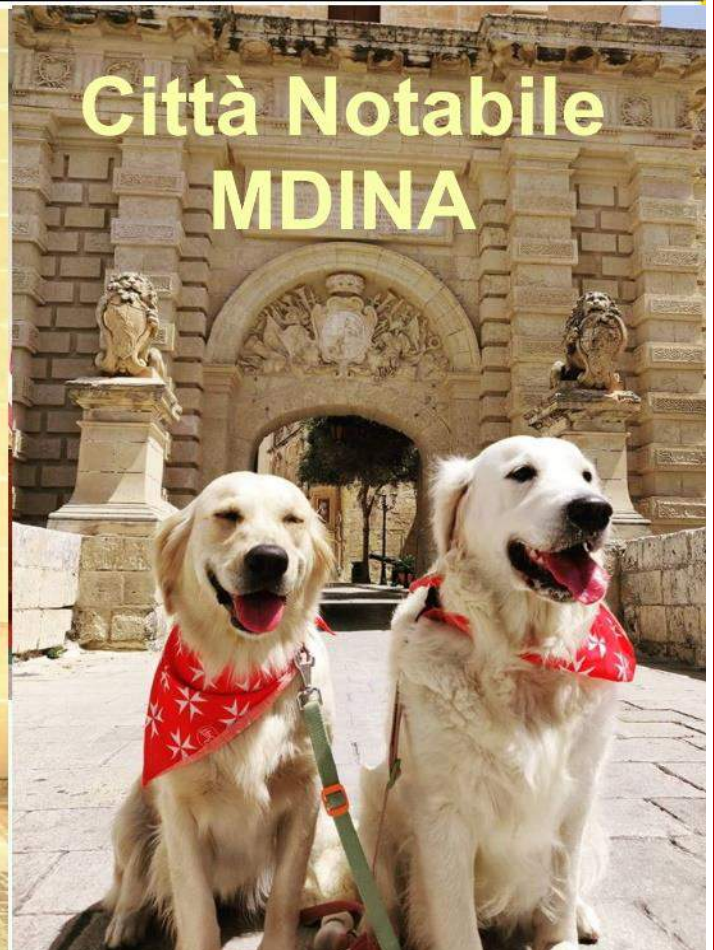


Maltese eNewsletter

Journal of Maltese Living Abroad

Editor: Frank Scicluna OAM MQR

Email: maltesejournal@gmail.com



Mintoff's life and struggles as never seen before

“

With this first scientific biography of Dom Mintoff we get to know “Il-Perit” as never before. Though many are acquainted to bits and pieces of him, none know him completely. This biography invites one and all to revise whatever is known about him until now,” Mark Montebello, the author of Dom Mintoff's biography *The Tail that Wagged the Dog: The Life and Struggles of Dom Mintoff (1916–2012)* said when meeting Maria Bartolo and Charles Hili, Mintoff's relations from Gozo at it-Tokk, Victoria Gozo. At the event, organised by publishing house SKS, Mintoff's biography was announced to the public, which will soon be officially issued. Montebello, a philosopher by profession, is a Dominican friar. He has been working on this biography since 2013, and it took him three years to write it.



“The biography goes into the motives of Mintoff's commissions and omissions,” Montebello stated, “since his earliest years at Bormla till his last public appearances almost a century later.”

The biography will reveal many aspects of Mintoff's personality that have hitherto remained hidden. The work was completed from thousands of primary-source documents archived locally and abroad, and scores of interviews.

Montebello pointed out that the book's name, *The Tail that Wagged the Dog*, was chosen from among many possible others to metaphorically highlight Mintoff's significance to the Maltese nation. Mintoff was but a tail which, however, shook the dog, or influenced the Maltese State, so radically.

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The event was held in Gozo to highlight the very close relationship of Dom Mintoff with Gozo both through his paternal family and through the Labour Party. www.maltaindependent.com.mt/

MALTESE E-NEWSLETTER

Journal of Maltese Living Abroad

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UFFICJU KOMUNIKAZZJONI



XELTER ĠDID IMMEXXI MILL-KNISJA GĦAL VITTMĠ NISA U WLIEDHOM INVESTIMENT TA' MILJUN EWRO MILL-ARĊIDJOĊESI TA' MALTA



Il-Knisja f'Malta inawgurat ix-xelter 'Il-Milja' għal nisa li esperjenzaw vjolenza u għal uliedhom. Ix-xelter, li se jkun immexxi mill-Knisja permezz ta' Fondazzjoni Sebħ, se jilqa' nisa li għaddew minn abbuż jew vjolenza, fosthom vittmi ta' vjolenza domestika, traffikar tal-bnedmin, prostituzzjoni sfurzata kif ukoll abort sfurzat. Dan ix-xelter ta' tieni stadju (second-stage shelter), li jinkludi 12-il appartament li ser jilqgħu sa 36 persuna, ġie jiswa lill-Knisja f'Malta miljun ewro biex il-binja ġiet immodernizzata u mgħammra apposta għall-ħtiġijiet tan-nisa u t-tfal tagħhom. 'Il-Milja' jinkludi kmamar għat-terapija għat-tfal u l-adulti, kif ukoll spazji miftuħa għal rikreazzjoni f'ambjent sigur.

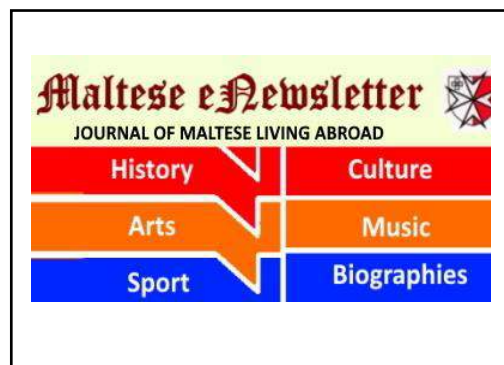
Ix-xelter li jinsab f'Dar Ġesù Nazzarenu fiż-Żejtun ġie inawgurat f'Jum l-Omm mill-Arċisqof Charles Jude Scicluna fil-preżenza tal-President ta' Malta u s-Sinjura Vella. Għall-inawgurazzjoni attendew ukoll il-Ministru għas-Solidarjetà u l-Ġustizzja Soċjali, il-Familja u d-Drittijiet tat-Tfal Michael Falzon, ix-Shadow Minister tal-Politika Soċjali u l-Familja Claudette Buttigieg, u l-Vigarju Episkopali għad-Djkonija Mons. Charles Cordina. L-inawgurazzjoni saret wara l-quddiesa tal-Ħadd mill-Knisja Ġesù Nazzarenu u xxandret fuq **TVM2**, Knisja.mt u Newsbook.com.mt.

Fil-messaġġ tiegħu qabel inawgura u bierek dan ix-xelter, l-Arċisqof fakkar fil-maternità spiritwali ta' diversi nisa, fosthom ta' sorijiet, li minkejja li ma kellhomx, ħadmu sabieħ jagħtu dinjità lil mijiet ta' tfal u anke nisa li għaddew minn żmien diffiċli. Irringrazzja lis-Sorijiet Missjunarji ta' Ġesù Nazzarenu li permezz tal-ħidma tal-benefatturi u tal-fundaturi tagħhom, il-ġid li sar matul is-snin qed jaqsmuh ma' nies oħrajn li għandhom bżonn ħafna għajjuna.

