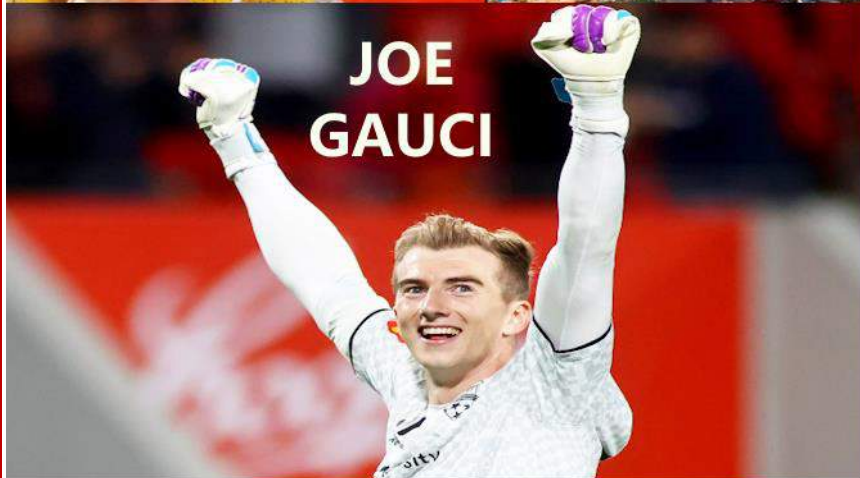




Maltese eNewsletter

Editor : Frank L Scicluna OAM MQR JP

Email : maltesejournal@gmail.com



**JOE
GAUCI**

From Adelaide United to Aston Villa



**George Caruana, 69,
celebrates 50 years
at Melbourn McDonald's**

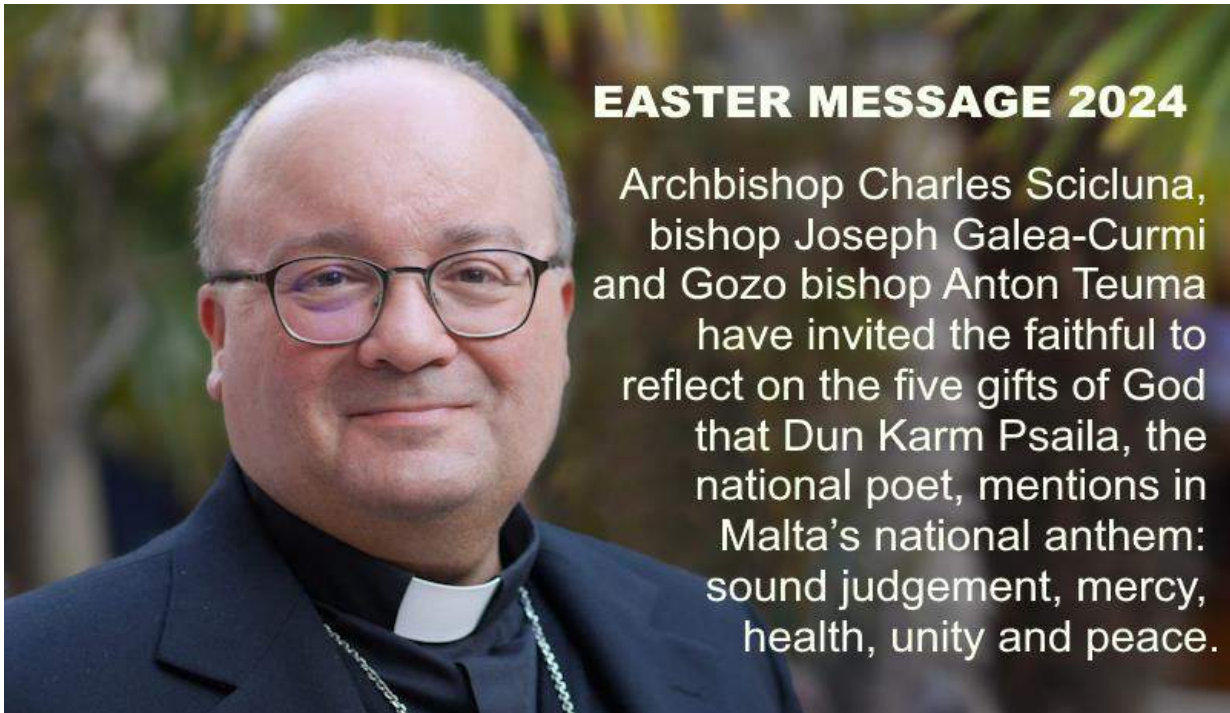


POMEGRANATES • RUMMIEN



**DELICATA
WINES**



**EASTER MESSAGE 2024**

Archbishop Charles Scicluna, bishop Joseph Galea-Curmi and Gozo bishop Anton Teuma have invited the faithful to reflect on the five gifts of God that Dun Karm Psaila, the national poet, mentions in Malta's national anthem: sound judgement, mercy, health, unity and peace.

**EXTRACT FROM THE EDITORIAL OF THE TIMES OF MALTA
18/02/2014 - FOREIGN WORKERS IN MALTA**

"The country's economic 'miracle' has depended very heavily on the availability and employment of migrants from many parts of the world.



Without them, a great many of the proclaimed successes of the country would not have been possible. But Malta has never adequately accepted, yet alone embraced this reality, and society continues to have a paradoxical relationship with this vital workforce.

On the one hand, we celebrate the economy to which they have positively and significantly contributed, while complaining, often loudly, that they are a negative presence in our society.

Despite having always been a

multicultural society, Maltese people remain unsettled with, and even hostile to the very idea of multiculturalism. Government policy and practice is also characterised by this paradox. In the medium and longer term, this situation is self-evidently unsustainable. As a society as well as an economy, Malta needs to come to terms with the issue and chart a way forward. In the absence of that, the needs of our society, its economy and its identity will remain contradictory, confused, and self-defeating."

