



# Maltese eNewsletter

Editor: Frank Scicluna OAM, MQR JP

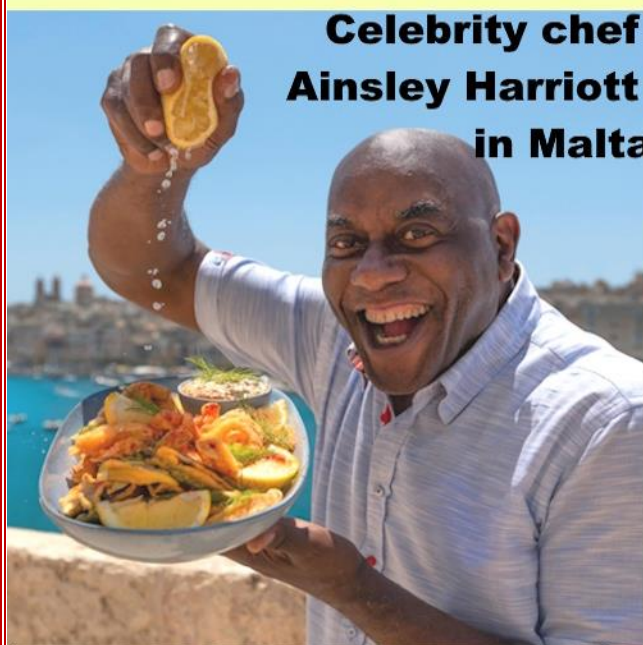
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## PRECA COMMUNITY IN AUSTRALIA



**SYDNEY - MELBOURNE - ADELAIDE - HOBART**

**Celebrity chef  
Ainsley Harriott  
in Malta**



**Mayor Joseph Galea USA**



**SAINT  
GEORGE  
PRECA**

The founder of the  
Society of Christian Doctrine  
**M.U.S.E.U.M.**





### **The new Commissioner-designate of Malta to Canada**

The President of Malta Dr George Vella, received H.E. Mark Anthony Pace, High Commissioner-designate of Malta to Canada, to hand him his Letters of Commission. He congratulated Dr Pace as he will be the first Maltese High Commissioner resident in Canada and wished him every success in his work.

The Foreign Affairs Minister, Ian Borg, announced some months ago that the Government nominated Mr Mark Pace for the role of Malta's High Commissioner in Canada. Mr Pace served as Malta's Ambassador for the Netherlands.

The largest community of Maltese descendants in Canada can be found in Toronto. From a commercial aspect, Canada is the ninth country with which Malta conducts the most business. These reasons incentivised the Maltese government opened up its first embassy in this country. The embassy will be located in the capital Ottawa, and since both countries are members of the Commonwealth, Malta's representation will be known as a High Commission.

Minister Ian Borg said that the embassy will further enhance the work which has already been carried out by the General Consulate in Toronto. Minister Borg remarked that Canada is the only G7 country in which Malta does not yet have an embassy.

Through the High Commissioner, Malta will be strongly represented by the International Civil Aviation Organisation based in Canada.

Apart from providing thousands of jobs, the aviation industry in Malta generated around €600 million per year towards the economy.

Malta commenced its bilateral relations with Canada three months after Independence, and to this day the two countries share 11 bilateral agreements which cover various areas.

**CONNECTING ALL MALTESE LIVING ABROAD  
WITH THEIR HOMELAND**

## Sant'Anton Palace entrance gets a new look – linking history with the present

By [Antonietta Micallef](#) TVMNews

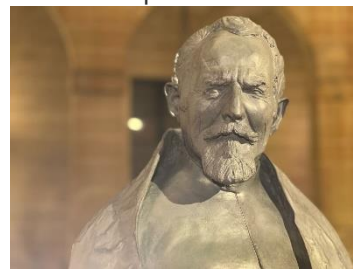
The entrance to Sant'Anton Palace, the gateway to one of the three Presidential Palaces, has been given a new look. President George Vella inaugurated a project that includes a bronze effigy of Grandmaster Antoine De Paule, thus recalling the origins of this palace and the works of the Grandmaster.

Sant'Anton Palace, like the two other presidential palaces, is a legacy of the Order of St John. It was built by Grandmaster Antoine de Paule, who also arranged for the planting of the many citrus trees around it. During the past five years, the Palace did not just serve as the residence of the Head of State; it was also the temporary Office of the President whilst restoration works were carried out on the Presidential Palace in Valletta. President George Vella felt that San Anton Palace deserved a dignified entrance linking its past history with the present, and the function of San Anton Palace as one of the three Presidential Palaces.

The project was undertaken by a consultative committee that recommended artist Austin Camilleri to work on the concept linking the historic memory of Grandmaster Antoine De Paule with today's times. The artist managed to achieve this through two elements, including a triangular water trough recalling that this Grandmaster brought water to the palace.



"I felt that recalling this was important, as water was of great importance for us Maltese, so I used the lines of the arches. Architect Andrew Sultana admitted it was a challenge to implement the artist's concept.



"We only used two materials, stone and water. The water itself poses challenges, in that it does not allow for errors, and the execution in terms of levels and layout was not easy."

Cut into the stonework of the trough are verses from the pen of poet laureate Maria Grech Ganado, inspired by the historic documents linked to the origins of the Palace of San Anton.

Another element of the project is a bronze effigy of Antoine De Paule with folded arms, looking outwards. "I didn't want him on a pedestal, as we normally know him, as I don't give much credence to reverence. I wanted him to be one of us. And he is there on an inverse pedestal, looking down instead of up."

Professor Conrad Thake, one of the members of the technical committee, said the project serves as a bridge linking the historic memory with today's times.



## Carmelites to remain in Valletta, Fgura and Santa Venera

During the 2024 Provincial Chapter of the Maltese Province of the Carmelite Order, it was decided that the Carmelite friars would continue to sustain their presence and service in three out of six communities. This decision aimed to maintain the Carmelite presence in the parish of Fgura, at the



national shrine of Our Lady of Mount Carmel in Valletta, and in the parish of St Venera. The Order will also continue to care for St Elias College. Consideration will be given to exploring new arrangements for houses where a continued presence is no longer viable.

These decision have been taken due to decreased numbers in vocations.

Regrettably, the Chapter, with a heavy heart, also acknowledged the impracticality of maintaining a Carmelite community of friars in Mdina and Balluta. Collaborating closely with Archbishop Charles Scicluna and the laity who identify with the Carmelite Order, plans for the future ministry of pastoral care in Balluta will be formulated. Moreover, efforts will be made, in collaboration with the laity, to ensure the continuity of the Carmelite priory of Mdina as a centre for Carmelite spirituality.

Recognizing the long tradition of the Carmelite Order in Malta since the fifteenth century and the generous support from local communities over the decades, the Carmelites express understanding of the disappointment that this decision may bring to many. These changes are undertaken to fortify community life, strengthen Catholic witness, and promote vocations to continue enriching the Church in Malta with the Carmelite charism.

In the course of the Provincial Chapter, the new government of the Maltese Province was.

also elected, set to serve until 2027: Fr Charles Mallia as prior provincial, with Fr Maurice Abela, Fr Martin Schembri, Fr Alex Scerri, and Fr Ivan Scicluna as councillors.

As the Maltese Province of the Carmelite Order navigates this challenging period, may the Holy Spirit provide guidance and support to all those involved, while Our Lady of Mount Carmel extends her protective care over each person. **Fr Charles Mallia Prior Provincial**

**REFLECTION  
BY  
CHARLES GAUCI  
BISHOP OF DARWIN**



## **BELONGING**

We all wish to belong. Sometimes we mistakenly think that to belong we need to compromise who we are. We believe that we need to dress as expected according to fashion and act according to expectations.

To some extent, this does not necessarily mean that we are comprising ourselves. Living in a community means that there are acceptable norms which provide for respectful living together. Going out in one's underwear just because one feels like it

is not very respectful! However, we can try so hard to belong that we can compromise our values and beliefs.

Last week I spoke to several groups of young people in various schools at the beginning of the year masses. Among other things I encouraged them to love who they were and that they are innately good and created in the image of God.

