

THE MALTESE PRESENCE IN NORTH AMERICA



E-NEWSLETTER

Issue 36

MARCH 2022



**RECEPTION FOR DR. RAYMOND XERRI, OUTGOING CONSUL GENERAL OF THE
REPUBLIC OF MALTA TO CANADA AND A WELCOMING OF HIS SUCCESSOR, MS
DENISE DEMICOLI, THE CURRENT DEPUTY CONSUL GENERAL,
ST. PAUL THE APOSTLE PARISH HALL, THE JUNCTION, TORONTO
SUNDAY, FEBRUARY 13, 2022**

(See pages 6-7)

**The Maltese Presence
in North America**
Issue No. 36 March 2022

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EDITORIAL COMMENT

I'd like to direct your attention to Fr. Mario Micallef's "Pastor's Thoughts" on page 2. These are extracts from the Sunday Bulletin of St. Paul the Apostle Parish. What has deeply impressed me over the months is the time and thought Fr. Mario puts into contemplating the Sunday readings and then relating how the word of God can be applied to the here and now in our lives.

Much of this issue has been directed to the farewell tributes to Consul General Dr. Raymond Xerri as he prepares to hand over the reins to his successor, the current Deputy Consul General Ms. Denise Demicoli and return to Malta and his beloved island of Gozo.

I draw your attention to the press release on page 19 which

introduces Maltese Canadians in particular to Ms. Denise Demicoli.

Both Mary Rose Aquilina and Lisa Buttigieg-LiGreci have shared with us a Maltese recipe with a North American twist.

Once again Richard Cumbo has revealed something of the past within Toronto's Maltese Canadian community and shared with us a little of his encounters while in Malta.

I invite members of the Maltese community throughout North America to share something of the history of their clubs and other institutions. Moreover, it's vitally important that the story of these organizations which no longer exist be preserved. Again, Richard Cumbo has done this in past issues for the Maltese-Canadian Society of Toronto and I have done a little of this in the present issue in the article on the founders of the last Maltese Canadian club in London.

Once again, I thank each and every one who has contributed in some way to making this issue what it is. It is that much better because of you.

Just as in this season of Lent and month of March we look forward to Easter and the coming of spring, so too do we look forward to the end of this pandemic, now in its third year, and that peace and harmony may come to all humankind

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."

If you have ideas to share or wish to be put on the free, bcc electronic mailing lists, etc., I may be reached at

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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.

We All Have a Mission in Life

We all have a mission in life, and all of us are called to holiness. Like...[Isaiah, St. Paul and St. Peter], we go through times when we may find ourselves unworthy of God's love for us or incapable of fulfilling whatever it is that we are called to do. In moments like this we remember that we are not supposed to do it alone. God is there ready to help us. The people in Jesus' time knew this, and they flocked to listen to His words. "The crowd was pressing in on Him to hear the word of God," St. Luke tells us. They knew they needed to be nourished by His words.

Perhaps sometimes we tend to rely too much on our own efforts in life. We do not appreciate enough, like the crowds did, what we can receive by coming to listen to God's word.

The words that Jesus said to Peter, "Do not be afraid," are addressed to each one of us. St. Paul received God's word in his life and allowed it to transform him. In his case it was grace not lost. "His grace toward me has not been in vain," he says. May we all allow God's grace to work in us, transform us, and use us for the good of others.

Real Faith Is Something to Live and to Share

....It [real faith] is not something for me to keep, but something to live and to share. The gift of faith our ancestors had received from Paul (Acts 28: 1-10) has been handed on to us through many generations.

It is up to us now to live it and share it. This will be the best way to thank and honour this great Apostle for what he gave us.

**Let Us Become Truly
a Community of Merciful People**

....In...[Lk. 6:27-38] Jesus tells us that to be truly merciful, we are to love our enemies and bless and pray for those who do us harm. We are to lend without expecting anything in return, and be super-generous in our giving. In a few words, we, as Christians, are being asked to make a qualitative leap in our way of living from that of non-believers. It is not enough to love those who love me, help those who can eventually help me, etc. Those are things which "even sinners" do, Jesus reminds us. And if I do just like any other non-believer does, what kind of Christian am I?"

This might seem a tall order. Jesus' expectations might seem difficult. And indeed, they sometimes are. But we know that He never asks the impossible from us. With His help, progress is possible for us.

Let us pray that we become truly a community of merciful people, a light that brings some hope in situations of darkness, salt that can make a difference in someone's life.

With Jesus Nothing Is Impossible

Jesus' word is always challenging. It makes me think. It helps me understand. It makes me realize stuff that is in me which I might find uncomfortable to accept, and which otherwise I would probably have never admitted. And yet, this is the truth. We are all in the same boat. Each one of us has our own weaknesses, together with our own giftedness, I might add. Where we differ is the kind of weakness we have. But, in different ways, we are all like that blind man who cannot pretend to be able to lead his blind brother. Both lack something. One of them leading the other is a recipe for disaster!

....Having discovered, and accepted, the beam in my eye, I can then do something about it. Perhaps sometimes, I might think that it's too big! That might be a reason why I had chosen to try not to see it in the first place. Trying to remove it is hard work. But, with Jesus nothing is impossible. This is one of the reasons why St. Paul insists so much on the resurrection of Jesus in his letters. "Where, O death, is your victory?"...He does not deny the reality of death. But, with the Rising of Jesus, death has been defeated.

**MALTESE-CANADIAN SOCIETY OF TORONTO'S DISPLAY AT
"EASTER AROUND THE WORLD," MARCH 1971**

Richard S. Cumbo

The Maltese display below, was arranged by members of the M.C.S.T. for the Ontario Community Folk Arts Council's "Easter Around the World" at the Rotunda of the new City Hall, Toronto, March, 1971. This was my very first activity for the Maltese-Canadian Society of Toronto.



(L. to R.) Joe Caruana (is-Sukket), John Camilleri (taz-Zalzett) Ms. Jane Gauci, wearing the għonnella), Toronto City Alderman Bill Boytchuk, Richard Cumbo, President John R. Cordina, Secretary Louis E. Borg, and John Farrugia owner of Malta Restaurant, 3140 Dundas Street, W. which provided the Maltese traditional Easter food on display.

**A CHANCE ENCOUNTER WITH FR. GODFREY
MICALLEF, OFM, IN VICTORIA, GOZO**

Dan Brock

During the week of February 13th-19th, Richard and Madlene Cumbo of Toronto, Canada bumped into Fr. Godfrey Micallef, OFM, while he was shopping in Rabat, Malta.

Father Godfrey had been an associate pastor at St.

Paul the Apostle Church in Toronto for 16 years and had baptized the Cumbo's youngest daughter in the early 1980s.

Curiously, Prof. John P. Portelli makes no mention of Fr. Godfrey in his "A Brief History of St. Paul the Apostle Parish (1930-2005)," which can be found online.

Fr. Godfrey was born in Victoria, Rabat on December 19, 1931.

He joined the Franciscan Order on September 19, 1948 and did his novitiate in the Franciscan Friary of St. Anthony in Ghajnsielem, Gozo. His temporary profession was made on September 19, 1948 and his solemn profession on April 6, 1952.

Father Godfrey was ordained a priest by Archbishop Michael Gonzi, at St. John Co-Cathedral, in Valletta, on April 6, 1957.

As well as serving in Canada, Father Godfrey was a teacher at Dingli Secondary School and the Franciscan Friary in Gozo. Between 1987 and 1993,

he was one of the priests for the Maltese community in Christ the King Parish, Lockleys, Adelaide, South Australia. He also served as superior of the Franciscan House in London, England, for three years.

