



THE MALTESE PRESENCE IN NORTH AMERICA



E-NEWSLETTER

Issue 39

JUNE 2022



**SINATRA NIGHT AT THE MALTESE AMERICAN COMMUNITY CLUB
OF DEARBORN, SATURDAY, APRIL 30TH**

Photo courtesy of Lisa Buttigieg LiGreci
See pages 19-25 for full story

**The Maltese Presence
in North America**
Issue No. 39 JUNE 2022

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EDITORIAL COMMENT

The photos connected with Lisa Buttigieg LiGreci's article on Sinatra Night, held at the Maltese American Community Club of Dearborn, Michigan were so striking that I decided to use them for the feature article and some of the photos for the front and back covers. (See pages 1, 19-25, 36.)

Two new contributors to this newsletter are Paul S. Zammit of London and Mary Zarb of Toronto.

Paul, assisted by his brother Mike, submitted the article on Mike's daughter, Alexa S. Zammit, who recently graduated from the United States Military Academy in West Point. (See pages 14-16.)

Mary, a first-time visitor to the Maltese-Canadian Museum Archives and Visitors Centre in Toronto, was so impressed that she wrote up an account of it,

accompanied by selected photos.

Deo Catania of London alerted me to the accomplishments of Ronnie Attard, a Maltese American (see page 8) and Teresa Bugelli, a Maltese Canadian (see page 4).

Mar Fenech informed me of the status of *Ash Fall*, the final book in the *A Novel of the Knights of Malta* trilogy and her May 18th interview on *Kikkra Te* (see page 4).

Thanks to Tessie Spiteri's Facebook page, I learned of and watched the interview with Annie Scicluna of Melbourne (see page 7).

Gradually, more and more activities are taking place within the various Maltese organizations in North America (see pages 31-33). Some of these have received write-ups, such as the April and May luncheons held in London (pages 5-7), the Memorial Day Parade in Dearborn (pages 27-30), weekend events in San Francisco (page 26) and the Majjalata in Astoria (page 31).

If you wish to have the activities of your non-profit Maltese-associated organization posted in this newsletter, let me know. In addition to the clubs, this also applies to items from the Embassy of Malta in the United States, the Permanent Mission of Malta to the United Nations, the Consulate General's office in Canada and the various consulates throughout Canada and the United States. This newsletter no doubt reaches individuals beyond the regular official channels.

Again, if you have ideas to share or wish to be put on the free, bcc electronic mailing lists, etc., I may be reached at dbrock40@worldline.ca. The newsletter is also open to paid advertising. Just drop me a line for the rates.

Thanks to the kindness and efforts of Evelyn and Dennis Simmons of California, all issues and the latest "Table of Contents" are posted on the web page of the

Maltese-American Social Club of San Francisco at <http://maltese-americanscsf.org/home.aspx>.

Click on to "News & Resources."

May all fathers have a great day with family on Father's Day.

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GLEANINGS FROM THE SUNDAY BULLETIN**PASTOR'S THOUGHTS...**

Fr. Mario Micallef, MSSP, is pastor of St. Paul the Apostle, Toronto, the only Maltese national parish in North America. These "Pastor's thoughts..." are extracts from his commentaries on the Sunday readings which are published in the Parish's Sunday Bulletin.

Do You Love Me?

"Do you love Me?" (Jn. 21:15-17) This is the question we are invited to ponder during these coming days. The question is not whether I have been good, or whether I have made mistakes. Do I sincerely love Him? The rest will follow.

My Sheep Hear My Voice

"My sheep hear My voice." (Jn. 10:27). Jesus does not speak of listening to orders or commands. It is the simple, and yet profound, act of hearing which crosses boundaries and shortens distances. It evokes love and intimacy. It gives a sense of security, of "feeling good". The voice is a sound that reaches the heart before the mind starts making sense of the words spoken. Unfortunately, far too often have we, as Church, mistaken the sound of this voice with orders! Our faith is not a religion of duties and obligations. It is a relationship of love. Like any other loving relationship, it can only grow with time, with presence, with listening to what is both spoken and unspoken.

A good question to ask myself during my prayer time this week is: "How clearly do I hear my Shepherd's voice?"

Love without any Condition

Jesus loved his disciples, not because they were perfect. Neither did He love them because they loved Him in the same measure in return. It is enough to look at Peter and his triple-denial. Yet Peter's sin did not diminish in any way Jesus' love for him. We also

know that Jesus shared the meal with Judas too, in spite of the fact that He knew what he was about to do. He even washed his feet, together with those of the rest of the twelve. This is precisely what Jesus is asking of us, as his followers in today's world, to love without any condition, to keep loving even in the face of denial, treachery or deception.

Jesus says that it is through this that people will know that I am his follower. It is not through the kind of prayers I say or the number of liturgies I celebrate. These are important, as tools to help me live this command, because I know that, without his help, I am totally incapable of loving the same way He loves me. My prayers, my celebrations, have to be translated into love in its most concrete and tangible form.

God Is Always with Us

We are living in a time when we are hearing a lot about synodality in the Church. As Pope Francis often reminds us, our task as believers is not that of doing what the majority decides. It is, rather, coming together with an open heart so that, together, we can see where the Spirit is leading us. We acknowledge that we are still far from the ideal....

This is precisely what Jesus had promised on that Thursday evening. [Jn. 12:23-29] His words echo like balm in times of confusion, trouble or fear. "Do not let your hearts be troubled...do not let them be afraid...Peace I leave with you." This was supposed to be the effect of the presence of the Holy Spirit who was to be sent to the believers. Jesus calls Him the "Paraclete" or "Advocate", literally meaning one who is called to be with, to accompany.

We are not alone. As Jesus was preparing his disciples for his departure, He wanted to make sure that they understood the fact that they would never be abandoned. Christ's departure only implied a new way of having God at their side. Indeed, what seemed to be the evening of Jesus' life became dawn.

Sharing in the Mission of Jesus

Sharing in the mission of Jesus might seem a daunting task. A number of questions and doubts may come to mind. Am I worthy? Probably not....unlike the case of a student trying to imitate his master, what makes it possible in my case is not simply the inspiration coming from what the Master has already done. It is, rather, a power coming from the Master Himself. He has promised to give the Holy Spirit, the same Spirit He had.

**TERESA BUGELLI APPEARS ON
SHARK TANK MALTA AND COMES AWAY
WITH A €100,000 INVESTMENT
IN HER PASTIZZI FOOD TRUCK PROPOSAL**

Dan Brock

Teresa Bugelli of Whitby, Ontario appeared on *Shark Tank Malta*, on April 24th, and made a pitch for a pastizzi food truck which would show up at festivals and food alleys and thereby make Malta better known in Eastern Ontario in particular.



She was successful in having businessman Mark Bajada, one of the five sharks on the show, agree to a €100,000 investment for a 40% share in her business.



Theresa has been operating Mama Malta Pastizzi, a delicacy distributor for The Malta Bake Shop of The Junction in Toronto, servicing the Durham Region and Peterborough.

Born in Ontario, to Joe and Lynda Bugelli, Theresa's passion for Malta is also seen in her establishment of the Malta Cultural Club of Durham.