They do not need to wish that they look different! They need to accept who they are because though not perfect they are good and beautiful! Everyone has their own unique gifts and talents. Thank you, Lord, for making me who I am...

**I thank all those who sent a small donation towards the  
production of this journal**

**If you would like to contribute these are the details**

**Bank: Commonwealth (Australia)**

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**Name: Frank Scicluna**



Fort St Elmo and the  
National War Museum  
26 February 2024  
18:30

## Office of the Chief Herald of Arms of Malta: The Way Forward

€25.00

-  
Heritage Malta, together with the  
Office of the Chief Herald of Arms  
of Malta, are launching 'The Way

Forward', a new publication encapsulating all there is to know about Maltese Heraldry. This book is a two-part analytic commentary by Dr. Charles A. Gauci, Chief Herald of Arms of Malta and Malta's only official authority on heraldic matters.

### Part 1

The quirks and nuances of hereditary honours in Malta- A consolidation of certain aspects of Malta's intangible Cultural heritage.

In the first part of this book, which includes over 260 footnotes, the author tackles the arduous but necessary task of debunking several generationally accumulated erroneous conclusions concerning Malta's nobility. He does this because these misconceptions have very much influenced both the composition and the inheritance of local coats of arms, so they needed to be rectified.

### Part 2

#### A system of Maltese heraldry

The second part gives a short history of heraldry in Malta, explains the basic concepts of this science, outlines the principal features of a coat of arms and proceeds to the application of general heraldic norms to a correct Maltese context. This is done with due regard and sensitivity to the laws of the land and to the major historical shifts which have seen the Maltese islands' transition from fief to colony to independent monarchy and finally to sovereign republic. It paves the way for an orderly system intended to address an erstwhile-unregulated tradition.

#### GENERAL APPENDIX

This appendix cites the legal basis for the Office of the Chief Herald of Arms of Malta. It deals with the 2021 amendment to the Culture Heritage Act (Cap 445) as well as the Heraldry and Genealogy Regulations, 2021 which passed into law in January 2022.

*The Way Forward* is a must-have for anyone interested in Maltese history, the former nobility and heraldry in general.

'The book launch will be hosted at Fort St Elmo and the National War Museum on Monday 26th February at 18:30. Attendance is free, and there is no need to pre-book your seat.

For more information on the publication you can visit this

page: <https://heritagemalta.mt/store/office-of-the-chief-herald-of-arms-of-malta-the-way-forward/>, where you can also acquire a copy.





## Vjolenza Domestika Vjolenza fuq il-Familja Kollha

Mary Gauci titkellem ma' Roberta  
Metsola President Tal-Parlament  
Ewropew

Mary Gauci President Happy Parenting – Malta (For  
Happier Children)

Dan l-aħħar jien iltqajt mal-President tal-Parlament Ewropew l-Eċċellenza Tagħha Roberta Metsola fejn tkellimna dwar Vjolenza Domestika.

Mhux ommijiet, nisa u bniet biss jgħaddu minn Vjolenza Domestika. Vjolenza Domestika hi vjolenza li tista' tolqot lill-membri tal-familja kollha inkluż l-anzjani. Hemm diversi tipi ta' vjolenza, dik fiżika, emozzjonali, sesswali, finanzjarja, psikoloġika fost oħrajn.

Jien irreferejt għal dak li qal il-Kummissarju tal-Pulizija, Anġlu Gafa dan l-aħħar waqt il-ftuħ taċ-ċentru tal-Vjolenza Domestika, f' Santa Luċija li fost oħrajn semma li qed jiżdied is-*Psychological Harm*.

*Psychological Harm* hu komuni fuq l-irġiel ukoll u mhux fuq in-nisa biss. Dan ġieli tant ikun fin, malizzjuż u repetut li jwassal lill-vittima tingħalaq, fiha nnfisha, ma tkunx tista' tkompli taħdem u taġixxi sew jew b'riskju li twegġa' fuq ix-xogħol u ġieli tgħaddi minn issues ta' saħħa mentali jew disprament li jista' jwassal għal suwiċidju.

Il-problema dwar evidenza ta' *psychological harm* hi li ma tantx tista' turi, u ġieli wieħed ma jiġix emnut. Hemm bżonn tibdil fil-liġi tal-familja u aktar taħriġ lill-professjonisti biex jagħrfu aħjar każijiet ta' *Psychological harm* inkluż każijiet ta' *Parental Alienation*. Jien spjegajt li l-Prof Ivan Sammut Segretarju tal-Happy Parenting għamel diversi rakkommandazzjonijiet f' isem l-istess għaqda, fosthom li għandha

titwaqqaf aġenzija jew bord bħal ma hemm fil-Planning Authority biex tara każijiet tal-familja qabel jaslu l-Qorti.

tigi dekriminalizzata l-liġi dwar l-aċċess u l-manteniment. Jiġifieri jitneħħew għal kollox 338LL u 338Z. Dan peress li xi ġenituri ġenwini qed jintbagħtu l-ħabs. Dan iktar lill-istess ġenitur u ġieli jkompli jaqta' qalbu. Il-familja fejqan trid. Ġenitur il-ħabs mingħajr provi ċari li hekk jixraqlu jsir, tkompli tpoġġi trauma u stigma fuq it-tfal.

In-notifiċi mill-qorti għandhom isiru b'mod modern u diġitalizzati, biex jiġi evitat dewmien.

Każijiet tal-familji mhux biss huma urġenti iżda emergenzi, f'kull tip ta' vjolenza. Mhux biss dik fiżika, imma kull tip ta' vjolenza oħra nkluz dik psikoloġika.

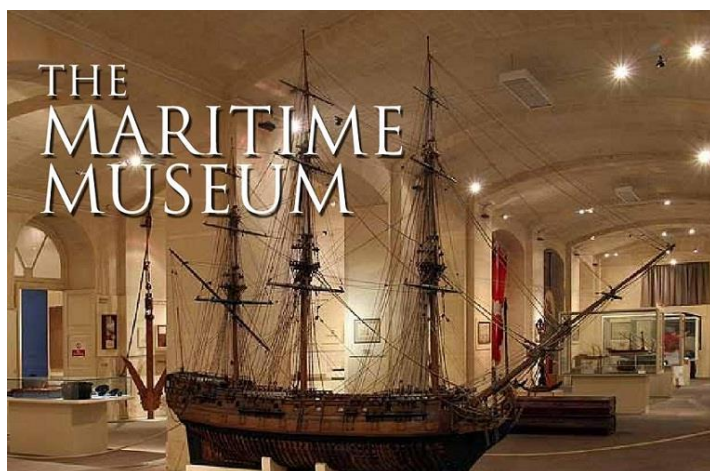
Per eżempju, meta ġenitur jitneħħa mill-familja fuq gideb u forsi jingħata aċċess għat-tfal limitat fil-preżenza ta' social carer, it-tfal jieħdu impressjoni li l-ġenitur għamel xi haġa hażina. Nafu wkoll li diversi akkużi huma foloz u ġieli jsiru b'mod malizzjuż.

It-tfal għandhom bżonn u dritt għat-trobbija b'għożża miż-żewġ ġenituri.

Il-President Metsola mhux biss semgħetni b'attenzjoni kbira, iżda uriet apprezzament għall-ħidma ta' Happy Parenting – Malta (For Happier Children) u wegħdet li se tagħmel kull ma tista', biex tgħin bl-aħjar mod.



## The Exhibition Marks the Completion of the First Phase of Restoration Works at the Malta Maritime Museum -



## HERITAGE MALTA

The exhibition *An Island at the Crossroads* has been launched at the Malta Maritime Museum in Birgu, marking the completion of the initial phase of the restoration project currently underway at the museum. This phase was partly financed through the EEA Norway Grants 2014-2021 for a total of nearly €2 million.

The exhibition is centred around the concept of Malta's strategic position in the middle of the Mediterranean Sea. The artefacts on

display are tied to twenty themes, each telling a story related to the sea but also conveying the aims that have been achieved through the EEA Norway Grants both in terms of structural works at the museum and the digital systems that have been introduced.

