

Attivitajiet ghax-xahar ta' Novembru

Il-Gimgha 4 ta' Novembru: 8.30pm fil boardroom ta' I-Education Division. Illum Silvio u Connie se jaghmlulna xi loghob divertenti. Ejjew ghax tiehdu gost. Hemm rigali x'jintrebhu.

Il-Gimgha 11 ta' Novembru: 8.30pm fil boardroom ta' I-Education Division. Illum se jkollna tahdita nteressanti minn Trevor Zahra fuq il-kotba tieghu u x'jispirah u kif kiteb il-kotba numeruzi tieghu.

Il-Gimgha 18 ta' Novembru: 8.30pm Education Division. Illum Fr. Saviour Chircop se jqaddsilna quddiesa ghall-gheziez taghna mejtin.

Il-Gimgha 25 ta' Novembru: 8.00pm Valletta Waterfront . Illum se niccelebraw il birthday celebrations ta' Novembru fil Browns restaurant. Dettalji jinghataw aktar tard. Bookings ma Mark Farrugia: 7945 2005.

Irtir ta l-Avvent

Din is-sena l-irtir ta' l-Avvent se jsir nhar il-Hadd 4 ta' Dicembru f' Dar Frate Jacopa f'Wied il-Ghajn u se jkun immexxi minn Fr. Mark Ciantar.

Programm:

9.30am. Niltaqghu go Dar Frate Jacopa u nibdew bil kafe'.

10.30am. Talk minn Fr. Mark u wara quddiesa.

12.30pm. Ikla ta' nofsinhar.

2.00pm. Riflessjoni.

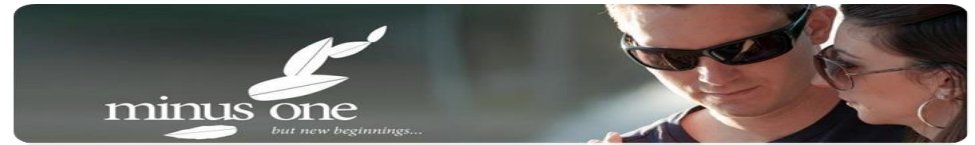
2.30pm. Kafe' u tluq.

Prezz li jinkludi lunch u darbtejn kafe': **22 ewros.**

Pantomima

F'Jannar ukoll se mmorru l-pantomima tal-Milied fl-Istitut Kattoliku li din is-sena jisimha '**SKRUG**'. Se mmorru s-Sibt 7 ta' Jannar fis 7pm.

Booking ma' **John Trapani: 99443481.**



Volum 19

Harga 9

Novembru 2016

Għeziez ħbieb,

Diga għadda xahar minn meta bdejna niltaqghu l-Education gol-Boardroom. Il-post huwa akkoljenti hafna, nadif u komdu, għandna t-toilets qrib, kitchenette u anke għamlulna l-boiler! Jiena accetajt li naghmlu l-kafe' u kejk fuq insistenza tas-security li ried bilfors li naghmlu l-kafe' basta noqoghdu attenti għall-indafa. Fill-fatt kulhadd qaghad attent u kien hemm min saħansitra offra li jnaddaf hu pero is-security qal li kollox f'idejh u miskin qaghad inaddaf warajna, imma msomma ma tantx hallejnielu hmieg. Anke biex għamilna powerpoint presentation kellna l-kumditat kollha għalhekk l-ahwa let's consider ourselves lucky, u nibzghu għall-post li akkwistajna.

F'dan ix-xahar ta' Novembru niftakru fil-mejtin gheziez taghna u għalhekk se naghmlu quddiesa nhar it-tmintax ta' Novembru minn Father Saviour Chircop. Dan ix-xahar għal Birthday celebrations se nippruvaw insibu post il-Waterfront il-Belt. Se naghmlu wkoll xi games minn Silvio u Connie. Nispera li tiehdu gost.

Dejjem nippruvaw naghmlulkhom attivitajiet interresanti u ta' divertiment. Id-data tal-irtir jiddispjacini kelli ndawwarha għall-erbgha ta' Dicembru ghax Fr. Mark Ciantar kien fully booked għal Novembru.

