Maltese eNewsletter
The Journal of the Maltese Diaspora

Editor - Frank L Scicluna
maltesejournal@gmail.com

Floriana FC - Champions

National Museum of Fine Arts
MUŻA

CORAZON GHANAFEST FESTIVAL 2020

Dominic Chircop is cured of COVID-19 and ready to give blood for virus battlers

A PLANE LANDED IN MALTA AIRPORT WITH A MESSAGE

100th anniversary of Ta’ Pinu Sanctuary
Due to the COVID-19 outbreak, MUŻA is temporarily closed until further notice

The word MUŻA stands for the project’s vision. The word is an acronym which stands for MUŻew Nazzjonali tal-Arti which is the Maltese name of the current National Museum of Fine Arts. It also refers to the muses; the mythological figures from classical antiquity inspiring creativity and, in effect, the etymological source of the word museum. MUŻA is also the Maltese word for inspiration. MUŻA strives to recognise the history of the collection of the Malta National Museum of Fine Arts, and the values which have shaped it over time.

MUZA is Malta’s visual arts institution and legacy project for Valletta 2018 European Capital of Culture title. The project is part-financed by the European Union under the European Regional and Development Fund, European Structural and Investment Funds 2014-2020. In 2018, the project has been flagged by the Guardian as one of 13 must see new European museums and by Architecture Digest as one of 15 noteworthy brand new worldwide museums which opened in 2018.

The collection is laid out in sections inspired by stories grouped into four main themes being The Mediterranean, Europe, Empire and The Artist. The display is surprisingly unusual as it juxtaposes old masters with contemporary artworks, groups artworks and objects in ways similar to contemporary art installations, presents techniques on videos and interactive experiences complement objects and artworks on display. Key works include those by Southern Italian artist Mattia Preti, British 20th century artist Victor Pasmore and Malta’s own top 20th century sculptor Antonio Scioirtino.

The building is the historic seat of the Italian knights of the Order of St John with a 500 year old history and is in itself a prime historic site, meticulously restored to expose historic layers. Main historic features such as the main staircase have been rebuilt in contemporary material. You can walk into the main courtyard, which is a public space in its own right, to discover the beauty of the building or explore the culinary experience at its bespoke cafeteria and restaurant serving dishes inspired by and branded to complement the collection on display. A tourist information office is also available on site and accessible through the main courtyard.

MUŻA is also a net zero building with virtually no impact on the environment as it generates its energy requirements through photo-voltaic cells purposely installed on its roof and lower consumption thanks to the intelligent use of the thermal mass of the building, double glazing and intelligent LED lighting systems.

https://heritagemalta.org/muza-national-community-art-museum/

Other Heritage Malta museums and sites in Valletta: Palace State Rooms and Palace Armoury, National Museum of Archaeology, Fortress Builders Interpretation Centre and Fort St Elmo – National War Museum.
Valletta Market - Is-Suq Tal-Belt

The historical building turned into food market

Situated in the middle of Valletta is a food market that opened in the newly renovated historical building that is over 230 years, Is-Suq Tal-Belt - Food Market. It consists of 4 floors of restaurants, fresh fruits and vegetables, delicatessen, and much more. From the exterior, the building is the Victorian-era architecture but the interior has been renovated and turned into the new destination in the city where it attracts both tourists and locals to drop by to grab a bite, shop for food, or relax.

When you step inside, you will be landed on the ground floor of the Is-Suq Tal-Belt. The decoration is a mainly brownish colour with some colourful chairs and tables to create a more relaxing atmosphere. Here at Is-Suq Tal-Belt you can enjoy shopping for fresh ingredients, eating great food from around the world, relaxing with bar and city view, and discovering the historical building in the heart of Valletta.

On the ground floor is where the food stalls are installed. You will be surrounded by the food stalls in the U-shape with tables that you can just choose to sit anywhere. Each stall presents its menu up front to attract the customers. The good thing about eating in the food market is that you can take time to consider and select the food that you would like to eat most, the bad thing is that you might end up select everything since they are all looking so tempting.

You can enjoy the cuisine around the world just under one roof here whether it is Italian, Maltese, Japanese, or any other that you can name. The food stalls comprise of Vecchia Napoli, Impasta, Zest, Tapea by Picoloco, T'Anna Mari, Konak, The Salad Bar, Gululu, Ta' Kelinu, Star Café, Moz Heart, Burgers.Ink, Boston Grill, Annapurna, and Venchi. Currently, there are 15 food stalls, some have opened another branch while some just opened exclusively at Is-Suq tal-Belt. For instance, Venchi, which is one of the best quality gelato and premium chocolate from Italy that you can enjoy great chocolate and gelato after your meal.

Is-Suq tal-Belt consists of 4 floors with high ceiling which allow the wind to flow through on a hot summer day. Each floor has its own name, the -1 floor is named "Cook" which is where the food market is situated. The ground or 0 floor is "Eat" with numerous food stalls and tables, the first floor is "Relax" with more tables if you wish to sit in a more peaceful ambience. Lastly, the second floor is "Terrace" where there is a bar with an open balcony, where you can relax and enjoy the view of Valletta from up above. Sometimes there can be a private event in the Terrace, therefore, check if there is any sign of a private event before entering the area.

From the ground floor, take the escalator downstairs and you will find the food market. Once you are in front of the food market, you will be stunned by the modern yet classic design of the food market. You can feel the vibe of the historical building while the renovation itself gives it a hint of the modern world. The food market area has been divided into categories and marked with signs for ease. There are fruits and vegetables, fresh fish, butcher, bakery, wines and spirits, and delicatessen. If you wish to buy some local food to bring back home with you as a souvenir, you will be able to find it here, whether it is the Twistees cheesy crisps, cactus drink, nougat, treacle ring, or olive oil.
The bakery shelf is full of products from local Maltese bakeries such as treacle ring and Maltese bread. Some are packed in bags and some in a beautifully designed box that you can buy as a souvenir. On the opposite of the shelf, there are the freshly baked bakery goods that you buy and eat right away. Besides the Maltese bakery, here you can also find all the Maltese local products such as beans, cheese, fruits, snacks, drinks, and etc. Strolling around the supermarket in a foreign country while you are travelling is somehow pleasant. It allows you to discover something you might have never seen before in your life.