Her paternal grandparents, along with her father and most of his siblings, arrived in Canada in January 1963.

**ASH FALL,
THE FINAL BOOK IN THE TRILOGY,
BECOMES AVAILABLE FOR PRE-ORDERS**

Dan Brock

On May 18th, the 457th anniversary of the commencement of the Great Siege of Malta, the digital version of Marthese Fenech's, *Ash Fall: A Novel of the Knights of Malta* became available and could be pre-ordered from Amazon (Canada, UK and Australia).

This is the final book in Mar's Siege of Malta trilogy, the previous books being *Eight Pointed Cross* and *Falcon's Shadow*. Her two previous books have been featured in January and June 2021 issues of this newsletter.



Originally Mar planned to release all formats of *Ash Fall* on May 18th, to correspond with the commencement of the Great Siege on May 18, 1565, but her health condition derailed those plans. The official launch of the e-book and paperback is now planned for September 8th, Victory Day in Malta.

It was also on May 18, 2022 that Mar was a guest on the Maltese talk show *Kikkra Te* (Cup of Tea) in which she discussed her novels and experiences in writing them.

The nearly 15-minute interview may be seen and heard by going to <https://netondemand.mt/play/27663> and moving the cursor to 45:22.

**APRIL AND MAY LUNCHEONS
IN LONDON, ONTARIO**

Dan Brock

After a five-month hiatus, 23 members of the Maltese Canadian community and their friends of London and area were safely able to once again get together for a monthly luncheon.

We met in the Knights Room at The Pickle Barrel in the Victoria Place Mall, near the northwest corner of Wellington Road South and Commissioner's Road East, in London, Ontario on Thursday, April 28th. By all accounts, everyone enjoyed the food and the ambience.



**Mary Testa, Rose Mizzi, Tony & Carmen Cauchi
and Victoria & Albino Ellul**



**Tony & Censa Vella
and Miranda & Deo Catania**



**Jim McDonald (not shown), Connie Hislop,
Janet & Bob Peckham,
Dan & Loretta Brock and Gloria Helfer**

Photo by Albino Ellul



**Lynda Galea, Carol Hilton, Terry Rogers,
Mike Ditchfield, Helen Ditchfield
and Tony Galea**

The weather cooperated beautifully for our May luncheon, held at the Swiss Chalet, in the Rio Can Shopping Mall on Fanshawe Park Road East. The last time we met here was in October 2021.

This time, there were 33 of us present, not quite as many as when Dr. Raymond Xerri, the Consul General of Malta to Canada, was our guest of honour, but more than in April.

Already plans are in the works for our next luncheon, which will be held at the Mandarin Restaurant on Wellington Road in South London in June.



Victoria & Albino Ellul



**Mary Vella, Madeleine Barrette,
Carmen & Tony Cauchi**



**Melrose & Larry Paquet and
Monica & Mannie Micallef**



Lynda Galea, Carol Hilton, Terry Rogers, Barbara Gauci, Mike Ditchfield, Helen Ditchfield and Tony Galea



Ted Gauci, Yvonne Lalonde, Connie Hislop, Janet Peckham and Mary Testa



Rose Mizzi, Loretta Brock, Charles Vella and Jim McDonald



Tony & Censa Vella, Joyce Vella, Miranda & Deo Catania



AN INTERVIEW WITH ANNIE SCICLUNA OF MELBOURNE, AUSTRALIA

Dan Brock

Recently 89-year-old Mrs. Annie Scicluna of Melbourne, Australia was interviewed through the Maltese Community Council of Victoria, Inc. (MCCV), in collaboration with the National Archives of Malta, by Joseph Matina, MCCV treasurer and manager of *Memorja*.

In the interview, lasting some 19 minutes, Annie speaks of her five siblings who immigrated to Ontario, Canada, beginning in 1948. Two are still living, Doris Schembri in London and Tony Mizzi in Georgetown. Rose Mizzi of London (see above) is Annie's sister-in-law.

A number of us had the pleasure of meeting and chatting with Annie a couple of times when she was in Canada and paid visits with her relatives to the now defunct Maltese Canadian Club of London.

RONNIE ATTARD NHL DEFENSEMAN

Dan Brock

On June 22nd, in Vancouver, British Columbia, Ronnie Attard was selected 72nd overall by the Philadelphia Flyers in the 2019 National League Entry Draft.

The son of Tom and Sue Attard, Ronnie was born on March 20, 1999 in White Lake Township, Michigan. He has two older sisters, Jessica and Julia.



Ronnie Attard is slanked by, left to right, his sister Julia, mother Sue, father Tom and sister Jessica

While growing up in Michigan, Ronnie played minor ice hockey for the Honeybake and Victory Honda. Later, he was drafted by the Tri-City Storm of the United States Hockey League (USHL). He announced his commitment to play NCAA Division ice hockey with the Western Michigan Broncos men's ice hockey team, during his rookie season with the Storm.

During the offseason, prior to the 2018-19 season, Ronnie split his training between working out at Western Michigan with former NHL head coach Andy Murray and the Broncos. Consequently, Ronnie had a breakout season with the Broncos and won both the USHL Player and Defenseman of the Year.

He set a league single-season record for most goals and points by a defenseman, during the 2018-19 season, with 30 goals and 65 points. Four of these 30 goals were scored in a single game, making him the first USHL defenseman in more than three years.

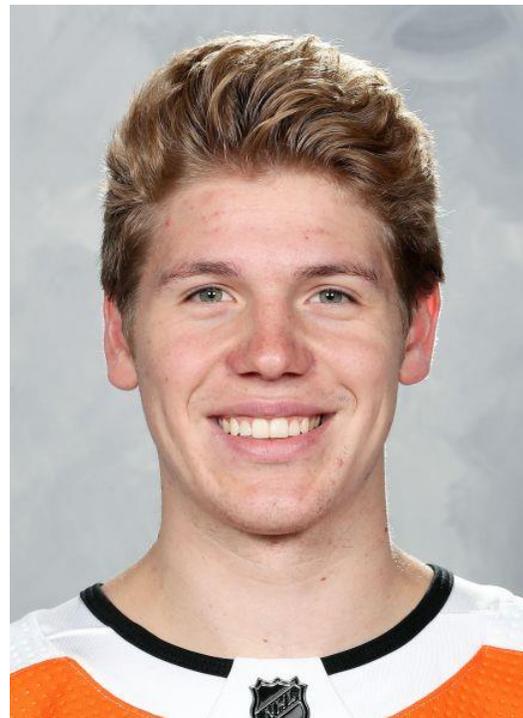
He was also team captain and won both the 2019 Dave Tyler Junior Play of the Year Award and USHL Defenseman of the Year award.

Ronnie was named captain of Team USA at the 2018 World Junior A Challenge and helped the team win a gold medal over Russia.

Following the NHL Entry Draft in 2019, Ronnie began his freshman season at the Western Michigan University which was eventually cut short owing to the COVID-19 pandemic. During the shortened season, he appeared in 30 games, finished with 14 points and was the top scoring defenseman on the team. The following year, Ronnie continued his offensive output, was selected for the AHCA First Team All-American team and was nominated for the Hobey Baker Award.

