WE PRAY AND HOPE FOR A VICTORY OVER CORONAVIRUS

MALTESE IN USA

80 YEARS OF SERVICE TO THE AMERICAN MALTESE COMMUNITY

MESSAGE FROM THE HIGH COMMISSIONER OF AUSTRALIA

MALTESE-AUSTRALIAN GRANDPARENTS DIE HOURS APART IN MELBOURNE

A devastated son left to mourn his parents after they both succumbed to COVID-19 within 31 hours of each other has revealed just how unpredictable the virus is, with his father “asking for a drink one minute” and then tragically passing away just moments later.
MESSAGE OF THE HIGH COMMISSIONER FOR AUSTRALIA IN MALTA H.E JENNY CARTMILL TO THE READERS OF THE MALTESE JOURNAL

Bonju! Hello! I’m honoured to have been appointed as Australian High Commissioner to Malta and delighted to e-greet readers in Australia, Malta and elsewhere. Thank you very much for this opportunity, Frank Scicluna.

Malta and Australia have such a long and close relationship. Australia is enriched 200,000-fold by our Maltese diaspora, the largest number of Maltese outside the country. We have benefitted from their courage in coming to start a new life on the other side of the world, their skills and hard work, their community spirit and cultural contribution. And we are indebted to Malta for sheltering hundreds of our fallen ANZACs since 1915.

I really look forward to working with both the Maltese and Australian governments and the communities in both countries to build on these firm foundations even further. I haven’t seen much of Malta yet, as I had two weeks’ of quarantine on arrival and this is just my second week on the job, but can’t wait to explore it. How lucky to arrive in summer!

Before I left I had the privilege of meeting the Maltese High Commissioner in Canberra, HE Mr Charles Muscat, the Consul General in Sydney, Mr Lawrence Buhagiar and the Consul General in Melbourne, Mr Mario Farrugia Borg, as well as some key businesspeople and community leaders in both cities. Together they gave me a very warm and helpful introduction to the bilateral relationship.

To cap it off, I had a tour of the wonderful Maltese Museum in Morwell, Victoria. Honorary Consul Mr Mario Sammut OAM showed me the fascinating collection of keepsakes which were brought by Maltese migrants on their long journeys to Australia, to remind them of home. Those reflections on history, new beginnings and belonging have stayed with me as I meet people in Malta. I already love it here (though the firework noise gave me a bit of a fright initially, even though I had been warned!)

I look forward to catching up with visitors from Australia as soon as travel is possible once more.

With best regards

Jenny Cartmill
High Commissioner for Australia.
St. Paul the Apostle Church Toronto Canada

St. Paul the Apostle is a Roman Catholic church in Toronto, Ontario, Canada. It is located at Dundas Street West in The Junction neighbourhood. The church was primarily built in 1930 by the Maltese-Canadian community of Toronto. A larger, new church was built on the ground by the same community in 1956.

THANK YOU It has now been a few weeks since we have re-opened our church, and those of you who have returned to the church have noticed that things are not the same as they were before the pandemic. We would like to thank everybody for your cooperation during this time. Things are always easier when everybody does his or her part. A huge thank you also goes to the volunteers who welcome and usher people into the church, and those who hang around to disinfect the pews after each celebration. The time given to serve our people is much appreciated!

Please note that masks are required by the City bylaw for attendees at Mass. Please bring a mask with you. When you come for Communion you may take off the mask after you have received the host in your hand in order to consume the host. Then resume wearing the mask. This, too, is a way of caring for each other.

OFFICE HOURS The Parish Office is now open twice a week: Tuesday and Friday, 10:00 am to 5:30 pm. Please call our office before visiting. When you come to the office you must be wearing a mask according to the instruction of the City of Toronto. Wednesday and Thursday the Parish Secretary is working from home, answering phones and attending to emails.

ARCHBISHOP OF MALTA
CHARLES JUDE
SCICLUNA

Charles Jude Scicluna is a Canadian-Maltese prelate of the Catholic Church who has been the Archbishop of Malta since 2015. He held positions in the Roman Curia from 1995 to 2012, when he was appointed Auxiliary Bishop of Malta. 61 years ago, on 30 May 1959, Mgr. Charles Scicluna was baptized at St Paul the Apostle (Maltese) Parish Church, Dundas, Toronto, Canada, by Fr Albert Vella OFM. His godparents were Calcedonio Scicluna (a paternal great uncle) and his daughter Anne Casha. He was baptized Charles Jude. Deo gratias!
**CONVENTION QUESTIONNAIRE**

Ms Antoinette Calleja, who joined Mr John Buttigieg team at the Directorate for Consular Services and Maltese Living Abroad, will be conducting a small research study through which she will be gathering quantitative data via a prepared questionnaire which may be accessed via the below link. It will take around 5 minutes to complete the questionnaire.

It is hoped that through this research we will be able to capture a realistic snapshot of the present views of the Maltese diaspora regarding the Convention for the Maltese Living Abroad and hence making it possible to put forward recommendations that are grounded on research.

Questionnaires will be sent out to all Maltese Diaspora based on our database from information gathered through the voluntary completion of the Form D notification forms.

It would be appreciated if you complete this questionnaire and encourage others encourage others to participate in this study.

The questionnaire may be accessed via this link: [https://forms.gle/qr7rg3tsLJnWZtVT7](https://forms.gle/qr7rg3tsLJnWZtVT7).

Closing date for responses is Monday, 10th August, 2020

Thanks and regards Joseph A Xerri Secretary, Council for Maltese Living Abroad

Edwidge Borg - Delegate – Council of Maltese Living Abroad

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**MALTESE NEWSPAPERS ONLINE**

Read the Maltese newspapers for information on local issues, politics, events, celebrations, people and business. Looking for accommodation, shopping, bargains and weather then this is the place to start. Information about holidays, vacations, resorts, real estate and property together with finance, stock market and investments reports; also look for theatre, movies, culture, entertainment, activities

[http://www.onlinenewspapers.com/malta.htm](http://www.onlinenewspapers.com/malta.htm)

- Maltese Newspapers
- Gozo News (Gozo) [In English]
- Illun
- iNewsMalta
- it-Torca
- Kullhadd
- The Malta Independent [In English]
- Maltesport [In English]
- Malta Today [In English]
- Newsbook
- Sportinmalta.com [In English & Maltese]
- Times of Malta [In English]

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**STAY CONNECTED**

Dear Frank,

On behalf of the Maltese Queen of Victories Band of South Australia I would like to thank you for all the hard work you done for the Maltese community. It has been very much appreciated. We wish you a very happy retirement, which we know you will enjoy with your family. Kind Regards

Lilian Camilleri MQVB Secretary

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I would like to thank you for your hard work firstly for being an Honorary Council of South Australia for 17 years and mostly for your continuous work regarding the E Maltese Newsletter. I look forward to read your newsletter and I always share it with family and friends. Keep up the good work which I appreciate very much and I look forward for the next one.

