Malta to launch a Global Centre for Climate Friendly Travel

The government, through the Ministry for Tourism has just agreed with SUNx (Strong Universal Network) to take the lead in a global effort aimed at converting the threat of global climate change into an opportunity. The Global Centre for Climate Friendly Travel will launch a set of actions and opportunities to address this threat from the travel industry perspective.

Minister for Tourism Konrad Mizzi said that, “there is growing international consensus for a strong shift from talk to action. This is amply evidenced by the political action of the EU in raising the stakes these past few weeks by announcing the allocation of 1 in every 4 euro of the next budget to climate resilience.

This initiative will put Malta at the forefront of this change in creating more climate friendly travel. We will become the home of SUNx – the Strong Universal Network – a global centre for Climate Friendly Travel following the targets of the Paris Agreement set in 2015.”

In collaboration with SUNx, and co-founder of SUNx, Professor Geoffrey Lipman, Malta will aim to deliver a number of initiatives designed to support the sector in its transformation. These include:

- An Annual State of the Sector “Climate Friendly Travel” Review which will be published within the context of the United Nations General Assembly alongside the UN Secretary General’s Climate Action Summit in September and will be circulated widely amongst industry players.
- An annual Malta Think Tank and Climate Friendly Travel Summit.
- A Plan for Our Kids to put 100,000 STRONG Climate Champions across all UN States by 2030. This is a public/private collaboration to engage graduate trainees to help deliver transformation in the front line. Professor Geoffrey Lipman said that, “the reality is that we have a Climate Crisis and that the scientists, the governments, and the next generation are demanding an increased ambition. Travel and Tourism is a pivotal part of human activity and has to be at the leading edge of change.

“Our collaboration with the Government of Malta will provide a new impetus through Climate Friendly Travel, Measured, Green, and 2050-proof: a pathway to the New Climate Economy and 100,000 STRONG Climate Champions by 2030 to help the transformation. This is carrying on the vision of Maurice Strong, the father of Sustainable Development, who believed that Travel and Tourism could be a catalyst for positive change.”

Salt of Marsalforn at Gozo - Malta  MELH

The salt marshes of Ghajn Barrani date back to pre-Roman times; The salt was exported from Xwieni Bay. It was produced in natural cavities 10 cm deep, close to the sea, which extend for more than 2 km along the coast; Salt is produced there today. More inland, there are deeper cavities where the garum was produced. It is a very strong, tangy sauce, which appealed very much to the Romans, who added it to a large quantity of dishes to give them more taste, even to sweet dishes. Initially, natural cavities were used; rectangular basins. When water does not rise naturally, electric pumps are used.
Marsalforn was the principal seaport before Mgarr harbour and all imported foodstuff from Sicily came in here. It was once a peaceful fishing village but is now the main resort with slapdash ribbon development of apartment blocks along the coast. There are high rise buildings everywhere.

The road swung round a headland with boat houses cut into the cliff face. The road then runs along a wave cut platform at the base of the cliffs. On the next headland are the remains of the 18thC stone built Qolla il-Bajda Battery above.

Beyond are the Salt Pans cut out of the wave cut platform beside the road. Salt has been produced here since Roman times although the present pans date back to the 19thC and are still in use. Gozo salt is a popular tourist present.

It was interesting to see how the design of the pans changed along the road. The first ones had small stones forming the sides of the pans. Some of the larger and deeper pans were full of water. Further along road, the pans are much more irregular in shape and look a bit like a gigantic crazy pavement. Further along they are beautifully cut rectangles. At the far end of the road many of the pans are very shallow. They are well above the sea and probably not very good for salt extraction.

Malta and Gozo are popular film sets and the day we visited a Russian film crew was busy at work. The locals enjoy their work as extras. A fishing village had been built below the road with wooden huts, gibbet on the entrance gateway with body hanging from it and a realistic wreck. We understand it was to be a Russian film about Pioneer life in America.

The Statue of the Risen Christ is a well known landmark on Tal-Merzug Hill between Victoria and Marsalforn. The islanders feared the peak was a volcano and placed a wooden cross on the top of the hill to protect them. This was replaced by a statue in 1904. This is the third statue, now made of reinforced concrete to resist the elements.

Kissing the Gallows

A CULTURAL HISTORY OF CRIME, TORTURE AND PUNISHMENT IN MALTA, 1600-1798

This book is not for the squeamish. Nor does it claim to be a complete historical record of crime and punishment taking place in seventeenth and eighteenth-century Malta.

The present publication is the result of various research visits to the Vatican Archives spread over ten years or so and of going through some 200-odd volumes of correspondence and miscellaneous documentation, comprising many thousands of manuscript folios and varying from beautifully clear handwriting to the nightmarish.

True, daring and often dramatic episodes of crime have always attracted the attention of contemporary eyewitness observers. Perhaps even more magnetic was the spine-chilling retribution meted out by authority. Tucked away safely in the role of mere observers, whether of the moralistic self-righteous and indignant sort or simply as welcome spectators of the exercise of State or ecclesiastical power over errant subjects, they have left us a considerable corpus of primary source evidence of what they witnessed, in the form of diaries, letters and descriptive accounts from the period. A whole world later and from the comfort of our technologically-overloaded homes, it is our turn to be the privileged and willing spectators of history – buffered and secure as we are – against the horrors they describe, thanks to the distance of a few centuries.
Rapists, priest murderers, robbery pranksters, quarantine escapees and rebelling slaves all had the same ending 300 years ago, unless they managed to seek sanctuary in a church. New research by William Zammit gives detailed accounts of how and why people from all social backgrounds ended up ‘kissing the gallows’.

Antonio Cachia, also known as Biscarello, must have been homesick after months at sea, so he skipped quarantine, which was compulsory for most incoming sailors, to be with his relatives. The 19-year-old’s stay at home in Żurrieq – and in this world – was unfortunately short-lived because he was captured and hanged on Manoel Island, where his corpse was left to decay until the Grand Master, who used to go fishing nearby, got sick of the sight.

