

# THE MALTESE PRESENCE IN NORTH AMERICA



## E-NEWSLETTER

Issue 43

OCTOBER 2022



**HON. DR. ROBERT ABELA, PRIME MINISTER OF MALTA,  
FIFTH FROM LEFT  
AND HON. DR. CHRIS FEARNE, DEPUTY PRIME MINISTER OF MALTA,  
SECOND FROM RIGHT  
AT THE MALTESE CENTER OF NEW YORK, SEPTEMBER 23<sup>RD</sup>**

(See also page 14)

**The Maltese Presence  
in North America  
Issue No. 43    October 2022**

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Mark Caruana

**EDITORIAL COMMENT**

I'm making an urgent appeal to the various clubs and other organizations to designate at least one of their members to forward me write-ups, photos, notices, etc. of activities within your club/organization so that such information can be shared with the readers.

I can't do this alone! As we come out of a more than two-year pandemic, events are taking place among the Maltese communities throughout North America of which

I'm either unaware or whose postings I'm unable to access. at my new email address: [danbrock62@gmail.com](mailto:danbrock62@gmail.com).

This is **your** newsletter the purpose of which is to assist in bringing Maltese of all North America together by promoting **your** activities and telling **your** stories.

I can't do this without your help. As it is, I'm working some 10 hours a day, often seven days a week, assisting those who have submitted items for an article, researching and writing articles myself and doing the layout.

Thanks be to God for the individuals from the GTA, Metro Detroit, Australia and Malta who have been sending me information and photos and submitting articles, but there are other Maltese communities within North America which are not being heard. I'm asking you to also take ownership of this newsletter.

In this issue you will read of the injustice done to the Pastor of St. Paul the Apostle Parish, Toronto, and to its parishioners by Canada's Ministry of Immigration and Citizenship. (See page 19.)

On a happier note, I wish to especially thank Diane Demarco Markavich, a newcomer to this newsletter, for her account of her parents' arrival in the United States and their contribution to that country. (See pages 34-36.)

Because of Lisa Buttigieg-LiGreci, I learned about the "Maltese Stone Castle" of Lexington, Michigan and, in turn, discovered much about the Falzon family. (See pages 7-10, 30-34.)

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

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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.*

#### What Matters is Our Relationship with the Father

There is no need to want to feel important in this world. You already are. Once we become aware of it, we only have to live it. As a son, I inherit a lot of my father's characteristics. No wonder the Bible tells us that we are created in God's image. We know what God's characteristics are, because they were lived out by Jesus: loving everybody, forgiveness, humility, helping others, giving without counting the cost. That is why Jesus goes on to tell his listeners that when they throw a party, they should invite people who would not be able to repay them. The followers of Jesus are not people who seek accolades from other people. Indeed, they do not need them. What matters is their relationship with the Father. [Lk 14:25-33]

#### Jesus Is Very Real

Jesus is very real, very down to earth. He never gives empty promises. All He promised was that He will continue to be with his disciples, to accompany them, to never abandon them. And this promise is based on what was about to happen in Jerusalem. True, there He was going to meet his passion and death. But there He was also going to experience his victory over all that is evil, all that is wrong in life. [Lk 14:25-33]

I might really encounter trials and difficulties as I struggle to follow Jesus in my life. But it is all worth it, because I know that, ultimately, the victory is mine. Through my baptism I am not only called to carry my cross like He did, to share with Him in his passion and death, but am also assured of a share in his resurrection.

#### How Is My Relationship with God?

A question that we should ask ourselves...is: "How is my relationship with God? Who is God for me? What image comes to my mind when I think of God?" [Lk 15:11-32]

Perhaps if we do not find joy in our Father's house, it is simply because we have not understood who He really is.

#### Who or What Is My Master?

As we continue on our journey as disciples of Jesus, it would be good to ask ourselves a couple of questions.... First of all, "Who or what is my master? On what criteria do I base my decisions in life?" Then, "How do I use what God has given me? Do I use it for the good of others, to help grow and strengthen relationships?" [Lk 16:1-13]

#### Indifference Is Worse than Hatred

Sometimes we might think that to hate someone is the worst evil we can do. I strongly believe that indifference is worse than hatred! When you hate someone, you are at least acknowledging that person's existence, giving him some importance in your life. When you are indifferent to someone, on the other hand, it is as if that person did not even exist for you. You are depriving him not only of love and attention, but even of the very right to exist! Like the rich person...[Lk 16:19-31], you would be closing yourself up in your own mansion, totally oblivious of the other person at your doorstep. No wonder Jesus made sure that the poor man of the story be given a name.

Indeed, the problem is not money or riches. The real question is, "What do I do with what I have?" Do I lock myself up in my own little mansion? Or do I use what has been given to me to help others?

#### The Life of the Disciple Is a Life of Complete Service

There must have been a moment in the life of those following Jesus when they realized that they needed help in their spiritual journey. [Lk 17:5-10] They were undoubtedly, good people. They believed in God—the God of Abraham, of Isaac, of Moses....

....Like that of the Master, the life of the disciple is a life of complete service. We all know how difficult that can sometimes be. It makes sense, therefore, that like the disciples in Jesus' time, we too ask for divine help.



## JOSEPH CAMILLERI PLACES THIRD WORLDWIDE IN HIS AGE GROUP\*

Dan Brock

The 26.2-mile (42.2 km) London Marathon, held on Sunday, October 2<sup>nd</sup>, began in the town of Greenwich and ended at The Mall in Westminster. It took place in conjunction with the Age Group World Championships. Among those participating in the latter was 72-year-old Joseph Camilleri of Victoria, Vancouver Island, British Columbia who represented Canada and his running club, the Prairie Inn Harriers in his age group.



The reader was introduced to Joseph “Crazy Legs” Camilleri in the February 2021 issue of this newsletter.

He had finished the Harriers Five-Oh “No Frills” Ultras ultramarathon of 50 km in October 2020, in “a very respectable time of 4:27:59,” finishing first in his age group.

On November 18, 2020, he ran 100 km and walked 7 km, non-stop, in the One Track Mind 24 Hour Solo Run at the Cowichan Sportsplex Track, in Duncan, Vancouver Island.

In early January 2021, Joe was declared the 2020 Alex Marshall Male Master of the Year by his club, the Prairie Inn Harriers

A native of Hamrun, Malta, Joe has lived in Canada since 1972 and in Winnipeg and Toronto before moving to Victoria in 2013. It was in 2010, after more than a 40-year hiatus from running, that he again took up the sport.

His inspiration came from a chance visit to the Terry Fox monument in Victoria while visiting his son, Jon. Joe’s favourite quote is from his hero, Terry Fox. “If you dream it, you can achieve it.”

In 2018, he completed the Boston Marathon, part of the Six Major Star Marathons, composed of Boston, Chicago, New York City, Berlin, Tokyo and London.

There were more than 40,000 participants in the London Marathon of October 2, 2022. Joe placed third with a time of 3:24:43, out of 160 runners worldwide in the Masters 70-74 age category. In the Open Men’s division, he was in the 4,026<sup>th</sup> position out of 23,690 runners. This meant that his time was better than 19,664 others, many of whom were much younger than he.

Congratulations Joe! You are an inspiration to us all.



Joe now qualifies for the Chicago Marathon in 2023 which, too, will simultaneously host the Age Group World Championships.

\* I wish to thank Joseph Camilleri for supplying the photos and data for this article.



**CELEBRATION OF THE THIRTEENTH  
ANNUAL *FESTA IL-VITORJA* IN DETROIT,  
SUNDAY, SEPTEMBER 11<sup>TH</sup>**

**Maltese American Benevolent Society, Inc.**

Thirteenth Annual Festa Il-Vitorja  
Sunday, 11 September 2022  
Detroit, Michigan



Most Holy Trinity Catholic Church  
1050 Porter Street, Detroit  
11:00 a.m. Mass



Maltese American  
Benevolent Society, Inc.  
1832 Michigan Avenue  
Corktown, Detroit | 313.961.8393







Mass was followed by a celebration held at the Society. This included rabbit stew and baked macaroni.