The Malta Association of Professional Conservator-Restorers



www.facebook.com/mapcore2008/

MAPCo-Re was set up in 2007 with the intent of being the lead voice for the profession in Malta, bringing together academically qualified and experienced professional conservator-restorers who abide by the code of ethics (set by international and local entities). MAPCo was set up to promote the professional maintenance, preservation, conservation, and restoration in a scientific and ethical manner of our Cultural Heritage, within Malta and possibly internationally.

It is committed to improve the understanding of and access to the safeguarding of cultural heritage. MAPCo-Re is the only voluntary organization developed locally to fulfil this role and build the collaboration and community of such professionals. In 2008, MAPCo-Re sought the need to be affiliated with all the other professions locally and joined the Malta Federation of Professional Associations (MFPA), as an associate member.

After achieving this local recognition, MAPCo-Re went a further step and in September 2010 applied to be an associate member of European Confederation of Conservator-Restorer Organizations (E.C.C.O.). In May 2011 MAPCo-Re was not only accepted officially as an associate member but was also requested to contribute more extensively toward the European framework and other activities within the profession. In 2013, MAPCo-Re was also officially accepted as a fully federated member of the MFPA.

MAPCo-Re is also a registered voluntary organization since 30th November 2013. In 2019, the MAPCo-Re Committee of Management signed a Memorandum of Understanding with the National Archives in Rabat. In February 2023, MAPCo-Re signed a second Memorandum of Understanding with the International Institute of Conservation.



Another worthy publication, I pride myself in initiating, is soon to be ready to be placed on your shelves!!!

The initiative for this Festschrift came from the MAPCo-Re: The Malta Association of Professional Conservator-Restorers under the editorship of Dr. Charles Farrugia. The

book is intended to honour the contribution Joseph Schirò gave to the Maltese bibliographical and conservation sectors. This publication tries to capture diverse facets from the sectors which Schirò touched within the culture sector in Malta and abroad. The selection of contributors for this publication was primarily done by MAPCo-Re and the editor. The length of time it took us to reach the publication date was due to a number of factors, not least the fact that this was entirely a volunteering project and all contributors and persons involved worked on this voluntarily.

The book is divided into four sections. The first section of the book brings together articles by leading authors about content, research and challenges that emanate from archives and museums. For the second section it was decided to group those articles that focus mainly on the published output, illuminated books or other published items. It was also opportune to fit in the writing about the history of printing in Malta.

The third section on conservation is not only a tribute to the richness of artefacts we have on the Islands but a direct tribute to Joseph Schirò himself who had a direct influence on the professional formation of almost all the contributors in this section.

The fourth section focuses on cartography. This is also a reflection of the love Joseph Schirò has for the topic and the unprecedented contribution he gave also in that sector.

This publication would not have been possible if not for the publishing house of MidSea Books and Mr. Joseph Mizzi. As we as all the contributors.

Be one of the first to purchase this at a pre-publication price and have your name published within the TABULA GRATULATORIA, by following the guidelines on Facebook.



In the year 2022 Malta had

- 2,763** births where both parents were Maltese and
- 1,008** where both parents were foreigners.
- 395** births where one of the parents was Maltese and the other a foreigner.
- 101** cases where one of the parents was Maltese and the nationality of the other was not declared at registration and
- 37** births were unknown.

Tony Grima a £10 migrant starting a new life in Australia in 1948



The Asturias anchored at Aden on its way to Australia, 27 July 1948. Asturias carried around 4,500 Maltese to Australia between 1948 and 1952.

The trip from Malta to Fremantle more than 4 weeks from Malta to Melbourne.

Passport photograph of Tony Grima, 1947. Courtesy of Theresa Grima. Tony Grima was a shipwright at the Malta Dockyards when he was only 22 years of age. He was made redundant in 1948 as work dried up in post-war Malta.



Luckily for him, Malta and Australia had just signed a migration agreement and he was accepted under the scheme, meaning he only had to pay £10 for his passage.

Tony left school at the age aged 14 and he learned his trade during the war after winning an apprenticeship at the dockyard. He was part of the second group of assisted migrants leaving Malta under the 1948 Australia-Malta agreement.



His story – including the culture shock he experienced in Australia – is among the many stories stored by the National Archives of Australia as it marks the 75th anniversary of this historic agreement that saw around 10 per cent of Malta's population migrate downunder. Grima's move to Australia was temporarily tarnished when he was seriously injured at work and hospitalised for nearly 11 months.

However, he won £3,000 in compensation, which he used to place a deposit on a house and take a trip to Malta.

Tony Grima (in suit) on the day he left Malta. His father Spiridione Grima (far left) and other friends and relatives came to say goodbye on July 1948. Photo: Courtesy of Theresa Grima

During this trip in 1953, Grima said that Australia was the best place in the world for migrants, and no other country in the world had so much to offer.

Grima was among over 35,000 Maltese people who were assisted to Australia between 1948 and 1965 in line with the post-war agreement.

Under the agreement, Maltese migrants bound themselves to remain in Australia for at least two years. Once there, they were assisted with finding employment and provided social services such as health and medical care, maternity allowance, child endowment, and sickness and unemployment benefits.

**THE MALTESE JOURNAL IS THE MOUTHPIECE
OF ALL MALTESE LIVING ABROAD**





Public consultation launched to declare the Maltese honeybee a National Species

The Malta Independent

Students from Birkirkara and Safi Primary schools were the first participants in the public consultation which is set to declare the

Maltese honeybee as Malta's national insect.

Organisations like the Foundation for the Conservation of the Maltese Honey Bee have long been calling for the recognition of the Maltese honeybee as the national insect.

The public consultation was launched at the Buskett Educational Hub, where students were showcased the importance of bees through various activities including a digital puppet show and a presentation on the Maltese honeybee and its importance as a pollinator, a government statement read.

"The proposed amendments to the current legislation which were launched for public consultation, take into consideration operational concerns raised by beekeepers and streamlines permitting processes between two regulators, the Environment & Resources Authority (ERA) and the Department of Agriculture, avoiding additional burdens for beekeepers. The proposed amendments also give additional protection to the endemic Maltese honeybee," the government said.

