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HAMILTON SWISS CLUB SHOOTING COMPETITION

Otto Fitzi	54	Fritz Battig (Waihi)	32
Jakob Dunner	45	Ernst Schibli	31
Hans Scharer	43	Ernst Wuetrich	28
Jakob Hartman	41	Fritz Nyffeler, Jnr.	28
Walter Steiner	40	Franz Krieger	25
Hans Oettli	40	Werner Fluhler	24
Roy Reddy	39	Robert Keller	22
Fritz Nyffeler, Snr.	38	Erick Oettli	21
Arnold Biland	38	Frank Arnold	20
Adolf Imlig	36	Josef Kennel	19
Rudolf Oettli	36	Paul Cattin	18
Daniel Nyffeler	35	Linda Nyffeler	18
Pierre Bieri	34	Fritz Battig (Auckland) ..	10

FORTHCOMING EVENTS ★ ★ ★ ★

Hamilton Swiss Club

The Hamilton Swiss Club's evening on the first Sunday in May (6th), will be held as usual in the Riverlea at 8 p.m. The Dutch Orchestra will play for you and this evening will be the start of a special cards competition over three consecutive evenings. You card fans, come along so as you won't miss that special prize at the end!

● **RECIPE**

Schaffhauser "Schuebligweggen"

Here is something that will go down well when you entertain your Swiss friends—and it does not entail too much work for the housewife:

Roll out puff pastry about 1/16th of an inch thick. Place a pair of Schueblig on to pastry and then fold pastry over sausages on all sides. Dampen edges and press down well. Put the ready rolls with closed side down on a tray, decorate top with some extra pastry, slightly moistened. Brush all over with egg yolk and bake for 25 minutes in medium heat. Serve with a green and beetroot salad and with a nice dry white wine.

—"NELLY'S KALENDER"