In chatting with the Cumbos, Fr. Godfrey asked about the Maltese-Canadian Society of Toronto and was visibly upset to learn that it had been dissolved in 2019. On the other hand, he was pleased to learn that the Maltese-Canadian Museum Archives and Visitors Centre was functioning well.

FIRST CELEBRATION OF *JUM IL-HELSIEN* (FREEDOM DAY) IN TORONTO, MARCH 31, 1979, THE DAY THE LAST OF THE BRITISH FORCES LEFT MALTA

Richard S. Cumbo

This celebration and reception were hosted by John Pisani, Maltese Trade Commissioner in Toronto, and his wife, Maria. The Main Leaders of the Maltese Canadian community and volunteers were invited, as well as Yuri Shymko, MPP and Gayle Christie, Mayor of the Borough of York.



Front row: Miriam Muscat, Alfred Camilleri, Joe Gatt, Maria Pisani (with cake), _____, John Pisani, Henry Formosa, _____, and _____.

Back row: Alfred Goggi, Paul DeBattista, Charles Mizzi, Edward Scicluna, Richard Cumbo (with glasses), Tony Parnis, Victor Grech, Josephine Dingli, Margaret Micallef, Leo Vassallo, Enzo Gusman (with glasses), Charles Aquilina, Alfred Vella

Photo by Joe Camilleri

BIDDING FAREWELL TO DR. RAYMOND XERRI AND WELCOMING MS. DENISE DEMICOLI

the occasion of his visit to London, Ontario, in October 2019, I didn't need to pick up a copy.

Dan Brock

Having been invited to the farewell reception being held for Consul General Dr. Raymond Xerri in St. Paul the Apostle's Parish Hall, after the 10:30 Mass on Sunday, February 13th, my wife Loretta and I travelled from London to Waterdown and then went with our granddaughter, Jazmin Osmond, to The Junction, Toronto.

The Mass in Maltese had not quite ended when we arrived and Jazmin had her first opportunity to see the inside of this beautiful church.



Joe Scerri and Dr. Raymond Xerri



Announcements from the Pulpit at the End of Mass

Later, the congregation and we gathered in the Parish Hall and sat on chairs placed along three sides of the room.

Father Mario Micallef, MSSP, the pastor, introduced Ms Denise Demicoli, the current Deputy Consul General, and Dr. Xerri. Both spoke to those in attendance. (See front cover.)

Later, Dr. Xerri made presentations to the parish and to various Maltese Canadian clubs and organizations. Several of those to whom Dr. Xerri made presentations in turn made presentations to him.

Incidentally, Dr. Xerri had a few dozen copies, of his book, *Gozitan Crossings*. There were also copies in Maltese. These were given freely to those who wished a copy. As Dr. Xerri had given me a copy on



Loretta & Dan Brock, Joanne Camilleri and Fr. Mario Micallef

After the formalities were over, I got to meet many individuals who contribute to the newsletter, have

been written up in it, or receive it. These included Ms. Demicoli, who had been receiving the newsletter while stationed in Australia, Fr. Mario, Carmen Galea, who used to head the Maltese heritage language school in Toronto, Mary Rose Aquilina, the associate producer of *Leġen Malti*, Joe Scerri, President of the Maltese Canadian Federation, Joanne Camilleri of Inanna on Stage, Paul Portelli, President of the Gozo Club Toronto, and Joe Portelli who, with his wife Antonia, decorated the chapel in St. Paul's Church for the Ta' Pinu painting next to the altar.

Food, including pastizzi, and drinks were also available.

On leaving the Hall, like many others, we just had to purchase Maltese foods at the nearby Malta Bake Shop and ended up meeting its co-owner, Antoinette Buttigieg.



Dan Brock, Jazmin (Brock) Osmond and Loretta Brock



THE MALTA BAND CLUB HOLDS A FAREWELL GET TOGETHER FOR DR. RAYMOND XERRI*

Photos by Alfred Cini

** This event was held on the evening of Saturday, February 19th. Thanks go to Mary Rose Aquilina and others for furnishing the names of most of the individuals in the photos.*



Loretta Brock and Jazmin Osmond in Front of the Maltese Pastries

Our last stop before heading for Jazmin's SUV was a selfie in front of St. Paul's Church.

IMPORTANT NOTICE!

If you are a **Maltese citizen, living abroad** and are unable or do not wish to vote in person in the upcoming **general election** to be held in **Malta** on **March 26th** check your eligibility to vote by going to <https://electoral.gov.mt/electoral-registers>.



Tsiana Pulo, Fred _____, Martin Haber and Josette Haber



**Valentino Sultana, Elsie Sultana,
Mary Anne Attard and _____**



Joe Muscat, Grace Muscat



Ivy Bowman, Katie Vella, _____ and _____



Doris Farrugia, _____ and _____



Maudie Borg, William Borg





Rita Cini, Mike Cini, Mary Cini Portelli and Fred Portelli



Paul Portelli, Doris Portelli, Antoinette Buttigieg and Charlie Buttigieg



_____, _____, **Frank Attard and Mary Attard**



**Front Row: Desiree Bernard, Anna De Pawli, Mike Albanese, Carmen Grech and Doris Muscat
Back Row: Alfred Galea, Monica Galea, Theresa Frendo and Phyllis Camilleri**



Ronnie Allegretto and Phillip Cachia



**Front Row: Josette Haber, Elsie _____, Maria Cini and Nata Allegretto
Back Row: Helen Cachia and Philip Cachia**



Sam Grima, Fred Muscat, Tony Vella, Doris Grima, Nina Muscat, _____, _____, Tony Frendo and Theresa Frendo



A VISIT TO THE RUNNYMEDE HEALTH CENTRE IN THE JUNCTION, TORONTO

Joe Scerri

On Thursday, 17 February, Mr Keith Azzopardi, the High Commissioner of Malta for Canada and Ambassador to the United States, and I, as President of the Maltese Canadian Federation, paid a cordial visit to Mrs Connie Dejak née Galea, President and CEO of the Runnymede Health Centre. While there, we were able to observe the construction development of the new LongTerm Centre that will be home to a number of Maltese community members.

Thank you to Mrs Connie Dejak for being the driving force behind this project and to all the Maltese Canadian Federation and community members, including St Paul the Apostle Church, who have and will continue to support this highly needed project.