A craft table was set up for the younger set.

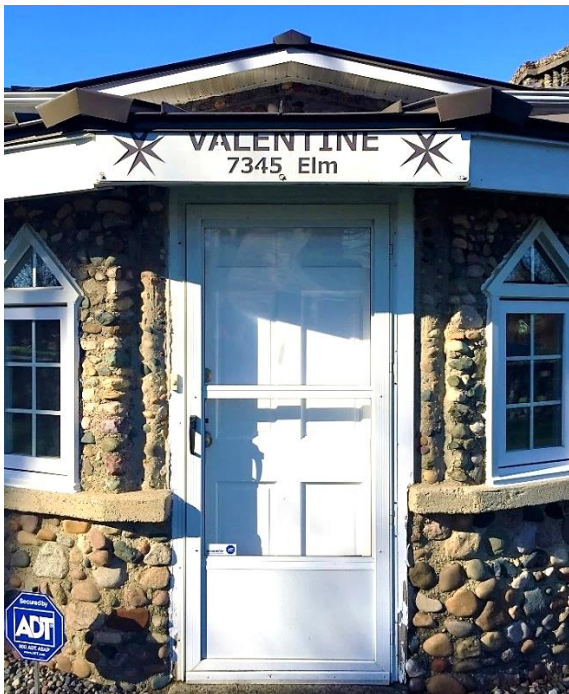




## MY TRIP TO THE “MALTESE STONE CASTLE” IN LEXINGTON, MICHIGAN

**Lisa Buttigieg-LiGreci**

In Lexington, Michigan, north of Port Huron, is a neighbourhood known as “Little Malta”, as many Maltese Americans have had cottages in this area for decades. One such “cottage” is the Maltese Stone Castle, at 7345 Elm Road.



This house was built by Valentine Falzon and his family, of Detroit, beginning in the summer of 1930. Falzon was a stonemason from Malta. The stones and sand were from the nearby Lake Huron.

Family and friends made a line nearly an eighth of a mile long and passed the rocks, hand-to-hand, from the beach up the road to the location.

The children then sorted the rocks by size, using a wooden board with different sized holes and bushel baskets beneath.

The rocks in the columns on top of the house are color coordinated with the colors of the Maltese Flag, two columns of black rocks, two of red and two of white, and the pattern continues.



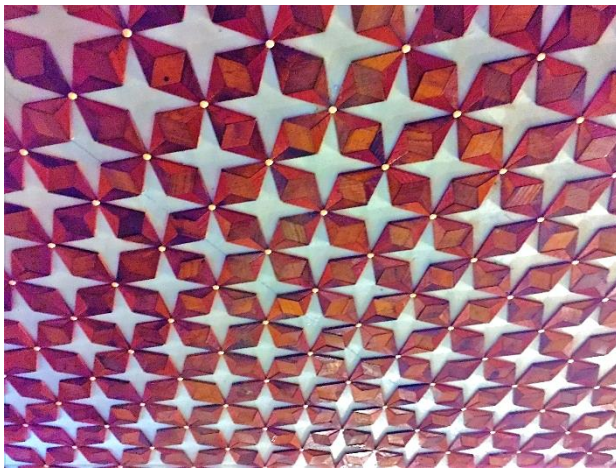
The owner of the house in 2015, when I visited it, was a great-granddaughter of Valentine Falzon. She said his brother did all the ceilings. No nails were used in their construction.





**This porch ceiling  
was made from old orange crates.**

The ceiling in each room was also unique. This one has Maltese crosses connected with diamond shaped pieces of wood.

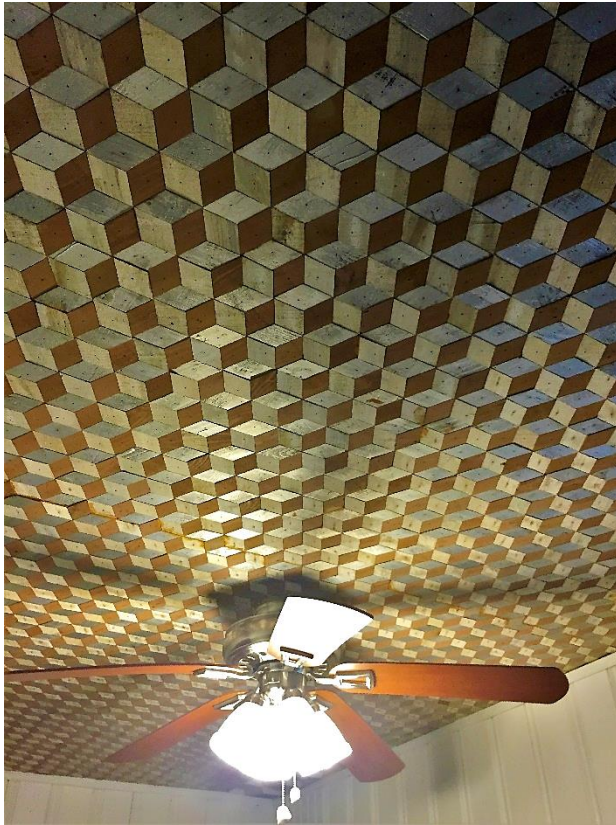


**Can you see the Maltese crosses?**



**Family crests on a wall in this room**





**The cube-shaped ceiling**



**Me with my daughter Mary**



**AN ICONIC 1941 PHOTOGRAPH  
A PHOTO OF A BYGONE ERA  
TAKEN AT  
THE "MALTESE STONE CASTLE"**

**Dan Brock**



**My cousin Camille holding up the Leaning  
Tower of Pisa with her amazing feats of strength**

Lisa Buttigieg-LiGreci's posting on her Facebook page of photographs taken on a 2015 visit to the "Maltese Stone Castle" in Lexington, Michigan, inspired me to do further research on this unique structure.

One of the items I googled was this 1941 photograph, donated digitally in 2013, by Joseph Brincat, to the Maltese American Benevolent Society, Inc.



**Maltese-American girls enjoying a summer day outside the "Stone Castle", 1941**

**Back: Eileen Saliba**

**Third row: Mary Ann Sapiano and Mary Camilleri**

**Second row: Carmen Camilleri, Anna Camilleri**

**Front: Rose Borg**

I subsequently learned that at least five of these young women were living in Detroit's "Corktown," the home of most of the City's Maltese at the time.

Further research, mainly through my subscription to Ancestry, has allowed me to compose a brief biographical sketch on each.

Rosina "Rose" Borg, the eldest of the group, was born in Birkirkara, Malta, on April 3, 1920. She was the daughter of Paolo "Paul" and Gaetana "Gertrude" (Zammit) Borg, who were living at 1328 Bagley Street, Detroit, by 1940. Paolo immigrated to Detroit in 1920 and Gaetana and their two children, Vincenzo and Rosina, followed in 1926.

Rosina "Rose" Borg was to marry Alphonse Henry Cassar in Detroit on January 14, 1943.



**Water damaged passport photo of Gaetana, Vincenzo and Rosina Borg, 1926**

Courtesy of National Archives of Malta

Eileen Saliba, may have been the second eldest. She was born in Detroit, on January 8, 1921, to Lorenzo "Lawrence" and Maria "Mary" (Galea) Saliba. The family was living at 2341 Fifth Street at the time of the US Federal Census of 1940.

Mary Ann Sapiano was born in Toronto, Ontario, on February 16, 1921, to Maltese immigrants, Pietro "Peter" Paul and Domenica "Minnie" (Gauci) Sapiano.