Id-Direttur ta' Fondazzjoni Sebħ, Yvonne Mallia, spjegat li għal 18-il xahar in-nisa u t-tfal residenti fix-xelter se jkunu qed jingħataw l-għajjuna meħtieġa minn diversi professjonisti sabieħ jerġgħu jiksbu l-indipendenza tagħhom u jibdew jgħixu ħajja 'l bogħod mill-abbuż u l-vjolenza. Yvonne Mallia qalet li x-xelter ġie inawgurat f'Jum l-Omm għaliex il-Knisja trid tgħaddi messaġġ li minkejja t-tbatija fiżika u mentali li għaddew minnha dawn in-nisa, dawn jixraqilhom jgħixu b'mod dinjituż, jiġu rrispettati u maħbuba. Hija rringrazzjat ukoll lill-Gvern tas-sapport u l-finanzjament biex jitmexxa x-xelter. Raddet ħajr lill-voluntiera, benefatturi, kumpaniji u ħaddiema li emmnu f'dan il-proġett u fis-servizzi offruti minn Fondazzjoni Sebħ, għaliex permezz tagħhom il-Knisja tista' tkompli timpenja ruħha fl-għajjuna lill-persuni vulnerabbli fis-soċjetà.

Is-servizz ta' xelter tat-tieni stadju ilu jiġi offrut mill-Knisja f'Malta għal dawn l-aħħar 20 sena. 'Il-Milja' ser jieħu post ix-xelter li kien f'Dar Qalb ta' Ġesù fil-kumplex tal-Istitut Adelaide Cini f'Santa Venera, li l-Arċidjoċesi tat lil Hospice Malta għat-twaqqif ta' St Michael's Hospice li se jipprovdi servizzi ta' kura paljattiva għal pazienti b'mard terminali.

Fondazzjoni Sebħ hija għaqda mhux governattiva tal-Arċidjoċesi ta' Malta li tmexxi erbat idjar residenzjali għal tfal u żgħażaġh, u toffrilhom ambjent sigur ta' trobbija u ta' mħabba. Fondazzjoni Sebħ tmexxi wkoll servizz ta' ħidma soċjali ta' prevenzjoni u sapport fil-komunità fil-Ħamrun u l-Marsa.



The Inquisition in Malta



The Inquisitor's Palace in Birgu (Vittoriosa) Malta, is apparently the only one in the world open to the public. Originally the building housed the Law courts of the Knights of St John until 1571, when they were left vacant as the Knights moved their centre of operations to Valletta. In 1574, the newly appointed Inquisitor Mgr Dusina took up residence in Valletta on his arrival, but it soon became clear that the nature of his work necessitated having access to cells where those under investigation could be detained.

Power in Malta at the time was balanced between the Knights and the Bishop. The

Knights had their own clergy and often the two ecclesiastical bodies were at loggerheads, neither falling under the other's jurisdiction.

With the spread of Protestantism, the Holy See in Rome decided it needed a representative in Malta separate from the Bishop, with special responsibility for the religious "health" of the Catholic citizens. In effect, the resultant office of Inquisitor effectively broke the stalemate of power, often acting as arbitrator. In such quarrels, the Inquisitor's view usually prevailed as he had the most support in the Holy See in Rome.

The role of the Inquisitors was to ensure that the Maltese citizens did not get contaminated by non-catholic influences. In the 16th century, this was the Protestant doctrines spreading through Europe; in the 17th, it was the influence, seen to affect women in particular, of the many Muslim slaves who were purported to use magic and sorcery; in the 18th, when the Inquisition was declining, it busied itself with a perceived increase of blasphemy, bigamy, and apostasy to Islam.

The Inquisitor's Palace in Birgu was initially a functional building, but as successive owners put their own stamp on it, it became a good example of noble houses of the period. For example, one Inquisitor added a staircase designed to generate awe/respect depending on the social status of the guest. The higher his social standing, the lower down the staircase the inquisitor stood to greet him. It was the first thing seen as visitors arrived. He was often silhouetted against the light from the window behind, rendering his appearance all the more sinister to those in dread!

Contrary to the tales of the Spanish Inquisition, the Roman Inquisition in Malta was a much less punitive entity. Tours of the building include the cells, which surprisingly were hygienic, each one having its own "necessary", with waste dropped down a dedicated chute. The beds were spartan but clean, and cells usually had two inmates although there were communal cells for the rowdies arrested for drunkenness and related misdemeanours. Men and women were kept well separated.

The cells were not always fit for purpose as the notice below tells, and needed renovation!

Once led into the tribunal room, the prisoner, who had to duck under the low lintel to guarantee a bow toward the Inquisitor, was faced with the Judgement Seat. If a confession was not forthcoming, he was sent back to his or her cell and the possibility of "torture". Despite the fearsome appearance of the noose in the picture below, this merely consisted of hauling the prisoner up by his wrists until the discomfort was considered sufficient to make him comply. Punishments meted out after confession were not major, rather they were humiliating. For example, an unfaithful person would have to declare their infidelity loudly and repetitively on the steps of the church for the period of a day. Serious misdemeanours resulted in similar penances for a week. There was no question of the rack or other awful instruments of torture favoured by the Spanish Inquisitors being used. The surroundings were designed to make the prisoners uncomfortable, although they were well fed, so were not hungry.

As well as a prison, the Palace was the home of the Inquisitor and over the centuries this building became a good example of the architecture of the period.



Destiny heads to Rotterdam for the Eurovision Song Contest

By Jean Paul Azzopardi

The time has finally come! Malta's singing starlet Destiny Chukunyere has begun her journey to Rotterdam to compete in the Eurovision Song Contest – and spirits couldn't be higher.

The singer and X Factor Season Two winner took to social media to let her fans know that she's on her way, with many wishing her good luck for the days ahead.

And for all we know, there's a good chance she could make history with Malta favoured to win the competition by a significant margin, according to official bookmakers' predictions.

If she does, it will be the first time ever Malta has won the Eurovision Song Contest. Moreover, Destiny will also be the first person in the world to win both the junior and senior Eurovision contest – no pressure! **Malta has a 20% winning chance with France coming in second at 15% and Switzerland in third with a 12% chance.**

Destiny's Eurovision entry Je Me Casse was an instant hit upon release and has garnered over five million views on YouTube so far.

The electro-swing tune is a self-assured and confident track that has received positive feedback from music lovers and critics alike.

It's now all up to Destiny to make a statement on the main stage in Rotterdam and bring the glory of winning the Eurovision home! **Make sure to follow and support Destiny when the Eurovision Song Contest begins on 18th May.**



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There are still few people who try cut down the tall poppies instead of cooperating and working together

8 April 1941: Mine Explosion Kills 28 Maltese Dockyard Men

Mooring vessel Moor

ONLY ONE SURVIVOR AS DOCKYARD VESSEL MOOR BLOWS UP

A working dockyard vessel was blown up today at the entrance to Grand Harbour. 28 of the 29 men crew were killed. The Admiralty



Mooring Vessel Moor was carrying out maintenance work on the boom-defence nets protecting the harbour entrance. Shortly after 5.00pm, as the vessel started its engine to return to the dockyard, a deafening explosion shook buildings across the harbour area. People rushed to the Bastions, only to watch as the vessel turned over on her side and rapidly sank.

A ferry boat, several Naval Dockyard and Air Force pinnaces and many dghajsas raced to the scene.

Only one survivor, diver/rigger Anthony Mercieca, was plucked from the water by a Naval vessel and taken to Bighi Royal Naval Hospital.

Mr Mercieca later described his escape. He was blown into the air inside the ship's cabin, before plunging about twenty feet under water. He struggled to force open the jammed cabin door and managed to surface, while debris from the vessel was still flying about.



