



# THE MALTESE PRESENCE IN NORTH AMERICA



## E-NEWSLETTER

Issue 40

JULY 2022



**1956 T-BIRD ON DISPLAY AT  
THE ANNUAL CAR SHOW,  
THE MALTESE AMERICAN COMMUNITY CLUB OF DEARBORN,  
SATURDAY, JUNE 11<sup>TH</sup>**

Photo courtesy of Lisa Buttigieg-LiGreci  
(See pages 21-30, 40)

**The Maltese Presence  
in North America**  
**Issue No. 40 JULY 2022**

*Editor*

Dan Brock

*Proofreader*

Mona Vella-Nicholas

*Copy Editors*

Mark Caruana

Maria Pia Gauci

*Contributors to This Issue*

**CANADA**

**Ontario**

Mary Rose Aquilina

Isaac Bartolo

Richard S. Cumbo

Mry Rose Darmanin

Mar Fenech

Fr. Mario Micallef

Roger Scannura

Joe Sherri

**USA**

**California**

Evelyn and Dennis Simmons

**Michigan**

Lisa Buttigieg-LiGreci

**New York**

Maltese Center, NYC

**MALTA**

**Gozo**

Emanuel Tabone

Gina Hill

**EDITORIAL COMMENT**

This issue was delayed owing to a number of factors unrelated to the publication of this newsletter.

As a general rule, I try to alternate between representation from Canada and from the United States, from issue to issue, for the front and back covers (pages) and the feature article. In this issue, all those rules are broken. Not only am I using material from the United States for this issue as was done for the preceding one, but it relates to the same club and is written by the same person, namely Lisa Buttigieg-LiGreci.

Owing to the striking photos, I believe an exception is merited. You may wish to compare this

account to that written by Lisa and by Martin Micallef for last year. (See Issue 28 (July 2021), pages 1, 17-19, 32.)

Another of the striking features of this present issue is the presence of children and youth adults at various events, in North America in particular. I would refer you to the closing ceremony at the Maltese Center, NYC, for the Maltese language classes (page 32), the Imnarja Malta Fest held in Toronto (pages 17-20) and the Canada Day celebration in Mgarr, Gozo. This is one way of preserving the Maltese heritage abroad.

Once again, we have two very fine Maltese recipes with historical background and a North American twist. Mary Rose Aquilina has submitted an article on *fenek biz-zalza tal-inbid* (rabbit in wine sauce) (pages 6-8) and Lisa Buttigieg-LiGreci's recipe is for *bragoli* (beef olives) (pages 12-16). It was interesting to learn that the recipe for beef olives doesn't contain olives and the method once used in the past by the Maltese to catch wild rabbits, at least males.

Richard Cumbo has provided us with four articles which, in one way or another, have a connection with the Maltese-Canadian Museum Archives and Visitors Centre within the St. Paul the Apostle Church Complex in Toronto. These are on the Malta Band Club blazer once belonging to David Brown (page 9), a visit to the Museum by members of the Vassallo and Cachia families (pages 9-11), a children's book relating to Malta and Gozo (page 31) and an exhibit of black and white photos of "The Junction" by E. Mifsud (page 37).

My thanks go to Fr. Mario Micallef, MSSP, for allowing me to cull spiritual reflections from the Parish's weekly bulletins.

Pages 4-5 provide the reader with information on what has recently taken place or will be happening within the various clubs.

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."

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](mailto:dbrock40@worldline.ca).

Once more, I must apologize for not publishing a number of articles which were forwarded some months ago or submitted material which I promised to work into articles. These past couple of months have been particularly busy.

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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 for February.*

**On Our Own, We Cannot Do Much Good**

...we often tend to forget the beauty of this gift [the power of the Holy Spirit] which we have received in our baptism. Jesus knows that, on our own, we cannot do much good. He knows our weaknesses, our limitations, our brokenness. That is why He gave so much importance to this gift when He spoke to his disciples about it. We too are often painfully aware of what holds us back from doing good, or from doing what we know we should be doing. It is precisely in these moments where we need to remember what power we have received. All we have to do is to humbly ask for help. We won't be disappointed.

**We Have Been Created for Communion**

Being created in God's likeness, we are all equally important and distinct personalities. We are different to each other, not better than any other. And yet, we are not created for loneliness. We need each other. We are made for relationships, for communion.

Unfortunately, this communion has been broken by our sinfulness. We remember that...in that very first book of the bible. Sin brought division in us. There was division between man and God (Adam and Eve hid, because they are embarrassed), division amongst themselves (Adam blames Eve for his wrongdoing), and division between man and nature (Eve blames the snake, and working in nature now becomes difficult and painful). Having seen this, God immediately promised to remedy this situation. We know that this promise was fulfilled in the coming of Jesus Christ. His death and resurrection reconciled

us once more to God, amongst ourselves, and with nature.

When I think about myself as a human being, remembering that I have been created in God's own image, I remember that I have been created for communion, to build relationships. It is there that I truly find my fulfilment.

**Do This**

.... What Jesus did sacramentally on Thursday evening, He repeated on the following day from the cross.

This is what we are living out every time we celebrate Eucharist. During Mass we listen to those words, over and over again: "do this in memory of me." That is the command I am expected to live in my daily life, as I leave the Church-building after Mass. What I celebrate in Church, I am called to live in my daily life. "Do this" is asking me to give my life to others, without holding anything back, irrespective of who the "other" might be. Otherwise, my Eucharistic celebration would be a contradiction.

Humanly speaking, this might be difficult to do....doing what Jesus is asking me to do sometimes defies all logic. But it is worth taking the risk. The results might surprise us.

**"I Follow You Wherever You Go"**

Sometimes, following Jesus might give us some surprises. Joseph DePiro was one who had accepted to follow Jesus throughout his life. "I follow you wherever you go" was, in fact, his life-motto. This made him change course mid-way through his legal studies to enter the seminary. This also led him to found a religious congregation with the aim of sending missionaries where they were needed....on June 30<sup>th</sup>, we celebrate[d] the anniversary of when, back in 1910, the first members joined DePiro to start what we now know as the MSSP [Missionary Society of St. Paul]. It [was] an opportunity to thank God for the great man who, as a true follower of Christ, was able to listen and go wherever his Master was leading him.

**All of Us Are Called to Be Missionary Disciples**

....Pope Francis reminds us that the status as missionaries is not a consequence of ordination, but of baptism, and that all of us are called to be missionary disciples, to be sent by Jesus and speak on his behalf. If I were to be a disciple who seeks only to receive from Jesus without sharing with others, that which I have received, I would be a very selfish disciple. And selfishness and Jesus do not go very well together!

**ACTIVITIES WITHIN THE MALTESE COMMUNITIES**

**Dan Brock**

**CALIFORNIA**

**San Francisco**

**Maltese-American Social Club of San Francisco**

The Club's **Picnic** will take place on Sunday, July 24<sup>th</sup>.

The **Santa Maria Dinner** will be held on Saturday, August 13<sup>th</sup>.

The **Casino Bus Trip** will take place on Saturday, August 20<sup>th</sup>.

**MICHIGAN**

**Detroit**

**Maltese American Benevolent Society**

The Club is open every Wednesday from 5:00 p.m., during the months of July and August, as part of the **Corktown Sounds**, the Detroit strolling music festival.

**Maltese American Community Club of Dearborn**

The **Annual Car Show** was held on Saturday, June 11<sup>th</sup>. (See pages 1, 19-28, 36)

On Friday, July 8<sup>th</sup>, the **Dinner Special** was Italian sausage with potatoes, carrots, onions and garlic served with homemade bread.

