

THE ROUGAILLE CONNEXION

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Life Cycles *by Clancy Philippe*

Have you ever wondered why certain people are more successful than others?

I read an article in Time Magazine whilst travelling to Mauritius from Perth. It was titled “The Superiority Complex”. It analysed why some groups succeed in America and some fail. The same analysis can be made to apply for groups in any country. The article reflects the findings in the book ‘The Triple Package: How Three Unlikely Traits Explain the Rise and Fall of Cultural Groups in America’.

The first paragraph reads: “Take a pride-Being an Indian. 38% of Doctors in U.S.A. are Indians. 36% of NASA employees are Indians. 34% of MICROSOFT employees are Indians. India invented the Number System. Decimal Point was also invented by India. Sanskrit is the most suitable language for computer software...” It also followed in the article that Indians, Nigerians, Mormons, Iranians and Lebanese-are superior when it comes to succeeding in America.

The successful groups thrive because of three traits: a superiority complex, insecurity and impulse control. The ones lacking the “Triple Package” are African Americans, Appalachians, Wasps (White Anglo Saxon Protestants) and pretty much everybody else.

Wherever you are, you can see the picture emerging of certain groups satisfying the “Triple Package”. I rapidly analysed my own situation and could see obvious signs emerging. I worked hard, read profusely, went to the right schools, belonged to a stable family. I also benefited from numerous advantages. My parents were very intent on their sons achieving much more than their own humble positions in society. Our neighbour, an Indian Lady, impressed on my parents that we were reasonably intelligent kids and had to be given every opportunity to attend further education and become professionals.

My parents felt that their kids had the intelligence to succeed. Their humble upbringing led to insecurity that motivated them to offer their kids a more secure future. They also resisted the impulse to reach for the quick solution by finding quick employment for their kids with no long term security. They opted for further education that enabled their kids to achieve a lot more than they could for themselves. In retrospect, I met the “Triple Package” criteria. You and your kids can too. That’s the least that you can do for yourself and your children.



KEEP IN TOUCH-SUBSCRIBE TO ROUGAILLE MAILING LIST

The number of daily visits to our web site is now topping 4500 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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Special points of interest:

- Sponsorship Opportunities on Mauritius Australia Connection
- Mega Aliphon Family Reunion
- Air Mauritius Perth Connection
- Visits to www.cjp.net top 4500 daily

Recipes by Madeleine Philippe

<http://ile-maurice.tripod.com>

Pistaches Salées

Pistaches salées (salted peanuts) are very popular in Mauritius. We all can associate the good times we had, with the munching of the pink pistaches salées bought from the street stalls.

For years, I (Clancy Philippe) have tried to cook these at home with no success. The people who knew, kept their secret recipes to themselves. I was in Harare, Zimbabwe with my cousin Guito Aliphon when he offered me the pink salted peanuts. My immediate question was: "Where did you get this from?" He told me that he cooked the salted peanuts himself, using a recipe given to him by a friend whilst they were camping and fishing at Kariba Dam in Zimbabwe.

With his kind permission, we now have the pleasure to offer you this recipe for your pleasure and the delight of your guests.



Madeleine Philippe

Ingredients:

- 1 kg shelled peanuts (small),
- 1-2 cups fine grained sea salt,
- pink food colouring,
- cold water.



Method:

1. Wash shelled peanuts carefully without bruising the nuts. Use the smaller variety of nuts as these are easier to salt and cook. Drain the wash water and allow to soak in cold water for 20 minutes (or until the nuts have absorbed some water). The soak time will depend upon the freshness of the nuts. Vary soaking time accordingly.
2. Drain all water from the nuts and carefully rinse to wash out all impurities. Do not bruise the nuts or dislodge the thin skin from the nuts. Drain the water as much as you can whilst leaving the nuts moist.
3. Wear a pair of gloves and gradually sprinkle the nuts with the fine sea salt. Mix carefully without bruising the nuts. Add enough salt to flavour the moist nuts. Do not add excess salt as this will crystallise later during the cooking process and give a sharp salty taste to your nuts.
4. Carefully add a few drops of the pink food colouring and gently mix in with the nuts. Be careful not to bruise the nuts. Make sure that you are wearing gloves as your hands will be stained pink if you don't. If needed, add some more drops to colour the moist nuts a deeper pink. Mix well with your gloved hands to obtain a uniform colour.
5. Spread some of the pink coloured nuts in one layer within a flat glass oven plate. Place in the microwave and cook on high for 2 mins 30 secs. Using a wooden spoon, loosen the nuts within the plate. Put back in microwave and cook on high for another 2 mins 30 secs. Again using a wooden spoon, carefully loosen the nuts and cook for another 2 minutes or until the nuts start spluttering. Taste some of the nuts (after allowing cooling time) to check that cooking time is sufficient. Adjust cooking time accordingly. Do not cook for long periods without monitoring, this could lead to your nuts turning black.
6. Remove cooked nuts from the microwave oven and spread on a flat oven metal plate and allow to cool down. Loosen any cluster of salted nuts.
7. Repeat with the remainder of the nuts in batches.
8. Allow the nuts to cool down and dry up overnight in an open container, to eliminate any remnant moisture within the nuts. You can then store in an airtight container.
9. Enjoy.



Clancy Philippe <http://www.youtube.com/watch?v=YerUe0COPP4>



Serge Lebrasse - Marsan pistache
www.youtube.com



Recipes from
Mauritius

Expressions of Interest are invited for Sponsorship of and Advertising on Mauritius Australia Connection and in Newsletter.

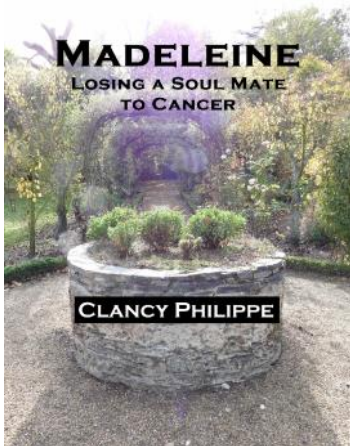
Mauritius Australia Connection web site www.cjp.net has been in existence since 1994 and has provided the Mauritian Community in Australia and worldwide with a communication platform that has no equal. Its Recipes from Mauritius web site has placed Mauritian Cuisine within the reach of anyone who has Internet access.

The costs of maintaining and operating this web site have been largely met by Clancy and the late Madeleine Philippe. We have limited funding coming from advertising that only meets a small proportion of the overall costs. Maintaining this approach will lead to the eventual closure of this web site.

In view of rising costs, we are inviting sponsorship from businesses and professionals through the medium of banner advertising and the promotion of commercial activities through our newsletter and the "Rougaille" and associated mailing lists. Interested parties are invited to email me at clancy@cjp.net for further details about commercial advertising options and sponsorship opportunities.

As from 1st March 2014, we will discontinue the promotion of commercial activities, unless prior arrangements have been entered into. We will however continue to promote activities organised by community organisations and/or persons providing services to the community.

The web site records in excess of 4500 visits page visits daily. Our newsletter and mailing lists reach in excess of 3000 subscribers per issue.



Losing a Soul Mate to Cancer



"She was a most delightful, positive, determined and courageous lady who coped remarkably well with a terrible illness. It was a privilege to have known Madeleine and been able to help care for her." Assoc. Prof. Ian Haines

Proceeds from the sale of this book will go to the Madeleine Philippe Cancer Foundation (Aus) www.mpcfaus.org

The first Australian Print Edition has been sold out. Next print run for Australia will be around July 2014.

Meanwhile, you can order the US Print Edition at <http://www.fastpencil.com/publications/4377-Madeleine?tid=bookbuy>

eBook Australian Edition in colour (various formats) can be downloaded from

<http://www.smashwords.com/books/view/224500>

You can also sample the book online on this website.