May the good Lord keep us in faith and most of all in good health.

Regards

Jane Galea the President of the Monash Maltese Seniors Social Group
In October 2017 it was a double celebration for the Franciscan Sisters of the Heart of Jesus as they recognised 30 years since they moved to their convent in Lockleys, and the relocation of St Raphaël’s Home for the Aged.

(Photos) At the Mass to honour the Sisters, back from left, Fr Gabriel Micallef OFM, Archbishop Philip Wilson, Fr Charles Gauci and Fr David Srumpf OFM; and front, Sr Natalia Calleja, Sr Vittoriana DeBattista (Regional Superior), Sr Bonaventura Attard, Sr Ottavia Monsignore (Mackay Qld), Sr Anna Mifsud, Sr Saveriana Caruana (MacKay). All the other Sisters live in Adelaide.

Opened in 1960, St Raphael’s was originally located in Fullarton and operated as a nursing home for elderly Catholic blind people. (St Raphael is the patron saint of the visually impaired). The Daughters of Charity took over running the home in 1965 but after a few years had to withdraw due to other demanding charitable missions. In 1971 the Franciscan Sisters assumed responsibilities of the home and a decade later received ownership from the Catholic Blind Association. Over time, it became apparent that the Fullarton premises needed to undergo huge repairs to meet the government’s building requirements and the Sisters began looking for alternative locations.

The late Fr Giles Ferriggi OFM learned that the Sisters were having difficulty finding a new site and offered them the vacant land behind the friary. After securing the site at Franciscan Avenue, Lockleys, a new aged care home and convent for the Sisters was built and on October 4 1987 the first residents were transferred from Fullarton.

On October 25 that year the home was officially opened and blessed by Archbishop Gleeson.

Sr Bonnie Attard FCJ recalled this occasion and said it was attended by many Sisters from the Order, including two from Mackay – Sr Ottavia Monsignore, the Regional Superior of the time, and Sr Saveriana Caruana, whose professional expertise in building and maintenance was invaluable during the building process.

Over the years many of the Sisters were transferred to other communities, never to be replaced. For the past five years the religious community has comprised Sr Bonnie, Sr Anna Mifsud and Sr Leonide Magro, who recently died.

While the Franciscan Sisters remain the sole owners of St Raphael’s, the Society of St Hilarion now assists with the clinical care and operation of the home.

“We continue to provide pastoral and spiritual care, along with daily support to the residents, and endeavour to continue our Christian ministry of healing with simplicity, joy and compassion through a life full of compassion towards one another and those who are in our care,” Sr Bonnie said.
Heritage Malta sites and museums opening in August

Heritage Malta would like to announce that it will be opening the following sites and museums in August.

- **THE TEMPLES OF ĦAĠAR QIM, MNAJDRA AND ĠGANTIJA** will be open every Monday to Sunday from 09:00 to 18:00hrs.

- **ĦAL SAFLIENI HYPOGEUM** will be open every Monday to Sunday from 09:00 to 17:00hrs. Last-minute-tickets can be purchased on site or from Fort St Elmo and Gozo Museum of Archaeology.

- **THE NATIONAL MUSEUM OF ARCHAEOLOGY, FORT ST ELMO AND THE NATIONAL WAR MUSEUM, FORT ST. ANGELO, TARXIEN TEMPLES AND ST. PAUL’S**

- **CATACOMBS** will be open every Wednesday to Sunday from 10:00 to 18:00hrs.

- **THE NATIONAL-COMMUNITY ART MUSEUM MUŻA** will be open every Wednesday to Sunday from 10:00 to 18:00hrs. On Fridays, opening time is extended to 21:00hrs.

- **THE INQUISITOR’S PALACE, THE DOMUS ROMANA, THE TEMPLES OF TA’ ĦAĠRAT AND SKORBA, THE ĊITTADELLA MUSEUMS AND VISITOR CENTRE** will be open on Tuesdays, Saturdays & Sundays from 10:00 to 16:30hrs.

Until further notice, the following sites will remain closed due to ongoing projects: Ta` Bistra Catacombs, Fortress Builders, Ghar Dalam, Borġ in-Nadur, Maritime Museum, Palace Armoury and State Rooms, the National Museum of Natural History and Ta` Kola Windmill.
FACEMASKS DURING WORLD WAR 2

22 October 1940: Malta to Prepare for Gas Attack

ANTI-GAS EQUIPMENT ORDERED FROM UK

The Governor and Commander in Chief is acting to ensure that Malta is fully protected in the event of an enemy poison gas attack. Items ordered in the early months of this year have still not arrived in Malta and, with the arrival of troop reinforcements, more are already required. It is believed that an earlier shipment has reached Gibraltar but remains there awaiting onward shipment to Malta. The Island is short of thousands of respirators, face masks and anti-gas capes as well as several items of anti-gas equipment. Malta will be ready to cope with an enemy gas attack only once all orders already placed have been fulfilled.

Gases were first used during the First World War (1914-1918). The armies of both sides made extensive use of gases to disable a large number of enemy soldiers before an attack. Gas was released on the battle area from cylinders depending on the wind to carry the gas cloud forward towards the enemy. It could also be released from shells fired by guns. Gases used in war would cause the eyes to swell and produce a lot of tears which made it difficult for soldiers to see well.

Gases also irritated the nose, throat and lungs making it very difficult for soldiers to breathe. Some gases could also cause severe blisters when they come in contact with the skin. War gases fell into two broad categories. There were those that were released in the form of vapour like for example chlorine. Then there were those which were released in the form of liquid which evaporated very slowly. These gases were very dangerous as they contaminated anything they came in contact with. Mustard gas fell in this category. Gas This type of gas mask was issued to soldiers.

For this reason it is constructed differently from the other gas masks. The filter was large so that it would serve for a longer period. The filter was carried in a cloth pouch, and it was attached to the mask by means of a flexible rubber tube.

A heavy-duty gas mask the type of which was issued to members of the ARP, Police, firemen, and other members of the civilian services. The use of gases in war produced a lot suffering to those that were hit. Many nations signed the Geneva Convention in 1925 by means of which the use gases in war was forbidden. However, Nazi Germany and Fascist Italy were signatories of this convention. In 1936 Italy actually used gas during the war in Abyssinia.

