

November 2022

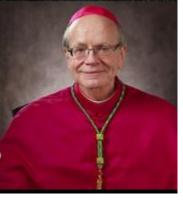
THANK YOU TO THE MISSIONARIES OF ST. PAUL MSSP

Bishop Robert Kasun Archdiocese of Toronto

When I heard the news recently of the decision of the Missionary Society of St Paul to withdraw from their mission of St. Paul the Apostle Parish, I was deeply saddened.

I have no doubt the members of the parish community felt much the same. The reason for their departure from the archdiocese is the same reason many other religious orders of priests must also depart from their ministries. We all know the reason.

It is the shortage of vocations to the priesthood. At the same time however, the Archdiocese is keenly aware of the enormous debt of gratitude we owe to the Missionary Society of St Paul for their loving, faithful and effective service to the people of St.



Paul's for nearly 25 years! Particularly, of course, I am grateful to Fr. Mario Micallef and Fr. Ivano Burdian, who have served this community extraordinarily well in these challenging times.

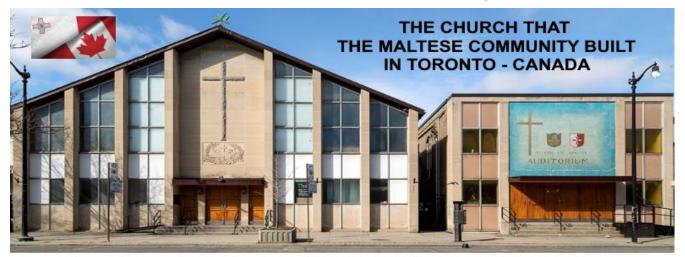
I hope the parishioners of St. Paul's will join me in their outpouring of affection and gratitude for Frs. Mario and Ivano and indeed to all the Fathers who have served this community over the years. For the foreseeable future, the Archdiocese of Toronto has no plan to close the parish. We hope the parish can work with the Archdiocese in keeping the parish alive and flourishing as best as possible.

THE MSSP WITHDRAWING FROM THE MALTESE CANADIAN PARISH OF ST. PAUL THE APOSTLE IN TORONTO

> The Clergy Personnel Committee of the Archdiocese is already working hard to secure a new pastor for this parish. Kindly offer your prayers that a pastor may be found even at this time of year when priest transfers are not usual.

> Finally, I invite you to offer "even more prayers" that a pastor may be found "who also speaks the Maltese language" because they are extremely rare and difficult to find. May our Lord Jesus Christ, our Blessed Mother and St. Paul the Apostle be our consolation and our hope in transitional times. Be assured of my prayers for you. Sincerely in Christ,

> Bishop Robert Kasun, CSB Auxiliary Bishop, Central Region



St. Paul the Apostle is a Roman Catholic church in Toronto, Ontario, Canada. It is located at Dundas Street West in The Junction neighbourhood. The church was primarily built in 1930 by the Maltese-Canadian community of Toronto. A larger, new church was built on the ground by the same community in 1956

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Professor Albert Borg receives President's award for work on Maltese Language

resident George Vella says it is an issue close to his heart

Professor Albert Borg received the award at the President's Palace. Photo: DOI.

Professor Albert Borg has been awarded the gold medal of the 'Ġieħ I-Akkademja tal-Malti' for his outstanding work in the development of the Maltese language.

In a statement on Tuesday, President George Vella, who presided over the investiture ceremony, said the Maltese language is an issue close to his heart.

"Professor Borg truly deserves to be included in this esteemed company of Honoured Maltese Scholars, even more so when one bears in mind that over the years he has worked and strived without much fanfare, in the silence of his study, with his students and colleagues, researching, educating, and spreading knowledge and teachings," President Vella said.

Borg had first proposed a scientific review of Maltese orthography, later obtaining a doctorate with a thesis examining the relationship between the tense and aspect categories as expressed in the inflectional morphology of the Maltese verb.

Together with other colleagues, Borg founded and managed the Institute of Linguistics at the University of Malta. He was one of the first members of AIDA (International Association of Arabic Dialectology), helped to establish the International Association of Maltese Linguistics, and also served as President of the I Akkademja tal-Malti from August 2018 to July 2019.

The 'Gieħ I-Akkademja tal-Malti' gold medal is awarded to those deemed to have made an exceptional contribution throughout their lives to increasing both academic and literary interest in the Maltese language. In the previous editions. this honour was awarded to Professor Oliver Friggieri, Monsignor Lawrenz Cachia, Trevor Zahra, Victor Fenech, Lina Brockdorff, and Professor Manwel Mifsud.

Thank you, Frank, for your wonderful e-News Letter that keeps us abreast of the Maltese diaspora around the world. It is so well presented with so many fascinating photos, old and new. Keep up the good work. Fr. James Bonello MSSP Rome – Italy

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Phoenicia Malta celebrates its 75th anniversary

Dr George Abela the President of Malta and Mrs Miriam Abela attended the celebration of the 75th Anniversary of the official opening of the Phoenicia Hotel. In his speech, the President remarked that it is a historical building that witnessed Malta's political developments throughout the twentieth and current centuries. The Phoenicia Hotel became a testament and a landmark in the history of the Maltese Islands.

The Phoenicia Malta, located on the doorstep of the islands' capital Valletta, a UNESCO World Heritage Site has grown in stature in recent years and is now recognised as one of the great hotels of the Mediterranean. The hotel has played host to Royalty, Queen Elizabeth and her husband Prince Philip visited, politicians and numerous movie stars over the years.

It's set on 7 acres of landscaped gardens and is just a few metres from 16th century fortifications.

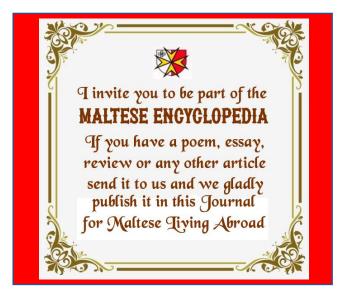
Construction of the hotel started in the late 1930s and was almost finished by 1939. Following the outbreak of WW 2 the completed parts of the Hotel were requisitioned by the British military and used by RAF personnel.

The hotel suffered extensive damage by aerial bombardment in 1942 and reconstruction of the damaged parts began in earnest in 1944 and finished in 1948.

The hotel was officially opened in November 1947.

Over recent years it has undergone major refurbishment including the addition of the beautiful Deep Nature Spa in 2020, upgrading of the extensive gardens, redecoration of the much-loved Club Bar, as well as the creation of the new Pegasus Suites. One of the hotel's birthday celebrations comprised of Chameleon75, a summer-long live entertainment experience under the stars, taking place at the iconic Bastion Pool. Featuring some of the island's most popular artists, classic cinema and a breath-taking location, Chameleon75 provides top-notch entertainment in a chic environment. The month of September is now dedicated to private events, and the hotel invites inquiries due to some slots still being available.

The Phoenicia Malta is iconic and prides itself in delivering the highest level of warm and personalised guest experiences which is a reason why many of The Phoenicia Malta guests return year after year to their favourite Mediterranean hotel.