TNEHIDA

Munxar, rahal ckejken u hiemed Mifrux bejn ghola’iet u widien, Mis-Sanap sat-telgha Merziema, Mix-Xatba u l-Kantra filmkien.

Minn Ras il-Bajjada sax-Xlendi Fejn Wied il-Ghawdxiija jintemm, Kont tilmah rahhala u bdiewa Imbieghda tad-dinja mis-semm.

Xoqhol iebes ta’ hafna tbatija Bil-ghodda antikwati taz-zmien, La magni u lanqas karrozzi, Bil-bhima biex tmur lejn ximkien.

Sakemm tfaccat tama fejjieda: Is-safar hemm xoqhol ghal kulhadd, Hemm laham u ikel bil-kotra U hwejjeg ma jonqsu lil hadd.


Ghalekk kull famlija tar-rahal Bkiet tara ‘l uliedha sejrin Lejn art barranja… u meta Ghad jergghu jaraw lil xulxin?

Is-safar bhal mewt…ma fihx lura; Hekk hasbu ta’ dari r-rahel U bkew u stennew as ma mietu, Familija sal-lum mifrudin.

Jahasra, jien nghix din l-istorja Ta’ niket, ta’ ferh, ta’ firdiet, Bhal tajra, nixtieq intir lura, Lejn bejtha , fejn kienet trabbiet.

Mons. José Agius  
(emigrant u missjunarju fil-Brazil sa mil-1961)

NOTA: Nies Mons. Guzepp Agius: missieru, hutu, zijietu, nepputijiet u kugini hargu mil-Munxar, Ghawdex u emigrar lejn l-Australja hafna snin ilu. Illum joqghodu f’diversi bliet: Melbourne u Yallourn North (Victoria); Sydney, Richmond, Greystanes, Kellyville, Singleton u Broken Hill (New South Wales) u Brisbane (Queensland). Sintendi, nepputijiet u kugini huma kolloha awstraljani ghax imwielda fl-Australja
BIOGRAPHY

IRA LOSCO M.Q.R.
(born 31 July 1981) is a Maltese singer and songwriter. Her career breakthrough came in 2002, when she represented Malta in the Eurovision Song Contest 2002 with the song "7th Wonder". She placed second in the competition, Malta's best ever result. Fourteen years later, she returned and represented Malta in the Eurovision Song Contest 2016 with the song "Walk on Water", placing twelfth. Losco has released six studio albums so far in her career, and is one of the most successful Maltese musicians of all-time. In 2018, she served as a judge on the inaugural season of X Factor Malta. She returned to serve as judge in 2019.

CAREER

To date Losco has performed in over 15 countries and has won more than 20 music awards. She has appeared in front of audiences ranging from 1,000 to 80,000, and has played alongside renowned international acts such as Elton John, Katie Melua, Maroon 5, Akon, Mel C, Ronan Keating, Bob Geldof, Tokio Hotel and Gigi D’Alessio.

Losco started her career with a college band called Tiara but they split up a few months after Losco represented her country in the Eurovision Song Contest 2002 which was held in Tallinn. She placed second with the song "7th Wonder".

In 2003, she was chosen to perform the song "Reaching Higher", which was the official song of the Xth Games of the Small States of Europe Malta 2003. Losco was awarded the Midalja ghall-Qadi tar-Repubblika in 2008.

Losco has been involved in advertising in her country, including for Guess, McDonald's Salad Plus, and Vodafone's Music Jam Campaign.

Losco won the Maltese national selection for the Eurovision Song Contest 2016 on 23 January, with the song "Walk On Water". On 31 July 2018, it was announced that Losco will be a judge on Malta's version of The X Factor.

EUROVISION SONG CONTEST

Losco represented Malta at the Eurovision Song Contest 2002 with the song “7th Wonder”. She finished runner up, just 12 points behind eventual winner Marie N, which was Malta’s highest result ever in the competition until it was equaled in 2005.

In December 2015, it was revealed that Losco had submitted two songs for the Malta Eurovision Song Contest 2016, the country’s national selection process. Her entries "Chameleon" and "That’s why I love you" were both shortlisted for the semifinal, with "Chameleon" qualifying for the final. On 23 January, Losco won the national selection with over 40% of the votes cast by the Maltese public.

Following Losco's win at the Malta Eurovision Song Contest 2016, she stated that she was open to the idea of performing a song other than "Chameleon" at Eurovision, should it improve Malta's chances of winning. The national final rules, set by PBS, allow for the winning song to be partially modified or completely changed. On 19 February 2016, PBS announced that an international jury consisting of representatives from ten countries, along with local experts from Malta, would be presented with several songs, including a revamped version of "Chameleon", and would determine which song Losco would perform at the contest. On 14 March it was announced that she would perform the song "Walk on Water".

The song and video were released on 17 March 2016. The dress she wore for the contest was by Alex Zabotto-Bentley, who has also designed for Lady Gaga, Prince and Kylie Minogue.

In order to increase the chances of winning the contest, the budget was increased drastically, from minimum €200,000 in a previous given year to an approximate maximum of €1,500,000 during Losco's participation in 2016. In the first semi-final, on 10 May 2016, "Walk on Water" qualified for the Eurovision final. In the final on Saturday 14 May 2016, she placed 12th out of 26 countrie
Dominic is cured of COVID-19 and ready to give blood for virus battlers

A Bathurst man cured of COVID-19 has joined a cause to provide vital blood donations to assist patients who are still hauling the virus. Dominic Chircop visited Orange's lifeblood Donor Centre on Wednesday to donate convalescent plasma, the first patient to do so at the centre since the drive commenced on Monday.

Mr Chircop, who has regularly donated blood for 40 years, saw the donation drive advertised on television and quickly decided to take part. 'I rang up the blood bank to arrange an appointment and had to go to Orange as they have a permanent donor centre there.' he said. It was a great process, though slightly drawn out as I had to fill out a lot of paper-work!" Convalescent plasma is the liquid part of blood that contains antibodies and once someone has recovered from COVID-19, the antibodies against the virus remain in their plasma.