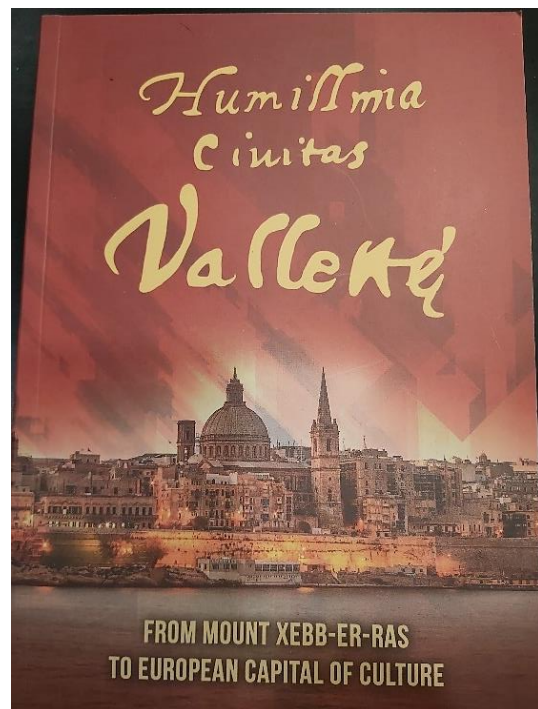
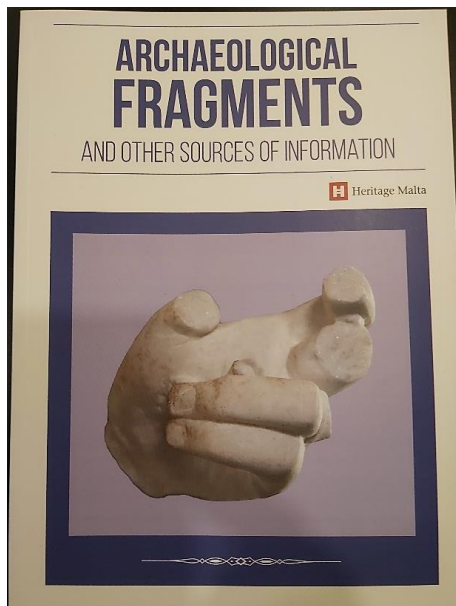
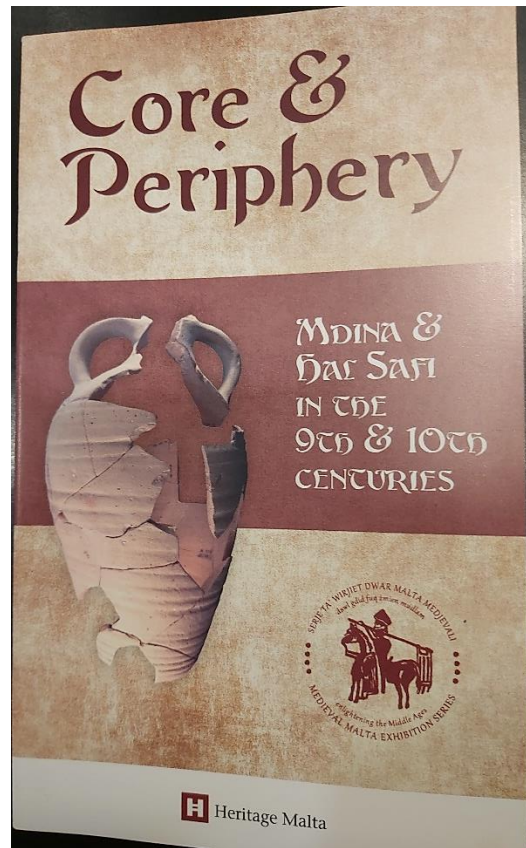
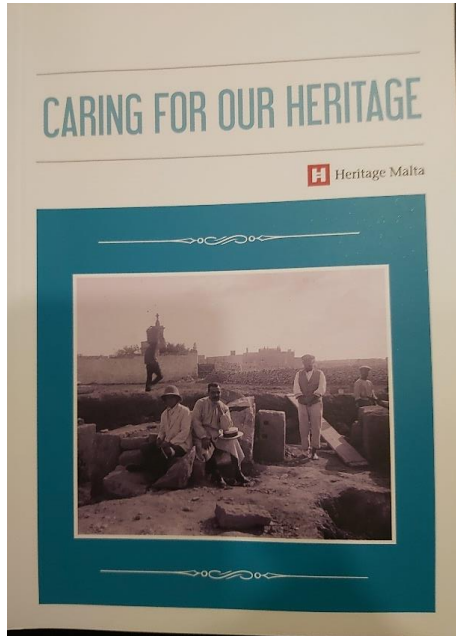


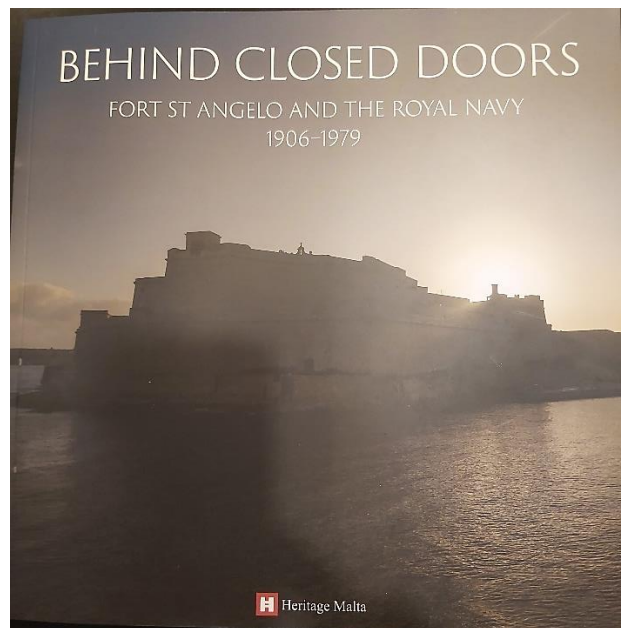
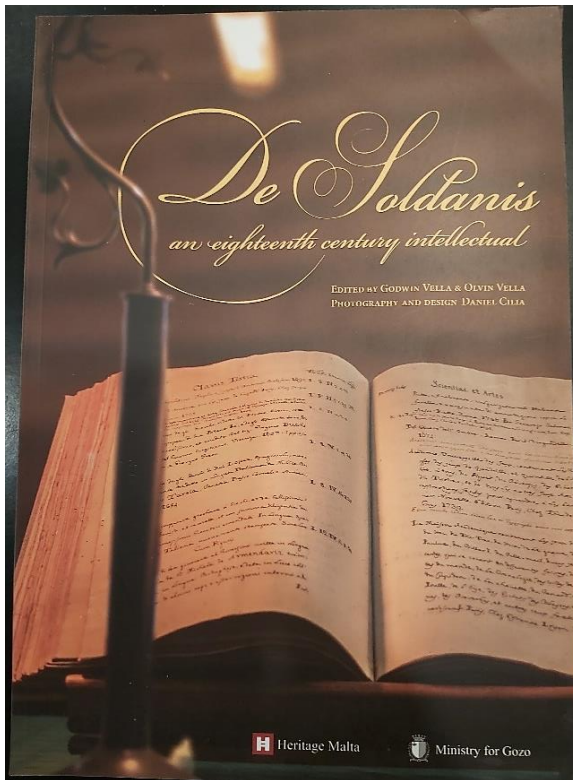
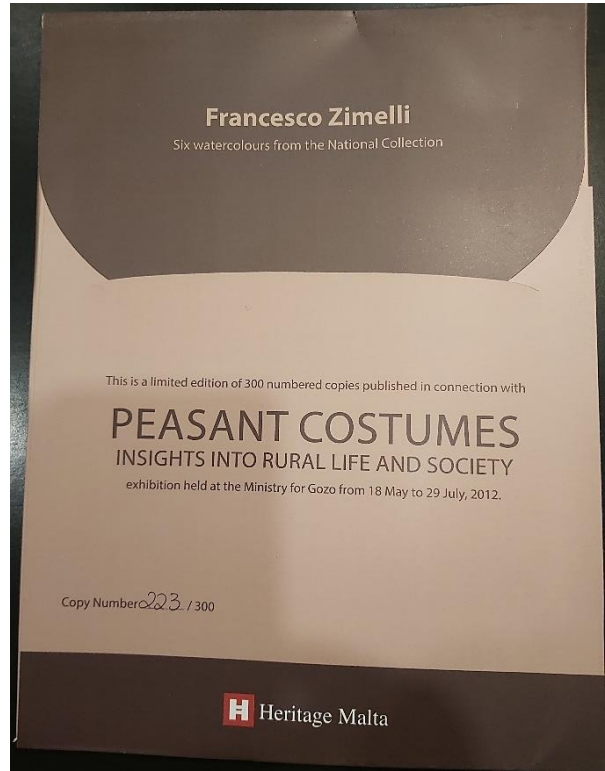
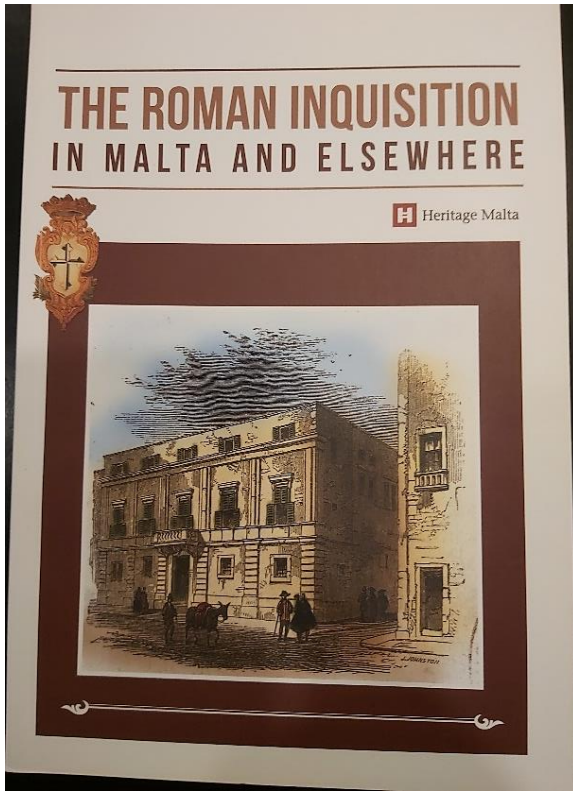
High Commissioner Keith Azzopardi and Joe Scerri