Malta: Courage and the George Cross



"To honour her brave people I award the George Cross to the Island fortress of Malta to bear witness to a heroism and devotion that will long be famous in history." King George VI, 15 April 1942.

Welcome to **MaltaGC70**, which was set up to mark the 70th anniversary of the award of the George Cross to the Island of Malta. For the first time since the war, day by day and hour by hour, you can follow the ordeal faced by this tiny Island and its people as the second siege of Malta unfolded. The news media of the time could never reveal the true intensity of the bombing or the suffering of the Island's civilians and defenders.

Taken from original War Diaries, photographs and other official documents as well as journals and memories of those who were there, **MaltaGC70** tracks the course of enemy bombing raids as they increase in frequency and ferocity, until the tiny Island becomes the most bombed place on earth. RAF and Royal Navy logs show Malta on the offensive, as this island fortress plays its central role in the Allied victory in the Mediterranean.

MaltaGC70 now looks forward to 80th anniversary of that well-deserved award in 2022.

A project is now underway to complete the war diary from the outset to the end of the second siege of Malta. Started in June 2015, the diary is now following events from June 1940 to the end of October 1941, so that the chronicle of events will be complete in time for 80th anniversary of the award of the George Cross to the Island, in April 2022.

We are proud of our Maltese Achievers

XERRI'S CAVE XAGHRA – GOZO

Hidden beneath an ordinary home in a street that bears the cave's name in ix-Xaghra, is a small cavern with stalactites and stalagmites. The cave was discovered in 1924 by the current owners' grandfather while he was digging a well. It is illuminated by electric lights so that visitors can see the rock formations.



Entry is via a 10m spiral staircase, built into the original well shaft (so not suitable for anyone with vertigo, mobility problems or a large girth). In the cave you take a circular tour of about 30m past some very pretty calcified formations 25 cm to a metre tall. There are also some interesting formations, which have developed as a result of calcification of tree roots. The visitor will be shown speleothems (stalactites/stalagmites) resembling a tortoise, a vulture, a giraffe and a pair of elephant's ears. The cave was extended during the Second World War when the family used the cave as an air raid shelter.



MALTESE LANGUAGE AND FOLK-DANCE SCHOOL ADELAIDE – AUSTRALIA 1985

Can you recognise any of these?

MALTESE LIVING ABROAD

Our Maltese associations are disappearing fast. What can we do about it?
SOLUTION - UNITE AND SURVIVE BEFORE IT IS TOO LATE



WHAT A MOVING STORY!!!!

Carmela when she was about 20 years old, and her husband Gużepi Zammit.

Joe Zammit Ciantar lovingly remembers his late mother and his childhood years in Gozo on Mother's Day.

When we were still at home, my siblings and I used to call her 'ma', and among ourselves and cousins, we always referred to her as 'il-mamma' ... mother. Carmela was born on January 31, 1922 – feast of St John Bosco – and grew up in Sannat, a devotee of St Margaret, the patron saint of the village. At school she must have shown very good qualities because the 'authorities' used to ask her to teach what she would have learnt to a group of her school mates. And she used to love talking about it.

She became a very attractive young lady. Carmela had already lost her father and one of her two brothers, Furtu, when she married my father – Gużepi, from the nearby village of Xewkija, whom she met in Victoria – in the early 1940s, during World War II. They settled in Sannat, and by May 1942 – perhaps the worst year in the war for both Malta and Gozo – she had my sister Lydia and me. Later that year, on October 10, she lost Lydia, who was hit by shrapnel, miraculously saved five-month-old me from a window sill in a surviving standing wall, and almost lost my father, who was buried in the rubble and wreckage wrought by the explosion of two German bombs let off on the village, at around 10.15am. My father spent 15 days in hospital recovering from the blast he had exhaled and wounds he sustained.

After the war, my family moved to Victoria, in a rented modest house in Sannat Road – today Triq Nerik Mizzi. My father used to work as an engine driver in the Magna tad-Dawl (a small power station), behind the nearby Dominican Sisters' convent and Pompej church, and the Bishop's Sacred Heart seminary. In Rabat, as we knew Victoria back then, our family increased by two sisters (another Lydia and Marija), and two brothers (Anton and Giovanni). I remember when Giovanni, the youngest of us all, was born at home, with Guża l-Majjistra (an experienced midwife married to a hairdresser) helping in the delivery, while my sisters, brother, and I were sent to stay at our neighbours, the Rapa family.

Although I did not understand what was happening then, I vividly still remember hearing the crying of a 'baby' in our house where there should have been only mother and father.

She miraculously saved five-month-old me from a window sill

One day, I should have been taking care of baby Giovanni, when all of a sudden he slipped out of my hands and fell head first on the floor. Mother panicked; Giovanni was almost dead and he would not utter a sound. That evening, my worried parents took us to Qala, on to Il-Knisja tal-Kunċizzjoni, and down the crypt, to present the baby to the tomb of San Kerrew. Giovanni started crying; he would live. My mother's love for my father was unconditional; she was so proud of him. My father loved her as much, too. Yet we never saw them kiss or hug each other in front of us. Still, one could tell there was sincere, full love towards each other and us. They were both proud of the family they had. Yet we never ever celebrated any birthdays; in our childhood they were special days we never heard of. However, we used to receive strina money on New Year's Day and presents at Christmastime.

At home, Mother was always doing all the odd jobs she could lay her hands on to bring up five siblings, to save money by sewing clothes for all of us and making shirts for our father. She used to help my father in all the tasks he used to employ himself with, including radio and clock repairing, and... taxidermy. [Father was a qualified and certified taxidermist.] She was very good at diligently skinning birds for him to stuff and put up in a 'natural' pose as in life.

Parents Carmela and Gużepi with their children, spouses and grandchildren in 1992.

Mother was the schemer and planner of all that was done at home, including making and cooking torot [tarts] with turtle doves' or quails' meat. We, her children, helped with errands. She had a very strong character. She used to organise our school needs, take us to visit our grandparents and relatives, encourage us to attend religious lessons, and wake



us up every day for the early morning Holy Mass at Ta' Pompej, only a few metres away from home.

She was very keen on seeing us promoted from one class to another, and obtaining good results about which she would boast with neighbours. She was so proud of our achievements at school.

Mother was extremely happy when I passed enough GCEs to be employed as a teacher. She was in seventh heaven when Lydia obtained good results in her GCEs and was admitted to Mater Admirabilis Training College for female teachers. Besides, she was happy that Lydia had a namrat [lover] too; Lydia was in the best of her youth, a humble, beautiful young lady, always with a smile on her face. She started teaching, in September 1963, at Marsa Primary School.

Three months later, Lydia would start to complain of severe headaches which would eventually become worse, and on May 8, 1964 – on my 22nd birthday

– she passed peacefully away. It was tragic for all the family, but above all, for Mother.

She fell into a melancholic mood from which she never recovered. The loss of Lydia was abysmal. Her grief abated a little when I introduced to the family my future wife, Irma, who brought a smile back on her face like which I had not seen for a long time. Even though all of us, her children, had settled with jobs, families, and homes, the look on her face still revealed shadows of sadness... Lydia was missed. Mother never forgot her.

A spell of happiness surrounded both Mother and Father every time they met our parents-in-law; these were always happy encounters they cherished and treasured. After various health complications, my father died in 1994 at the age of 80. At the same time, Mother – who had been supporting him without ever complaining for several years – started to feel sick with... we never found out... some type of melanoma, perhaps?

She passed away 16 months later, when she was 73.

We, siblings, all loved our parents. When I grew up, Father used to treat me as a brother, and when he died I wept as I had never done in my whole life, and felt the world crumbling around me.

