

SLIEMA





Poland in Europe



A young man in a white long-sleeved shirt stands on the left side of the room, looking towards the center. He is holding a white sheet of paper.

A young woman in a dark blue sweatshirt with a red 'Levi's' logo stands in the center-right, holding a red tablet and looking at it.

An older woman with blonde hair, wearing a black turtleneck and a long necklace, stands on the right side of the room, looking towards the center.

A young man with glasses, wearing a dark sweater, is seated in the foreground, looking towards the center of the room.

A young woman with brown hair, wearing a dark jacket, is seated in the foreground on the left, looking towards the center.













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RESERVED FOR
RESIDENTS
PARKING
PERMIT
HOLDERS

ART
EXHIBITION
ON SALE

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KBN 496













SCELTA

DE BOVO
Coffee Shop

Hot & Cold Snacks

BELLISSIMA

DEBONO
COFFEE
SHOP













Maltese Rabbit Stew

Ingredients:
One rabbit, 8 oz. onions, 8 oz. peas, 6 oz. tomatoes, 2 oz. tomato paste, 6 oz. carrots, 1/2 pt. red wine, garlic, oil, flour, salt and pepper, bay leaf, water or stock.

Method:
Cut the rabbit into small pieces. Peel the onions, carrots, tomatoes and garlic. Fry the chopped onions, garlic and carrots till golden brown, add the tomato concassé, paste, and bay leaf. Pass the rabbit through the flour and fry in a separate pan. Fry to a golden colour. Add the wine to the rabbit and simmer for five minutes. Put the rabbit and the tomato mixture into one pan, cover with water and bring to the boil. Add the peas, salt and pepper and simmer for 1 to 1 1/4 hours. This recipe will serve four people.







enemalta

Over the next few years, Enemalta will be involved in no less than 19 various major projects, to continue providing a better service to its customers in Malta and Gozo.

First Aid for Burns

Resuscitation of Adults

First Aid
799











THANK YOU
FOR YOUR
TIPS!









DIGESTIVE SYSTEM
WHERE THE FOOD TURNS INTO POOP!

MOU



Shaded
Tummy
Leaves

















