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HAMILTON SWISS CLUB

A most successful Picnic was held on the farm of Mr and Mrs Scheidegger, in Matamata. Glorious weather in perfect surroundings brought over 150 adults and children, who kept the Kegelbahn and the Schuetzenstand busy throughout the day.

The Swiss flag, the continuous noise of the shooting, the Handoergelers in the background, the taste of the Bratwuerste and the specially baked Buerli made this like a real Sunday in Switzerland. Even visitors from Auckland favoured us with their presence.

Prize-winners were as follow.—

Kegeln: 1st, Willy Mueller.

Shooting: Ladies, 1st Mrs Reichmuth, 2nd Miss Nyffeler. Men, 1st B. Bolli, 2nd A. Schuler, 3rd T. Zuercher, 4th Joe Weber, 5th O. Reichmuth.

Our sincere thanks go to Mr and Mrs Scheidegger for the use of their farm, to Mr and Mrs Bachmann who personally brought their famous Bratwuerste all the way down from Auckland and then did all the work grilling them, to the Handoergelers Harry Schuler, Mrs Stone and A. Imlig, and of course the Committee members and ladies who made such a perfect job of their assignments.

—A.B.

CHRISTCHURCH SWISS CLUB

The Christchurch Swiss Club wishes to extend to all the Swiss throughout New Zealand their best wishes for a Happy Christmas and a Prosperous New Year.



FORTHCOMING EVENTS

HAMILTON SWISS CLUB

The club's usual Social evening, held on the first Sunday each month, will not be held in January.

The Combined Auckland-Hamilton Picnic will be held in Mercer on the last Sunday in January, 1961.

Keep this date free. Full particulars in the next *Helvetica*.

RECIPE FOR CHRISTMAS

STRAWBERRY PUNCH

1½lb strawberries.

¾ pint rum.

10oz sugar.

Juice of one lemon.

½ pint water.

Crush strawberries in a porcelain dish. Pour rum over strawberries and let stand for three days, covered, in a cool room. Then pass strawberries through a sieve, add sugar and lemon juice; pour over this boiling water. Cover and let get cold (in a refrigerator, if possible). Serve punch in glasses.

—H.B.

NEWS FROM SWITZERLAND

SWISS TAKES OVER GREEK HOLIDAY PARADISE

Professor Gerassimos Patronikolas, a brother-in-law of Aristoteles Onassis, has announced that his Miramare bungalow hotel on the island of Rhodes and a similar hotel city now under construction at Corfu will soon be taken over by the well-known Swiss hotelier, Jack Gauer. Professor Gerassimos, who is an outstanding Greek physician and health resort specialist, emphasised that he turned down several million-dollar offers from interested parties in the U.S.A. in order to give his preference to an experienced hotelman from Switzerland, the cradle of tourism. In doing so he expects to help Greece develop its tourist business and make it a solid factor in the country's economy. Jack Gauer is the managing owner of the world-famous Hotel Schweizerhof in Berne.



FILM STUDIO IN ZURICH

For the past quarter of a century, the Swiss film production industry, although still modest in size, has felt the need for a studio for the shooting of films, and although various projects have been elaborated, these have not been realised up to now. It is probable that this deficiency will be remedied very shortly, as a company has just been formed in Zurich for the purpose of building such a studio. This is to comprise two large halls of 65ft by 98ft and all the necessary ancillary buildings. The building of this studio is estimated at 3.5 million Swiss francs. The requisite share-capital of 2 million francs, contributed by various groups which partly represent film producers, is in Swiss hands to the extent of 70 per cent.



POPULARISATION OF "FONDUE"

All those foreigners, who appreciate good food, and who have stayed from time to time in Switzerland, are acquainted with the "fondue," that delicious savoury cream which is composed mainly of melted cheese and which is eaten, very democratically, out of a common pot called a "caquelon," into which everyone dips a bit of bread affixed to the end of his or her fork. In order to popularise the "fondue" in Switzerland herself—for this delectable dish is not known in all the various parts of the country—whilst at the same time advancing the sale of cheese, the Swiss Union for Trade in Cheese recently placed at the disposal of the Swiss Army 1000 "caquelons," 1000 small spirit cookers for preparing the dish on the table and 6000 special forks. Thanks to this initiative, more than 100,000 "fondues" have already been served, within a very short space of time, to the Swiss troops.