After completing his junior season with Western Michigan, Ronnie concluded his collegiate career by agreeing to immediately join the Philadelphia Flyers for the remainder of the 2021-22 season.

On April 2nd, he made his NHL debut with the Flyers in a 6-3 loss to the Toronto Maple Leafs. Three days later, Ronnie, #47, recorded his first NHL point by assisting on a goal by James van Riemsdyk in the Flyers' 4-2 loss to the Columbus Blue Jackets. His first goal came in the first period on April 9th against the Anaheim Ducks.



FAVA BEANS 101**Lisa Buttigieg LiGreci**

Ah spring! My favorite time of year. I know this is June, but technically it's still spring and I am in a perpetual state of happiness this time of year; so, I want to keep writing about it. It is a time of new beginnings, new life and new growth when winter finally releases its icy grip. I love the bright yellow-green color of young leaf buds opening up. The blossoms and blooms put a permanent smile on my face every time I step outside.

One of the things I love best of all is nature's bounty of spring vegetables. Most of my favorite vegetables arrive in spring. Fresh asparagus, spring peas, artichokes, and yes, fresh fava beans! Fava beans, also known as broad beans, are in the legume family. They are one of the oldest cultivated plants, dating back to at least 6,000 BC. Their hardiness and ability to endure cold climates may have contributed to their longevity.

They are not available for very long, only having a one month harvesting window. Fresh favas are not very common or popular in North America and not easily found. In Mediterranean cultures, like Malta, they are eaten constantly in the summer. If you are lucky enough to live near a farmer's market or green grocer that carries them, you should absolutely take advantage of your good fortune. Do not miss out on these delectable little beauties. The nearest produce store that carries fresh fava beans is about 10 miles away from where I live, but for me, it's worth the trek to get my once-a-year fix.



The old children's ditty, "Beans! Beans! The magical fruit. The more you eat, the more you...."(well, you know what), may have some credence. The magic beans in Jack and the Beanstalk are believed to have been fava beans because, in real life, they have a magical history all their own. During the Middle Ages, Sicily experienced a serious drought. The people prayed to St. Joseph for rain. He actually answered their prayers and it began to rain. The fava beans were the only crop to be salvaged and helped prevent a famine. To this day fava beans are placed on Sicilian church altars on St. Joseph's Day and they are incorporated in the St. Joseph's Day feasts. Some say the rain was a miracle from God. Others may have attributed the rain to the beans themselves, claiming they were magical.



**View in a Church having a large Sicilian American Congregation, on St. Joseph's Day, in New Orleans, Louisiana
A dish with dried fava beans is at the bottom of the photo.**

Photo by Lisamarie LiGreci-Newton

There are also many superstitions associated with the beans as well. Carrying a fava bean in your wallet is thought to bring fortune. Keeping them in your pantry ensures your cupboards will never go bare. Ancient Egyptians believed the fava bean contained supernatural properties and was it taboo for priests to consume them. Instead, they functioned as offerings to the gods. And it's no wonder. Their rich flavor and buttery texture makes it a food fit for the gods.

Fava beans require a bit of prep work. You not only have to shell them once, but twice. Trust me, they are totally worth the effort. For me, it's a labor of love.

The appearance can be deceiving because a big pod doesn't always hold lots of beans and they may not all be large. The pods themselves look like giant ugly green beans with brown blemishes. But, inside holds an emerald green gem. Don't worry about the blemishes, that just means they are ripe. Try to pick firm pods where you can almost see the size of the beans. Steer clear of older pods that are getting soft and limp.



Unshelled fava beans will keep in the refrigerator in a paper bag for up to 10 days. (They don't last that long in my house.) The sooner you can prep and cook the beans the better. The first step is to shell the beans. You don't have to use a knife, but the pods can be tough. I find using a paring knife makes the task easier. Slice into the stem end of the pod and pull off the string just as you would a string bean.



Now you can split open the pod to expose the beans. You will find them cozied up inside a soft velvety membrane to keep them safe and protected. I like to call it nature's packing material.



Remove the beans from the pod and place them in a bowl. One pound of fava beans in the shell should yield one cup of beans, so they can be expensive because they are priced by the pound and you are essentially paying mostly for scraps to go into your compost pile. Since they are so elusive and only around for such a short period of time, it's an indulgence I'm willing to embrace.

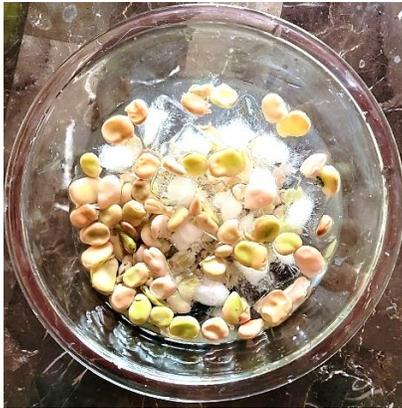
Once you've shelled them you will see that the beans have a thin, almost waxy skin. The skin is edible and loaded with fiber, but it can be tough and bitter. You can tenderize the skin by blanching them for a minute or two in two cups of boiling water and one teaspoon of baking soda. Personally, I don't like eating them like this. I think it takes away from the silky texture of the bean itself. Since I can only get them once a year, I only want to experience the delicate, buttery bean texture. I thought I should mention this method in case you wanted to try it.



To remove the skin, bring a pot of salted water to a boil. Add the beans to the boiling water. You can

either blanch them or fully cook them. You only have to boil them for a minute or two to blanch them. Once blanched, you can freeze them for later use. I like to fully cook mine about six minutes so they are soft and tender. After they've been blanched or cooked, drain them in a colander, then immediately transfer them to a bowl of ice water to shock them. Shocking quickly stops the cooking process.

Pinch the thin end and the bean will easily pop right out.



Your fava beans are ready to use in whatever recipe you like. They are very versatile and can be used in soups, salads, stews, pastas and even risotto. The Maltese make bigilla, a broad bean dip to be eaten with galletti, a Maltese cracker. The two make nice additions on a Maltese platter. I shared my recipe for bigilla and galletti in the August and September 2020 issues of this newsletter.

Once the beans are cooled, place them on a clean kitchen towel and pat them dry. The bean has a thick end and a thin end. The thick end has a dark purplish line.



To remove the skin, peel away the thick end of the bean.

I like to serve them with liver and a nice Chianti....NOT! (I couldn't resist that one.) I just dress them with a little olive oil, fresh lemon juice, salt, pepper, and some chopped fresh parsley. Keep it simple and delicious. Enjoy this season's fresh fava beans. But not too much...toot toot!



HIDDEN GEM IN THE JUNCTION, TORONTO**Mary Zarb**

Are you a Maltese Immigrant or a child of parents who emigrated from Malta? If you answered "yes," then there is a treasure trove of the most amazing artifacts in the Maltese-Canadian Museum and Archive that I highly recommend would be well-worth viewing on a day trip. I had the privilege to tour this Museum recently with a lovely volunteer, Carmen Galea.

There is no charge to view the Museum; it is completely free and is run by a dedicated group of volunteers. The Museum is located in The Junction area of Toronto, at **3224 Dundas Street West**. Small or large group tours can be arranged by simply phoning **416-767-7054**. In addition, the Museum is immediately adjacent to St. Paul The Apostle Church.