All this raised fears that in a future conflict gas might be used not just against soldiers but also on the civilian population. This fear led to the setting up of organisations to provide for adequate protective measures for civilians. In Britain and Malta this work was done by the ARP. Gas masks were issued to each and every person. There were also different types of gasmasks for soldiers, civilians, children and babies. Gas marks were usually made of rubber moulded to fit into the face and seal off the eyes, nose, and mouth from the outside air. The filter attached to the mask ‘cleaned’ the air of harmful gases.
**MISSION AND HISTORY**

The Maltese American Benevolent Society, Inc. (M.A.B.S.I.) is a benevolent society situated in the heart of Corktown, Detroit that's main purpose is to promote the advancement of the Maltese American Community in the Metro Detroit and surrounding areas, as well as educate and welcome any other ethnicity to join and participate in our family oriented club.

2020 is the 80th anniversary of the club, however the club has been situated in it's current location since 1963. The club consists of a bar/lounge area, rental hall (large and small) as well as several means of entertainment. We pride ourselves on our gatherings with the largest and most ornate being the Festa Il-Vitorja (Il-Bambina) celebrated on 8 September in Malta, however, our celebration is always the weekend following Labor Day at our club in Detroit. We start our event at Most Holy Trinity Catholic Church at 11:00 a.m. with the annual blessing and procession of our statue. After mass we move to our club where you can purchase delightful Maltese foods and souvenirs including, but not limited to: Kinnie, Rabbit Stew, Baked Macaroni, traditional sweets, t-shirts, hats and other items.

MABSI's main commitment is to promote awareness of the Maltese Heritage as well as help the Maltese American Community in the Detroit and surrounding areas maintain and promote the heritage we all share. As always, should you have any questions regarding the club, or membership do not hesitate to ask. We at MABSI are always at your service. You can easily contact us via email, writing to maltese_american_benevolent_soc@yahoo.com.

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**Tanya Caruana**

We would like to extend our CONGRATULATIONS to our member Cecilia Said and Christopher Codd and their families - especially Joe Said and Lisa Sorrows-Said on their marriage celebration this past Friday at Most Holy Trinity Church with a small gathering at Maltese American Benevolent Society club thank you for thinking of the club on your special day and
for your continued support especially in light of the current Covid-19 crisis our world is in !!! We need more Gen Y&Z members like you who became a member when you turned 18 and continuously show support by attending multiple functions throughout the year as well as often just stopping into the club on Sunday after church for pastizzi’s & a drink with your family. There are very few of us who have joined when we could as 18 year olds and provide consistent active participation on our own throughout the years. Best wishes on your new journey together! We look forward to continuing to be a part of your Maltese Community life together.

MALTESE AMERICAN BENEVOLENT SOCIETY

2019 – 2020 Executive Board

President – Carmen Nino
Vice President – Lino Sammut
Secretary – Tanya Caruana
Treasurer – Sandra Chavarria
Sergeant at Arms – Charlie Zammit
Trustee – Lily Micalef
Trustee – Michael Pulis
Trustee – Paul Scicluna

VOLUNTEERS NEEDED TO SUPPORT VARIOUS EVENTS THROUGHOUT THE YEAR

Michigan – This city is home to the largest number of Maltese-Americans in the US

By Matthew Baldacchino
We may not be able to name all 50 states in the US, but from today onwards the Maltese are unlikely to forget Michigan. Why? Well, for starters it’s home to the first Maltese-American state representative.

Darrin Camilleri, a Democrat, has recently felt a greater connection to his homeland, as he worked towards a resolution that decreed the 21st of September as the Maltese-American Heritage Day; the date coinciding with Malta’s own independence celebrations earlier last week. But how did this come about? Well, Michigan is home to the largest Maltese-American community in the states.

Addressing a group of Maltese-Americans, State Rep. Camilleri explained how the locale of Metro Detroit (a major metropolitan area in Michigan) is home to around 13,000 citizens claiming Maltese descent, making it the largest such area in the United States.

“Maltese-Americans have enhanced our culture, quality of life and economic vitality through their leadership, commitment to work and study, and dedication to their communities,” added Camilleri.

Special tributes were also presented by State Rep. Camilleri to the Maltese-American Community Club of Dearborn and the Maltese-American Benevolent Society of Detroit, with Camilleri highlighting the need to celebrate the contribution of the organisations.

“[They] have been committed to the advancement of Maltese culture and Maltese-American people for generations. We come together today to celebrate these contributions, and the contributions of Maltese-Americans from across Michigan.”
Two Maltese-Australian grandparents die days apart from COVID-19

Two Melbourne grandparents have died from COVID-19, just three days apart. Carmen and Charles Micallef moved to Australia together from Malta, and although they later separated, spent decades together before their marriage ended. Ms Micallef, 92, died on Sunday night at Glendale Aged Care while Mr Micallef, 87, who tested positive on Thursday, died this morning at the Royal Melbourne Hospital.

Granddaughter Jacki Micallef said it was frightening how fast the virus could spread through facilities.

"It happened so quickly," she told 9News. "It is pretty scary that even with those precautions that they were taking, that it can still sort of wreak havoc in a facility."

"Ideally [my grandmother] would have had her children around her ... we would have loved to be there."

The Micallefs, married in St Paul's Cathedral in Mdina in 1952 but their marriage had ended some years ago. Like many Maltese at the time, they moved to Australia two years after their wedding, following relatives who had gone before them.

Their family has been devastated by their sudden and tragic loss and feared the increasingly worsening situation in Melbourne as COVID-19 cases spike, their granddaughter told Times of Malta.

"This second wave appears to be a result of people not adhering to social distancing and either not staying home while they have symptoms, or not isolating after having tested positive," Micallef said.

"The daily infection figures range from 300-700 new cases a day and people in Victoria are angry about the lack of compliance with restrictions and some are questioning the speed of government response, especially in the aged care sector."

Charlie and Carmen working on their farm in Melbourne

Despite the distance, Charlie and Carmen never forgot their roots, instilling their three children and four grandchildren with their Maltese identity. Charlie worked for many years as a crane operator on the docks, and together with Carmen, kept up the tradition of farming in their new home, just as he had done in Bahrija.
"They returned to Malta for visits many times and instilled within their children and grandchildren the importance of our Maltese heritage by cooking us Maltese meals (especially Timpana and Pastizzi),” Jackie said.  
"They will be incredibly missed by our whole family."

