

Health Service

A hotline for complaints, will it work? *Too Good To Be True !*

A free hotline, 146, operational on a 24/7 basis was launched on 7 January 2026 by the Minister of Health and Wellness, Mr Anil Kumar Bachoo, at the Dr AG Jeetoo Hospital. The Junior Minister of Health and Wellness, Mrs Anishta Babooram, was also present on the occasion.

In a statement, the Minister pointed out that through the setting up of the Hotline, the Government endeavours to provide the community with a platform to voice out their requests, complaints and recommendations pertaining to medical services and treatments.

He indicated that the calls would be attended round the clock by a panel of health professionals, with the assistance of three doctors during the day and one at night, adding that complaints and requests will be registered and sub-



Health Minister Anil Kumar Bachoo (in shirt-sleeve) reading from document with Junior Health Minister Mrs Anishta Babooram on his right. Sitting by the telephones are presumably the operators who will take complaints from the public. This is a praiseworthy initiative on the part of the Minister. Will it work and will it last? Such an hotline should be provided at each hospital,

mitted to the concerned departments for necessary urgent and effective actions.

Recalling that the Government is investing massively in the health sector with the aim of providing

the best medical services to ensure the wellbeing of the population, the Minister welcomed the Hotline as a tool to be responsive their needs.

US Ambassador concludes tenure, pays farewell call on Minister Ramful

The Ambassador of the United States of America to Mauritius and Seychelles, Mr Henry V. Jardine, expressed his gratitude to the Mauritian Government for the cooperation and support extended during his three-year tenure of office. He was speaking following a farewell call on the Minister of Foreign Affairs, Regional Integration and International Trade, Mr Dhananjay Ramful on 5 January 2026.

In his statement, Minister Ramful recalled the longstanding and cordial relations between Mauritius and the US, noting that bilateral ties have further strengthened in recent years, particularly in relation to the Chagos Archipelago, following the signing of the treaty governing arrangements over the territory. He further spoke about the close and ongoing cooperation between the two countries in maritime security.

Moreover, Minister Ramful announced that Mauritius which will host the 18th US-Africa Business Summit at the end of July this year, was among the key topics discussed with Ambassador Jardine. The conference is expected to bring together African and American business leaders, with around 3,000

delegates anticipated. He described the event as a major and strategic project for Mauritius.

Discussions also focused on the support extended by Mauritius to the US, reflecting the close and constructive partnership between the two countries, Minister Ramful added.

For his part, Ambassador Jardine reflected on his three-year tenure, describing it as a rewarding experience and an honour to represent the US in Mauritius and Seychelles. He highlighted key achievements, including the groundbreaking and ongoing construction of the new US Embassy in Mauritius, and noted the significant progress in strengthening bilateral cooperation across security, governance, and institutional initiatives.

The US Ambassador also underscored his country's engagement in economic initiatives, recalling the successful business summit held in 2024 and expressed anticipation for the forthcoming US-Africa Business Summit scheduled for July 2026. He expressed his optimism regarding the continued strengthening of Mauritius-US relations in the year ahead.



The farewell handshake of External Affairs Minister Dhananjay Ramful and outgoing US Ambassador Henry Jardine

Source: GIS

Editor's Note: It will be left to the Mr Jardine's successor to tell the Mauritius Government of Mr Trump's attitude towards the island's claim over the Chagos'

Well, the local television has, of late, been featuring programmes of the various dishes that are generally popular in Japan. In the article below, Mylene tells us of the

Traditional New Year Foods in Japan

While Christmas is pretty much business as usual, maybe jazzed up with a bucket of fried chicken, once New Year's Eve rolls around, the food scene gets seriously festive.

Mylene



I wonder how many of us winced stepping on the scales after the New Year weigh-in. How many of us enjoyed the festive season just a little too much, happily savouring the food and enjoying every bite.

In Japan, the feasting kicks off on New Year's Eve and continues for several days afterwards.

With Osechi-Ryori, everything is prepared in advance, so the celebrations stay blissfully stress-free.

The dishes are sweetened, pickled or simmered, which means they keep well and can be enjoyed over several days.

Toshi-Koshi Soba (Noodles)

As the clock strikes midnight on 31 December, there's no better time to slurp your way through a bowl of toshi-koshi soba. The long length of the noodles are all about wishing for a long, healthy life, while their soft texture represents letting go of the struggles of the past year.

Honestly, it's a simple and delicious way to slide straight from the old year into the new.

Osechi-Ryori

This is traditional Japanese New Year Cuisine, and it's about far more than just looking pretty. Osechi is all about starting the year with good luck, positive energy, and good intentions.

The food is neatly packed into stacked lacquer boxes called Jubako, with each dish carrying its own meaning, almost like eating your New Year wishes.

For example, the herring roe, with its many tiny eggs symbolises prosperity. Shrimp represents long life, its curved back a reminder of aging gracefully.

The rolled omelette, shaped like a scroll, stands for knowledge and learning.

This year we even had whale meat, considered a real delicacy.

Everything is cooked in advance so no one has to lift a finger in the kitchen during the first few days of January, giving the kitchen gods a



Osechi-Ryori



Toshi-Koshi Soba (Noodles)

well-earned break. My Osechi was pre-ordered and delivered on the day.

Ozoni

A traditional New Year soup with chewy mochi rice cakes. Every region has its own version. In our house, it's made with pork and chicken in a savoury broth.

It symbolises good fortune, prosperity and longevity.

Sukiyaki Hot Pot

Cooked right at the table in a shallow iron pot,



Ozoni



SAKE



Sukiyaki

sukiyaki bubbles away with thinly sliced Wakyu beef, vegetables and tofu. Each bite is dipped into a small bowl of raw, beaten egg before eating.

Japanese Sake

Sake and the new year go hand in hand, symbolising health, harmony and a hopeful buzz for what's ahead.

KAMPAI !! (cheers)



Brutality under Trump



Children murdered under Netanyahu