The exhibition's inauguration was attended by the Deputy Prime Minister and Minister for European Funds, Social Dialogue and Consumer Protection, Chris Fearne, Minister for the National Heritage, the Arts and Local Government, Owen Bonnici, Parliamentary Secretary for Local Government, Alison Zerafa Civelli, and an official delegation responsible for the EEA Norway Grants.

Heritage Malta's Chief Executive Officer, Noel Zammit, thanked the team involved in the Malta Maritime Museum's overhaul and in the creation of the temporary exhibition, and expressed his satisfaction that the EEA Norway Grants served as a springboard to attract national funding which will ensure the successful completion of the project. The newly restored museum will be another feather in the cap for Heritage Malta, guaranteeing a visitor-centred experience through effective interpretation, state-of-the-art technology, and the implementation of the latest trends in museology.

Mr Zammit also expressed his delight that the Financial Mechanism Office for the Norway Grants has acknowledged Heritage Malta's exceptional communication efforts regarding this project, describing the promotion of the project by the agency's Communications Department as a best practice example of high quality communication.

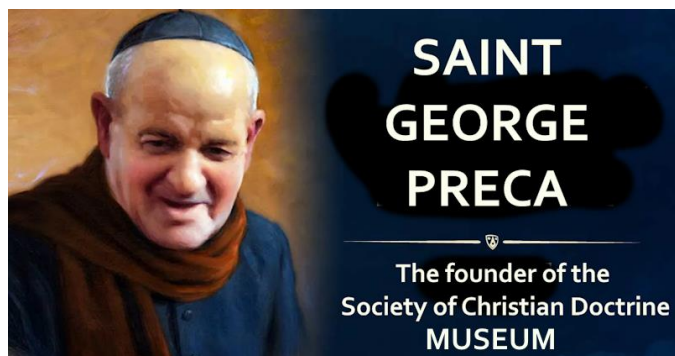
The second phase of the project – comprising the modernisation and design of the remaining spaces within the museum, including the permanent display and interpretation – is now in full swing.

Several activities will be taking place each month in conjunction with *An Island at the Crossroads*. They include talks by ex-Dockyard workers, conferences, Taste History events, activities for school children, and an opportunity to spend a night at the museum.

As of Friday 9th February, the exhibition will be open daily except on Tuesdays, from 9.00am till 5.00pm during February and from 10.00am till 6.00pm between March and December. The exhibition is also accessible to people using a wheelchair.

More information may be accessed here: <https://maltamaritimemuseum.mt/>





## THE FIRST SAINT FROM MALTA

The M.U.S.E.U.M. (Society of Christian Doctrine) is a society for Catholic lay men and women in Malta who want to dedicate themselves fully to God and to help the Church in the faith formation of children, youths and adults. It was founded by the St. George Preca in 1907. Father Preca was declared Blessed on May 9, 2001 and canonised on June 3, 2007.

He called the society M.U.S.E.U.M. (showing treasure: bible) and Magister Utinam Sequatur Evangelium Universus Mundus which means "if the world knew the evangelium".

The Preca Family is a community of faith communities whose aims are: to journey in holiness so as to inspire others to be holy, to learn so as to make Jesus better known and loved, and to be community so as to build up the Preca Family. All strive to be missionary disciples of Christ, witnessing to the gospel virtues, especially fraternal love, humility and meekness.

The Preca Family is made up of the Members of the Societas Doctrinae Christianae (SDC), Associates, Companions in Mission, friends and young people. The SDC has two sections: one for celibate women and another for celibate men. Recently SDC Members began using the name Preca Community to refer to the men's celibate section in Australia. Married or single adults can join the Preca Family as Friends or Associates. Young people can belong to a Preca youth group.

Glory and Praise to God who provides us with the strength to follow Christ and grow as a family.

### **Safeguarding Our Faith Communities**

The Preca Community – Society of Christian Doctrine – values the dignity of every person. We are especially committed to ensuring the care, well-being, and protection of children and vulnerable persons in our faith communities.

We abide by all child protection legislation, and our moral obligation is always to promote the safety and protection of children and vulnerable persons in our care.

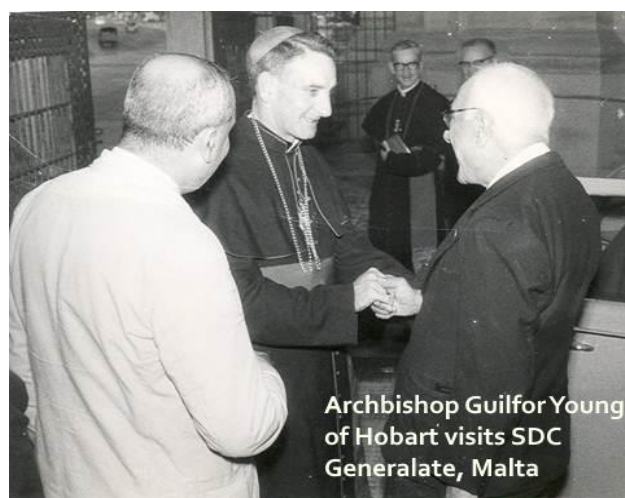
We endeavour to create safe environments where everyone can participate freely and without fear in worship, prayer, and learning



**Preca Community**

AUSTRALIA  
Melbourne Adelaide  
Hobart Sydney

## Preca Community Hobart



On the invitation of Archbishop Sir Guilford Young, ministry was set up in Hobart in 1961, with three Maltese Members settling in Hobart. Besides cross culture tension the Members experienced, these were challenging days for them as their expressions of faith were often misunderstood. The Members however always viewed themselves as part of the wider Church; evangelisation for all and were committed to this.

Under Maurice Mifsud's leadership, they persevered. Knocking on doors of parishioners in Glenorchy, they gathered around them young people who shared in the saving message that God loves us all. In November 1961, teaching begins in the old, now demolished St John's church, Glenorchy.

The ministry had its base from the community house at Sandy Bay. In 1963 another outreach programme began at St Camillus de Lellis church, Warrane. Following the collapse of the Tasman Bridge in 1975, the mission increased on the eastern shore resulting in two independent Centres of the SDC in Hobart.

Archbishop Young, champion of lay initiatives, who was a mentor and avid supporter of the SDC in Hobart



visited the Generalate of the SDC in Malta during a break in Vatican Council II. During a Mass in 1986 to celebrate 25 years of the SDC's mission in Hobart, he said that the work of the Members was impossible to measure in a quantitative kind of way for they came quietly, asked for nothing and sustained his hope through their example in bringing others closer to Christ.

In 2009, Charles Caruana, the last Maltese who came to Hobart, left to retire in Malta. Maurice, who died in Malta in 2010, Charles and the Members worked tirelessly and now the legacy has been passed onto local Members to continue.

Over the years the dynamics of the ministry have changed from supporting catholic families in the early days, pre-evangelisation and education in faith in the 1970s through to the 1990s. Today the emphasis is on smaller groups who seek the faith.

The Members in Hobart participate in sacramental programmes in various parishes in the Archdiocese of Hobart as well as conducting an outreach programme that connects with children from the outer suburbs of Hobart. Preca Centre Hobart – 500 Sandy Bay Road

## Preca Community Adelaide



The Preca ministry in Adelaide has evolved from the traditional youth ministry to a more inclusive approach where all are welcomed in a vibrant faith community. At the heart of the Preca Community are young people, youth and young families from all cultural backgrounds. As a community we strive to be holy so as to inspire others to be holy, to learn so as to make Jesus better known and loved and to be community builders so as to increase Preca.

Preca provides a weekly opportunity for all to come together on Friday nights at the Nazareth Senior Catholic College Campus between 7-10pm. It is a time to celebrate our faith and family life. There is time for a variety of activities: recreational sport,

community prayer, learning groups, weekly birthday and anniversary celebrations and just hanging out with friends in a relaxed and safe atmosphere. Our style is simple, genuine and gentle.