Mr Chircop contracted CONCID-19 in March on the widely-documented Ruby Princess cruise ship, where hundreds of Australian cases are believed to have stemmed from. Interestingly, his wife, who was on the cruise ship with him, never contracted the virus. Mr Chircop said it took 18 days to fully recover from COV11319 and experienced a range of symptoms in the process. I lost my sense of smell and taste, my body ached all over and I experienced problems with breathing and headaches." He said.

This persisted for around six days, but I started to feel better after that, and sleeping with a CRAP machine [which I regularly use/ certainly helped] it didn't knock me around a bit, but thankfully it never got to the point where I had to be admitted to hospital.' Mr Chircop said he was regularly monitored in hospital throughout his recovery.

With MCI 700 active cases in Australia, Mr Chircop is encouraging others in the region who have been COVID-19-free for over a month to assist lifeblood in the donation of plasma. "It's not difficult, and it actually leaves you less fatigued than a normal blood donation,' he said. "Anything we can do as donors to help combat the COVID-19 pandemic is absolutely essential.' The option to donate convalescent plasma is being offered alongside regular blood donation operations at both permanent and mobile donor centres operated by lifeblood. If you have recovered from a confirmed diagnosis of COVID-19 and believe you may be eligible to donate, please call 13 14 95 or visit lifeblood.com.au.

LENDING AN ARM: Bathurst's Dominic Chircop, who has recently recovered from COVID-19, has joined a nationwide initiative to donate plasma in order to help boost the immunity of patients still battling the virus.

Every edition of The Malteser Journal is precious because the information therein, most times I never heard of them. This results in eagerly waiting for issue after issue. The main thing about this "Journal" is that it serves as an important link between us migrants here in Australia, however, by sharing it we are actually enlarging this chain to other shores including the Island of our birth MALTA. Thank you Mr Frank Scicluna for such a splendid and excellent job. Please keep up this your great work. Regards Percy E. Cartwright Jnr Shellharbour City NSW.
What do Maltese migrants in Canada want from Malta?

7 October, 2019
Report: Reno Bugeja from Canada

Malta’s membership of the European Union and the agreement between the European Union and Canada, known as CETA, have opened up opportunities for employment and trade which are being exploited by both Maltese-Canadians and by Maltese. The Consul General for Malta in Canada, Dr Raymond C Xerri, told TVM that there has been an increase of traditional Maltese products on the Canadian market, and these are much sought after by Maltese migrants, as well as applications for Maltese citizenship and a bigger movement by Maltese seeking opportunities in Canada.

Dr Raymond C Xerri pointed that he has only been Maltese Consul General in Canada for three months, although this is not his first experience in migration as he was born in the United States and has served both in Australia and in the UK, as well as on the Council for Maltese living overseas. In an interview with TVM, Dr Xerri expressed his satisfaction at working among the second largest Maltese community living abroad, adding that although they have retained their identity with the Maltese language and with festa traditions, they have integrated well in Canada.

“There are 38,000 Maltese living in Toronto, but there is also a substantial number in other parts of the country. They are industrious, well educated, and occupy important posts even in administration.”

With a good number of Maltese migrants, many with the Maltese flag on their lapels and others carrying the flags of both countries, attending a social activity, Dr Xerri stated that second, third and fourth generation Maltese in Canada feel themselves Canadians so much that they hardly used to bother to apply for Maltese citizenship, to which they are entitled. Dr Xerri added that it is only recently, and after membership of the European Union, that applications for Maltese citizenship have increased.

“The choice of second, third and fourth generation Maltese to apply for a Maltese passport stems from our country’s heritage, their roots, but also from the great opportunities offered by a Maltese passport to those who are entitled to it.”

According to Dr Xerri, the CETA agreement between Canada and the European Union which has been ratified by Malta has led to an increase in the number of Maltese products in Canada, and to a bigger movement of Maltese seeking opportunities is Canada.

“Part of this arrangement provides for European citizens to be able to come and work in Canada. This is helping to ensure the Maltese population in Canada does not continue to drop. Maltese products being exported to Canada have also increased. I cannot obviously mention particular products, but these are continuing to increase.”

Despite the fact that many Maltese have made Canada their country, their roots were and still are strongly Maltese, not only for the great majority who still speak the language, but they also follow events in Malta and even frequent the Maltese church and celebrate Maltese feasts with a Canadian touch.
Herbert Portanier, a volunteer with St. Vincent De Paul Society Victoria, Australia, also known as Vinnies is participating at the CEP Sleepout, where on the 18th June, he will be sleeping rough to raise funds for the thousands of people who have lost their jobs during the pandemic. Please click on this link to donate. All donations are tax deductible and a receipt will be issued by the Society on payment. Herbert thanks you in anticipation of your kind donation.


Dr Megan Chircop, Cancer Council NSW funded researcher

I am a molecular and cellular biologist with research interests focusing on the molecular mechanisms of mitosis and cancer. I obtained my BSc Honours degree in molecular biology/biochemistry at Macquarie University in 1999. I have a PhD in cancer research at the University of Sydney in 2002. My team is developing new anti-cancer treatments aimed at stopping cell division in difficult to treat brain tumours. This research has the potential to reduce brain cancer tumours by up to 75 per cent and could ultimately outperform existing chemotherapy drugs, with the hope that is also has fewer adverse effects. Although the research is still in its early stages, that is preclinical development and testing, we hope these treatments will be progressing towards clinical trials within 10 years. Brain Cancer has been under-studied and under-funded for too long. Although just 1600 people are diagnosed with brain cancer in Australia each year, 1200 die from the disease which is the number one cancer killer of people under the age of 39.