**MORE BOOKS DONATED
TO MALTESE CANADIAN LIBRARIES**

Dan Brock

Here are further selections of books donated to various Maltese Canadian libraries by way of the Consulate General of the Republic of Malta to Canada.





TRAGIC DEATH OF OFFICER NICHOLAS VELLA

Dan Brock

Nicholas Vella, age 44, a 14-year veteran with the Huntington Beach, California Police Department and of Maltese descent, died on Saturday, February 19th. The Huntington Beach police helicopter, HB-1, he was piloting, crashed, around 6:30 p.m. into the waters off Newport Beach while responding to a disturbance near there.



His co-pilot, a 16-year veteran with the Police Department, was taken to the hospital in critical condition.

"Nick," a son of John and Marcella Vella, was born in Whittier, California, and graduated from St. Margaret's Episcopal School in San Juan Capistrano.

As well as his parents, he is survived by his wife Kristi Tovar, their teenage daughter, Dylan, and his brother John Arthur Vella.

MALTESE POTATOES

Richard S. Cumbo*

Charlie Vassallo, one of my friends here, has a little farm near Siggiewi and grows some vegetables. While visiting him in February, he said, "Here, let me take a photo of you picking potatoes, then show it to your kids."

This type of potato only yields two potatoes, and its skin is so thin you don't have to peel them. They're delicious. Maltese potatoes are so famous they are even exported to Ireland!

It was a nice experience. Digging up one plant, however, was enough for me.



**Richard lives in Toronto, Canada, and has been in Malta since December.*

THE MELITA SOCCER CLUB BIDS FAREWELL TO DR. RAYMOND XERRI

Mary Ann Piscopo



On Sunday, February 20th, we wished farewell and gave our Consul General, Dr Raymond Xerri, thanks for all his support to our Melita Soccer Club and the Maltese Canadian community.

We gave him a plaque and a Melita Soccer Club lapel pin.



(l. to r.) Mary Tanti, representing the Women's Auxiliary; Charlie Grixti and Joe Cassar, Directors; Dr Raymond Xerri and Mary Ann Piscopo, Secretary

Dr. Xerri gave the Club flags and a framed poster of the Gozo National Anthem.

Joseph Albert Mario Rizzo, a native of Malta, and a resident of Surrey, British Columbia, died in that city, at the age of 76, on June 6, 2012.

Rita Schembri, the daughter of Antonio Sant and his wife, the former Maria Anna Fenech, was born in Mosta on January 8, 1936. On August 6, 1966, in St. Paul the Apostle Church, Toronto, she married Peter Schembri who was born in Qrendi on January 9, 1934.

Rita died on November 27, 2021 and was buried in Assumption Catholic Cemetery in Mississauga. Her Funeral Mass was celebrated in St. Paul the Apostle Church, Toronto.

QAQOĊĊ MIMLI (Stuffed Artichokes)

Mary Rose Aquilina



Last month Mary Rose provided us with the recipe for ham and pea soup with corned beef patties (soppa tal-perżut u piżelli bil-pulpetti tal-bulubif)

One of the most enjoyable meals for me, where you throw etiquette to the wind and just relish the flavours of the food you're eating, is stuffed globe artichokes. A filling made with bread, garlic, mint, black olives, tuna and parsley is stuffed between the leaves of whole artichokes and is steamed topped off with lots of olive oil. It is to be accompanied with sides of dressed butter beans, fried tuna patties, additional cured olives, pickled dried *gbejniet* (Maltese cheeselets) and crusty bread spread with tomato paste and drizzled with virgin olive oil, salt and pepper. A meal made in heaven!

The most prized part of the artichoke is the heart. When cooked, it is soft, creamy and meaty and is definitely the prize of the vegetable. But to get to the heart, you have to get past the prickly leaves and spiny thistle (the choke) inside it. It won't kill you if you eat it but it's certainly not pleasant.

Now it's very likely that you have eaten artichoke hearts as part of an appetizer platter or in tuna pies, but the true culinary experience is in the eating of a stuffed artichoke. It's also in the preparation of this vegetable.

It may not be the easiest vegetable to eat, but it can be fun. I remember as children we would scrape off the tender part towards the bottom between our teeth. Once, we gobbled up the stuffing and then discarded the uneaten leaves into a plate in the middle of the table, as though we were playing cards! Ah, sooooo good!

In Malta, artichokes can be found growing along the

road that runs along the valley leading to and from Chadwick Lakes. The product available to consumers, however, is actually cultivated. For us who live abroad, we also have the advantage of finding it in smaller, tender sizes which can simply be steamed and dressed with a vinaigrette of olive oil, red/white wine vinegar, crushed garlic and a heavy sprinkling of herbed and dried breadcrumbs.

Some tips for its preparation

- Be sure to wash the artichoke well and trim its stalk right to the base, so you can sit it up flat.
- Remove any outside discoloured or shriveled leaves.
- Cut off the stalk to about ½ inch or right flat to the base.
- With a very sharp knife, cut off up to about an inch off the top to remove all the prickly bits and allow you to open up the leaves for stuffing.
- Rub a lemon or some lemon juice to the cut leaves to keep from turning brown through oxidization.
- Remove the small leaves at the base of the artichoke. They are too small to scrape the meat off them.
- I like to whack it upside down on the table to help with separating the leaves to allow inserting the stuffing in between. I also use a pair of scissors to trim away the sharp tips.
- Prepared artichokes should be placed in a bowl of water with the juice of one or two lemons added until you are ready to cook them. This keeps them green and avoids oxidization of the trimmed leaves.

The Artichoke Heart

Once you've eaten all the leaves, you'll see the heart or flower of the choke. By the way, the leaves closest to the heart of the choke are very tender and can be eaten. Scoop out the fuzz with a spoon and discard. The rest of the base of the choke, known as the heart, is edible also. This is my favorite part of the artichoke and likely for a lot of others.