During a discussion with the primary students, Minister for the Environment, Energy and Regeneration of the Grand Harbour Miriam Dalli explained the importance of declaring the Maltese honeybee as a national insect.

"Beyond its significance as a pollinator to our ecosystems, the honeybee symbolises our commitment to biodiversity and the environment. Let us cherish and protect this invaluable insect, recognising its vital role in sustaining life on our planet," said Minister Miriam Dalli.

ERA's Director for Environment and Resources, Darrin Stevens noted that: "These events are very encouraging as one can clearly see the passion children have for nature. Today we continued ERA's efforts with respect to conservation efforts in both the terrestrial and the species field. Through this public consultation we can further provide protection to an important species which has an important role in biodiversity protection."

The public is being urged to submit their feedback regarding this consultation via <https://era.org.mt/declaration-of-the-maltese-honey-bee-as-a-national-species/>



Malta Beekeepers Association

Depictions of humans collecting honey from wild bees date to 15,000 years ago, efforts to domesticate them are shown in Egyptian art around 4,500 years ago. Simple hives and smoke were used and honey was stored in jars, some of which were found in the tombs of pharaohs such as Tutankhamun. It wasn't until the 18th century that European understanding of the colonies and biology of bees allowed the construction of the movable comb hive so that honey could be harvested without destroying the entire colony.

History of Species in Malta The bee is of relatively black in colour. It is well adapted for high temperatures and dry Summers and cool Winters. Colonies have brood all year round and with good response to the seasons on the islands. The Maltese bee is very well adapted to its natural environment and will not let other bees, wasps or small animals rob its stores of honey. Unlike other subspecies, it will forage in adverse weather conditions and resists very high temperatures and drought conditions. In the past and mainly due to strong hybridisation, the Maltese bee has a highly defensive temperament and as a result it was not highly appreciated by the local beekeepers. Nowadays this bee has been selectively bred for docility high production and diseases resistance and being so well adapted to the Maltese climate, it has become the best choice for Maltese beekeepers.

Maltese Bee Origin The species is considered as making a comeback after Varroa was introduced to Malta in 1992. At that time colonies of bees from abroad were imported to compensate for the loss of native colonies. In 1997 the species was identified as a sub-species. It breeds well with the Italian sub-species making a strain that defends well with the Italian sub-species making a strain that defends well against Varroa and has good honey yield, while less aggressive, although this is somewhat endangering the Maltese sub-species as a genetically distinct entity and after some generations it ends up a totally aggressive hybrid.

The girna: abandoned heritage

The girna or Maltese corbelled stone hut, an important feature of the local landscape, is slowly and sadly disappearing. These structures, located mainly in the northern part of Malta, provided shelter to farmers and herdsmen or their livestock in days...



A farmer stands beside his girna in the Red Tower area, Mellieħa.

The girna is slowly and sadly disappearing.

These structures, located mainly in the northern part of Malta, provided shelter to farmers and herdsmen or their livestock in days gone by. Many of them have collapsed over the years due to the elements or simple neglect.

Some, however, are still well preserved and should be considered a subject of architectural, cultural and ethnic value, having been passed from one generation to the next. Giren were often constructed on rocky outcrops, with the largest number found in the area between the Red Tower and Paradise Bay. Another chain of giren is found in the region starting from the old road that leads to Selmun Palace and where it forks into two directions, on the left towards Mġiebaħ Bay, and on the right of the palace itself stretching as far as Ġhajj Ғadid.

The stretch of land near Manikata, part of which is known as Ġhajj Żnuber and part as Ix-Xagħra l-Ғamra, is one of the areas that really teems with giren. These interesting structures can also be found in other parts of the island, namely in northern and western regions, including but not limited to, Żebbiegħ, Bidnija, Dingli, Bahrija and Mtaħleb.

There are next to no giren in the south and east of Malta and in Gozo.

The girna has a double-wall built out of undressed stones that are left unplastered. Internally the concave ceiling is dome-shaped, while the external wall is

usually circular, although it may sometimes be square or rectangular.

The roof is constructed by corbelling such that each stone extends slightly beyond the one beneath it, until the opening becomes small enough to be closed by one to three fairly large flat stone slabs.

Whatever the shape of the girna, it has one door usually facing east.

The door has two or three stone slabs serving as lintels, laid next to each other across the entire double wall which normally is around 90cm thick.

The girna was built using stones found in the vicinity of the place where it was

actually erected.

It is important how the hollow space between the double-wall is filled up; it is this thick wall which provides the main support for the entire structure. When this wall starts cracking and is not repaired, it is only a matter of time until the structure collapses altogether.

All *giren* resemble each other, however, some have particular features that distinguish one from the other. Some circular *giren* are buttressed by a rubble wall all around, while others have a staircase or ramp around the external walls to enable their owners to access the roof.

There are a number of giren with mangers inside, mainly used to raise livestock such as goats and sheep.

In addition, there exist giren with a 'ċagħqija' (something made out of pebbles) on their roof. One example can be found at Tal-Kalkara on the way to Dingli, while another one is located near the Red Tower and a third outside Bidnija on the road to Żebbiegħ.

The fifth innovative example, the rarest, is giren built on top of each other. It appears there are only two such complexes – one near the Għar ta' San Martin and the other one, more attractive, in the limits of Ta' Berqu near Ras il-Wied tal-Wardija.

It is indeed sad to think that as multi-storey constructions keep rising, our beloved giren are falling down with no prospect that new ones will be built in their stead. *Times of Malta*



Meet the priest- doctor who dedicates his life for the poor in Perù

Fr. Raymond Portelli is a Maltese priest and doctor who has, for the past 30 years, been helping people in the city of Iquitos, Peru.

With over 30 patients everyday Fr. Portelli and his team are doing all this work without any financial backing. They welcome patients from the poorest of society, with the parish offering medicine and medical exams to improve their lives.

Others in need of more serious medical care are cared for at a small hospital, with pensioners also living in their own respective home. The expenses, as one could imagine, are great.