DFAT - COVID-19: Assistance to temporary visa holders

I am writing to let you know about an initiative by the Department of Home Affairs to assist temporary visa holders impacted by COVID-19 to return home if they wish. Temporary visa holders who visit the temporary visa pages of the Home Affairs website will be able to indicate online an interest in leaving Australia to return home. They will then be directed to information outlining commercial flight services and any upcoming charter flight options that may assist them. In addition, temporary visa holders will be able to complete an online form requesting that their contact details be passed to their relevant embassy or consulate in Australia. Home Affairs will collate the online registrations by nationality and convey the data to DFAT (Protocol Branch). We will pass the information on to individual missions for action as appropriate. I would be happy to answer any questions about this initiative, which we hope will help your citizens in Australia to access information more easily about possible pathways home.

Best regards
Kate Logan Protocol.Branch@dfat.gov.au
Moved to Spain

I would like you to meet Noel Agius from Malta who has been living in Spain since 1978. Noel Agius left Malta in the search for something bigger and ended up landing in Spain, which he considers his home. He decided to leave Malta because he was offered employment in Vancouver. Noel and his wife found Canada too cold in winter. He got a job offer in Spain a year after so they decided to moved to Murcia. He was asked to start work immediately although he didn’t know how to speak Spanish, expect for some words and phrases in Italian/Spanish but after six months he could speak Spanish fluently. They live in the south-east of Spain. In this area there are not many tourists, the weather is excellent, food is delicious and the locals are very friendly. Noel spent 30 years working in the clothing business, but at the age of 50 he decided to do something entirely different. He realised the industry was shifting dramatically and that he needed a change. So, he decided to run a pain clinic, a new concept owned by a prestigious doctor that uses ozone therapy to alleviate chronic pain and strengthen the body’s immune system. But two years ago Noel decided to retire. While he was working he used to do a lot of travelling. Since he retired he loves driving his 4 wheel-car and every month he goes to the mountains or down the coast. Noel spends every Easter holiday helping the needy in Morocco. He takes medical and non-medical supplies to the Moroccan desert and mountain villages. Once, he also brought building supplies and in three years built a hospital in Chinguetti, in the centre of the Mauritian desert. He used to travel to Morocco with my son, first as a teenager and then as his second in command. They crossed deserts, mountains, rivers and sandstorms together. It has been a great experience so far. He still loves Malta and he travels to the island twice a year, but he would not like to return back to Malta for good. He said “It’s too small and crowded for me. I am now used to living in the countryside, close to the big city.” But, he still loves visiting Malta and catch up with his family and friends. He still miss them even though they have lived far away for so many years.

Plane arrives in Malta with words of thanks and a rainbow

Report: Melvic Zammit TVM

With the words “Thank you” and a large rainbow emblazoned on the side as a gesture of appreciation to the front liners during the COVID-19 pandemic, a plane from DHL Express arrived in Malta at around 9am this morning from Marseille with medical equipment. After earlier this year, DHL offered its services to the Maltese Government to carry essential medical equipment, today 45 concentrators of oxygen were brought to Malta which will be used at Mater Dei hospital.
Maltese restaurant owner donates free meals to health workers in New York

Sebastiano Cappitta, a Maltese man of Sicilian descent migrated from Malta at an early age. He went to live in Miami, where he got married and then traveled to New York where he still lives. In New York, Sebastiano opened a number of food establishments...

Sebastiano Cappitta has been building an Upper West Side empire over the past several years, working his way uptown as property values and rents climb. “I keep moving up,” he says. “I like to be pioneering.” His seven restaurants — which include Acqua, Bettola, Bettolona, Buca, Coccola and Isola on Columbus — span a stretch from 79th to 139th Streets, and his newest spot Arco (886 Amsterdam Avenue) falls smack in the middle at 103rd Street.

This spot, says Cappitta, is “more of a cafe and then a restaurant in the evening. We have breakfast in the morning, things like croissant, biscuits, and cake.” The menu then shifts full tilt into Sardinian fare, paying homage to the Mediterranean island influenced by northern Africa and southern Europe. “Sardinian food is not well represented here,” says Cappitta, who was also attracted to the fare because he wanted to do something different from Buca, which is right around the corner and serves pizza.

Chef Roberto Ruiu is a native of Sardinia (Cappitta is from Sicily, though he grew up in Malta), and he’s turning out a menu steeped in seafood, fresh pasta, sausage, a traditional Sardinian mussel dish, and Pane Frattau, a thin Sardinian bread with tomato sauce, parmesan, and a poached egg. For dessert, look for items like fresh ricotta with honey. “It’s very hearty,” says Cappitta. “And we’ll change the menu often.”

The restaurant is pairing that menu to a wine list also culled from Sardinia as well as a short beer list and a board of fresh juices.

Cappitta chose this address for its history and location close to the hospital. “There’s no place around there for the people who work there,” he says. “I wanted to open something that wasn’t a deli.” The 40-seat space will open up to 20 additional outdoor seats when the weather warms up.

So does Cappitta have plans for more restaurants in the neighborhood? “At the moment, I need some time off,” he says. “This is my seventh restaurant, and on the seventh day, you rest.” Arco is open for breakfast, lunch, and dinner daily.
IF YOU LIVED IN CANADA INSTEAD OF MALTA, YOU WOULD:

**HEALTH**

**LIVE 1.4 YEARS LONGER**

In Malta, the average life expectancy is 80 years (78 years for men, 83 years for women). In Canada, that number is 82 years (79 years for men, 85 years for women).

**ECONOMY**

**MAKE 15.0% MORE MONEY**

Malta has a GDP per capita of $42,000, while in Canada, the GDP per capita is $48,300.

**BE 42.3% LESS LIKELY TO BE LIVE BELOW THE POVERTY LINE**

In Malta, 16.3% live below the poverty line. In Canada, however, that number is 9.4%.

**BE 47.7% MORE LIKELY TO BE UNEMPLOYED**

In Malta, 4.4% of adults are unemployed. In Canada, that number is 6.5%.

**LIFE**

**BE 22.2% LESS LIKELY TO DIE DURING CHILDBIRTH**

In Malta, approximately 9.0 women per 100,000 births die during labor. In Canada, 7.0 women do.

**BE 28.6% MORE LIKELY TO DIE DURING INFANCY**

In Malta, approximately 3.5 children die before they reach the age of one. In Canada, on the other hand, 4.5 children do.