I learned of this Museum from its Curator, Richard Cumbo, so I scheduled a date to go and see it, travelling from my home in Mississauga, Ontario.



Curator Richard Cumbo at the entrance door of the Maltese-Canadian Museum

Photo by Mary Zarb

In the spring of 1951, my father, who was born in Sliema, like many Maltese after the end of World War II, emigrated from Malta. He settled in Toronto, Canada, in close proximity to The Junction. Other members of his immediate family soon followed. When I was growing up, my father would often share stories of what it was like for him growing up in Malta. He spoke of the air raid sirens, spitfire airplanes, large aircraft carriers and the bomb shelters during the war. Further, he talked about the beauty of the turquoise blue waters of the Mediterranean and the Grand Harbour, limestone walls, churches, and of course pastizzi, among many other things. My father was extremely proud of the George Cross that King George VI awarded to Malta for its bravery and heroism during World War II.

To my delight, the Museum displays many artifacts, models, religious items, printed articles, coins, books, clothing, lace, stamps and many other items. Looking at so many trophies, plaques and photos, I hadn't realized how many active Maltese clubs, associations and organizations once existed in Toronto and elsewhere in Ontario. It's nice that their memory is kept alive at the Museum, especially the 97-year-old Maltese-Canadian Society of Toronto which, sadly, closed in 2019.



Stage showing traditional dress and the Miss Malta Pageant artifacts

Photo by M. Zarb

Not to be missed was the most beautiful large hand-crafted inlaid wooden Cross which was donated by Joe Agius and family in March, 1999.

During the 2002 World Youth Day in Toronto, this Cross was put up against the World Youth Day Cross on July 3, 2002, twenty years ago this year.



For someone like me of Maltese descent, who has not travelled to Malta, this Museum was like a "mini-trip to Malta." It meant a lot to me to see all of the artifacts that had been collected and beautifully displayed in one place.

Richard Cumbo and the other volunteers have put together such informative and interesting displays. On the day of my visit, the volunteers were busy in the Museum doing various tasks, and to my surprise, they even invited me to join them on their coffee break with a home-baked treat. Such a lovely group of people!

The large hand-crafted inlaid wooden Cross which was donated by Joe Agius and Family in March, 1999.

Photo by M. Zarb



Volunteers Rose Cassar, Debbie Lightfoot, Carmen Galea, Mary Zarb (guest), Mike Gouveia and Mani Mifsud. Missing from this photo are Fr. Mario Micallef (chairperson), Marthese Fenech and Rita Kennie

Photo by R. Cumbro

Richard pointed out one of the most amazing models that I have ever seen which is a replica of the former Maltese-Canadian Club of London, Ontario. The roof of the model has a hinged opening, and the view inside is all of the various rooms, even a pool table! At first glance, it looks like a beautiful model of a building, but this is no ordinary model, as it was then explained to me that it is made completely out of matchsticks! On closer examination, yes, I could see how someone had painstakingly glued tiny matchsticks together to create this remarkable replica of a huge clubhouse. 36,000 matchsticks to be precise, which is a most striking matchstick wonder (pun intended!). Definitely a “No Smoking” zone! I learned that the creator of this model was the late Stan Mallia, and it was donated to the Museum in 2018. This once very active club closed in that year.



**Model of the
Maltese-Canadian Club of London, Ontario**

Photo by D. Lightfoot

It was an enjoyable day that I will remember fondly, and I recommend a trip to this Maltese-Canadian Museum and Archive to anyone who is a history buff, descendent of a Maltese relative, planning a trip to Malta or just loves to learn about other countries.

ALEXA S. ZAMMIT
Graduate of the
United States Military Academy
WEST POINT, NEW YORK

Paul S. Zammit

On May 21, 2022, my niece, Alexa Zammit, whose hometown is Princeton, New Jersey, graduated Magna Cum Laude from the United States Military Academy – West Point. Alexa earned her degree in Chemical Engineering while being awarded a prestigious fellowship from the US National Science Foundation.

She earned many accomplishments during her four years at West Point including achieving the rank of Battalion Commander in the core of cadets with leadership responsibility for over 300 young men and women in the core.



**Alexa leads her
cadet battalion in parade formation
for the final time before graduation**

We are so proud of you Alexa and love you so much. We wish you all the best as you go on to pursue your master's degree in Materials Science at the Massachusetts Institute of Technology (MIT) before heading off to Army Aviation flight training school at Fort Rucker, Alabama. Hope you enjoy the many great adventures and challenges that lie ahead. Be safe and God speed!



Preparing for the Final Parade



**With paternal grandparents
John and Elsa Zammit**



**With proud parents
Helena May & Michael Zammit**



**Alexa's grandmothers
pin 2nd lieutenant bars
at the Commissioning Ceremony**



**With Colonel Burpo Head of the
Chemistry and Life Sciences Department**



The future awaits!



**One of the stain glass windows
Chapel of the Most Holy Trinity, West Point**

**PASTINI TAL KOKONUT
(COCONUT COOKIES)**

Mary Rose Aquilino

These coconut cookies are probably one of the simplest sweets you can make but oh so yummy with a cup of tea. They can in fact be made without the use of a hand or stand-up mixer. A simple whisk will do. So, no excuse not to try them. You won't be sorry. And get the kids involved. They will be able to make them too!

This cookie, along with the other traditional cookie, the almond cookie (a recipe for another time), are most likely to be found as a standard at Maltese baptisms and wedding sweet tables. Most often they are taken home after stopping for tea or coffee at a local cafe after Sunday Mass.

No matter where you stop to taste them, you can easily have them at home any time you feel like.

Enjoy!

METHOD:

In a medium-size bowl, mix the butter (lightly softened) with the flour. This can be done by hand or with the beaters of a mixer. Mix until there are only a few lumps of butter visible.

Add sugar and coconut (remember to use unsweetened coconut if you want rounded cookies. If you like your cookies to spread, you can use sweetened coconut and cut back a little on the sugar measurement.

Add vanilla and beaten eggs.



Adding the vanilla

You can also add a bit of almond extract if you wish (about ¼ tsp.)

Note: If your dough feels too wet, add some flour, a bit at a time, to tighten the dough so it holds its shape.



Dough mixture before shaping



*Traditional Maltese
Coconut Cookies
Ingredients*



- 100g (3 oz.) butter
- 100g (3½ oz.) flour
- 200g (7oz) **unsweetened** coconut
- 100g (3½ oz.) regular sugar
- 2 eggs beaten
- 1 tsp. vanilla

Using a 1½ inch ice cream scoop, shape the cookies by filling the scoop, scraping it along the edge of the bowl and dropping the cookie dough onto the cookie sheet lined with parchment paper.



Scooping onto the baking sheet

You can also shape the cookies by hand in the size of a walnut and flatten slightly by hand if you don't have a scoop of that size, and place a glazed half cherry on top to decorate.



Adding the cherries before baking

Bake in a 175° C (350° F) oven for a total of 20 minutes or until slightly golden, rotating the pan halfway through the baking time. Let cool on rack.