Caring for the body and soul

As the only priest in the parish – though a number of laypeople do help out – Fr Portelli seeks to look after his community's pastoral needs. But he also identified another need: for healthcare.

"I have always been interested in medicine, even before I joined the seminary," he explains. Consequently, he obtained a dispensation from Gozo Bishop Nikol Cauchi to study medicine at Iquitos' university part-time, and graduated as a medical doctor after nine years.

He often sees patients at the parish, but notes that his parishioners clearly distinguish between his two roles. "They call me doctor by day, and father by night," he notes.



As I was eating toast at breakfast one morning recently, I reflected on the blessings in my life. I have food to eat and can enjoy it. I am blessed with family and friends who I love and they love me.

I rejoice in the beauty of the bush, the sea, rivers, birds animals and so many amazing things in creation.

These moments of awareness are to me a grace and an invitation to embrace life.

I waste so much time in anxiety, concerns worries thinking about

what can go wrong!

Do not worry about tomorrow your Heavenly Father knows all your needs.

Since God's love is so absolute and unconditional all the time every moment... why do I waste so much time! There is so much wisdom in the season of Lent which keeps reminding and calling me to focus on what is most real. To move from confusion and fear into love...

Melbourne McDonald's worker George Caruana, 69, celebrates 50 years on the job



A Melbourne Maltese/Australian man who has been working at McDonald's since he was 19 is about to become the longest serving employee in Australia, racking up 50 years of service.

It all began in 1974 for customer service worker George Caruana, now aged 69, when he visited the newly-opened Collingwood McDonald's with his mother.

The pair were having lunch, when he had an interaction with the store's manager that would change his life.

"(The manager) came in and asked me 'are you enjoying your meal?'," Caruana told 7NEWS.

"He said, 'would you like a job?'"

"I said yes, he took me inside, gave me a uniform and told mum 'I'm taking your son to show him around' and the Friday afterwards I started work, and I'm still around."

Over the decades has worked as an outlet manager and a promotions manager but now works in customer service at the Lilydale store.

However, Caruana has many fond memories of his first years working at McDonald's in Collingwood, where he was awarded "best on chicken" for the McDonald's Australian All-Star team in 1974.

The memory that stands out the most, however, is when he served Hollywood Golden Age actress Bette Davis. "I was just about to shut the store, and I was

told 'Bette Davis is coming, you've got to serve her'," Caruana said. "I wish to God that I took some pictures with her."

"I gave her (a) free apple pie that day."

George Caruana has worked at McDonald's since 1974. Despite being a diabetic, Caruana says he always enjoys a Big Mac and fries every Saturday during his lunch break. Over the span of his career, he estimates he's eaten 38,00 Big Macs and about 40,000 french fries.

He also still fits in the same uniform he first wore in 1974.

"When I eat a Big Mac, it just brings memory from the old days," Caruana said.

George's museum is an archive of McDonald's past and present, with the loyal worker collecting everything

Caruana's love for the fast-food chain does not stop when he leaves work.

The 69-year-old has a dedicated museum in his house, where he showcases various McDonald's memorabilia items he's collected over the years.

These include hamburger boxes (many from overseas), figurines, Happy Meal boxes and drink cups.

"They're (the hamburger boxes) still intact, they're still looked after, I clean them every six months to make sure they stay brand new," Caruana said.

One of his most prized possessions is a Ronald McDonald doll, which Caruana has had for about 50 years.

At the time it sold for \$10, but Caruana estimates it would be worth about \$150 now.

One of George's most prized possessions is a Ronald McDonald doll, which he's had for about 50 years

George will celebrate his 50-year anniversary of working at McDonald's on Friday.

The loyal employee said he wouldn't sell it for the world.

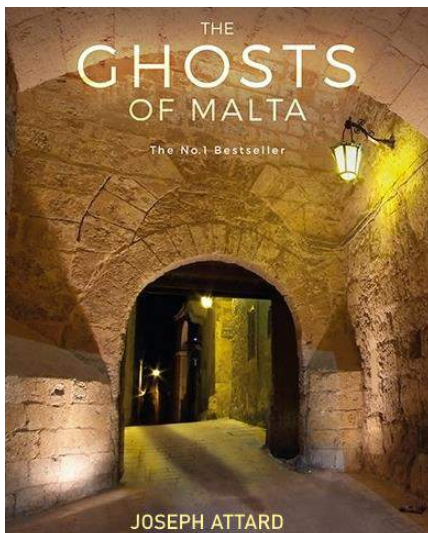
"Money is nothing to me," he said. Everything in the curated museum holds special meaning to Caruana, and reminds him of when he started all those years ago.

"It's all good memories about the days that I started ... and I worked with such great people," he said.

It's unclear exactly how McDonald's plans to celebrate Caruana's 50th anniversary on Friday.

But one thing is clear — for Caruana, his working days at the fast-food chain are far from over.

"I'll continue as long as I can," he said



Spine-chilling Maltese ghost stories

Malta has plenty of concealed secrets with regards to ghouls and spirits. Feed your thirst for sinistry with these creepy local legends

The Ghostly Procession - Birgu

Prior to the construction of the Vittoriosa primary school, on the road which leads towards Kalkara, the site was occupied by an old plague cemetery, dedicated to St. Rocco. Late one night in the 1950s, a couple of women were walking back home from a late function, their route taking them past the old cemetery, long-abandoned and almost

forgotten.

One of the women occasionally used to visit the place, to pray in the chapel there, which might have been what now made her look in the cemetery's direction. But if she had intended to say a prayer, it was never uttered, for instead she was choked into silence at the sight of a ghostly procession. A number of ghostly figures, all wearing the familiar long white habit of an arch confraternity, with their heads covered by hoods, were floating out of the cemetery, passing right through the locked gate, before disappearing into a tree trunk just outside the main entrance. The woman was gripped by terror but did not say anything, for fear of being ridiculed by her companion. But when they got back home, her friend gasped with obvious relief and asked her if she had noticed anything strange on the way there. It turned out that she too had seen the apparitions.

