

THE ROUGAILLE CONNEXION

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FAMILY LIFE & LOVE

I was talking to a friend of mine recently and we spoke about family. He almost cried when he told me about his inability to watch his young son play footy during weekends. His son had just asked: "Dad, can you come and see me play next Saturday?" He had to decline and responded: "I am sorry son, I can only drop you to the oval as I am working."

This example is only too common. The reasons not to engage with the children can be genuine or they can be arise from circumstances. On the other hand, I know of someone close to me who makes it a primary duty to be with his sons when they are either training in midweek or playing during the week end.

Now, you tell me of the two families, whose kids are the happiest. I do understand that at times, economic necessity may need some parents to work during week ends. However, there is no excuse for parents not to make themselves available and spend quality time with their kids and for that matter, their loved ones.

This rewarding relationship extends not only to parents but also to grand parents as well. I for one has enjoyed the many moments that Madeleine (my wife-see photo above) spent communicating and talking to her grandchildren. That was one of the most enriching relationships that one could ever maintain.

Remember, tomorrow does not belong to us and for some people may never come. Enjoy the company of your loved ones today whilst you can and tell them how much you love them.

Editorial by Clancy Philippe



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- Paruit d'Esmerly makes French history
- Visits to www.cjp.net tops 4500 daily

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Recipes from Mauritius are available at
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Recipes by Madeleine Philippe

Napolitaines

Ingredients: (Makes 15)

1. 250g sifted white flour
2. 175g margarine or butter
3. raspberry jam (about 50 grams)
4. 2 1/2 cups icing sugar
5. 1-2 tablespoons rum
6. 2 drops red food colouring
7. 1/2 cup water at room temperature
8. 2 teaspoons lemon juice
9. pinch of salt



Method:

1. Rub margarine or butter into the flour and make into a soft dough. (Use a little more margarine or butter if necessary but do not use water). Sprinkle in the rum to give it that special Mauritian flavour. Wrap up the dough in plastic wrap completely and allow to settle in the cool for 30 minutes.
2. Roll dough out on a lightly floured surface to a thickness of about 4 mm. Cut small rounds, about 5 cms in diameter from it.
3. Re-roll trimmings and cut more rounds.
4. Place them on lightly greased baking sheets in a mid oven position and bake them in a preheated oven (180°C) until cooked but still "beige" in colour, not brown. Allow to cool down.
5. When cool, spread jam over half of the biscuit rounds and cover with the remaining ones.
6. Over low heat, warm up the sugar and water. Allow to simmer until a thick syrup is obtained. Immediately remove from heat. Add 2 drops of the colouring to obtain a pale pink colour. Allow to cool.
7. Beat up the syrup with the lemon juice until a uniform consistency and colour is obtained. When the syrup starts opening up, add the salt and beat the mixture again. Pour the syrup over to thinly coat up the biscuits. If necessary, warm up the syrup coating to liquefy and make the coating process easier.
8. Optional buttercream icing:
 In a large bowl, blend 1/2 cup of vegetable shortening (eg Copha) with 1/2 cup butter using an electric mixer. Gradually add 4 cups of icing sugar, beating well at medium speed. When all the sugar is blended in, add one or two drops drops of red food colour and 2 tablespoons of milk. Beat at medium speed until light and fluffy. Blend in some more milk if a thinner consistency is sought. Spread on napolitaine pastry instead of the normal icing.



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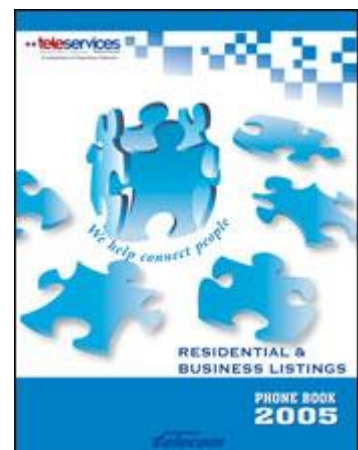
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Melbourne - Mauritius	AUD 1,410 *	Economy	31.03.12	01.02.11-15.11.11
Melbourne - London	AUD 1,995 *	Economy	31.08.11	01.08.11-15.11.11
Melbourne - Reunion	AUD 1,615 *	Economy	31.03.12	01.02.11-15.11.11
Melbourne - Paris / Geneva	AUD 2,275 *	Economy	31.03.12	01.02.11-15.11.11
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Melbourne - Munich	AUD 2,340 *	Economy	31.03.12	01.02.11-15.11.11
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Melbourne - Antananarivo	AUD 1,980 *	Economy	31.03.12	01.02.11-15.11.11
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Sydney - London	AUD 2,010 *	Economy	31.08.11	01.08.11-15.11.11
Sydney - Reunion	AUD 1,420 *	Economy	31.03.12	01.02.11-15.11.11
Sydney - Paris	AUD 2,210 *	Economy	31.03.12	01.02.11-15.11.11
Sydney - Milan	AUD 2,180 *	Economy	31.03.12	01.02.11-15.11.11
Sydney - Geneva	AUD 2,200 *	Economy	31.03.12	01.02.11-15.11.11
Sydney - London	AUD 2,300 *	Economy	31.03.12	01.02.11-15.11.11
Sydney - Frankfurt	AUD 2,285 *	Economy	31.03.12	01.02.11-15.11.11
Sydney - Munich	AUD 2,275 *	Economy	31.03.12	01.02.11-15.11.11
Sydney - Johannesburg / Durban	AUD 1,680 *	Economy	31.03.12	01.02.11-15.11.11
Sydney - Cape Town	AUD 1,805 *	Economy	31.03.12	01.02.11-15.11.11
Sydney - Antananarivo	AUD 1,785 *	Economy	31.03.12	01.02.11-15.11.11
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* Fares inclusive of taxes and surcharges



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*'Over 30 years of
experience from
around the world...'*

Maureen is a mauritian-born hair stylist who has over 30 years of international experience as an hair dresser and a make up artist.

