

THE ROUGAILLE CONNEXION

Volume 03, Issue 10

December 2010

MERRY XMAS AND HAPPY NEW YEAR

Madeleine and myself wish everybody a very Merry Xmas and a Happy New Year.

May you all enjoy the company of your loved ones and please take the time to express your love and support to family and friends. In particular, spend a little bit of time to drop in or give a call to the less fortunate ones, who may be spending Xmas and the New Year alone or battling it tough. Give them a call now or drop in to see them at the earliest opportunity. It will make you an infinitely better person.



Whilst we all enjoy the partaking of presents, good foods and drinks during this festive season, we should all remember the real meaning of Christmas. I quote the words from M.S. Lownes.

“Jesus Christ was born this day, so many years before. He came a servant to the lost though he was Lord of Lords. We celebrate this joyous time reflecting on His birth. Not born in a mansion, but a stable as if He had no worth. He came so He could identify with the human heart of man and gave His life as a sacrifice, offering a better plan. A plan that reconciles us back to our loving Father God, bringing hope and redemption. For this is the only reason that we should celebrate this day. To become focused on anything else would take the meaning away. So let’s arise with joy in our hearts and share it with everyone. The meaning of Christmas will always be the birth of Jesus - God’s son.”

Editorial by Clancy Philippe



KEEP IN TOUCH-SUBSCRIBE

The number of daily visits to our web site is now topping 4000 daily and increasing daily. Please do drop in and visit our updated Recipes from Mauritius pages at <http://ile-maurice.tripod.com>

Subscribe to the Mauritius Australia Connection–Rougaille mailing list at www.cjp.net . Click on the link and register your email address to start receiving the latest news, events and other information about the Mauritian Community in Australia. Mauritius Australia Connection mailing lists will give you access to in excess of 3000 subscribers. The lists are of course moderated to filter out spam and other unsuitable postings. You can also unsubscribe at any time. Do join us now at <http://groups.yahoo.com/group/rougaille/join>

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- Ipod-An invention that changed a whole generation
- Visits to www.cjp.net tops 4000 daily

Message from Her Excellency Mrs Mirella Chauvin, High Commissioner for Mauritius in Australia

Mes Chers Compatriotes



Au seuil de la nouvelle année, je voudrais, du fond du cœur, adresser à chacune et à chacun de vous, mes vœux les plus sincères de santé, de bonheur et de succès.

Let's welcome the year which is fresh and new, lets cherish each moment it beholds, let's celebrate this blissful New Year.

Une nouvelle année apporte de nouvelles résolutions, de nouveaux défis, et l'espoir que celle-là sera meilleure que celle qui se termine.

J'ai été appelée à de nouvelles et hautes responsabilités et c'est un honneur et un privilège de représenter Maurice en cette terre d'accueil et d'être au service de la communauté Mauricienne en Australie. Je m'y attellerai au mieux de mes capacités et compte sur le soutien de tous dans mes nouvelles fonctions.

Quant à vous chers compatriotes, quel que soit la fonction ou les responsabilités qui vous incombent, vous occupez toutes et tous une place indispensable au sein de la communauté Mauricienne.

Tous mes vœux de bonheur pour cette nouvelle année. Du plus profond de mon cœur, soyeux heureux et en bonne santé,

Et dans notre bon vieux créole, « Banané tou dimoune, nou join l'annee prochaine »

For punters who enjoy a bet on Melbourne and Sydney Horse Racing visit <http://www.cjp.net/melb.htm>

You can also access the best bets for the day and bet on your mobile



at <http://www.cjp.net/mobmelb.htm>



Air Mauritius has special flights via Melbourne, Perth & Sydney



As the holiday season approaches, we would like to take this opportunity to thank the Mauritian community for the continued support throughout the year. May your holiday season and the New Year be filled with much joy, happiness and success. We look forward to working closely with the Mauritian community in the coming year. Happy holidays.

Please be advised that Mr Gerard Zamudio has recently resigned from Air Mauritius. His last day of employment was Friday 17th December. Gerard has provided Air Mauritius and the Mauritian community in Australia over 20 years of loyal and professional service. He has been a strong ambassador for Air Mauritius and Mauritius.



On behalf of his colleagues and the Mauritian community, may I take this opportunity to thank Gerard for his commitment over the years, especially his tireless efforts in ensuring the Melbourne operations of Air Mauritius run smoothly.

We wish Gerard all the very best in his future endeavours and congratulate him on his achievements.

Regards

Steven Palombo (for the Air Mauritius Australia team)

Note from Mauritius Australia Connection: "Gerard, you will be missed, thank you & good luck."

Our current fares (inclusive of taxes) for travel from 1 January 2011 are as follows:

<u>To Mauritius</u>	<u>To Johannesburg</u>	<u>To London</u>
Ex Sydney - from AUD\$1268.04	Ex Sydney - from AUD\$2179.54	Ex Sydney - from AUD\$2435.64
Ex Melbourne - from AUD\$1449.25	Ex Melbourne - from AUD\$2160.75	Ex Melbourne - from AUD\$2416.85

Air Mauritius:
www.airmauritius.com
Melbourne: Level 7,
246 Bourke Street, Vic 3000
03 9251 5047

Sydney: Level 18,
Suite 1805,
Australia Square Tower,
246 George St., NSW 2000

Perth: Level 3,
178 St George Terrace,
Perth, WA 6000



Clubs & Associations



Newspapers from Mauritius



Recipes from Mauritius

Christmas Pudding—Microwave Recipe

Ingredients:

1. 1/2 cup plain white flour
2. 1/2 cup sultanas
3. 1/2 cup raisins chopped
4. 1/3 cup currants
5. 1 tablespoon chopped glace cherries
6. 1 apple peeled, cored & grated
7. 1 small carrot peeled and grated
8. 1 tablespoon mixed peels
9. 1/3 cup blanched almonds chopped
10. 1 grated lemon rind
11. 1 grated orange rind and juice from orange
12. pinch of salt
13. 2 eggs beaten at room temperature
14. 1/2 teaspoon mixed spice
15. 1/4 teaspoon cinnamon powder
16. 1/4 teaspoon grated nutmeg
17. 1/3 cup brown sugar
18. 1/2 cup bread crumbs
19. 1/2 cup suet mix



Recipes from Mauritius are available at <http://ile-maurice.tripod.com>

Method:

1. Mix well together the dried sultanas, currants and chopped raisins, grated lemon and orange rinds, mixed peels, chopped almonds and orange juice. Add the grated apple and carrot. Blend well together.
2. In a separate bowl, sift the flour, salt and cinnamon powder. Add the remaining spices and mix well together.
3. Add the flour mixture to the fruit mixture and blend well. Add the sugar, bread crumbs and suet mix. Mix well together and gradually add all the remaining ingredients. Blend the mixture well together by hand.
4. Spoon mixture into a 1 litre microwave proof pudding dish. Cover tightly with plastic wrap and allow to stand overnight.
5. Place in microwave oven, loosen plastic wrap and cook under high for 8-10 minutes, or until cooked. Test by inserting a skewer. If skewer comes out dry, pudding is cooked.
6. Allow to cool. Unmould by carefully inverting onto a serving dish.
7. Reheat under high in microwave for 2-3 minutes before serving.
8. Serve with custard or ice cream.
9. Enjoy.

Recipes from Mauritius www.caripoule.net

The eating habits of the Mauritians inevitably reflect the ethnic diversity of its people: Creole rougailles, Indian curries, Muslim bryanis, Chinese sweet-and-sour pork, French traditional dishes, English bacon and eggs, you name it, you'll get it there. Basic ingredients of the Creole cuisine are the tomatoes (known as pommes d'amour), onions, ginger, garlic and chillies. Nothing beats a rougaille saucisses or a cari poule.



Palm heart and camarons (giant prawns), daubes, venison and wild boar are favourite items of French cuisine. Fresh fish and seafood set the keynote for Chinese cooking.

The traditional blends of home crushed spices are the sauce base for mouth glowing Indian curries. The delicate blend of spiciness and subtle mix of ingredients constitute the setting for the event-related Muslim cuisine. Local vegetables and fruits abound all year round in a colourful selection of mouth watering delights.

IPOD — AN INVENTION THAT CHANGED A WHOLE GENERATION

In February 2001, during the Macworld show in Tokyo, Rubinstein of Apple made a visit to Toshiba, Apple's supplier of hard drives, where executives showed him a tiny drive the company had just developed. The drive was 1.8 inches in diameter -- considerably smaller than the 2.5-inch Fujitsu drive used in competing players -- but Toshiba didn't have any idea what it might be used for. "They said they didn't know what to do with it. Maybe put it in a small notebook," Jon Rubinstein recalled. "I went back to Steve Jobs and I said, 'I know how to do this (new iPod device that would save Apple from extinction). I've got all the parts.' Steve said, 'Go for it.'"



The rest is history. Today we have the iPad and Android driven mobile phones, with enormous networking capacity and ultra user friendly. Apple devices almost make Microsoft windows driven devices primitive.

The younger, not so old and older generations have espoused this new communication technology like no other technology has been in the past. iPods and similar devices are the new generation's mode of communication. Never has a generation been so communicated like the current one. Some people call the old days when news took days to emerge on the other side of the world, the "Good Old Days". I don't think so.

The only issues now are that we have an information overload and it has given "evil forces" new technology and new ways for spreading their destructive intents. However, the benefits of this new technology far outweighs the disbenefits. The first black American President was elected on the back on communication technology such as Facebook, supported by such likes as iPod mobile phones. People can communicate with their loved ones at all times and kids can be much safer knowing that their parents can be reached at all times. You would say that this new communication technology can also enable "evil minds" to cast their nets and catch their unknowing victims. My answer is that the evil side was always there and technology is not responsible for these things. If anything, technology can help us combat these nasties.

So if you don't have an iPod, iPhone, iPad or something similar, start looking for one or you will be left behind. Tony Curtis asked to be buried with his iPhone. Who knows, we may be getting a heavenly call from him !

Madeleine Philippe Cancer Foundation (Aus) Inc.

Raising breast and ovarian cancer awareness through sharing knowledge and experience.



"Madeleine Philippe received a call from her doctor in December 2006 to be told that she had breast cancer. That's when your world falls apart and the moment when Annabelle, our grand daughter literally hurled herself backwards and hit the wall with disbelief. I was numbed to find that breast cancer was with us and not something that others had. Madeleine herself was shocked and I could see tears running down her cheeks...." Clancy Philippe

Read her story at www.mpcfaus.org
"So that we may help others and save lives."



MAURITIUS AUSTRALIA CONNECTION

Mauritius Australia Connection
PO Box 8605
Carrum Downs
Vic 3201
Australia

Phone: +61 3 8707 1946
E-mail: clancy@cj.net
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*Linking the Mauritian Community in Australia www.cj.net
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<http://www.cj.net/melb.htm>

The Mauritius Australia Connection web site receives in excess of 4000 visits daily and provides the Mauritian Community in Australia with a communication network that is accessible online 24/7.

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.

*If you did not receive this newsletter directly from us, you subscribe to it by joining our mailing list at <http://groups.yahoo.com/group/rougaille/join>
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