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THE PRESIDENT AT THE RACES

Dr. George Vella, President of Malta thanked the Malta **Racing Club** for organising, for another year, The President's Cup. a horse race to raise funds for The Malta **Community Chest Fund. Dr.** Vella congratulated all the cup competitors and this vear's winner. Mr Farrugia. for donating the prize to the MCCF, a greatly appreciated gesture. Alan Paul Mizzi Malta Equidrome



ORDER OF MALTA





The Order of Malta invites you to

Annual Lourdes Day Mass

Presided over by The Most Reverend Anthony Fisher OP of Sydney



Saturday, 3 December 2022 at 10.30am

The Order of Malta's annual Lourdes Day Mass at St Mary's Cathedral is celebrated for the intentions of all Catholic families, but the sick and infirm members of our community are particularly encouraged to participate.

The Order of Malta have been serving the sick and the poor for over 900 years. Help us continue this work.

www.orderofmalta.org.au

MASS FOR THE SICK,AT ST. MARY'S CATHEDRAL – SYDNEY – ORDER OF MALTA

The Elderly, the Disabled, the Infirm, and the Sick are cordially invited to attend to the Our Lady of Lourdes Mass of the Order of Malta at St. Mary's Cathedral, Sydney NSW.

The Holy Mass will be celebrated by Archbishop Anthony Fisher OP on Saturday 3rd December at 10.30am. All 'malades', their carers and families are most welcome TO ATTEND. – Prof. Stephen Gatt - NSW



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THE CHETCUTI FAMILY AND THE MALTESE COMMUNITY OF ADELAIDE FAREWELL A BEAUTIFUL WOMAN

Carmen Chetucti (nee Borg) was born in Zabbar, Malta on October 19, 1943 and died in Adelaide, South Australia on November 11, 2022. Carmen was the dearly loved wife of Joseph and mother of John and Chris and mother-in-law of Catherine and Rita. She was a dear Nanna of Rebekah, Luke, Danielle and Emalie and sister of Emmanuel (dec) Alexandra (dec), Ross, Grace and Leslie (dec). Carmen was a loved, cherished and respected member of the community. Mass of Thanksgiving was celebrated at St. Brigid's Catholic Church, Kilburn by Father Maurice Shinnick. It was attended by her relatives, friends and members of the Maltese Community of Adelaide



Jesus talks to His disciples about the destruction of the temple in Jerusalem.

He also speaks of the end of the world as we know it using apocalyptic language.

Apocalyptic language is a Biblical style that uses very graphic language with strong imagery. It speaks of the victory of God over evil, over sin.

Jesus also predicts that His followers will face persecution. This indeed has happened and still happens. He encourages us not to be dismayed when these things happen. He encourages us to stay committed to Him and His teachings.

We may not personally face physical danger because of our Christian beliefs.

However, we may face ridicule, even hostility. We may be seen as naive and out

2022 Christmas Party SUNDAY - 11 NOVEMBER

Christ The King Catholic Church/Hall Henley Beach Road Lockleys S.A After the 2pm Maltese Mass Service.

BOOKINGS ESSENTIAL - DON'T MISS OUT!

CONTACT Mary - 0422388423 or Katy - 0429310556



of date, behind the times. We of course need to be properly formed when we talk about our Faith to others. There are many good reasons why we have our beliefs. We need to continue understanding our Faith more deeply. This way we are able to speak more convincingly about it to others. Our faith is based on God's revelation and God's continued working through His church and the church's teachings. Our faith is bigger than culture and we do not blindly repeat what we have learnt as children without proper understanding as adults. In all this Jesus reminds us that He is with us always

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The Nibbia chapelNational Archives of Malta



Sacra Infermeria now the Mediterranean Conference Centre



The Chapel of Bones



Overgrown remains of the Nibbia Chapel

Nibbia Chapel, Malta: The chapel, that was partially destroyed during WWII. <u>Bojan Ivanov</u>

The remains of the Nibbia Chapel (*II-Kappella ta'Nibbia* in Maltese) are located in the city of Valletta, the capital city of Malta. The former Roman Catholic chapel was dedicated to Our Lady of Mercy (or the Madonna della Misericordia).

At the beginning of the 16th century the strategically important island of Malta, situated in the Mediterranean Sea, came under the rule of the Order of the Knights of Malta. The chapel was originally erected in 1619, financed by the Italian Fra Giorgio Nibbia, a knight of the Order of St. John. The chapel was built just next to a cemetery, in which countless individuals who died at the adjacent Sacra Infermeria (or the Hospital of the Order of St. John) were buried.

It was the main hospital in Malta and was used to give medical care not only to local patients, but also to pilgrims that were coming back from Jerusalem. Later the patron of the chapel, Fra Giorgio Nibbia, was buried there too. For more than 300 years the small church was a well known sacred place, as well becoming a popular and unique tourist attraction since the beginning of the 20th century.

In 1730 the old chapel was torn down to make space for an expansion of the hospital. A new chapel was designed in 1731 by the Baroque architect Romano Carapecchia. In 1776, the hospital cemetery was cleared, and the human remains were carried into a fairly large crypt, probably placed under the chapel or in its vicinity.

The chapel was dome and octagonal in form and was decorated with ornaments, typical of Baroque style. Plenty of similar buildings were built at the same time in Malta. What was unique and unusual for this

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chapel was the vaulted crypt beneath, whose walls were strangely designed. In the crypt were placed the remains of the former patients, and in 1852, the chaplain of the hospital Reverend Sacco came to a unique idea of arranging the human skulls, bones and even complete skeletons to decorate the walls and the interior of the crypt. Thus quite spine-chilling mosaics and scenes were made. Because of that, the chapel became known as II-Kappella tal-Għadam – the Chapel of Bones. The crypt had one altar, enscribed with a Latin epitaph that lamented the shortness of the life and asked for prayers for the deceased. The locals say that the remains in the crypt didn't belong to the hospital patients, but to soldiers who died during the Great Siege of Malta in 1565.

At the beginning of the 20th century, the crypt became famed. Postcards and lithographs on which were depicted the morbid interior of the crypt became popular souvenirs from Malta. The chapel was often visited by tourists and sailors while they were on the island.

Evans Building, whose grounds contain the chapel's remains/ Author: Frank Vincentz

Nibbia Chapel was one of the victims of the many bombing raids on Malta during the World War II, when many buildings in Valletta were destroyed. It was only partially damaged, during the bombing that occurred on February 14, 1941. Some of the human remains were collected and taken to the Addolorata Cemetery. Sadly the whole structure was almost completely destroyed at the end of the 1970s. Today, somewhere below the few precious stonework remains, including the sarcophagus Fra Giorgio Nibbia, that are tucked away in the corner of a car park of the Evans Building, it is believed that the crypt of the Chapel of Bones still exists.

La Sacra Infermeria – The Holy Infirmary



The Sacra Infermeria, the Holy Infirmary of the Knights of St John, has seen over 400 years of vivid human history as generations of patients have passed through its doors.