**NEW YORK**

**Astoria**

**Maltese Center, NYC**

The **Closing Ceremony Celebration** for the **Maltese Language Classes** was held on Sunday, June 12<sup>th</sup>. (See pages 32.)

**L-Imnarja & San Gwann Festa BBQ** took place on Saturday, June 18<sup>th</sup>.



**ONTARIO**

**Greater Toronto Area**

**Imnarja Malta Fest**

The **Imnarja Malta Fest**, held by the Maltese Canadian Federation, in association with the Maltese Canadian Business & Networking Association (MCBNA) took place on Saturday, June 25<sup>th</sup>. (See pages 17-20.)

**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.

**Maltese Canadian Cruisers**

Their third **Show & Shine car show** is to be held on the Malta Band Club parking lot on Sunday, July 17<sup>th</sup> from 12:00 noon until 4:00 p.m.

The fourth **Show & Shine car show** is scheduled to take place on Sunday, August 21<sup>st</sup>.

**Malta Band Club**

**St. George Fenkata** took place on Saturday, July 9<sup>th</sup>.

A **Family Picnic** is to be held on Saturday, July 16<sup>th</sup>.

**Malta Band Club**

**Family PICNIC**  
*You're Invited!*

Saturday July 16, 2022  
Starting at 11 AM  
Hamburgers, Sausages, Fries  
and Steaks will be  
available from 1 PM.

Tombla for Adults,  
Bouncy Castle, Games  
free hotdogs for Children!

A bus trip to the **Casino** is to take place on Saturday, July 23<sup>rd</sup>.

**Festa San Gaetano** is scheduled for Saturday, August 6<sup>th</sup>.

*The Malta Band Club Incorporated*  
proudly presents  
*Festa San Gaetano 2022*




*This celebration will start at 6:00 PM at the club's premises*  
*5745 Coopers Avenue, Mississauga*

**DATE: Saturday August 6, 2022**

*The Malta Band will perform festive marches for the occasion and a fireworks display will be presented. Dinner for this evening will be a traditional Maltese FENKATA with coffee and dessert.*

**Members price: \$40.00, Non-members price: \$50.00**

**Cash Bar      DJ for your dancing pleasure.**



*For tickets and additional information,  
please call the club at (905) 890-8507.*

The **Semi Annual General Meeting** is to be held on Sunday, August 31<sup>st</sup>.

### St. Paul the Apostle Parish

Consul General Denise Demicoli was among the guests at the **Parish Dinner**, held on Saturday, June 11<sup>th</sup>, to bid farewell to **Fr. Giovanni Debono** and welcome the return of **Fr. Ivano Burdian**. Alfred Fenech's video of the highlights of this dinner may be seen at:

<https://www.youtube.com/watch?v=VbBjZxXvAJg>

The **Parish Youth Group** were at the annual **Innarja Festival** on Saturday, June 25<sup>th</sup>. It held a BBQ and had games for the younger set and the young at heart.

### Hamilton

#### **Maltese Canadian Association of the City of Hamilton (MCACH)**

MCACH held a **Picnic** at Dundas Driving Park, in nearby Dundas, on Sunday, June 26<sup>th</sup>.

### London

The **June luncheon** of the **Maltese Canadian community and friends** took place at the Mandarin Restaurant on Thursday, June 23<sup>rd</sup>. (See pages 33-34.)

A **Picnic** was held at Weldon Park in Arva on Sunday, July 13<sup>th</sup>. Among those present was Consul General Ms. Denise Demicoli.

The **next luncheon** is planned for Thursday, August 18<sup>th</sup>, at the **Eleven Sixty Bar & Grill**, on Wellington Road South, just north of The Keg Steakhouse & Bar.

### Windsor

#### **Malta United Society of Windsor, Ontario**

A **Ricotta Pie Dinner** was held on Saturday, June 25<sup>th</sup>.

### MALTA

#### **Maltese Canadian Association (Gozo)**

**Canada Day**, July 1<sup>st</sup>, was celebrated at 9:00 a.m. with the raising of the Canadian, European and Maltese flags and the laying of flowers at the Emigrants' Memorial in Mgarr, Gozo.



In the evening a dinner was held at the Country Terrace. (See pages 34-37.)

**FENEK BIZ-ZALZA TAL-INBID  
(RABBIT IN WINE SAUCE)**

**Mary Rose Aquilina**

Rabbit is considered the Maltese national dish. The wild rabbit is not indigenous to the Maltese islands but it has been here for so long that it is now considered part of the country's fauna.

Wild rabbits were introduced to the Maltese islands by the Phoenicians, who brought some of their stock to ensure a supply of fresh meat. But their popularity exploded during Roman times, as the Romans believed that eating baby rabbits made women more beautiful.

The rabbits flourished in the Maltese countryside and became part of the local diet, providing a source of fresh meat on the Island when it was difficult for other livestock to thrive as abundantly. Rabbits became immensely popular because the meat was easily sourced and cheap.

Wild rabbits are still relatively common in the Maltese countryside but they are rarely seen because they come out to feed at dawn and dusk and are very timid as a result of centuries of hunting.

It is not known when rabbits started to be domesticated on the Islands. Some farmers used to keep a doe (female rabbit) enclosed within four stone walls, each between 80 and 100 cm high. Males would jump inside at night to mate. This provided the farmers with a continuous supply of meat.

These rabbits probably started the breed of the local domestic rabbit known as *tax-xiber*.

Rabbits now are raised in a more controlled environment. Nonetheless, hunting aficionados track them still.

**MALTESE RABBIT SPICE MIX INGREDIENTS**

- 1 cup dry red wine (or white if preferred)
- 3 tsp ground cinnamon
- 5 cloves of garlic, roughly chopped
- 1 tsp ground ginger
- 2 bay leaves

- 1 tsp ground nutmeg
- 1 tsp ground cloves
- Flour, salt, pepper and rabbit seasoning
- 1 tsp ground coriander seeds
- Canola or olive oil for frying
- 1½ tsp garlic powder
- 1½ tsp turmeric
- 1 tsp chili powder

Mix all the above together.



**METHOD:**

- Place one rabbit, cut into portions as desired, into a large plastic bag that can be sealed.



- Add the spice mix and toss until all the rabbit pieces have been coated with the mix.
- Leave marinating for 3-4 hours and remix 2-3 times in that marinating period. That way all pieces get marinated for the same length of time. Save any marinating wine left to use in the sauce.
- Remove the rabbit pieces and garlic from the marinade and toss to coat in the flour seasoned with salt & pepper and rabbit seasoning. **(Don't overseason the mix. Remember you can put in more but you can't take away. You can always add more when the rabbit is cooking in the wine.)**



#### WINE SAUCE INGREDIENTS

- 3 cloves of garlic, chopped
- 1-2 medium onions chopped
- 6 brown sliced mushrooms (optional)
- 1 cup wine, plus the marinating wine
- 1½ cups water
- 1 Tbsp red/white wine vinegar
- 1 Tbsp Worcestershire sauce
- 1-2 Tbsp soya sauce (optional)
- 1 tsp mustard
- ½ tsp grated fresh ginger/ginger paste (optional)
- 1Tbsp rabbit spice (see additional mixture recipe)
- 1 - 1½ cups frozen or fresh peas

#### METHOD

- In the same frying pan, add enough oil to fry the three cloves of garlic, onions and mushrooms (if using) and cook until the onions are translucent. Add the remaining ingredients except the peas and mix well. Bring to a simmer.