Some 60 years later, another young man had the same ending for stealing a silver crucifix from the Żebbuġ parish church as “a joke”. Saverio Galea, who was pursuing clerical studies, had been sent to the galleys for life by the court, but the State – in this case, the Grand Master – overturned the sentence and he was hanged.

Cachia and Galea are two of the hundreds of people condemned to hanging when the knights still ruled the island and both feature in a new publication by William Zammit, head of the Department of Library, Information and Archive Sciences at the University of Malta.

Most of the accounts are English translations of original correspondence sent by the Inquisitors of Malta to Rome. The original documents are currently found at the Vatican’s Archives. Diaries were another source for Dr Zammit’s research, which took some 10 years to complete and took him to local and foreign archives. Some were tortured on their way to the gallows.

The publication starts off with an analysis of the nature of crimes taking place between 400 and 200 years ago, which prove that human beings have not changed much. Most were driven by today’s same motives: jealousy, greed and hatred, Dr Zammit observes.

The research covers more than 20 types of crime, including burglary, murder, physical assault, rebellion and mutiny and rape. It looks into the State’s judicial system and the use of different types of torture as part of the sentence handed down. Contrary to popular belief, the sentences handed down by the State – rather than the Inquisition – were the cruellest and the ones that usually ended with execution.

William Zammit with his book Kissing the gallows: Photo: Matthew Mirabelli

The publication covers the ritual of the punishment – from the torture used to force a guilty plea, the parading of the condemned around the streets to make an example out of the accused and the execution itself. The punishments meted out to the condemned varied according to the status of the accused within society and a whole section of the publication has been dedicated to slaves, where punishment was the harshest.

One such event, which has been slated in the annals of Maltese history, is the failed escape and rebellion by the slaves in 1749, which saw more than 30 slaves being brutally executed. Some were tortured on their way to the gallows and this included tearing away pieces of flesh with heated pincers. The sore was then covered with tar to stop the condemned from bleeding to death before reaching the gallows.

The two main leaders of the coup were spared the gallows but were in for a crueler end. They were laid down on their back on two rafts, each of their arms and legs tied to a separate boat. The boats pulled away from the raft, stretching the slaves’ bodies until their arms and legs were torn off while they were still alive.

The priest who murdered his mistress
Rumour had it that Don Pino Rizzo, a priest from Vittoriosa, murdered a woman on March 23, 1746 near the monastery of the nuns of St Scholastica as she did not want to let him into her house. She had been expressly prohibited to do so by her husband before he left the island the previous evening.

A dagger was used to stab the woman, who was believed to have been in an 18-year relationship with the priest, once in the chest. “The murderer, licking the blood off the dagger, escaped to sanctuary in a church. Given the seriousness of the incident, with the woman being married and the case being premeditated for months, the murderer may be refused the enjoyment of immunity,” the book recalls.

Four years later, during the last day of carnival on February 14, Don Rizzo “ended his days miserably without even having time to confess”. He was being detained in the Bishop’s prison instead of in a church and hit his head on the staircase after a stone balustrade came loose. He tumbled down the stairs in what some believed could have been an act of suicide.

At 5am on October 17, 1740, the bell of the Castellania, today’s Health Ministry on Merchants Street, Valletta, started to toll until 8.30am. Three out of a group of 12 Greek seamen, who were condemned to death after mutinying and attacking Christian ships among others, were led out of a side door (in today’s St John Street). At the head of the procession, the crucifix was carried faced backwards. It was followed by 12 knight commanders clad in black sackcloth, followed by the parish priest of the Victory church, among others. Money was collected by way of alms to be used for the saying of Mass for the repose of the executed.

The three were led down St Paul’s Street and then on to the spot where the Valletta closed market stands today before being paraded along Merchants Street, down St John’s and towards City Gate along Republic Street. They were hanged somewhere around the area where the War Memorial and the bus terminus are situated. The procession was accompanied by armed officials who kept the crowd of onlookers at bay. At the end were the three leaders of the rebellion, all chained up and taken to the place of execution to witness the death of their companions before they themselves were executed in the following days. The executions continued until October 23 and the corpses of the last three – the leaders – were quartered.

### Consul-on-the-Move – South Australia visit
#### 9th to 10th July 2019
#### At the Maltese Cultural Centre
#### 6 Jeanes Street, BEVERLEY SA 5009

Following the success of previous visits in SA, QLD, WA and New Zealand, we are pleased to announce that the upcoming visit in the Consul on the Move cycle will be held in Adelaide between 9th and 10th July 2019. Mr. Lawrence Buhagiar, the Consul General for Malta in Melbourne will be providing assistance with an array of consular services ranging from citizenship applications to first-time or renewals of Maltese passports, and the registration of life-event certificates. This is an opportunity not to be missed since these services, that are usually provided at the High Commission in Canberra, and the Consulate Generals in Melbourne and in Sydney, will be provided remotely from venues in Adelaide, for the convenience of Maltese nationals in the region.

For further information on the services available, and to book your appointment call the Malta High Commission on (02) 6290 1724 / (02) 6290 1426 or Frank L Scicluna – Hon Consul for Malta In South Australia 0422 438 288 honconsul@live.com.au
The Madonna ta’ Pinu – 400 years of history and devotion in a week of activities

The Basilica and the National Sanctuary of the Madonna ta’ Pinu at Gharb in Gozo is commemorating its 400th anniversary with the commencement of the first religious activities. The programme continued with a pilgrimage and a Mass concelebrated by Archbishop Charles Scicluna in a Sanctuary which holds the devotional painting of the Madonna ta’ Pinu which is 400 years old. It was 136 years ago when Our Lady called Karmni Grima and Franġisk Portelli.