Youth aged between 12 and 22 who are interested in nourishing and discovering more about their faith can join the Come & See Youth (CAS Youth) which also meets on Friday nights. There are several age specific groups and activities including monthly Sunday afternoon excursions and an annual three day camp. Youth take leadership roles to lead groups and larger activities. In 2018 CAS Youth presented an enactment of the Stations of the Cross to all the parish on Palm Sunday. A Parents' Night was also organised as a sign of gratitude towards parents and grandparents.

An emerging trend is parents are taking on leadership roles in the Preca Community. A case in point is the monthly Family and Youth Mass which evolved from the Third Sunday Mass which Preca pioneered in 2006 and now is run by parents with the support of the Preca Members. Parents also lead adoration on Wednesday night at Our Lady of the Manger Chapel, the Children's Choir and help organising the Winter and Summer Family Weekends.

Preca Ministry in Adelaide is focused in the inner western suburbs and its main Preca Centre is located at 98 East Street, Brompton. Preca also has a centre at Elizabeth where a weekly faith journey and a monthly Taize' prayer meeting are held.

At the Preca Centre in Brompton an organic garden known as 'Preca Community Garden' has been developed in the backyard with the support of the Charles Sturt Council. The garden provides neighbours with the opportunity to organically grow their own vegetables in raised wicking beds.

The Preca Associates are single or married adults who wholeheartedly embrace the Preca spirituality and are dedicated to collaborating closely with the Members to fulfill the objectives of the SDC. Associates are expected to commit themselves to bearing witness to the Gospel in all aspects of life. In fulfilling the role of an Associate, one is required to actively participate in weekly gatherings with the Preca Members for prayer, learning, and communal growth.

Those individuals who express interest in becoming a Preca Associate can contact the Preca Community via email on [sdcp reca@tpg.com.au](mailto:sdcp reca@tpg.com.au).



## Sr Grace Cini FCJ Many years working among the Maltese migrants in Australia

Sr Grace Cini FCJ has passed away on Saturday morning 10th February on the feast day of St Paul shipwreck to Malta at the age of 81 in Lockleys, Adelaide, S.A. She was a religious sister with the Maltese founded order Franciscan sisters of the Heart of Jesus. She came to Warrawong, NSW in 1964 and assisted many migrant

families to settle in Australia and taught many primary school children which at the time had a significant Maltese community.

She was a Primary school teacher at St Francis of Assisi Catholic school in Warrawong NSW. She was at the **Warrawong convent of Our Lady of Fatima for 53 years** and then another 5 years at Port Kembla St Joseph convent before her retirement to the Franciscan sisters run aged care facility in Lockleys, Adelaide, South Australia. Sr Grace was also a Catechist co-ordinator in the former Maltese Warrawong parish for more than a decade and visiting the elderly in nursing homes to bring the eucharist.

*Photo of Paul Scully State MP for Wollongong and Alison Byrnes Federal MP for Cunningham with Sr Grace who attended her farewell in mid-June 2022 at St Patrick's Catholic parish. Port Kembla, NSW,*

**Lawrence Scerri NSW**

## Malta welcomes foreign workers to fill labour shortage, but repels refugees

**Names marked with an asterisk\* have been changed to protect identities.**

**Valleta, Malta** – Amit\* cruised through the lanes of Marsaxlokk, a colourful Maltese fishing hamlet, on his way to pick up two passengers in his taxi.

"I love my job in this country," he said. "Malta was my entry to Europe."

Amit arrived this year from Bangladesh, having paid \$3,200 to an immigration agency.

"I found an agency on Facebook that had advertised this job with a private taxi company. The agency helped me with my application and visa documents to come to Malta and work," he told Al Jazeera.

"I'm now earning around 1,000 euros [\$1,085] per month, some of which I send home. It has been an expensive process, but I'm happy." A few streets away, Nita\*, who is from northeastern India, waited for a bus to take her towards Malta's capital, Valletta.

"I used to live in Dubai and had been working in the hospitality sector there. But I wanted to get to Europe and found a recruitment agency in Dubai which helped me get a Maltese work permit," she told Al Jazeera.

In recent years, the Maltese archipelago has become something of a hub, attracting thousands of migrants who fill labour shortages, especially in the hospitality, healthcare and service industries.

Located in the Central Mediterranean, Malta is also an entry point to Europe for thousands of people from Africa, the Middle East and Asia fleeing conflict and poverty.

While Malta has accepted asylum seekers, rights groups have also [accused](#) the country of "illegal tactics" to turn refugees away, such as pushbacks at sea.

Daniel Mainwaring, an independent foreign policy and migration researcher from Malta, said Valletta has created "legal pathways" for foreigners who want to work in Malta but, when the government sees thousands of people arriving by sea seeking refuge, "then it is all about reducing overall migrant arrivals."

"Contracted migrants are often seen as the good ones, and those that enter the country by sea are considered illegal. What is ironic is that they're [sometimes] people coming from the same country," Mainwaring said.



“For example, there are Bangladeshis who get visas with the help of agencies and enter Malta, and Bangladeshis whose visas get rejected for whatever reason, so they pick the sea route to enter Malta, seeking refuge. “People from the same country of origin are coming in through two very different migratory pathways and are equally vulnerable but are being treated differently.”

#### **Foreign workers for ‘these kind of jobs’**

Non-European Union countries with a significant number of nationals working as contracted migrants in Malta include India, Pakistan, Bangladesh and the Philippines.

Private recruitment agencies sell the idea of working in Malta by offering attractive salaries. They also charge commission for helping people with Maltese residency documents.

“Our economy, like any other growing one, has witnessed upward social mobility, and this brought about a growing problem of lack of people who would want to or would be willing to go into certain jobs in the service industry, such as hospitality and healthcare,” Muscat said.

“Economic growth brought about migration with people from non-EU nations keen to do these kind of jobs and send money back to their home countries.”

But immigration agencies have been found by rights groups and investigative journalists to be engaging in exploitative practices, such as recruiting people to jobs that pay below the minimum wage with poor conditions. According to local media reports, some agencies have even been found to offer jobs that do not actually exist once migrants enter Malta.

“I have heard of stories of some people not getting paid properly or not getting a job after arriving. They have then been forced to leave,” Nita said. “While I am happy working here, I eventually want to get work elsewhere in Europe. Our living conditions here are still very poor. But I can’t complain since I have to support my family back in India.”

Foreign workers who use recruitment agencies to get to Malta “do not enjoy much protection from the government”.

“The level of rights that they have is extremely low,” he said, “so we are really talking about modern slavery here.”

“It’s great that the government has acknowledged that there is a problem, but after big announcements, implementation of rules is slow,” Falzon said. “In many cases, the battle is less against the government and more against the private agencies who are employing and exploiting migrants. So we’re trying to push the government to have more stringent legislation to ensure better rights for contracted migrants,”

At the same time, some locals and far-right politicians have begun calling on the government to crack down on foreign labour.

“[Some] local Maltese people want migrants to build and clean our roads but also blame them if there is crime. So then you’ll see the government clamping down on the African or Asian migrant community by arresting a few or revoking their residency status, all in an effort to show a couple of angry locals and far-right politicians that they’re managing migration,” Mainwaring said.

Muscat said, however: “We need non-Maltese workers for the simple reason that some of our sectors and our economy and crucial social sectors such as healthcare would collapse if it wasn’t for these people. So they need to be protected and the government is ensuring that.”

#### **‘Legal migration won’t necessarily solve irregular migration’**

Besides Malta, other EU nations like Hungary have also been bringing in migrants through recruitment agencies in recent years. In July, Italian Prime Minister Georgia Meloni said she plans to bring in 450,000 non-EU migrant workers in the next two years as she simultaneously announced plans to stop refugee arrivals by sea.

Bram Frouws, head of the Mixed Migration Centre, said countries that quietly welcome foreign workers while adopting far more hostile policies on undocumented people do so “for political gain or to use migrants as a scapegoat”. “While organising legal migration is exactly what is needed, the way irregular migration is being handled with the push and pullbacks, the abuses and deaths and the undermining of search and rescue at sea is a bigger issue,” he said.

“To a large extent, these European countries are also looking at other countries of origin for labour migrants than the nationalities of those arriving at sea. So the kind of legal migration they’re organising won’t necessarily solve the irregular migration by sea,” he added.

