

# THE ROUGAILLE CONNEXION

Volume 03, Issue 5

June-July 2010

## AIR MAURITIUS RESUMES FLIGHTS TO SYDNEY



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### Special points of interest:

- Air Mauritius resumes flights to Sydney
- Congratulations to Jackie Corentin-Celestin
- Subscribe to Rougaille
- Cook yourself some chilli prawns

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What's the best way to keep up with the latest news and events within the Mauritian Community in Australia and in Mauritius ?

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>

## Who invented football ?

It is often claimed that the English were the first to have played football. This is not exactly true. The [Ancient Greeks](#) and [Romans](#) are known to have played many ball games, some of which involved the use of the feet. The Roman game [harpastum](#) is believed to have been adapted from a [Greek](#) team game known as "ἐπίσκυρος" (*episkyros*) or "φαίνινδα" (*phaininda*), which is mentioned by a Greek playwright, [Antiphanes](#) (388-311 BC) and later referred to by the [Christian](#) theologian [Clement of Alexandria](#) (c.150-c.215 AD). These games appear to have resembled [rugby football](#). The Roman politician [Cicero](#) (106-43 BC) describes the case of a man who was killed whilst having a shave when a ball was kicked into a barber's shop. Roman ball games already knew the air-filled ball, the [follis](#).

Documented evidence of an activity resembling football can be found in the Chinese [military](#) manual [Zhan Guo Ce](#) compiled between the 3rd century and 1st century BC. It describes a practice known as [cuju](#) (蹴鞠, literally "kick ball"), which originally involved kicking a leather ball through a small hole in a piece of [silk](#) cloth which was fixed on bamboo canes and hung about 9 m above ground. During the [Han Dynasty](#) (206 BC-220 AD), cuju games were standardized and rules were established. Variations of this game later spread to Japan and [Korea](#), known as [ke-mari](#) and *chuk-guk* respectively. By the Chinese [Tang Dynasty](#) (618-907), the feather-stuffed ball was replaced by an air-filled ball and cuju games had become professionalized, with many players making a living playing cuju. Also, two different types of goal posts emerged: One was made by setting up posts with a net between them and the other consisted of just one goal post in the middle of the field.



*Eunuchs playing ball cuju (ball games) in*



*Cristiano Ronaldo*

Today, football (or soccer as it is called in Australia) is called the world game. The euphoria created by World Cup 2010 in South Africa, is testament to the enormous popularity of football. Just read the earnings of the top football players:

1. Coming in at No. 1 is 25-year-old Portuguese player **Cristiano Ronaldo**, who earns \$17.06 million\* per year as a forward for Spanish football club Real Madrid. Ronaldo, who also captains the Portuguese national team, is the most expensive soccer player in history. Real Madrid bought his rights from U.K.-based Manchester United in a 2009 trade – for a cool \$132 million.

2. Sweden's **Zlatan Ibrahimovic** comes in at No. 2, earning a reported \$15.7 million for the 2009-2010 season.

The 29-year-old striker plays for Barcelona and the Swedish national team. Until Ronaldo's Real Madrid deal was inked in 2009, Ibrahimovic was soccer's highest-paid player.

3. At 22, **Lionel Messi** is the youngest player to make the top 20 list of highest-paid soccer stars. Messi's 2009-2010 contract is worth \$13.74 million. Messi, a striker for Spanish champions Barcelona, represented his home country, Argentina, at this year's World Cup.

4. **Samuel Eto'o** is the captain of Cameroon's national team and a member of Italy's Internazionale club, the European champions. The striker was part of the team that won the 2000 Summer Olympics and will participate in his third World Cup tournament this year. His experience has paid off; his current contract is worth \$13.74 million.

5. **Ricardo Izecson dos Santos Leite**, more commonly known as Kaka to fans, rounds out the top five. Kaka, 27, hails from Brazil and will make \$13.13 million as a midfielder for Real Madrid this year. Before teammate Ronaldo's Real Madrid deal, Kaka also spent time at the top of the highest-paid players list.



*Samuel Eto'o*



*Madeleine Philippe Cancer Foundation (Aus) Inc*  
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Mr Payen said the airline had increased capacity by 15 per cent this year, amid a brighter outlook following two years where the aviation sector struggled due to the global financial crisis. "As far as Australia is concerned, obviously there is a lot of buoyancy compared to other parts of the world. We are now back on a path to growth and the growth areas that we have seen appear to be around the Indian Ocean, and this includes Australia. The objective is to double the frequency sooner rather than later." Mr Payen said.