The activities celebrate 400 years of history marking devotion and prayer spread over a week. The devotion towards this holy Marian Sanctuary began to take a more solid shape in 1883 when Karmni Grima heard Our Lady talking to her. Devotion increased over the years and the faithful began praying for miracles and the intercession of Our Lady in Heaven.

Work on the present Sanctuary began in 1922 and it was consecrated ten years later.

The anniversary was celebrated with a pilgrimage to the Sanctuary led by Archbishop Scicluna, followed by a concelebrated Mass together with Gozo Bishop Mario Grech and Auxiliary Bishop Joseph Galea-Curmi.

The Archbishop said the Madonna ta’ Pinu portrait has over the last 400 years drawn people to become closer to her son Jesus and the resurrection he promised to those that live a good life.

The portrait is hung behind the main altar in what was the original chapel before the Sanctuary was built. It was crowned in 1935. In 1990, Pope St John Paul II decorated it with a star while Pope Benedict XVI added a gold rose during a further papal visit to Malta in 2010.

Gozo Bishop Mario Grech said that when the Marian Year was launched he wanted many to understand the Sanctuary is a hospital of the spirit, where Jesus Christ is the doctor and it has the best nurses in his Holy Mother, Mary.

And ta’ Pinu – why? It was Pinu Gauci, Church Procurator who in 1598 and the years that followed financed from his own pocket the restoration of the original chapel. Resultantly, an altar was built and liturgical church services began. It was also Pinu Gauci who commissioned the Madonna’s portrait and over the years it acquired its name as the Madonna ta’ Pinu.
Vulnerabbli... imma jekk naghtuhom čans kapaċi jissorpendu"

Dan l-artikle deher f'inewsmalta.com f'Jan 2018 Miktub minn Victor Vella


Tfal vulnerabbli li imma jekk ittihom čans kapaċi jisorprendu. Kapaċi juru t-talenti tkollu tagħhom fil-kant, muzika u oħra. Din hi realtà li qed tesperjenzha Sharon Grillo Micallef, persuna li waqqiet ġhaqda u minghajr ħafna daqq ta’ tombi tahdem u tgin lit-tifel li ġiħixu go dawn id-djar


Ghadda iż-żmien u ġew it-tfal fostered


Indunajt li wahdi ma kontx se nkampa u waqqat assoċjazzjoni


SAD NEWS FOR THE MALTESE COMMUNITY OF ADELAIDE

We would like to inform our readers that Father Gabriel Micallef ofm tendered his resignation from his pastoral duties as CHAPLAIN TO THE MALTESE COMMUNITY in South Australia and his services around the Adelaide, Archdiocese and especially in the Parish of Lockleys, the birthplace of the Maltese Franciscan Fathers in South Australia to return to Malta.

Fr. Micallef said that: “The reasons are various, but since I have come to retirement age and my health is steadily deteriorating, I have to admit that after twenty-three years of service in South Australia, the time has come for me to close the chapter of my history down here”.

The then Archbishop Leonard Faulkner and Fr Edward Zammit o.f.m., then Parish Priest of Lockleys, S.A. sent him a letter of appointment as Chaplain to the Maltese Community in S.A. and it was dated 12 August 1996 and then signed by Fr Provincial Bernard Bartolo and himself.

Fr. Gabriel said “I feel much distressed and broken-hearted to leave behind the Maltese Community to whom we have rendered service for the last 71 years and now they are left with nobody to care for them, especially now, that the first generation Maltese are coming to extinction. Breaking my heart is also the fact that many local parishioners at Lockleys, English and Italian speaking, are going to miss my devoted services, which I always tried to fulfill to my very best, even when I was sick.”

“I feel very grateful for all the Archdiocese has done for me during these past 23 years and for the encouragement and marvellous support I’ve always been offered., especially during these past years. I intend to leave Adelaide for Malta sometime early in October 2019”.

Unfortunately, our community is going to be without a spiritual leader after 71 years.

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Il-Festa tal-Imnarja

Malta w Ghawdex dlonk jifirhu
Hekk kif tfeğ fuqna l-Imnarja;
Kif naqbad infisser ruhi
Ċerta bidla tinħass fl-arja!

Għax dil-festa mhix komuni --
Fil-Buskett u fin-Nadur
L-atmosfera ferrehija
U niesna bi ħgarha tmur.

Il-prodotti u l-ghelejjel
Frott il-hidma ta’ dirghajh
Il-bidwi johrog fil-berah –
Sigħat twal f’xemx, fuq saqajh.

" Mill-qalb dil-festa issellem
Lill-Appostlu Kbir tal-ġnus,
U lil Pietru, s-sajjied ghaqli –
Wara Kristu kien isus!

Dawn it-tnejn spiċċaw biex ċarċru
Demmhom ghal Kristu l-Mulej;
Riedu biss ‘l-Imghallem jixbhu
Le ma qaghdu jaraw x’żej!

Wieħed spiċċa rasu ‘l isfel
Mislub m’għuda ta’ salib;
L-ieħor spiċċa b’rasu barra
Biex miet għall-aqwa ħabib.

Fin-Nadur insibu statwa
B’dawn iz-żewġ koloni kbar;
Fid-disgha w għoxrin ta’ Gunju
Lilhom tqimhom sat-tfal żgħar.

Ta’ kull sena ħa nifirħu,
Naqbżu, niżfnu għalennija
Għax l-Imnarja hija l-festa
Minn kulħadd wisq mistennija.

Kav Joe M. Attard
Ghawdex - Malta
The news that the much-needed restoration project of Fort Ricasoli in Kalkara was given the green light by the Planning Authority earlier this month has been applauded by various entities and NGOs even though some have expressed concern as regards the interventions needed, eventual use of the premises and maintenance costs.

The fort has been in a dire state of deterioration for years, with sections of its outer bastions already having crashed into the sea, and heritage experts warning that further collapse was inevitable without immediate intervention.