These ancient walls have witnessed triumph and tragedy, selfless care and unspeakable suffering, medical innovation and sad decay. It's as though the very fabric of the place is imbued with the ghosts of centuries...

A MISSION TO HEAL THE SICK The Order of St John had its origins in 11th century Jerusalem, some time before the first crusade, establishing a

hospital to provide care for sick and wounded pilgrims visiting the Holy Land. **EUROPE'S LONGEST HOSPITAL WARD** By 1787, the various wards of the Infirmary accommodated 563 beds – a number which could be increased in times of emergency to 914. This vast 155-metre-long



room with its magnificent timber ceiling is known as the Great Ward and was once the longest hospital ward in Europe.

WHERE PATIENTS DINED OFF SILVER The Sacra Infermeria employ the highest standards of medical treatment and hygiene for its day. One striking example was the hospital tableware on which food was served. This was actually made of silver, simply because this was practical and easy to clean.

Left: "Gabriele Henin, (1696-1754), known as the "Father of Anatomy in Malta". Henin refined and improved the teaching of anatomy at the infirmary,

bringing it great renown. (Photo) Grand master Nicolas Cotoner

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SCHOOL FOR SURGEONS 1676 was a landmark year in the history of the infirmary. It was then that Grand Master Nicolas Cotoner founded the School of Anatomy and Surgery – an institution devoted to formalising and improving training in these vital fields.

UNDER BRITISH RULE With the British now in control of the Islands, a new era in the Infirmary's history began. In September 1800, British military forces began to appropriate the building for their ailing soldiers. From this date on, it became known as the General Hospital, Garrison Hospital, or Station Hospital.



From 1863, substantial structural alterations were carried out to modernise hospital facilities. The windows of the Great Ward, (now known as the Long Ward), were enlarged to admit more light and air.

NURSE OF THE MEDITERRANEAN

Malta richly deserved its title, "Nurse of the Mediterranean", offered in gratitude for the sanctuary and care it provided to thousands of servicemen injured in the First World War.

The sick and wounded poured into the islands from spring 1915, from the battlefields of Europe. Situated so

near to Grand Harbour, Station Hospital was ideally placed to receive the sick and wounded.



The Malta Numismatic Society

The Malta Numismatic Society is a non-profit organisation founded in 2020 and includes as its members numismatic academics such as John Gatt. The scope of the society is to encourage

and promote the study and collection of numismatics and exonumia, namely but not limited to coins from antiquity until the present day, as well as banknotes, tokens, jetons, medals, seals, dies and weights related to the Maltese Islands throughout its history.



The society will strive to publish articles and papers, to promote study and discussion, organise cultural events and activities, thus providing a focal point for numismatics, scholars and amateur collectors in a pleasant environment. The society will promote fair trade and discourage fraudulent practices such as dealing in forgeries.

The society will endeavour to stock a library of numismatic books, catalogues and publications to be made available to its members. The society will liaise with foreign numismatic societies as well as curators and museums of related numismatic collections worldwide.

MALTA NUMISMATIC SOCIETY GATHERING

Numismatists and coin collectors meet up for a luncheon in Valletta

Members of the Malta Numismatic Society gathered at the King's Own Band Club on a social outing.

On November 5, the Malta Numismatic Society invited its members and a select group of numismatists and collectors for a social in Valletta.

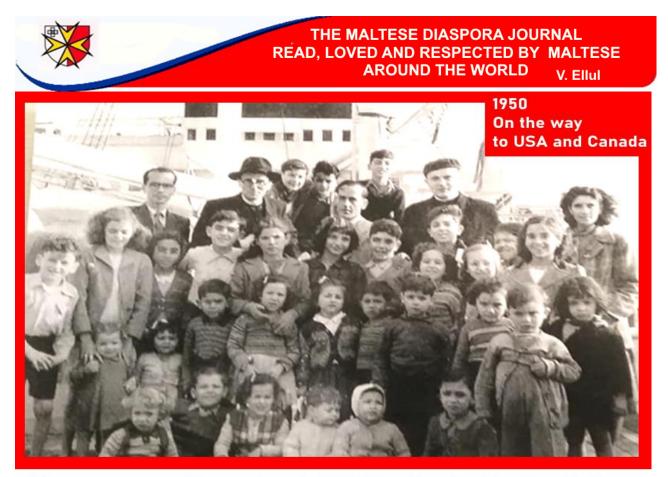
In the morning, Colin Formosa, the society's secretary, talked on the numismatic collection held at the National Archaeological Museum, entry for which was granted by

Heritage Malta, while Matheu Caruana spoke about medals and their significance throughout history. The morning ended with a talk by John Gatt, author of *Coins Minted by the Knights in Malta*.

The group then headed to the King's Own Band Club for a luncheon and further discussions on their collections and development of the society.

Members of the public interested in Maltese numismatics are invited to join their Facebook group at https:// www.facebook.com/groups/maltanumismaticsociety or visit <u>www.mns.mt</u>.

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72 years ago on November 4, 1950 the Greek ship Nea Hallas departed Malta with many Maltese immigrants headed to New York, Detroit, and Canada. *Vella, Gauci and Pisani families were among them*

Keeping with tradition

Borża ta' San Martin distributed to children Times of Malta

Children attending Sunday Mass at St Anthony church in Għajnsielem. Photo: Charles Spiteri



On November 6, the Franciscan Friars Minor of Ghajnsielem organised a Mass for families and their children during which the celebrant, Fr Guardian Marcello Ghirlando, OFM, distributed the traditional Borża ta' San Martin to all children. This tradition of a bounty on the feast of St Martin can be associated with the charity displayed by the saint when he gave half his military cloak to a beggar. Some, however, say it originated from the times when the Church would be preparing for fasting during Advent.

The Borża ta' San Martin traditionally includes an apple, an orange, a tangerine, a pomegranate along with walnuts, hazelnuts, chestnuts, shelled almonds and figs. Tradition has it that in days gone by, children used to hang the bag onto their bed and would find all the goodies inside it in the morning.

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These are the voices behind the World Cup song that football fans will hear over and over again

Official World Cup songs are released to coincide with the sporting event, with the 2022 version a collaboration between local and international artists.

(Photo) Davido (left), Trinidad Cardona (centre) and Aisha (right) are the artists behind the song Hayya hayya (better together). Source: Supplied / FIF A

Australian football fans may not know these three faces but they will soon know their voices very, very well. Performers Aisha, Trinidad

Cardona. and Davido have teamed up to create one of the songs on the FIFA World Cup Qatar 2022 soundtrack that is already becoming familiar to those who've travelled to the country for the event. Three songs have been created for the tournament, with one sona released in two different versions - Arabic, and in French and Spanish.

Hayya Hayya (Better Together) was the first of the songs to be released. The catchy tune will likely be part of World Cup broadcasts and advertising campaigns and associated with the round ball game. Aisha is the only one of the three singers who is Qatari. She said "hayya hayya" loosely translates to "let's go" and is a celebratory song.

Aisha said she had been able to inspire young girls and other women through her music. She told Al Jazeera she felt she had a mission, "it's not an easy one, although I'm getting a lot of support".