The final product



**ELISSA GOLBERG CANADA'S
HIGH COMMISSIONER TO MALTA**

Dan Brock



Elissa Golberg, who has held several senior Canadian government roles, was recently appointed Ambassador of Canada to Italy, Albania and San Marino, High Commissioner to Malta and Permanent Representative of Canada to the UN Agencies in IFAD (International Fund for Agricultural Development), FAO (Food and Agriculture Organization) and WFP (World Food Programme), all headquartered in Rome.



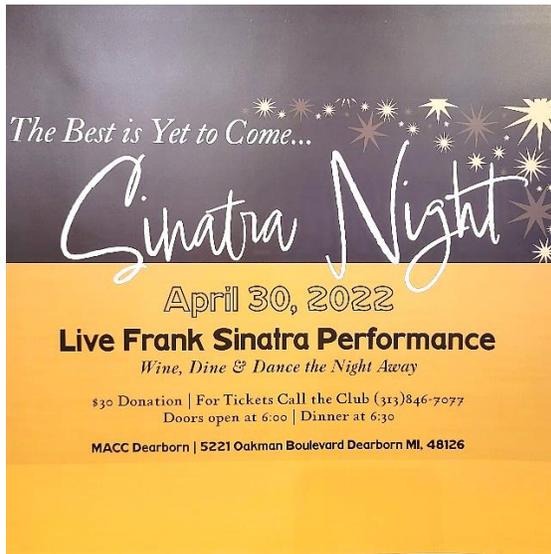
Elissa Golberg with Malta's President, George Vella, after presenting her credentials

After meeting with Malta's President, the two discussed the historical ties and excellent relations of their respective countries, based on a shared commitment to democratic values and increasing international cooperation including the UN, OSCE (The Organization of Security and Co-operation in Europe), the Commonwealth and other agencies.

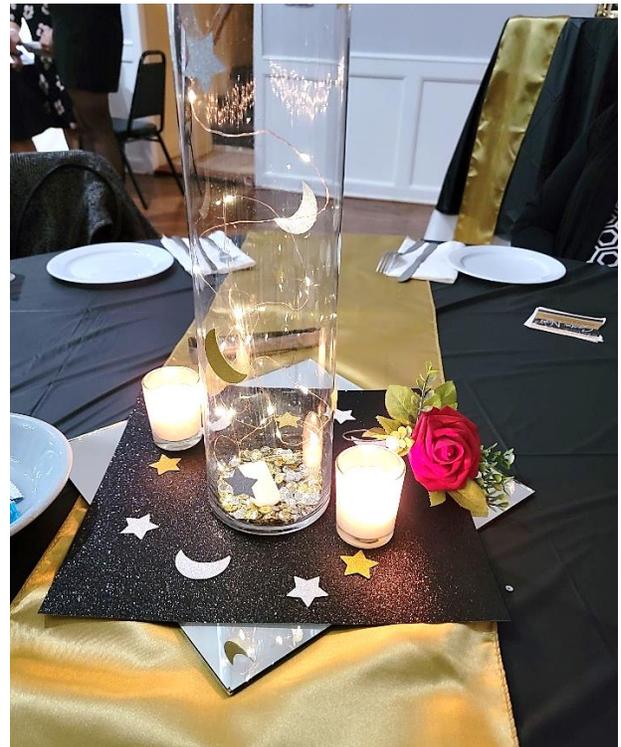
SINATRA NIGHT AT THE MACC

Lisa Buttigieg LiGreci

Saturday night, April 30th, was Sinatra Night at the Maltese American Community Club of Dearborn, and I doo bee doo bee do believe the evening fulfilled all our expectations. The evening was Mary Micallef's brainchild and she spearheaded the entire night. This flyer below, as well as the tickets for the event, were designed by Miranda Micallef.



The decorating crew did a fabulous job transforming the hall into a magical starry starry night. Mary Micallef made the banners with the help of Margaret Muscat-Purdy and Eve Muscat. Tom Muscat, Joe Borg, and Rita Vella-Cruz also lent their talents with the decorations.



The black and gold tablescapes with moon and stars-themed centerpieces created an elegant atmosphere. A single rose added a classic touch.



We'll play among the stars tonight

Chef Lauren Durkin created a scrumptious Italian feast.



Fresh Green Beans



Bow Tie Pasta



Sauages and Peppers

With the help of our kitchen crew and staff, everyone enjoyed a marvelous meal. Thank you, John Cassar, John Abela, Marty Micallef, Joe Borg, Neal Durkin, Delores Durkin, Miranda Micallef and Rita Vella Cruz for getting the food out and cleaning up!



Joe Borg and Marty Micallef



Chicken Marsala



Rita Vella-Cruz and Delores Micallef-Durkin serving up the spumone ice cream

Also, thanks to our bartender McKenna Vella. She managed the long line at the bar all evening. And I spied our president, Brian Vella, lending a hand back there too.



MACC President Brian Vella and this evening's entertainer Mike Kaiser

Mike Kaiser regaled us with his Sinatra-esk crooning all night long. And I have to say, in the beginning, I thought it was a recording of Old Blue Eyes himself before I realized that Mike had taken the stage.



The Micallef and Harris-Bronson families enjoying the evening

Photo by Lauren Durkin

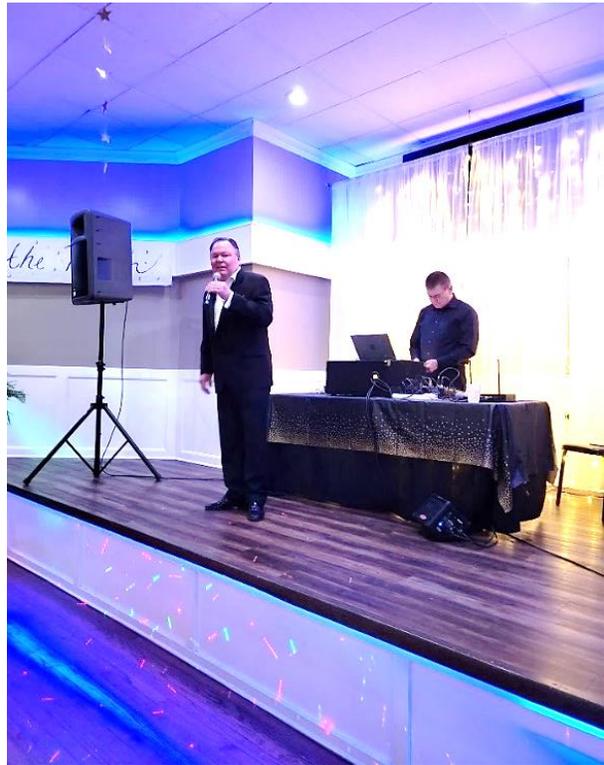


Joe & Doris Formosa celebrating their 52nd wedding anniversary

It was an evening of glitz, glamour, elegance, and style! Congratulations to all who organized this event. It was a roaring success!