The planned restoration works include cleaning and reconstruction of missing sections of the limestone fabric, restoration of deteriorated masonry and collapsed structures, and structural consolidation.

Fort Ricasoli continues to be damaged by wave action.

The heritage group Assoċjazzoni Wirt il-Kalkara believes this is "a very positive step" and hopes that a concrete and long-running conservation plan for this historical site will now be put into action.

"The fort has been neglected for far too long, to the detriment not only of the structure but also the rock face below it," the NGO’s secretary Duncan Brincat said.

The group, which last year estimated it would take €50 million worth of emergency works to ensure the fort’s survival, added that it was recently informed that preliminary works augur well for the success of the conservation process.

Mario Farrugia, chairman of Fondazzjoni Wirt Artna, was equally delighted with the news, saying “it is a step in the right direction”, however, he sounded a note of caution.

“There are various considerations to make, especially the kind of intervention required. Are they going to place wave breakers? Because it is useless restoring the structure if it continues to be damaged by wave action,” he said.

A report drawn up by the Restoration Directorate as part of the planning process noted that the deterioration had largely been caused by the rough seas as salt contamination had further attacked masonry elements and rock outcrops.

Extensive rust damage was found on steel structural elements and further damage had been caused by algae and vegetation.

Mr Farrugia also noted that it makes sense to preserve “all layers of history”, not only the structures related to the Knights of St John. “The fort was also important in Napoleonic and British times… all elements should be retained and valorised,” he said.

Mr Farrugia expressed concern about the fort's use once it is restored and stressed that it would need a good management plan.

Flimkien għal Ambjent Aħjar called the restoration plan “a major investment”.

“The fort’s colourful history, including the Froberg Mutiny of 1870, the most serious mutiny of the Napoleonic Wars, will attract many visitors but it is unlikely that it will be enough to finance ongoing maintenance in years to come,” Astrid Vella, the NGO’s coordinator, said.

Ms Vella reminded that the FAA had lobbied for Fort Ricasoli to be restored by the American University of Malta as its campus and questioned why the Film Restoration Fun financed by productions filmed in Malta had been dropped.
“Given that Gladiator, Troy and Agora were all filmed at Fort Ricasoli, plus its proximity to Malta’s film facilities, a film institute including a film archive and tours could be considered to make the site sustainable,” Ms Vella continued.

“Such initiatives come at a cost but, in the long term, these costs will benefit the fort, its historic legacy, the film industry and the Maltese nation.”

Designed by Italian military engineer Antonio Maurizio Valperga, the fort was built between 1670 and 1698 on a promontory known as Gallows Point, commanding the entrance to Grand Harbour. Over the centuries, it was occupied and added to by the Knights of St John, the French and, finally, the British army and Royal Navy, before being decommissioned in the 1960s.

Since then it has been used for industry and as a film location, including for Gladiator and Game of Thrones. It is a Grade 1 scheduled national monument and has been on the tentative list of Unesco World Heritage Sites since 1998.

German Prisoners of War in Malta in World War One

These photos show German Prisoners of War wearing tropical uniforms during their confinement in Malta. Prisoners from various overseas fronts (including Cameroon, German East Africa, Palestine and some of the SMS Emden’s crew captured in the Indian Ocean) ended up in Malta as well as Austro-Hungarian and Ottoman Turkish POWs and German civilians interned on the island. The photographs on this page show members of the Schutztruppe and Pascha Expeditions. These men all wear the 1896 Schutztruppe Khaki Uniform. The officer seated in the centre clearly has a white hatband on his field cap showing him to have served in East Africa. The other two seated officers have Südwester hats with what may be red hatbands and edging showing them to have served in Cameroon. It is difficult to be sure of the hatband colours of the three standing figures. The two on the left may have white while the man on the left may have red. Most of the men have their trousers loose over short marching boots while two have puttees. The officer seated in the centre may have improvised khaki puttees made in East Africa.

The Return of the PoWs after the War

Although there were some departures during the First World War, the majority remained in situ until the respective Peace Treaties had been signed and even then, individual departures still required suitable transport, transit visas and funds.

The majority of PoWs were not able to pay their own way and it was the responsibility of the respective National Governments to provide transportation for their prisoners homeward journeys. Germany in particular suffered from a massive shortage of shipping and this delayed German PoW departures from Malta. Although the Treaty of Versailles was signed on 28th June 1919, it wasn’t until November 1919 that suitable transport had been acquired. Some 1200 German PoWs departed Malta during that month on SS Reshid Pasha.

In contrast, the first Austrians departed on 10th September 1919, the day the Peace Treaty of Saint Germain-en-Laye was signed. 30 departed that day on SS Etruria, followed by 33 a week later on SS Città di Tripoli. Unfortunately, the detailed information held at Kew Records Office doesn’t continue beyond the end of September 1919, although it’s understood that the Austrians had all departed by November.
St George's Square

Valletta - Malta

St George's Square, also known as Palace Square (Misraħ il-Palazz) is Valletta's largest and most prominent square, located at the very heart of the city right in front of Valletta's most magnificent palace – the Grandmasters’ Palace. The appearance of the square has changed as the years have passed since it first started taking shape in the 17th century, but it has remained one of the most important venues, where many a notable occasion or event happening on the island have been held or celebrated.

Apart from the Grandmasters' Palace, which flanks the square on its South-Eastern side, just across Republic Street, three beautiful baroque buildings flank the three other sides. The palace previously known as the Casa del Commun Tesoro sits on the South-West side of the square, just across Old Theatre Street. On its North-West side, and sitting directly on its periphery, is the Main Guard Building, while the last remaining side is flanked by the Hostel de Verdelin just across Archbishop Street.

The Grandmasters’ Palace - Since the building of the new city, in 1565, the Grandmasters' Palace has always been the seat of Government of the Maltese islands, becoming the British Governors' Palace when the French were ousted from Malta and, finally, the Palace of the President of Malta.