Newspapers & Radio



Clubs and Associations



Airport Timetables

Your passport to the Mauritian Community

www.cjp.net





AIR MAURITIUS IMPROVES COVERAGE OF AUSTRALIA WITH NEW PARTNER VIRGIN AUSTRALIA

Air Mauritius has signed a codeshare agreement with Virgin Australia, which enables it to expand its reach in Australia beyond the hub in Perth.

The new collaboration with Virgin Australia will make connections easier. Baggage will be taken care of till the final destination. Boarding passes will also be issued for the final destination at the originating station.

Steven Palombo, Air Mauritius Manager Australia commented “This new codeshare agreement will provide passengers with an improved, seamless travel experience for travel to Mauritius from major gateway cities across Australia. Importantly, the Codeshare Agreement will allow our passengers and travel trade partners to book a single ticket, with single flight number from Melbourne, Sydney, Brisbane, Adelaide and Perth to Mauritius”.

“This agreement will help develop our hub in Perth. The new partnership with Virgin Australia, part of our new network strategy, will enhance customer experience and also offer better choice and flexibility for our passengers travelling through the hub in Perth” Andre Viljoen CEO of Air Mauritius.

IMPROVED TRANSIT ADVICE FOR INBOUND PASSENGERS FROM MAURITIUS TRANSFER PASSENGERS - PERTH AIRPORT

Air Mauritius is pleased to announce the following for all inbound passengers arriving from Mauritius and transferring to VIRGIN (VA) or QANTAS (QF) domestic flights.

All passengers with domestic flights to other Australian cities must collect their bags and clear customs on arrival at Perth International Terminal 1. After clearing customs, proceed to the exit and check in at the allocated QANTAS or VIRGIN counter clearly identified for transit passengers. This is located on the same ground level of the International terminal.

Present your airline ticket and luggage. Luggage will be tagged and transferred to your final destination. A boarding pass will be issued for the domestic flight. Proceed to the Transfer Bus Location for your free transfer to the Domestic Airport, Terminal 3. At the Domestic terminal proceed directly through the security check point to your boarding gate.

An announcement will be made on board the Air Mauritius flight on arrival in Perth detailing this simple transfer procedure. This announcement will be in English and French and will advise the Virgin and Qantas counter location numbers.

Passengers travelling *to* Mauritius on a through ticket *from* an Australian city, with a same day connection to Mauritius, will continue to have their bags through checked to Mauritius. Passengers will be required to obtain their boarding pass at check in on arrival at Perth International Airport.

Air Mauritius Office

Airline Marketing Australia

Level 7, 246 Bourke Street, Melbourne, VIC, 3000

Tel: +61 3 9251 5047 | Fax: +61 3 9251 5079

Email: mkmelbourne@airmauritius.com | Reservations Australia wide: 1300 332 077

GARDINAGE A BATONS ROMPUS-----AUTOMNE 2014

Et lorsque vous mordez une pomme a pleines dents, dites- lui en votre cœur :

« Tes semences vivront dans mon corps

Et les bourgeons de tes lendemains fleuriront dans mon cœur,

Et ton parfum sera mon haleine,

Et ensemble nous nous réjouissons en toutes saisons. »

Khalil Gibran... Le Prophete...1923

Traduction : Camille Aboussouan



par Ignace Ducasse

L'automne nous arrive à partir de l'équinoxe du 21 mars. Il succède à un été très chaud où nous avons souffert de vagues de chaleur, de feux de brousse et de coups de soleil. La température durant plusieurs jours est restée au-dessus de 35 C. Ces temps de canicule n'ont pas été propices à nos jardins. Feuilles brûlées, plantes mortes de soif.

Toutefois, les jardinières qui fer ferme ont pu faire prospérer leur jardin en augmentant le TLC avec l'arrosage et l'apport réguliers d'engrais.

Les vagues de chaleur (heatwaves) ont causé aussi des dégâts chez les jardiniers. Surtout ceux d'un certain âge, prenant des médicaments. Un jardinier de 76 ans est décédé dans son jardin scolaire. Une jardinière prenant des hypotensifs a vu baisser sa tension artérielle à tel point qu'elle a failli perdre connaissance. Pourtant elle était assise à l'ombre, watching a soccer match auquel prenaient part ses petits-enfants. Conclusion : S'il fait très chaud restez au frais si vous avez déjà décroché ou si vous êtes sur le point de décrocher un OBE and drink plenty of water even if you are not thirsty.

