

# THE ROUGAILLE CONNEXION

Volume 04, Issue 1

February 2011

## FAREWELL TO MADELEINE PHILIPPE-A GREAT LADY

These last two months have been very traumatic for myself and the whole family. As you would all know by now, Madeleine lost her long five year battle with breast, ovarian and secondary breast cancers. She left us on 11 February 2011 at 3.23 am at Cabrini Hospital in Malvern, Melbourne, Australia.

I had the privilege of having her as my wife and best friend for the last 34 years. She is terribly missed by one and all. Her departure is leaving a void that will not be filled up. Unlike what many say, the pain will stay with us for a long time, a very, very long time. Her spirit lives on and she will always be among us. Like the famous Malagasy saying: "The departed ones never die as long as we cherish the memories of the happy times we had together."

I take comfort in that her body could not further sustain the pain and that she is now not suffering anymore. Right to the end, her spirit was one of "never giving up" and she is a very courageous lady indeed. She prayed to Saint Mary McKillop every night and her faith in God stayed with her to the very end. She endeared every person she came into contact with and was loved by everybody.



I miss her presence everyday but her spirit lives on. She was a Great Lady that contributed enormously to make this world a better place. As a matter of fact, every minute of every day, 3-4 persons are connecting with her through the magic of the internet. She is staying with us and will do so for a long, long time to come. She will keep on helping people prepare and enjoy the nicest Mauritian dishes for themselves and their guests. I also wish to thank everybody for the support shown to myself and the family. Thank you.

*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](http://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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### Special points of interest:

- Farewell to Madeleine A Great Lady
- Surprise your guest with a Bouillon Malgache
- Subscribe to Rougaille
- Air Mauritius Specials
- Visits to [www.cjp.net](http://www.cjp.net) tops 4000 daily

## *When tomorrow starts without me .....*

*When tomorrow starts without me  
And I'm not here to see...  
If the sun should rise and find your  
Eyes filled with tears for me,*

*I wish so much you wouldn't cry  
The way you did today...  
While thinking of the many things  
We didn't get to say.*

*I know how much you love me,  
As much as I love you...  
And each time you think of me,  
I know you'll miss me too.*

*But when tomorrow starts without me,  
Please try to understand...  
That Jesus came and called my name,  
And took me by the hand.*

*He said my place was ready  
In Heaven far above...  
And that I'd have to leave behind  
All those I dearly love.*

*So when tomorrow starts without me,  
Don't think we're far apart...  
For every time you think of me,  
I'm right here in your heart.*

*~ Author Unknown*



## **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](http://www.mpcfaus.org)

"So that we may help others and save lives."



**Air Mauritius has exciting new airfares via Melbourne & Sydney**

**Exciting new airfares to Mauritius until 31 Mar'12  
(for sale until further notice)**



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Melbourne to Mauritius in High Season from \$1688  
Low: 01 Feb - 15 Nov. Peak: 16 Nov-31 Jan.  
Airport taxes and levies are included as of 15 Dec'10.  
Conditions apply. Subject to availability.**

**Fantastic Companion Business Class Special to Mauritius with Air Mauritius for \$5000 + airport taxes and levies.**

**Valid from 23 Feb - 30 Apr'11. Conditions apply.  
Please book now to avoid disappointment.**



**Confirm prices and availability with your travel agent or Air Mauritius.**

**Please book now to avoid disappointment.**

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Australia Square Tower,  
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**Perth: Level 3,  
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Perth, WA 6000**



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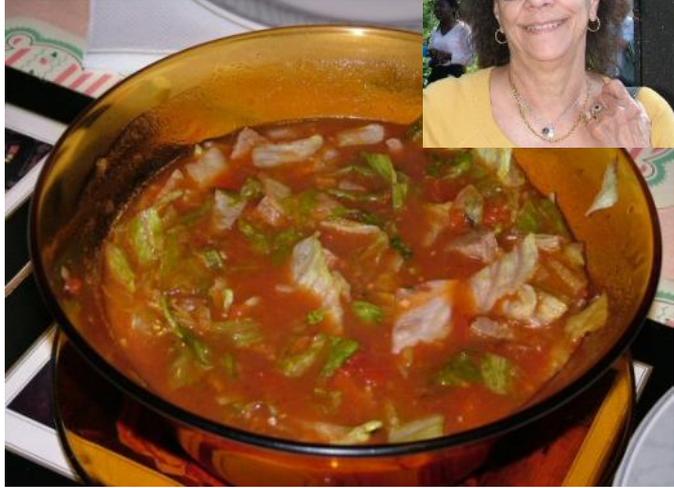