Any doubts that they had both imagined it were dispelled in the morning, when they found crowds of people in the streets, all discussing the news of a woman who was taken to hospital during the night, suffering from shock after having seen a procession of hooded ghosts going up the street where she lived!



The Restless Spirit - Santa Venera

One of the stranger ghost stories is told by Joseph Attard in his book *The Ghosts of Malta*. In 1955, Mrs. Julia Tanti, who lived in the town of Santa Venera with her family, started being woken up between 4.30 am and 5 am every morning, to the sounds of a human voice crying and groaning from one particular room.

At first, the woman mistook this for a recurring dream, but when the voice started uttering intelligible words expressing suffering, she changed her mind. When her

children began to hear the voice too, Mrs. Tanti plucked up the courage to ask the spirit what he wanted, but alas she never received a reply.

In the end, the woman approached the parish priest, who considered an exorcism, but before this could happen, one of the children woke up screaming in the night, claiming that the ghost had spoken to her: "My name is Joseph Mangion and I am 66 years old. I am suffering so much." He told her to visit his relatives and ask them to pray for his soul. He gave no address but told her they lived opposite the Radio City Theatre in Hamrun. There, the family found a widow by the surname Mangion, who claimed that Joseph had been her late husband's brother, who had died young, several years before she had even met her late husband! Upon checking, they confirmed that had he still been alive, he would indeed have been 66 years old. Interestingly, even the Radio City Theatre had not yet been built when he died, and yet he had given detailed directions to the Tanti family, who were now finally rid of paranormal activity.

Joe Gauci signs for Premier League bolters Aston Villa



By [Camron Slessor](#)

Adelaide United goalkeeper Joe Gauci gloves the ball for the Reds in an A-League clash.

(Getty Images: James Elsby)

[abc.net.au](#)

Adelaide United goalkeeper Joe Gauci has signed for English Premier League bolters Aston Villa, joining the mass exodus of players to leave the A-League club this season.

Aston Villa has completed a deal to sign the up-and-coming goalkeeper until 2028, for an undisclosed transfer fee that is reportedly in the millions of dollars.

The 23-year-old, who is currently with Australia's squad competing at the Asian Cup, has completed a medical and will link up with the club after the tournament. Speaking on the move, Gauci thanked Adelaide United and its fans for the support he had received over the past three-and-a-half seasons.

Australian goalkeeper Joe Gauci trains with the Socceroos. (Getty Images: Daniel Pockett)

"The love you've given me over this period has made these memories even more memorable and they are something I'm going to carry with me for the rest of my life," he said.

"I would also like to thank all the staff members and players, past and present, that have supported me through this journey.

"The environment the club has created has really allowed me to flourish and be my true self, on and off the field, that has allowed me to reach the level that I have."

The South Australian has been Adelaide's number one goalkeeper for the past two seasons, grabbing the position ahead of former starter James Delianov, who suffered a shoulder injury at the start of 2022.

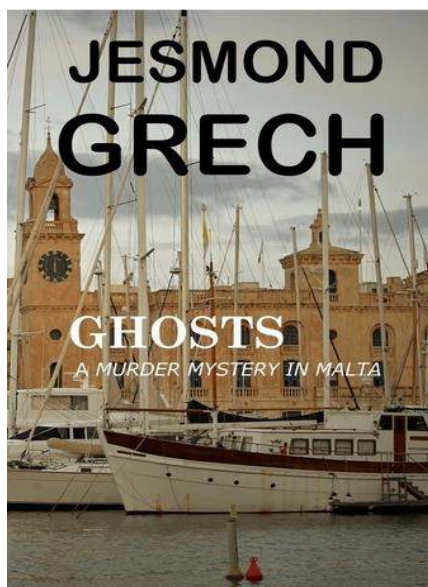
He will likely be a depth option in goals at Villa, given the club's first-choice gloveman Emiliano Martinez is a World Cup winner with Argentina.

Adelaide United coach Carl Veart said it is a dream move for Gauci.

"I don't think it [could] be any better for Joe," Veart said.

Résumé du livre Ghosts. Murder Mystery in Malta, The village

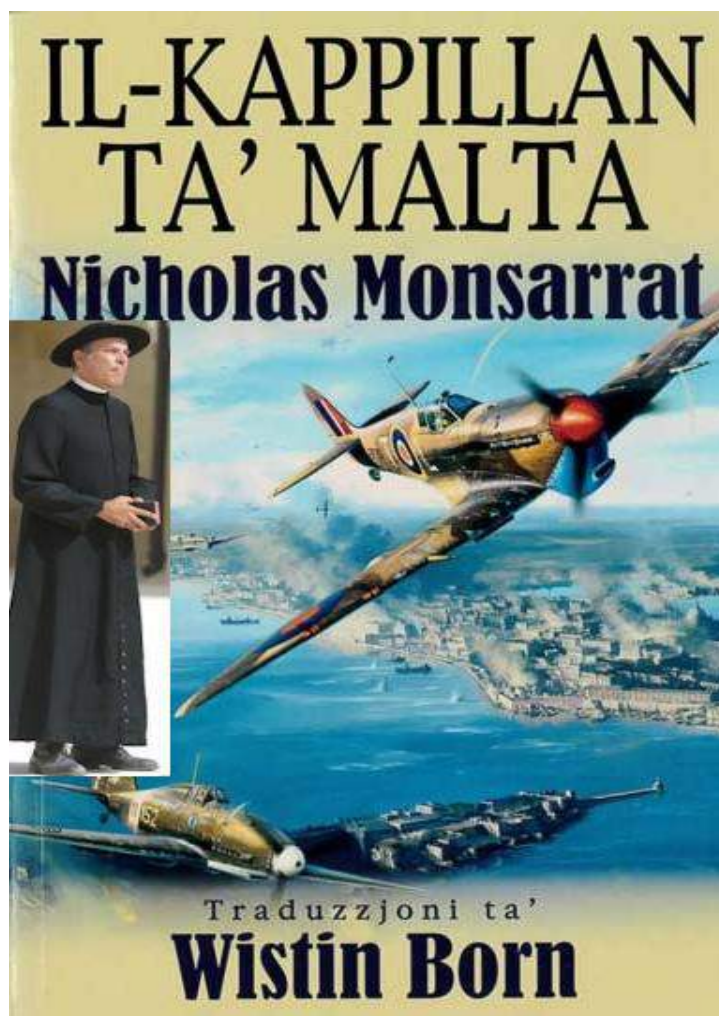
of Gudja's peace and quiet is suddenly shaken when Charles Borg, a hoodlum with a turbulent past and a present riddled with shady dealings, is found murdered in his garage.