"I'm still doing something that's different, I'm still opening a new door but just being that initiator for other women, it makes it worth it." Qatar has a male guardian system that often denies women the right to make decisions about their lives. Human Rights Watch has found women in Qatar must obtain permission from their male guardians to marry, work in many government jobs, travel abroad until certain ages, and receive some forms of reproductive health care. Trindad Cardona, who is Mexican-American, is based in United the States.

It's been reported that his father went to prison when he was young and he was then raised by his two mums.

Davido, who is Nigerian-American, also sings in Hayya Hayya. He is the first singer of Nigerian heritage to feature in a FIFA World Cup single. The trio's song, which was released earlier in the year, has already been listened to millions of times online and could become a worldwide hit like official songs from previous tournaments.

Ricky Martin's song Cup of Life for the 1998 World Cup is probably the most recognisable of all FIFA World Cup songs, topping the charts in more than 30 countries after its release. Other artists who've created songs connected to the world's biggest sporting event have been pop stars Jennifer Lopez, Anastacia, and Shakira. and rapper Pitbull. Shakira is among the performers who have reportedly said they would not attend the 2022 World Qatar's alleged Cup due to human rights abuses. www.youtube.com/watch?v=u HK4cp3goaQ



Leaning up against a fence at the Doonside Little Athletics track in western Sydney, Sebastian Sultana admits he's still in a mild state of shock.

It's been two weeks since the 17-year-old sprinter from Schofields ran 100 metres in 10.27 seconds and broke the Australian under 18s record by over a tenth of a second. In sprinting terms, that's an eon.

Sydney teen, Sebastian Sultana, became the fastest 17-year-old in Australian history after breaking the male under18s 100m record.

But it is one thing seeing a record on a page, quite another trying to wrap your head around being the fastest 17-year-old in Australian history. He has now run quicker than all the big names at the same age, like Patrick Johnson, Matt Shirvington and <u>Rohan Browning</u>.

"It still doesn't feel real to me; it is yet to sink in," Sultana said. "But it feels amazing, for sure." Sultana is already a catchy name – courtesy of his father's Maltese heritage – but if the last year is any guide, the country will soon know Sebastian's name for his raw speed alone.

At a meet in Illawong in late October, Sultana clocked the sizzling 10.27s, smashing the under-18 record of 10.38s set by Jack Hale in 2015. It was a huge personal best time for Sultana, which he'd only just set weeks before with a 10.42s – a run which broke Browning's NSW under 18s record. And *that* run had come after Sultana had posted a PB in September at the NSW All Schools as well, with a 10.53s in the rain.All in all, with

SebastianSultanathefastest17-year-oldinAustralian History

Bylain Payten

three runs in just over a month, Sultana has chiselled 0.33 seconds off his PB and his coach Greg Smith reckons he's only just getting started. "He is confident in his ability and I truly believe he is the real thing," Smith said. "I know he was a bit shocked but his off-season training, it wasn't showing 10.2s but it was showing 10.3s. I kept telling him, you're in real good shape man."

Sultana added: "It has been insane. I never imagined I would be running this quick, this early in the season. Each race I have just thought, I will run my best and see what happens. And then it's a PB every time. When I ran that 10.53s at All Schools, I ran a perfect race and I thought I don't know how I can beat that." Sultana almost quit sprinting a few years ago, when he was unable to keep up with youngsters who grew bigger and faster in their early teens. Before 2020, Sultana told his mum Diana he'd give it one more summer. "He basically said 'I am going to give it one more season and if I don't go well I will go back to OzTag or league'," Diana said. "I knew he had potential, I said 'you just have to grow'."

Sultana finally filled out, and with the benefit of a weights program, he added power to his pace and began to beat the bigger kids. He won the Australian under 18 titles in the 100m and 200m in April, and finished fifth in the under 20s, behind a stellar crop of rising sprinters in Jai Gordon, Calab Law, Connor Bond and Ryan Tarrant.

*'It has been insane. I never imagined I would be running this quick.'*Sebastian Sultana

Sultana didn't get selected for Australia's World Junior Athletics team, but will still be eligible for the next one in 2024. "My goal is to represent Australia at the 2024 World Juniors and see where it takes me," Sultana said. "The end goal is running at an Olympics, but that's a way down the line. And with I reckon with the junior development we have right now, and the talent coming through, we have a good shot at doing well." Running fast at 17 is a long way from making a mark as an adult sprinter on the world stage, where a ticket to an Olympic 100m final requires a sub-10-second run.

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Kartolini tal-Milied 2022 (It-tieni sett minn tnejn)

II-Bambin tal-Milied armat fil-Knejjes Maltin. II-Furjana; Hal Għaxaq; Hal Tarxien; II-Belt Valletta (II-Monasteru ta' Santa Katarina); II-Belt Valletta (II-Ġiżwiti); II-Belt Valletta (Dumnikani); Ir-Rabat (Agostinjani); Santa Venera (iI-knisja I-antika). As a hobby I engage in photography and in these last 12 years I have published my photographic work. With the help of my friend, in 2011, we have started a series called: Ilwien il-Festi Maltin (Colours of Maltese festas). It is a series of 12 volumes (published one a year) showing all the festas of the Maltese Islands.

This year I have published the eleventh volume of this series (poster attached). This year as a personal initiative we have also published 2 sets of Maltese Christmas cards showing the effigy of the infant Jesus in Maltese Churches (2 posters attached).

I am sending this email since we do

this in our free time and as a hobby. Maybe, if it is possible, you can circulate to your readers around the world as an appreciation of Maltese culture.

If people wish to contact me, this can be done on Facebook (Mark Micallef Perconte) or email: <u>markmicallef1985@gmail.com</u>

We will have a stand at the Maltese Book Festival at the MFCC, Ta' Qali, between Wednesday, 23rd November and Sunday, 27th November 2022 Thank you in advance for you time and help. Regards, **Mark Micallef Perconte**

Armed Forces of Malta's concert in aid of Dar tal-Providenza



On the occasion of the International Day for Persons with Disability, this year's annual Armed Forces of Malta Concert will be held in aid of Dar tal-Providenza at the Metropolitan Cathedral of St. Paul in Mdina. The concert will be held on Friday, 2nd December at 7.30pm after an absence of two years due to the COVID-19 pandemic. The concert will be under the patronage of H.E. The President of Malta, Dr George Vella and the Archbishop of Malta Charles J. Scicluna.

The Band of the Armed Forces of Malta will be under the direction of Mro Captain Jonathan

Borg. During the evening, the Mons Mikiel Azzopardi Award 2022 will also be announced. Id-Dar tal-Providenza gives out the Award every year in recognition and appreciation of voluntary work done with persons with disability in Malta and Gozo.

Entrance for the concert is free. Attendees are kindly requested to be seated by 7.15pm.

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MALTESE RAVIOLI (RAVJUL MALTI)

Author: www.amaltesemouthful.com (Marlene Zammit)

These white glistening ravioli were one of the many traditions in my family that seemed to have slowly disappeared to make way for the ready made frozen version. Not anymore...