[Recipes from Mauritius](#)

***Bouillon Malgache by Madeleine Philippe***  
***Beef Bouillon with Lettuce or Watercress on Rice***

**Ingredients:**

1. 500 grams beef cubes-bite size
2. 400 grams canned whole peeled tomatoes
3. 4 cups chicken or vegetable stock
4. iceberg lettuce or watercress
5. 1 medium onion finely chopped
6. 2 tablespoons chopped coriander leaves
7. 2 tablespoons vegetable oil
8. 1 tablespoon crushed garlic
9. 1 tablespoon crushed ginger
10. salt and pepper to taste
11. rice



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

**Method:**

1. Season beef cubes with salt and pepper to taste. Place in refrigerator until required. Finely blend the canned whole peeled tomatoes in a food processor or blender until well blended but not liquefied. Put aside.
2. Clean lettuce and coarsely cut 5-6 leaves lengthwise into 3 cm / 1 inch strips. If you use watercress, clean and cut into bite size sprigs (avoid the tough stems). You may adjust quantity used later on.
3. In a deep saucepan, big enough to contain the bouillon and its ingredients, over medium to high heat cook the finely chopped onion, crushed ginger and garlic in 2 tablespoons of vegetable oil. Cook until the onion pieces are cooked and become transparent. Add the blended tomatoes and mix well.
4. Cover and allow to simmer over medium heat for 20-30 minutes or until the tomatoes are well cooked and the sauce is well blended. Season with salt and pepper to taste. You may add some hot water to prevent sauce from becoming too thick. Stir at frequent intervals to prevent the sauce from burning.
5. Add the chicken or vegetable stock and stir into the mixture. Cover and simmer over medium to high heat for 15-20 minutes or until the tomato sauce and chicken / vegetable stock are well blended and taste good. If necessary, season with salt and pepper to taste.
6. If serving immediately, add the beef cubes and simmer under cover over medium to high heat for 10-15 minutes or until beef pieces are cooked. If not serving immediately, you can pause the cooking and re-start 10-15 minutes before serving.
7. Place the cut lettuce leaves / watercress sprigs in a serving bowl big enough to contain the bouillon. Pour over the bouillon and cooked beef cubes. Allow to rest for 5 minutes.
8. Serve on rice. Enjoy with an appetiser such as chatini pomme d'amour or achard.

**SPECIAL OFFER ON THE LBF PREMIUM PACKAGE**

LBF (Le Bouquet Français), subsidiary of Canal+ Calédonie, established in Australia since 2001, offers up to 35 French Channels, Radios and Services with news, cinema, sport, kids programs, discovery, generalist, entertainment and music offering a large choice of French speaking programs. Enjoy your favorites programs at the touch of a button!

The screenshot shows the LBF website interface. At the top left is the LBF logo with the tagline 'French Digital TV'. The main header reads 'GET YOUR TV TALKING FRENCH'. A navigation menu on the left lists: home, about us, subscribe, special offer, tell a friend, local installers, contact us, FAQ, subscriber enquiries, newsletter, interactive services, new hi-tech services, TV guide, cinema, and sport. The main content area has three promotional banners:
 

- Click to active new channels**: A red button with white text.
- HUNGRY FOR FRENCH TV? \$100 OFF INSTALLATION FIRST MONTH FREE**: Accompanied by an image of a TV set on a table with cutlery.
- YOU GET \$50 FOR EVERY FRIEND YOU TELL**: Accompanied by an image of a man and a woman.

 On the right side, there are logos for 'Alliance Française', 'CJP', and 'EASE', along with a red wallet icon and the text 'Save with special offers from our partners'.

LBF packages are available on a subscription basis across Australia. For further information please visit LBF website [www.lbf.com.au](http://www.lbf.com.au) or call 1300 131 224.

This month special offer on the LBF Premium Package \$49/month for 12 months.

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>  
Only bet what you can afford to lose.

The IASbet.com logo features a horse and jockey. Next to it is the text '\$100 free bet\*' with a small asterisk and the text '\*Conditions apply' below it.



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*Linking the Mauritian Community in Australia [www.cj.net](http://www.cj.net)  
This newsletter is published in good faith. Please bring  
to our attention any inaccuracies and we will take due  
note. Write to [clancy@cj.net](mailto:clancy@cj.net) with your feedback.*

# CJP

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3SER Mauritian Radio  
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from Melbourne, Victoria,  
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Coordinators:  
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For the horse racing enthusiasts, you can get the latemail for Melbourne & Sydney Racing at  
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*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*

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*Or send us an email at [clancy@cj.net](mailto:clancy@cj.net)*



Foods from Mauritius  
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