Ingredients

- 4 good sized globe artichokes
- 1 tin (170g) tuna (packed in oil or water)
- ¾ cup pitted olives
- 6 anchovies
- ¾ - 1 cup cut fresh tomatoes
- 3 tbsp capers (drained)
- 2-3 cloves of garlic
- Mint and parsley (fresh or dried to your taste)
- 4-5 cups cubed stale bread (not dry)



- ingredients are salty or briny).



- Take the artichokes; slice off the stalks so they can stand up and slice off about ½ inch from the top, so you are able to spread the leaves for stuffing.

Method

- In a food processor fitted with the chopping blade, add the bread and chop lightly into large crumbs (you should have about 6 cups of large crumbs).



- Add all the rest of the ingredients. Drizzle with olive oil and process till the mixture is combined and chopped roughly but evenly.
- Turn mixture into a bowl, add salt and pepper to taste (easy on the salt since most of the



- Also cut off the spikey tip off each remaining leaf on the artichoke.
- If you bang the artichoke flat and upside down on a counter, you can separate the leaves more easily, especially the ones in the centre.
- Then take about a tablespoon of the stuffing and press it in between each leaf and in the centre of the artichoke. Cup the artichoke together and its ready for steaming.



- Continue with the remaining artichokes until all four are stuffed. Use up all the stuffing.
- Place the artichokes into a medium saucepan so they can fit snugly.
- Add about 1" of water to the saucepan with the artichokes in, cover and simmer keeping an eye on the water level in the pan and adding more water as needed through the cooking time.

- Serve with *ħobż biż-żejt*, more olives, *gbejniet* (dried Maltese cheeselets) and *bigilla* (a traditional bean paste like a hummus but made with cooked dried fava beans in the shell boiled, strained and mashed with garlic chili and olive oil) or steamed endives/-spinach and butter beans dressed with olive oil, minced garlic and parsley.



- Simmer for about 45 minutes. Check doneness by the ease of pulling a leaf halfway from the centre nearer to the outside. Scrape off with a knife or as is traditional between your top and bottom teeth.



FAREWELL MESSAGE FROM THE CONSUL GENERAL OF THE REPUBLIC OF MALTA TO CANADA



**Dr. Raymond Xerri,
Consul General**

A heartfelt thanks from myself and my family

The last month was a rollercoaster of emotions for me and my family. On the one hand, my health is not getting better and I am in for medical tests and treatment when a full picture is known. On the other hand, preparing to leave the Maltese Canadian community, which for the last two years and eight months was very much a part of me, is not easy. I am very glad to welcome my colleague, Denise Demicoli, who is at the moment Deputy Consul General and will succeed me once I leave my post. From my heart I wish her the very best in the coming years serving the Maltese Canadian community.

Like I have always said, the Maltese and Gozitan communities around the world have been the subject of my studies and work for the last quarter of a century and will remain so as long as I have the physical and mental strength to do so. After this time serving the communities in Australia, the United Kingdom, born and lived in the United States and now here in Canada, I must say I was impressed with the high level of achievements accomplished and take pride in your achievements everywhere on the Maltese Islands and around the world where I have been a guest lecturer.

Very touched with the farewell occasions

I really did not expect any farewell occasions since I simply did my duty as is expected of me by the Ministry for Foreign & European Affairs and more so from the Maltese Canadian community. My family and I are very touched with your thousands of messages, calls, emails and visits to me over the past weeks. I will treasure every moment and every memento given to me by all, especially the St Paul The Apostle Parish, the Melita Soccer Club and The Malta Band Club.

I tried my best to be the Consul General of the people

It is not easy and at moments I had opposition to my way of conducting my job as Consul General. I did it my way, however, by trying to be the Consul General of, for and with the Maltese Canadian community, wherever I am: at work, at the Church, in a shopping mall, on the street, at the Maltese food and drink places. Whether it was Saturday, Sunday or a public holiday, it did not matter; I wanted to be available to all to assist and be easily accessible. I was there to serve all at all times.

General Elections March 2022

Only those listed on the Electoral Register of the Maltese Islands can vote in the upcoming General Elections in Malta in early voting on March 19 and on Election Day, March 26, 2022. Kindly call the Consulate, only if you're registered on the electoral register.

Would love to see you and your family when you visit Gozo

On behalf of my wife Marlene and our children Armando Antonio and Felicity Ann I would like to thank all for the privilege of serving such a great Maltese and Gozitan community here in Canada. You will all forever have a place in heart and I hope to see you in the future when you visit Malta, and especially il-Qala in Gozo. My family and I will be thrilled to see you again.

May God bless Malta and Canada always!

**Feb. 17th -
Second truck
loading my
belongings in
Canada to be
shipped to Gozo
in the coming
weeks**



Denise Demicoli

Deputy Consul-General of Malta in Toronto



Ms Denise Demicoli, counsellor within the Ministry for Foreign and European Affairs of Malta, is currently the Deputy Consul-General for Malta in Toronto, having started in this capacity on 9 February 2022. Ms Demicoli previously served as Deputy High Commissioner at the High Commission of Malta to Australia & New Zealand from March 2017 to December 2021. She joined the Ministry for Foreign Affairs in 2016 where she worked within the Directorate General for Political Affairs in the lead up to Malta's Presidency of the Council of the European Union.

Ms Demicoli's professional goals include providing accurate and effective consular assistance to fellow Maltese nationals, as well as furthering Malta's strategic foreign policy objectives. Throughout her career, Ms Demicoli aims to safeguard the interests and well-being of Maltese Living Abroad.

Academically, Ms Demicoli has conducted interdisciplinary post-graduate research on intercultural dialogue through the perspectives of media and communications and critical theory, and in the field of contemporary diplomacy. Through her research and life experience, Ms Demicoli believes in the value of keeping alive histories of Maltese who sought a bright future for themselves and their families in foreign lands while also looking towards the future from where we stand.

During her posting to Australia and New Zealand, Ms Demicoli has gathered a considerable experience in consular services and matters. The highlight of this work experience was the contact with Maltese from all walks of life. Ms Demicoli looks forward to meeting several Maltese from across Canada, their new home, and wishes to learn more about their experiences.

"Our Maltese and Gozitan roots and values unite us. The familiarity of our connection is undeniable. There is immense value in bearing truth to what being Maltese offers us all and to what we can do for Malta and Gozo too." – Denise Demicoli

KWAREŻIMAL (MALTESE LENTEN COOKIES)

Lisa Buttigieg-LiGreci



In the September 2021 issue, Lisa shared her balbuljata (Maltese eggs with tomatoes) recipe. She then demonstrated the making of pastizzi in the October 2021 issue

Growing up, my mother didn't make very many desserts. When she did, it was usually American favorites like cookies, cakes or pies. I don't recall her making many Maltese desserts. The few that I do remember her making were *Qagħaq tal-Ġunġlien* and *Pudina*, but that was pretty much it. So, my knowledge of Maltese sweets is somewhat limited. Thank heaven for the internet, where I can find a multitude of recipes online to research and develop into my own.

In Malta, Lent, Holy Week and Easter are celebrated through processions and various religious rituals and feasts. A feast in Malta is not complete without traditional food. Food is a large part of Maltese culture and it plays a critical part in many feasts and religious festivities on the island. Because Malta has deep-seeded Catholic roots, and we are now in the midst of the Lenten season, I set out to find a traditional recipe for Lent. During the Easter season in Malta, there is a nice range of sweet treats, the most popular being *figolli*. I shared that recipe in the March, 2021 issue. Today I am offering another one of Malta's traditional sweets for you to try. It is not as popular as *figolli*. As a matter of fact, when doing research for this recipe, many of my Maltese friends did not know what it was, and if they did, they had never made it. What I'm talking about is *Kwareżimal*, also known as "Lenten cookies".