Welcome to Malta Beekeepers Association

[https://www.maltabeekeepersassociation.com/](https://www.maltabeekeepersassociation.com/)

A honeybee starts the honey making process by visiting a flower and gathering some of its nectar. Many plants use nectar as a way of encouraging insects (bees, wasps, butterflies, etc.) to stop at the flower. In the process of gathering nectar, the insect transfers pollen grains from one flower to another and pollinates the flower. Most flower nectar are similar to sugar water -- sucrose mixed with water. Nectar can contain other beneficial substances as well. To make honey, two things happen: Enzymes that bees produce turn the sucrose (a disaccharide) into glucose and fructose (monosaccharides). See How Food Works for a discussion of food enzymes and saccharides. Most of the moisture has to be evaporated, leaving only about 18-percent water in honey. Here is a very nice description of the enzyme process: An enzyme, invertase, converts most of the sucrose into two six-carbon sugars, glucose and fructose. A small amount of the glucose is attacked by a second enzyme, glucose oxidase, and converted into gluconic acid and hydrogen peroxide. The gluconic acid makes honey an acid medium with a low pH that is inhospitable to bacteria, mold, and fungi, organisms we call microbes, while the hydrogen peroxide gives short-range protection against these same organisms when the honey is ripening or is diluted for larval food. Honey bees also reduce the moisture content of nectar, which gives it a high osmotic pressure and protection against microbes. /
This page gives a very nice description of the evaporation process:
The effect is to make honey a very stable food. It naturally resists molds, fungi and other bacteria, allowing it to last for years without refrigeration!

Bee Keeping
Beekeeping (or apiculture, from Latin apis, bee) is the maintenance of honey bee colonies, commonly in hives, by humans. A beekeeper (or apiarist) keeps bees in order to collect honey and other products of the hive (including beeswax, propolis, pollen, and royal jelly), to pollinate crops, or to produce bees for sale to other beekeepers. A location where bees are kept is called an apiary or "bee yard".

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

*Life is a flower of which Love is the Honey* - Victor Hugo -

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

**Maltese Bee Origin**

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

**Spring Honey** is usually a composition of different wild flowers and in fact it is frequently labelled as multi flora honey. In Spring honey bees collect nectar mainly from wild flowers like white thistle, Sulla, borage, dandelion, wild mustard and many other plus some crops and ornamental/fruit trees, especially citrus trees

**Summer Honey** is most typically Wild thyme honey (Thymus capitatus) and is almost exclusively uni floral but there may also be other lesser floral sources, depending on the locality.

**Autumn Honey** is also multi floral but mainly composed of a mixture of 2 main tree species, Carob and Eucalyptus but this honey varies considerably between different localities.

**Mother and Child,**

**Vincent Apap**

*(13 November 1909 – 15 February 2003)*

This statue was made of fibreglass, for and exhibited at the Malta Stand at the Expo ’70, Osaka, Japan.

The sculpture was retained by Apap after its return from Osaka.

**Expo ’70** was a world’s fair held in Suita, Osaka, Japan, between March 15 and September 13, 1970. The theme of the Expo was “Progress and Harmony for Mankind.” In Japanese, Expo ’70 is often referred to as *Osaka Banpaku*. This was the first world’s fair held in Japan.

The master plan for the Expo was designed by the Japanese architect Kenzo Tange helped by 12 other Japanese architects who designed elements within it. Bridging the site along a north/south axis was the Symbol Zone. Planned on three levels it was primarily a social space which had a unifying space frame roof.

**Vincent Apap** (13 November 1909 – 15 February 2003) was a Maltese sculptor. He is well-known for designing various public monuments and church statues, most notably the Triton Fountain in Valletta. Apap was born in Valletta in 1909, and he was the older brother of the musician Joseph Apap and the painter William Apap. He attended the government central school, and in 1920 he began to attend evening classes in modelling and drawing. He was one of the first students to enroll in the newly-
established School of Art in 1925, where he studied sculpture under Antonio Micallef. In 1927, he won a scholarship to the British Academy of Arts in Rome, studying under the renowned Maltese sculptor Antonio Sciortino.

He returned to Malta in 1930, and soon afterwards he won his first commission, the Fra Diego monument in Hamrun. This made him well-known within Malta’s art scene, and he regularly exhibited his works at the Malta Art Amateur Association exhibitions throughout the 1930s. He was appointed assistant modelling teacher at the School of Art in 1934, becoming head of school in 1947. He remained there until his retirement in 1971, but was recalled seven years later in 1978.

Patrons of Apap’s work included the Lieutenant Governor of Malta Sir Harry Luke as well as Lord Mountbatten, whose family still has some of Apap’s best sculptures. In the 1960s, two exhibitions of his and his brother William Apap’s work were held in London.

Apap’s best-known works include various public monuments in Valletta, such as the Triton Fountain (1959), the bust of Enrico Mizzi (1964), the statue of Paul Boffa (1976) and the statue of George Borg Olivier (1990). Other notable works by Apap include statues in the Rotunda of Mosta, the Church of St. Augustine in Valletta, the Mdina Cathedral, St. George’s Basilica in Gozo, the Qawra Parish Church [de], St Helen’s Basilica in Birkirkara and the Jesus of Nazareth Parish Church in Sliema. His last major work was a bust of Guido de Marco which was completed when he was 89 years old.[1]

Apap married Maria Bencini in 1941, and they had three children: John, Nella and Manon.[1] He died in 2003 at the age of 93.[3]

Awards
Order of the British Empire (1956)
Gold medal of the Society of Arts, Manufacture and Commerce (1965)
Cavaliere Ufficiale Repubblica Italiana (1968)
Order of Merit (1993)

# He was nominated a knight of the Sovereign Military Order of Malta

Discover Malta's hidden secrets with Shane Delia
BY SHANE DELIA

My Malta may be a little different from the regular tourist’s Malta. For me it’s about family memories, reconnecting with my cultural heritage, decompressing and a little exploration into the past of Maltese food DNA, to gain a better understanding of what my little island home’s culinary identity could evolve into.

Malta’s modern day food is a direct reflection of its history, which isn’t always a good thing. We have been battered and bruised by the countless wars and occupiers, all leaving Malta with a disjointed culinary landscape. But once you peel back the layers, like bandages on a healing wound, you can start to see the raw natural beauty of Maltese culinary potential, and this is the food I want to unlock.

So, keeping all that in mind when I’m eating in Malta, I focus on simple flavours, spectacular sun-kissed produce, and the history of the food’s origin. My number one go-to is a small seafood restaurant called Terrone—a simple, tasty, clean, and fresh restaurant by the beautiful bay in Marsaxlokk. Owned by a Maltese-Australian family it has, in my opinion, the best food on the island.

