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Mr Baenziger from Schwyz, visiting his daughter here in Auckland, was delighted with the true atmosphere of Ticino and thought it could not have been nicer back home. The decoration of the hall brought you in fact, right back to those enchanting grottos alongside the shore of Lake Lugano and Locarno.

Our special thanks to Loui Mueller and Arthur Lussy, who spared no time and efforts to decorate the hall so beautifully and expertly with punge ferns, bamboo, festoons of wine branches, Chianti bottles with corn-cobs and lampions. Sincere thanks to Mr Baettig, Chef de Cuisine, for cooking the enormous amount of spaghettis; Miss Therese Bitschman for doing the flags of Ticina and being also so helpful with the decorations; and lastly, to K. Glauser and Heather for getting the hall in ship-shape again. The Basler-Laeckerli from Mrs Kaeppli were a delicacy and as usual the various cakes and pasteries from Mrs Flueckiger a feast.

Again, many thanks to all who helped so much to make this evening a great success, it will be remembered for a long time. —H.M.

Taranaki Swiss Social Club

The Taranaki Swiss Social Club held a Cabaret evening in the Kapuni Hall on May 31st. A big crowd enjoyed music for dancing played by J. Fohn, A. Engelberger, P. Amstalden (accordeons), F. Imhoff (clarinet) and Mrs L. Chamberlain (piano). —M.T.S.

John Schaefer, a highly esteemed and respected member of the Swiss Society, died in Pukekohe on May 23rd. Also, just received, the sad news of the death of Mrs Emil Studer, of Auckland. To their relatives and friends our deepest sympathy. Obituaries in next issue.

● RECIPE

Fish Fillets in White Wine Sauce

Place any kind of fish fillets in a fire-proof dish. Sprinkle with salt, some fennel and dill herbs (herbs can be bought in many delicatessen shops), and with some lemon juice. Pour white wine over fillets, to the height of about $\frac{3}{4}$ inch. Cover dish with lid or aluminium foil and leave in medium hot oven for about 10-15 minutes. In the meantime prepare a white sauce (not with milk)—Maggis mushroom is also very nice made as a sauce. When cooked add 4-5 tablespoons white wine from the liquid in which the fish was braised. Finally, add a pinch of saffron, if you have any (also obtainable from larger delicatessen shops). For serving, crisp some sliced bread golden brown in a frying pan with butter. Place bread in individual plates, pour some sauce over it and place fish on top with rest of sauce over fish.

—NELLY'S KALENDER