The word *Kwareżimal* refers to the Latin word *quarezima*, (the 40 days of Lent), and is said to have been introduced by the Christian crusaders in the 1500s.

Kwareżimal are the traditional Maltese treat during the strict days of fasting during Lent. It is a humble recipe made without eggs or butter, because during Lent, the not eating of animal products or animal meat was considered a penance. Sugar was not

Taboo because it was considered a spice and therefore savory. Like *figolli*, one of the main ingredients in the recipe is ground almonds, but that is where the similarity ends. These cookies, (or biscuits), are somewhat spicy. *Kwareżimal* has a delicious blend of citrus, sugar and mixed spices which are then glazed with honey and topped with more almonds for a unique crunchy, sweet, and warm spicy flavor.

This recipe calls for a particular spice blend called Maltese mixed spice. It is a pre-mixed blend of warm spices easily found in any Maltese grocery store. I have provided the recipe for you to make your own. You can get *kwareżimal* from practically anywhere on the islands during the Lenten season. For we North Americans, however, they are hard to come by, if you can find them at all.

The recipe I developed is fairly easy and straightforward. I encourage you to make your own. They are a scrumptious treat and goes perfectly with a hot cup of tea on a cold Lenten morning.

INGREDIENTS: Makes 12 servings For the *Kwareżimal*



- 3¼ cup all-purpose flour, sifted, plus more for kneading
- 4 cups raw whole almonds, divided
- ½ tsp. salt
- ¾ cup sugar
- 1 Tbs. vegetable oil
- 2 Tbs. cocoa powder
- 1 tsp. Maltese mixed spice (recipe below)
- 1 tsp. cinnamon
- ½ tsp. ground clove
- ½ tsp. nutmeg

- 2 Tbs. orange blossom water
- zest of 1 lemon
- zest 1 orange
- juice of 1 orange (about ½ cup)
- 2 tsp. pure vanilla extract
- 2 tsp. almond extract
- 1 cup water
- ½ cup honey (you may substitute with maple or agave syrup for a vegan recipe)

For Maltese Mixed Spice

Makes 4 ½ tsp.

- 1½ tsp. ground coriander
- 1½ tsp. ground cinnamon
- ½ tsp. ground ginger
- ½ tsp. ground nutmeg
- ½ tsp. ground cloves

Instructions:

1. Line two baking sheets with parchment paper and set aside.
2. Prep and measure your ingredients. Sift the flour, zest the lemon, zest and juice the orange, roast the almonds then set them aside to cool before grinding and chopping.
3. Place the raw almonds in a single layer on a cookie sheet. Roast in a pre-heated 325°F oven for 10-15 minutes. Stir or shake them halfway through to prevent burning. (If you purchased roasted almonds, skip this step and preheat your oven to 350°F)
4. Grind 3½ cups of the roasted almonds in a food processor or blender. Do not over blend or you'll wind up with almond butter. The consistency should be like coarse sand. It's OK to have some larger pieces.



5. Coarsely chop the additional ½ cup of almonds for the topping.
6. Turn the oven up to 350°F after you roast your almonds.
7. Combine all the dry ingredients in the mixing bowl of a stand mixer, except the chopped almonds for the topping. Mix on low to combine. If you don't have a stand mixer, use a hand-held electric mixer, or the tools that God gave you, your hands with a spatula.



8. Mix in the oil.
9. In a separate bowl, combine all the wet ingredients, except the water and honey. Pour the liquid mixture into the dry ingredients, mixing on low.



10. Once incorporated, slowly start adding the water, as the dough may not need all of it. It should be a slightly loose and sticky consistency.



11. Turn the mixture out on a generously floured work surface.



12. Gently knead it to form a soft smooth dough. Add more flour if needed.



13. Shape the dough into an oblong shaped loaf and let it rest for at least 15 minutes.



14. Divide the loaf into 12 even portions.
15. Slightly flour your hands and start shaping the dough into logs 4" long x 1" wide x 1" thick.
16. Place on the baking trays leaving space between them.
17. Flatten the logs with the palms of your hands down to a 2" width and ½" thickness.
18. Using a pastry cutter or knife, make the signature crisscross design.

20. Heat the honey in a microwave safe container in the microwave for 30-40 seconds to thin out its viscosity, making it easier to brush on the cookies.
21. While the cookies are still hot, generously brush with the honey.



22. Sprinkle on the reserved chopped almonds and press them in with the palm of your hand.

19. Place the baking sheets on opposite sides of the oven on separate racks. Bake for 20 minutes exactly. It's important to not overcook them. Rotate the baking sheets front to back and switch the shelves halfway through baking to ensure an even bake.



23. Let them cool and enjoy with your favorite cup of tea!



**MELITA SOCCER CLUB
CARNIVAL DINNER PARTY**

Mary Ann Piscopo

On Saturday, February 26th, we had a Carnival Dinner Party.

The meal consisted of pasta, roast beef and gravy, potatoes and other vegetables, with cake for dessert.



There was to be a costume competition, but no one dressed up.

Dr. Raymond Xerri donated raffle baskets. These were won by Mary Tanti and Joe Abela.

Joe Abela



Mary Tanti



Frans Borg, Tony Saliba and Tony Muscat



Teresa Sultana, Julia & John Borg, Sharon Dalli, Gloria Wieclawek, Antoinette & Charlie Micallef, Charlie Tanti, etc.



Joe & Phyllis Abela, Bernadette Logan and Ines Frendo

All who attended had a great time.



Nick Cassar and Jimmy Dimech



Jesmond Galea, Lorraine Manarey, Rita & Tony Saliba



Anthony George Aquilina was born in Victoria Gozo, on October 27, 1948, the son of Joseph Aquilina and his wife the former Marcella Camilleri.

After immigrating to Canada, he lived in Milton, Ontario. His death occurred on

December 11, 2017, in Ian Anderson House, a hospice in Oakville. The Funeral Mass was celebrated at Holy Rosary Church in Milton.

In accordance with family wishes, his body was transported to Xewkija, Gozo, where it was interred in St. Mary's Cemetery.

He was survived by his wife of 46 years, the former Maria Debono, his three children—Diane, Catherine and Joseph—and six grandchildren.

MACC St. Paul's Feast & Rabbit Dinner

Lisa Buttigieg-LiGreci

The Maltese American Community Club in Dearborn, MI celebrated St. Paul's Feast on Saturday, February 19th with its annual rabbit dinner.



The Stage with the St. Paul Tapestry

The above and immediately preceding photos are by Mary Micallef

Paul Borg's famous rabbit stew was served along with spaghetti. For the members who are not *fenek* fans, oven baked chicken (*tigieg*), was served as an alternative. Paul said, "I couldn't have done it without the help of Marty Micallef. He was constantly stirring the huge pot of stew for hours so it wouldn't scorch on the bottom."

The hall was beautifully decorated using green lighting and streamers similar to Valletta's festoons for the Feast of St. Paul's Shipwreck. It also matched the beautiful tapestry of St. Paul that hung over the stage.



The Beautifully Decorated Hall



**Paul Borg
Serving His Famous Rabbit Stew Recipe**

Photo by Ed Cushieri

Marty Micallef is also in the process of restoring the club's statue of St. Paul which is very much in need of repair. The statue was created in Italy and is made of very fragile papier-mâché. So far, Marty has repaired the hands and face which were broken and chipped from years of being paraded around and manhandled. He says there is still work to be done and the work is ongoing. There are still some cracks on the body and the bible. He also wants to restore the halo that once adorned St. Paul's head. He will also be reviving the color on the entire statue to bring it back to its original beauty.