Nobody seems to be terribly sorry about this death and the list of suspects is interminable. Then, another murder follows and things begin to turn nasty. Finding the culprits is the job of Inspector Sander Debono and his team at CID. They are convinced the murders are related but the more they delve into the present, the more they are thrown back to the past and the more they deal with the living, the more they are confronted with ghosts. Grech's second novel in the Murder Mystery in Malta series offers a taste of the culture, traditions, and mentality of a Mediterranean people living on an over-populated island where not everything is all sunny and smiles. Danger, evil, and death lurk in the shadows. Jesmond Grech

Download Ghosts. Murder Mystery in Malta, #2 in PDF, ePub or audible Free [To get the Ghosts book](#). Murder Mystery in Malta, #2, you can find the right site. In just a few clicks, you can download it in the format of your choice, as a PDF, EPUB or Audio document.

[www. z-library.fr/ghosts-murder-mystery-in-malta-2/](http://www.z-library.fr/ghosts-murder-mystery-in-malta-2/)



Crusaders and Christianity in WWII British Outpost of Malta THE KAPPILLAN OF MALTA

Well-written books about World War II are always welcome on our bookshelf. It's even better when Western heritage and our defining traditions are treated sympathetically. Review of *The Kappillan of Malta*. But don't be confused by the genre, because the book is nonfiction in everything that matters.

The Kappillan of Malta is a wartime novel set in one of the lesser theaters of WWII, the eastern Mediterranean islands grouped with Malta, not far from Italy and Africa. Almost immediately, the islanders face daily onslaughts of Axis bombers, so the reader is tempted to ask why the inhabitants didn't save themselves by remaining neutral. Nicholas Monsarrat soon makes the answer obvious: Malta is a strategic outpost of the British Empire and is steeped in the heritage of the West, as the Michener-like flashback chapters called "Hexamérons" make clear.

The first two Hexamérons take us back to Malta in 1500 BC and 60 AD to remind readers of its cultural anchors to the Roman Empire

and to the beginnings of Christianity. St. Paul lived there for a while. Later chapters chronicle the island as a fortress for the Crusaders as they valiantly fought to shield Europe and Christendom from aggressive Islamic expansionism. What remains of the Crusader legacy on Malta is seen in the crumbling world of the aristocracy and the often top-heavy presence of the Catholic Church, the two coming together in the central character of Father Salvatore.

When large portions of the island and his own church are destroyed by bombs, Salvatore leads refugees into the shelter of the catacombs where he continues to minister, despite the machinations of self-serving superiors in the Church hierarchy who are envious of his direct pastoralism. Not a pacifist, Salvatore knew well Oliver Cromwell's dictum to "Put your trust in God but keep your powder dry!"

Perhaps the Cambridge-educated Monsarrat's greatest gift to future generations of readers will be his close attention to nuance and detail, as description and dialogue unfold with all the tightly knit clarity of any novel of manners. Reading Monsarrat will prove a good antidote to future minds dumbed down by special effects and numbed by forms of media entertainment that undermine protracted attention to the subtleties of life. **The book was translated into Maltese by Fr. Born**



Mass for Carmel Attard – Gozo

On Saturday 2 March, being the month from the death of Catholic Action Diocesan President Carmel Attard, Bishop Anton Teuma will be celebrating Mass at 4pm with Ecclesiastical Assistants in the Catholic Action Gozo Headquarters (in Victoria's Sir Arturo Mercieca Street). That day is also the 95th anniversary of Bishop Nicholas Cauchi's birth. All are welcome

QAGĦAQ TAL-APPOSTLI OR APPOSTLES' BREAD RING

"Qagħaq tal-Appostli" or Apostles' Bread Ring is a delicious type of bread which is prepared and sold during Lent. In most villages and towns, this bread is sold on Maundy Thursday and Good Friday. This traditional Maltese bread is a circular loaf of bread which is very soft inside. The bread is decorated with roasted almonds and sesame seeds on the top. The roasted almonds remind us of Jesus nails on the Cross.



This bread is mainly sold near the main churches of towns and villages especially during the time that religious functions and activities are being held. The tradition of these "qagħaq tal-Appostli" goes back hundreds of years and is still very popular nowadays.

Martina Pace The Apostles' Bread Ring is a bread of Lent. I can eat it with butter and with cheese. I like it very much. In Lent we eat this bread. During the last supper Jesus' gave the Apostles' this kind of bread to eat. This bread is prepared especially for Maundy Thursday and Good Friday. Here is the recipe on how to make an Apostles' bread:

INGREDIENTS

500 g bread flour *or plain flour*, 4 g sugar *1 tsp*, 15 g salt *2 tsp*, 6 g active dry yeast, 45 ml olive oil and 280 ml water

Toppings, 12 whole almonds and sesame seeds

INSTRUCTIONS

In a small bowl mix together the lukewarm water, yeast and sugar. Set the mixture aside until it froths. This usually takes about 15 minutes.

In a mixer or in a large bowl, mix the flour and the salt together and make a well. Add the olive oil and the yeast mixture in the well.

Start kneading or mixing the dough in the mixer. If you are going to knead the dough by hand it should take you about 20 minutes. Whereas with the mixer the dough should be done in 10 minutes. The dough should be sticky, so don't add any extra flour to it.

Place the dough in a bowl, cover and let it proof for about 1 hour. After this resting time it should be double in size. Punch the dough down, knead for a few minutes and let it rest again for 1 hour. Preheat the oven to 200°C or 400°F. Line a baking tray with parchment paper. Set aside.