A childhood memory that still brings a huge smile to my face is walking through the ancient streets in Zejtun—the city my father was born in—and searching for a little hole in the wall pastizziarija called Rogers. No bells, no whistles, no tables and no service, but you can’t leave Malta without tasting one of
their ricotta pastizzi. Light and crispy pasty cooked in a centuries-old oven that I swear adds to the flavour.

If traditional Maltese food is what you’re after, then you can’t go past Qrendi Bocci club. This is a real suburban home-style cooking venue. You will be extremely challenged to find better Maltese braised and fried rabbit, snails and, of course, horse meat! Believe me, try the horse meat. It is stunningly sweet and tender and cooked with love and skill.

Seeing that tourism is Malta’s biggest market, it does take a little skill to filter though the tacky chicken and beef tourist-driven slapped up menus that you will find in any budget tourist destination—chips, steak, and huge bowls of cheap pasta, plus deep-fried everything—but if you look carefully there are a few diamonds in the rough.

One of these little gems is Nenu’s. On first impression you may think that this place is a bit gimmicky and that a meal here will be quickly forgotten, but you will be greatly mistaken. Nenu’s is a really good all-rounder—it has the whole Maltese cuisine on one menu. My favourites are the Maltese cheese-filled ravioli with a simple spiced tomato and onion sauce, the braised octopus with walnuts and of course, you must try a traditional fitira—a thick Maltese style pizza that is moist and crunchy all in the same go. Be really careful not to order too much in one sitting—the serves are big and the cuisine is heavy and filling, but it’s a cool place to check out in Valletta.

If you’re looking for something a little higher-end, then my two picks would have to be Cafe Del Mar in St Paul’s Bay for drinks, beats and people watching; or Risette in Valletta, for a contemporary, European style cuisine from a chef that is pushing the envelope.

Of course, you can’t go to Malta in the summer without immersing yourself in the magical waters of the Mediterranean, and in my opinion there is only one beach to swim: Delimara Bay. A traditional Maltese beach, it has no sand, no umbrellas, no toilets, and no restaurants, so make sure you come prepared. Every time I go back to Malta, Delimara Bay is the first stop on my list. It was where I decided I wanted to become a chef; where my son, father, grandfather and I learnt how to swim; and where my aunty’s ashes remain. It is very special to my family and I would do anything to be back there right now.

Seeing Gozo is a must—it’s Malta’s agricultural heart and hasn’t been overrun with tourists or development. It’s like taking a glimpse back in time to what Malta used to be. Slow paced, without stress, it is the perfect place to reconnect with your loved ones and more importantly, yourself. The best way to experience Gozo is by booking a farmhouse villa. There are so many special, hidden gems scattered throughout the island, and some areas are luxurious and stunning. The Gozitan-style fitira is also worth a go and there is none better than Mekrens bakery.
Giuseppe Calì dome paintings restored

Conservation works on the main dome of Our Lady of Porto Salvo and St Dominic Basilica in Valletta have been concluded. The dome paintings are regarded as some of the best by painter Giuseppe Calì, who was born in Valletta in 1846. They are a cycle of eight paintings representing the seven virtues of chastity, temperance, charity, diligence, patience, kindness, and humility and the Holy Spirit. They were originally inaugurated in 1898 but suffered extensive deterioration due to water infiltration.

Agatha Grima Conservators began work in late 2018. They used methods including high-resolution imaging to understand the original manufacturing technique, the fragile condition of the works and the previous interventions by Calì’s son, Ramiro, years after his father’s death. This information helped the team tailor specific treatment directed towards the structural strengthening of the original work, the removal of any foreign damaging materials, and the aesthetic presentation as defined through Calì’s original.

In this way, his works have been brought back to life and now complement the decorative stucco work in the dome that has itself been restored.
Hospice Malta gives account of its operations during its AGM

On Monday 20th July, Hospice Malta called its 31st Annual General Meeting to discuss its yearly operations.

During the meeting, recently appointed Hospice Malta Chairperson Ms. Bernadette Bonnici Kind, acknowledged the contributions of all those whose team effort allows Hospice Malta to continue catering for increasing number of patients and families.

Commenting about the St Michael Hospice project, a major priority for Hospice Malta; Ms Bonnici Kind explained that with the number of patients growing year on year, it had long been acknowledged that Hospice’s needs will lead to the necessity of expansion of its current premises as well as its services. She said more funds are required in order for this project to be fully completed.

Mr. Kenneth Delia, CEO of Hospice Malta, gave a summary of the operations and highlighted the growing number of patients that added up to 1281 patients in 2019, of which 741 were new referrals, and who benefitted from 9,659 home visits by the Hospice team. Hospice Malta also has plans to extend further the afternoon respite services, in particular once Hospice begins to operate from St Michael Hospice.

Visit our site: https://hospicemalta.org/

Maltese musician Glenn Sacco bonds with young son through his music

Coryse Borg

“If music be the food of love, play on,” said William Shakespeare. And judging by the smile on guitarist Glenn Sacco’s son Leigh’s face in the video below, there’s a lot of love there – for his dad and for music in general.

“Dads can bond well with their children, all you have to do is find time and do what you love with them,” Glenn told Newsbook.com.mt. “Whatever you are going through in life, you have to find at least one hour and forget about the troubles and focus on your children. I’m going through some changes in my life, but I still find the time. My son is showing the love for music at a very young age – he’s just one year old! Music was part of me when I was young – my mum Rita plays the guitar as well, and she used to do the same thing with me and my sister Krystle. And here I am still playing music... hopefully my son will continue showing interest.”

Glenn is part of the duo Duo CEL & Sacco (made up of himself and X Factor Malta’s Celine Agius). They are currently working on original material, with their first single due to be released later this year.
Saviour Azzopardi
Chairman Glarac Association Malta - HMS GLORIOUS

Saviour Azzopardi is a 69-year-old retired schoolteacher from Marsa living in G'Mangia. He is married to Iris nee' Mallia from Floriana. Both their fathers were policemen; Saviour’s was stationed mostly in Valletta, whilst Iris’ father was stationed at the shorefront.

In 1963 his parents emigrated to Australia and there he received his primary and secondary education. He attended the Fairfield Boys High School, where after graduation he entered into an apprenticeship with Fox Man. in Smithfield NSW.

Before Saviour and Iris returned to Malta, he also worked for Comalco Can Co. in Yennora as a maintenance fitter. When he returned to Malta he was employed with the department of education as an instructor in the newly opened Trade Schools. He was at the same school, Umberto Calosso, for most of his teaching life. Whilst living in Australia he played Rugby League for Fairfield and Wentworthville in New South Wales.

When he was teaching at Umberto Calosso Trade school, he formed a basketball team made up of students and they participated in the national league for about 12 years.