Mother must have still treasured the day she saved me in October 1942 and looked upon me as the best councillor in the family. When she died I cried within myself but did not shed a tear. Of course, I loved her, even though in my life I never told her so by word of mouth. Yes, Ma, I loved you, and I still do. To you this writing... on Mother's Day... I know you appreciate.



Kappa Vision Facebook

When was the last time you bought cheese and vegetables from from a local street vendor with an old pushchair?

**Somewhat of a dying breed,
it was a pleasant surprise
to come across Consiglia as she was on her way to the Żejtun square to sell her daily fresh produce.**

**Sheep cheeselets ('ġbejniet'), garlic, onions,
eggs and potatoes: her pram was packed to the brim!**

**We took a bag of her onions
and a box of ġbejniet tal-bżar
(the peppered ones)
for a ridiculously cheap price -
and they were the freshest and best we ever ate!**

WORDS YOU LEARN WHEN YOU ARE IN MALTA:



<https://yourstrulyrebecca.com/>

You will see a lot 'gh'. This letter forms part of the Maltese alphabet and it's there to confuse students. It has no sound so when you see a word with this letter, don't get overwhelmed! Treat it as though it's not there.

Like I mentioned above, the Maltese language is very unique. There's no language similar or like it and only a few people in the world know how to speak it compared to other universal languages like English or French or Italian.

MELA: Mela is the most versatile and commonly used language amongst locals (and foreigners too!). It is actually one of the first words that foreigners pick up because we say it *all the time*. It doesn't have a meaning as such but we just throw it in sentences when we want to say 'So'

and 'Yes, of course'.

U AJMA: Another word we use a lot. U ajma can be used when you want to say 'come on' when you're annoyed with them. *U ajma kemm tagħmel għageb! Come on, you're making a lot of fuss!* That's the best way I could describe this word!

MERHBA: Welcome. This is used when you greet somebody. You'll also see it in signs when you drive into a village or town. Although we don't use it as often because we tend to use the English version more, it still is a good word to know!

The H in Merhba is pronounced as the H in Hi.

ORRAJT?: Another Maltese classic. Orrajt is the Maltese version of 'All right?' 'All good?' It's a very easy one to remember but I get a lot of comments when I say in my Maltese accent from my foreign friends! They seem to find it very amusing.

ILLALU! Illalu is used when you want to say oh my! or when you get bad news and you want to say you're surprised or when you want to say 'oh gosh' 'oh jeez'. We say this a lot so it's worth remembering!

6. Bis-Serjeta?: Bis-serjeta? means are you serious? Just like ilallu, we use it when someone tells us something and we can't believe we're hearing it.

MHUX KEKK: Mhux hekk is also another commonly used phrase. We use it in so many different situations that pinpointing a meaning is hard but it can be roughly translated to 'you've got to be kidding me' or 'say it isn't so' or 'isn't it?'. It's one of those words that we drop without any meaning.

MARELLI: Marelli is another word for oh my god. Just like *ilallu*, we use it to express surprise. It's a good word to have in your vocab!

9. Ta!: The famous ta. Just like *mela*, it has no real meaning but it's something we use a lot. We just throw it in a sentence to say 'so' or even 'yes' sometimes. Also, you can use it to say 'of'.

UXX?: Right?! Uxx is used when someone says something in line with what you agree with and you answer with UXX??!! It's derived from the above mentioned word 'Mhux Hekk' and I make use of this word *a lot!*

BOMBA: Yes, this word means bomb. Like an actual bomb but in everyday language, it has another meaning. We use bomba to say 'awesome'. For example we receive good news and we reply with '*Bomba! Aħbar tajba din*' 'Awesome! That's such good news!' Or we just use it by itself and just say bomba!

ĊAW: Just like 'ciao' in Italian, ċaw means goodbye. It's pronounced also the same! Another word we use is *Bonswa* but not as often as ċaw.

Overdevelopment is destroying Gozo's character

Chambers call for rethink of planning policies to protect communities



Photo: Shutterstock.

The Gozo Business Chamber and the Malta Chamber of Commerce have warned about the effect of overdevelopment on Gozo and called for a rethink of the policies fuelling this process.

"Any development needs to be taken within the context where it is taking place, and this includes our rural communities and towns. To this end both Chambers call for established design guidelines which respect the context of our towns and villages," the two entities said in a statement on Saturday.

The Chambers said designs of any proposed

development should be seriously considered and evaluated within the context of the streetscape to ensure that it gives a positive contribution to the local distinctiveness.

Clear design guidelines respecting the context of our towns and villages complemented by a well-thought out aesthetics policy are required. In this sense Gozo can serve as a test bed where policies can then be deployed at a national level, they said.

"Policies must be interpreted within their wider context rather than a pick-and choose approach of abstracts from one policy or another. We are seeing the demolition of terraced houses and buildings which merit conservation to be replaced with apartment blocks, whilst the character of Gozo's urban streetscapes and other aspects such as their proximity to urban conservation areas and outside development zones are being completely ignored."

During a joint media conference in Victoria, the president of the Gozo Business Chamber Joseph Borg said the chamber was in favour of sustainable development which promotes quality construction that embellishes the environment rather than abusing it, which should be done within the context of Gozo achieving carbon neutrality prior to Malta.

In this context, both Chambers said that the property and construction industry should be incentivised to move towards more sustainable development. The protection of Gozo's green belts, and a thoughtful and judicious use of what is permissible on outside development zones, including a genuine use of such land when needed, should seriously be considered during the evaluation process of any development.

"Gozo has a unique character. Its uniqueness contributes directly to our competitiveness and it is our duty

to ensure that the industry develops in a way which takes into account the unique fabric and character of our islands, the challenges posed by climate change, and the well-being of the community at large" the President of the Malta Chamber of Commerce, Enterprise and Industry, Marisa Xuereb said.

I DON'T WANT MORE FLOWERS

**I WANT
PASTIZZI**



**I have been producing this journal for 7 years
and distributed to thousands of Maltese around
the world. I thank those readers who sent a donation
to keep on providing this service.
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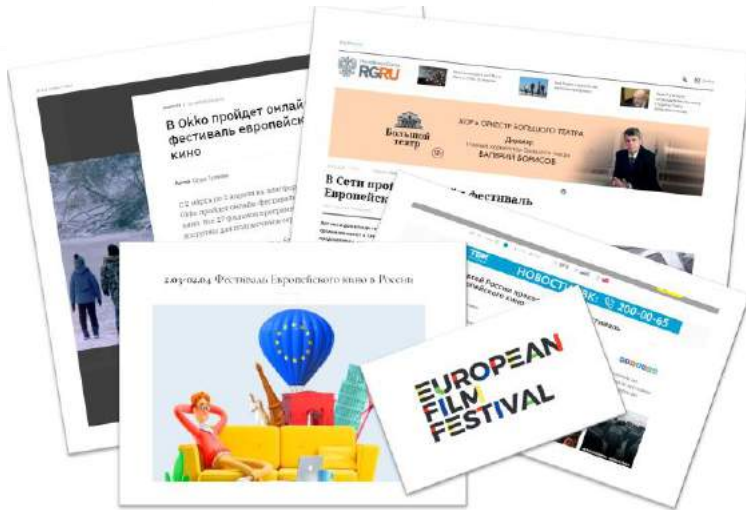
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Success in Russia for Maltese film production

Reference Number: , Press Release Issue Date: Apr 22, 2021

Success in Russia for Maltese film production

Moscow, April 2021- The annual EU Russia Film Festival this year took place on the big Russian media platform OKKO.RU. It was held between 2 March and 2 April. Every country of the European Union had a film featured which was subtitled in Russian. Malta participated with the film 'Hemm Dar il-Qala' or 'The Weeping House of Qala'. According to the organisers, 'Cool Connections', the Maltese film had a very good performance with over 500 views. The film, moreover, was reviewed extensively in the Russian media which also included comments from the Maltese producers. Among the other films which were shown during the festival, some were Oscar nominees. 'Hemm Dar il-Qala' / 'The Weeping House of Qala' was produced by Mark Doneo and Sean Aquilina in 2018. The film is of horror/thriller genre which deals with a documentary crew who decide to spend a night in the abandoned house in the Gozo village of Qala.