In 1571 Grandmaster Pietro del Monte saw and liked the site, and convinced the Order to buy the site to build the palace. As he died soon afterwards, it was during Grandmaster Jean de la Cassiere's reign (1572 - 1581) that the original palace was built. The architect entrusted with the prestigious job of designing and overseeing work on this beautiful, baroque palace was Gerolamo Cassar. Grandmasters who came later obviously redecorated and enlarged it until it reached the size and magnificent level of embellishment which we see today.

The Casa del Commun Tesoro - This is a large, two-storied corner building, and was originally built to have shops at ground level, as was the custom with large buildings built during the 16th and 17th century. It was originally built by the Knights to be, as the name implies, the house of the national treasury. During early British rule it became the Chief Secretary's Office – which means that it would have housed the offices of the British romantic poet, Samuel Taylor Coleridge who, for some time, held down the post of Chief Secretary to the Governor. It then successively became the Government Treasury, the British Packet Office and was again converted into the Grand Hotel by the late 1800s. In 1914, it was taken over by the Casino Maltese. It suffered significant damage during the war, and in 1944 the legendary Caffe Cordina took over a large part of the ground floor – which is where it still is today.

The Main Guard Building - This building was originally built by the Knights, and it housed the Palace guards. The building was originally built without the prominent portico which one sees today. This was added onto the facade in 1814 by the British. They continued using the building as a Guard House and Officers’ Mess. The Main Guard is built in a particularly sober style, but the British portico is topped by a very beautiful coat of arms of Great Britain, carved in stone. At both the far ends of the facade of this building are two decorative, baroque fountains.
MAQRUT (date fritter) is derived from meaning diamond - RECIPE

Imqaret is one of the traditional remnants of the Arab world that was left behind in Malta. Cut in fine rectangular shapes, this is a delightful recipe consisting of date filled pastries. The dish name itself is the plural of 'maqrut' which derives from the Arabic word meaning diamond.

If you’re lucky enough to have tried this recipe in Malta, you know that you can find it almost everywhere in restaurants, cafés, and even in the kitchens of the Maltese. Street stalls selling imqaret are also a staple of every Maltese festa. These goodies are especially appetizing during the Christmas season, along with a nice cup of tea. Read this recipe and try it at home - it’s easy.

**Ingredients**

- **Pastry:**
  - 320 ml water
  - 200 grams butter
  - 1 tsp baking powder
  - 1 tbsp lightly crushed aniseeds
  - 830 grams flour
  - Vegetable oil
  - Icing sugar

- **Filling:**
  - Pitted dates chopped
  - 800 grams pitted dates chopped
  - 2 lemon, 2 orange, and 2 clementine
  - 1 tbsp lightly crushed aniseeds
  - 1 tbsp aniseed liqueur
  - Juice of 2 oranges and 2 clementine
  - 2 tsp vanilla essence
  - 2 tsp cinnamon
  - 2 tsp cloves

**Instruction:**

1. Mix the baking powder and the flour to prepare the pastry. Add the aniseeds together. Mix well.
2. Rub in the butter with the flour mixture until it resembles bread crumbs.
3. Add in the water. Mix until the dough starts to form.
4. Leave to rest and start preparing the filling.
5. Add in a small pot: pitted dates chopped, oranges, lemons, clementine, crushed and liqueur aniseeds.
6. Add 2 tsp of each: vanilla, cinnamon, and cloves.
7. Cook the mixture on a stove for 20 minutes. Let it cool for around 30 minutes.
8. Cut the pastry into 6 pieces.
9. Roll the pastry into a rectangle shape and spread the filling along half of the pastry. Leave enough space to fold the other half. Fold this other half over and seal the ends.
10. Do this for the other 5 pieces of pastry.
11. Deep fry the imqaret in a pan using vegetable oil, for around 1 minute each side. Fry always in a moderate heat so you do not burn the pastry.
12. If baking the imqaret, preheat the oven to 200°C and with a pastry brush, brush the imqaret with vegetable oil.
13. Place the imqaret into the oven for 18 minutes.
14. Top them with icing sugar.

Serve these pastry diamonds on a tasteful looking plate, and serve them on their own or with ice cream.
Reece Delia - second in international French language competition

A young Maltese man who is passionate about learning languages placed second in a French international competition. Reece Delia competed with hundreds of students at various stages of the competition. Although he is only 25, Reece Delia already knows seven languages including German, Spanish and Portuguese. He began studying French 11 years ago and grew to love this language spoken by 275 million people, among them former French colonies. Delia, who is an accountant, was invited by the Alliance Française to participate in the international language competition with hundreds of students from around the world and placed second.

“Students are invited to attend this competition which is held during the week dedicated to the French language. The first part contains a series of grammatical and cultural exercises where thousands of students are narrowed down to a few hundreds and three from every centre are selected. Then essays having a particular theme each year are sent in and an expert panel of jurors selects the best sixty and classifies them.”

Minister Carmelo Abela said that this was an honour both for Reece Delia and for Malta. Minister Abela said the government had worked to strengthen the language in the country citing as an example the collaboration between PBS and French channels including TV 5 Monde.

“Of course the fact that Malta is an observer member of the international Francophone organisation gives us an opportunity to collaborate in educational and cultural aspects not only with France but also with other countries.”

Minister Abela said Reece Delia should serve as an example to students not to be content with learning English and Maltese but also to strive to learn other languages.
Launched in May 2011 in Vittoriosa, the Malta Artisan Markets have since taken place twenty eight times in beautiful historic settings in Malta including Birgu, Senglea, Kalkara, Maria Rosa Vineyards in Attard, Palazzo de Piro in Mdina, Palazzo Parisio in Naxxar, Fort St. Elmo in Valletta, together with the Easter and Christmas Markets at the Phoenicia and Cavalieri Art Hotel. The markets have been warmly welcomed on the local scene and have given locals and visitors to Malta the opportunity to buy locally produced, fresh, high quality, affordable products direct from carefully selected food producers, artists and craftspeople.