- In a large (2" deep) frying pan, pour enough oil to cover the base of the pan and when hot, add the garlic and the coated rabbit pieces and fry until golden. Do not cook completely as they will continue to be simmered in the sauce.



- Remove from the pan on to a plate/platter.



- Return the rabbit pieces to the frying pan, cover and again bring to a simmer.
- Let it simmer for about 45 minutes. About 10 minutes before the end of the simmering time, add the peas and allow to simmer uncovered until the meat is fork-tender.



- If the sauce is too loose it can be thickened with a little cornstarch mixed in some water to form a slightly thick paste. If too thick... just add more wine and allow to simmer for another five minutes for the alcohol to evaporate.

Through the Parish Dinner, held on Saturday, June 11<sup>th</sup>, to bid farewell to **Fr. Giovann Tabone**, who had completed his Masters course at the University of Toronto, and was leaving for Peru for a few weeks before returning to Malta, and **Fr. Ivano Burdian**, who had returned from Australia, \$3,976 was raised for St. Paul the Apostle Parish in Toronto



- Serve with spaghetti or potatoes and vegetables on the side.



### READERS' COMMENTS RELATING TO THE JUNE ISSUE

I very much enjoy your articles and forward them to a few friends. I enjoyed the June edition very much, in particular the article by Mary Zarb; it was very well written. I am a member of the museum and the coverage she gave would be helpful to many Maltese in the area and perhaps visitors to see what treasures this museum contains. Some photographs in the museum may bring back fond memories of the years gone by and of the many people who helped make St Paul the Apostle church what it is today.

Rose Cassar,  
Volunteer, Maltese-Canadian Museum, Toronto

**MR. DAVID BROWN'S  
MALTA BAND CLUB BLAZER**

**Richard S. Cumbo**

One of the most recent acquisitions at the Maltese-Canadian Museum (at St. Paul the Apostle Church Complex - 3224 Dundas Street, W.) is a Malta Band Club blazer, tie and two hats belonging to Mr. David Brown, a club member. These are now on display in the clothing/costumes section of the Museum.



Photo by Mark Arnold

Mr. Brown's nephew was clearing out his 85-year-old uncle's apartment, since he was to enter a senior citizen's residence. An elderly German Canadian neighbour, who has lived next door to Mr. Brown for 14 years, encouraged the nephew to donate these items to the Museum.

The above photo was taken by Mr. Mark Arnold, a Croatian Canadian, who was so impressed with what he saw at the Museum that he's coming back for another visit soon.



**Richard Cumbo (curator) and Mark Arnold  
in front of the museum bookcase**



**MEMBERS OF THE  
VASSALLO AND CACHIA FAMILIES VISIT  
THE MUSEUM**

**Richard S. Cumbo**

Since the easing of Covid-19 restrictions, visitors to the Maltese-Canadian Museum and Archives have increased. This unique museum is located in the upper hall of the auditoriums at the St. Paul the Apostle Church Complex, 3224 Dundas Street, West, Toronto.

Recently, a visit of a somewhat historical nature took place at the large museum. Mrs. Carmen "Mena" (nee Cachia) Vassallo, wife of the late Joseph Vassallo, Jr. (1925-1995) (founder of Magneto Electric Company in 1946) visited the museum with her son Michael, his wife Barbara and their aunt Mrs. Veronica (nee Vassallo) Confalone. Carmen's father-in-law Joseph Vassallo, Sr, was one of the founders of the Maltese-Canadian Society of Toronto in 1922. (Sadly, the Club had to close in August, 2019). Michael's brother Anthony was unable to attend this time. The group was so impressed with what they experienced, they vowed to return. Museum chairperson Fr. Mario Micallef, the curator and the museum team had welcomed the group.

Carmen's maternal grandfather Gio Batta Sciberras, a native of Lija, Malta, had immigrated to Toronto in April 1913. He had befriended a certain Salvatore Cachia who had arrived in Toronto in May 1917. In October 1919 Salvatore's son Joseph arrived in Toronto. At the time, the small Maltese community was found in the vicinity of Dundas and McCaul streets, near Our Lady of Mount Carmel Church.

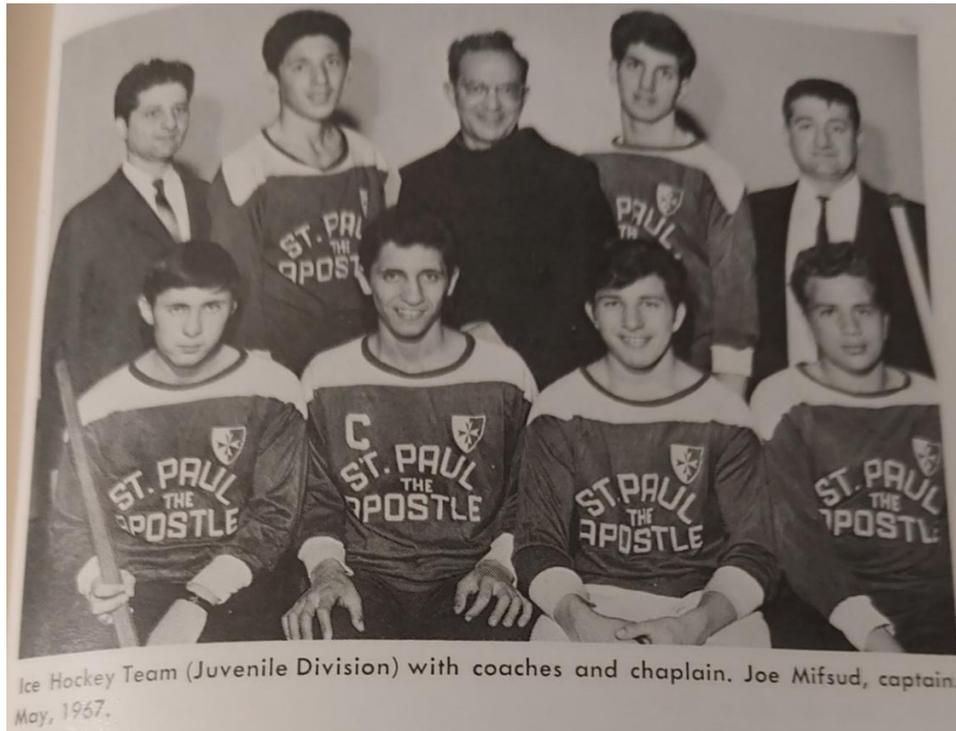
Joseph was made aware of Gio Batta's daughter Carmela "Carrie" Sciberras, who was still in Malta. They began to correspond and later arrangements were made for her and her brother Salvatore "Sam" Sciberras to come to Canada. They arrived on December 17, 1926 and, on January 15, 1927, Carmela and Joseph were wed at Our Lady of Mount Carmel Catholic Church.

The closely knit small community supported and assisted each other especially during the Great Depression. Although times were very difficult the

growing community wanted a church of their own with a Maltese speaking priest. Once the Maltese-Canadian Society was founded in September, 1922, the goal was the erection of a Maltese church. Because of lower property costs in West Toronto "Junction" a plot was purchased in 1930 and construction commenced. Joseph Cachia had become a close friend of the first Maltese speaking priest at St. Paul's, the Augustinian Friar, Father Alphonse Cauchi (1880-1943).