The name's Borg...Joe Borg, agent 007



Mike Kaiser indeed sounded like Old Blue Eyes



Denise & Ed Sakowics

Photo by John Muscat



Me singing a duet with "Frank"

Photo by Rene Xuereb



(l. to r.) Eve Muscat, Rita Dacks, Irene Allard, Carmen Koch and Margaret Muscat-Purdy



(l. to r.) Ed Sakowics, Mark Purdy, Tom Muscat, John Muscat, Mike Allard and Terry Dachs



“Frank” played to a full house

Photos courtesy of Lisa Buttigieg LiGreci

**READERS’ COMMENTS
RELATING TO THE MAY ISSUE**

Thanks Dan, for another newsletter packed with interesting articles and photos. I saw one of our dear friends Milo Vassallo and wife Rita, sitting at a lunch or dinner with Dr. Raymond Xerri. And the greatest picture of all is of Zavier on page 13 working the pastry roller.

What memories you bring to my mind of a childhood in a family of ten children. I used to also be around the table when cakes and pastries were made for family and friends. Such nostalgic thoughts that can never be erased from the mind.

Here’s auguring to you, to continue to keep alive the Maltese traditions that have been taken by those who settled in North America but still care for their childhood: festa, figolli, cakes and other unforgettable things from a past.

George Stagno Navarra, Malta

Thank you! This edition looks great! Wonderful articles.

I loved seeing the photos of the Muscat family making figolli at home carrying on the Maltese traditions to the younger generations.

Lisa Buttigieg LiGreci, Michigan

WEEKEND EVENTS AT THE MALTESE-AMERICAN SOCIAL CLUB OF SAN FRANCISCO

Mona Vella-Nicholas

A rummage and craft fair was held at the Maltese-American Social Club of San Francisco on Saturday, May 21st.

The next day, Sunday, May 22nd, the Maltese Historical Society sponsored a free luncheon for the

members of the Maltese Historical Society. This annual event, which was cancelled for the last two years because of COVID concerns, finally resumed this year. In a true spirit of community cooperation, this was made possible through a generous grant from the Maltese-American Social Club of San Francisco. The Club also graciously offered the hall on its premises for the function.

The luncheon, including salad, bread, lasagna, and wine, with cake and ice cream for dessert, was cooked and served by the

members of the Maltese Historical Society. This annual event, which was cancelled for the last two years because of COVID concerns, finally resumed this year. In a true spirit of community cooperation, this was made possible through a generous grant from the Maltese-American Social Club of San Francisco. The Club also graciously offered the hall on its premises for the function.



Brian & Carmen Ciappara, Brian is a former club president.



Filomena Scerri



Stella Cilia and her son Joseph Paul



Maria Muscat

THE MALTESE AMERICAN COMMUNITY CLUB OF DEARBORN TAKES PART IN THE ANNUAL MEMORIAL DAY PARADE

Lisa Buttigieg LiGreci

After a two-year hiatus owing to Covid, the city of Dearborn, Michigan hosted its 96th Memorial Day Parade on Monday, May 30th. According to the City, the parade is one of the oldest and longest in the nation.

The members of the Dearborn Maltese American Community Club were so happy to be back to participate in the parade on their float to honor U.S. veterans.

Members of the club arrived at 8:00 A.M. to decorate the float. They all had a blast adorning the trailer with sparkling red, white and blue patriotic decorations.



Everone showed up early in the morning to decorate the float.



The crowds, enthusiastic as they were, lined Michigan Avenue by the thousands, waving flags, cheering and applauding, thanking all the parade participants for their service. The weather was perfect that morning: sunny with mild temperatures and breezy. And it's a good thing too. The parade route is two miles long!



Tom Muscat, Charles Pace and Charles DeBono put together their Maltese-American cross.



The announcer introduces our float as we pass the grand stand.



Waiting in the staging area for the parade to begin

They also carried a new banner this year.



Our new banner carried by Chris Suchyta, Nicholas Suchyta, Lisa DeFelice, Margaret Muscat-Purdy and John Abela

Accompanying the members on the float was the Club's own 2020 Miss Malta, Breanna Caban, seated on her throne. Miss Caban's reign is the longest in club history, also because of the Covid hiatus.



Miss Malta, Breanna Caban, is seated on her throne



Club members Theresa Cutajar and Rena Xuereb are seated on the float facing us, while Natalia Suchyta is making bubbles



Tom Muscat, Mary & Charles Debono and Shirley & Charlie Vella facing the camera



After the parade, the Club provided complimentary lunch, with side dishes donated by some of the ladies of the club. It was all simply delicious.



The complimentary lunch



Xavier Borg and dad waving at the float as it passes by



Burgers and hotdogs are part of the lunch



All the acrutements



Side dishes, like baked beans, were donated



Members enjoying lunch



Cookies, fruit salad with praline topping, potato salad and pasta salad



More members enjoying lunch



The Xureb/Suchyta family

A big shout out to Mark and Margaret Purdy for the use of their truck and trailer for the float, and to Margaret for shopping for all the decorations. As usual, thank you to the organizers and kitchen crew for setting up, cleaning up and cooking the burgers and hot dogs and preparing all the trimmings. Also, thanks to our president, Brian Vella. He was not able to ride the float as he was overseeing everything back at the Club to make sure everything was ready for our return.

What a great way to kick off the summer! Looking forward to the next event, the annual Classic Car Show on June 11th.

PREPARING FOR THE MAJJALATA HELD AT THE MALTESE CENTER ON THE EVENING OF SATURDAY, MAY 21ST

Maltese Center, NYC, Facebook Page



ACTIVITIES WITHIN THE MALTESE COMMUNITIES

Dan Brock

CALIFORNIA

San Francisco

Maltese-American Social Club of San Francisco

A **Mother's Day Dinner Dance** was held on Saturday, May 7th.

The **Rummage and Craft Fair** took place on Saturday, May 21st. (See page 24.)

The **Luncheon** for the Maltese American community in the Bay Area was held on Sunday, May 22nd. (See page 24.)

The **Casino Bus Trip** took place on Saturday, June 4th

A **Family Bowling Night** was held on Sunday, June 5th.

A **Father's Day Brunch** will take place on Sunday June 19th

MALTESE AMERICAN SOCIAL CLUB

Father's Day Brunch

SUNDAY JUNE 19, 2022
10:30 AM - 1:30 PM

Buffet Catered by Esposto's

Scrambled Eggs, Bacon, Sausage,
Potatoes O'Brien,
Fresh Fruit, Mini Croissant,
Assorted Juices,
Coffee, Tea,
& Self Serve Mimosas

\$25 PER ADULT
\$10 PER CHILD (12 & UNDER)

RSVP by Sunday June 12th 2022, no exceptions
all reservations are final, no refunds.

Please send check with coupon made out to the Maltese American Social Club attn: Ninfa Pace
924 El Camino Real, South San Francisco CA 94080

Member Name: _____ Phone: _____

Guest Name: _____ Guest Name: _____

Guest Name: _____ Guest Name: _____

Number of Tickets: Adult/\$25 x (____) \$ _____ Child/\$10 x (____) \$ _____

Amount Enclosed \$ _____

The **Club's picnic** is to take place on Sunday, July 24th.

MICHIGAN

Maltese American Community Club of Dearborn

The **Sinatra Night Dinner Dance** took place on the evening of Saturday, April 30th. (See pages 1, 19-25, 36.)

The **Memorial Day Parade** was held on Monday, May 30th. (See pages 27-30.)