I could find no evidence of the Sapiano family living in the United States, let alone Detroit, when the US Federal Census of 1940 was taken, although they were living in Detroit at the time of both the 1930 and 1950 censuses. They may have been living in Toronto in 1940 or were on a visit to Malta.

Next, we have the three Camilleri siblings, daughters of Peter and Antonia "Nina" Camilleri of 1954 Twelfth Street in 1940. They all appear to have been born in Detroit.

Anna Gloria was born in 1921. On June 17, 1944 in Detroit, she married Joseph S. Brincat.

Mary Madeline was born on January 31, 1924. She married Edward P. Perez, on September 20, 1947 in Detroit.

Carmen M. was born about 1927 and appears never to have married.



## FORTIETH ANNIVERSARY OF THE MALTESE CENTER, NYC

**Dan Brock**

This month marks the 40th anniversary of the Maltese Center. This building officially opened its doors on October 16, 1982 as the Maltese Social Club and dates from 1979.

Over the years there were quite a few Maltese organizations and centers throughout New York City. Joseph Doublet established the Maltese Benevolent Society in 1930 "to preserve natural human pride in case of sickness." The purpose of the Society was to help to pay doctors' bills and to provide a decent Christian burial for its members.

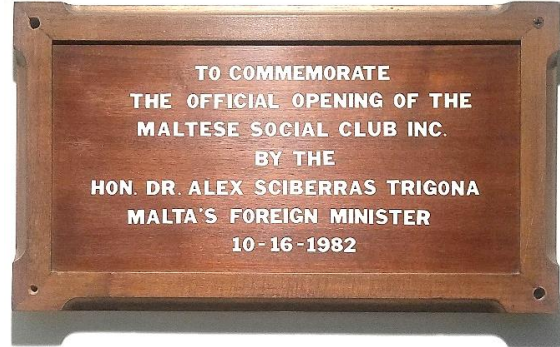
Fr. (later Bishop) George Caruana and Joseph Doublet founded the Malta Society of New York to collect money, food and clothing for needy Maltese.

Two clubs ante-dating the Maltese Center was the Maltese Union Club and the Sons of Malta. According to Paulina A. Zammit, her father was instrumental in joining these clubs together, along with the Maltese Benevolent Society, to form the Maltese Social Club (Maltese Center).

The present building in Astoria was then purchased and on October 16, 1982, the Hon. Dr. Alex Sceberras Trigona, Malta's Foreign Minister, officially opened the present Maltese Centre.



**Dr. Alex Sciberras Trigona cutting the ribbon**



Photos taken from Maltese Centre's Facebook page.  
The correct spelling of the surname is Sceberras Trigona.



## ASPECTS OF MALTA'S HERITAGE MALTA BAND CLUB, MISSISSAUGA, ONTARIO

**Mary Rose Darmanin**





### WHAT'S NEW AT THE MALTESE-CANADIAN MUSEUM ARCHIVES AND VISITORS CENTRE

**Richard S. Cumbo**

New signage has been produced for the entrance to the Museum. The vinyl sign was donated by Joseph Mifsud of Malta, a nephew of the volunteer museum manager Mani Mifsud. He and his wife, Christine, brought the sign back with them from a recent trip to Malta. This sign was superimposed over the existing sign.



Photo courtesy of Mani Mifsud



**Mike Gouveia and Mani Mifsud  
with the new sign in place**

The previous sign was produced in 2017 by the late Mrs. Angela Naudi.





Through the generosity of Fr. Ivano Burdian, MSSP, of St. Paul the Apostle Church, the ever-expanding Museum has a new exhibit of 10 model planes. An avid model plane enthusiast, Fr. Ivan has made replicas of the planes which protected Malta during World War II, including a Gladiator, Hurricanes and Spitfires which he donated to the Museum. He is planning to finish a model of the Spitfire flown by "Buzz" Buerling, the fighter pilot who had become an ace in the air battles for Malta. While he was in Australia, Fr. Ivano had assembled many planes, at his own expense, which he gave away. The exhibit itself also contains books relating to the War.



**Fr. Ivano giving a brief explanation of the planes in the exhibit**



Photos by Rose Cassar



## THE PRIME MINISTER OF MALTA IS HOSTED

### Maltese Center, NYC

On September 23th, the Maltese Center of New York had the pleasure of welcoming the Prime Minister of Malta, Hon. Dr. Robert Abela and the Deputy Prime Minister of Malta, Hon. Dr. Chris Fearne and delegation. We are truly honored to have you visit our Center and meet with the Maltese Community of New York and show your support to the Maltese Center of NY. We would like to thank the entire delegation for your visit. A big thank you to our volunteers. It is their time, dedication, and talents that make these events a true success!





**PULPETTI**  
**(MALTESE MEAT CROQUETTES)**

Lisa Buttigieg-LiGreci

For me, nothing says Maltese comfort food more than *pulpetti*. A steaming bowl of spaghetti with my favorite tomato sauce topped with *pulpetti* really takes me back to my childhood home. Growing up, it was definitely a favorite in our house and is a favorite with my family as well.

So where did the *pulpetti* originate? You would think they came from Italy, but they did not. We don't know who exactly invented them, but food historians believe they originated from a Persian dish called *kofta*, containing a mixture of meats and either rice, bulgur or mashed lentils. They are then formed into a long oblong shape over a skewer and grilled. Over time the dish spread to other countries and cultures.

Once it reached Italy, the Italians created their own version called *polpette* or as we know them in North America, meatballs. *Polpette* contains meats like beef, pork or veal as well as ingredients like eggs, garlic, parsley and cheese. With the similar name and ingredients, it isn't hard to conclude that the Maltese adapted their *pulpetti* from the Italians. Or maybe the Italians got theirs from us! You never know.

The Italian *polpette* is a small, round ball shape. They can be the size of a marble, or as large as a baseball. Combining the Italian *polpette* with spaghetti and tomato sauce is actually an American dish that was started with Italian immigrants, thus creating their beloved dish of spaghetti and meatballs. That is why you would be hard pressed to find it on any authentic Italian restaurant's menu when you travel to Italy.

The Maltese *pulpetti* is not a meat ball. It is flattened into a croquette. They can be made with many different ingredients. The most common that I've found online is *pulpetti tal-corned beef*. I've even found recipes using cauliflower. Of course, the way my mother made them is my favorite. She made them with ground beef, which may be an American adaptation. I've played with the recipe a bit, so I don't make them exactly like my mom, but I think this is an elevated version. This recipe will yield around 18 *pulpetti*. I really hope you try it.

**INGREDIENTS:**

- 1 lb. ground beef
- 2 strips of thick bacon, cut in 1-inch pieces
- 1 cup bread crumbs
- 1 large onion, roughly chopped
- ¼ cup grated Parmesan cheese
- 1 Tbs. finely minced parsley
- 1 large egg
- 1 garlic clove
- 1 tsp. tomato paste
- ¼ cup water
- ½ tsp. salt
- ½ tsp. pepper
- 4 Tbs. vegetable oil, divided
- ¼ cup all-purpose flour



**DIRECTIONS:**

1. Place the chopped onion, bacon pieces and garlic clove in a food processor and process until it becomes a paste. About 30 seconds.
2. Heat 2 Tbs. of the oil in a skillet on high. Lower the temperature to medium high and add the bacon/onion paste.
3. Cook for about 5 minutes until it just starts to brown.





4. Add the tomato paste and water. Cook until liquid is reduced.



5. Set aside to cool.  
6. In a large bowl, combine the ground beef, bacon mixture, bread crumbs, Parmesan cheese, parsley, egg, salt and pepper.



7. Mix the ingredients together by hand until well combined.

8. Cover and set aside for 30 minutes to allow the bread crumbs to absorb the moisture.  
9. Roll the mixture into small balls. About the size of a golf ball. Using a cookie dough or ice cream scoop makes quick work of it.