MALTESE PUMPKIN PIE

Autumn sings pumpkins, and as soon as the leaves start to fall and turn into golds, yellow, reds and browns, I know it's time to make my favourite Maltese dish – **torta tal-qargha hamra**. Come pumpkin season, this would be the first thing we'd bake. In addition to pumpkins, we'd also add salted tuna, which we'd cure ourselves after our father would make a catch. I remember this ritual so well, and my father would love overseeing the whole process. Leeks are another ingredient I use in this dish, and they're a must, as my mother always insisted. I usually use a big large blue skinned pumpkin, which I think is the best type of pumpkin for this pie.

Photo: [A Maltese Mouthful](#)

Ingredients:

2 packets of ready rolled puff pastry

Egg yolk for brushing

For the filling:

3 small leeks (550 gr) sliced, medium thickness

1 small onion, very finely diced

2 garlic cloves, minced

Small bunches of mint, parsley, oregano, dried marjoram, thyme and basil, chopped

1.6 Kg large diced red pumpkin (about 2cm x 1cm)

20 pitted black kalamata olives (or Maltese olives if you can get them)

2 tablespoons capers

115gr fresh salted tuna, chopped (or 1 medium can tuna in oil and a small tin anchovies, chopped)

300gr rice par boiled for 8 minutes

A few handfuls of raisins or sultanas

Olive oil for frying

Salt and pepper

Method:

Step #1 – Line a large dish with one sheet of pastry. Make sure that there's enough pastry to also cover the sides of the dish. Pierce the base with a fork several times.

Step #2 -Fry the onion, leek and garlic for about five to ten minutes on medium heat until soft and tender. While this is happening, par boil the rice for 8 minutes.

Step #3 – In the pan with the onion and other ingredients, add in the herbs and pumpkin. Fry for fifteen minutes.

Step #4 – Now, add in the olives, capers, salted tuna and anchovies, and raisins. Cook for a further five minutes.

Step #5 – Preheat the oven to 180°C.

Step #6 – Turn the heat off from the frying pan and add in the rice and mix into the mixture. Season with pepper. Only season with salt, if you haven't used cured tuna!

Step #7 – Add all the mixture into the pastry lined dish. If you feel it needs a little more oil, then add a few tablespoons of oil on top.

Step #8 – Cover with the remaining pastry. Pierce the top of the pie several times with a fork.

Step #9 – Place in the oven for approximately 45 minutes. If the top of the pie hasn't become golden, then turn the heat up to 200°C and cook for a further 10 to 15 minutes.





Maltese Poems in the City 2021=Warsaw – Poland

Reference Number: , Press Release Issue Date: Apr 22, 2021

The Embassy of Malta in Warsaw participated in a project initiated by EUNIC – the European Union National Institutes for Culture – branch in Warsaw entitled: 'Poems in the City 2021'.

The objective of the project is to enable poetry originating from European Union countries to be given exposure in as wide a public as possible. To this end, EUNIC collaborated with the local authorities in Warsaw to have poems, in their original language, to be displayed in prominent places in Warsaw throughout most of the month of April.

The Embassy of Malta in Warsaw requested the support and sponsorship of the Arts Council Malta with a view to identify the poet representing Malta and also to sponsor

her participation. The theme chosen for this edition of 'Poems in the City 2021' was Community.

For this edition of Poems in the City 2021, the poem chosen is called "qtar" written by Ms Nadia Mifsud Mutschler, accompanied by a translation to Polish by Ms Zuzanna Gawron. The poem is also displayed on the fence of the Romanian Cultural Institute in Chopin Street, in the centre of Warsaw, together with other poems taking part in the EUNIC Warsaw project.



The Maltese Center had the pleasure yesterday evening of welcoming the Ambassador at the Permanent Mission of Malta to the United Nations Vanessa Frazier and Malta's Deputy Permanent Representative to the United Nations Giovanni Buttigieg greeted by the President of the Maltese Center Eddie



Debono [#MaltaUNMission](#) [#MaltaUNSC](#) [#behereattheMC](#)



It's time to put this to use! Next for Saturday Sessions on May 15th - come join in on a game of "Pula"; a traditional Maltese pool game or enjoy our spacious outdoor blooming "garden" with a cold drink, food, good company, and music... under the sun or the stars.

MALTESE COMMUNITY COUNCIL OF VICTORIA INC.

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School Age children enrolments are still available at the Victorian School of Languages
<https://www.vsl.vic.edu.au/enrol/>

The Maltese Community Council of Victoria



Is inviting you to a Maltese Movie Night

Where: Maltese Community Council of Victoria

477 Royal Parade Parkville 3052

When: Friday 28th May 2021

Time: 7.00pm

Cost: Free Attendance

Come join us for an evening at the Movies

*Popcorn, drinks and pastizzi will be available
For sale*

Bookings must be made via mccv.org.au

*For further information please contact the
MCCV on 9387 8922.*

MMG Concert Band of Victoria added 20 new photos.

May 8 at 9:56 AM ·



MMG Concert Band of Victoria

What a fantastic night performing at [#greengullysc](#).

Congratulations to the boys last night on their win. 🏆 They finished up 3 - 2! [#GOGULLY](#)
Thanks to all our musicians that joined us last night!! Another amazing performance, despite quite a cold night!

We will see you at the next home game on Friday 21 May!

CLUB HISTORY

The club was established as Ajax Soccer Club in 1955 by Maltese immigrants. In honour of the Maltese Floriana club, Ajax SC adopted their familiar green and white playing strips.

The club was renamed to Green Gully SC when it moved to its current home ground at Green Gully Reserve in 1966, in the West of Melbourne suburb of Keilor Downs. The "Ajax" was dropped in 1982.

The club competed in the National Soccer League of Australia (NSL) from 1984 to 1986 and attracted some great players such as George Campbell from Preston (originally from Aberdeen), and Scott Fraser from Rangers. Green Gully is 1 of the 8 Clubs that are still active in the Victorian Premier League. Green Gully currently compete in the National Premier League Victoria and have been Victorian Champions in 1981, 1982, 1983, 1999, 2000, 2003, 2005, 2010 and 2011.

VILLA BARBARO IN TARXIEN

Proposal to build large apartment block directly in front of it



"The villa is one of the nation's oldest country houses of the nobility, with strong stylistic affinities with the scheduled Inquisitor's Palace in Girgenti and Palazzo Gomerino in Rabat. The early 17th-century walled gardens boast several impressive architectural features, including a unique two-storey-high prospettiva [pavilion], dated 1625, and are frequently visited by the Royal Horticultural Society.

The villa's important heritage value was already recognised back in the 1920s when it was placed on the list of protected monuments by the museum authorities. This status was affirmed by the Planning Authority in 1996 when it scheduled the house with the highest level of protection, and the garden in 2009, creating a buffer zone.