For Mainwaring, the ideal solution is to process asylum claims quickly and integrate refugees into society.

“Then there’s less of a need perhaps to resort to a contracted migration system, which in reality has turned out exploitative and is as harsh as a pushback at sea,” he said.

# Imqarrun/Għagin il-forn

## Maltese Baked Pasta

*Maltese  
Traditional  
Food*

Imqarrun or għagin il-forn is a traditional Maltese baked pasta dish. The pasta is coated with a rich meat based sauce and cooked until the top gets super extra crunchy.

Servings: 4 people

### INGREDIENTS

- 500 g penne or rigatoni pasta
- 500 g pork minced meat *or mixed*
- 360 ml tomato sauce (passata)
- 1 small white onion *diced*
- 3 garlic cloves *minced*
- 1 tbsp tomato paste *Maltese kunserva*
- 1/2 tsp curry
- 1 tsp cumin
- 1/2 tsp paprika
- 1 tsp oregano
- 1 tsp thyme
- 1 tsp rosemary
- 2 bay leaves
- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp black pepper *extra for the top part*
- 2 eggs *raw or boiled\**
- 125 ml milk
- 50 g parmesan cheese or kefalotiri cheese *grated*



### INSTRUCTIONS

1. In a large pan or pot, heat the olive oil and fry the onion for a few minutes until translucent. Add the garlic and let cook for another minute.
2. Add the thyme, oregano, rosemary, curry, cumin and paprika and mix well with the onion and garlic. Add the tomato paste and let it cook for about 3 minutes.
3. Once the base is ready, add the pork minced meat, let cook for a few minutes until you get a nice brown colour. Season with salt and pepper.
4. Lastly, add the tomato passata and the bay leaves. Bring to a light boil.
5. Once you bring it to a boil, cover the pot and let it simmer on low heat for about 1 hour, stirring it occasionally so that the meat doesn't get stuck to the bottom.
6. Preheat the oven to 180°C or 350°F.
7. During the last half an hour, bring to a boil a pot filled with water. Once it starts to boil, season with plenty of salt. Add the pasta and cook for a minute or two less than as instructed on the package. The pasta needs to be al dente.
8. Once the sauce is done, don't forget to remove the bay leaves and discard.
9. Butter a baking dish. I used a glass dish with a volume of 3L. Set aside.
10. Put the pasta together with the sauce and mix.
11. In a separate small bowl mix together the raw eggs\*, milk and half of the grated cheese and add it to the already mixed pasta. Mix well by making sure that every piece of pasta is covered.



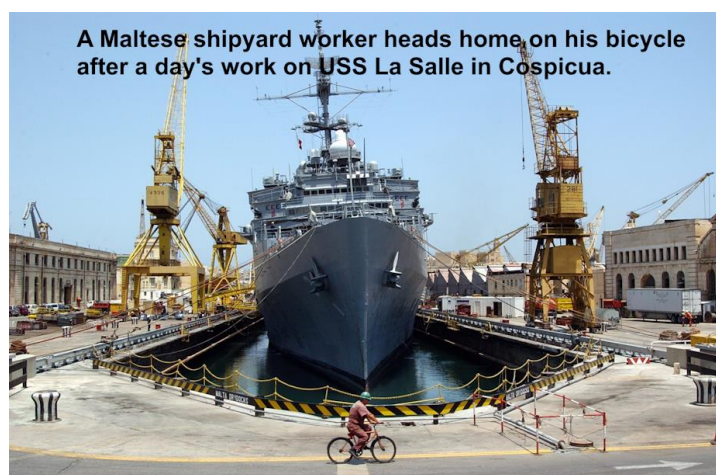
12. Place the mixed pasta in the dish and gently press it down to pack it in. Cover the top layer with the remaining grated cheese and sprinkle extra black pepper on top.
13. Bake the pasta dish on the middle rack of your oven for about 45 minutes. During the last 10 minutes I like to place the dish on a higher rack so it gets crispier. However, this last step is optional.
14. Once ready, let it rest for a few minutes before slicing through so that the pasta bake doesn't break completely.

**NOTES**

\*If you want to use boiled eggs in the mixture, boil them beforehand and have them ready by the time you're ready to mix everything together.

Store any leftovers in an airtight container for a maximum of two days. I won't suggest you keep it longer, because if you do so, the pasta might get too mushy. If you want, you can also freeze the imqarrun post baking.

## The rise and fall of Malta's Royal Dockyard



Malta has been a centre for shipbuilding and ship repairs for hundreds of years, with boats being built in the Grand Harbour as early as the 15th century. However, it was during the 19th century in Paola, Marsa, Cospicua, Senglea and Vittoriosa that the shipyards became a real source of commerce for Malta.

The advent of the steam engine marked massive opportunities for Malta to expand its heavy industry and the Malta Royal Naval Dockyard soon became the most important and busiest navy base in the Mediterranean, employing thousands of Maltese workers.

It was initially located around Dockyard Creek, and occupied several of the dockyard buildings formerly used by the Knights of Malta.

By 1850 the facilities included storehouses, a ropery, a small steam factory, victualling facilities, houses for the officers of the Yard, and most notably a dry dock – the first to be provided for a Royal Dockyard outside Britain. Started in 1844, the dry dock was opened in 1847. Around 10 years later it was extended to form a double dock. In the second half of the century the steam factory with its machine shops and foundries was expanded. Very soon, though, it was clear that more space was required than the crowded wharves of Dockyard Creek afforded, to accommodate the increasing size of ships and the increasing size of the Royal Navy fleet based in Malta.

The decision was taken to expand into the adjacent French Creek, and between 1861 and 1909 a further five dry docks were constructed along with an assortment of buildings to serve the Navy.

Malta remained an important base during the First World War and the Second World War.

In January 1941 more than 60 Nazi dive bombers attacked the dockyard in an attempt to destroy the damaged aircraft carrier HMS Illustrious. Only one bomb hit the ship.

In April 1942 the Admiral Superintendent of Malta Dockyard reported that due to German air attacks on Malta's naval base 'practically no workshops were in action other than those underground'.

After the war Britain's shipbuilding industry went into decline with yards on the Clyde, the Tyne and on Merseyside left with empty order books.

Despite a major modernisation programme, the Malta shipyards also began to feel the impact of the budget cuts imposed on the Ministry of Defence. In 1957 hundreds of redundancies were announced.

Two years later, the Malta dockyard was handed over to Baileys of Wales, a civilian firm of ship repairers and marine engineers, before eventually being nationalised and passed into the hands of the Maltese government. The ship repair facilities in Cospicua which were previously operated by Malta Shipyards Ltd in the 1980s and 1990s were taken over by the Italian firm Palumbo in 2010.

**Tal-Imghobbi**

mill- Kav Joe M Attard Victoria Ghawdex 2024

Hija Gorġ kien iħobb jerfa'  
mill-Vari tal-Gimgha l-Kbira;  
Tal-Imghobbi Kristu mżebblu  
tiegħu kien dejjem il-mira.

Għal daż-żmien kien jibda jhejji  
sa mill-bidu tar-Randan,  
fost il-jiem kollha tas-sena  
ma kienx jara isbaħ minn dan!

In-nies tagħna għandha d-drawwa  
tiegħu sehem fil-purcijsjoni;  
O kemm hi haġa sabiha  
tara lil kulhadd unjoni!

Min bħal hija taħt xi statwa,  
oħrajn ikaxkru l-ktajjen,  
min jerfa' xi bandalora,  
min itterraq haġi, sajjem!

Anke l-Knisja xxidd l-iswed  
tar-Randan tul l-erbgħin jum  
u t-Triq tas-Salib timxi  
sakemm dan iż-żmien idum.

Illum daħlet sewwa d-drawwa  
illi jagħmlu l-Wirjiet  
li juruna t-tbatija  
sakemm Kristu ssallab, miet.

Dil-Passjoni Huwa beda  
hekk kif rifes ġewwa l-Ġnien;  
sal-istess dixxipli tiegħu  
Lilu telqu bla dewmien!