I still remember these being made at home in Agnes Banks (Australia) by my mother and then watching them cooking in the pot. The one thing my mother did which I forgot to do was make little markings on the edges of the ravioli with a fork. Not necessary but personally I think these ravioli would have been that little bit more special if I had.

I made ravioli last week when my cousin was over. It was our mini Maltese Christmas. Ravioli for starters, Pigeon for main and chestnut tarts for dessert.

I see Maltese ravioli mainly bought nowadays but they really are not that difficult to make if you have a bit of spare time. Nothing really does compare to home made.

I made my ravioli using one piece of pastry cut out with a medium size round biscuit cutter and then folded over once the mixture was put in the centre. You can do these however you want to do them but this is my preferred way.

I also used Maltese cheese (Gbejniet) to make my ravioli but you can use ricotta if you don't have the cheeselets. When the dough is initially made it is kept in the fridge for a least two hours before rolling out. This just helps the elasticity of the dough and makes it easier to roll out.

The other important thing about these ravioli is that the tomato sauce is simple. All that is needed is some olive oil, a few cloves of garlic, passata, and salt and pepper.

My recipe makes about 4 trays of ravioli. The ravioli can either be boiled immediately or frozen and then used another time. If freezing make sure to freeze the ravioli on trays first and then place in containers and put back in the freezer. If you put the ravioli straight into containers they will stick together!

Make the dough and place in the fridge for at least two hours before rolling out. This recipe makes about 4 trays. You can freeze the ravioli also and serve another time. Just make sure to freeze the ravioli in the trays first and then place in a container once semi frozen. Otherwise, they will stick together.

INGREDIENTS

- 500 grams plain flour
- 1 egg lightly beaten
- 200 ml water plus 50 ml extra
- For the filling:
- 5 Maltese cheeselets or 500 grams ricotta
- 2 handfuls parmesan cheese
- 2 lightly beaten eggs
- Small bunch of parsley finely chopped
- Salt and pepper
- For the tomato sauce:
- Olive oil
- 3 cloves garlic finely sliced
- 1 medium jar tomato passata
- Salt and pepper
- For serving:
- Extra chopped parsley
- Parmesan cheese

METHOD

- 1. Prepare the dough by placing the flour into a large bowl.
- 2. Add into the centre of the flour the egg and water.



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- Mix with a knife and once the dough starts to form add more water if the dough feels a bit too dry.
- 4. Now knead the dough with your hands until the ball feels firm but springy to touch.
- 5. Place in the fridge wrapped in cling wrap for two hours.
- 6. While the dough is in the fridge prepare the mixture. Mix all the ingredients together and set aside.
- 7. Prepare the trays by lining with baking paper.
- 8. Once the dough is ready. Roll out some of the dough thinly onto a floured surface.
- 9. Using a medium sized biscuit cutter, cut out circles to form round pastry shapes.
- 10. Place 1 large teaspoon of the mixture inside the centre of each of the pastry shapes.
- 11. Fold over the pastry to form semi circles. Firmly press the edges and if you with mark the edges with a fork.
- 12. Add the ravioli into boiling water and boil uncovered for about 20 minutes. If the ravioli come to the top of the pot then gently press them down. Do not stir the ravioli at any point.
- 13. Make the tomato sauce by frying the garlic in oil for 2 minutes. Add the passata and seasoning and simmer for about 15 minutes.
- 14. Once the 20 minutes has passed gently remove the ravioli and place into plates.
- 15. Serve with the tomato sauce, some grated cheese, parsley and seasoning.



BRITISH NAVAL BASE IN MALTA – 1815 – 1914 (Part 1) By Tony Mamo

This article examines how the Naval base in Malta evolved as a result of political, military, technological and commercial factors during the period from 1815 to 1914. The Mediterranean

Fleet was the most prestigious command in the Royal Navy.

How Malta became a British colony:

Between 1798 and 1800, Malta had three rulers. In 1798 the Hospitallers surrendered the island to a French force on its way to Egypt. The French occupation was short-lived because, in the same year, the Maltese revolted and besieged the French army with support from the Royal Navy. In 1800 the starving French Army surrendered to the British. Malta was a British protectorate until 1815, when it formally became a British Crown Colony.

After initial doubts, Britain accepted that Malta with its natural harbours, extensive fortifications, and "a small and complete shipyard" would make an excellent naval base. From this base, the Royal Navy projected and protected British military, commercial and political interests in the Mediterranean.

Europe between 1815 and 1914:

After the final defeat of Napoleon at the Battle of Waterloo in June 1815, Europe enjoyed a long period of peace which lasted until 1850. During this period the major powers were Britain, France, Austria, Prussia, Russia and the Ottoman Empire. Britain was a Mediterranean power because of its control of Gibraltar, Malta and the Ionian Islands.

The peace in Europe was interrupted in 1827 when a British, French and Russian fleet defeated the Ottoman-Egyptian fleet at Navarino Bay during the Greek War of Independence. Russian ambitions in the Balkans forced Britain, France, Piedmont and the Ottomans to land an army in the Crimea peninsula to attack the Russian port of Sevastopol. Russia sued for peace when it lost this port.

The second half of the 19th century saw the emergence of new countries in Europe and the creation of military alliances. In summary:

- (a) Italy became a united country after fighting two wars with Austria.
- (b) Following short wars with Austria and France, Germany also became a united country and took over the provinces of Alsace and Lorraine from France.
- (c) Germany became the dominant military power in Europe.

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(d) Chancellor Otto Von Bismarck, the architect of German unification, maintained friendly relations with Austria, Russia and Britain that kept France isolated.

(e) When the vain and ambitious Wilhelm II became German emperor (Kaiser), he ditched Bismarck's foreign policy and tensions increased in Europe.

(f) Germany and Austria formed a military alliance (1879) which was joined by Italy in 1882.

(g) France and Russia formed their own military alliance (1894).

(h) Britain became increasingly alarmed by the rise of German economic power, its powerful High Sea Fleet and colonial ambitions in Africa. Britain, therefore, abandoned its non-aligned foreign policy and signed agreements with France and Russia that resolved long outstanding differences between them.

By 1914, the German High Sea Fleet included 17 modern dreadnoughts, 5 battlecruisers, 25 cruisers and 20 battleships (pre-dreadnought design). Confronting the German Fleet was the Royal Navy with 18 modern dreadnoughts (6 more under construction), 10 battlecruisers, 35 cruisers.

How did these dramatic changes in Europe affect Malta? Now that France and Russia no longer posed threats in the Mediterranean, the British Admiralty reduced the Mediterranean fleet to 2 battleships and 8 cruisers and transferred the surplus warships to the Home Fleet to counter the German naval threat in the North Sea. At the same time, French Navy ships were relocated to Malta to stop the Austrian Fleet entering the Mediterranean from their bases in the Adriatic Sea. (**READ PART 2 IN THE NEXT EDITION**)

ANTONIA GALEA MERCIECA



SHE GAVE US LIFE" BY ANTHONY CALLEJA FROM HAWAII USA

I wanted to share a story regarding our Great, Great, Great Grandmother Antonia Galea Mercieca. Antonia was married to our Great, Great, Great Grandfather Angelo Mercieca on the 20th of October 1819.