She has certificates from around the world, namely England, Paris and Australia.

She has worked for worldly renowned five stars hotels in Mauritius and for David Jones & Myers in Australia.

Together with her friendly staff, she offers a unique tailored service to clients of both genders and any age at an affordable price.

Maureen also specialises in providing a fresh approach to bridal party hair styling.

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SACIM Australia Committee



President
Gilbert Clark

Works in accounting and financial services. Has been a committee member of SACIM Australia for five years, before being elected president in 2008.



Treasurer
Cyril Tuyau

Cyril is an accountant with a FMCG manufacturer.



Secretary
Marlène Tesmann

Had worked for 34 years in the teaching profession, and retired in 2007. After having frequently hosted children that have been sent through SACIM Mauritius, and five years as a member of SACIM Australia, started as secretary in 2008.

General Committee members:



Fritz Hery



Chantal Felix



May Hery



Henrico Gontran



Christiane Quenette



Cynthia Moirt





Country house of the Paruit d'Esmer family
Les Rangardières, Saint Barthélemy d'Anjou



Napoleon Bonaparte



Madeleine Paruit-Philippe

Valentin Paruit d'Esmerly – Officer in the “Grande Armée de Napoleon Bonaparte” Auguste & Henry Paruit d'Esmerly – Young soldiers in the “Grande Armée”

In 1797, Valentin Paruit d'Esmerly was Chief Administrator of the military hospitals in northern France just before Napoleon Bonaparte installed himself as First Consul in 1799. In 1803, Valentin left this position to become “Payeur du Trésor” in Angers (300 km south of Paris), France. In 1811, he was invited by Napoleon to attend the Coronation of Napoleon I, accompanied by his wife Agathe.

In 1811, he submitted a report on the Administration of the Military Hospitals in France to Napoleon Bonaparte. The latter was so much impressed with this report that he was reappointed this time as Chief Administrator of the Military Hospitals in France. These military hospitals played a key role in taking care of the casualties of the “Grande Armée” and the general well being of the soldiers. As such, he was also admitted within the senior ranks of the military officers. On 14 September 1812, he went with Napoleon Bonaparte and 600,000 soldiers to enter Moscow and force Tsar Alexander 1 to comply with a treaty signed a few years earlier. The Russians had moved out and burnt the city. They had to retrace their steps back to France in deep snow. Fewer than 100,000 thousand soldiers survived including Napoleon Bonaparte and Valentin Paruit d'Esmerly. They made their way back to Paris in December 1812, and in early 1813 Napoleon raised a new army.

Meanwhile Valentin returned to his military hospitals administrative offices at Erfurt in Germany that was under the control of France at the time. His son Auguste who was only sixteen at the time joined him as an office clerk in July 1813. When he left home, he promised to his mother Agathe that he would write regularly to her so that she may know how well he was faring. These letters kept by the family now constitute a most fascinating record of these dates in history. During 1813, Auguste accompanied his father wherever he went and that included several battlefields such as the Battle of Leipzig. In his letters, he wrote about his father and himself nearly losing their lives on several occasions and the isolation of the French forces in bunkered positions.

However, in May 1814 Napoleon was forced to abdicate and was exiled on the island of Elba. Auguste also wrote about how abandoned and helpless the surviving soldiers were. The French government stopped all payments and they found themselves destitute. Valentin Paruit d'Esmerly accompanied Napoleon Bonaparte in his exile on the island of Elba. They stayed there only for 300 days. On 26 February 1815, Napoleon and his close associates sneaked past his guards and escaped back to France. Valentin returned to his position as Chief Administrator of Military Hospitals and later accompanied Napoleon in what was to be his last battle at Waterloo. This time, Valentin's sons Henry and Auguste also joined some 72,000 French soldiers and their father for the Battle of Waterloo. Some 25,000 French soldiers died with 8,000 taken prisoner. The rest fled back to France with Napoleon who openly wept. As we all know, the Battle of Waterloo was Napoleon's last stand and he was then exiled to the island of St Helena.

Valentin resumed life in the public service and his sons Henry and Auguste decided to travel to Mauritius that had then been passed from Britain to France as part of the Treaty of Paris in 1814. Auguste caught fever just before he was to travel back to France in July 1821. He died on 6 July 1821 and is buried in the family tomb at Cimetière de l'Ouest in Port Louis. His brother Henry stayed behind in Port Louis, Mauritius married and started the Paruit d'Esmerly dynasty in Mauritius. Valentin Paruit d'Esmerly's services to France were recognised in July 1821, when he was awarded the Chevalier de la Légion d'Honneur by Louis XVIII .

It is reported that when Valentin who was then not in good health and suffered from gastric cancer just like Napoleon, simultaneously learned of the deaths of Napoleon Bonaparte and his son Auguste, that became too much for him and he died shortly after.

Now you can see the meaning of the photos in this article. The Paruit d'Esmerlys had a country mansion in Saint Barthélemy d'Anjou, fought in Napoleon Bonaparte Grande Armée and Madeleine Philippe is a direct descendant of that distinguished family who played their part in world history. As someone said to me, it is no wonder that Madeleine or for that matter all the Paruits have very strong personalities.

by Clancy Philippe

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to our attention any inaccuracies and we will take due
note. Write to clancy@cj.net with your feedback.*

CJP

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Its mailing lists reach in excess of 3000 subscribers. The message board provides a platform where visitors can network with other visitors not only from Australia, but worldwide.

The Recipes from Australia section has established itself as the most popular Mauritian Cuisine web site on the internet. It consistently achieves top listing on search engines such as Google.

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