The **Annual Car Show** will take place on Saturday, June 11th.

START YOUR ENGINES

JUNE 11 • 1:00-5:00 PM

In the event of rain, event will be moved to June 12



5221 Oakman Boulevard Dearborn MI, 48126
 Entry Donation Appreciated • 50/50 Raffle • Food • Drinks
 DASH PLACARD • OWNER'S CHOICE AWARD
 MOTORCYCLES WELCOME

CONGRATS, 2021 WINNER!

For Questions Contact: Martin Micallef 313-498-2209 / Jeff Schembri 734-320-0505
 Pre-register by emailing: MFalconDesign@aol.com

ONTARIO Greater Toronto Area

LEHEN MALTI
 (Maltese Voice)

OMNI 1 - Ontario
 Saturdays 8:30 a.m.
 Tuesdays 11:30 a.m.
 Thursdays 8:30 a.m.

OMNI BC
 Saturdays 2:00 p.m.

OMNI Alberta
 Saturdays 2:00 p.m.

Malta Band Club

The **Friday Nite Dinner**, consisting of *Stuffat tal Qarnit bl-ispaghetti* (octopus stew with spaghetti) was held on May 20th.

The 51st **Anniversary Dinner & Dance** took place on Saturday, May 28th

The **first Show & Shine car show** of the season of the **Maltese Canadian Cruisers** was held at the Club on Sunday, May 29th between 12:00 p.m. and 4:00 p.m.

A **BBQ** is to be held on Sunday, June 5th.

A trip to the **Casino** will take place on Saturday, June 11th.

The **second Show & Shine car show** will take place on Sunday, June 12th.

St. George Feneka will be held on Saturday, July 9th.

The **Picnic** is scheduled for Saturday, July 16th.

The **third Show & Shine car show** is to take place on Sunday, July 17th.

MALTESE CANADIAN CRUISERS

2022 SHOW & SHINE

Sunday May 29th - 12:00 (noon) - 4:00 pm
 Sunday June 12th - 12:00 (noon) - 4:00 pm
 Sunday July 17th - 12:00 (noon) - 4:00 pm
 Sunday Aug. 21st - 12:00 (noon) - 4:00pm
 Sunday Sept. 18th - 12:00 (noon) - 4:00pm

Location:
Malta Band Club
 5745 Coopers Ave.
 Mississauga, ON

For more info call John @ 416.524.2573

Innarja Malta Fest, an event held in association with the **Maltese Canadian Federation**, is to take place at **Runymede Park** on Saturday, June 25th.

St. Paul the Apostle Parish

Our Lady Mother of the Immigrant was celebrated during the 10:30 Mass on Mother's Day, Sunday, May 8th.

A Parish Dinner is to be held on Saturday, June 11th, to bid farewell to **Fr. Giovann** and to welcome back **Fr. Ivano**.

London

The **first monthly luncheon** this year of members of the **Maltese Canadian community and friends** in the London area was held on Thursday, April 28th, at **The Pickle Barrel**. (See page 5.)

The **second monthly luncheon** took place at the Swiss Chalet, on Thursday, May 26th. (See pages 6-8.)

Sunday afternoon gatherings at Springbank Park, for good conversation, a picnic meal, bingo and *boċċi* continue.

The **June luncheon** is slated for the **Mandarin Restaurant** in the Victoria Place Mall, Wellington Road South, on Thursday, June 23rd.

After a hiatus of three years, owing to the COVID pandemic, a **picnic** is planned for Sunday, July 13th, between 11:00 a.m. and 6:00 p.m. at **Weldon Park in Arva**. There will be opportunities to play bingo and *boċċi*.

Windsor

Malta United Society of Windsor, Ontario

A **ravioli dinner** was held on the evening of Saturday, May 28th.

NEW YORK

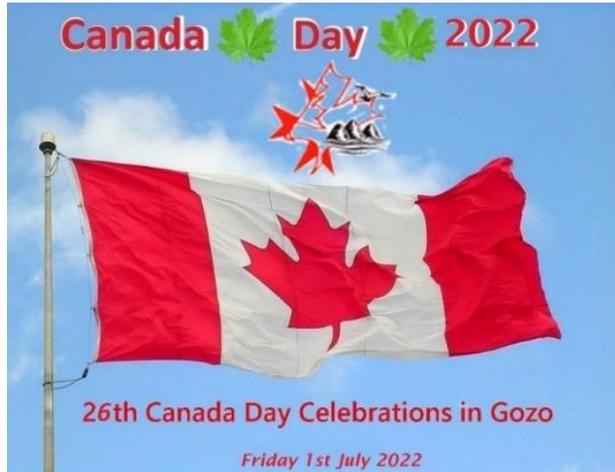
Maltese Center, NYC

A **Majjalata** was held at the Center on the evening of Saturday, May 21st. (See page 33.)

MALTA

Maltese Canadian Association (Gozo)

Canada Day, Friday, July 1st will be observed in Gozo at the Emigrants' Memorial and the Country Terrace, in Mgarr.



Maltese Canadian Gozo
Canada Day Celebrations in Gozo
Friday, July 1st 2022

At 9:00 in the morning we will raise the Canadian, European and Maltese flags and lay flowers At the Emigrants' Memorial, Mgarr, Gozo

Evening Celebration At The "Country Terrace"
7:00pm
Fantastic company and dining in a breath taking view
Come and bring your friends to celebrate Canada's 155th Birthday
Dress Code: Smart Casual
Adults: €30 Children under 12yrs: €15
For tickets and more information please call or SMS
Connie Grima: 7956 4269; Gina Hilli: 7995 6376
Alfred Camilleri: 9924 6043 or Email: Info@mcagozo.com

Menu
Antipasto (Plated)
Napoli, Vetriciana, Red Lester, Rocket salad, Grilled aubergine, pickled onions, Fresh Cheese, Basil, Cherry Vine Tomato, Grilled aubergine & grilled zucchini
Pasta (by order)
Penne Al Napolitana Finished in tomato Concasce & a Basil emulsion
Tortellini al Ricotta & Spinach
Flamed with cognac, sauvignon blanc, mushrooms and ham finished in a creamy parmesan cheese
Fusilli Al salmone
Flamed with Richard, sauvignon blanc, a house smoked salmon sauce
Main course (By order)
Chicken
Pan roasted, garlic & herb, barbeque glaze
Fresh salmon (Norwegian)
Pan roasted, prawn bisque, herb & garlic, finished with creamy lemon sauce
Pork Tomahawk
Grilled pork served with aniseed & orange sauce
Beef "Tagliata" (Please note not more than medium cooked)
Grilled UMI AAA Black Angus flank steak served with shavings of Parmigiano & rucola
Dessert
Choc Cake with Canadian Flag
Half a bottle of wine and water per person Or a pint of beer

On the initiative of
The Maltese Center
it announces
Bank of Valletta
Customer Service
exclusively for residents in the USA and Canada