In 1942 when Malta was awarded the "George Cross" by England's George V, Joseph Cachia decorated his home on Mitchell Avenue with Maltese and English flags and Maltese Crosses. The entire family stood outside their home to be photographed. By this time Carmela and Joseph had five children: Mary, Carmen, Martin, Sylvio and Manuel.

In the 1960s Martin and Sylvio coached the St. Paul the Apostle hockey team for a number of years.



**Coaches Martin Cachia (back, far left), Fr. Sebastian Camilleri, OFM (back centre) and Sylvio Cachia (back, far right)**

It appears that soon the City of Richmond Hill will honour Sylvio Cachia in recognition of his philanthropic work at Lake Wilcox in Richmond Hill.

In 1978, the writer interviewed Martin and Sylvio's mother, Carmela "Carrie" Cachia, on her experience as a migrant in those early days. The interview is preserved at the Ontario Archives and at the Maltese-Canadian Museum. An extensive article was also written and published in *The Villager* in March, 1978.

The Vassallos were another family very active in the life of the small Maltese community. They were great financial supporters of St. Paul the Apostle Church. Their name, as well as the names of other

benefactors, can still be seen on a stone slab as you enter the present building (1955/56).

As already noted, Carmen Cachia, Martin and Sylvio's sister, married Joseph Vassallo, Jr.

During the 75<sup>th</sup> anniversary of the Maltese-Canadian Society of Toronto (1997), Martin, Sylvio and Carmen attended the happy occasion, the special guest being the Prime Minister of Malta, Dr. Alfred Sant.

Michael, his wife Barbara, their aunt Veronica and especially Carmen Vassallo were thrilled to be able to retrace some of the steps taken by their ancestors so many years ago.



**Front row: Barbara Vassallo (seated)**

**Middle row: Veronica (Vassallo) Confalone, Carmen (Cachia) Vassallo and Michael Vassallo**

**Back row: Fr. Mario Micallef (chairperson) and Richard Cumbo (curator)**

## **BRÀĠOLI (BEEF OLIVES)**

**Lisa Buttigieg-LiGreci**

Braġoli, also known as beef olives, is a tasty, beefy dish. Contrary to what you may think, there are no olives in this recipe. These bundles of beef are stuffed with a well-seasoned mixture and then braised slowly in a rich, wine-infused, tomato sauce. The great thing about this recipe is you can get creative with the stuffing. I've seen recipes that include a myriad of ingredients such as sausage, ham, carrots, mushrooms, bread crumbs and eggs, but alas, no olives. In Malta, you can go from one village to another and each will have their own way of making it. They will all claim that theirs is the "traditional" way of preparing it. The recipe I'm providing today is my mother's recipe which was probably Americanized. I suspect the ham was originally *prosciutto*; an ingredient not readily found in America during the mid-twentieth century. But I grew up with ham, and I like it. I still make it this way to this day.

According to the *Oxford Companion to Food*, beef olives originated in medieval times. Cooks would take slices of beef or veal (or mutton), spread them with a stuffing of, let's say, breadcrumbs, onion and herbs, roll it and braise them. Calling the result 'olives', however, was a mistake. It became an alteration of the name of a dish called 'aloes' or 'allowes'. This comes from the Old French word, *alou*, meaning lark. It was named this because the small stuffed rolls looked like small birds which had lost their heads in preparation for a meal. Although the French word for these rolls is *paupiettes*, there is another name, *alouettes sans tête*, which literally means 'larks without head'. In English, beef olives are often called 'veal birds'. The method of wrapping, rolling or stuffing meat or vegetables is practised around the world. Comparable terms in other countries are: Italy, *involtini*; Poland, *zrazy*; Czechoslovakia, *ptachky*; and Germany *Rouladen*.

The word *olive* started to be used in English speaking countries for any slice of meat rolled up around a stuffing as far back as 1598. There is even a verb form. To "olive" something means to roll it up this way. It is unknown as to where the phrase might originally have come from. The rolled-up slices of meat must have looked like stuffed olives to a fair

amount of people. By comparison to headless birds, maybe "beef olives" isn't so bad after all.

Braġoli is an economic meal, made with cheaper cuts of meat. Because it is braised in a wine sauce for a long time, the meat becomes very tender. I found some thin sliced top sirloin at my local market and it worked out great. Any cut like round, chuck or blade will work fine. If you can't find it pre-sliced, ask your butcher to slice it for you. If you have to slice it yourself, put the meat in the freezer for about an hour and it will be easier to achieve thinner slices. Just make sure your knife is good and sharp.



Braġoli is a fancy looking dish and it looks like you spent the entire day in the kitchen. (In reality, it does take a long time to cook, but you don't have to be standing over the pot all day.) My mother would save this dish for special occasions or when company was coming for dinner. It always impressed her guests.

Despite looking like a complicated dish, it is actually quite simple to make and requires very little experience or skill to prepare. In fact, it can be very therapeutic because the meat requires a good pounding to make it thin enough to roll. All you really need to do is chop a few things, pound the meat, and roll it up. After that, it's a quick sear, and then make the sauce to braise over low heat. Because of the cook time, make sure you start earlier in the day.

Braġoli, beef olives, or veal birds, whatever you call them, are bundles of mouth-watering deliciousness! They go perfectly served over pasta, with Maltese roasted potatoes, (*patata fil-forn*) or even mashed potatoes, and a big hunk of bread (*ħobż*) to sop up that sauce.

**Ingredients:**

For the Bragoli

- 3 lbs. thinly sliced top sirloin
- 1 onion, diced
- 2 large hard-boiled eggs, peeled and diced
- ½ lb. cooked ham, diced into ¼ pieces
- 2 Tbs. parsley, chopped finely, plus more for garnish
- ¼ tsp. salt, plus more for seasoning
- ¼ tsp. pepper, plus more for seasoning
- ¼ tsp. granulated garlic
- 2 Tbs. vegetable oil (for searing the rolls)

Serves 6-8



For the sauce:

- 3 cups water
- 1 cup red wine
- 12 oz. tomato paste
- 15 oz. can of peas (optional)
- 4 cloves garlic, minced
- 2 bay leaves
- 4 Tbs. olive oil
- 1 tsp. salt
- 1 tsp. pepper

**Directions:**

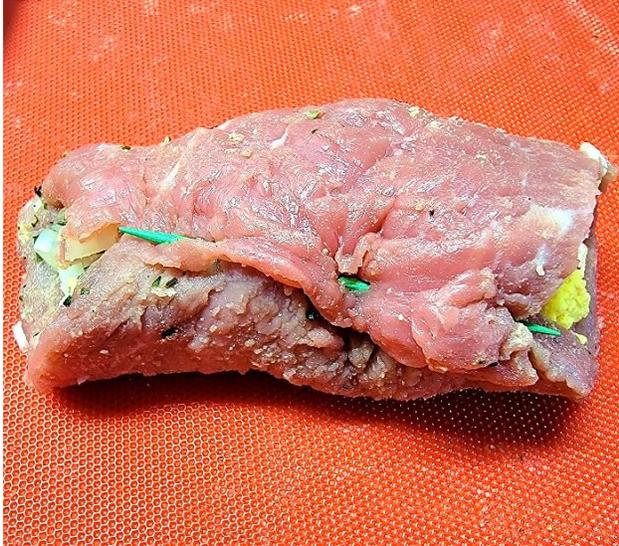
Always prep your ingredients first. In France this is called *mise en place* (MEEZ ahn plahs) it is a term for having all your ingredients measured, cut, peeled, sliced, grated, etc. before you start cooking. Pans are prepared. Mixing bowls, tools and equipment set out. It makes your meal preparation so much easier and pleasurable.