As soon as their three children were old enough to go to school Iris returned to the workplace and apart from other jobs, she has been working in a pharmacy for the last 29 years.

Mr Azzopardi is the Chairman of the Glarac Association in Malta. The association meets annually to pay its respect to the 40 Maltese men and more than ten Englishmen ratings who died on HMS. Glorious on the 8 June 1940 (eighty years ago) along with over 1500 men in the worst tragedy at that time. This was Malta’s worst naval disaster during WW2.

The Glarac Association in the United Kingdom was formed in 2002. In 2008 they presented the Maltese a cast iron plaque which is now on permanent display at the Maritime Museum, Vittoriosa (Birgu)

pleases me greatly that now I can reach many Maltese, through your eNewsletter, that I know have family members who served in the royal and especially those who lost their lives on the HMS Glorious. As you well know the Maltese are known travellers and found all over the globe. We have members in most states of Australia as Canada, America, UK and South Africa. Lately I have been able to make contact with a lot of Maltese In the US and Australia, mainly Victoria and NSW. If you had a relative or friend who was involved in this tragedy please contact me on: salvuazz@hotmail.com
The Queen’s former idyllic Maltese home is being restored and opened to the public

Welcome to Villa Guardamangia, where Her Majesty and Prince Philip honeymooned.

BY NAOMI GORDON

The Queen and Prince Philip’s former Maltese idyll Villa Guardamangia will be reconstructed from its crumbling state and opened to the public as a museum.

The beautiful 1900s property holds special significance for the monarch and Philip, as it was where they lived as newlyweds between 1949 and 1951, before her father Prince George VI’s death and her appointment as Queen.

The royal couple enjoyed relative anonymity at the time and are said to have led an idyllic existence in Malta, an archipelago in the central Mediterranean between Sicily and the North African coast, swimming, dancing and enjoying beach picnics (via The Times). The Queen is also believed to have enjoyed shopping trips, visited the hairdresser and drove around in a Morris Minor.

Philip was leased the house by his uncle Lord Mountbatten while he was stationed in Malta serving as a naval officer on the HMS Chequers within the Royal Navy’s Mediterranean fleet. It was previously owned and run by a veteran heiress of the Schembri family.

Though the Queen and Prince Philip have visited the property a few times since leaving in 1951, the home has deteriorated after decades of neglect. When Her Majesty visited Malta five years ago as part of the Commonwealth Summit, she was denied entry due to its decrepit state.

Local conservationist, Astrid Vella, was reported to have said at the time: ‘If the Queen asks to visit this property again, it shouldn’t be in this state. We must save it.’

It went up for sale in 2019 and was said to boast six bedrooms, a lounge, dining room, living room, kitchen, three bathrooms, grand ‘sala nobile’ and two garages.

Following appeals from heritage sites, the government has finally stepped in and purchased it for £4.5million, with plans to turn it into a tourist attraction.

Malta’s state Heritage Agency told The Times that they would work with Buckingham Palace to ‘reconstruct’ the villa before it is opened to the public.
These are the most haunted local creepy legends in Malta.

**Villa Sans Souci – Marsaxlokk**

Constructed by Prof. Pisani in the 1870s, Villa Sans Souci is said to be haunted by a sense of dread. Pisani lived his days in Villa Sans Souci up until his passing, from a prolonged disease, in 1908. The villa was eventually sold by its heirs in 1940 to the Royal Air Force to serve as a base. Once the villa was abandoned, it became a target for vandals and thieves due to its prim architecture. Passers-by report hearing eerie noises being emitted from the villa during the day.

**Splendid Hotel – Valletta**

Splendid Hotel has a quaint story attached to its walls. The hotel is located in Strait Street, a street which was the pinnacle of prostitution and crime back in the 19th century. The hotel closed its doors in the late 60s due to a grisly murder. A prostitute was found stabbed to death in one of the rooms’ bathrooms. The victim’s spirit is said to walk the empty hallways of the hotel, haunting curious explorers. Nowadays the space is used for art exhibitions by renowned names like Comic Con.

**Telgha t’Alla w’Ommu – Naxxar**

If you’ve ever driven across the Maltese islands, you’ve probably passed through Telgha t’Alla w’Ommu on the way to your destination. Accidents are continuously reported in the ascent. The accidents are associated, by the superstitious, to the wandering spirits that haunt the hill - asking drivers for a lift. The spirits are credited to an undated hit and run that supposedly occurred on the very same hilltop.

**Verdala Palace – Siġġiewi**

The Verdala Palace is mostly renowned for being the President’s Summer residence, but the uncanny know the location for other purposes. The Palace is said to be haunted by the Blue Lady, a woman who supposedly plummeted to her death from a window in the Verdala Palace due to her imminent arranged wedding. The spirit of the woman is seen roaming the palace in the blue dress it perished in from time to time. Visitors of the palace have also reported experiencing supernatural trouble with the doors of the palace.

**Manoel Theatre - Valletta**

Manoel Theatre is the pride and joy of the Maltese and happens to be Europe’s third oldest functioning theatre. Actors, as well as audience members, have reportedly seen fog emerge from one of the seating boxes. Others have experienced slamming doors and drifting shadowed figures. The spirit is said to be called Rita - a beggar who inhabited the Manoel Theatre in the earlier days. It is said that Rita fell to her death from one of the theatre’s balconies as she fought to save her infant daughter from a stranger’s hands.

**Dar ix-Xjaten, Mellieħa**

Dar ix-Xjaten was claimed to have been built by the devil in a day (or three - depending on who’s narrating the legend). The farmhouse initially served as a horse stable during the Knights’ ruling. The farmhouse is said to be the devil’s making due to its staircases creating the illusion of protruding horns.

What’s creepier about the location is that classical music echoes from the house in the evening. The farmhouse is recognised to be a national monument by the Malta Environment and Planning Authority.

Don’t let these legends scare you off, after all, they’re only superstitions...right?
Malta Awarded Cultural Getaway Of The Year 2020
Noel Zarb Bay Radio Malta
The Malta Tourism Authority office in Germany has once again received one of the most important and sought-after accolades in the luxury tourism industry. During a special event held on Monday 6th July, the Malta team in Frankfurt led by Manager Martin Frendo and Senior Executive Michaela Hempel received the Connoisseur Circle Hospitality Award 2020 in the category Cultural Getaway of the Year, in recognition of MTA’s innovative destination marketing activity.

Minister for Tourism and Consumer Protection Julia Farrugia Portelli congratulated the Malta Tourism Authority on this latest achievement. “The fact that Malta and the MTA receive such recognition in the various countries where we are actively promoting the destination is testament to the hard work and dedication of our overseas network, supported by the local teams at MTA Head Office and the Ministry. It is also a certificate for Malta which has gradually transformed its image, to become a year-round cultural destination.”