10. Place the flour in a pie pan or flat plate.  
11. Roll the balls in the flour until completely covered.



12. Pat off the excess flour while flattening the balls to form a flat oval shaped *pulpetta*.





13. Using the same skillet from before, wipe it clean with a paper towel.
14. Heat the remaining 2 Tbs. of oil on high.
15. Lower the heat to medium high and fry the *pulpetti* for 4 minutes on both sides.



16. Do this in 2 batches. Do not overcrowd the pan.
17. Transfer the *pulpetti* to a plate lined with a double layer of paper towels.
18. Garnish with more fresh parsley and Parmesan cheese.



19. Serve with pasta and a well-flavored tomato sauce or potatoes and vegetable.

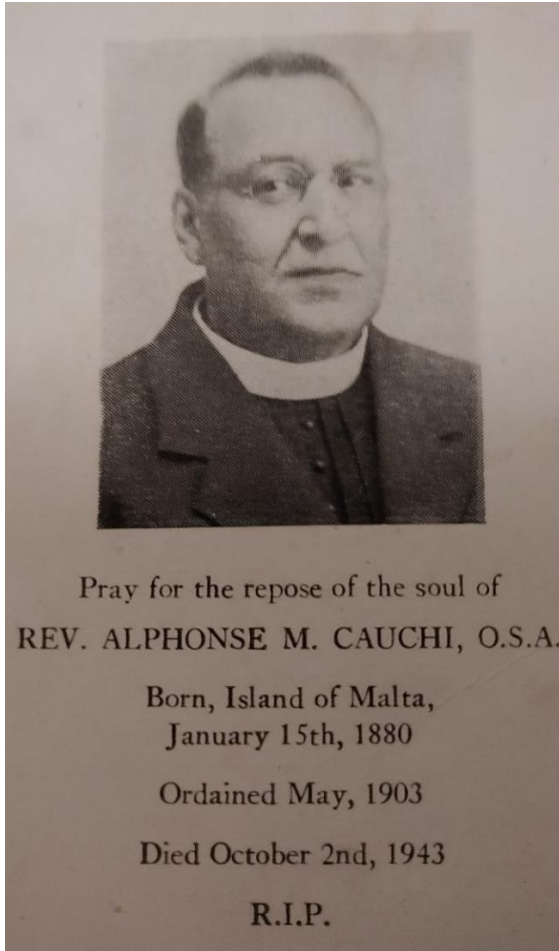


**COOK'S NOTE:** I like to taste for seasoning before I go to the trouble of forming the pulpetti. Take a small bit of the mixture and fry it up to see if it needs more seasoning. This way you will know if it needs a little extra something before you do all the work.



**FR. ALPHONSE CAUCHI****Dan Brock**

Sunday, October 2<sup>nd</sup>, marked the 79<sup>th</sup> anniversary of the death of Fr. Alphonse Cauchi, whose remains were interred in St. Augustine's Seminary Cemetery in Scarborough in what is now the Greater Toronto Area (GTA).



Courtesy of Richard S. Cumbo

Fr. Alphonse Cauchi, DD, JCL, was an Augustinian friar, born in Valletta and who took up permanent residence in Toronto in 1929.

Prior to this, he had obtained two post-graduate degrees and between 1917 and 1920 was Regent of St. Mark's Augustinian College in Rabat, Malta. In 1920, he was professor of Canon Law at St. Monica's College in Rome.

Fr. Cauchi, came to the United States in 1921, and worked among the Maltese immigrants in New York and Detroit. He first visited Toronto in 1925. At this time, he looked after the spiritual needs of the Maltese, who seemed to have welcomed him very enthusiastically. In early January 1927, Fr. Cauchi returned to give a Mission to the Maltese. In the summer of 1928, he was invited by Neil McNeil, Archbishop of Toronto, to conduct a series of spiritual exercises for the Maltese. It was on this occasion that he was invited to come and work with the Maltese in Toronto.

Fr. Cauchi actually arrived in that city on July 7, 1929 accompanied by Emmanuel Bonnici, who had gone to greet him in Montreal. Fr. Cauchi was welcomed at Union Station by a representation of the Maltese, including Carmelo Baldacchino (aka Charles Baldacchin), President of the Maltese-Canadian Society of Toronto (M.C.S.T.), and several of the Committee members.

Fr. Cauchi had first come in contact with the M.C.S.T. on his visit to Toronto in 1925. Founded in 1922, this Society became the driving force behind the establishment of St. Paul the Apostle Parish.

At first, Fr. Cauchi worked from St. John the Baptist Parish on Dundas Street. As noted by the late Fr. Lawrence Attard: "He said Mass for the Maltese, organized their outings, acted as their welfare officer, wrote their letters and was very often called to act as their interpreter." (*The Great Exodus*, 1989, 76).

Meanwhile, the M.C.S.T. continued to pressure the Archdiocese into giving the Maltese a church of their own and selected the plot of land in the "Junction" on which the basement for the church was built. The basement of St. Paul the Apostle Church was completed, at 3223 Dundas Street West, in 1931, and for the next several years served as both chapel and hall. Meanwhile the church mortgage was liquidated in about seven years, despite the fact that there were only some 100 families in the parish.

In November 1938 the newly-built parish hall adjacent to the church was officially opened.

During the last year, before his death on October 2, 1943, Fr. Cauchi was assisted by the young Fr. Thomas Fulton. Fr. Fulton was appointed auxiliary bishop of Toronto in 1968 and bishop of the diocese of St. Catharines, Ontario in 1978.

Fr. Vincent Egan served as the administrator of St. Paul the Apostle Parish after Fr. Cauchi's death, until the appointment of its second pastor, Fr. Daniel O'Neil, in 1944.



## **A BLACK EYE FOR CANADA'S MINISTRY OF IMMIGRATION AND CITIZENSHIP!**

**Dan Brock**

Non-Canadian priests are employed by the various dioceses in Canada with a three-year working permit, technically known as a Visitor Record and obtained through the Department of Immigration and Citizenship. The Visitor Record is usually renewable every three years.

By mid-September, it was learned that renewal of the Visitor Record for Fr. Mario Micallef, MSSP, pastor of St. Paul the Apostle Church, in Toronto, had been refused. Fr. Mario's ministry as pastor at St. Paul's began on January 25, 2019, the feast of the conversion of St. Paul.

The lawyers for the Archdiocese of Toronto had looked into the possibility of an appeal on Fr. Mario's behalf but were informed that the decision was final. No apparent reason was given!

The Maltese Canadian Federation, with the assistance of the Maltese Canadian Business Network Association and supported by the Office of the Consulate General of Malta in Canada had set up an online petition. But the petitions of the general public and even the intervention of politicians fell upon deaf ears.

Since January 2019, Fr. Mario had been providing "unique and essential services to the Maltese community in Ontario: pastoral services and weekly mass in the Maltese language."



**Fr. Mario leading a memorial service  
at the Melita Soccer Club, November 15, 2019**



**Fr. Mario (chairperson)  
with Richard Cumbo (curator) and visitors  
to the Maltese-Canadian  
Museum Archives and Visitors Centre  
June 2022**

The reasons provided for Fr. Mario's refusal are said to be "not relevant to the circumstance of Fr. Mario Micallef. Moreover, the said decision will have a deeply detrimental effect of the rights and freedoms of the Maltese - Canadian community in Ontario and beyond, bearing in mind Section 27 of the Canadian charter of Rights and Freedoms which states, 'This Charter shall be interpreted in the manner consistent with the preservation and enhancement of the multicultural heritage of Canadians.'"

Fr. Mario left Canada on Wednesday, October 12<sup>th</sup> to help his congregation the Missionary Society of St. Paul at its mission in Peru. "Unless anything changes the plan is that he stays there until after Christmas, and then go to Malta for some time with the MSSP community there and with his family."

We are asked to "Please keep him and our superiors in your prayers during this time of transition and discernment."