Souhaitons que mars, le premier mois de l'automne, nous apporte de la pluie. Car nos plantes ont très soif et le niveau d'eau dans nos réservoirs baisse. Une menace de « restriction of water usage » plane sur nous. Il faut peut-être prier. Ou marcher sur le feu. Ou encore danser avec les Kooris du South Gippsland.

L'automne c'est le temps de la récolte. Et cela demande une plus grande protection contre les oiseaux, les possums, les insectes et le mildiou qui sont en compétition avec nous. Un filet sur une plante. Des CD accrochés aux branches d'un arbre. Des sprays d'insecticide et de fongicide écologiques minimiseront les dégâts.

À Mulgrave pimentiers, citronniers, orangers, auberginiers, pommes-d'amouriers sont en plein rapport. Le girasole Queensland Blue fournit de jolis cœurs pour les bouillons. Le geranium, les rosiers, les natives, all of low maintenance, continuent de nous sourire. Le babaco ne cesse de donner du cari et de la salade de fruit. Les boutures ont pris racines et attendent fin-mars, mi-avril pour partir en terre lorsque la température aura baissé et que le sol sera encore assez chaud.

Les bulbes du printemps comme les jonquilles, il faut les planter. Il faut continuer le pruning des plantes qui ont fleuri ; diviser l'iriopé, thym, menthe; continuer à bouturer geranium, duranta (fleur savon), fuschia, romarin. Arroser régulièrement en profondeur les plantes en terre et plus souvent celles en pots. Un apport hebdomadaire de fertilisant liquide will be a booster for the vegie garden. Ne pas oublier l'importance des soilwetters comme Saturaid. Ils vous font économiser l'eau.

Enjoy your gardening. C'est le hobby par excellence pour ceux d'un certain âge qui ne peuvent plus prendre part aux marathons.

Ajoutez le Carême à votre Febfast et la detoxication sera complète. À Pâques vous serez sûrs de mieux apprécier les chocolats ovoïdes.

MAY YOUR WEEDS BE WILD FLOWERS!

Bonnes Paques

IgnaceDucasse

Mega Aliphon Family Reunion in Mauritius



Clancy Philippe meeting with Aliphon Family in Johannesburg, South Africa

I had the pleasure to meet with the Aliphon Family (my mother is Daisy Aliphon) in Johannesburg, South Africa. This was made possible through the kind collaboration of Beverley Aliphon-Omar. This was a most wonderful occasion when I met family descended from an Aliphon who left Mauritius for South Africa some 2 centuries ago.

The reconnection was instantaneous. It was like we had known each other all the time and there had never been a 200 year disconnection in between. I really felt at home with family and it was a real privilege to find such a welcome from family I had never met before. In particular, thank you Beverley, Naeiym, Wendy, Neville, Margaret & Amanda. Just wonderful people.

We are planning a Mega Aliphon Family Reunion in Mauritius in 2015. In conjunction with coordinators worldwide, I will organise for the promotion of this once in a century, Mega Family Reunion. Meanwhile, you can join our Aliphon Family Facebook Page at <https://www.facebook.com/groups/57447020465/>

The incredible thing is that all Aliphons are indisputedly related. Join us on Facebook and you are invited to attend. <https://www.facebook.com/groups/57447020465/>

Please contact me at clancy@cjp.net

Bringing together all Aliphon who are descendants of Pierre L'Esperance Aliphon. All the Aliphons are related and are all almost always descendants of Pierre Aliphon. The Aliphon families in South Africa, Australia, England, Europe etc are also from Mauritius. Unique family name spelling.

Visit <http://aliphipar.tripod.com/> "My great dream is to have a Grand Aliphon Family Reunion in Mauritius. So please enlist all members of your family and relatives at <https://www.facebook.com/groups/57447020465/> The challenge is out and I am counting on your help and assistance." Clancy Philippe

Private Tutoring! Why?.....