USA
customerserviceusa@bov.com

CANADA
customerservicecanada@bov.com

USA and CANADA
+356 2131 2021

We would like to thank the following for their help

BOV Mr. Keith Farrugia
Chief Retail Banking Officer

MBA Mr. Karol Gabarretta
Secretary General

Bank of Valletta Mr. Geoffrey Ghigo
Head Retail Network

Amb. Vanessa Frazier Permanent Representative to the United Nations
Amb. Keith Azzopardi of Malta to the USA
Hon. Evarist Bartolo
Advisor Charles Zammit

MALTESE ORGANIZATIONS IN NORTH AMERICA

Festa San Gejtanu Association

c/o 5745 Coopers Avenue, Mississauga, ON
L4Z 1R9
647-232-8845

Festa San Gorg Association of Toronto

c/o 36 Sequoia Road, Vaughan, ON L4H 1W6
905-216-8432/416-277-2291

Gozo Club Toronto

c/o 1205 Royal York Road, Toronto, ON M9A 4B5
416-231-9710
gozoclub@gmail.com

Inanna on Stage

www.joannedancer.com
c/o 356 Pacific Avenue, Toronto, ON M6P 2R1
416-707-2355
desertdancer007@yahoo.ca

Knights of Columbus - Canada – Council # 12782

c/o St Patrick's Church, 921 Flagship Drive,
Mississauga, ON, N4Y 2J6
905-270-2301 (Church)
stpatricksmi@archtoronto.org
Grand Knight Amadeo Cuschieri

Legion of Mary – “Our Lady of the Migrant”

c/o St. Paul The Apostle Parish
3224 Dundas St. W., Toronto M6P 2A3
Tel: 416-767-7054
www.saint-paul-Maltese.com
stpaulmssp@gmail.com
President: Mary Vella

Lehen Malti

<https://www.omnitv.ca › shows › lehen-malti>
c/o 2387 Chilsworthy Avenue., Mississauga, ON
L5B 2R4
Contact Person: Joe Sherri
416-571-3944
email lehenmalti@hotmail.com

Malta Band Club

5745 Coopers Ave., Mississauga, ON L4Z 1K9
905-890-8507
www.maltabandclub.com
maltabandclub@bellnet.ca

Malta United Society of Windsor, Ontario

2520 Seminole St., Windsor, ON N8Y1X4
519-974-6719
maltaunitedsociety.windsor@gmail.com
Opening hours: Saturday 6:30 p.m.-12:00 a.m.

Malta Village Association (Est. 1995)

c/o 3256 Dundas Street West, Toronto M6P 2A3
Tel: 416-769-2174
Fax: 416-769-2174
maltabakeshopltd@gmail.com
att: Antonia Buttigieg

Maltese American Benevolent Society

1832 Michigan Ave. Detroit, MI 48216
313-961-8393
<http://detroitmaltese.com>
Opening hours:
Friday 5:00 p.m. – 9:00 p.m.
Sunday 12:00 p.m. -9:00 p.m.

Maltese American Community Club of Dearborn

5221 Oakman Blvd, Dearborn, MI 48126
313-846-7077
info@malteseamericanclub.org
Opening hours: Monday, Wednesday & Saturday
10:00 am. – 1:00 p.m.
Dinners served: Friday evenings 6:00 p.m. – 10:00
p.m.
Before and after 7:00 p.m. first
Friday Mass

Maltese-American Social Club of San Francisco

924 El Camino Real, South San Francisco, CA
94080
650-871-4611
contact-us@Maltese-AmericanSCSF.org
Opening hours: Tuesday 5:00 p.m. – 9:00 p.m.
(every 2nd Tuesday of the month only)
Thursday 5: p.m. – 10:00 p.m.
Friday 5:00 – 1:00 a.m.
Sunday 9:00 am.- 5:00 p.m.

Maltese Canadian Association of the City of Hamilton (MCACH)

c/o 381 Fairview Drive, Brantford ON N3R 2X7
mcach1964@gmail.com

Maltese Canadian Association (Gozo)

c/o Trillium, Sqaq Nru 1, Triq it-Tigrija, ix-Xagħra
Tel: 011 356 21560656
mcagozo@hotmail.com

Maltese Canadian Business & Networking Association (MCBNA), (Toronto)

c/o 2387 Chilsworth Avenue, Mississauga, ON
L5B 2R4
416-980-1975
mcbna2018@gmail.com

Maltese-Canadian Cruisers

c/o 5745 Coopers Avenue, Mississauga, ON
L4Z 1R9
416-524-2573
att: Gianni Borg

Maltese-Canadian Cultural Association (Est. 2018)

c/o 2387 Chilsworth Avenue, Mississauga, ON
L5B 2R4
416-571-3944
joesherri@rogers.com

Maltese Canadian Federation, The (Toronto)

c/o 2387 Chilsworth Avenue, Mississauga, ON
L5B 2R4
416-571-3944
joesherri@rogers.com

Maltese-Canadian Museum Archives and Visitors Centre

St. Paul the Apostle Church Complex
3224 Dundas St. W., Toronto, ON M6P 2A3
416-767-7054

Maltese Canucks

c/o 3336 Dundas Street West, Toronto, ON,
M6P 2A4
416-909-7357/414-670-2662
carl@isqtransport.com/b_azzo18@yahoo.com

Maltese Center, NYC

27-20 Hoyt Ave. S. Astoria, NY 11102
718-728-9893
info@themaltesecenter.com
Opening hours:
Wednesday and Friday 5:00 p.m. – 11:00 p.m.
Saturday and Sunday 8:00 a.m. – 7:00 p.m.

Maltese Cross Foundation of California
PO Box 698, San Carlos, CA 94070**Maltese Culture Club of Durham**

c/o 124 Ribblesdale Drive, Whitby, ON L1N 7C8
289-939-8377
mmpastizzi@gmail.com

Maltese Heritage Association San Francisco Bay Area

maltesheritageassociation@gmail.com

Maltese Heritage Program (Toronto)

c/o 59A Terry Drive, Toronto, ON, M6N 4Y8
Coordinator: Carmen Galea
416-766-5830
gormija@sympatico.ca

Maltese Historical Society (San Francisco)

c/o leprofess@aol.com

Melita Soccer Club Inc.

3336 Dundas St. W., Toronto, ON M6P 2A4
416-763-5317
msc@melitasoccerclub.com

St. Paul the Apostle Parish

3224 Dundas St. W. Toronto, ON M6P 2A3
416-767-7054
www.saint-paul-maltese.com
stpaulmssp@gmail.com

St. Paul the Apostle Parish Mission Group

c/o 281 Gilmour Ave., Toronto, ON M6P 3B6
416-708-8627
www.facebook.com/john.vella.1044186
giovanvel@sympatico.ca

St. Paul the Apostle Youth Group (Toronto)

3224 Dundas Street West, Toronto, ON M6P 2A3
647-524-1115
jason.borg@hotmail.ca/sborg@rogers.com

St. Paul's Maltese Choir

c/o St Paul the Apostle Parish
3224 Dundas St. W., Toronto M6P 2A3
416-767-7054
www.saint-paul-maltese.com
stpaulmssp@gmail.com
President: Lino Debono

“AN EVENING OF GLITZ, GLAMOUR, ELEGANCE AND STYLE”



Margaret & Mark Purdy



Mary & Charles DeBono



Mary & Marty Micallef



John & Eve Muscat

See pages 19-25 for more coverage.