Among these dark clouds, however, there is a silver lining. Fr. Dominic Cachia, currently stationed in Malta, will be coming to St. Paul's "for a period of time," to assist Fr. Ivano Burdian, MSSP, who is not fluent in Maltese. Fr. Dominic served as associate pastor at St. Paul's a few years ago, so the transition, both for him and the congregation should not be all that difficult.

### Letter to the Editor

The Department of Immigration and Citizenship's decision not to renew Fr Mario Micallef's Visitor Record is totally misguided.

He is not taking a job from someone else. In fact, he is the only Maltese-speaking priest in the only Maltese national parish in all North America.

The Maltese-Canadian community is aging; some revert to their first language, Maltese. The spiritual comfort of a Maltese-speaking priest is of paramount importance to most Maltese.

The Maltese have contributed in a very substantial way to Canadian society, at least since 1913 when the first significant batch came to Canada.

Our Maltese community deserves better.

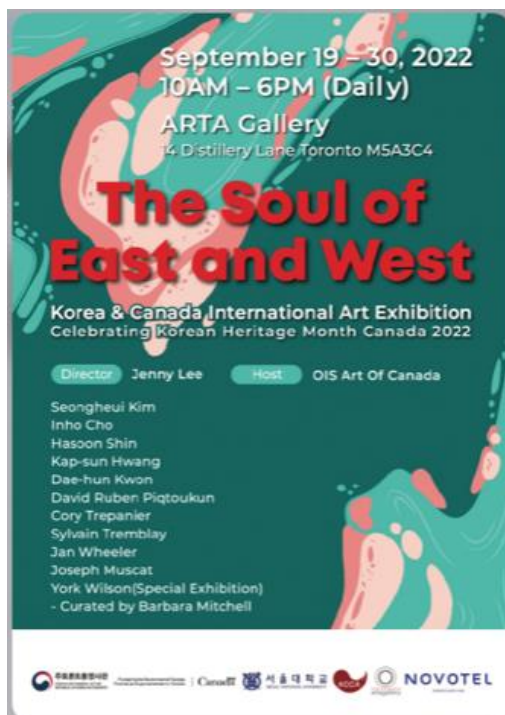
I kindly urge the Minister of Immigration and Citizenship to reconsider this decision.

Mark Caruana



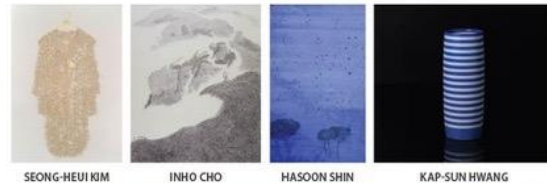
### "THE SOUL OF EAST AND WEST"

Dan Brock



Visual Artist / Art & Exhibition Consultant Joseph Muscat was one of six Canadian artists to exhibit his artwork at the Korea & Canada International Art Exhibition held at the ARTA Gallery, 14 Distillery Lane, Toronto, from September 19<sup>th</sup> until the 30<sup>th</sup>.

The theme was "The Soul of East and West" and also included five South Korean artists.



### The Soul of East and West

Korea & Canada International Art Exhibition  
Celebrating Korean Heritage Month Canada 2022



**Linwood Manuel** with the *luzzu* he constructed and donated to the United Society of Windsor





**ANNUAL BARBECUE  
HELD ON SUNDAY, AUGUST 14<sup>TH</sup>**

**Maltese American Benevolent Society, Inc.**



**Lilly and Mary**















## MALTA DAY CELEBRATIONS

### Consulate General of Malta in Canada

Malta Day 2022 Celebrations were held in the Junction, Toronto, on Sunday, the 25<sup>th</sup> of September.



*Malta Day Celebrations*  
*25 September 2022*

 **FLAG RAISING @ MALTA PARK** 10:00hrs  
**HOLY MASS @ ST PAUL THE APOSTLE CHURCH** 10:30hrs  
**MALTA DAY RECEPTION @ ST PAUL THE APOSTLE CHURCH HALL** 12:00hrs

For more updates, kindly  
follow our Facebook page  
#MaltainCanada

Despite the persistent rain on the day, over 100 members of the Maltese community in the Greater Toronto area joined the commemorative programme organised by the Consulate General of Malta in Toronto. Owing to rain showers in the area in the morning, the outdoor flag raising in Malta Park was cancelled. This year, the initially planned flag raising at the Legislative Assembly of Ontario was forgone owing to the observance of the mourning period on the passing of the late Her Majesty Queen Elizabeth II, who on many occasions recalled the Royal family's fondness of the Maltese Islands.



A Thanksgiving Mass was celebrated at 10:30hrs in Maltese in St Paul the Apostle Church by Fr Mario Micallef, attended by representatives of the Maltese Canadian Federation, the Melita Soccer Club, the Malta Band Club and the executive members of the Maltese-Canadian Business Network Association, alongside several members of the Maltese-Canadian community from all walks of life.

A reception was then held at 12:00hrs in the Church Hall during which Consul General, Ms Demicoli, recalled the importance of holding in high regard the steps in Maltese history that paved the way to a sovereign, contemporary Malta and Gozo that we can all be proud of. Ms Demicoli also added that in testing times there is great power in uniting behind causes that are essential in keeping the Maltese-Canadian communities and the traditions alive. The legacy of Maltese living abroad is to have open dialogue with the younger generations to seek how best to instill an inflow of enthusiasm and vision of what the future holds.



**The Consul General of Malta, Ms Denise Demicoli in Canada, flanked by Fr. Mario Micallef and Joe Sherri**



**Fr Mario Micallef**



**Joe Sherri with Ms Denise Demicoli**



**The Malta Day cake is cut by the Consul General of Malta to Canada**



The Consulate General wishes to thank you all for having joined the commemoration of the 58th anniversary of Malta's Independence. A special vote of gratitude to our members of staff and to the volunteers who made this event possible.

Committed to support local businesses, catering for the event was sourced from Malta Bake Shop Ltd., Malta's Finest Pastries, Nannu's Pastizzi in Mississauga & Right Choice Food Distributors. Maltese Canadian Business Network Association Lehen Malti.

*Ms Denise Demicoli - Consulate General of Malta in Toronto*



## **GHADAM TAL-MEJTIN** (Traditional Maltese Deadman's Bones)

**Mary Rose Aquilina**

The *ghadam tal-mejtin* recipe is identical to the traditional Maltese *figolli* recipe, except for the shape. They are usually available in stores throughout the months of October and November. November bones are a traditional sweet in Malta; confectioneries' window displays and countertops are filled with bone-like pastries. As is the case with *figolli*, store-bought bones do not compare to homemade. I totally recommend baking your own.

The Maltese calendar year is packed with feasts, both secular and religious. Very often, specific traditional food items are linked to them. One of these is All Souls' Day, the Christian day dedicated to the dead, which is celebrated on November 2<sup>nd</sup>, hence the tradition behind these cookies

On November 1<sup>st</sup> and 2<sup>nd</sup>, the graves are cleaned and decorated, but it's the November bones (a.k.a. *l-ghadam tal-mejtin*) that stretch the holiday well beyond the two days. (They're sold all month long in many bakeries).



Usually cookies are just a "shape it and bake it" operation, but November bones could come straight from a real operation. The "bone" itself is a sugar cookie infused with lemon zest and vanilla extract.

The inside is where it gets interesting. Each cookie has a light brown "marrow" made from marzipan, vanilla extract, (cardamom, and cloves if you desire). The burst of spice is a delight that walks the border between European and North African flavour profiles. Once the cookies are baked and cooled, they're often topped with a sugar glaze and crushed almond "graveyard dust." I use Halloween-coloured sprinkles.

November bones are no more creepy than Mexican skull cookies or Italian *ossi dei morti*. It's simply that Malta's rendition has the spook-factor of being anatomically correct. Simpler renditions can be found without the marrow, but all the best Maltese home cooks and bakeries include this festive detail – even going so far as mixing up their own marzipan.