By Dr Gerard (Gerry) Adolphe, BSc (Trent), MSc (Sydney), MEd (Sydney), PhD (Curtin)

Director (International Tutoring Services).

Email: gerry43@bigpond.net.au

If you were born in Mauritius, like me, and completed your school years (Primary and Secondary) there is a good chance that you had a private tutor at some stage or another. Private tutoring, believe it or not, is part of Mauritian culture. Remember the time when you went to the garage of your primary school teacher after school to complete your homework and meet again your classmates!!



Daniele & Gerard Adolphe


My first tutor was my Auntie Simone, who was the Principal of the Beau-Bassin Primary School Gustave Colin-street. Auntie Simone taught me to read, write and count the moment I turned 3 and at 5 I went straight into Yr 2 (skipping both Kindergarten Yr 1). At 10, I got the Primary School Scholarship as I came 38 out of 40, good enough to be admitted to Yr 7 at the Royal College of Curepipe. No need to tell you that I had many private tutors during my secondary school years (for English, Mathematics and Biology). All my tutors were my role models. I said to myself, "When I grow up I would like to become like them". They knew so much and made their lessons so interesting. One of them was Claude Michel, my Biology tutor. A real genius. He finished becoming the Director of the Mauritian Museum in Port-Louis. He, and Noel Assarapin, my Biology teacher at school, the 2 of the many tutors (not forgetting Auntie Simone and her close friend Joe Nermorin) were some of the tutors who motivated me to learn, to go to university, to complete 4 University Degrees at 3 different universities and to embark on a 50 year career in education, first as a teacher, then as a university lecturer, and finally as an Education Consultant and Teacher Trainer.

All the tutoring I had not only as a young student but also as a mature-aged student prompted me to set my own Private Tutoring Business in 2007 (on my return from a 6 year Teacher/Lecturing stay in Jakarta Indonesia.)



I decided to name this tutoring services "International Tutoring Services". The reason was that I wanted my tutors to be from different parts of the world and my students to come too from different parts of the world.

The Question is why so many Asian spend billions of dollars on private tutoring, the reason is clear and simple, they simply want to be the best. To be the best they are. Just go through the HSC results. Who are at the top?.....Asians. Look at that of Ranking in International Mathematics and/or Science Competition. Asians are at the top while Australians are going down..... not up!

Private tutoring, to me, is an integral part of any educational system. I personally prefer to offer one to one private tutoring in the student's own home. Students in such situations are not distracted by disruptive students usually present in increasingly large numbers in the typical Australian Classroom.




International Tutoring Services

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(one to one in your own home)



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- **For 11-12 (HSC) Students \$55 p/h** (50 for tutoring, \$5 for petrol and travel)
- **For 11-12 (HSC) Advanced English & Maths Ext 1 & Ext 2 \$60 p/h** (55 for tutoring, \$5 for petrol and travel)

For further information
(booking and schedule of school holiday workshops)
ring Dr Gerry at ITS on 0414 693 099 / (02) 9674 3389

You can also email Dr Gerard Adolphe (Dr Gerry) BSc(Trent, Canada) MSc(Syd) MEd(Syd) PhD(Curtin)
 The Founder and Director of International Tutoring Services (ITS)
 at gerry43@bigpond.net.au

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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 with your feedback.*

CJP

Access our web site at
www.cj.net

3ZZZ Mauritian Radio 92.3 FM Saturday 12.00 noon to 2.00 pm
transmitting from Melbourne, Victoria, Australia.

Recorded program also available online weekly through
<http://www.3zzzmauritian.com/>



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For the horse racing enthusiasts, you can get the latemail for Melbourne & Sydney Racing at
<http://www.cj.net/melb.htm>

The Mauritius Australia Connection web site receives in excess of 4500 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>

Or send us an email at clancy@cj.net



Foods from Mauritius
Visit <http://ile-maurice.tripod.com>