They lived in the city of Nadur on the island of Gozo, Malta. Angelo was a fisherman by trade. As the years passed, the family grew, and Angelo taught his children his trade, and they would all go out to sea every morning for the daily catch. Francesco, Salvatore, Vincenzo, Antonia, Domenico, Giovanni,

Emmanuele, and the youngest child Gregorio. During one winter, there was a tremendous Storm, and our Great, Great, Great Grandmother Antonia did not want the family to go out to sea, but our Great, Great, Great Grandfather Angelo wanted to bring in the Morning catch.

Antonia decided she would not go and would keep the youngest child, our Great, Great Grandfather Gregorio, ashore. Our Great, Great, Great Grandfather Angelo and his seven children were lost at sea. What a sad day that had to be for our Great, Great, Great, Great Grandmother Antonia and young Gregorio. Remember the name! Antonia Galea Mercieca! She is the saviour of our family! Her decision to keep Gregorio ashore saved our family line! She gave us life! Aloha

WE KEEP OUR READERS ALL OVER THE WORLD CONNECTED AND INFORMED WITHOUT INVOLVING OUR JOURNAL INTO LOCAL AND OVERSEAS POLITICS AND WITHOUT CHARGING A CENT. MAKING MONEY FROM THE NEWSLETTER IS NOT OUR OBJECTIVE



А speciality new inspired by local collection. history, is the latest product rich blend of Arabica coffee. innovation by local artist and cinnamon and cloves and was designer Stephanie Borg®. This inspired collection is the fruit of her maritime story. ongoing enthusiasm to revive Malta's heritage and culture through her contemporary series philosopher and a linguist who of products and artworks.

II-Kafè tal-Kursari (Maltese Corsairs coffee) and II-Kafè tà Vassalli are the first two blends launched part of this and as coffee speciality collection. Inspired by notarial documents from the research conducted by The Notarial Archives Foundation.

stealing at gunpoint, saffron, coffee, rice, cinnamon, wheat several harvests such as cotton and nutmeg. Maltese Maritime law gave the Maltese Corsairs II-Kafè tà Vassalli is a strong an opportunity to steal and then intense arabica coffee blended sell to Europe the most sought with chicory. It was inspired by after of spices and grain. A document found at the Notarial Archives Foundation 1777, describes how Captain Malta. The Arabica coffee beans Leopold Desira spotted suspicious ship and dispatched roasters Lot 61. his lieutenant Giuseppe Estaden Mr Liam Gauci, a Maritime to inspect it. This led Estaden to historian from the interrogate a Catholic Priest Archives Foundation says 'It called Ignazio who at the end of gives us great satisfaction and the ordeal was revived with pride to support such a project

coffee coffee infused with spices found abroad! II-Kafè tal-Kursari is a by this historical

Mikiel Anton Vassalli (1764-1829), was a Maltese writer, a published various books including the first published Maltese dictionary in the 18th century. He lived a turbulent life suffered arrest, exile, imprisonment and hunger. He was considered the greatest mind of his country by Napoleon Bonaparte. When Mikiel Anton Vassalli arrived in Corsica, he Corsairs made a living by was chosen by Napoleon to manage the production of so as not to depend on imports. Vassalli's story.

> Both Maltese coffee blends are dated proudly crafted and blended in a are roasted in Malta by coffee

> > Notarial

Local artist launched new **Maltese coffee** blends

by MONIQUE CHAMBERS

that revives part of our rich history. Thanks to such artists Stephanie Borg. like who transformed this historical fact into a product to be enjoyed every day!

'Such initiatives give us hope to continue our mission to revive and learn from our heritage and adopt such knowledge into the now.' Says Dr Joan Abela, historian and founder, Notarial Archives Foundation.

'Launching a locally-inspired collection came as a natural progression to me after all the espresso cups and mugs I have designed and developed over the past 12 years. I wanted to dig deeper into our Maltese history to find out how coffee was brewed. During the research done by the National Archives Foundation. we discovered more about the Maltese Corsairs and their coffee drinking rituals. and how coffee was enjoyed and traded by Maltese patriots when in exile in Corsica such as the infamous Mikel Anton Vassalli. To capture all this, I created an original pattern inspired by the Maltese tiles and wrought iron designs with the shape of the coffee bean intertwined which features in gold foil on the packaging.' Says artist and designer Stephanie Borg.

The Coffee collection is now available exclusively at the Stephanie Borg Studio Boutique in Rabat and from the online shop www.stephanieborg.com.

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My name is Ches and I am the owner of JOSANT. I moved to Australia from Malta in 2004, and in 2016 we moved to this amazing area we now call home the great lakes in the mid-north coast NSW.

Maltese cuisine reflects Malta's history, a strong influence of Italian, English and other Mediterranean cultures. I wanted to showcase Maltese cuisine using our regions produce, such as; buffalo mince and our local farmers pasture raised pork.

Every Maltese meal i cook for my family has a memory attached to it. So many beautiful memories all revolving around food and family. I remember helping my nanna and great aunt make her ravioli and pastizzi with the left-over ravioli dough. Everything I know, I have learnt from my amazing family. I work from my certified home-based kitchen on our farm, and am so blessed to be able to do what I love. I source Australian ingredients, preferably organic and local.

We sell our frozen pastizzi's (pea or ricotta), ricotta ravioli & lasagne at the following businesses: <u>farm to</u> <u>fridge</u>, <u>home | squeaky gate farm shop</u>, bluey's general store & forster salad bowl, or contact me directly for other delivery options.

For postage information please go to delivery & shipping information. Why not indulge in some of Josant's homemade food, and bring a taste of Malta to your door.



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Maltese Traditions: II-Quċċija

II-Quċċija is a Maltese tradition which is believed to predict a baby's future. Discover more about this tradition held at a baby's first birthday party. Today I'll be sharing with you one of the many interesting Maltese traditions that I have learnt about during my time in Malta, known as ilquċċija. This tradition has been practised in Malta since the 18th century and remains as popular today as it was when it first started out. The idea behind this tradition is to predict a baby's future career or lifestyle.

Il-quċċija is normally done at the baby's first birthday party when the baby's parents invite close family and friends to their home to celebrate the occasion. When it is time for the quċċija, a number of objects are placed a few metres away from the baby, and the baby is encouraged by all those present to crawl over to the objects and choose one. All the objects placed there for the child to pick represent a different career or lifestyle, and the first object picked up by the child is said to be predictive of their future.

Some of the objects used in the quċċija today are similar to the ones used when the tradition first started out. However, most of the objects used nowadays reflect more modern careers, such as careers in I.T. In the past, boys used to be presented with different objects to girls, reflecting the more traditional ideas regarding gender and career. For example, boys would be presented with traditional tools, whereas girls would be presented with cooking utensils or crochet needles. Nowadays, boys and girls are generally presented with the same objects, reflecting a change in society's views of gender and career as well as a change in parents' career aspirations for their children.