### **INGREDIENTS:**

#### **Shortcrust Pastry - for the Cookies**

- 500 g (3¾ cups) plain flour
- 227 g (1 cup) cold butter, grated
- 150 g (¾ cup) granulated sugar
- Zest of 1 large lemon
- ½ tsp. each cardamom and cloves (optional) for an "earthy" flavour)
- 2 tsp. pure vanilla extract
- 2 medium egg yolks
- 100-125 ml (up to 5 oz.) water



**Almond Paste Filling**

- 250 g (1¼ cup) pure ground almonds
- 250 g (1¼ cup) caster sugar (1¼ cup)
- 3-4 medium egg whites (2 from the yolks and more in liquid egg whites till filling is moistened well but not liquidly).
- 1 tsp almond extract (optional)

**Preparing The Pastry**

- In a food processor (or a large bowl), add flour, butter, granulated sugar, lemon zest, egg yolks and vanilla and spices (if using). Mix well until ingredients are combined. Slowly add the water while machine is running till mixture comes together and can hold together when squeezed.
- Take the dough out of the food processor and bring it together to a smooth and pliable dough. (Do not overwork, or the cookies will bake harder.)
- Transfer the pastry to a flat surface and divide in half. Wrap each half in cling film or plastic bags (and refrigerate for at about 1 hour to be able to roll out easily)

**Making the almond paste**

- While the dough rests in the fridge, make the filling. Whisk the ground almonds with the sugar. Pour in the egg whites and almond extract (optional) to form a fairly sturdy paste to layer between the cookies. Wrap in cling film and refrigerate along with the pastry. (You can place it in a piping bag with a 1-1.5 cm (½ - ¾") diameter).

**Assembling And Baking**

- Prepare a baking sheet with a double layer of parchment paper or silicone mat. Preheat oven to 200°C (390°F).

- Roll out one half of the pastry on a floured surface to around 0.5 cm (¼") thickness. Use your bone cutter to cut out 12 shapes and transfer to the prepared sheet.
- Roll out the almond paste and use a smaller bone cutter for the filling (or if using the piping bag technique, squeeze a line down the middle and at each of the four corners of the bone). Place on top of the pastry in the baking sheet.
- Roll out the second half of the pastry and cut out the shapes. Brush the edges of the pastry (around the filling) with milk. Transfer the pastry on top of the filling to make the surface of the cookie. Press the edges to "glue" it down to the base.
- Bake for 20-22 minutes and take out before they start to get golden. Transfer to a cooling rack and let cool completely.

**Almond Royal Icing**

- 1½ cup royal icing sugar
- 2 Tbs. water or milk
- 1 tsp almond extract

**Icing the Cookies**

- Mix the royal icing sugar, water and almond extract together. Add more royal icing sugar or water as needed for a consistency thick enough to coat well
- Dip the surface of the bones into the icing and let harden at room temperature.
- Decorate or not as preferred

**Notes:**

Store in a cool dry place wrapped in cling film for up to a month.

Large bone cutter size: 12 cm by 6 cm (3½" x 1¼"). A smaller one can be used for the filling but you can use the piping bag method.

Pastry can be made beforehand and refrigerated for up to two days or frozen for up to a month



**LONDON LUNCHEONS****Dan Brock**

The Maltese Canadian community in London has had two luncheons in less than a month.

The first was held at East Side Mario's, Fanshawe Park Road East, on Thursday, September 22<sup>nd</sup> with more than 30 in attendance.



Two draws were made for \$20 gift certificates at East Side Mario's. The winners were Charles Vella and Melrose Paquet.



As Lynda Galea was to have a birthday two days later, some of the staff acknowledged this.





The second luncheon took place at the Mandarin Restaurant, Wellington Road South, on Saturday, October 1<sup>st</sup>, with a somewhat larger attendance.



## THE FAMILY OF VALENTINE FALZON OF DETROIT AND LEXINGTON, MICHIGAN\*

Dan Brock

Valentino or Valentine Falzon was the Maltese mason or stone cutter who oversaw the construction of the family's unique "summer cottage" in Lexington, MI, beginning in the summer of 1930. He is said to have been unemployed at the time, owing to the Great Depression.

Valentino was born in Balzan, Malta, on November 20, 1870, a son of Salvatore Falzon and his wife, the former Saveria "Sare" Micallef.

According to the late Fr. Lawrence E. Attard, "During the middle years of the nineteenth century, Constantinople had began opening its gates to European traders. The Ottoman Empire was in decline and the Sultan depended largely on Christian traders to replenish his depleted coffers. Constantinople attracted small businessmen from Malta. There were also some sailors and labourers recruited by other Europeans who had visited Malta" (*The Great Exodus (1918-1939)*, 22).

It is not presently known whether Valentino's father was a merchant or a labourer. In any case, the family appears to have moved to Constantinople sometime after Valentino's birth as his brother Paolo was born there on November 11, 1884, and another brother Angelo, on June 13, 1887.

Sometime after June 1887, the Falzon family returned to Malta. By 1892, Valentino was married to Giuseppa "Josephine" Bonett, born on June 28, 1868, most likely in Birkirkara. In contrast to Valentino, Giuseppa was illiterate.

Valentino and Giuseppa had a least seven children all believed have been born in Sliema, namely Carmela (b. May 12, 1892), Salvatore (b. Oct. 28, 1893), Saveria (b. March 12, 1897), Louis Annunziato (b. April 26, 1902), Vincent (b. Jan. 17, 1904), Felix (b. Oct. 28, 1906) and Maria Anna (b. May 16, 1909), and who were to immigrate to North America.

Valentino came to San Francisco by way of Palermo, Italy and New York City in April 1911. He was living at 1156 61<sup>st</sup> Avenue when joined by his son, Salvatore in April 1912. By 1915, Valentino was living in Point Molate, Richmond City, to the northwest of San Francisco and working as a labourer, presumably in the quarry for the Healy-Tibbitts Construction Co.



Sometime after this, Valentino returned to Malta. On September 2, 1916, he applied to return to the United States, and take his 14-year-old son, Annunziato (Louis A.) with him.



**Passport photo of  
Valentino and Annunziato Falzon, 1916**

It was not until 1917, however, that Valentino was able to sail from Malta and, by this time immigration from Eastern and Southern Europe was all but stopped by the American Government. Consequently, Valentino was forced to make Canada his second choice. He disembarked from the *Espagne* at New York, on April 24<sup>th</sup>, and would have proceeded by train to Toronto where he had a friend, Joseph Spiteri. Annunziato Falzon did not emigrate from Malta at this time.

Valentino's brother, Paolo, may also have been living in Toronto by this time. He had arrived in New York Harbour, on board the *Europa*, on September 10, 1915, en route to Montreal where a friend, Francisco Cortino, lived. By December of 1917, Paolo Falzon was indeed in Toronto where he enlisted in the Canadian army on December 4, but deserted on May 1, 1918.



**Paolo Falzon, 1915 passport photo**

Meanwhile, Annunziato Falzon was able to join his father, having disembarked from the *California*, at Quebec, on July 31, 1919



**Annunziato Falzon, 1919 passport photo**

Giuseppa Falzon, Valentino's wife, and their remaining five children, Carmela, Saveria, Vincent, Felix and Maria, arrived in New York Harbor, on board the *Lafayette*, on November 7, 1919.



**Felix, Giuseppa, Vincent and Maria Falzon  
1919 passport photo**



**Carmela Falzon, 1919 passport photo**



**Saveria Falzon, 1919, passport photo**

Their destination was 394 5<sup>th</sup> Street, Detroit, where their husband and father were said to be. The only problem was Valentino was still in Canada. It would appear, however, that Salvatore or Sam Falzon was the one then living in Detroit. He must have moved there, from San Francisco, a short while before, as his sister Carmela had initially stated that she was going to San Francisco. Some irregularity must have been detected as all six were at first detained but eventually allowed to proceed to Detroit.