Steven Palombo, Manager of Air Mauritius in Australia:  
*"We intend to work closely with the Mauritian Community of Sydney."*

Ben Ballasoupramanien, Route Manager for Australia:  
*"The Route Manager is a facilitator between the market and the management and see to it that we have the products that answer the needs of the market."*



Steven Palombo,  
 Manager Air Mauritius in Australia

Air Mauritius weekly schedule to Australia is as follows:

Flight MK942 departs Mauritius Mondays at 7.45pm, arriving Melbourne on Tuesday at 11.40am and Sydney at 2.20pm.

Flight MK943 departs Sydney Wednesdays at 7.15am and Melbourne at 9.55am, arriving Mauritius at 3.25pm on the same day.

Flight MK940 departs Mauritius at 22.45pm on Saturdays, arriving in Perth at 9.35am on Sunday.

Flight MK941 departs Perth at 1.30am on Mondays, arriving in Mauritius at 5.40am on the same day. Confirm flights schedules with your travel agent.

Virgin Blue offers connections from other Australian cities to Perth flights. Air Mauritius was founded in 1967 and operates a fleet of five Airbus A340-300s, two A340-300Es, two A319-100s, one A330-200 and two ATR72-500s. <http://www.airmauritius.com/>



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[Newspapers from Mauritius](#)



[Recipes from Mauritius](#)

## Histoire: Les langues à Maurice par Monseigneur Joseph MAMET en 1949

Les langues à Maurice par Monseigneur Joseph MAMET  
(Extrait de L'Ile Maurice et sa civilisation-1949)

A l'hétérogénéité de la population correspond la diversité des langues qui se parlent à Maurice. Les 11,000 ou 12,000 Chinois de la colonie gardent la leur et veillent soigneusement à sa conservation; ils s'en servent entre eux et la retrouvent dans leurs périodiques. Au milieu de toute agglomération un peu importante, ils entretiennent à leurs frais, sans subvention du gouvernement, des écoles à eux où le chinois principalement est enseigné à leurs très nombreux enfants.

Les immigrants indiens vinrent des trois « Présidences ». Calcutta, Bombay et Madras; 258,000 de la première, 50,000 de la seconde, 150,000 de la troisième. Parmi leurs descendants, les langues du nord dominant, par conséquent : hindoustani, urdu, hindi, cette dernière surtout. Une bonne proportion, cependant, revient à celles du sud: télegu, tamoul principalement. Mais la jeunesse actuelle se trouve en général mal à l'aise dans ces différents idiomes, quoiqu'on les enseigne dans les écoles – assez superficiellement d'ailleurs.

L'anglais est la langue officielle. Il est employé dans les cours de justice supérieures, dans la rédaction des lois, pour l'enseignement dans les écoles secondaires; il n'est pas obligatoire au Conseil du Gouvernement. En ce qui concerne les écoles primaires, le Code laisse aux maîtres la liberté de choisir, comme véhicule d'instruction, l'anglais, le français ou le patois créole. Les études terminées, primaires ou secondaires, garçons et filles savent l'anglais plus ou moins bien et assez restreint est le nombre de ceux ou de celles qui peuvent le parler, surtout l'écrire couramment, avec aisance et de façon tout à fait correcte.

Le français – avec son dérivé le patois créole – reste, peut-on dire, la langue du pays. Il est le lien entre les diverses sections de la population qui, toutes, comprennent et parlent l'un ou l'autre. Une bonne moitié des habitants s'en sert exclusivement et se trouve hors d'état de recourir à un autre mode d'expression. Le français, tel qu'on le parle et qu'on l'écrit à Maurice, est assez pur et assez élégant; il soutient favorablement la comparaison avec le français qui se parle et s'écrit dans les colonies françaises et au Canada. Il s'y mêle pourtant certaines formes archaïques et quelques expressions peu courantes, particulières aux différentes provinces de la Métropole, dont provenaient les fondateurs de la colonie, aristocrates ou plébéiens. La prononciation est, en général, défectueuse; dans l'ensemble, le parlé est assez caractéristique pour qu'un Parisien ne puisse guère prendre un Mauricien moyen pour un Français de France.