Organised by The Definitive(ly) Good Guide Co – publishers of The Definitive(ly) Good Guide to Restaurants in Malta & Gozo and The Malta Baby and Kids directory. Malta Artisan Markets’ aim is to further promote high quality local arts and crafts and quality food products and good eating. The fair is as equally excellent selling point for artists and craftspeople as it is for enterprising individuals who are creating delicious delicacies with local seasonal products and serves as an excellent showcase.

Physiotherapy department upgrade to be completed by October

Agreement between Steward Health Care and the nurses’ union

Claire Caruana

Works at the physiotherapy department at the now-closed St Luke’s Hospital will be completed by October following an agreement between US operators Steward Health Care and the nurses’ union. The works on the run-down building, which physiotherapists say is in such a bad state that they cannot treat their patients properly, are set to start next week.

In comments to the Times of Malta yesterday, Malta Union of Midwives and Nurses president Paul Pace said that the time frames supplied by Steward were “acceptable”.

He confirmed that Steward had also committed to starting the works next Monday.

“We had a meeting with Steward who confirmed the works would commence on Monday and be completed by October,” Mr Pace said.

RELATED STORIES

Situated at St Luke’s Hospital and run by Steward Health Care, the US company that took over the 30-year government concession to manage three hospitals, the outpatient physiotherapy department is the only one of its kind on the island. Some 75,000 patients are treated at the department every year. Despite this, the unit has not seen an upgrade in years, with the only treadmill there not working for months on end.
In recent months, the union had resorted to issuing directives that resulted in no new patients being treated at the department for weeks after the operator failed to deliver the promised timelines on works. *The time frames were acceptable*

Asked whether, in light of the complaints in the past that Steward had failed to bring about change, the union was confident the time frames would be met, Mr Pace said that at this stage, the operator seemed committed.

“We have been provided with time frames that are broken up into five different phases. We also have a breakdown of the work that will be carried out on a week-by-week basis.

“Everything is very public and if the operators fail to complete the works by October, they will have to answer everyone, including the Health Ministry,” Mr Pace went on. According to Mr Pace, Steward has engaged a number of contractors to carry out the works, including one that is foreign.

In a statement, Health Minister Chris Fearne “thanked” Steward’s team, led by Nadine Delicata. According to Mr Fearne, the upgrade will allow for the introduction of new services for those with Parkinson’s as well as multiple sclerosis patients.

**What’s On In Malta**

**Festivals in Malta in Summer 2019** While it may be tempting to spend your entire holiday at the beach – and with all the sparkling sea and breathtaking vistas at Golden Sands, who can blame you – the summer months in Malta and Gozo also offer a calendar brimming with festivals and events. From pop spectacles and operatic extravaganzas to mouth-watering food and wine festivals, there’s something exciting to do and see whichever week you visit. Here’s our guide to the best events and festivals happening over summer.

**ISLE OF MTV MALTA 9 July** Malta’s biggest free live music concert will once again take place on the Granaries in Floriana with a stellar line-up of performers. However, you’ll have to wait to find out who is on the list, as MTV drip feeds the information to hungry music fans in the run up to the event. So far, artists Martin Garrix and Bebe Rehxa are confirmed. The full line-up will be posted on the [official website](#). In addition to the concert, various club nights and sunset beach parties are held during what MTV has dubbed ‘Malta Music Week’, in the days leading up to the main event. Even if you don’t go, you might bump into a celebrity or two chilling out at the Blue Lagoon or on Golden Bay.

**MALTA JAZZ FESTIVAL 15 – 20 July Staged** in the picturesque Grand Harbour, the Malta Jazz Festival must have one of the most spectacular backdrops in Europe’s jazz festival scene. Headlining acts from the eclectic world of jazz perform in this five day summer music festival between 15 – 20 July. It takes place mainly in Valletta but performances are also planned for venues in Mdina and Birgu (Vittoriosa). This year, some incredible performers have been announced, making this a truly international music festival. They include world renowned saxophonist Kenny Garrett, Grammy nominated jazz vocalist Jazzmeia Horn and legendary jazz drummer Omar Hakim, who has collaborated with Dire Straits, Daft Punk and David Bowie. The main headliner is six-time Grammy Award Winner and Cuban jazz legend Chucho Valdes.
GLITCH FESTIVAL 14-16 August  No matter your taste, you’ll find a music festival in Malta for you. So, if you’re into electronic, house or techno music, then you’ll want to time your arrival for 14-16 August when the Glitch Festival takes place in Rabat. The line-up has been announced and includes performances from Ben Klock, Carl Cox, Bicep and Helena Hauff. While the festival is mainly held at Gianpula Village, near Malta’s fortified city, Mdina, there are six stages in all, including a rooftop pool party, a secret cave rave and a boat party.

MALTA’S INTERNATIONAL FOOD FESTIVAL 17 – 21 July  Indulge in four days of al fresco eating and drinking in the medieval city of Mdina between 17 – 21 July at Malta’s International Food Festival. Expect freshly-prepared dishes and the finest sweets. There’ll also be live cooking demonstrations and spectacles themed around international cuisines. If you’re not here that week, don’t worry, a smaller event takes place a short ferry-ride away in Gozo on 9 and 10 August.

THE FARSONS BEER FESTIVAL 25 July – 3 August  This sprawling, free, outdoor festival is as much a music festival as it is a beer festival. It brings together the best local music, beer and entertainment at Ta’ Qali National Park. If you’ve ever been to Malta before, you’ll have heard of Cisk, and the festival is organised by its brewer, Farsons. But you can also expect a large range of local and international craft and speciality beer. Running over 10 nights, from 25 July to 3 August, the event draws thousands of people. They come not just for the beer but also for the three music stages, including a dedicated rock stage.