As for Valentino, we find him crossing into the United States, at Buffalo, New York, for what was to be a day, on Christmas Day, 1919.

In any case, the family, with the exception of Carmela and Saveria, were living at 394 5<sup>th</sup> Street in "Corktown", Detroit at the time of the Federal Census of 1920. Valentino, now Valentine, was working as a machinist at a machine shop and Salvatore, now Samuel, was working as an automobile repairman at Ford.

The whereabouts of Carmela and Saveria in 1920 is not presently known.

Sometime between 1918 and 1920, Paolo "Paul" Falzon, Valentino's brother, had crossed into the United States and was living at 2202 Mascher Street, in Philadelphia as a modeler/sculpturer.

In late June 1920, he was joined by his brother, Angelo, Angelo's wife Giuseppa, their son Carmelo and Rosaria Falzon, a sister to Valentino, Paul and Angelo.



**Angelo Falzon, 1920  
water damaged passport photo**





**Giuseppa and Carmelo Falzon, 1920  
water damaged passport photo**



**Rosina Falzon, 1920 passport photo  
Note the rust from the iron pin which attached  
the photo to the passport application.**

Passport photos  
courtesy of the National Archives of Malta

Like Paul, Angelo was born in Constantinople, whereas, like Valentino, Rosaria was born in Balzan.

Angelo and his family were to return to Malta, but Rosaria chose to remain with her brother Paul.

On March 15, 1922, Paul Falzon and his sister Rosaria "Rose" moved to 9323 Pratt Avenue in Cleveland, Ohio. Rose was listed as a dressmaker in 1925 and Paul as a molder in 1927.

Paul had changed his surname to Falson by the time of the 1930 US federal census. He and Rose were still living in Cleveland. Interestingly, it was stated that they had been born in England, that their father was born in England and their mother in Austria and that their first language was French. Rose was a stenographer by 1930. Paul listed himself as an artist for architects.

With his background as a sculptor, modeler, molder and artist, there can be little doubt that Paul was the brother who did all the ceilings for Valentine Falzon's "summer cottage" in the early 1930s in Lexington, Michigan. (See pages 7-9.)

At the time of the 1930 census, Valentine, his wife and four of their children—Carmela "Carrie", Salvatore, Louis and Felix—were living at 2340 Fifth Street. Saveria "Sare" had married Joe Mizzi in 1922; Vincent married Mary Pitre Micallef in 1927 and Mary married Joseph Pace in 1929.

Valentine and the three sons at home were machine operators in an auto factory, although Felix was currently unemployed.

The Valentine Falzons had moved to 2210 Fifth Street by the time of the 1940 census. Valentino was an inspector at an automobile plant, while Salvatore "Samuel" was a laborer at such a plant. Interestingly, Josephine was listed as the owner of a gas station. Carrie, the only other child still had home, probably helped out at the station, as well as kept house for the family. Meanwhile, Louis had married Antonia Mifsud in November 1930 and Felix married Anna Barkett in 1933. The two eldest children, Samuel "Sam" and Carrie, appear to have never married.

Valentine Falzon died on October 29, 1942 and his wife, Giuseppa "Josephine", on November 6, 1946. Both died in Detroit and were interred in Mount Olivet Cemetery.

\*I wish to publicly thank Mark Caruana of NSW, Australia for his assistance in uncovering members of the Falzon family and providing documentation.

# THE SEVENTIETH ANNIVERSARY OF MY PARENTS' ARRIVAL IN THE UNITED STATES

Diane Demarco Markavich

My dad, Germanis Demarco, was one of the men

who came to Canada on board the *Vulcania* in June 1948 and ultimately settled in Windsor, Ontario. His actual name was Carmelo, which he changed to Charles. He preferred, however, to be called Germanis. This was a nickname given to him at first by an uncle because of his Germanic features, having blue eyes and blond hair.



**In front of the Customs House, June 17, 1948. My dad Germanis Demarco is in the back row, immediately to our left of the tallest person.**

From the collection of Dan Brock

My dad was working at the Ford Motor Company in Windsor, a few years later, when he learned from his sister-in-law Carmela Demarco that Gelarda Busuttil, the girl he liked back home, had become engaged.

Germanis walked out of the Company and caught a flight to Malta. He found Gelarda in the piazza in Paola with her fiancé Johnny, who was a police officer. My dad walked right up to them and proposed to my mom. She gave Johnny his ring back and told him she couldn't marry him.

My parents married on Thursday, October 9, 1952. Six days later, along with Carmela Demarco who was joining her husband Paul, my dad's brother, in Ontario, they boarded the *Nea Hellas* in the Grand Harbour and sailed for New York City where they got off the ship and travelled to Detroit, where they were to live temporarily at 1658 Abbot Street in "Corktown."





**Germanis and Gelarda Demarco and their sister-in-law Carmela Demarco  
on board the *Nea Hellas* off Portugal, October 1952**

From collection of the late Germanis Demarco

Soon after arriving in Detroit, Germanis landed a job with the Ford Motor Company in Dearborn.

They purchased their first home in the Detroit area in 1955. The couple had three children and took a lot of pride in their family and home. Their Catholic faith was very important to them. They sent their children to parochial school and practised their Catholic faith their entire lives.

Germanis and Gelarda kept Maltese traditions alive as they embraced American ones. Maltese and English were spoken in the home. They enjoyed Maltese dishes, picnics and trips to Bob-Lo Island with fellow Maltese. They took family trips back to Malta to make sure their children knew their family and the beauty of Malta.

Germanis kept his strong ties to his siblings in Canada: his brother Paul, wife Carmen, his sister Guza and her husband Joe and all their children.

They were very close and spent every holiday and almost every Sunday together. Before the siblings left Malta, their mother, Maria Demarco, asked them to always stay close to one another. They fulfilled her promise until the very end.

Germanis and Gelarda made a lot of very good friends, both Maltese and American, who were as close to them as family members.

They were also members of both the Dearborn and Detroit Maltese clubs and participated in many events at each club. They loved spending time with friends at both clubs, playing cards and eating pastizzi.

After working 38 years for Ford Motor Company, Germanis retired in 1988. Once retired from their jobs they especially loved spending time with their growing family: three children, their spouses and five grandchildren. Germanis and Gelarda took a very active role in their grandchildren's lives, babysitting, working as teacher aides in their schools and attending all their sporting events. They ultimately had eight great-grandchildren, but were only fortunate to get to know and enjoy the five eldest.

They took every advantage of spending weekends and family outings and every single holiday together with their family.



**Newport, Michigan, 2008**

In October, 2012 they celebrated their 60th wedding anniversary with family. It was a wonderful night.



**60<sup>th</sup> wedding anniversary**

In 2013 at the age of 79, Gelarda was called to Heaven. Germanis spent the remaining two years living with his children, but missing his bride of over 60 years. At the age of 93 in 2015, he left for the love of his life once more and for the final time.



**My parents gravestone in  
Our Lady of Hope Cemetery, Riverview, MI**

This month, on October 9th, Germanis and Gelarda would have celebrated their 70th Wedding Anniversary. It is also the 70th Anniversary of the month they arrived in the United States.



