

Obituary

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to us. This was a most entertaining (Trip) through a country unknown to all of us and everybody was delighted with colour and scenery. We wish to take this opportunity to thank Mr. Aubaret again for his generosity.

In the second half of the programme Miss Lotty Hess entertained with a Quiz session. Various subjects, like Swiss Geography, Swiss History, etc., could be chosen. Many members were very enthusiastic and came forward to be questioned. This program then were presented with prizes.

The evening concluded with a delicious supper which consisted mostly of home-made Swiss specialities. This gathering was a real success as all members of the consulate as well as 90% of the Club members were present.

—R.M.

FORTHCOMING EVENTS

Hamilton Swiss Club:

The Hamilton Swiss Club is holding the regular monthly evening every third Sunday in the Riverlea Cabaret, Hamilton. Next evening: 18th May. All welcome. Fuer Unterhaltung wird gesorgt.

Wellington Swiss Club:

We kindly ask you to reserve the evening of **Saturday the 21st of June** for our Club, as we will have our first General Meeting on this day. Would members then please put before us their wishes regarding Committee members and activities of the Club?

Preparations for a **Ski-Weekend-Trip** to Mt. Ruapehu in July are fast going ahead. Accommodation and transport is arranged. But we still need a few more to fill the truck with members only! So please put in your notification NOW to Mr. Bischof, 'phone 42-949, and you will certainly not regret it!

Obituary

MRS. ANNA MARIA DUSS died in her 91st year at Napier on 27th March, 1958. Mrs. Duss arrived with her husband, the late Leo Duss, in Taranaki in 1909. Mr. Duss however was so homesick that he took ill and died only a year later, leaving her a widow. After the death of her husband Mrs. Duss took up the occupation of a housekeeper and as such was very capable and universally well liked. She possessed a natural humour and was never short of a quick answer. On Swiss and Church functions she was always a willing helper and organiser. The last years of her life she lived under the care of the Saint Joseph Old Peoples' Home in Napier. Her last wish was that she be buried in the grave of her husband in Manaia.

QUESTION AND ANSWER COLUMN

Question:

I am told that if I marry a New Zealander, or any other man of a different nationality, I can still keep my Swiss Citizenship. Is this correct?

Answer:

YES—if BEFORE your marriage you make a formal declaration stating your wish to retain your Swiss Nationality (Schweizerbuergerrecht).

—A.B.

SWISS RECIPES

Zwiebelwaehe:

Take 2 lbs. onions, chop finely and fry in fat until golden brown. Let cool somewhat and then mix with three eggs, $\frac{1}{4}$ pint cream and salt to taste. Pour this mixture onto a shallow tray, which has been lined with puff pastry. Mixture should not be higher than 1 cm. Cover it all with thin slices of lean bacon and bake. Eat hot. Quantity is enough for 4-6 persons.

Tea punch for the coming cold evenings:

1 pint strong tea, three small bottles of red table wine, 12ozs. sugar, one lemon, into which several whole cloves have been pushed. Bring everything to the boil, remove from fire and mix in $\frac{1}{4}$ pint rum. Serve hot.

—Mrs. H.B.

NEW MEMBERSHIP LIST

IN our March issue you received a new Membership List. If your address is not in order or if you are not included, although you should be—or vice versa—please inform the Secretary.

News from Switzerland

OVERPRODUCTION OF BUTTER AND CHEESE IN SWITZERLAND

OUT of Max Nef's "Lookround from Switzerland," dated 3rd April 1958, we can see that not only here in New Zealand but in most other dairying countries in the world is the production of butter and cheese presenting the governments concerned with serious problems, but also in Switzerland the authorities are suffering from the same sort of headache.

Switzerland's cattle population at present is about equal to pre-war, but fewer hands are producing more food through scientific breeding, selection, general improved health of the stock and mechanisation to a very high degree. However, this greatly increased output in turn is facing a marked change, brought about by changed habits in diet, not only of the town—but in particular the land population is enjoying a more diversified table.