GOZO CERAMICS FESTIVAL 4 August  Ceramic artists from Malta, Gozo and beyond will come together to showcase their magnificent talents of sculpting, hand modelling and craftsmanship in this lovely arts festival. Kids will even have a chance to get their hands dirty in a dedicated hands-on area. The festival, on 4 August, is a chance to purchase a truly original souvenir from local artists. It’s also an opportunity to visit charming Xlendi Bay, a popular swimming and snorkelling spot on the island.

DELICATA WINE FESTIVAL 8-11 August  This annual wine festival celebrates great local wines and delicious food with an evening of first-class entertainment. You couldn’t pair your wine with a better view as the Delicata Wine Festival overlooks the Grand Harbour, in Valletta. The festival has been organised by Emmanual Delicata, since 2002 and you can try their indigenous grape varieties, Gellewza and Girgentina as well as other Maltese wines.
SUMMER CARNIVAL 16 – 18 August  
Malta’s summer carnivals have become a big hit in recent years. Flamboyant dance performances and kooky, colourful papier-mache floats will parade through the streets in two of the island’s popular coastal towns from August 16 – 18. If you want to stay north, choose Bugibba or travel to the south of the island to the fishing village of Marsaskala.

JOSEPH CALLEJA & ANDREA BOCELLI IN CONCERT 24 August  
It is one of the most hotly anticipated concerts on Malta’s arts calendar. World-famous Maltese tenor Joseph Calleja will be hosting his annual classical crossover concert in Floriana. If you watched his amazing performance at Wimbledon, you’ll know what all the fuss is about and will want to book your flights to Malta to be here on 24 August. This year, it promises to be an even more magical night, because the legendary Italian opera star Andrea Bocelli will co-headline.

MALTA’S INTERNATIONAL ARTS FESTIVAL 28 June – 14 July  
We’ve highlighted this before, in our list of events to look out for in Spring 2019. But the International Arts Festival lasts from 28 June – 14 July so you can still get involved if you are visiting in early summer. This year’s theme for art exhibitions and performances is water. Sticking to that theme, one of the most anticipated events is a sunset performance across the Grand Harbour, with musicians, acrobats and other artists performing on a Turkish gulet. Two of Malta’s heritage sites will also be showcased in three separate performances. Firstly the theatrical work ‘Pope Joan’ will take place in the Mdina ditch gardens, and secondly, Ħaġar Qim will become the backdrop for two festival productions: ‘Temple Percussion’, featuring Chinese percussionist Beibei, and a virtuoso recital of contemporary works called ‘Ancient Voices’.

THE GOSTRA AT ST JULIANS FESTIVAL 25 August  
You’ll be watching through your fingers for this one. In Malta’s traditional sport, the gostra, competitors run up a greasy pole with the aim of grabbing a flag before splashing into the sea below. This contest features in several festas in Malta and Gozo. The biggest and best known, however, is in St Julians on 25 August. There’ll also be all the other ingredients of a traditional Maltese festa – marching bands, a religious statue carried through the streets, fireworks and traditional food. We recommend you try freshly deep-fried Imqaret (delicious pastries filled with dates). You’ll never look at a fig roll the same way again.

VILLAGE FESTAS  
As Malta and Gozo roll into summer, its boisterous festa season truly gets underway. Several religious village festivals happen every single weekend so you’ll probably encounter at least one during your stay. The feast of Santa Marija on 15 August is the biggest of them all and is celebrated in seven different villages around the islands. We particularly recommend checking out the festivities in Mosta or Victoria, Gozo, both of which enjoy throngs of locals, beautifully decorated streets and masterful firework displays. In fact, each festa is like a mini fireworks festival (you’ll have to visit in Spring to see the biggest one on the island).
ANZAC CENTENARY STAMPS WW1 2014-18

This stamp issue is the third in a series marking the centenary of World War I. It focuses on events of 1916 as they affected Australians on the frontline and at home.

In March 1916, the troops joined allied forces on the Western Front, a system of trenches that stretched 750 kilometres from the Belgian coast through France to the Swiss border. British and French troops had been engaged there since late 1914. The first Australian troops were sent to the comparatively quiet Armentières area, in the north, where they were introduced to trench warfare – represented in the stamp “Arrival on the Western Front”.

Their first major battles were the costly conflicts at Fromelles, in French Flanders, and, soon after, at Pozières and Mouquet Farm, in the Somme valley. “The Somme offensive” stamp shows Australian machine gunners returning from the frontline near Pozières. During 1916, Grace Wilson – matron on Lemnos in 1915, in Egypt and Britain in 1916, and in Abbeville, France, in 1917 – was awarded the Royal Red Cross, First Class for “distinguished service in the field”. She was also awarded three “ Mentioned in Despatches” that year for her outstanding service, and a fourth time in 1918. She was one of around 3,000 Australian nurses to volunteer. On the home front, news of the massive number of casualties on the frontline led to a decline in voluntary enlistment. Labor Prime Minister Billy Hughes believed more troops was the only way to win the war, and Britain pressured him to commit 5,500 men per month. The vexed question of conscription proved divisive politically, socially and religiously. The first of two referenda was held on 28 October 1916, the second on 20 December 1917. The “no” vote won by a narrow margin in 1916.

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-ahmar' or 'l-ingliż', and the white one called 'abjad' or Franċiż. 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.

Figs: Farkizzan and Common Fig

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.