The Statue of St. Paul

Marty studied at Detroit's private school, the College for Creative Studies. He works at Ford Motor Co. as a Master Modeler, creating clay sculptures, so he is the perfect man for the job. The statue was not designed for being paraded, so the Club will not be using it for that purpose any longer, but will proudly put the statue on display for all to enjoy.



Marty Micallef Proudly Stands beside the Statue of St. Paul which He Is Restoring

The MACC would like to thank all of our volunteers who worked so diligently to make this event happen. From the men in the kitchen, who worked for hours preparing this delicious meal, (Paul Borg, Joe Formosa, Marty Micallef, Neil Durkin, Joe Borg and John Abela), to the volunteers who organized the event, the ones who set up and decorated the hall, our servers and bartender and, last but not least, the clean-up crew.

Joseph Paul Testa, a native of Vittoriosa, Malta, was among those who immigrated to the Canada in 1973. He settled in London, Ontario, where he died on Saturday, March 5, 2022 at the age of 73,



**A Few of the Volunteers
Joe Formosa, Tom Muscat and Paul Borg**

If you belong to a Maltese community club, no matter where you live, and would like to volunteer, give your club a call. I'm sure your help would be appreciated. It truly does take a village.



Some of Those Who Enjoyed the Dinner

The four above photos are by Margaret Muscat-Purdy



**ACTIVITIES WITHIN
THE MALTESE COMMUNITIES**

Dan Brock

MICHIGAN

Maltese American Community Club of Dearborn

St Paul's Feast/Rabbit Dinner was held on Saturday, February 19th.

The **General Membership Meeting** will take place on Sunday, March 13th.

There will be a **Trivia Night**, starting at 6:00 p.m., on Monday, March 21st. The bar will be opened and

pastizzi will be for sale.

The **Drag Queen Bingo** will be held on Saturday, March 26th.

Figolli is a Maltese Easter tradition. A **figolli making demonstration** will be held at the Club at 2:00 p.m. on Sunday, April 10th. The cost is \$10 for members, \$15 for non-members and \$5 for children and has already been sold out. There will be cookies for people to decorate. Pre-ordered figolli forms can be picked up; more are available for purchase. Fresh, hot pastizzi will be available and the bar will be opened. There will be raffles and door prizes.

A **Fundraiser** for the **Michigan Parkinson Foundation** will be held on Friday, April 22nd.



NEW YORK CITY

Maltese Center: Astoria

On Saturday, February 12th, at 7:00 p.m. **Mass** was celebrated in the lower hall in honour of the feast of **St. Paul's Shipwreck**.



The **Sinatra Night Dinner Dance** will take place on Saturday, April 30th. An Italian dinner will be served. Sinatra impersonator Mike Kaiser will be performing. Tickets are \$30.

An all-day **Super Bowl Tailgate Party** was held on the main floor on Sunday, February 13th.

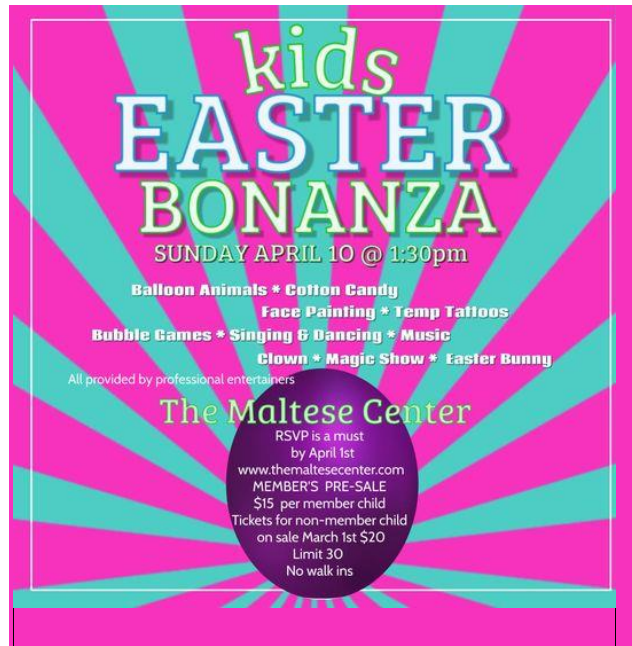


Meanwhile, at 1:00 p.m. on the same day, **bingo** was being played in the lower hall.



A Back to the 80s and 90s Carnival Party was held on the evening of Saturday, February 26th.

afternoon of Sunday, April 10th. If anyone has any questions, DM (direct message) or email the Centre.



A Kids Easter Bonanza is to be held on the

**ONTARIO
Greater Toronto Area
Malta Band Club**

An open house was held from 6:00 p.m. onwards on Saturday, February 19th, as a **farewell get together** for **Dr. Raymond Xerri**. All were welcomed. There was a **roast beef dinner** for those so wishing. (See pages 7-10)

Melita Soccer Club

A **Superbowl get together** was held on Sunday, February 13th.

At 11:30 a.m., Sunday, February 20th, the Club bid **farewell** to **Dr. Raymond Xerri**, the current Consul General of Malta to Canada and welcomed his successor **Ms Denise Demicoli**. (See page 14)

A **Carnival** took place on Saturday, February 26th. There was a **costume competition**. (See pages 24-25)

A bus trip to **Casino Rama** in Orillia will take place on Saturday, March 26th.

CASINO RAMA
Saturday March 26

Bus leaves Club at **11:00 a.m. SHARP**
 Bus leaves Casino at **6:00 p.m.**
 Bus returns to the Club approx. **7:30 p.m.**

Cost: \$5 per person
Casino giving \$10 to play
Use your points for food

MUST be fully vaccinated with proof to be on bus and casino wear mask at all times And bring photo ID as well.

Call Mary Tanti at 416 622 6819

as Consul General sometime in March. This was followed by a **reception** held in the **parish hall**. (See pages 1, 6-7)

Windsor

Malta United Society of Windsor, Ontario

The **General Membership Meeting** was held on the evening of Saturday, March 5th. A complimentary **penne dinner** was served beforehand. This was an opportunity for members to meet their committee and voice their opinions.



THANK YOU, DR. RAYMOND XERRI

Joanne L. Camilleri

On behalf of the Artistic team of INANNA on Stage and myself, we would like to thank Dr. Raymond Xerri for his contribution and years in office as the Consul General of Malta in Canada. You will be truly missed.

Dr. Xerri's decision to leave his office to take care of his health first and foremost exemplifies true leadership qualities.

His leadership, guidance and support to the Artistic team of INANNA on Stage and to the Maltese and Maltese Canadians have made a mark of nothing less than the highest standards as the Consulate General of Malta for Canada and for the next Consul General who will take his place.

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.

St. Paul the Apostle Parish

February 10th being the **feast of the Shipwreck of St. Paul** and the principal feast of the parish, this feast was celebrated during the weekend Masses of February 12th-13th.

During the 10:30 Mass, on Sunday, February 13th, the opportunity was taken to thank and bid farewell to Dr. **Raymond Xerri**, who will be ending his term



**FURTHER DETAILS
CONCERNING BISHOP JOHN S. BONNICI**

Dan Brock

In last month’s issue it was noted that Fr. John Samuel Bonnici would be ordained a bishop on March 1, 2022. Some background on Bishop-Elect Bonnici was also given. What follows are further details.