Once rested roll the dough into a log of about 60cm. Form the ring by joining both ends together and place on the baking tray. Brush the ring with some water, sprinkle the sesame seeds and add the whole almonds. Cover and let it rest for 30 minutes or an hour. if you're doing two medium sized rings, divide the dough in 2 and roll each piece to about 35cm long, and continue with the same process as above.

Bake the Apostle's ring bread for about 40 minutes until it has a nice golden brown colour. Let it rest before serving.



1832 Michigan Avenue
MICHIGAN DETROIT USA

2024 Scheduled Events

Mark your
calendars &
watch out for
more details

Sunday, March 10th –
St. Patrick's Parade Day
•Pastizzi's, Pies and other food
available

Sunday, March 17th –
St. Patrick's Day
•Pastizzi's, Pies and other food
available

Thursday, Friday &
Saturday, April 25-27 –
NFL Draft Activities in
Corktown

Sunday, May 5th – Cinco
de Mayo
•Mexican Buffet Lunch &
Celebration
•Come dressed to impress





MALTA TO MEMPHIS

BRAND NEW SHOW

The Maltese from Gozo

La Valette Social Centre
175 Walters Rd Blacktown NSW 2148

From Malta to Memphis by Mark Andrew Tabone!

A brand new show with Mark performing as his Maltese fun loving character 'Marku The Maltese From Gozo' and as his most requested character Elvis Presley.

To book visit trybooking.com/COZWD

\$29 per ticket for the show

SATURDAY MARCH 9 from 7PM at La Valette



SAINT NICHOLAS FESTA COMMITTEE

Sunday 17th March 2024
Good Shepherd Parish Hall
130-136 Hyatts Road, Plumpton Sydney NSW

THE BIG FETE – FIERA TAL – FNIEK
At 1.30pm
Music & Entertainment by:



CHARLIE MUSCAT

With lots of Popular Music & Fantastic Prizes.
So come along, bring your family and friends!
There will be Drinks and Food available, including:
Pastizzi, Hobz biz-zejt, Hot Chips
FREE Ice cream for the kids

IMPORTANT DATES FOR 2024

Variety Night - Saturday 27th April
Imnarja (Lejla Fil-Buskett) - Sunday 7th July
Fiera - Sunday 13th October
Dinner Dance - Saturday 16th November
The Feast of St. Nicholas - Sunday 1st December

For further information please contact: -
The President – Emanuel Vella on 0405 677 064
Or
Public Relations Officer – Stella Vella on 0414 188 226



**MCCV WILL TAKE PART
THIS YEAR AS WELL**

**The Maltese Community Council of Victoria
participating in the MOOMBA FESTIVAL
last year**



The Tomb of the English Lady AT Qirda Valley

A mysterious doorway is carved in a rock approximately 10m above the ground. It's known as 'The Tomb of the English Lady'.

Some people say that the tomb wasn't actually carved in the rock. Apparently it is a natural cave with a man made facade.

On 26 April 2002 the Times of Malta printed a letter entitled 'Cliff Doorway' from one Mik Fisher of Weymouth, a former pupil of the Royal Naval School at Tal Handaq in Malta. Mr Fisher wrote that in a dry valley near Tal Handaq there was a 'rectangular door-like opening carved in the sheer wall of the wied', and asked if anyone knew when it was carved and for what purpose. 'This little puzzle has exercised my mind ever

since I set eyes on the feature in 1955', he said.

Until 2011 very little was known about the history of the tomb. It was named 'I-Qabar tal-Ingliża' – Tomb of the English Lady – as legend has it that an English woman was riding a horse in Wied Qirda, but she fell and died and was buried in the tomb. 'She was a noble English lady who used to live in that area which she loved so much around the 1800. She fell from her horse and in her will she wished that she will be buried here.' commented one of my readers.

It turns out that there is actually documentary evidence provided by Joseph Attard Tabone which reveals that the carved opening was actually made by a British soldier, Major Patrick Yule of the Royal Engineers, in tribute to his expedition to Xanthos, an ancient Lycian city now found in Antalya, Turkey.

On 12 October 1843, George Scharf recorded this diary entry: 'Sketched in colour in the Upper Barracca. After dinner walked out of the town about four miles to see a tomb cut by Major Yule in the perpendicular rock in Lycian fashion and with good effect. This is in a long wild valley unfrequented and with very rough unpleasant road. The rocks here assume a much rougher character and hard, much crystallized and are grayish in colour, much resembling the crags of Lycia.' The 'tomb' must have been carved between June 1842, when Yule returned from Xanthos, and 12 October 1843, when it was shown to Fellows and Scharf and their party. It was last surveyed in 1999 by members of the Grupp Arkeologiku Malti. Another reader, who was inside, said that the tomb is empty and that was very vandalized over the years.

As you can see on the picture above there is a rope leading up to the opening. We've tried to climb up the tomb, but our attempts were unsuccessful.

One of my readers shared with me: 'I walked there many years ago and a man from the area told me to look for the 'Gebli Iddoq' – the stone that rings. It's a boulder, close to the grave, that when you hit it gives the impression that it's hollow and gives off a bell sound.'

A WALK WITH PIERRE FARRUGIA

In his latest adventure, local explorer Pierre Farrugia took his audience on a tour of Qormi's mysterious Qirda Valley (*Wied Qirda* in Maltese). This is the perfect spot for a quaint, serene walk, although it's also bound to intrigue those who have a taste for all things spooky – you'll soon see why... Soon after setting off on his hike, Pierre came across a *huge* rock that emits a very particular sound when struck by another rock. The explorer said the sound's comparable to that of a church bell, although not as loud. Some say that the rock is hollow from the inside.

Soon after, Pierre came across an eerie landmark shrouded in mystery – 'The Tomb of the English Lady'

There are many rumours and legends surrounding this tomb. One of them notes that it was built to honour the memory of an English lady who died in the area after falling off her horse.