Olives - ZEBBUG

Try stuffed olives called "zebbug 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 zebbug 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.
ROYAL MCDONLAD HOUSE CHARITIES

History of RMHC

Ronald McDonald House Charities was born out of the unlikely partnership of Dr Audrey Evans, an oncologist at the Children’s Hospital of Philadelphia, McDonald’s and the American Football team, the Philadelphia Eagles. Fred Hill, a player for the Philadelphia Eagles, had a daughter suffering from leukaemia, which prompted the team to raise over $100,000 to support the hospital. This was met with much gratitude from Dr Evans and her team but also with a request for another $32,000 to fund a house in which the families of the children in the hospital could get proper rest, away from the ward. In turn, this request was met by Ed Rensi, an area manager for McDonald’s. The company was using the Eagles players as part of an advertising campaign and offered to donate the proceeds from their ‘Shamrock Shake’ to the cause. In return Ed asked that the house be known as the Ronald McDonald House and on 15 October 1974, the first Ronald McDonald House opened its doors. Since then Ronald McDonald House Charities has spread across the world, forming new and independent branches in over 64 regions and countries. The Malta Chapter of Ronald McDonald House Charities was established as an independent Foundation in 2012 and is a registered charity (V.O. 0778). RMCH has partnered with the Autism Parents Association and with ADHD Malta to deliver a range of programmes.

Social Smarts for children with ADHD – a 15-hour programme for children with Attention Deficit Hyperactive Disorder (ADHD) designed to provide them with strategies for improved behaviour in social interaction. The programme also involves parents and supports them to manage the symptoms of ADHD.

Parent Training Course for Raising Kids with ADHD – providing parents or carers with support to strengthen skills and strategies for parenting a child with ADHD. Parenting support covers a range of issues including behavioural strategies, understanding how ADHD affects child development, and problem-solving skills. This programme is supported by Burmarrad Commercials.

Social Integration Programme for Teens – aimed at school-leavers with autism and seeks to address the challenges they face in social interaction. This programme is supported by BUPA.

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Martin Xuereb (left) and Tonio Axisa: “We are open to supporting children with disability or learning difficulties, as well as young adults who might be experiencing the effects of social deprivation and exclusion.” The much-awaited Ronald McDonald House Charities Learning Centre in Qawra is about to welcome its first guests. Simonne Pace catches up with RMHC chairman Martin Xuereb and executive coordinator Tonio Axisa ahead of its opening later this month

The Ronald McDonald House Charities Learning Centre in Qawra, the charity’s first major project in Malta, will be opening its doors on June 28. The facility, in the north of the island, aims to fill the regional void in specialised and accessible support services for children facing challenges related to learning disabilities or general disadvantages. With this in mind, RMHC, in coordination with the Autism Parents Association (APA) and ADHD Malta, will be reaching children and young people on the autism spectrum and others diagnosed with attention deficit hyperactivity disorder. The programmes, which will be tailored to specific needs, aim to help children obtain the core skills and competencies necessary to lead a better life.
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.

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!
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?**
The above 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.

Maltese MSSP priest appointed bishop, and he's on top of the world
The prelature boasts the highest parish in the world
Bishop Giovanni Cefai (centre) with Fr Mark Grima, MSSP Superior General (left) and Bishop Marcelo Arturo Gonzales.
Mgr Giovanni Cefai, of Żebbuġ, Gozo, has become the first priest from within the Missionary Society of St Paul to be ordained a bishop.
His appointment was announced in April and he will be installed in the prelature of Huancane in the Andes of Peru, later this week.
The consecration of Bishop Cefai took place on Saturday at the Cathedral of Arequipa, attended by the MSSP Superior General Fr Mark Grima, another 15 bishops and many priests, as well as some of Fr Giovanni’s siblings from Canada, Malta and Australia.
The prelature spans a vast area touching the border of Bolivia on Lake Titicaca at around 4,000 metres above sea level. It boasts the highest parish in the world at over 5,400 metres. Bishop Cefai and another MSSP priest will have their seat at the parish of Huancane.

As the MSSP has done so often in Arequipa over the past 50 years, the ministry often involves a lot of social assistance in remote areas where basic structures like schools, hospitals and other services do not exist.
The level of poverty and hardship in these rural areas is higher than any other in the Andean regions, also because of the harsh atmospheric conditions. Bishop Cefai and Fr Grima both said that for the MSSP, each small beginning was like a new Bethlehem: “A hidden, poor and fragile start, on the steps of the founder, Joseph De Piro.”
Gozo Bishop Mario Grech sent a letter to Bishop Cefai, highlighting the fact that the ordination took place on the feast of Our Lady of Ta’ Pinu.
On Sunday, a lunch was held at a retreat house of the Archdiocese of Arequipa. Guests from Huancane swarmed around the newly consecrated bishop, dressing him with hat, shawls and ponchos as signs of gratitude and honour (pictured above).
The mitre and shepherd’s staff gave way to warm coloured clothes as the new bishop donned local colours of the people he will live with and serve.
More of this is expected when Bishop Cefai is installed in the prelature and the celebrations take on a more local flavour.
GROUP SANTA MARIJA OF SYDNEY

Are organising their Festa Annual Dinner Dance for 2019

On Saturday 3rd August, at the Balmoral Centre in Blacktown..............at 6.30 pm

There will be a FOUR COURSE MEAL
Including bigilla, gbejniet, Maltese sausages, prawns, cisk lager/local beer, wine & soft drinks cassata ice cream plus tea and coffee.

There will be entertainment provided by CHARLIE MUSCAT AND THE BRANDY BAND

With our special guest THE YOUNG NATASHA TATARINOFF

Let all come and celebrate together with Our Lady Queen of Peace Maltese Band’s Marches.

There will be a donation of $65.00 p.p and $30.00 for kids under 12

Then the following day, 4th of August
Will celebrate Festa Day at La Valette Social Centre Blacktown

Mass starts at 3 pm, accompanied by the choir of MCA

After mass, there will be the procession with the Santa Marija statue accompanied by O.L.Q.P. band, playing Marian Hymns.

After will have a variety show from Charlie Muscat, Wayne Place, and Natasha Tatarinoff

Club will be open from 1.00pm onwards, where Maltese food will be bought.
I encourage everyone, to come and celebrate with us, one of our traditional feasts

More info and tickets contact:

AGNES on 02 9626 6753. Mob on 0432 714 735
GREG on 0411 517 187