It has since been learned that his parents, now deceased, were immigrants to the United States. His father, John, was born in Malta, while his mother, Gertrude, was born in Romania and grew up in Germany. Bishop Bonnici has one sibling, an older sister named Erica.

father’s faith. He was baptized at St. Nicholas of Tolentine Church in the Bronx. His mother liked to visit churches on her walks and her son often accompanied her.

One of his earliest memories is “helping” his mother light a candle at St. Peter’s Catholic Church on Barclay Street in lower Manhattan.



Happy-go-lucky Johnny Bonnici



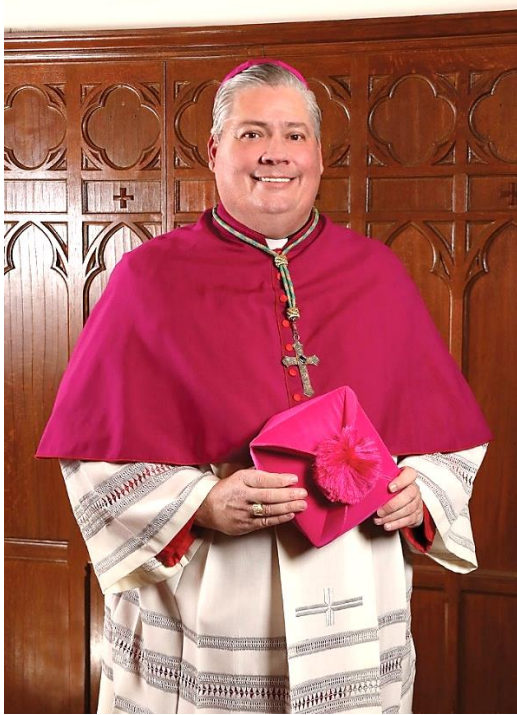
**The Bonnici Family about 1966
John, Erica, Gertrude
and Johnny**

While his mother was Lutheran, his father was Catholic and young John was raised in his



**Seminarian John Bonnici
Greets Pope John Paul II**

Fr. Bonnici was ordained a bishop on Tuesday, March 1st, at St. Patrick’s Cathedral, Manhattan, the principal ordaining bishop and celebrant being Cardinal Timothy M. Dolan, Archbishop of New York.



Bishop John S. Bonnici

Photo by John Vericker/Photobureau



THE EIGHT FOUNDERS OF THE MALTESE CANADIAN CLUB OF LONDON*

Dan Brock

It was on Sunday, March 27, 1977, that The Maltese Canadian Club of London was founded. Two Maltese Canadian clubs in the city had preceded it. The eight founders of this third club were: Anthony “Tony” Cauchi, Charlie Camenzuli, Albert Grech, Anthony “Tony” Mifsud, Emmanuel “Lee” Pavia, Anthony “Tony” Vella, James “Jim” Vella and Joe Zammit.

Tony Cauchi came to Canada, from Mellieħa in June 1963. Some 10 years later he moved to London. He served as vice-president of the Club in 2004-07.

A native of Żejtun, **Charlie Camenzuli** came to Canada in October 1957. Following a conversation at work with Tony Vella and later with Tony Mifsud at a Marconi Club dance, he was the driving force in arranging for the original eight men to meet at his

place. Together, these men laid the foundations for the establishment of the present Club. Charlie served as treasurer in 1980-81.

Albert Grech was born in Cospicua and immigrated to Canada in March 1954. Like many of the Maltese men who settled in London, he became involved in soccer. He served as vice-president of the Maltese Canadian Club in 1977-78.

Born in Valletta, **Anthony Mifsud** came to Canada, with his wife and two youngest children, in September 1966, to join the rest of their family. Shortly thereafter, “Tony” became president of the short-lived Maltese Falcon Soccer Team. After serving as a trustee on the Maltese Canadian Club Committee in 1979-80, he was elected president the following year and served as treasurer in 1979-80.

Lee Pavia, Charlie Camenzuli’s brother-in-law, was born in Żabbar. He immigrated to Canada in June 1950, joining an older brother, John, in London. Lee was a trustee on the Committee during 1977-79. Further information on him is to be found in the October 2021 and November 2021 issues of this newsletter.

James Vella came to Canada in June 1951. He was a member of the second Maltese Canadian club in London, which was established in 1954 and folded about 1960. “Jim” served as president of the third club in 1979-80, 1981-84, 1990-91 and again in 1994-95.

A native of Paula, **Tony Vella** came to Canada with his mother and other family members in 1954. His interest in soccer led him to help to organize the Maltese Falcon Soccer Team which existed in 1967-68. It is safe to say that, over the years, no other founder (or any other member for that matter), together with his wife Censa, contributed as much to the Club and in so many ways. It is worth noting that while the Club’s building was being constructed, he and Frank Farrugia would take turns sleeping at night on site in order to prevent theft of materials.

Joe Zammit was born in Senglea and was among the 340 Maltese emigrants who arrived in Canada on board the *Vulcania* in June 1948. He was probably a member of the original Maltese Canadian Club in 1948 and was on the entertaining sub-committee of the second such club in London. Joe was the only founding member of the third club not to have served on its committee.

**Based on an article which first appeared in the March/April 2012 issue of the newsletter for The Maltese Canadian Club of London.*

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.omnity.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 & Friday
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
qormija@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

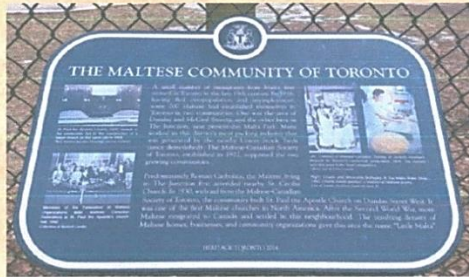
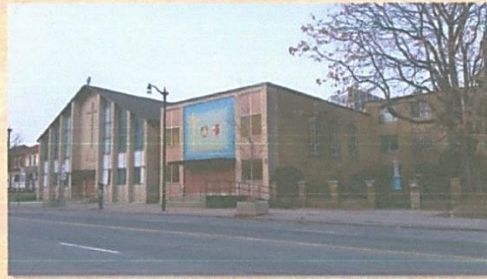


Maltese – Canadian Museum



St. Paul the Apostle Church Complex,
3224 Dundas St.W.
Toronto, Ont. M6P2A3

The present museum/archives started as a collection of religious artifacts belonging to St. Paul the Apostle Maltese-Canadian Church (Est.1930). In the 1980s Franciscan Friar-Father Raymond Falzon added further old photos, documents and memorabilia related to the Maltese community here and chronicling the rich history and culture of Malta and Gozo.



Heritage Toronto plaque honoring the Maltese in "Malta Park", Toronto.

In 2016 during the pastorship of Father Manuel Parnis of the Missionary Society of St. Paul, work was undertaken to open the museum to the general public. This event took place on January 29, 2017, Richard Cumbo was appointed as the first curator. The pastor of St. Paul the Apostle Church Complex is always the chairperson of the museum.



Historic collection includes coins, model ships /churches, fossils, photographs, books and other Maltese and Gozitan artifacts



Admission is **FREE**

Please contact us about private tours at:

- ☎ (416) 767-7054
- ✉ stpaulmssp@gmail.com
- 🌐 www.saint-paul-maltese.com
- 📘 www.facebook.com/MalteseCanadianMuseum/

Design by Igor Lukić, (Malta 2022)
Edited by Richard Cumbo, (Canada 2022)

Brochure Sponsors



For further information please ask for Richard Cumbo, Museum Curator. We are also accepting donations of archival material and any financial assistance to help with the maintenance of the museum.