1. Remove any silver skin from the beef and cut into 4" x 4" pieces.
2. Place the beef between two pieces of plastic wrap. Now get all your frustrations out and pound it with a meat tenderizer until it's ¼ inch thin. Start with the dental side, then switch to the flat side.

**You can see the difference**

3. Combine all the filling ingredients in a bowl. (Minus the oil)
4. Place about 2 Tbs. of filling at one end of the beef and roll it up. (If you have more meat than filling, just dice it up and put it in the sauce or save it for another use.)

5. Tie the rolls with butcher's string or secure them with a sturdy toothpick.



6. Season all sides with salt and pepper.



7. In a large frying pan, griddle or Dutch oven/large pot, heat the vegetable oil on high until you see wisps of smoke.
8. Lower the heat to medium high and sear the beef olives on all sides until nicely browned.
9. Set them aside to rest and start your sauce.

10. Add the olive oil and garlic to a large pot and cook until lightly browned. 30–60 seconds. (See cook's note)
11. Add the tomato paste and cook for one minute.
12. Slowly pour in the water while stirring to a smooth consistency.
13. Add the salt, pepper and bay leaves.
14. Bring the sauce to a boil and lower the heat to the lowest setting to simmer.
15. Return the beef olives to the pot making sure they are submerged. (Pour in the juices created while resting as well. That's good flavor.)
16. Cover and simmer for 1½ hours.
17. Stir in the peas and wine. Simmer uncovered for another 30 minutes.



18. Remove the bay leaves.



**A look inside**

19. Serve garnished with more parsley and your choice of side dishes.



I served mine with *patata fil-forn*, cabbage and root vegetables.

Cooks Note: To save on clean up, make the sauce in the same pot you fried the rolls in. I opted to use a griddle because it fit all the rolls in one batch.

### Bonus/Recipe

In light of the fact that the brağoli recipe requires hard-boiled eggs, I thought I would provide a second recipe for making the perfect hard cooked egg. I know, I know, it's just boiling an egg, right? Wrong! How many times have you made hard-boiled eggs only to find that peeling them was a frustrating mess? The whites stick to the shell and you are left with an ugly misshapen object full of divots that doesn't even resemble an egg. Some claim putting vinegar in the water helps. Well forget all that. Here is a foolproof way to make the perfect hard cooked egg with no unsightly grayish-green ring around the yolk and the peel slips off effortlessly.

I have to give credit where credit is due. I discovered this method from America's Test Kitchen and it has never failed me. The result is a perfectly cooked, perfectly peeled, hard cooked egg every time.

First of all, we are not going to boil the eggs. The sure-fire way to go is to steam them. Most hard-boiled egg recipes get it wrong right from the beginning. Starting eggs in cold water allows time for the membrane on the shell to attach itself to the egg, making clean peeling impossible. The egg may be cooked beautifully but what's the point if you can't get the shell off? Placing the cold egg in a steamy environment causes the egg white to quickly denature and pull away from the membrane.

Start with bringing one inch of water to a rolling boil in a medium saucepan. One inch of water is important because it maintains the proper cooking heat during the cooking time.

Place the eggs in a steamer basket, strainer, or a colander that will keep them from touching the water. By not touching the water, they will not decrease the temperature of the water and it will maintain its boil the whole time for a consistent hot cooking environment. And, it makes it easier to get the eggs out all at the same time. Be sure to use a saucepan large enough to fit your steaming device inside so you can place the lid on top and no steam escapes. Place the lid on top, turn the heat down to medium low, and cook for exactly 13 minutes.

Just before the eggs are finished cooking, prepare an ice bath of equal parts water and ice in a storage container deep enough to cover the eggs.

After 13 minutes of cooking, place the eggs in the ice bath and seal it with the cover for 15 minutes to stop the cooking process and cool them down.

After 15 minutes, give the container a good shake. Shake vigorously, but not hard enough to damage the eggs...I've done that. The ice will help crack the shells.

Now you will see the shells are already starting to come off and just slides right off easily.

The eggs are cooked perfectly every time! The yolk is the same color and texture from edge to edge. There is no ring of grayish-green which is the sign of an over cooked yolk and the yolk will pop right out. Follow this method and you will never boil an egg again!



## HALEY BUGEJA SIGNS WITH THE ORLANDO PRIDE

Dan Brock

On July 1<sup>st</sup>, 18-year-old Haley Bugeja of Birkirkara, Malta signed with Florida's Orlando Pride of the National Women's Soccer League (NWSL) through the end of the 2023 season.

Haley made her senior club debut at the age of 14 for Maltese Women's League club Mġarr United during the 2018–19 season. She finished the season as the league's top scorer with 26 goals and was named the league's Player of the Year at the Malta FA awards. Haley retained her player of the year title the following season although, despite matching her 26 goal total from the previous season, was beaten to the golden boot by Loza Abera of Birkirkara who scored 30. Mġarr United finished second to Birkirkara in the league both seasons.

In July 2020, Haley signed a three-year contract with Italian Serie A club Sassuolo. A forward, she made her debut for the club on September 5<sup>th</sup> of that year, at the age of 16, in Sassuolo's 3–1 win against Napoli. Bugeja scored the first and third goal for her team. She then went on to lead her team with 12 goals over the course of her rookie season, finishing as a top five scorer in Serie A, while Sassuolo nearly reached the UEFA Women's Champion League.

Following the 2020-21 season, Haley was named as the best player in Serie A, won Malta's Atlas Youth Athlete of the Year and was named to the 2021 IFFHS Women's U-20 Best XI, the first Maltese player to earn the honour. She was also named as one of UEFA's top 10 women's players to watch.



Internationally, Haley has represented Malta at the youth and senior levels. She earned her first senior cap in 2019 at just 14 years of age, starting in a friendly match against Romania, with her first international goal coming in 2020 in a friendly match against Turkey. She scored four more goals that year, including a hat-trick in Malta's win over Georgia in UEFA Women's Euro 2022 qualification play, becoming the youngest women's player to notch a hat trick in European qualifier history.

Most recently, Haley was ranked NO. 3 of GOAL.com's NXGN 2022: *The 20 best wonderkids in women's football*, her second-consecutive year on the list, and NO. 15 on ESPN's *21 Best Women Players 21 or Under*.

As part of the Pride's roster, Haley will keep her number 7 which she wore during her two-year stint in Italy.



Haley has been described as “one of the brightest young talents in the world” and “a constant threat to opposing defenses.”

### IMNARJA MALTA FEST

Dan Brock

*Writer's Note: I wish to thank Joe Sherri for most of the content of this text and many of the photos. Others were lifted from various Facebook pages. The person submitting or posting each photo is noted.*

On Saturday, June 25<sup>th</sup> the Maltese Canadian Federation, in association with the Maltese Canadian Business & Networking Association (MCBNA), held the Inmarja Malta Fest in Toronto after an absence of two years because of COVID restrictions. It was a beautiful hot summer day and the event was attended by a large number of people from the Maltese community and friends.

General of Malta, Ms Denise "Den" Demicoli, the CEO of Runnymede Health Centre, Mrs. Connie Dejak and Mrs. Francis Nunziata, Councilor for the City of Toronto.