Għalhekk nhar 4 ta' Dicembru se mmorru Dar Frate Jacopa , Wied il-Ghajn, u naghmlu l-irtir taghna hemm. Il-programm shih johrog aktar tard. Qeghda ninnota kemm kuljum qed jigu aktar membri godda. Għalkemm ma nihux gost li jkun hawn aktar romol, niehu gost li aktar nies ifittxu l-wens fil-grupp taghna u li min jigi darba jibqa' jigi. Dan juri lin-nies ihossuhom komdi fill-grupp taghna. Importanti li nghinu, naghdro u nifhmu lill xulxin, u lill-membri godda nghinuhom ihossuhom komdi u milqugha. Dak huwa l-ghan tal-grupp – li nghinu lil dawk li għaddejnin mill-esperjenza kiefra li għaddejna minnha ahna.

Importanti li nibqghu naghmlu kuragg lilna n fusna u lil xulxin u lil dawk li huma 'newly bereaved' nuruhom li hemm tama li fil-futur thossok ahjar u tibni hajja gdida minghajr ma tinsa lil min habbejt. Nawgura lil kulhadd saħha, paci u hena!

Dejjem tagħkom,
Maria

Nixtieq infakkarkom li jekk xi darba jinzerta hafna maltemp meta jkollna xi laqgħa, din ma ssirx għax mhux dejjem jirnexxielna nilhqu lill kullhadd. Irid ikun hafna maltemp taf, mhux xi qatra xita. Jekk tigu f'dubju dwar hix se ssir il-laqgħa, cemplu lill xi hadd tal-kumitat. Il-membri huma:

Maria Borg – 9927 1981

Louise Suda – 9949 8784

Mark Farrugia – 7945 2005

Ray Micallef – 7978 4537

John Trapani – 9944 3481

Catherine Deguara – 9927 8570

Joseph Bonello – 9923 4677

Jekk jogħbokom zommu dawn in-numri tal-mobiles għax tafu tigu bzonnhom.

Programm fuq ir-radju

Gejna mistednin biex niehdu sehem fil-programm ta' Lillian Mestre biex nitkellmu fuq is-sitwazzjoni tar-romol u fuq il-grupp. Se jiehdu sehem Maria Borg u John Trapani li se jagħti l-opinjoni tiegħu dwar il-hajja ta' ragel li jormol.

Ahna dejjem niehdu dawn l-opportunitajiet ta' programmi fuq il-media biex naghmlu promotion għall-grupp tagħna u biex in-nies ikunu aktar konxji li tezisti l-ghajnuna u s-sapport għal min jitlef is-sieheb / siehba tiegħu.

New Year's Eve dinner

Din is-sena, l-ikla ta New Year's Eve se ssir il-Preluna Hotel fejn għandna buffet dinner, entertainment u free parking. Il-prezz huwa ta' **58 ewros** bil-menu kif gej:

CHEF'S ANTIPASTO

Local and international antipasto dishes, sott'olio vegetables, natural salads, terrines, dips and chutneys, fresh roasted cold cuts, Italian cured meats, fresh fish, seafood and shellfish, sauces and dressings, assorted cheese and biscuits, nuts and dried fruits

SOUP

Moroccan lentil bean and vegetable soup with Middle Eastern herbs and spices
Celeric, stilton and parsley soup served with fried tortillas

PASTA STATION

Chicken, speck and spinach cannelloni with four cheese béchamel and toasted pine nuts

Tossed spaghetti with baby calamari and octopus in a tomato and garlic coulis with garden herbs

Five spice rice with oriental stir fried mixed vegetables

CARVERY

Roasted fresh local leg of pork with a honey and mustard crust and a cider cream

Roasted venison topside with a clove and cinnamon rub, star anise and fennel seeds

HOT BUFFET

Grilled beef tenderloin medallions with veal jus and sautéed wild mushrooms with fresh thyme

Slow roasted medium duck breast with chili pear and a mango chutney citrus dressing

Grilled local meager fillets with a baby Mediterranean vegetables caponata

VEGETARIAN

Layered Turkish vegetarian moussaka

Panache of local seasonal vegetables

Baked Lyonnaise potatoes with shallots and fresh thyme

KID'S CORNER

Mini pizza Margherita, chicken nuggets and fries

DESSERT

Help yourselves to our homemade seasonal desserts, freshly prepared by our pastry team

Chocolate fountain accompanied with fresh fruit and marshmallows

Coffee and red velvet truffles.

Bookings ma **Ray Micallef: 7978 4537**. **Thallux għall-ahhar** biex ma tohorgux iddizappuntati u għax irridu nhallsu depositu lill lukanda biex jirriservawna mejda kbira.