

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 24 (1961)
Heft: [2]

Rubrik: Recipes

Nutzungsbedingungen

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften auf E-Periodica. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. Das Veröffentlichen von Bildern in Print- und Online-Publikationen sowie auf Social Media-Kanälen oder Webseiten ist nur mit vorheriger Genehmigung der Rechteinhaber erlaubt. [Mehr erfahren](#)

Conditions d'utilisation

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. La reproduction d'images dans des publications imprimées ou en ligne ainsi que sur des canaux de médias sociaux ou des sites web n'est autorisée qu'avec l'accord préalable des détenteurs des droits. [En savoir plus](#)

Terms of use

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. Publishing images in print and online publications, as well as on social media channels or websites, is only permitted with the prior consent of the rights holders. [Find out more](#)

Download PDF: 20.02.2026

ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>

SUCCESS OF SWISS TYPEWRITER IN JAPAN

Hermes, a Swiss export typewriter, has had to adapt to all types of script and all languages, even Japanese for which the "Kanamoji" keyboard is used. It was so well adapted, that it just took the first, fourth and fifth prizes for the Japanese typing championship. With 60 contestants participating, first prize was won by Miss Isako Kashimura writing on a Hermes Ambassador.

SWISS MERCHANT FLEET

A year ago, the Swiss fleet sailing on the high seas numbered 27 vessels, with a gross tonnage of 138,684 metric tons and a nett tonnage of 77,890 metric tons. These figures are the highest recorded since the appearance of the Swiss flag on the seas in 1941. As for the Swiss fleet sailing on the Rhine, this numbers 421 vessels, with a freight of 360,000 metric tons.

NEW HIGH-POWERED MARINE MOTOR

The development which has occurred of late in naval construction, where it has been necessary to increase the capacity and speed of cargo and petrol ships, has led the firm of Sulzer Brothers in Winterthour to create new models of high-powered diesel motors. These are 2-stroke forced injection motors, which are reversible and especially designed for mounting in ships whose screws are directly linked up to the motor. The most powerful of the series is 24,000 H.P. with 12 cylinders in line, 35.4 inches in diameter, with a stroke distance of 61 inches, thus, 2000 H.P. per cylinder at 119 revolutions a minute. Recently, the company test ran the first construction of this series, built for a unit of 11,500 tons deadweight, for a Dutch navigation company. This is a 6 cylinder motor with each cylinder having a 35.4 inches bore capable of reaching 12,000 H.P. During the last tests, the motor produced 50 per cent greater output than expected, by giving 3000 H.P. per cylinder or 18,000 H.P. total.

RECIPES

Zuchetti (the good old N.Z. marrow). Main thing: Pick vegetable when it is no longer than a large cucumber.

Fried Zuchetti: Peel, cut into thin rounds, place in a dish and sprinkle slices with salt. After one hour drain and roll in flour. Dip into a light batter and deep fry in oil just like potato chips.

Zuchetti au gratin: Prepare Zuchetti as above. After having rolled slices in flour, fry in frying pan; place them in layers in fireproof dish. Between layers put left-over minced cold meat and gravy, also a good layer of grated cheese. On top layer of Zuchetti put breadcrumbs and small pieces of butter. Bake for about $\frac{1}{2}$ hour in moderate oven. —H.B.

Printed by North Waikato Printing Co. Ltd., Ngaruawahia, for the Swiss Society of New Zealand (Inc.), Box 23, Ngaruawahia.

SWISS CHEESE MAKER

A vacancy will shortly occur for an Assistant cheesemaker in our N.Z. Gruyere cheese department. Applications are invited for the position, preferably from persons with previous experience in swiss cheese manufacture.

For full details of wages, average earning, accommodation, etc., apply to:

The General Manager,

N.Z. CO-OP RENNET CO LTD.

Bridge Street, Eltham. Phone 2002

BEERESCOURT DELICATESSEN
BEERESCOURT DELICATESSEN
BEERESCOURT DELICATESSEN

Great South Road

— Stocks all your favourite —
CONTINENTAL DELICATESSEN

Our specialties include: Bratwurst, Fleischkaese, Smoked Beef, Gruyere Cheese and many others.

Next time you are in Hamilton call in and see Otto Fitzi
OR RING 81 283

CORRESPONDENCE!

Please address to the Secretary:

MR. A. BILAND,

R.D. 8

Frankton Junction

All Subscriptions to the Treasurer:

Mr. Hans Oettli,
P.O., Whatawhata

Please note: All contributions for "Helvetia" must be signed. A nom de plume may be used but your full name and address must be known to the Editor.

ROSA METZLER LTD.
ROSA METZLER LTD.
ROSA METZLER LTD.

SWISS, VIENNESE, DUTCH & CONTINENTAL SAUSAGES

— BRATWURST EVERY FRIDAY —

— BRATWURST EVERY FRIDAY —

Good available at up-to-date Delicatessen shops throughout New Zealand.

Trade enquiries to—

ROSA METZLER LTD.

P.O. Box 951 AUCKLAND Phone 594-465