**BASIC NEEDS**

**BE 16.2% MORE LIKELY TO HAVE INTERNET ACCESS**

In Malta, approximately 77.3% of the population has internet access. In Canada, about 89.8% do.

**EXPENDITURES**

**SPEND 26.4% LESS ON EDUCATION**

Malta spends 7.2% of its total GDP on education. Canada spends 5.3% of total GDP on education.

**GEOGRAPHY**

**SEE 1026.8 TIMES MORE COASTLINE**

Malta has a total of 197 km of coastline. In Canada that number is 202,080 km.

**CANADA: AT A GLANCE**

Canada is a sovereign country in North America, with a total land area of approximately 9,093,507 sq km. A land of vast distances and rich natural resources, Canada became a self-governing dominion in 1867 while retaining ties to the British crown. Economically and technologically, the nation has developed in parallel with the US, its neighbour to the south across the world's longest unfortified border. Canada faces the political challenges of meeting public demands for quality improvements in health care, education, social services, and economic competitiveness, as well as responding to the particular concerns of predominantly francophone Quebec. Canada also aims to develop its diverse energy resources while maintaining its commitment to the environment.
IL-FESTI MAGHNIA......INGAWDUHOM!


Ikunu diġa tgerbu nofs il-festi meta mmorrux ġhall-festa li


B’hekk, ghal min ihobb il-­festi bhali, tajkom stampa ċara tal-­festi li jżewqu is-­Sajf Ghawdxi matul is-­sajf. Jalla kif ghidna dan il-­virus ikun batta sew biex forsi jkollna l-­okkażjoni nieħdu sehem f’xi pellegrinaġġ b’xi statwa titulari!

Kav Joe M Attard
Victoria Għawdex

Welcome to Maltese eNewsletter! We’ll start of by saying something about our journal. It started in 2013 and it’s main aim was simply to connect and unite the Maltese communities living abroad.

The number of readers started to grow so we started to write more in-depth articles about Malta. By the beginning of 2015 number of subscribers increased drastically so we decided to re-design the journal, a responsive one that adapts itself to the users screen, and obviously a more colourful one.

This journal’s main traffic comes from Malta, Australia, Canada, USA and UK, however we are always pushing this journal to grow stronger internationally, after all who doesn’t want to know about Malta? We will continue providing this free service, that’s our promise.

WELCOME

BY GOZO NEWS: A special handstamp marking 100 years from the foundation of Ta’ Pinu Sanctuary in Gharb, Gozo, is being issued by MaltaPost. The commemorative handstamp will be issued this Saturday, the 30th of May 2020 from the Victoria Post Office.

Orders for this special hand postmark may be placed from the Philatelic Bureau, MaltaPost p.l.c. 305, Triq Hal Qormi, Marsa, MTP 1001, online at www.maltaphilately.com or by mail – Telephone 2596 1740 – e-mail: info@maltaphilately.com

THIS JOURNAL IS LOVED, SHARED AND RESPECTED EVERYWHERE
Australia has beaten coronavirus: Top health official says a second wave of COVID-19 is unlikely as transmission rates plunge to nearly zero - with just 30 patients in hospital nationwide

A pedestrian wearing a facemask is pictured walking in Melbourne on May 17. The chance of a second wave of COVID-19 this year is unlikely, according to one of the nation's top health officials

The chance of a second wave of COVID-19 in Australia this year is unlikely, according to one of the country's top health officials, as transmission rates fall to nearly zero.

New South Wales chief health officer Dr Kerry Chant told state politicians the ban on international travel and the state's grasp of social distancing meant it was well placed to stem further outbreaks of the virus and prevent a second wave.

In the private briefing, Dr Chant conceded NSW's ability to prevent a second wave would rely on widespread adherence to social distancing rules.

Dr Kerry Chant said NSW's ability to crush a second wave would rely heavily on widespread adherence to social distancing rules.

People dine in at Crew cafe in Burleigh Heads on the Gold Coast on May 16 after social distancing rules were relaxed. It comes as the state looks to June 1 for the next stage of restriction easing - with beauty salons and nail bars set to re-open and regional travel permitted. 'The policy for how to deal with a second wave is that we'll evaluate it at the time,' an MP close to the meeting told The Australian.

'[Dr Chant's] message was: It's very possible to contain all this because we don't have the internationals coming in, and we have good social distancing and hygiene practices.'

There were only two new cases of COVID-19 in NSW recorded in the 24 hours to Monday. There are 7,133 cases of the coronavirus nationally since the outbreak began, but just 478 of those are still active.

They Died of What? Historic Causes of Death

Names for Old Diseases and Obsolete Medical Terms

Two centuries ago doctors were dealing with medical conditions such as burns, asthma, epilepsy, and angina that are still familiar today. However, they were also contending with deaths caused by such things as auge (malaria), dropsy (edema), or spontaneous combustion (especially of "brandy-drinking men and women"). Death certificates from the nineteenth and early twentieth centuries often include obsolete medical terms which may be unfamiliar or unexpected, such as milk sickness (poisoning by drinking milk from cows that have eaten the white snakeroot plant), Bright's disease (kidney disease) or consumption (tuberculosis). A newspaper account attributed the 1886 death of fireman Aaron Culver to drinking too much cold water. It also wasn't uncommon during the Victorian-era to see an official cause of death noted as visitation by God (often another way of saying "natural causes").

Numerous health conditions that led to death prior to the early twentieth century have all but disappeared today thanks to drastic improvements in hygiene and medicine. Hundreds of thousands of women died needlessly during the eighteenth and nineteenth centuries of puerperal fever, an infection caused by bacteria introduced by unwashed hands and medical instruments. Prior to the middle of the twentieth century and the widespread use of vaccines, diseases like smallpox, polio and measles killed thousands each year. Yellow fever was the noted cause of death on the majority of 5,000+ death certificates issued between August 1 and November 9, 1793.