Quddiem Kajfa u Erodi  
w iċ-ċorma tal-Qassisin  
tawh bil-ħarta u beżqulu  
u għaddewh ta' assassin.

Ma' kolonna lilu rabtu,  
għal ħin twil ifflaġellawh;  
ma baqax sura ta' bniedem –  
l-Imghallem ittorturawh.

U fit-triq lejn il-Qorriegħa  
waqa' fl-art għal tliet darbiet  
u tal-qiegħa t-trab mesaħ  
waqt karba tal-uġiġħ dwiet

Li dlonk nifdet il-qalb t'Ommu  
li man-nisa mxiet warajh  
sakemm fuq salib lemħitu  
b'dawk l-imsiemer ġo saqajh.

L-aħħar qtar tal-ilma ħareġ  
mat-tmien tat-Testment divin  
li Gesu' ried iħallilna  
għal kemm għad itulu s-snin.

Dana kollu li għidtilkom  
Ta' spiss tarawh esebit  
f'dal-Wirjiet illi jsiru  
b'sagrificċju u taħbit.

Jalla jissuktaw u jinbtu  
iktar minn dawn il-wirjiet  
sabiex nifhemu minn xiex għadda  
l-lben t'Alla sakemm miet.

Ejjew hbieb iflu l-istatwi,  
Gorru t-toqol tas-Salib  
La tisthux tistqarru illi  
Kristu hu l-aqwa haġib!

Qabel nagħlaq nixteqilkom  
Randan mimli paċi w ġid –  
wara Kristu ibqgħu miexja  
b'rieda soda tal-ħadid!





## Press Release – CARITAS MALTA EPILEPSY ASSOCIATION



## Understanding Epilepsy: Shedding Light on a Hidden Disability

As International Epilepsy Day approaches on Monday, February 12th, it is crucial to shed light on this prevalent neurological condition that affects an estimated 50 million individuals worldwide. Epilepsy is characterized by a tendency toward recurrent seizures, stemming from abnormal bursts of electrical activity within the brain. Despite its widespread impact, epilepsy often carries significant social and psychological consequences, exacerbated by the stigma associated with the condition.

The mere prospect of experiencing a seizure can evoke fear and uncertainty among those living with epilepsy. However, it is important to dispel misconceptions and recognize that the majority of individuals with epilepsy lead normal lives. With proper management and support, they can navigate daily activities, pursue personal aspirations, and contribute meaningfully to society. This reality underscores the importance of fostering understanding and awareness about epilepsy to empower individuals and combat stigma.

Organizations like the Caritas Malta Epilepsy Association play a pivotal role in providing crucial support, raising awareness through campaigns, and advocating for the rights of individuals with epilepsy.

On March 2nd, a national forum on epilepsy will convene, funded through the Small Initiatives Support scheme by the Maltese Council for the Voluntary Sector on behalf of the Ministry for Inclusion and Voluntary Organisations. This forum aims to emphasize patient and public involvement, highlighting avenues for individuals with epilepsy to actively participate in decision-making processes related to their care and support. For further details regarding this forum, individuals are encouraged to visit the Caritas Malta Epilepsy Association Facebook page for updates and information.

**02 MARCH 2024**

**GEORGE CROSS FALCONS COMMUNITY CENTRE CRINGILA NSW**

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Mario's Pastizzi

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**LUDWIG**

**JASMINE**

**BOTH SINGERS COMING FROM MALTA**

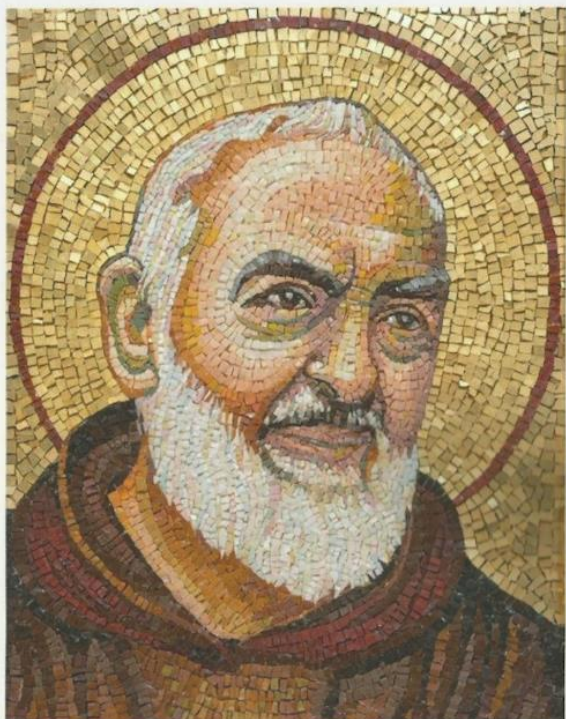
## MALTESE FAMOUS SINGERS AT CRINGILA NSW

The vibrant association of George Cross Falcons Community is holding 'The Concert of the Year' at the club hall at Cringila NSW on Saturday 2 March 2024.

We encourage the members and friends of the club to attend this excellent and entertaining concert where LUDWIG GALEA and JASMINE ABELA sing in Maltese, English and Italian.

Entrance fee is \$25 including tea/coffee and Mario's pastizzi. Book now as tickets are limited.

Contact Louis Parnis on 0420 857 363.

**FORGIONE TA' FOGGIA***L-Appostlu tal-Konfessjonarju***Geoffrey G. Attard**

## **Forgione ta' Foggia** **L-Appostlu tal-Konfessjonarju**

Nahseb mill-ewwel indunajtu għal min qed nirreferi; il-Kapuċċin Patri Piju tal-Pjagi!

Dan huwa l-isem tal-ktieb li għadu kemm ippubblika s-saċerdot u għalliem l-Kan Dun Geoffrey George Attard mill-Belt Victoria dwar dan il-Patri qaddis li kien ġej minn familja fqira tant li missieru hass il-ħtieġa li jemigra lejn l-Istati Uniti tal-Amerika biex seta' jgħajjex lill-familja tiegħu. Kulhadd jaf li dan il-patri marradi kien ta' spiss ikun ittentat mix-xitan u li kien irċieva l-Pjagi mingħand Gesu' bħalma kien għalu l-istess il-fqajjar ta' Assisi San Frangisk. Il-ktieb jirrakkonta bosta episodji mill-ħajja ta' dan ir-raheb u kif il-fama qaddisa tiegħu malajr xterdet 'l barra minn Foggia fl-Italja fejn kien jgħix. Il-ktieb huwa ddedikat lis-sinjorina Maria Pia Pace mill-belt Victoria li mietet qasir il-għomor (1967-2022) li kienet ħabiba tal-familja, lil hu r-Reverendu,

Francesco Pio u lil dawk kollha li jgħorru l-isem il-Qaddis ta' Pietralcina.

Meta wiehed iqalleb il-paġni tal-ktieb isib li don tal-bilokazzjoni, fwejjah, ipotermja (deni għoli ta' 48 grad celsius; 11-il grad Fahrenheit), profeziji, fejqan, l-abbilta' li jaqra l-qlub, il-ħila li jissaporti saħriet u sawm fit-tul lil hinn minn kull kapaċita' umana – dawn huma lkoll paralleli mal-ħidmiet prodigjużi li sehnew fil-ħajjiet ta' San Frangisk t'Assisi, Sant'Anton ta' Padova, Santa Tereza ta' Gesu', u San Guzepp ta' Kopertino. Ghadd kbir ta' fidili li resqu lejn Patri Piju rċevew benefiċċji spiritwali permezz ta' dawn id-doni. Papa Benedittu XV meta sar jaf b'dawn il-kariżmi stqarr: 'Patri Pio huwa wiehed minn dawk il-bnedmin straordinarji li Alla jibgħat minn żmien għall-iehor fid-dinja sabiex jikkonverti l-qlub.'