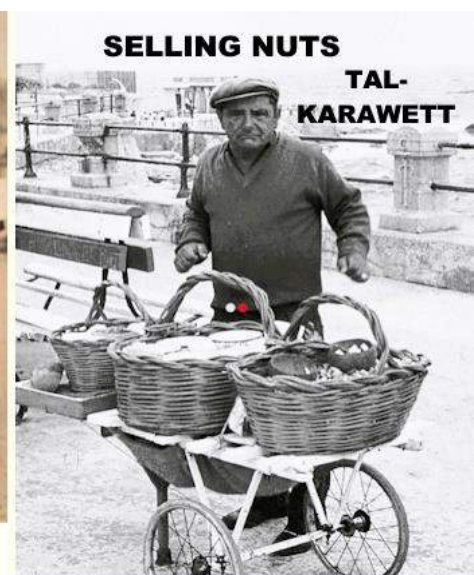
Rumour *also* has it that the tomb was built by a British soldier named Major Patrick Yule to mark the atrocities he witnessed during his expedition in Xanthos – a Turkish city nowadays known as Antalya.

If that wasn't confusing enough, this tomb is also located around three to four stories above ground and there are no stairs leading up to it. This makes the site completely inaccessible.

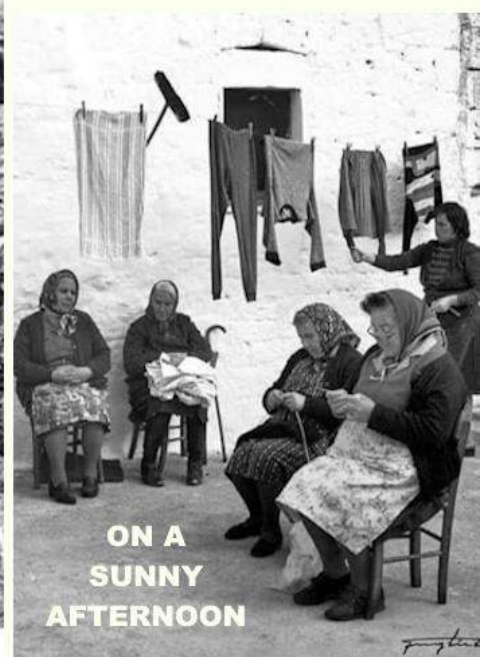
Pierre walked on until he reached 'The Cave of the Pig' – a site which warranted its very own video. The cave is known by two names: 'The Cave of the Pig', as legend has it that a pig that was once lost inside the caves was never found, and 'The Cave of the Crosses', since there are loads of crosses engraved inside it. This spot is pretty unlike anything else on the island, since it has hand-dug markings on the inside resembling the pattern of a rib cage. The real origins of the markings remain a bizarre enigma to many. Maltatina.com



A unique photo of the 'Gaxxin boys' gathering leftover food from British warship HMS Diligence 1920



NOSTAGIA - MALTA





MEMORIAL TO THE MIGRANT CHILDREN IN PERTH - WA

The sculpture commemorates the contribution made by British and Maltese girls and boys who left their country to find a new life in Western Australia.

The life-size bronze statue of a young boy and girl carrying all their worldly possessions in a small suitcase apiece serves as a perpetual



- Here is a photograph of immigrant Maltese children in Western Australia. It was taken at Bindoon Boys Town in 1952. The children were pupils of Catholic Agricultural College Bindoon, a Christian Brothers' school for day and residential – without shoes, they were not allowed to speak Maltese and some of them abused.

organisations. It was not government policy to provide homes specifically for migrant children; however, the government did contribute towards the capital expenditure incurred by these organisations in setting up suitable homes. Both the Commonwealth and State governments contributed towards running costs. The governments of the United Kingdom and Malta also paid maintenance for their children who had emigrated to approved institutions in Australia.





In commemoration of Malta's Freedom Day
Proudly presents TWO of Malta's
most popular vocalists
LUDWIG GALEA & JASMINE ABELA
Malta's favourite Pop Tenor & Malta's favourite Pop Singer

Super Concert

SUNDAY 3 MARCH 2024 AT 1.00 PM

TOGETHER
IN
CONCERT

Including a stage play by the Cittadini Cultural and Theatrical Group

TICKETS ONLY \$30
AT WENTY LEAGUES CLUB
50 Smith Street, Wentworthville NSW 2145
CONTACT: MONICA: 0414 859 386,
CHARLES: 0421 662 298, VICTOR: 0421 345 325
Children under 12 accompanied by their parents are FREE

Proudly Sponsored by
WENTY LEAGUES
Wentworthville Leagues Club
Phone: 02 8568 9200

ELVIS
IN
ADELAIDE

LEAVES HIS MARK !!
STARRING MARK ANDREW TABONE
& BAND

SICILIA SOCIAL & SPORTS CLUB
45A O.G. RD, KLEMZIG SA

SAT 18 MAY | 6.30PM
3 COURSE SET MEAL | \$80pp

BOOKINGS PH RITA 0422957786 - PIETRINA 0480427575
DIRECT PAYMENTS BSB: 065-110 ACC: 10000981 (REF FAMILY NAME)

02
MARCH
2024

**GEORGE CROSS FALCONS
COMMUNITY CENTRE
CRINGILA NSW**

SUPPORT YOUR CLUB
LUDWIG & JASMINE

Only \$25.00
Tea/Coffee plus
Mario's Pastizzi

THE CONCERT OF THE YEAR
Limited Seating,
Do not miss this spectacular event

Full Bar Available

BOOK NOW
LOUIS
0420 857 363

JASMINE

LUDWIG

**BOTH SINGERS
COMING FROM
MALTA**

DON'T MISS IT



I THANK THOSE WHO SENT A DONATION
TOWARD THE PRODUCTION OF THIS JOURNAL WHICH
I HAVE BEEN PUBLISHING FOR 10 YEARS VOLUNTARILY.
If you wish to send a donation here are the details
Commonwealth Bank (Aust) BSB:065106 ACC. NO.: 0050 2597
NAME: Frank Scicluna