The 500-year-old Grade 1 scheduled Villa Barbaro in Tarxien may have withstood the onslaught of the Great Siege but it is under threat from an application to build an apartment block directly in front of it. The development would dwarf the unique two-storey heritage country house and wipe out its all-important context."

The owner of the house, Marquis Antony Cremona Barbaro, who has been fighting a frustrating battle to extend the buffer zones around his pre-Great Siege property, has thrown down the gauntlet in the firm belief that the protection of the context of a historical building of the sort is as important as scheduling the country house itself.

This was also facing the threat of a "disfiguring" four-metre-high development directly on the scheduled garden walls, as well as a bedroom just behind its baroque prospettiva.

"All this can only be a reflection of the serious and disturbing crisis our built heritage is currently facing. Grade 1 scheduled buildings are described by the Planning Authority itself as having outstanding architectural or historical interest that should be preserved in their entirety and that no alterations impairing the setting would be allowed.

"The measure of a country's maturity and self-worth is in the extent to which it cherishes and respects its past and particularly the cultural heritage handed down by past generations. But if it wilfully turns its back on its past and stands by the wayside while the most splendid relics are systematically eradicated, it condemns itself to a very bleak future," the Marquis concluded. "It becomes a nation without a soul."

450 years since the story of the Santa Maria di Gesù church in Valletta began- Il-Knisja ta' Giezu



The plot of land was donated to the Franciscan Friars Minor by Grand Master Pietro Del Monte.

Photo: Santa Maria di Gesu Church, Valletta

On 18 May 1571 the Franciscan Friars Minor, at the time known as the Friars Minor of the Regular Observance, received a plot of land from Grand Master Pietro Del Monte close to Porta del Monte (today's Victoria Gate) in Valletta, on which they were to build their second church and friary in Malta after the church and friary of Santa Maria di Gesù in Rabat, where they settled in 1500 after lengthy

preparations going back to 1482. All Mendicant Orders of religious received plots of land in Valletta on which to build their respective conventual churches and friaries.

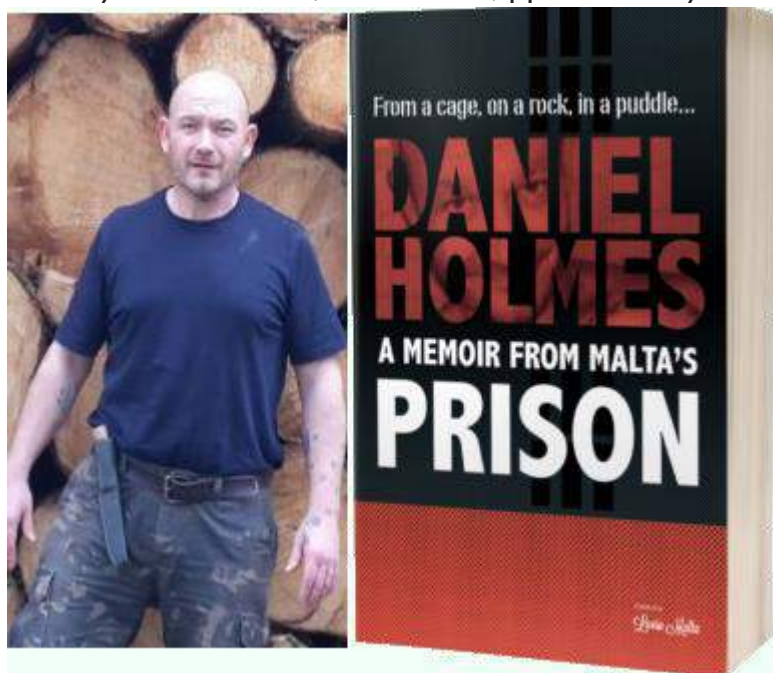
The Franciscans had presented their request to Grand Master Del Monte some time before 19 April 1571. On that same day the Grand Master accepted their request and published the decree by which he donated to them, free of charge like he did to all other religious, a plot of land in the area between Via Del Monte (St. John Street), Via San Pietro (St. Ursola Street) and Via Santa Maria della Vittoria (St. Lucia Street).

The contract was drawn on 18 May 1571 in front of Notary Placido Abela. Present at the drawing up of the contract were, on the part of the Commissaries entrusted by the Grand Master and Council, the knights Fra' Raimondo Fortuyn and Fra' Giorgio Cacherano, and the Maltese engineer and architect Girolamo Cassar, who was to be the architect of the new church. On the part of the Franciscan religious community who came from Rabat the contract mentions Fra' Nicola di Calabria

as Vicar of the Sicilian Provincial, Fra' Baptista di Malta, Fra' Michele di Malta, Fra' Domenico di Malta, Fra' Benedetto di Malta, Fra' Antonio di Tapani and Fra' Salvo di Malta.

Although the contract was finalised on 18 May 1571 the actual official laying of the foundation stone took place four years later, on 21 September 1575, even though the building must have already been progressing. That is why the year 1575 is normally indicated as the year of the building of the Ta' Ġiezu Church. The title given by the common people to the church and friary, namely "Ta' Ġiezu", already existed in the case of the older Rabat church and friary, dedicated to *Santa Maria di Gesù* (abbreviated to *di Giesu* in Sicilian), a title common to many of the churches of the Franciscan Observants in Sicily. This initial date in the long history of this popular church, known especially for the Crucifix by Fra' Innocenzo da Petralia Sottana and for the devotion to the Addolorata (Duluri), is commemorated within the context of the plans for restoration on the Church and the Friary, which are one of the architectural gems of Valletta.

(This historical information is taken from the late P. Ġorġ Aquilina OFM, Il-Frangiskani Maltin (Ta' Ġiezu) 1482c-1965c, Malta 2011, pp. 307-311).



Daniel Holmes' Bestselling Memoir Now Available as an E-Book

By [Johnathan Cilia](#)

Daniel Holmes' prison memoir is available as an e-book after a sold-out highly successful first print run.

'Daniel Holmes: A Memoir From Malta's Prison' has now been added to Amazon's Kindle Store, and is available for download as of today.

The explosive memoir chronicles [Holmes'](#) time in Corradino Correctional Facility, where he served over eight years out of a 10-and-a-half year prison sentence for growing cannabis in his Gozitan flat.

Published by Lovin Malta, the memoir showed firsthand the every day experience of prisoners in Malta – from rubbing shoulders with some of Malta's most well-known criminals to staying sane inside the bare white walls of jail, readers can now get a glimpse of prison life like never before. The book was listed on Agenda Bookstore's bestseller list, and was even quoted as Peppi Azzopardi's favourite book from 2020.

How to order the e-book - To get your hands on the Daniel Holmes e-book, click this link, or download it now from the Kindle Store.

If you don't have a Kindle device, be sure to remember to download the [free Kindle app](#), so you too can experience the full functionality of the e-book, available on the Apple Store, Google Play, the Windows Store, and the Amazon Appstore for Android.

How to order the print version - If you would like to order a physical copy of the memoir, visit the Lovin Deals store at the link - lovindeals.com/daniel-holmes/.

Daniel Holmes: A Memoir From Malta's Prison

€18.99 For eight years, Daniel Holmes spent his life inside the walls of Malta's prison. Now, almost a decade since he was sentenced for growing cannabis in Gozo, the ex-convict-turned-author details his experience in harrowing detail. **Order Now** SKU: 00420

A Prolific writer Sharon Calleja

Sharon Calleja was born on the 20 July 1978 and lives in [Xagħra](#), [Gozo](#).