Fatt kurjuż huwa dak ta' meta dan il-Patri, kien l-20 ta' Jannar 1936, laqa' għandu fiċ-ċella xi vizitaturi u f'hin minnhom talabhom jinżlu għarkubbtejhom biex jitolbu 'għal ruh li dalwaqt kienet se tidher quddiem it-tribunal ta' Alla'. Svelalhom li kienu talbu għar-Re tal-Ingilterra

meta fuq il-gurnali kien hemm biss li dan ir-Re kellu biss xi ftit tal-influwenza. Għall-ħabta ta' nofs il-lejl il-Patri qaddis kien mar fiċ-ċella ta' sieħbu biex jitolbu għar-Re għax kien qed joqrob il-mument tal-gudizzju tiegħu. L-għada l-gurnali Taljani habbru l-mewt tar-Re Gorg.

Min jixtieq ikun jaf iktar dwar dan il-Patri qaddis jista' jaqbad f'idejh dan il-ktieb u jaqra paġni 77 – 89: 'Patri Piju ta' Pietralcina; xi dettalji importanti.' Il-ktieb qed jinbiegħ €10.

**Kav Joe M Attard   Rabat – Ghawdex**



## VILLAGE BISCUITS – BISKUTTINI TAR-RAHAL

Ooh, every time I hear the words biskuttini tar-ralah, I get excited. My childhood is brought back to life with these biscuits. One of my favourites!

These biscuits known to us as village biscuits or also Christening biscuits are a wonderful little treat. Cinnamon, clove, citrus and aniseed scented biscuits traditionally served at Christenings but made all year round in our household. Swirls of blue or pink icing traditionally are used depending on whether the child is a boy or girl. Many other light colours are now also used to decorate these biscuits. They really do sum up the essence of being village biscuits as that is where my family is originally from in Malta, and also due to the fact that we made these often.

The one thing I notice about our biscuits is that a lot of them contain similar ingredients – cinnamon, cloves, aniseed (or similar spices) and citrus. However, each biscuit is different in its own unique way. Usually just one other ingredient is added or eliminated, and you then magically have a completely different biscuit! Maltese households would have used ingredients easily available to them and then came up with different types of biscuits (also with the help of neighbouring country culinary influences).

The dough mixture is quite wet so you may need to use a little flour to form the biscuit balls. Cover with swirls of royal icing in any colour you wish once the biscuits are completely cool (although traditionally only pink and blue were used).

Wonderful psychedelic biscuits traditionally served at Christenings. Village biscuits are a wonderful little treat. The mixture is quite wet so you may need to use a little flour when forming into balls

### INGREDIENTS

- 4 eggs separated
- 400 grams light brown sugar
- 550 grams flour
- Zest of 1 lemon and 1 orange
- 3 tablespoons lightly crushed aniseeds
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 large teaspoon baking powder
- Extra flour when rolling
- For the royal icing:
- 300 grams sifted icing sugar
- ½ lemon juiced
- 1 egg white
- food colouring



### INSTRUCTIONS

1. Preheat oven to 230°C
2. Beat the egg whites with an electric mixer until stiff.
3. Slowly add in the sugar and continue to beat.
4. Mix in the egg yolks
5. Beat everything else with the mixer except for the flour.
6. Using a baking spoon add in the flour and mix well.
7. On a baking tray lined with baking paper, place balls of the mixture. You may need to use a little flour on your hands when forming the balls as the dough is quite soft. Make sure to leave a little room next to each biscuit too as they do rise and spread.
8. Cook for about 15 minutes or until golden brown.
9. Allow to cool and then make the royal icing by mixing the royal icing ingredients and some food colouring.
10. Using a piping bag make swirls of icing on top of the biscuits.
11. Allow the icing to set and then serve! - Marlene Zammit

## NEWS FROM THE CONFRATERNITY OF THE KNIGHTS OF ST PETER AND ST PAUL.

The Grand Chapter of Malta held an investiture ceremony to coincide with the feast of St. Paul's Shipwreck in Malta. The ceremony was held at the Office of the Confraternity at "Dar l-Imnarja" December 13 Street, Nadur, Gozo.

The ceremony was presided by the Grand Prior Chevalier Joseph Meilak and assisted by Chevalier Carmel Saliba and Chevalier Michael Camilleri Cauchi.

Monsignor Rev. Joseph Cauchi open the ceremony with a prayer.

Five new members took the oath of a Knight of Grace to join the Confraternity of the Knights of St Peter and St Paul.

*L. to R. Chev. Dr Raymond Bondin, Chev. Mario Cardona, Chev. Jonathan Grech, Chev. Mro. Antoine Mercieca and Chev. Michel Angelo Muscat (Tenor).* Photo Carmel Saliba

Congratulations to the new knights.



Chevalier Peter Paul Portelli Grand Master CKSPP



### JOSEPH A GALEA:

#### MAYOR OF MONROEVILLE, OHIO

Mr. Joseph A Galea was elected to the office of Mayor of the Village of Monroeville, Ohio, and was sworn in on December 12, 2023.

Mr Galea is a member of the Maltese diaspora and was born in Dearborn, Michigan. His parents are Joseph and Beverlee Galea. His grandparents, John and Lily, were born in Birkirkara, Malta before World War II.

His grandfather John migrated to Detroit and began working for General Motors after which he sent for his wife Lily and his daughter Catherine to join him in USA. They migrated in 1952 and his father was born in Detroit in 1953.

Mr Galea graduated with a Bachelor of Arts degree in history from the University of Florida in 2008 and a juris doctor (law) degree from Case Western Reserve University in Cleveland, Ohio in 2021. He is a full-time attorney at the law firm of Murray & Murray Co, LPA in Sandusky, Ohio. Mr Galea moved to the village of Monroeville, Ohio in 2020 and was elected to the village's council in 2021. In 2023 he was elected the village's mayor with his term beginning January 1, 2024. **Monroeville** is a village in Huron County, Ohio, United States. The population was 1,300 at the 2020 census. Monroeville was originally called Monroe, and under the latter name was laid out in 1817. The village was named after James Monroe, the fifth President of the United States.<sup>[5]</sup> Its name was later changed to its current form by postal authorities. Monroeville was incorporated as a village in 1868. It is situated halfway between Cleveland, Ohio and Toledo, It is situated halfway between Cleveland, Ohio and Toledo,





## A sense of belonging

### The Southern Cross

#### Part of your Catholic family since 1867

When Sr Jenny Seal fdnsc left Adelaide last year for a three-month sabbatical in Malta, she carried with her a family heritage closely connected to the history of the small Mediterranean nation.

Sr Jenny in Valetta, Malta.

A first generation Australian of Maltese

parents, along with her four brothers, Sr Jenny said when she arrived in Malta, she immediately felt a “sense of belonging” and “being home” as she recalled the places, streets and stories shared over dinner when she was growing up.

The family line of her mother, Carmen, is Maltese on both grandparents’ sides. Carmen’s grandfather was in the British Navy and was lost at sea in World War I while her father was away from the family serving with the Navy during World War II.

“Mum always said that the war broke out when she had just received her First Holy Communion – that was her marker, an important time which she always cherished and remained with her as a daily communicant,” Sr Jenny said.

“Her big job then was to carry the short stool for her mum with baby in arms as they often ran to the shelter over the many years.”

Sr Jenny’s father Morris was also of Maltese parents. His grandfather, William, was an Englishman from Bromley, Kent, who was stationed in Malta as a member of the British Navy, married and settled there. Morris’ father was a policeman in Malta where he would often have a drink at the local club with Lord Mountbatten.

“From both sides of family, my heritage is one of service – the Seal family crest is ‘Loyal en toute’,” she said. “A few years after the war, my dad opened his own joinery shop at the age of 16. He made boats, coffins, church furniture as well as some furniture for Princess Elizabeth’s villa in Malta. He was an extremely creative craftsman with great enterprise, ingenuity, and resilience.

“Both my parents came to Australia with their families just one month apart of each other at age 19. Within a few weeks, mum and dad met and the rest is history.”

While studying church history and sacred art at the University of Malta, Sr Jenny had the opportunity to visit significant Christian sites such as St Agatha’s Catacombs in Rabat, hamlet and cave churches with recently discovered frescoes and other archaeological sites.

