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One can already now state with confidence that the new centre will be called upon to play an important part in India's economic development for it will fill, say the experts, a particularly unfortunate gap in the sector of professional training. This interesting scheme is a first step towards an ever growing collaboration with the developing countries. Similar ventures are planned in other countries, notably in Pakistan and in Africa.

The Swiss authorities realise that help to the young nations is a means of working for peace, intend to pay increasing attention to the matter and will encourage all private initiative directed towards the same end. The Federal Council was recently authorised by parliament to take all steps necessary for technical co-operation with developing countries and obtained for this purpose a credit of sixty million Swiss francs to be utilized over the next three years or so. Switzerland is thus stressing her resolve not to stand apart from a general movement of solidarity which is perhaps the best approach to a new, peaceful world order.

—Swiss Bank Corporation Bulletin.

## NEWS OF THE COLONY

### AUCKLAND SWISS CLUB

The Auckland Swiss Club opened the New Year with a full scale picnic held on the farm of Mr W. Schlaepfer, of Pukekohe. Our Auckland committee wishes to thank Mr Schlaepfer and his brothers very much for their kindness in allowing part of their farm to be used as a picnic ground.

It was good to see such a fine muster of Swiss people on this occasion, and guests from the Waikato—Mr W. Risi and Mr and Mrs Biland—were heartily welcomed. Highlights of the day's events were the Shooting competition, which got away to an early start, and the Kegelbahn, which as always attracted a great many competitors. No mean attraction was the football match (the first ever for the Auckland club) which was between an Auckland-Waikato and Auckland team. This resulted in a win for the Waikato team but Auckland hopes to return the challenge at the Waikato picnic in February when a return bout is scheduled to take place.

Results of the competition winners as far as is known are as follows: **Shooting**, Mr J. Stuekli; **Kegel**, Mr H. Fitz.

The children also enjoyed a good day which consisted of running races, etc., as well as a rope climbing competition which, if accomplished, each successful winner received a free icecream, the last mentioned supplying much incentive for most of the children.

## FORTHCOMING EVENTS

### HAMILTON SWISS CLUB

**The Club's Picnic** will be held at Mr and Mrs Risi's residence, Ngaruawahia, on Sunday, 25th February and not as previously stated in the January Helvetia, on Saturday, 24th February. This picnic is in conjunction with the Swiss Society Shooting Competition. Anybody unable to come to the shooting on the 25th may do so on the 24th.

Of the Picnic, besides the usual games of Kegeln, Steinstossen, Schwingen and games for the children, a Football (Soccer) match between Auckland and Hamilton will be played. A handsome Cup, presented by the President of the Auckland Club, is the prize for the winning team.

Bratwuerst, roasted and fresh to take away, icecream, drinks and Swiss music will be extra attractions. Don't miss to come along on Sunday, 25th February.

**A Fancy Dress Ball (Maskenball)** will be held in the Riverlea on the second Sunday in March (11th). Charge: Masks 5/-, others 7/6. Aufschnitt Supper; Dutch Orchestra; judging by popular vote; good prizes. Remember the date—Sunday, 11th March.

**The Annual General Meeting** will be held in the Riverlea on the second Sunday in April (8th).

### WELLINGTON SWISS CLUB

**The second Picnic** will be held on Sunday, 11th March, 1962.

**The Annual General Meeting** will take place on Saturday, 31st March, 1962.

Please keep these dates free. Full particulars later. —R.M.

## CORRESPONDENCE !

Please address to the Secretary:

**MR A BILAND,**  
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All subscriptions to the Treasurer:

**MR HANS OETTLI,**  
P.O., Whatawhata.

## ● QUICK & EASY RECIPE

### Luzerner L bkuchen

Ingredients: 1 cup cream; 3 tablesp. honey; 1½ tablesp. Kirsch, or a few drops rum essence; 3 teasp. cinnamon; 1 teasp. mixed spice; 1 teasp. baking powder; 1 teacup sugar; 1½ teacups flour.

Beat cream half stiff, then put honey, sugar, rum (or if available Kirsch!) in and mix well. Lastly add flour and baking powder. Bake in moderate oven about 20 minutes. Glace while hot with icing sugar. —V.V.