Some of the objects typically used for the quccija, together with the careers they represent are as follows:

- Stethoscope Doctor
- Geometry instrument Architect
- Calculator Accountant
- Bible or rosary beads Priest or nun
- Computer mouse Career in I.T.
- Paintbrush Artist
- Book Author or journalist or teacher
- Credit card Banker
- Money Successful businessperson
- Kitchen utensil Chef







SALVU GATT (TA' SWIEGEL) 1920-1991

Written by Greg Caruana from Sydney

Salvu Gatt was born on 29 September 1920 and was a farmer from Mgarr, Malta. His father was Piju Gatt (Swiegel) who was a Huttab (matchmaker) and Marija nee Abela (nicknamed Ta'Girbig). He

was the eldest among seven brothers. Salvu was a kind and humble man, but unfortunately not very fortunate in his life. At the age of 12 he lost his dear mother when she was 36 years old. He started taking care of his younger brother and taking care of the animals they had in the farm.

At the same time, he helped his father in his farm and occasionally he helped in the building of farms by sifting and making the mixture for the builders. As he grew up, he began to work with the electricity company, which in those times was still in its infancy.

Around 1941 he met his first wife Anna nee Gauci (nicknamed Cappella) and they had 9 children, (6 girls and 3 boys). Salvu joined the Police force for two years, but he left and started working as an electrician. In his spare time, he used to help the farmers of Mgarr and the surrounding area.

He used to help at the parish church, which was the apple of his eye. He spent more than 40 years in charge of the electric lights in the church and along the streets for the village festa of Santa Maria. I remember the first time I met him at the Mgarr festival, he took me to Mrejnu so that from there I could see the lit-up Mgarr church which he treasured. The view was very impressive.

He was so perfectionist that if someone told him that he saw a broken bulb in the church he would go and replace it straightaway. Until 1990 at the age of 68 he was still climbing the rope ladder, Once I tried to climb it myself, but I was terrified. Everyone used to ask him to help if they had some electricity problem such as a broken fuse or faulty iron element or a short circuit. I still remember he taught me to change the element of the iron and a globe.

Above all, he was kind to many families, not the first time that after work he would go to Santi or Bingemma to repair what was needed and above all he would not accept money for his work. And instead, they used to pay him by giving him fruit or vegetables from their farm. I used to say to him "Salv take some money at least for petrol", but he would say to me 'No', I prefer a melon or vegetables to feed the children.

Salvu was loved by all who knew him because he was a very good-hearted man. His job was to install the electricity for the new houses or whoever was adding an extension to their house.

Many people knew him, and when someone would say to him 'Salvu come and install some lights', he would tell him to go tell his wife. He was a family man, and his wife was the apple of his eye. Wherever he went, for spare-parts in Birkirkara he would take her with him. If he finished a piece of work and the client come to pay, he passed on the money to his wife Anni. She looked after the business by keeping records on how much material he used and what material he needed. She also calculated how much time he spent on the job and charge the people accordingly.

In 1967 he lost his beloved wife Anni at the age of 45 and left him with nine children, two married and others, the eldest of 18 and Godfrey (6), Joany (5) and Irene (3). Salvu was helpless and he didn't know how to look after the family while he still had to work to earn money for the family and children.

After a year he married his second wife Pawla (nicknamed Ta' Girgor) and after they had 4 children, Lawrence, Mariza, Sharon and Jacqueline. Meanwhile, he again had another tragedy in 1973, when he lost his 18-year-old son Godfrey, and that's not all because in 1989 and few years later he lost also his 27-year-old Joany. He was married and she left a 6-year-old son, Stefan.

Salvu was also an expert in wine pressing. From the wine he made every year half of it he distributed to his family and friends. Another hobby was fishing. Every Monday he would go on the rocks to fish from seven in the morning until about midday. When he he did not catch any fish he used to say that there he would calm his mind and rest.

Salvu loved the village feast with all its festivities, band marches and fireworks. On the feast of San Guzepp in Rabat, in 1991, while he was enjoying the festivities, he felt dizzy and fainted. He was taken to hospital and the next day he passed away at the age of 71. Salvu Gatt (Swiegel) is my fatherin-law - the father of my wife Agnes

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THE ORDER OF MALTA - FOR WORLD DAY OF THE POOR toast, cereal. tea and coffee, and delicious donuts and muffins, donated by the OrderofMalta members . Over 50 people in need were served over the course of 5



Order of Malta volunteers arrived early Sunday morning at the Emmanuel City Mission homeless sanctuary. They were immediately greeted by over 10 people waiting outside for the centre to open. So they happily went to work preparing the free breakfast of hours. Including a free sausage sizzle BBO lunch provided to hungry and thankful arrivals, who were happy to chat. Attendees were also grateful for over 20 donated books on faith, film and personal growth, to help build the library. Caroline, an

<u>@omv_australia</u> team leader, reflected on the 2022 theme of For your sakes Christ became poor (cf. 2 Cor 8:9). "The resilience of the human spirit is a true sign of God's touch and solidarity in our lives. We see in the people's smiles how Christ inspires strength and hope through unwavering love".

To register your interest in caring for people in need through OMV: <u>https://www.orderofmalta.or</u> <u>g.au/i-want-to-</u> <u>help/volunteer/</u>

I have been receiving your informative verv and enjoyable journal for a number of years. I have always enjoyed reading it and sharing it with a member of my family who also looks forward to receiving and reading it. I feel remiss that I have never returned anv acknowledgment and am therefore taking the opportunity to thank you on behalf of my brother and myself. Regards Charles Anastasi.





'MY FAIR LADY' FL-ORATORJU DON BOSCO - GOZO-MALTA

KITBA TAL-KAV. JOE M. ATTARD VICTORIA - GHAWDEX

Sur Editur, Jiena nemmen li 1-Mulej Alla tana barka kbira mis-Sema meta fuq Għawdex tagħna baghtilna l-Oratorju Don Bosco li jaf il-bidu tiegħu lil bidu tassnin Erbghin bil-ghan li skond ix-xewqa ta' Don Bosco, jeduka u jghallem lit-tfal u ż-żghażagh. Din il-Missjoni għadu jwettaqha sallum ghalkemm kienu diversi d-Diretturi li mexxewh. Dawn iljiem reģa kien fix-xena meta għal erba' darbiet wara xulxin irtana 'live on stage' rappreżentazzjoni tejatrali ta' Lerner And Loewe's, My Fair Lady b'direzzjon artistika ta' Jamie Camilleri u Direzzioni Muzikali ta' Mro Mark Gauci. Fl-erba' okkażjonijiet stajt nara li l-udjenzi kienu tassew sbieh u inkoraģģanti u dan ikompli jimbotta lil Fr Effie u sħabu biex

ikomplu jagħtuna iktar xogħol kulturali u divertenti fiż-żmien li ġej.