Mr. Frendo and Ms. Hempel commented: “We are very proud that Malta, with a history of over 7,000 years and abundance of historical sights, has been voted the Cultural Getaway of the Year 2020. We would like to thank Connoisseur Circle for this special recognition,” they added.

The luxury travel magazine Connoisseur Circle has been awarding the best hotels, spa resorts, cruise lines, airlines and destinations with the renowned hospitality prize since 2013. Every year, an expert jury made up of travel journalists and industry insiders decides on the selection of nominees and winners in 15 different categories.

ENZO GUSMAN IS IN THE INTENSIVE CARE UNIT AT MATER DAY
Enzo Gusman’s daughter Johanna announced on facebook that her father had a fall and is now in the intensive care unit at Mater Dei Hospital in Malta. We ask our readers to pray for a quick recovery.

Maltese missionary dies in Peru from Coronavirus
August 2, 2020 -
A Maltese missionary has died, according to Missio Malta, after contracting Coronavirus during his work in Peru. Fr Valerjan Mercieca was in the Carmelite Order. And he was born at Santa Venera, Malta. He died aged 82 having spent all his life working for missions in Latin America where he carried out works in Peru, Bolivia, Brazil and Colombia. In a comment on Facebook, the Maltese Bishop in Peru, Mons Giovanni Cefai, wrote that Fr Valerjan Mercieca died as he lived, working as he did as a missionary. The burial of Father Valeriano Mercieca O Carm. was held 3 August at 10.00 am local time. (5.00 pm Malta) at the Cemetery La Capilla - Juliaca. It was transmitted on Facebook giovanni Cefai, Radio Pucara and prelature huancane.
ORDER OF MALTA

Covid-19 response – facemasks and meals provided to residents in Bangkok slums

Fr. Carlo the Magistral Chaplain of the Order of Malta Thailand, presented 1,200 face masks to Fr. Alex from the Xaverian Missionaries Klong Teoy. The face masks will be distributed immediately to the residents of Klong Teoy, a disadvantaged and densely populated area in Bangkok, to combat the spread of Covid-19. Members will also distribute with the assistance of Fr. Alex and his team food parcels to 200 families in Klong Toey on a weekly basis until the current situation improves.

Chris de Burgh's mum trained spies in Malta

Rosanna Davison and her grandmother Maeve. The parents of popular British/Irish singer Chris de Burgh trained British spies in Malta during the Cold War, the Daily Mail has reported. The discovery was made by her grandchild, Chris de Burgh’s daughter’s Rosanna Davison. Charles and Maeve Davidson were trained in code making and in turn trained spies ahead of their deployment in Albania as part of ‘Operation Valuable’, one of the earliest Cold War attempts to overthrow the communist regime in Albania.

They moved to Malta in 1951 and settled in Rabat, where their two sons, including Chris, attended school and loved swimming. In addition to coding, the men were taught how to handle guns and explosives, as well as how to survive on the run and other skills. 'The young men were being trained in Malta to operate behind communist lines in Albania and make life difficult for the communist authorities,' Maeve Davison told the newspaper. What the Davisons were not told before arriving in Malta, was that the previous group of recruits sent to Albania had been discovered - picked up by Albanian authorities and executed. The security leak was blamed on the training personnel in Malta, which was why the new group - including the Davisons - had been enlisted. The Davisons found it difficult to make friends in Malta, as they couldn't answer questions about their jobs, and they worked at maintaining a distance from their neighbours to avoid accidentally revealing any information.

Connections: The Davisons socialised with Lord Louis Mountbatten, Supreme Commander of the Nato fleet

The couple even sent the children's nanny back to England when she became curious and asked too many questions. One person with whom they did socialise, however, was Lord Louis Mountbatten - who was at the time Supreme Commander of the Nato fleet, based in Malta.
Mountbatten took a keen interest in their mission and often invited them to dinners and polo games - sparking Maeve's love of the sport, of which she became an enthusiastic player.

With sterling British society connections and an undisputed charisma about him, Mountbatten brought a cosmopolitan glamour to the island's close knit community.

Aside from their extracurricular activities, the Davisons found their day jobs intriguing, challenging and, at times, amusing.

After a stint marked by a glamorous social life and the occasional bizarre incident, the Davisons mission ultimately ended in tragedy. Devastatingly, the agents they trained met the same fate as the previous recruits: they were discovered by the Albanian authorities and executed.

'The appalling loss of life couldn't continue, so the operation was disbanded - though nobody was able to pinpoint how the Albanians were getting their information.'

They only got to known in 1963, when Kim Philby, a veteran member of British Intelligence, confessed to being a double-agent and defected to Russia.

The name rang a bell with Maeve: she had known Philby as an intelligence boss during their days in the Mediterranean, a period when their mission fell under his remit.

When he was revealed as a spy, the Davisons realised that it was very likely Philby who had been passing on the information about their Albanian trainees to his communist bosses.

After the Albanian training operation was disbanded, the Davisons left Malta and returned to England, looking for work.

The family went to Nigeria, where Col Davison had a job selling farm machinery to expatriates. They also moved to the Congo, but it was far too dangerous - and Maeve and her sons returned home.

They then settled in Wexford.

It wasn't long before Chris de Burgh became very well known. His daughter Rosanna won the title of Miss World in 2003 and enjoys a successful career as a model.


Ghonnella: An Introduction to Malta's Traditional Headdress

Nicola Collins

Sometimes referred to as Faldetta, Ghonella, a traditional Maltese headdress, is becoming something of a rarity to spot across the island. Here's at closer look at the ghonnella and its history up to the present day.

Dating back to the 16th century, during the time of the knights, women from the more well-to-do families adorned għonnienielen (pl.) in both white and bright colours. As a symbol of their wealth, the ghonnella was seen as appropriate dress as it covered the majority of the body. At a time when only the face of a lady should be seen, it was also often accompanied by a huge fan. Bearing a slight resemblance to the Turkish charshaf, the ghonnella is unique to both Malta and sister island of Gozo. In addition to covering the body, another main purpose was to provide shelter from the intense Maltese sun, while capturing cool breezes and protection from rain and winds.

