

CHAPITRE MALTA 2025 – WELCOME DINNER SPEECH EXCELSIOR
FRIDAY 21ST MARCH 2025 (Chancelier Charles Gatt)

Confreres, Consoeurs and Guests

On behalf of our Bailli Délégué, Dr. Joseph Xuereb, and the board of the Bailliage National de Malte, it is indeed my pleasure to welcome you all here to our opening event of the Malta Grand Chapitre.

We extend a special welcome to Madame Ilse Duponcheel, the Bailli Délégué of Belgium and a Member of the Conseil Magistral who was appointed by the President to perform the Induction Ceremony tomorrow.

We are delighted with the good response we received for this Chapitre, from overseas members, all of whom will be with us tomorrow for the ceremony and the gala dinner.

This evening, we have some of the overseas members, namely from France, from Liechtenstein, from Oman and also from Bulgaria. We have two from Germany. All welcome.

Tomorrow we`ll have a truly international gathering from no less than fifteen nationalities.

Our Bailliage itself is truly international as it comprises a mixture of nationalities. We have members from Malta, Gozitans, the UK, France, Germany, Sweden and Italy.

We were established 44 years ago, and next year it will be a great 45th anniversary. I believe the board is already planning something special for the occasion.

Our membership is 70 strong, a small bailliage, compared to much larger countries. But for a country with less than half a million permanent inhabitants, we are doing quite well. We established our OMGD group 5 years ago and now have 22 members. Four new members will be inducted into OMGD tomorrow. On average, we hold 6 to 8 official dinners a year.

We have recently added to our membership a few quite young members, which thankfully significantly reduced the average age of our members.

I hope you enjoyed the pre-dinner reception. I personally much enjoyed the Remy Champagne Blanc de Noir and the delicious canapés

The menu was created for us this evening by Chef de Cuisine Melvin Sammut, who has never let us down before.

Just after the table menu was printed, I was advised by the chef that he made a slight alteration to the starter course to remove the pork component from it, in order to avoid repetition, as the main course is also pork.

The starter to be served this evening will therefore be DUCK LIVER PARFAIT, BEETROOT GEL, APRICOT CHUTNEY AND PAIN D'EPICES (ginger bread). I have been assured that the change is just an elevation to the menu and our culinary experts agree with that.

Our Echanson, who chose the wines for us, will give us a short briefing on the wines chosen.

I shall not keep you any longer. We are all looking forward to tomorrow's programme, the highlight of the Chapitre when about 44 members will be inducted, promoted or receive an award.

As a gentle reminder, the proceedings tomorrow start promptly at 6.30 pm.

Finally, may I ask you to please switch off your mobile phone or put it on silent mode.

Ladies and Gentlemen, enjoy your dinner and Vive la Chaine.