



*Special Occasions:*  
*Saint Martin*

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# Who was St. Martin?



St. Martin de Tours was born between 315 and 316 in Pannonia which was part of Roman territory. He died around the age of 80 and was buried at the Cemetery of the Poor.

When he was born, the Romans had stopped the maltreatment of Christians. However, Christianity was still a faith which was not yet established. Martin's father and mother both adhered to the old religion and suspected the new one.

On the other hand, Martin wanted to know more about this faith and went at a Christian church when he was ten years in order to be a catechumen. Even though he had to join the army when he was 15 years old, he still attempted to live life as a monk would

*Something for which St. Martin will always be remembered...*

While he was a soldier, something occurred at Amiens that has never been allowed to be forgotten. One very cold day, Martin was passing through the gates when he saw a beggar who was almost naked due to his tattered clothes.

Martin removed his mantle, cut it in two and gave one half to the beggar. Some may have laughed when they saw this action, not realizing that it was a good Christian deed.

That same night, Martin had a dream where Jesus was wearing half of the mantle that he had given to the beggar. Jesus told the saints and angels around him that it was Martin who gave him the mantle. Thus Martin went to be baptized at the age of eighteen. Later on he became the bishop of Tours.



# Where & When is St. Martin's feast held?

## St. Martin's Chapel In Bahrija

Though the feast is celebrated in many countries around Europe, it is more popular in *Sicily* and *Malta*.



The Feast of St. Martin is celebrated on the Sunday which is near *November 11<sup>th</sup>*.

Normally during this period, we have some warm days. In Malta, the feast is celebrated in *Bahrija, on the border of Rabat*.

In Bahrija we find the single chapel in Malta which is named after St. Martin. A procession is held, guided by the statue of St. Martin.



There's a fair where one can find plants, vegetables, local honey and an exhibition of local animals. The fair is known as 'The Turkey's Fair' or 'il-Fiera tad-Dundjani' which originated in 1953. A local private school, arranges a walk to the cave connected with Martin during this Fair.

*Some of the produce usually on display during the Fair*

# The Traditional Bag of San Martin



It is part of St. Martin's feast tradition, to give a bag to children on that day.



Normally it consists of almonds, walnuts, hazelnuts, chestnuts, figs, mandarins, St. Martin's bread, orange, apples or pomegranates.

These fruits and sweets are connected to the feast.





# St. Martin's Bread

## *Ingredients needed for the Bread:*

- 400g plain flour
- 1 sachet instant yeast
- 75g margarine
- 75g Sugar
- Few drops of Vanilla essence
- 250ml tepid milk

## *Ingredients needed for the Glazing:*

- 50ml water
- 50g sugar

## *Ingredients for decoration:*

- Sesame Seeds
- Liquorice sweets

## *How to do it:*

- Mix well flour and Margarine then add the yeast, sugar, vanilla, and stir well.
- Then add the tepid milk to make dough and knead well by hand for around 10 to 15 minutes, or until dough is elastic.
- Leave to rise for around an hour, (by then the dough would have doubled in size) then knead the dough again until it becomes elastic once again.
- Then shape into small buns leaving enough space between the buns since these will grow in size over the next hour.
- In the mean time prepare the glaze by melting the sugar in the water until it becomes like a syrup.
- Glaze the buns with the syrup and place in preheated oven for around 20 minutes or until golden brown.
- Slight variations to this recipe include, sprinkling the buns with sesame seeds and / or sticking a liquorices in the middle of the bun.



# St. Martin's Pie

## *Ingredients needed:*

- 200 g Shelled Hazelnuts
- 200 g Shelled Walnuts
- 200 g Pitted Dates
- 2 Eggs Separated
- 2 tablespoons Milk
- 5 tablespoons Flour
- 1/4 tsp ground cloves
- 1/2tsp cinnamon
- 5 tablespoons Sugar
- 1 14cm square tin
- Margarine for greasing
- Handful Whole Almonds to decorate
- 75 g Sultanas
- 50 g Candied Peel
- 100 g Chopped Figs



## *How to do it:*

- Pre-heat the oven to Gas Mk 4 /180 degrees Celsius.
- Grease the tin and sprinkle it with flour shaking off any excess.
- With an electric whisk beat the egg-whites until they are fluffy.
- Then add the yolks, sugar, flour and milk.
- Combine them well and then fold in the cinnamon, cloves, dates, figs, nuts, sultanas and candied peel.
- Pour the mixture into the tin and bake for 30 minutes.
- Place some the almonds on top arranged in a circle.
- Don't let the pie cool in the oven. Bring it out, leave it in the tin for ten minutes until it has steamed off and then turn it onto a wire rack to cool.



# St. Martin's Rhyme

*GEWZ*

*LEWZ*

*QASTAN*

*TIN*

*KEMM INHOBBU*

*L-SAN MARTIN*