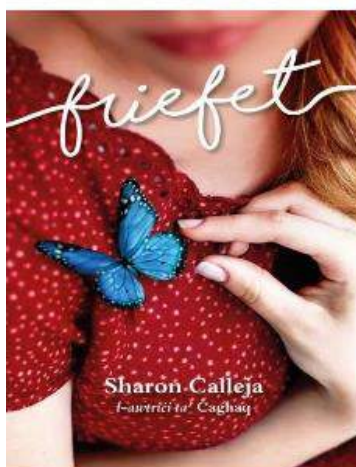
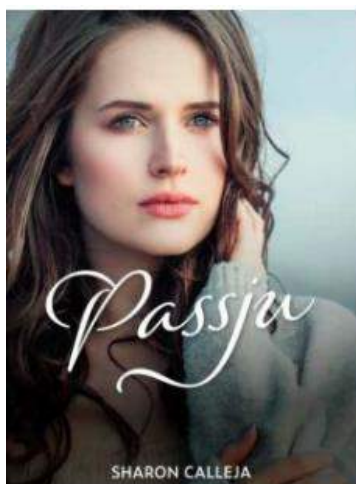
Because of the fact that she was raised in [Canada](#), the Maltese language was her second language. But since younger age, she has shown a keen interest in languages and literature.

At the age of 8 years, Sharon started to write stories and poems. She used to give them to her classmates, for them to read them. She loved expressing herself through her stories and poems, and sharing her stories with her friends. She has always felt that writing stories was part of her. When she was 12 years old, she inscribed herself in a course for writing in London because she truly believed that in that way, she would be more capable of expressing her thoughts and stories in a more professional manner.

Sharon is an author, publisher, director and actress of various local tele-dramas in [Malta](#) and even scripts which were acted on stage and also television. In the year 2011, Sharon was awarded the *Għarb Cultural Award* for achievement of the script story of *Rubini* which was a teleserial that made a huge success in Malta. After that, she also wrote *Eklissi*, which was a drama in the horror genre, airing on a local television station. In both, she also was part of the cast.

In 2015, Sharon graduated in the [University of Malta](#), after studying *Diploma in Laws of Procedure*. This has given her the audacity to continue with her studies and she is now pursuing her career in Laws, both working as a Deputy Registrar in the Courts of Malta and studying LLB(Hons) at the University of Malta. She has also written, co-produced and presented *Corpus Delicti* which was a local, educational television program aiming to educate in the fields of crime, law and local and foreign crime cases.

In 2016, Sharon wrote a fiction novel *Ġaġħaq* which was published by [BDL Publishers](#) – [San Gwann](#) and also her second book *Friefet* by the same publishing house. She also wrote *Kaxxa tad-daqq*, *Pupa tal-Porcellana* u dan -ahhar *Rubini* ites short stories fortnightly on Sundays on the local newspaper ILLUM.



AWTRICI MALTIJA - SHARON CALLEJA



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The chapel of Our Saviour (tas-Salvatur) Kalkara

Located on the hill between the Rinella and Kalkara creeks this chapel was built on the site where a very old chapel medieval once stood. The original structure was severely damaged during the Great Siege of 1565 and had to be demolished by the Knights, but was rebuilt again by Grand Master La Valette and subsequently another time by the Knight Fra Giovanni Bichi. This was done on the plans of Lorenzo Gafà in 1651, and the present-day chapel was soon blessed by Vicar General Canon Famucelli in May of that year. The chapel is built in the form of a hexagon, with six walls, more or less of the same length. It served as a parish church when the church of St. Joseph was destroyed by bombs during World War II. When Kalkara became a parish, the chapel tas-Salvatur was the first parish of the locality. Before the last war, the chapel was very well kept by the British services at the nearby Bighi hospital. Indeed, its benches would be covered with fine damask! It later fell into neglect and was used to store feast decorations. The chapel was extensively restored in 2009. The altar was also restored. Above the altar there was a painting of St. Philomena, by Madiona, which has now been removed. The statue of Our Lady of the Snows (tas-Silġ) that was originally housed in the niche above the entrance door, is no longer there today. The chapel is nowadays for the most part surrounded by modern buildings that contrast greatly with its style.

Fra Bichi, who was related to Pope Alexander VII, reportedly died of plague and was buried inside the same chapel. A marble tablet was placed inside the chapel by his brother, the Cardinal Antonio Bichi. The tablet has been removed by a stone monument with the image of the Prior in bas-relief still exists.




MALTESE E-NEWSLETTER

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ARMANDO CATANIA

Born on March 15, 1936 in Malta.
Died peacefully on May 5 2021 Australia
Loving husband of Maria for over 59 years.
Father of Philip, Anthony and Therese.
Father-in-law of Nancy, Jane and Andrew.
Grandfather of Sarah, Michael, Amelia,
Jonathan, James, Matthew and Sophie.
Dad, Grandpa - You were a wonderful person.
We loved you to the end.
May he rest in peace.

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from you. Drop us
a line and be
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family**

Maltese Stuffed Artichokes | Qaqoċ Mimli

By Sasha Martin

I often wonder how many people walk by their supermarket's artichoke display squinting their eyes, unsure of what to do with this prickly porcupine of a vegetable. Being part Italian, I grew up eating artichokes and often take them for granted. I was thrilled this week to read that the Maltese also enjoy a giant, stuffed-to-the-brim artichoke – giving me a chance to indulge yet another time.

A stuffed-to-the-brim artichoke is my favorite movie snack. Perfect Friday night fun. The challenge for me *this* week, with Malta, is getting used to the idea of putting anchovies and olives in my artichokes.

Because that's *exactly* what they do in Malta.



Note: Maltese typically pull the artichoke's leaves back and get the stuffing in every nook and cranny. Due to the fluffy nature of this stuffing, I had an easier time pulling the center wide open and putting it all there. The choice is yours!

Serves 4

Ingredients:

4 large artichokes, stems trimmed and lower, scraggly leaves plucked off
 3 cups coarsely crumbled bread (sourdough, if possible)
 3 anchovy fillets, chopped finely
 3 cloves of garlic, crushed
 3 green olives, chopped (capers is another common addition)
 1/3 cup chopped parsley
 salt & pepper
 Olive oil, as needed

Method:

When we get there, pop open a can of anchovies and breathe in deeply. It's fish. It's salt. It's oil. I think I can get used to this. (I think I can, I think I can)

Now mince up those anchovies, some olives (or capers) and toss together with the breadcrumbs, garlic, parsley, salt, pepper and olive oil.

Add enough olive oil to get the stuffing to bind together.

Give it a taste. Add more seasonings, if needed.

Now, prepare the beautiful, green artichokes. Start by trimming the stem and removing the scraggly leaves at the base of the artichoke.

Next, trim the top, thereby removing many of the sharp, prickly points.

Pry the artichoke leaves open and stuff. Place in a large pot over simmering water. Cover and steam for 45 minutes-1 hour, depending on size of the artichokes.



Figs : BAJTAR - TIN - FARKIZZAN

Enjoy sweet and delicate fresh figs when visiting Malta in summer. Though the origin of Fig tree is the Middle East and western Asia, it is synonymous with the Mediterranean. Fig trees were even one of the first trees domesticated. Figs are produced during the hottest months. In Malta two kinds of fig trees are grown—Common Figs harvested

from May to June and Farkizzan (dry purple figs) with the harvest season from July to August. They differ widely in colour and texture, but both have a unique, sweet taste, a soft and chewy texture, and are littered with slightly crunchy, edible seeds. Fresh figs are very delicate and perishable. That's why they are often dried to preserve and can be enjoyed all year round.



Stuffed Olives - ZEBBUG

Try stuffed olives called "zebbbug mimli," a lovely snack at every Maltese festive occasion.