Made of predominantly black rich silk or cotton, the headwear features an arch shape framing the top of the head, with loose material draped either side, falling to mid-calf length, to be clasped in the hand. The arch is formed by having cardboard, cane or even whalebone stitched inside. From its
introduction until the mid-20th century this was common wear among elderly spinsters and members of the religious Christian sect ‘Il-Muzew’ as formal Sunday wear for female churchgoers. Despite its former popularity, the headdress also had its disadvantages. Women wearing ghonella had their sight restricted and during high winds they were particularly difficult to wear as the arch caught the wind and the loose sides had to be held tightly with both hands to keep them in place. Following its demise during World War II, today it is very rare to see ladies wearing this headdress but is still considered part of the island’s traditional costumes.

During later years, remaining in dark colours, the headdress became more common, with women taking to wearing these during everyday duties. Brides took to wearing white ghonnella, while it is alleged that peasants were sometimes seen wearing green. There are many theories behind the origin of this garment and today the truth remains unclear. Stories include that it originated from a long skirt that was often thrown above the head to help provide shade, while some historians believe it was influenced by both Italian and Sicilian mourning rituals of the time and introduced to the island of Malta during the reign of the Knights of St John. There is also the belief that it could possibly be an adapted version of the Spanish mantilla.

Although no longer spotted on the streets of Malta as daily wear, the ghonella still lives on in Malta and Gozo. Souvenir shops boast dolls dressed in the traditional wear, galleries hold Maltese paintings of street scenes depicting the headdress in everyday life and decorative ghonella often comes to life as part of the wonderful costumes during feasts.

ORDER OF MALTA
New Jersey Area Donating Masks to Medical Workers

COVID-19 Members of the New Jersey Area have ordered 1,000 red cloth face masks with the white Order of Malta Cross for medical workers throughout the state.

They will be distributed to hospitals and nursing homes in each of the 5 Hospitaller regions in New Jersey. These masks, which can be washed and sanitized, can be placed over N95 masks so that medical workers can use them for a longer period of time. If you would like more information about how you can do this in your Area, please reach out to New Jersey Hospitaller Troy Simmons, KM.
JIKTEB FATHER ADAMI MINN MALTA


Dr. Mary Luz baghatet tghid lil ohtha soru Sr Ruth f'San Diego California li bill-grupp taghha ibaghtu ghajnuna finanzjarja ghal-medicini. Hafna f'Melbourne, nies ta nazzjonijiet differenti fosthom Peruvjani kollha hbieb tieghi, ghenu izda t-three cheers kbar immurru ghall-Maltin hbieb ta' generosita tipika Maltija, li qiesu hadu dan l-orfanatrofju prattikament f'idejhom bl-accountant sa minn 1988 meta bdejna, bill-lock down b'kollox baqghu jikkontribjixxu xaghara wara xaghax, sena wara l-ohra biex zammewh ghaddej. Love you u jrrid narakom fill-genna mieghi'. God and myself bless you all.

Padre Manuel Adami
FORT MALTA - A SECRET FORT IN ADELAIDE, SOUTH AUSTRALIA

by Dave Walsh

Moving Artillery Guns From Fort Largs to Fort Malta in 1942

SOUTH AUSTRALIAN DEFENCE

As early as 1878 the prosperous colony of South Australia was feeling the need to defend itself from invasion by European powers. By 1880 Fort Glanville had been established at Semaphore Park, and a few years later Fort Largs was established at Taperoo with superior guns out-ranging those of Fort Glanville. A South Australian naval steamer of 920 tons, The Protector was commissioned in 1884, and at the time she was said to be the most powerfully armed vessel of her tonnage afloat. After Federation in 1901 our sole gunship was handed over to the Australian Navy and became HMAS Protector.

During World War 1 Fort Largs was actively used as a fort protecting our coast, Outer Harbor and Port Adelaide with its vital industry. Many men enlisted there to fight in the war overseas, and for a period the fort was also used as an internment camp for aliens (people originating from a country we were at war with).

In World War 2 South Australia's remoteness from the conflict was a significant benefit, and it meant the the state was the ideal location for manufacturing explosives, munitions and small arms at Salisbury, Finsbury and Hendon. But the increasing threat of air and sea attack by Japan caused military authorities to re-think the defence of Adelaide.

FORT MALTA IS BORN

Fort Largs had been clearly marked on maps for sixty years, and it was felt to be very vulnerable. If the fort was disabled then the coast and Port Adelaide was largely defenceless. And so it was that Fort Malta was conceived, to be located in sand hills about 600 metres north of Fort Largs (where Ocean View High School is located today). At the time Fort Malta was described as being 1.5 miles from the Largs Bay railway station, and 2.5 miles from Outer Harbor.

The six inch artillery guns from Fort Largs were transferred to Fort Malta, and camouflage was used to disguise the change at Fort Largs. The guns were able to cover the sea in front of Fort Malta, the Semaphore and Largs Bay piers, and the wharves and breakwater at Outer Harbor. The guns were also able to be fired landwards towards Torrens Island, although the view was blocked by the ICI Works, Gas Works and Adelaide Electric Supply Company. Fort Malta became Adelaide's official Examination Battery - any ship approaching Port Adelaide needed to be cleared by staff at the fort.

MANNING FORT MALTA

The normal complement manning the artillery was 20 men and 16 women, headed up by a major, captain, and two lieutenants. They were supported by fourteen Signals Corps staff and ten trades and technical staff.

ROLE OF THE FORT

Outer Harbor was the assembly point for local convoys of ships, and also a safe harbour that needed to be protected. The LeFevre Peninsula contained significant industry including the electricity and gas supplies for all the population in Adelaide, and was also critical to keep operational.

The main threats that Fort Malta needed to defend against were Japanese navy ships including submarines and destroyers, while attacks by seaborne aircraft using bombs or gas were also seen as
possible. Concrete pillboxes with corrugated iron reinforcing and trenches were built at strategic locations on the beach near Fort Malta, while sentries patrolled and asked for a password when challenging strangers.

Comprehensive procedures were put in place to instruct defenders on how to proceed in different situations - a gas attack, an air raid, a commando attack or a spray attack. Ships entering the Gulf of St Vincent were required to notify when they planned to be in the vicinity, as they often travelled at high speed to avoid enemy submarines. Failure to be recognised could result in being fired upon.

The Fort Malta Record Book contains detailed information about the armament, stores and ammunition required. The accommodation requirements don't seem to reflect the staffing of the fort, referring to eleven huts accommodating 22 personnel each. It seems likely that the support and guard soldier complement may not have been fully described in this record book.

Nearly seventy years later, we may never learn much more about Fort Malta. Its presence was never mentioned in newspaper reports of the time in Adelaide, and the fort appears to have been dismantled soon after the end of the war. The only known photographs of the fort show the guns being moved, and an aerial reconnaissance shot at 4000 feet on a cloudy day. Perhaps Fort Malta is destined to remain another of Adelaide’s hidden secrets.