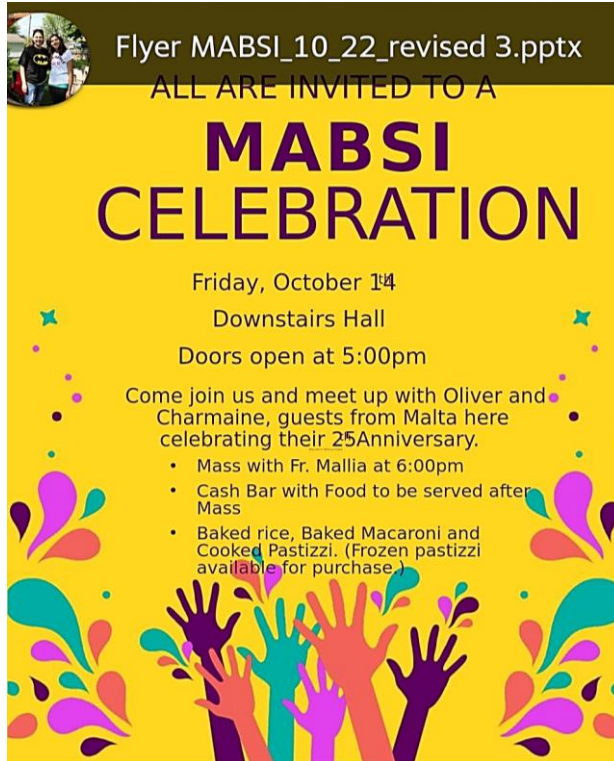
## ACTIVITIES WITHIN THE MALTESE COMMUNITIES

Dan Brock

### MICHIGAN

**Maltese American Benevolent Society, Inc**

On Friday, October 14<sup>th</sup>, the Society held a **MABSI Celebration** in its downstairs hall.



A **General Membership Meeting** was held on the afternoon of Sunday, October 16<sup>th</sup>.

There will be a **Member Appreciation & Awards Dinner** at the Club on Sunday, November 13<sup>th</sup>. Doors open at 3:00 p.m.

### Maltese American Community Club of Dearborn

The **First Friday Mass** was held with Fr. Joe as celebrant on October 7<sup>th</sup>, at 7:00 p.m. This was preceded by the Rosary in Maltese at 6:45. Dinners were served between 6:00 and 8:00 and consisted of baked or fried fish with fish soup or salad; baked rice and macaroni; ravioli; or fresh hot baked pastizzi.

**Drag Queen Bingo** took place on Saturday, September 24<sup>th</sup>.



**Maltese Americans for Darrin Camilleri Happy Hour** will be held at the Club on Friday, October 21<sup>st</sup> between 5:00 and 6:00 p.m.



A Halloween Dinner Dance Party is to be held. There will be a costume contest, dancing, food and drinks. Tickets are \$15.



**NEW YORK CITY****Maltese Center: Astoria**

An **Open House** was held on the evening of Friday, September 23<sup>rd</sup> to welcome the **Prime Minister of Malta and his delegation**. (See pages 1, 14.)



**OPEN HOUSE at THE MALTESE CENTER**  
Friday September 23<sup>rd</sup>, 2022  
**7:00 PM**  
**MEET AND GREET**

The Committee and the members of the Maltese Center are honored and grateful to welcome the Prime Minister of Malta, Hon. Dr. Robert Abela, Deputy Prime Minister Hon. Dr. Chris Fenech and delegation to the Center. Please be at the Maltese Center by 6:45 PM.

**Hon. Dr. Robert Abela**  
Prime Minister of Malta

**Hon. Dr. Chris Fenech**  
Deputy Prime Minister

A **Kids Spooky Party** is to be held on Sunday, October 23<sup>rd</sup>.



THE MALTESE CENTER  
**TRICK OR TREAT**

SUNDAY OCTOBER 23<sup>RD</sup> AT 1:30 pm  
**KIDS SPOOKY PARTY**

YOU ARE INVITED TO A SPOOKTACULAR KIDS PARTY

HALLOWEEN GAMES & PRIZES - ENTERTAINERS - MUSIC  
COTTON CANDY - MAGIC SHOW - BALLOON ANIMALS -  
PUMPKIN DECORATING - PIZZA & JUICE

**Members: \$25 per child Non-Members: \$30 per child**

**Please only 1 adult with their children**

Questions TEXT or CALL 718-650-1302  
Tickets online at [www.themaltesecenter.com](http://www.themaltesecenter.com) RSVP by 10/20



**KIDS HALLOWEEN**  
**SPOOKFEST PARTY**  
SUNDAY October 23<sup>rd</sup> 1:30 pm

**Arrival 1:30 pm**

- Present tickets
- Receive an entry bracelet
- Pizza & Juice Ticket

**Games - Crafts - Pizza 1:45 to 3:00 pm**

- Pumpkin Decorating
- Games
- Raffle & Prizes
- Pizza & Juice

**Entertainment 3:00 to 4:30 pm**

- Witch & Vampire Characters
- Balloon Animals - Music - Dancing
- Magic Show with Bunny - Games
- Cotton Candy
- Outdoor Candy Hunt

The **Adult Halloween Party** will take place on Saturday, October 29<sup>th</sup>.



SATURDAY OCTOBER 29<sup>TH</sup> AT 9PM  
DETAILS TO COME

*Wicked Affair*

THE MALTESE CENTER ADULT HALLOWEEN PARTY



**All Souls Memorial Mass** will be celebrated with Fr. Anthony Saliba at the Centre on Saturday, November 5<sup>th</sup>.

#### ONTARIO

##### Greater Toronto Area Malta Band Club

The season finale of the Malta Band Club Show and Shine was held, between 12:00 and 3:00 p.m., on Sunday, October 2<sup>nd</sup>.

##### St. Paul the Apostle Parish

**Malta Day** was celebrated at in the Church and Parish Hall on Sunday, September 25<sup>th</sup>. (See pages 25-27.)

As **Fr. Mario Micallef's Visitor Record** was not renewed, he was compelled to resign as pastor and leave Canada. A **farewell** was held at the 10:30 a.m. bilingual Mass on Sunday, October 2<sup>nd</sup>, followed by light refreshments in the Parish Hall. (See further details on page 19.)

A **Parish Dinner Dance** is planned for Saturday, October 22<sup>nd</sup>. Tickets are \$45 for those over 12, \$20 for children age 5-12 and free for children under 5 years of age.

#### 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.

#### London

A **luncheon** was held on Thursday, September 22<sup>nd</sup> at **East Side Mario's**. (See p. 29)

Another **luncheon** was held on Saturday, October 1<sup>st</sup> at the **Mandarin Restaurant**. (See p. 30)

#### Windsor

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

**Good food** and **good company** were to be found at the Club on the evening of Saturday, September 24<sup>th</sup>.

#### SAN FRANCISCO

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

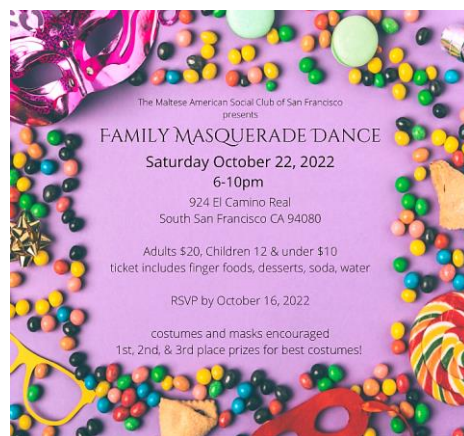
The **Malta Day Gala** took place on Saturday, September 24<sup>th</sup>.

The Club's **First Annual Car Show** was held on Saturday, October 8<sup>th</sup>.

#### MALTESE AMERICAN SOCIAL CLUB



A **Family Masquerade Dance** is to take place on Saturday October 22<sup>nd</sup>.



There will be a **Family Bingo and Pasta Dinner** on Sunday, November 12<sup>th</sup>.

**THE PRIME MINISTER OF MALTA,  
ROBERT ABELA AND HIS WIFE, LYDIA ABELA,  
AT THE UNITED NATIONS  
WITH PRESIDENT JOE BIDEN AND DR. JILL BIDEN  
SEPTEMBER 22<sup>ND</sup>**

**Maltese American Benevolent Society, Inc. Facebook Page**