Le patois créole, encore plus répandu que le français, est une déformation de celui-ci – avec un apport appréciable de termes africains, malgaches, indiens, voire anglais. Les tournures savoureuses et pittoresques à souhait lui mériteraient presque le nom de langue secondaire.

Le français ne semble pas courir un risque sérieux de disparaître ni même de voir baisser considérablement son prestige, il est partie intégrante de l'entité mauricienne. Il restera forcément ce qu'il est depuis presque un siècle et demi: le trait d'union d'une population éminemment hétérogène par ses origines, ses moeurs, ses religions. Il est si profondément et si fermement ancré dans le pays que, maintenant, il ne saurait être supplanté ou périlleusement concurrencé par une autre langue. D'ailleurs, les familles, puissamment secondées par l'Alliance Française et des associations similaires, veillent avec une grande vigilance sur ce dépôt sacré, dont elles n'entendent pas se laisser dépouiller.

## Congratulations to Jacqueline Corentin Celestin

Jacqueline was recently recognised for his volunteering services to the Springvale Community Aid and Advice Bureau for the City of Greater Dandenong.

(Photo shows Jacqueline receiving her award certificate from Cr Jim Memeti, Mayor of City of Greater Dandenong).

Jacqueline is also a registered Civil Celebrant. She has been formally appointed by the Victorian Attorney General. She can celebrate marriages, funerals, naming ceremonies, pet consolation ceremonies, house warming, renewal of vows, divorce ceremony, leading prayers, rosaries, reading during viewing at any funeral parlour around Melbourne.

You can contact her by email: [jackiecorentin@yahoo.com.au](mailto:jackiecorentin@yahoo.com.au)  
Mention Mauritius Australia Connection for a discount.



## Recipes from Mauritius – Chilli Prawns

### Ingredients:

1. 450 grams uncooked prawns, peeled and deveined
2. 2 egg whites
3. 75 grams plus one tablespoonful cornflour
4. 2 teaspoons salt
5. 1 tablespoon dry sherry
6. 300 ml vegetable oil
7. 2 teaspoons tomato paste
8. pinch of ground white pepper
9. 1 teaspoon sugar
10. 2 spring onions, finely chopped
11. 1 teaspoon freshly crushed ginger
12. red chillies (finely chopped) to taste
13. 1 medium onion sliced (optional)
14. 1 tablespoon chicken stock
15. 1 teaspoon sesame oil



Serve with fine dry white wines such as burgundy, sauvignon blanc or graves. The chilli can also be tempered with some sweet white wines such a spicy traminer Riesling.

### Method:

1. Mix together the egg whites, 75 grams cornflour, 1 teaspoon of salt and the dry sherry. Coat the prawns uniformly.
2. Heat the oil to sizzling point in a wok. Add the prawns and stir fry for two minutes or until lightly cooked. Do not overcook. Remove prawns from pan, drain oil and place on absorbent kitchen paper towels.
3. Pour most of the oil, leaving about 1 tablespoon to coat the bottom of the wok. Reheat the wok.
4. Quickly stir fry the sliced onions if included. Add the tomato paste, white pepper, remaining salt and sugar.
5. Return the prawns to the wok along with the finely chopped spring onions, crushed ginger and chopped red chillies. Stir fry for 1 minute.
6. Blend the remaining cornflour with the chicken stock and stir into the wok to thicken the sauce.
7. Pour onto a plate and sprinkle with the sesame oil. Serve with rice and stir fried bok choy.
8. Enjoy and see yourself in l'hotel Chinois Maurice.

Velveting is a Chinese cooking technique that involves marinating protein in egg white and cornflour before plunging into hot oil or water and then cooking in order to make it more tender.

Be careful not to overcook the prawns. Prawns like other seafoods only need to be lightly cooked. Overcooking will make the prawns tough and uneatable. This dish when well cooked is a delight to be enjoyed with family and friends.

Use only the freshest prawns that you can buy. Cook just prior to serving and eat hot. Use your discretion when using corn flour to thicken the sauce. Thicken the sauce in small steps until just right.

The Chinese word for prawns "har" has a laughter-like sound, and this seafood delicacy - a festive favourite in China - represents happiness.



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Published by Mauritius Australia Connection © 2009

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