Many once common medical treatments have fallen by the wayside as well. The use of maggots to debride dead tissue from infected wounds was commonplace well into the twentieth century, prior to the widespread introduction of penicillin during World War II. Leeches were popular with doctors for blood-letting to "balance" the four humors (blood, phlegm, black bile and yellow bile) and bring an ill patient back into good health. And while there really is such a thing as medicinal snake oil, there were also many quacks who peddled the health benefits of unproven patent medicines and elixirs.
KIF LAQTITNI
L-COVID-19


If you a story, poem, essay or a personal experience which you would like to share it with others – email it to me. We are just a big happy family and we love each other
Maltese Stuffed Marrows Recipe

by Louise

Very common in the Maltese household, these stuffed marrows are just as good cold. Other recipes use ricotta for the filling but I prefer the traditional way. Qarabaghli – marrows or courgettes, are a staple in Maltese kitchens, one of those vegetables that are ever present on your Nanna’s countertop. By far the most traditional Maltese way to cook these versatile vegetables is by stuffing them and baking them, resulting in the mouth-wateringly good Qarabaghli Mimli fil-Forn.

**Prep time:** 25 minutes  **Cook time:** 60 minutes  **Servings:** 6

- **Ingredients**
- 800 grms large marrows - not "zucchini" type but if only those are available use the largest possible.
- 1 large onion finely chopped
- 1 clove of garlic minced
- 2 fresh bay leaves
- 3 large tomatoes, chopped
- 2 tbls tomato paste
- 600 grams minced beef (Traditionally, 300gms meat and 300gms corned beef –
- 150 grams of bacon (vegetarians can use 700gms of ricotta mixed with some parsley and a bit of milk)
- 2 eggs beaten
- 4 tbls of grated parmesan cheese
- Olive oil
- Semolina
- Sea salt & freshly ground pepper

**DIRECTIONS**

1. Preheat the oven to 180C/350F
2. Cut the marrows lengthwise in half and scoop out the insides with a teaspoon. Reserve about half the pulp.
3. Fry the onion, garlic and bay in some olive oil until soft. Add the chopped tomatoes and tomato paste and cook for a further few minutes.
4. Place the bacon in a food processor and blend until finely minced.
5. Add the beef and bacon to the onion mix and cook until done. (vegetarians, add the ricotta mix)
6. Stir in the marrow pulp and then allow to cool.
7. Once cool add the eggs and cheese and season the mixture to taste.
8. Fill the marrow halves with the meat mixture and then lightly sprinkle with semolina. Place in a lightly oiled baking dish and then drizzle a little more olive oil over the filled marrows
9. Bake for about 45 minutes until the meat mixture is golden and crisp. Another alternative is to slice about 6 potatoes and an onion and place them on a dish, then add the stuffed marrows and cook the whole thing together. A great meal in one dish. You may use green-pepper or egg-plants instead of marrow.
Mysteries and Myths of the Maltese ST PAUL’S GROTTO – RABAT MALTA

The ancient people of the Maltese islands had many stories and legends surrounding their history and ancestors. Most of these myths find their foundations in truth and historical facts, although they were then embellished every time they were handed down from generation to generation. Some of these legends are associated with well-known characters in Maltese history, while others are closely knit with popular events of antiquity. There are some characters which pop up in quite a few folktales, and whose adventures differ from one town to the other. St. Paul, who is said to have landed in Malta in the year 60 A.D., features in many a legend. One of the many stories surrounding this holy character states that while St Paul and the other members of the crew of the ship were warming themselves by the fire built for them by the Maltese natives, a viper grabbed onto and bit Paul’s hand. The Maltese natives immediately marked Paul as an evil man, who albeit being just saved from the perils of the sea, had to meet his end with a viper’s bite. However, Paul just shook off the (usually) deadly viper and threw it into the flames, carrying on with no apparent injury. The natives, having seen this, were awe-struck, and proclaimed that Paul was a holy man. Legend states that from that day on, all the snakes found in Malta became non-poisonous – something which is true to this day, as no venomous snakes or reptiles are found on the island. St Paul has a very close connection to Mdina and its neighbouring town of Rabat, where there is a church dedicated to the same saint. This church is said to have been built above the grotto where St Paul lived and prayed in while he was waiting for the ship taking him to Rome to be restored. The Grotto Myth states that the stone, cavernous walls of this grotto had miraculous healing properties, and that no matter how much of it was taken and removed by the devotees visiting the grotto as a memento, it remained unchanged, as if nothing was altered. This Grotto is still a popular spot today, and can be visited through the Church of St Paul in Rabat. The Grotto forms part of a series of many underground catacombs, which stretch underneath Rabat and Mdina. Some of these catacombs, such as those of St Agatha in Rabat, are open to the public and can be visited for a small fee. Another legend based in Mdina, is the legend of St Agatha. In 1551, a group of Turkish invaders launched an attack on Mdina, which at the time was called ‘Citta Notabile’. A nun living in an Mdina nunnery claimed that she saw a vision, where St Agatha instructed her to make a procession around the walls of the city, while holding up a sacred image of the saint. The nun promptly did as she was told, and it is said that the Turks abandoned their attack on the city, and proceeded to raid nearby Gozo instead. We can only imagine how many times poor St Agatha’s name was called out that night – in celebration and in heresy!
GHANAFEST 2020 ONLINE FESTIVAL

Ghanafest is a celebration of Maltese heritage that explores how our traditions and identity have been influenced and shaped by neighbouring customs. Taking place in June, this 2-day festival marks the beginning of the summer festivals season in Malta.

The Festival caters for everyone and includes live music, gastronomy, craftsmanship and so on. Ghanafest is the only a festival were the “ghannejja”, traditional Maltese folk singers, take their “ghana” (pronounced /ˈɑːnə/ AH-na) to the stage in its various forms. Ghanafest also welcomes folk singers from neighbouring countries and invests heavily in local talent by helping them develop contemporary folk music.

This year, Ghanafest will go to the people in their homes in the form of an online festival. Adapted for online entertainment, the programme includes online workshops, interactive activities for all the family, competitions for kids, “ghana” watch parties, bands performing from their homes and so much more.