Opening Ceremony

Joe Sherri

**IMNARJA MALTA FEST** ✳️  
A MALTESE CANADIAN FEDERATION EVENT IN ASSOCIATION WITH THE MCBNA **JUNE 25 2022**

**RUNNYMEDE PARK** 2PM-10PM  
📍 221 RYDING AVE TORONTO ON

<b>ARTISTS PERFORMING</b> 🎵	<b>FOOD VENDORS</b> 🍴
Rachel Raditz	Malta's Finest Pastizzi
Chris Kidóix	Burrito Boyz
Steve Farrugia Band	The Arepa Republic
Jason Borg	St Paul the Apostle Youth Group BBQ
Anna (Frozen) & Spiderman Performances	The Beer Garden
Roger and Valerie Scannura	
Malta Band Club	
DJ Maltese	

**KIDZONE** Bouncy Castles, Balloon Twisters, Video Game Truck, Special Performances



Den Demicoli and Joe Sherri

Joe Sherri

There was a very lively entertainment program featuring jazz bands, childrens' animation, local singers and a concert by the Malta Band, enthusiastically enjoyed by everyone present.



One of the Bands

Joe Sherri

Joe Sherri, President of the Maltese Canadian Federation, opened the celebration by welcoming everyone present. This was followed by a prayer by Fr. Mario Micallef, MSSP, and the singing of the Maltese and Canadian national anthems by Karen Zahra.

Invited guests in attendance were the Consul



**The Malta Band**

Joe Sherri



**Roger Scannura**

Roger Scannura



**Nick Arrigo, the Malta Band Conductor**

Joe Sherri



**Watching the Children's Animation**

Joe Sherri



**A Bouncy Castle for the Youngsters**

Mary Rose Darmanin

hamburgers and the Maltese Import Food booth selling the always popular Maltese beverages, Kinnie and Cisk. There was also a beer garden.



Mary Rose Darmanin



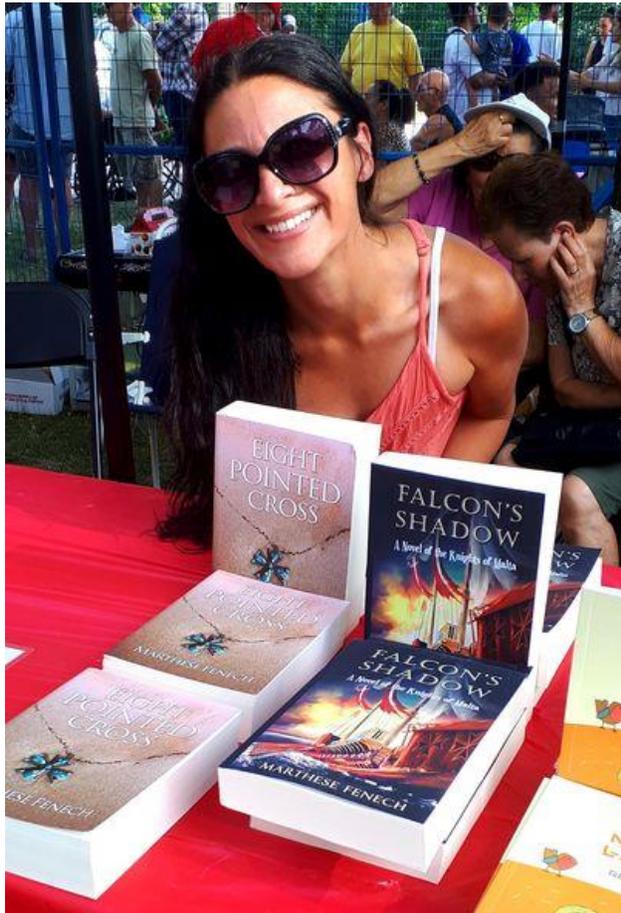
**Balloon Twisting**

Mary Rose Darmanin

Among the number of food vendors there was Malta Finest Pastries selling *pastizzi*, *ħobż biż-żejt* and *timpana*, Chef Michael selling Maltese sausage on a bun, Burrito Boyz with a variety of burritos, the St. Paul's Youth Groups selling hotdogs and



Mary Rose Darmanin



**Mar Fenech Got to Promote Her Trilogy and Make Some Sales**

Mar Fenech

Thanks to the tireless work of Joe Sherri, during the past few years, with a number of young, second-generation Maltese Canadians, through the Maltese Canadian Business & Networking Association (MCBNA), a large number of these young people, including Brandon Azzopardi, Carl Azzopardi, Isaac Bartolo, Kirk Ceederburgh, Victoria Celestini, Magdalena Falzon and Jason Mercieca, were involved in the planning and staging of this year's Imnarja Malta Fest. Through them, new ideas, new energy and enthusiasm were brought to this festival. The results were outstanding in making this year's event very enjoyable for everyone present. Those involved look forward to continuing this tradition for more years to come.



**Some of the MCBNA Members Who Helped to Make Imnarja Malta Fest the Success It Was**

Isaac Bartolo



**One Group that Enjoyed the Day**

Mary Rose Darmanin

**THE MALTESE AMERICAN COMMUNITY CLUB OF DEARBORN ANNUAL CAR SHOW**

**Lisa Buttigieg-LiGreci**

Time to start your engines! It's a sure sign of summer when the Maltese American Community Club of Dearborn holds its annual car show and I attempted to capture much of it on camera.



**START YOUR ENGINES**  
**JUNE 11 • 1:00-5:00 PM**  
In the event of rain, event will be moved to June 12

**CAR SHOW 2022**

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



**1933 Ford Sedan's engine**

On Saturday, June 11<sup>th</sup>, a vast array of classic cars and even some newer models sure to be future classics lined the parking lot of the MACC. All kinds of makes and models ranging from the 1930s to present day rolled in to be shown off in all their glory. It was an eclectic collection for sure.



**1933 Ford Sedan**



**1937 Ford**



1937 Ford's custom Maltese themed dashboard



1950 Ford Coupe interior



And matching upholstery buttons



1950 Ford Coupe



1950 Ford Coupe whitewall



1956 T-Bird



1964 Chevy Nova



1959 El Camino (my personal favorite)



1964 Pontiac GTO



Check out these wings



1967 Corvette



1967 Ford Mustang



1970 Dodge Charger Rallye



1967 Mercury Cougar



1971 Chevy C-10 Pickup



1967 Mercury Cougar dashboard



1971 Chevy C-10 Pickup engine



1971 Chevy C-10 Pickup rear view



1976 Ford Pinto custom engine & headlights



1972 Olds Cutlass



1977 de Tomaso Pantera



1976 Ford Pinto



1977 de Tomaso Pantera engine



1977 de Tomaso Pantera Italian dash



1978 Corvette



1984 Corvette



1977 Trans Am



1998 Ford Mustang



**2016 BMW i8**



**Only 2,000 were built**



**Flying buttress**



**2019 Chevy Corvette**



**2018 Chevrolet Camaro Hot Wheels 50th Anniversary Edition.**



**Side view**



**Rear view**

The show was a fun family event. Aficionados of all ages came out to enjoy the club's amenities while taking in the rare vintage beauties. The weather was hot (just like the cars) and many took advantage of the A/C to cool off. They sought refuge from the heat inside the club for either a quick game of pool, to grab a bite to eat, crack one open at the bar, or just enjoy the camaraderie of fellow car enthusiasts with bartender, Brian Vella.



**The Bonnici family playing pool in the Club**



**Coming out of the hot sun to enjoy lunch and the air conditioning**



**Hamburgers, hot dogs & baked beans for sale for lunch**



Lunch also included chips and a cookie



Or you could get hobz biż-żejt. Hot fresh pastizzi were for sale too.



