

THE ROUGAILLE CONNEXION

Volume 04, Issue 3

May 2011

REAL MEANING OF LOVE by Kellie Spehn

To love is to share life together
to build special plans just for two
to work side by side
and then smile with pride
as one by one, dreams all come true.
To love is to help and encourage
with smiles and sincere words of praise
to take time to share
to listen and care
in tender, affectionate ways.

To love is to have someone special
one who you can always depend
to be there through the years
sharing laughter and tears
as a partner, a lover, a friend.

To love is to make special memories
of moments you love to recall
of all the good things
that sharing life brings
love is the greatest of all.

I've learned the full meaning
of sharing and caring
and having my dreams all come true;
I've learned the full meaning
of being in love
by being and loving with you.



Quote from Love Story:

*"Being in love is never to have to say:
I am sorry"*

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Special points of interest:

- Real Meaning of Love
- Surprise your guests with Napolitaines
- Subscribe to Rougaille
- Air Mauritius in China
- Visits to www.cjp.net tops 4500 daily



KEEP IN TOUCH-SUBSCRIBE

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>

Brand new www.cjp.net

The Mauritius Australia Connection web site has been updated, making it even easier for you to navigate throughout the web site. Your feedback would be most appreciated. Daily visits now exceed 4,500 per day

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 Click on flags for anthems
 Saturday, May 28 2011 4:49 PM

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 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.



May Battista, Sales Executive,
Melbourne Air Mauritius Office

Air Mauritius has announced its direct operations to Shanghai, People's Republic of China, as from early July 2011. Shanghai will therefore be the 25th destination of the national airline and it's 4th in East Asia. Air Mauritius already flies to Singapore, Malaysia and Hong Kong. The flight will fly via Kuala Lumpur and will offer connections from/to Reunion, Antananarivo and South Africa.

André Viljoen, the airline's Acting CEO stated, "We are delighted to announce our direct operations to Shanghai and therefore pave the way for closer ties between China and Mauritius. This flight is a first step in our development in one of the world's fastest growing economies and we hope that our tourism partners will find new opportunities for growth as we diversify our tourism markets and as we build up our capacity to East Asia from 6 weekly frequencies to a daily."

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



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



Gateaux Napolitaines by Madeleine Philippe

Napolitaines

Share 724

Very popular pastry cake in Mauritius

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.

DO WE REALLY UNDERSTAND DEATH ? by Clancy Philippe

I just came across an article published in The Weekend Australian Magazine May 21-22 2011. This article entitled "The Death Whisperers", could not be more timely as I have been asking myself questions such as: "Do we really understand death ?" or "Is there life after death ?"

Many persons to whom I have forwarded this article have been deeply moved by its contents. You will too. Many can relate their own experience with loved ones to the statements contained within this Weekend Australian Magazine article. I did too and I totally recommend this article as compulsory reading.

Link to article:

<http://www.theaustralian.com.au/news/features/the-death-whisperers/story-e6frg8h6-1226059721591>

Research that I have undertaken as part of the preparation for the writing of a book on Madeleine's courageous battle with cancer and her fight for survival and happiness, has led me to findings that I never expected. These findings relate to death itself, life after death and after death communications.

I have spoken to many persons of different faiths, read about the Christian faith and examined my own situation.

The net conclusion is that there is a lot more happening than we can understand. I have been personally blessed to experience what from all indications so far, appear to be "After death communications" from Madeleine. I am very comforted by this and feel very much more at peace.

You can tell me that I have lost my marbles and I would understand. Six months ago, I would have said to anyone telling me these things the same. That is, that they had lost their marbles. Well, I can assure you that I have not lost any marble and will be writing about my own experience in the book to come: "Living and coping with cancer—I will always love you".



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



MAURITIUS AUSTRALIA CONNECTION

Mauritius Australia Connection
PO Box 8605
Carrum Downs
Vic 3201
Australia

Phone: +61 412 018 505
E-mail: clancy@cjp.net
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*Linking the Mauritian Community in Australia www.cjp.net
This newsletter is published in good faith. Please bring
to our attention any inaccuracies and we will take due
note. Write to clancy@cjp.net with your feedback.*

CJP

Access our web site at
www.cjp.net

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@cjp.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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