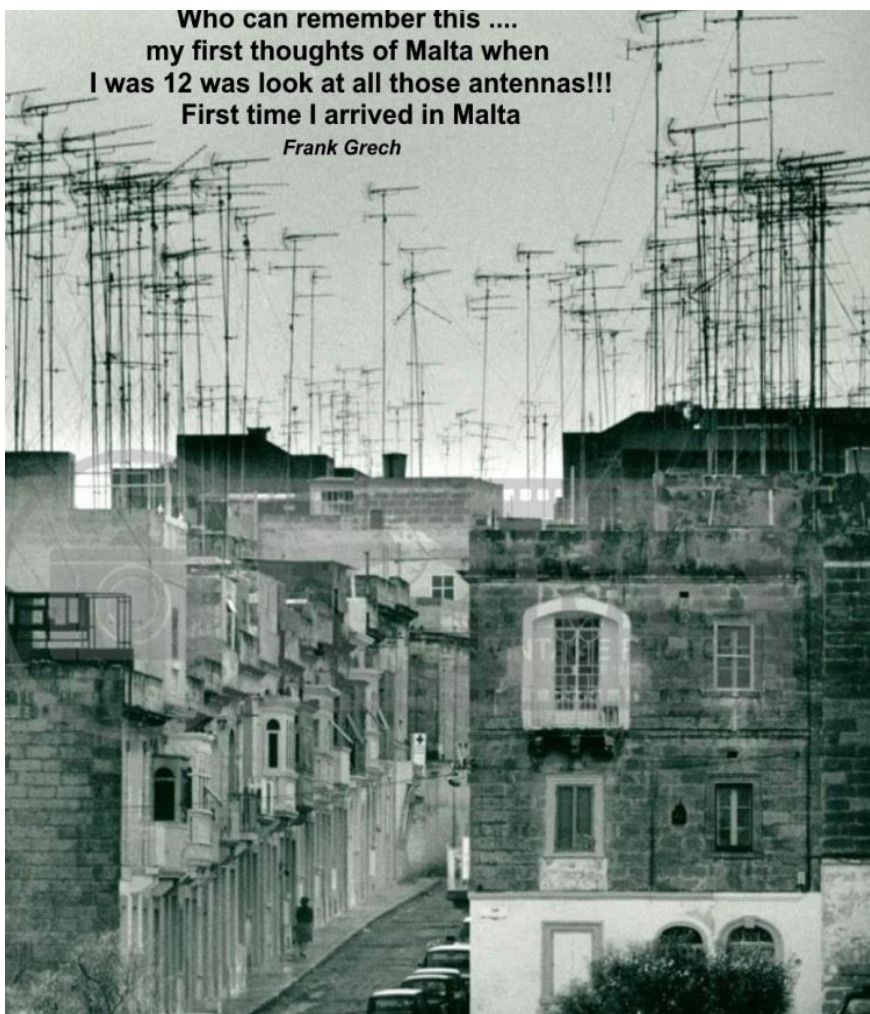
**The Malta Connection** As detailed in an article on the National Post, Derrick Rossi was the last of 5 siblings born to Maltese parents in Canada, parents who moved there in search of a better life. He discovered a love for

science in high school, particularly molecular biology, and never looked back since then.

Following a catalogue of achievements, he became a professor at Harvard but that only lasted a couple of years. Colleagues tried persuading him to stay (to no avail) and he opted to retire while in his 50s, simply because he could.

**His role at Moderna** Although he cut ties in 2014, the vaccine Moderna worked on still relied a lot on the research that put him on the map many years ago. His studies focused on altering the blueprints of cells in order to cure ailments such as haemophilia, cystic fibrosis, sickle cell anaemia and several more.

Officially, he has no role at the company he helped create, although he owns a majority share. In fact, about the recent developments, all he had to say was they're "pretty cool", but there's still a long road ahead in terms of remaining tests.



**L-GHONNELLA**



## Sculpture Exhibition @ Il-Ħaġar

### reflections

AN EXHIBITION OF RECENT SCULPTURES BY  
**MARIO AGIUS**



#### IL-HAGAR

Heart of Gozo Museum

ST. GEORGE'S SQUARE  
VICTORIA, GOZO

4 - 20 June 2021

9.00 - 17.00

The artist Mario Agius will be present at the exhibition on Fridays, Saturdays and Sundays. A limited number of the illustrated catalogue with an essay by Prof. Vince Briffa is available at the exhibition.

This exhibition is being held in strict adherence to Covid-19 safety measures.



Gozo Minister Clint Camilleri is officially opening on Friday 4th a solo temporary exhibition at Il-Ħaġar Museum (in Victoria's Pjazza San Ġorġ) consisting of a range of works by sculptor Mario Agius from Xagħra.

"Reflections" shows sculptures which are the result of experiences collected by the artist and thus offer a reflection on our fragility and our needs to connect with each other. Most of Agius's archaic and expressive works - in constant dialogue with nature - are sculpted in olive wood, local weathered limestone, carrara marble and Gozo hardstone.

An illustrated catalogue will be available at the exhibition. It includes an essay by Professor Vince Briffa who states that "The raw materials that these works are carved from, while preserving nature's genealogy, are transformed into effigies of pathos and contemplation. Through the subjects tackled, Agius's works in wood and stone make us ponder on the divine mysteries of faith and empathise with human values".

This exhibition - supported by the Gozo Ministry Cultural Heritage Directorate, Xagħra Local Council, Bank of Valletta, Michael Grech Financial Investments Services and GasanMamo Insurance - can be visited till 20 June during the normal opening hours of 9am to 5pm,

seven days a week. The artist will be in attendance Fridays to Sundays. Entrance to this cultural centre remains free and Covid-19 safety measures are being adhered to.



### Traditions, Richness, & Colour!

With so many rich and colourful traditions which have withstood the test of time, the amount of pride the Maltese have for their culture is highly understandable. With elaborate fireworks displays, rowdy village festas, and outstanding hospitality, not to mention the mind-blowingly delicious food, the sheer magnetism of Maltese culture is apparent everywhere you go, making it almost impossible not to be drawn in.