But her first visit was to the Our Lady of the Sacred Heart parish church in Sliema. While her order (Daughters of Our Lady of the Sacred Heart), which was founded in 1874, has never had a presence there, a Maltese artist created an ornate statue of Our Lady of the Sacred Heart, Madonna ‘ta Sacro Cuor in 1879, being installed in the church in 1881.

Writing to friends and colleagues at Christmas, Sr Jenny said she had been reflecting on the concept of land – “its importance to people, the sense of place and home, and of livelihood”.

“I can’t help thinking that the conflicts are over a sense of ownership and ‘what is mine, I want’ or even ‘what is not mine, I want too’,” she wrote.

“More and more I see that we may need to change this concept of ownership, a very business-like transaction, to more of one of stewardship and the sharing of resources. I wonder if in this way, we may be able to move towards the healing of the earth and its people.

“From what I have learnt in this time, Malta seems to have always been a land whereby those outside the land claim ownership and domination, be it by the Phoenicians, Romans, the Normans, the French, the Arabs, the Ottomans, the British and other Kingdoms prior. They had no recourse.

“Even the Pope of the time agreed with Charles V Emperor, to give Malta to the Knights of Rhodes (initially of Jerusalem) who were searching for a home, for the charge of one falcon per year.

“However, I see that the people learnt to ‘get on’ with the invading rulers and are known for their tolerance and goodwill to all manner of people regardless of creed or culture.”

Sr Jenny remembered her mum saying that when she and her family saw the British Spitfires flying overhead in WWII, they knew they would be saved.

"They were at their end with no food, no supplies of any sort and the most bombed in the world," Sr Jenny wrote.

"Nevertheless, the people would never give up easily. Thus, their hard-work, resilience, and capacity to fight on until the end is part and parcel of the people."

With a ministry spanning more than 40 years in education, faith formation and children's ministries, Sr Jenny told *The Southern Cross* that her sabbatical was a time of renewal offered to her by her congregation and she was grateful for this opportunity.

"I value the importance of claiming where we have been, where we are and where with God I can step into territories yet unknown," she said.

"Thus, this coming Lent-Easter season is just one of those yearly opportunities which we all have open to us to live a sabbatical-in-daily-life...in the midst of our family and community life."

Sr Jenny was a consultant in the Family and Parish-Based Catechesis Office (now Family Faith Formation Team) at the Catholic Education Office in Adelaide for more than 10 years.

She is the SA Vocation Network coordinator and can be contacted at [jenny.seal@olshaustralia.org.au](mailto:jenny.seal@olshaustralia.org.au).

### 150 years down under

This year the international missionary order, the Daughters of Our Lady of the Sacred Heart, celebrate 150 years as an Australian province. In response to the Pope's request at the time for missionaries to Micronesia and Melanesia, the Sisters arrived in Australia in 1886.

The Sisters have served all over Australia and overseas in whatever way serves the needs of the times. Today the Sisters are assisted by volunteers, associates and partners in mission who also endeavour to live a spirituality of the heart through one's circumstances and vocational call within their workplace, community and family.

## STEVE ZAMMIT LUPI



## EUROPEAN YOUNG LEADER

We are proud and also honoured that BirdLife Malta Council Member Steve Zammit Lupi has been named as European Young Leader, making it to the prestigious European Young List curated by Friends of Europe:

<https://bit.ly/4bbMphX>.

Steve Zammit Lupi is a Councillor at the Haż-Żebbuġ Local Council in his hometown, elected as an

independent candidate at the age of 23. He champions initiatives that seek to protect the environment and promote sustainable transport and mobility. Zammit Lupi is well-known for cycling 4,400km across Europe from Malta to Stockholm in 41 days in summer 2023. Raising awareness about embracing greener lifestyles and reducing carbon footprints, his journey showcased the potential for cycling as an alternative mode of transportation on his home island. Zammit Lupi was involved with Rota, a local bicycle advocacy group, and active with Birdlife Malta, an organisation which strives to protect birds and their habitats on the island.





## The Maltese Cultural Association of NSW

MCA is about to present its first concert for 2024 which is a Super Concert including a sketch by the Cittadini Cultural and Theatrical Group on Sunday 3rd March at Wenty Leagues Club. It is worth noting that the MCA's reason for the Super Concert is primarily not a profit making one, but to commemorate Jum il-Ħelsien, Malta Freedom Day, which this year happens to fall on Easter Sunday.

To this end, no expense has or will be spared, hence, two of Malta's best artists are travelling to Sydney specifically for this concert. These are LUDWIG GALEA, the legendary and most popular Pop-Tenor in Malta, and the effervescent, first time in Australia, JASMINE ABELA, the very talented and impressive young lady who has a lively personality, is entertaining, exciting and is blessed with a beautiful Powerhouse Voice. Ludwig and Jasmine will be singing solos and duets in Maltese, English and Italian. Some

of their Maltese songs have been inspired by the music/songs from the Maltese Rock-Opera, Ġensna. This is a once in a lifetime Super Concert, not to be missed, suffice to say people have told us that they are coming to Sydney from Interstate to see this Super Concert, so we encourage you to book now and save the disappointment of missing out. Tony Pace-Feraud MCA secretary



## Ainsley Harriott's TV series explores Malta and its cuisine

Celebrity chef Ainsley Harriott is hitting the road again, and this time his travels take him to beautiful [Malta](#). A cultural mash up of Sicilian, British, Spanish and even French culture, the cuisine and tradition in Malta offers a rich territory for Ainsley to explore! Rich culinary traditions see rabbit stews served beside mellow goat's cheese, irresistible soft bread and honeyed desserts, in a fusion of Mediterranean and

Arabic influence.

Located between Sicily and the North African coast, Malta enjoys more than 3,000 hours of annual sunshine and offers blissful beaches, crystal-clear waters, and rich history. Ainsley will discover Malta's irresistible cuisine and culture over a magical 5 episodes in a journey offering spellbinding sights, enchanting scenery and delicious food!

Highlights include touring the stunning capital city of Valletta and learning about the Maltese sausage. Calling in at the picturesque fishing harbour of Marsaxlokk where Ainsley ventures around

the weekly fish market with local fisherman Joe to check out the catch of the day. Learning glass blowing in Central Malta before getting a masterclass in Ftira from chef Carl and then taking a trip to Crystal Palace where they've been serving up delicious flaky parcels of pastry known as Pastizzi to loyal customers from over 100 years. Ainsley is also shown visiting an olive grove owned by "the God Father" of Maltese Olive Oil, Sam Cremona; hopping across to Gozo to learn how Maltese cheese is made, and lend a hand with milking, before being shown the secrets behind Beef Bragioli. The five-part ITV1 and ITVM series 'Ainsley's Taste of Malta' went to air from 5 February 2024 and is also available on ITVM on catch up. So join Ainsley as he explores the holiday hotspot of Malta and its surrounding islands, and the cultural melting pot that has thousands of visitors in foodie bliss every year.

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## 71 apartments instead of a farm in Żejtun

A building company has applied to demolish an old farm and other buildings in Żejtun and instead they will build a five-storey complex that will contain 71 apartments and 85 garages.

In two separate applications, the company applied to demolish the building in the area and eventually dig three floors underground to accommodate the garages. The development also includes the building of some shops on the first floor.

The company said that it is not the owner of all the buildings in the area but has reached an agreement with the other owners to continue with this development. The local plans of Żejtun indicate that the area is a residential one where the building can rise up to three floors and also have a semi-basement.

The NGO Wirt i-Zejtun, which in recent years has complained about the excessive development in the locality, said that the building of this complex "is destroying the character of our city" and stressed that Żejtun it is already a very heavily populated. This development is a proof that proper planning is not being done and mentioned how more traffic will be generated in the area if the development is approved and goes ahead.

The farm is more than 200 years old and has been through two world wars. The farm was built before 1968 and many other buildings have been built with certain traditional architectural features.

A few streets down from this proposed project, there is another controversial development which is linked to the controversial developer Joseph Portelli who applied to build 68 apartments, 49 garages and two shops on an untouched area.

The former Labor councillor Desmond Zammit Marmarà said that in a country where we only import food, we can no longer destroy the little agricultural land we have. He mentioned that this would be done to the detriment of the residents who would lose another green lung.