Ma nistax noqghod insemmi lartisti kollha li hadu sehem ghax kienu hafna u lkoll dehru jafu lparti tagħhom bl-amment u ferrħu u paxxew lil dawk kollha li bhali attendew ghal xi wahda mix-shows li saru. Bla dubju Antonella Rapa kellha biċċa xoghol gmielha biex tharreg daqshekk kantanti imma li dehru kollha f'posthom u ippreparati biex iferrħu lil tant Għawdxin, Maltin u residenti barranin li ppatronizzaw dan l-ispettaklu kkulurit u varjat. Kienet play bl-Ingliż u allura x-xoghol kien doppju imma nassikurakom li lprodott finali kien wiehed ferm tajjeb. L-ex ghalliem tal-Ingliż Gorg Camilleri kien f'postu ferm meta kien afdat bil-parti ta' Mr Pickering filwaqt li Tyrone Grima, għalkemm ma nafux, ikklikkja ferm u eċċella fil-parti ta' Mr Higgins. Bla dubju ssinjorina brava Clara Sciberras fil-parti ta' Eliża kienet fi klassi għaliha u l-pubbliku deher li apprezzaha ferm. Imma ma rrid inneħħi l-ebda mertu lill-bqija tal-atturi għax kollha għenu biex My fair Lady tikseb success enormi. Ma' moħħi jaħbtu atturi ohra bhal Joseph Pavia fil-parti Alfred Doolittle, Salvu ta' Cremona fil-parti ta' Footman, Maria Cassar fil-parti ta' Mrs Pearce, Paul Cassar fil-parti ta' Butler u nista' nibqa' sejjer u nimla din il-pagna.

Grazzi u Prosit mela lill-Oratorju Don Bosco li kien wara din ilproduzzjoni ta' livell 11 nawguralu li jissokta jaghtina iktar minn dawn l-ispettakli li certament swiet hafna spejjes, ħinijiet twal ta' provi u sagrificcju. Grazzi lil Fr Effie Masini, il-magna mimlija enerģija wara dan kollu.

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review or any other article send it to us and we gladly publish it in this Journal for Maltese Living Abroad



MALTESE-AUSTRALIAN WOMEN'S ASSOCIATION

Nhar it-Tnejn 19 ta' Dicembru 2022, il-Maltese-Australian Women's Association, ser jorganizzaw quddiesa ghall-membri jew kull min jixtieq jattendi fil-Kappella ta' San Pawl De Piro House Stanley Street Sydney biex jiccelebraw il-Milied. Quddiesa fl-10.30am. lqaddes il-kappillan tal-ghaqda Rev Fr Tarcisio Micallef MSSP. Wara ikun hemm ikel u kikkra kafe` jew te`.

B'talba generali il-Maltese-Australian Women's Association ser jergghu jibdew jiltaqu' f'De Piro House 19 Stanley Street Sydney. Il-gurnata ser tibda tkun nhar ta' Tnejn skont l-avvizi ta' kull xahar.

Kull min jixtieq jattendi jista` jcempel lill-president Joyce Nagy fuq: 9718 2795 jew lill Antoinette Mascari fuq: 0438 639 986. Huwa `mportanti li ccemplu jew thallu message lil Joyce li ser tattendu. Ejjew halli nergghu naraw lil xulxin wara ilpandemija tal-Covid-19.

Ta' kull nhar Hadd Rev Fr Tarcisio Micallef iqaddes quddiesa fl-10.00am fil-kappella ta' San Pawl De Piro House. Wara ikun hemm kikkra kafe' jew te'. Ghal kull informazzjoni cemplulu fuq: 02 9380 8398.

Kulhadd huwa mistieden biex jattendi.

On Monday 19 December 2022, the Maltese-Australian Women's Association, will organize a Mass for members or anyone who wishes to attend at the Chapel of San Paul De Piro House Stanley Street Sydney to celebrate Christmas. Mass starts at 10.30am.

The chaplain of the association Rev Fr Tarcisio Micallef MSSP will celebrate Mass.

Afterwards there will be refreshments and a cup of coffee or tea.

By popular demand the Maltese-Australian Women's Association will resume meeting at De Piro House 19 Stanley Street Sydney. The day will start on Monday according to the monthly notices. Anyone who wishes to attend can call the president Joyce Nagy on: 9718 2795 or Antoinette Mascari on: 0438 639 986. It is important to call or leave a message to Joyce that you will be attending. Let's get back to telling each other after the pandemic.

Every Sunday Rev Fr Tarcisio Micallef celebrates mass at 10.00am in the chapel of San Paul De Piro House. Afterwards there is a cup of coffee or tea. For any information call him on: 02 9380 8398. Everyone is invited to attend as other people attend.

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A nice drive from Cringila we found ourselves in Schofield at the Limestone Cafe run by Stephen Sultana. On the day Charlie and myself decided to have lunch at this Maltese top Cafe Restaurant. It was lovely to meet the Sutherland St George group enjoying their Christmas lunch. Most had rabbits and timpana while others had smaller meals. I recommend a visit to Limestone Cafe for a relaxing time. Charlie Mifsud Co-Ordinator of this group. Louis Parnis – President – George Cross Falcons Community Centre Cringila NSW

LIMESTONE CAFÉ.

119A Railway Terrace, Schofields NSW 2762 Tel: 0433 488 967

Limestone Cafe offers a place where everyone can enjoy homemade, authentic food and great coffee in a friendly and casual environment. Our menu is eclectic menu, inspired by our Maltese heritage, modern Australian cuisine and classic French pastries, having a blend of authentic Maltese dishes, pastizzi, and breads, fresh and vibrant Aussie dishes and mouth-watering French pastries. Quality isn't a question when we have an in-house bakery. We believe in sourcing the freshest seasonal produce locally wherever possible to showcase the best New South Wales can offer.

4 HI

HIL



Program for the evening

Festa Mass in English Principal Celebrant; Fr. Bollar Barreto

Procession Maltese Concert Band will play Religious Marches

Food for Sale:

BBQ, Chips, Pastizzi, Hobz biz-Zejt. Kinnie, Soft drinks, & other Maltese Food supplied by TRADITIONAL DELIGHTS

5.30pm Entertainment:

7.00pm

8.00pm

8.30pm

3.30pm

4.30pm

Maltese Concert Band Programme

The Choir will sing Christmas Carols.

A Jumping Castle will be available for the children.

St. Nicholas Festa Committee Raffle is Drawn All Winners Will Be Notified

Fire Works

Santa Claus Arrives:

Lollies and goodies given to all children

These - Ces For more information call: -President: Emanuel Vella on - 0405 677 064 or Public Relations Officer: Stella Vella on: - 0414 188 226

Come along and bring your Family & Friends with You

THE MALTESE E-NEWSLETTER

Published in Adelaide, Australia since 2013 Free, bilgual and non-political The editor and team produce this journal mainly for Maltese living abroad.



OUR AIM IS TO INFORM, SHARE, CONNECT AND EMPOWER MALTESE LIVING AROUND THE WORLD

To contact us or/and send a donation email us maltesejournal@gmail.com



"Dear young people, make your voice heard!!! If they do not listen to you, shout even louder, make noise. You have every right to have your say on what concerns your future"

> Pope Francis EU Youth Conference 2022