Corktown Gerry enjoying his lunch. LOVE the shirt, Gerry!

Three car wash kits, donated by John Sugunda, and a car detailing kit, donated by Neil and Doris Durkin, were raffled off throughout the day. A 50/50 drawing was held as well.



Neil and Doris Durkin sell raffle and 50/50 tickets

All of the drivers who enter their car in the show vote to decide who will be the recipient of the Driver's Choice Award. This year's Driver's Choice Award went to Brent Markel for his 1970 AMC AMX. The award itself is a working lamp with a detachable Maltese Cross. Industrial Artist, Jim Smutek designed and created the award from recycled transmission parts. Check out his website at [smuteksmetalart.com](http://smuteksmetalart.com). He specializes in Harley art.



**L-R Award designer, Jim Smutek, Driver's Choice winner, Brent Markel and Car Show organizer, Marty Micallef**



**This Year's Driver's Choice Award**



**Congratulations Brent!**

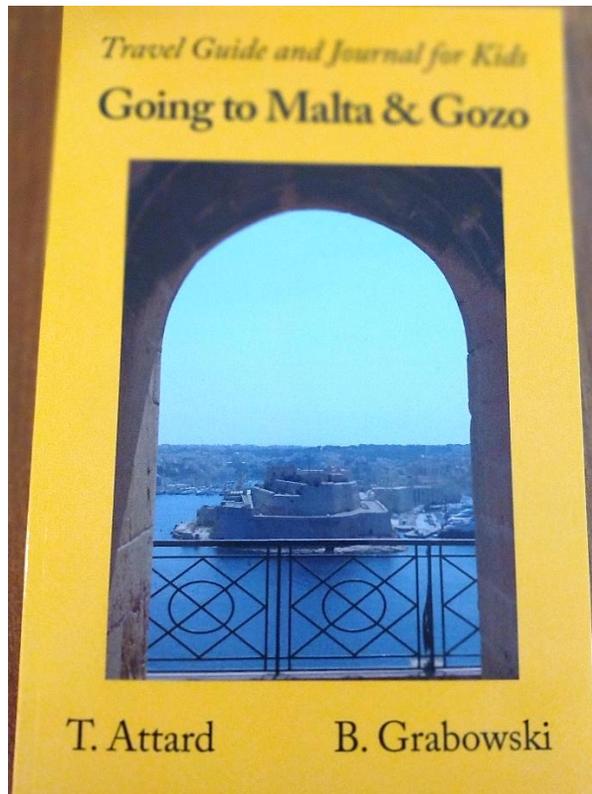
The Annual Car Show is a favorite amongst MACC members and is always a very popular event. Marty Micallef has organized the day for many years and once again, he did an outstanding job. Thank you, Marty! Special thanks to Brian Vella, Rita Vella-Cruz, Delores Micallef-Durkin, Neal Durkin, Joe Formosa, John Abela, John Cassar, Margaret Muscat-Purdy, and Rena Xuereb for cooking, helping with setup and clean up and working throughout the day.

.If you would like to see photos of all the cars in the show, find Maltese American Community Club Photos on Facebook. Click on media, then albums.

**GOING TO MALTA & GOZO**

Richard S. Cumbo

If you have young children, aged nine and older, and planning on a trip to Malta an excellent gift to give them is *Travel Guide and Journal for Kids - Going to Malta & Gozo*. This little book encompasses the history of the Maltese Islands, while at the same time it is an interesting educational tool in acquainting the reader to Malta and Gozo. Used as a guide, the book asks the readers questions about what they are viewing and their reaction to what they are seeing.



Prior to this publication, in 2016, the "Going to" books were *Going to Rome*, *Going to Toronto* and *Going to Ottawa*. Owing to their success, *Going to Tuscany*, *Going to Montréal & Québec*, *Going to British Columbia*, *Going to London* and *Going to New York City* followed *Going to Malta & Gozo*. The authors of this popular series, Ms. Therese Attard

and Ms. Barbara Grabowski. are both friends and retired teachers.

These two avid travellers used their knowledge of what young children like and enjoy doing and their knowhow of popular places to visit.



**Therese Attard and Barbara Grabowski**

The authors recently visited the Maltese-Canadian Museum at St. Paul's Church in Toronto and presented the chairperson, Father Mario Micallef, and myself as curator, with copies of these books. The books will sell for \$10.00 each, and most of the proceeds from each sale will help to support the Museum.

As a point of interest, the Attard family was extremely involved with the construction of the present St. Paul the Apostle Church (built 1955/56). Therese's father, Victor, a highly skilled carpenter, did all of the wood work in the church buildings, gratis. Therese is a storehouse of information about the Dundas and McCaul streets and Junction Maltese communities.

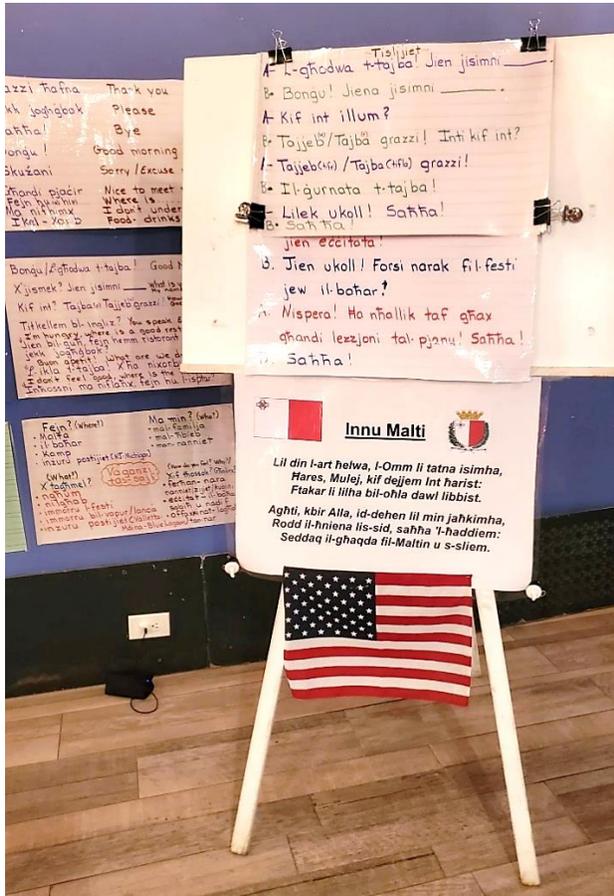
At present the books can be purchased from the Maltese-Canadian Museum by phoning (416) 767-7054. Other locations might become available in the future.

**Fr. Raymond Camilleri, OFM, who served in St. Paul the Apostle Parish, Toronto, in the late 1990s, died in Malta on Wednesday, June 22, 2022. Born in Malta on July 4, 1948, he was ordained a priest on July 18, 1971.**

### CLOSING CEREMONY FOR THE MALTESE LANGUAGE CLASSES

Maltese Center Facebook Page

On Sunday, June 12<sup>th</sup>, the Maltese Center concluded the Maltese Language Classes with a closing ceremony celebration. In attendance were Vanessa Frazier, Ambassador to the United Nations, parents, friends, and family. The students sang the Maltese anthem and demonstrated their Maltese language skills. The Maltese Center is grateful to the outstanding teacher Rita Grech and teaching assistants Rita DeBono and Pauline Grech, the support of Ambassador Vanessa Frazier in NY, Minister Evarist Bartolo in Malta, Ambassador Keith Azzopardi in DC, and Ambassador Giovanni Buttigieg, now in Ireland, who made all of this possible. We would like to thank all those who donated and volunteered to make this event extra special!