You just cannot help but notice a large number of olive trees while being in Malta. The Olive trees are extensively cultivated, and nowadays they have become a part of the Maltese landscape. They grow everywhere; the olives and olive oil acquired from them even used to be exported to other countries.

As usual, olives are ripe by October. They generally become blackish-purple or copper brown when fully ripe. Each kind differs from another by its size, shape, oil-content, and flavour. Several varieties of olive trees are grown solely for the production of olive oil. The Maltese people use olives as snack or appetiser usually by stuffing them. Such stuffed olives are called *zebbbug mimli*. They can be found at nearly every festive occasion. They can be served by themselves or with some cheese and salami for a lovely little meze. In Malta, olives season lasts from September to November.



Best season to travel to Malta

Prickly Pear Have you ever eaten a cactus fruit? Try delicious prickly pears in Malta (Bajtar tax-Xewk)

The warm Mediterranean climate with long, dry summers and cool, mild winters in Malta is perfect for prickly pear cactus plants, known as 'bajtar tax-xewk.' Cacti grow almost anywhere in Malta. The prickly pear tree is often planted around fields in Malta and Gozo as a windbreak and for its fruit.



The cactus plant produces a delicious fruit. prickly pear, which comes in a range of colours from green to yellow, red, and purple. Several of them can be found in Malta. What is even more interesting, each of them has a distinctive name. The three most common varieties are the yellow fruit known as 'isfar' or 'Malti', the red one known as 'l-aħmar' or 'l-ingliż', and the white one called 'abjad' or Franciż. This fruit is named after its pear shape and size, and is known for having a rather prickly skin. Inside it is made out of soft and porous flesh that ranges in colour from light yellow to a rich golden or

ruby hue and has a sweet, melon-like aroma.

It is believed that prickly pears have healing properties. In Malta it was used mainly for stomach aches, bone pain, inflammations, and insect stings. Nowadays it is used in cosmetics and food supplements.

For cooking it is used for jams, jellies, and liqueurs. Also in Malta some enterprises produce liquor "Baytril" (Bajtra), from prickly pears. The harvest season is from July to October.

MALTESE E-NEWSLETTER

This journal of Maltese living abroad is preserved at the Malta Migration Museum - Valletta, on Facebook and Twitter, the Maltese-Canadian Archives, Toronto and Gozo National Library and on www.ozmalta.com. Several organisations and institutions print the journal and distribute it among their members. Our readers share it with their family and friends



If you are Maltese living abroad and have a story to tell share it with others.

Send it to us:

maltesejournal@gmail.com



Famous Celebrities Ties with Malta

They may not be quite Maltese through and through but these famous people have definite and lasting connections with the little island of Malta.



They may not have a Maltese passport but they do have Maltese blood! Or, at the least, some Maltese roots. Meet the Maltese and *almost* Maltese around the world who have made a big name for themselves.

Meghan, Duchess of Sussex, she was born Rachel Meghan Markle. She is the first American-born member of the British royal family and a former film and television actress. While in Malta on a visit, prior to meeting Harry, she claimed, "... coming to Malta has been really

important to me because my great-great-grandmother lived here, so we've been trying to trace the ancestry."



Miriam Gauci, Soprano One of the first Maltese born to make it big, Miriam Gauci moved to Milan to pursue a career as an operatic soprano. She made her debut as a professional soprano in Bologna in 1984 and in the US in 1987. By 1992, she was in high demand, singing in Vienna, Munich, Hamburg and Santa Fe, alongside the likes of Plácido Domingo.

Joseph Calleja,



Tenor Maltese Tenor Joseph Calleja needs no introduction. Born in Attard in 1978, he began singing at the age of 16. In 1998, he won the Caruso Competition in Milan and went on to pursue a successful career as a world-class tenor. He performs annually in Malta alongside other acclaimed artists and is known for his philanthropic work. Appointed Malta's Cultural Ambassador in 2012, he is truly Malta's pride and joy.



Joseph Calleja, Actor/Singer Yet another Joseph Calleja was in the limelight much earlier. Also known as Joseph Spurin, he was one of Hollywood's most recognised villains from the classic period. He was the Leonardo di Caprio from the 30s to the early 60s, working alongside Rita Hayworth, Ingrid Bergman, Lucille Ball and Orson Welles. He was born in Malta in 1897 and died in Sliema in 1975, aged 78.

Kerry Ingram, Actress

A more contemporary rising star is Kerry Ingram, Princess Shireen Baratheon in Game of Thrones. Kerry also won an Olivier Award, the highest honour in British theatre, for her role in the hit musical Matilda. The 17-year-old British actress's grandfather is Maltese, and she has attended the Mqabba village feast every single year since she was born!



This writing is of Melanie Drury

Melanie was born and raised in Malta and has spent a large chunk of her life travelling solo around the world. Back on the island with a new outlook, she realised just how much wealth her little island home possesses.



Edwige Fenech was born to a Maltese father and Sicilian mother in French Algeria (now Algeria). She became an actress and film



producer, working alongside Al Pacino and starring in a Quentin Tarantino film. She was hugely talented, yet is more remembered locally for her sexy and nude appearances.

Edwige Fenech Actress and Edward DeBono, Philosopher

Edward De Bono is lauded as one of the most creative minds of the 21st century. The author, physician and psychologist became widely known for his extraordinary work in what is coined 'lateral thinking' – an indirect and creative approach to solving problems. Born in Malta in 1933, De Bono has held faculty appointments at the universities of Oxford, Cambridge, London and Harvard, published 57 books in 34 languages and made several other contributions.

Paul Tisdale, Football Manager and Andy Partridge, Musician



Paul Tisdale is an English professional football manager and former professional football player. He is currently



the manager of League Two club Exeter City. He was born in

1973 in Valletta, Malta.

Legendary British Rockstar Andrew John Partridge (left) was best known as the primary songwriter and vocalist of punk rock band XTC from 1972 until 2006. The English singer-songwriter, guitarist and record producer from Swindon was born in Mtarfa, Malta, in 1953.

Britney Spears, Singer and Bryan Adams, Musician



From the biography 'Through the Storm' by Lynne Spears, mother of Jamie Lynn, Bryan and Britney Spears: "But on my mama's side,



the family tree is a little more colourful and glamorous. Her father, my grandfather, was Anthony Portelli, who came from the island of Malta. Anthony Portelli came to England in the 1920s, married a British girl and changed his name to Portell. The Portells had two daughters, Joan, my aunt, and Lillian, my mother." There you go, Britney's maternal great-grandfather was Maltese.

Rock singer-songwriter, record producer and guitarist since 1975 until present, Bryan Guy Adams is also a philanthropist. Most Maltese know about the Canadian superstar's Maltese roots as he officially revealed them during a concert in Pembroke, Malta, in 2007. His maternal grandmother was Maltese - she was from Floriana but lived in Valletta. His mother was, therefore, Maltese-Canadian, and Adams himself was born in Canada in 1959. **Not a bad collection of personalities we could call "our own", wouldn't you say?**



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Għaqda tal-Malti Università

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MATTHEW SCHEMBRI, REBECCA VELLA



L-Università ta' Malta
il-Fakultà tal-Arti

il-Departament
tal-Malti



I am wondering if you could help me with some information.
My grandfather was given a medal for helping in the war.
(attached photo). We are wondering if you know the story
behind it please.

I'd like as much information as possible as I'd like
to pass on to our military son.

Thank you for your time and hope you could help please.
Jennifer Schembri

*Our
Readers
Are the
backbone of
this journal.
Maltese
Living
Abroad
Deserve the
best.
Thank You*