MUSIC SESSIONS  BERNIE & POD | CORAZON | IL-LAPESSKALD | STERJOTIPI

Wed 10   Fri 12 Sat 13 June

When  Time  20:35

The name Bernie & Pod was derived from the founder band members’ name and profession...Bernie for Bernard and Pod for Ivan’s profession (Podiatry). Bernard and Ivan have known each other for more than 25 years and in 2014 they decided to raise funds for children being taken care of by the Ursuline Sisters by performing an acoustic gig. In 2015 Duncan was invited to join the acoustic duo as a percussionist. The band never looked back and together as a team they strive to produce innovative and unique music.

Bernie & Pod do their utmost to produce innovative and unique kind of music, mainly in Maltese. The band has released four original songs, each song being accompanied by a music video. Apart from their original productions, they also perform in different local festivals and have been invited to perform in well-known events such as The Farsons Great Beer Festival, Rockestra, Delicata wine festival, Rock the Fort and Birgu Fest to name a few. They also perform in various pubs around the Maltese Islands where they are distinguished for the vibe they create throughout their gigs.

In 2017, Bernie and Pod’s original song “Int u jien dal-Milied” was chosen as one of the main songs to be performed by the band in the National Christmas Concert organised by the OPM where the band was also accompanied by the Malta Youth Philharmonic Orchestra.

Watch Bernie & Pod’s performances for Ghanafest Online on Wednesday 10th, Friday 12th and Saturday 13th June at 20:35 on www.festivals.mt/ghanafest and the Ghanafest Facebook page.

Corazon is a presenter and singer/songwriter mostly known for her songs in the Maltese language, which have led her to win the Festival L-Ghanja tal-Poplu 4 times.

CORAZON

Corazon has launched two albums of her original songs: ‘Hawn Jien’ in 2014 and ‘Ghall-Bejgh’ in 2019. She has also produced several concerts of her own original work, all of which were sold out weeks in advance. She was awarded the title of “Best Songwriter” just a few months ago in the latest edition of the Malta Music Awards.

Aside from her artistic career, Corazon has graduated with a Doctorate in Law from the University of Malta and works as a Notary Public at her Notarial practice in Żebbuġ, Malta.

Find out more information about Corazon on https://www.facebook.com/mizzicorazon/

Watch Corazon perform during Ghanafest Online on Wednesday 10th, Friday 12th and Saturday 13th June at 20:35 on www.festivals.mt/ghanafest and the Ghanafest Facebook page. https://www.festivals.mt/
Press Release

The JP2 Foundation commemorated the 100th anniversary of the birth of Karol Józef Wojtyła and the 30th anniversary of the Pastoral visit made to Gozo by Pope John Paul II by issuing two first day cards.

The first card shows photos of the life of Pope John Paul II before and after becoming Pontiff while at the back of the card one can find the information referring to the postal rubber stamp carrying the date of 18 May 2020, the 100th birthday commemoration.

On the second card is a photo of the National Monument dedicated to Pope Saint John Paul II which is found on the road to the Basilica of Our Lady of Ta’ Pinu. On the reverse side of the card, a collection of photos highlighting the Pope’s visit to Malta and Gozo. These cards commemorate the date of his historic visit and carry the postal rubber stamp of 26 May 2020, exactly 30 years after his visit.

A numbered limited edition of the afore-mentioned cards are for sale to those that are interested, especially those who are philatelic collectors. For more information, please send an email on jp2foundation@gmail.com Joe M Attard PRO
THE VILLAGE OF BIRZEBBUAGA

THE VILLAGE OF BIRZEBBUGA is a growing seaside resort in the South East part of Malta, lying between Kalafrana and the fishing village of Marsaxlokk. It hosts around 10,000 inhabitants, and has been a popular tourist destination particularly because of the archaeological sites of Ghar Dalam and Borg in-Nadur, as well as the sandy beach of Pretty Bay. The village derives its name from Maltese, translating into a 'well of olives'. The meaning can be seen in the town's coat of arms - a blue chevron and an olive branch on a white background. The blue represents the sea while the olive branch represents the significance of this tree in the past local economy.

The town is built around Pretty Bay, encouraging the establishment of various shops, cafes, restaurants, a hotel, and several other tourist amenities along the coastline. There is a popular gazebo and a children’s playing field in Pretty bay, surrounded by a walkway that crosses the sandy beach. The neighbouring St. George’s Bay has a rocky shoreline, which makes it popular for sun bathing, snorkelling, sailing and fishing. It is also famous for pre-historic cart Ruts that run across the beach.

There are two popular band clubs in Birzebbuga which contribute to the town with music of the highest quality. Both bands march through the town during the feast of St. Peter in chains that is celebrated every first weekend of August. The highlight of the feast is the carrying of St. Peter’s Statue leaving from the Parish Church going around the streets coupled with a spectacular firework display. The main streets are brightly decorated and lined with kiosks selling nougat, candy floss and other typical food.

HISTORY

The first people who landed in Birżebbuġa were the Phoenicians, who travelled by sea, and chose this area because it is the first point to hit when coming from the East, while the bay offered shelter for their ships. During their stay they built a temple, called the temple of Erocle, while many graves belonging to these mariners were excavated around the town.

On a high hill called Kaccaturo, in front of Ghar Dalam, there are remains of a typical Roman Villa, which the Romans built during their times. The harbour played an important role in history, not only it was used by the Phoenicians, Romans and Arabs; but it also featured in the Great Siege of 1965 when the Turks landed there. During the 20th century it became a base for British naval warships and was also used for military flying boats. Nowadays, the harbour plays a huge economical role with the Freeport, handling an impressive number of cargo ships and containers on a daily basis.

The town also has historical buildings that date back centuries, enlightening us about how people on the island lived through different rulings. Such buildings include Farretti Coastal Battery, and the Birżebbuġa entrenchments, dating back to the times of the Knights, as well as other fortifications built by the British in the areas of Bengħajsa, Delimara and tas-Silġ.

PLACES OF INTEREST

Ghar Dalam: Close to Birżebbuġa is the key historical site of Għar Dalam, meaning a dark cave. Ghar Dalam provides the earliest evidence of human presence on Malta, with artefacts dating back 7,400 years to the Neolithic Period.