**JUNE LUNCHEON IN LONDON, ONTARIO**

**Dan Brock**

On the afternoon of Thursday, June 23th, 39 members of the Maltese Canadian community and their friends of London and area met at the Mandarin Restaurant in the Victoria Place Mall, near the northwest corner of Wellington Road South and Commissioners Road East, in London, Ontario.

Two draws were held for free luncheons at the Mandarin.

Again, it was an enjoyable couple of hours spent with friends.



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



**Some of the Group Present**



**Carmen & Tony Cauchi, Tony & Doris Schembri and Mary Testa**



**Elsa Zammit, Mary Vella and Madeleine Barrette**



**Connie Hislop, Janet & Bob Peckham, Loretta Brock and Charles & Janice Vella**



Tony Vella, Joe Condorato, Gloria Heffler and Joe Mallia



Most of the Group



**CANADA DAY (JULY 1<sup>st</sup>) CELEBRATED WITH A DINNER AT THE COUNTRY TERRACE IN MĠARR, GOZO**

Emanuel Tabone



Tessie Spiteri, Tessie Mallia, Joyce Vella, Doris Condorato and Censa Vella



Country Terrace Entrance



Mannie & Monica Micallef, Tessie Spiteri (mostly hidden), Melrose & Larry Paquet, Jim McDonald, Ted & Barbara Gauci and Rose & Charles Mcallef



Sharon Perreira and Gina Hili



**Spiro Sillato, Singer-Guitarist**



**Ruth Micallef (Consular Assistant at Consulate General of Canada in Malta), Sharon Pereira and Josephine (Sharon's mother)**



**Raymond & Marlene Xerri of Qala, Gozo**



**Armando Xerri, Kerstin Grimi, Felicity Ann Xerri**



**The Haber Girls**



**The Tonks Family**



**Teresa Bugelli of Whitby, Ontario**



**Joe Hili, John Dowling  
and Joe & Imperia Tabone**





**Alfred Camilleri in White Shirt**



**THE JUNCTION RETROSPECTIVE EXHIBIT**

**Richard S. Cumbo**

Maltese-Canadian Museum chairperson Father Mario Micallef, curator Richard Cumbo and the dedicated museum team recently launched their very first public event since COVID-19.

The exhibit, entitled "Junction Retrospective" is a series of large black-and-white photos depicting various century-old buildings in West Toronto "Junction". Photographer E. Mifsud (also a museum team member) originally displayed these sharp and contrasting beautiful photos in 2008. In that same year, Mr. Mifsud was co-winner of the Junction Local Option Art Award.

The exhibition will run from June 11<sup>th</sup> until July 12<sup>th</sup>, 2022. For viewing please call (416) 767-7054. Admission is free. The Museum, located at 3224 Dundas Street West, is usually open on Tuesdays and Thursdays from 10 a.m. till noon.



**Charis and Justin Tingley,  
Georgina Brown and George Xerri**



**E. Mifsud with one of the seven dividers  
displaying his photographs**

Photo by Richard S. Cumbo

## 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](mailto:gozoclub@gmail.com)

### **Inanna on Stage**

[www.joannedancer.com](http://www.joannedancer.com)  
c/o 356 Pacific Avenue, Toronto, ON M6P 2R1  
416-707-2355  
[desertdancer007@yahoo.ca](mailto: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](mailto: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](http://www.saint-paul-Maltese.com)  
[stpaulmssp@gmail.com](mailto:stpaulmssp@gmail.com)  
President: Mary Vella

### **Lehen Malti**

c/o 2387 Chilsworth Avenue., Mississauga, ON  
L5B 2R4  
Contact Person: Joe Sherri  
416-571-3944  
email [lehenmalti@hotmail.com](mailto:lehenmalti@hotmail.com)

### **Malta Band Club**

5745 Coopers Ave., Mississauga, ON L4Z 1K9  
905-890-8507  
[www.maltabandclub.com](http://www.maltabandclub.com)  
[maltabandclub@bellnet.ca](mailto:maltabandclub@bellnet.ca)

### **Malta United Society of Windsor, Ontario**

2520 Seminole St., Windsor, ON N8Y1X4  
519-974-6719  
[maltaunitedsociety.windsor@gmail.com](mailto: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](mailto: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](mailto: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](mailto:contact-us@Maltese-AmericanSCSF.org)  
Opening hours: Tuesday 5:00 p.m. – 9:00 p.m.  
(every 2<sup>nd</sup> 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](mailto: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](mailto: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](mailto: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](mailto:joesherri@rogers.com)

**Maltese Canadian Federation, The (Toronto)**

c/o 2387 Chilsworth Avenue, Mississauga, ON  
L5B 2R4  
416-571-3944  
[joesherri@rogers.com](mailto: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](mailto:carl@isqtransport.com/b_azzo18@yahoo.com)

**Maltese Center, NYC**

27-20 Hoyt Ave. S. Astoria, NY 11102  
718-728-9893  
[info@themaltesecenter.com](mailto: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](mailto:mmpastizzi@gmail.com)

**Maltese Heritage Association San Francisco Bay Area**

[maltesheritageassociation@gmail.com](mailto: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](mailto:gormija@sympatico.ca)

**Maltese Historical Society (San Francisco)**

[c/o leprofess@aol.com](mailto:c/o leprofess@aol.com)

**Melita Soccer Club Inc.**

3336 Dundas St. W., Toronto, ON M6P 2A4  
416-763-5317  
[msc@melitasoccerclub.com](mailto:msc@melitasoccerclub.com)

**St. Paul the Apostle Parish**

3224 Dundas St. W. Toronto, ON M6P 2A3  
416-767-7054  
[www.saint-paul-maltese.com](http://www.saint-paul-maltese.com)  
[stpaulmssp@gmail.com](mailto: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](https://www.facebook.com/john.vella.1044186)  
[giovanvel@sympatico.ca](mailto: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](mailto: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](http://www.saint-paul-maltese.com)  
[stpaulmssp@gmail.com](mailto:stpaulmssp@gmail.com)  
President: Lino Debono

**CAR BADGES SEEN AT THE ANNUAL CAR SHOW,  
MALTESE AMERICAN COMMUNITY CLUB OF DEARBORN**



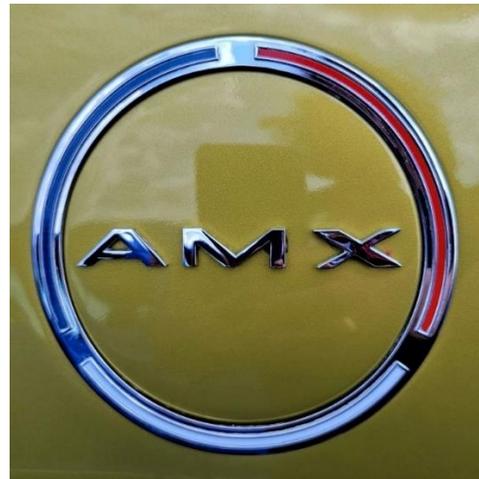
1950 Ford Coupe Custom



2018 Chevrolet Camaro Hot Wheels 50th Anniversary Edition



1967 Mercury Cougar



1970 AMC AMX



1970 Dodge Charger Rallye



1976 Ford Pinto



1970 AMC AMX