Borg in-Nadur: At Borg in-Nadur you can find the remains of a temple or settlement, dating back to the Bronze Age. These ruins are significant because they show a four-apse temple (c. 2000BC), and an original fortified settlement. Ghar Hasan: This is another interesting cave in Birzebbuga, situated high up on the rocks overlooking the sea. It is popular among tourists because of its remarkable formation and interesting location. A legend narrates that under the rule of Count Roger, an Arab.
CANADA-HOLY SEE BILATERAL RELATIONS

Canada established diplomatic relations with the Holy See in 1969 and maintains separate diplomatic missions to the Republic of Italy and to the Holy See in Rome. Canada recognizes the important international role and influence of the Holy See as a sovereign entity governing the Catholic Church. As the headquarters of faith group with some 1.2 billion adherents across the globe, the Holy See is an important vantage point on global and regional issues.

Important milestones for Canadian Catholics have been the occasion to build closer ties between the Holy See and Canada. Pope Benedict XVI canonized two Canadian saints, Saint Frère André in 2010 and Saint Kateri Tekakwitha in 2012. Two Canadian archbishops were named to the College of Cardinals: Cardinal Thomas Collins, Archbishop of Toronto, was named in 2012 by Pope Benedict XVI, and Cardinal Gérald Lacroix, Archbishop of Quebec, was named in 2014 by Pope Francis. In 2014, Pope Francis marked the canonization of Canada’s two newest saints, François de Laval and Marie de l’Incarnation at a Mass celebrated at St Peter’s Basilica.

Diplomatic Representation

Through its mission to the Holy See, Canada advocates for its interests and contributes to a better understanding of Canada in the Holy See. The Holy See has a Nunciature in Ottawa.

CANADA AND THE ORDER OF MALTA

In 2008, Canada established official relations with the Sovereign Military Hospitaller Order of St. John of Jerusalem, of Rhodes and of Malta, through an exchange of letters between Canada’s Minister of Foreign Affairs and the Order’s Grand Master.

Founded in 1048 as a monastic community dedicated to helping the sick and the needy, the Order was originally known as the Hospitaller Order of Saint John of Jerusalem. Through the Middle Ages, it evolved into a religious and military chivalrous order of the Roman Catholic Church and is commonly known today as the Sovereign Military Order of Malta (SMOM). It is the sole successor to the original Order of 1048. The Order continues its medical and humanitarian work today, helping victims of armed conflicts and natural disasters by providing medical assistance, caring for refugees, and distributing medicines and basic equipment for survival. Through its development assistance program, Canada works with the Order in many parts of the world, in particular for the delivery of humanitarian assistance.

The Ambassador of Canada to the Holy See is Canada’s official point of contact with the Order, which is based in Rome.

GRAB AND GO

THE MALTESE CENTER

27-20 Hoyt Avenue South
Astoria, New York 11102 USA

The Maltese Center will open on Sunday May 31st between the hours of 10 am & 1 pm for "Grab & Go" at the door. Available for purchase are Kinnie and Pastizzi. Limited quantities are available. Mouth and Nose covering mandatory when purchasing. Cash Only. No entry inside the Center at this time. We will also accept donations for cleaning & sanitizing products. Our wish list: bleach, disinfecting wipes, hand sanitizers. We hope to provide a reopening update soon. Thank you ...
FRANCIS EBEJER

Francis Ebejer (1925 — 1993) was a Maltese dramatist and novelist. Ebejer studied medicine at the University of Malta between 1942-43 before abandoning the course to work as an English-Italian interpreter with the 8th Army of the British Forces in Tripolitania, North Africa (1943–44). After the war he became a teacher in England. Upon completion of St Mary's Training College, Strawberry Hill, Twickenham (1948–50), he was appointed a primary school head teacher in Malta, a post he held till 1977.Ebejer wrote seven full-length novels in English, and another one in Maltese, all published. His final novel, The Malta Baron and I Lucian was published in 2002, nine years after the author’s death. Other novels by Ebejer include A Wreath of Maltese Innocents (1958), Wild Spell of Summer (1968), In the Eye of the Sun (1969), Come Again in Spring: Requiem for a Malta Fascist (1980), and Leap of Malta Dolphins (1982). He wrote the Maltese rumanzett entitled Il-Ħarsa ta’ Rużann. Several university students have written their theses for laureateships and doctorates in English on his works.

Ebejer was the leading Maltese dramatist of the second half of the 20th century, having written over fifty plays, the majority in Maltese, for the stage, television and radio, several of them recipients of literary and dramatic awards. In the 1950s he wrote mostly for the radio, the sixties and the seventies saw the more mature Ebejer producing most of his stage plays for Malta’s National Theatre, the Manoel Theatre in Valletta. His three great works, Vaganzi tas-Sajf (1962, Summer holidays), Boulevard (1964), and Menz (1967) were a great success.

Vaganzi tas-Sajf, a play in three Acts, is one of his best known dramas, and has been translated into French, Italian and German, and published respectively in France, Italy, and Malta. Menz was performed in Spain, Tokyo and Venice.

Ebejer experimented much with the theatre. In Boulevard, for example, he experiments with the idea of the absurd, using language to smash the stability of tradition. Another concept he introduced in Malta is the thesis play. In Menz, for instance, he discusses the usefulness of individual freedom within a social system that imposes rigidity; in Vaganzi tas-Sajf man has to look for internal peace within the bounds of his own experience and maturity; and in L-Imwarrbin (1973, The Cliffhangers) he sets the past in confrontation with the present to reveal the workings of the individual conscience and makes use of the play-within-a-play technique to retain the link with reality. Ebejer received many awards and titles in Malta and abroad for his literary works. He received the Malta Literary Award four times, the Phoenicia Cultural Trophy and the Cheyney Award. In 1985, the Municipality and University of the French city of Avignon awarded him La Medaille d’Honneur de la Ville d’Avignon in recognition of his contribution to literature and the theatre.

The Ruby Princess cruise is the centre of Australia’s largest coronavirus outbreak. (AAP: Dean Lewins)
MALTESE-AMERICAN COMMUNITY
ORGANIZATIONS OF THE
SAN FRANCISCO BAY AREA
At Italian Heritage Day Parade. Sunday 13 Oct. 2019