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News of the Colony

HAMILTON SWISS CLUB

The Annual General Meeting of our Club was held on April 20th at the Swiss Chalet.

The President's report gave us a clear review of the Club's activities during the year. Mr Villiger also expressed his appreciation and sincere thanks to the committee members for their most co-operative help — a special 'thank you' going to our Treasurer, Mr von Holzen, who presented us with a very satisfactory balance sheet.

Election of Officers resulted: President, Mr J. Villiger; Vice-President, Mr J. Staeheli; Secretary, Mrs T. Risi; Treasurer, Mr J. von Holzen; Entertainment, Messrs E. Studer and Joe Arnold; Riflemaster, Mr W. Unternaehrer; Auditor, Mr H. Oettli General Committee, Mr & Mrs W. Steiner, Mr & Mrs W. Muller, Mrs Villiger, Mrs Schnuriger, Mrs H. Staeheli, Mr J. Steiner, Mr J. Risi, Mr & Mrs K. Waldvogel.

To conclude the evening everyone enjoyed an excellent Bernerplatte a la Swiss Chalet. —T.R.

TARANAKI SWISS SOCIAL CLUB

The Annual General Meeting of the Taranaki Swiss Social Club was held in the Kapuni Hall on April 18th. The President reported on a very successful year and also commented on the good attendance at the meeting.

Election of Officers for 1968\$69 resulted: Patroness, Mrs C. Schuler Snr.; President, Mr L. Chamberlain; Vice-President, Mr J. Hermann; Secretary, Mr R. Waldvogel; Committee, Mesdames P. Meyer, M. Suter and C. Gwerder, Messrs D. Butler, L. Dettling, A. Kuriger, L. Kuriger, T. Kurmann, L. Wyss and J. Riebli.

Rifle Club

Rifle Club officers are: Riflemaster, T. Napflin; Sub-Committee, Messrs L. Chamberlain, R. Waldvogel, J. Riebli, H. Mathis and J. Kiser.

The Rifle Club enjoyed a very successful year and the new shooting stand has proved very popular. Shooting is held on the third Sunday of each month at 12 noon, except in August, December and January.

Thanks

On behalf of the Taranaki Swiss Social Club I would like to thank Mr P. Hermann for the wonderful job he has done over the last six years as Secretary of our Club. —L.K.

WELLINGTON SWISS CLUB

Car 54 Where Are You?

We had been looking forward to it for a long time, and then, the day before, it looked as if it would have to be cancelled — but no, it turned out to be one of those absolutely perfect Wellington days!! **And the Car Rally was off to a good start!**

The drive up to Mt. Victoria was quick and found by all, I am sure, without difficulty; we even had time to enjoy the view before dashing off to the Newtown School. I wonder how good our “professional” Basketball players were at scoring? The map that was handed to us here was interesting and one could follow it quite easy as long you knew which direction was North! And now we not only had to know which was Wellington’s oldest Hotel, but had to find it as well so that we could make a drawing of it! Is it the “Princess” or “The Thistle Inn”? Make up your mind, you don’t want too many miles on that speedo! And now on to the Kaiwharawhara Post Office (never even knew they had a Post Office there!). A picture of some medieval-looking City was thrust in front of us: name the City — I was sure I’d seen it before. How many people to a car in Switzerland? — nobody ever told me; how many miles to Auckland? — 408; the North Island must have shrunk somewhat since I last travelled to Auckland; is double parking illegal? — don’t I know it!

Up the Ngaio Gorge; out with the Co-Driver and she can’t even count to 211! And now me — I would not even know what time it was, let alone guess the distance from Fox Street to the top of Tinakori Hill. Ahh, but Mrs Homberger’s coffee and cakes tasted excellent, particularly after the miscount up the steps. Now the shortest route to Brooklyn Hall — well that’s easy, but could we not go an even shorter way? Here we are confronted with a “Hinternislauf”. Hell, I am not 20 any more but still bettered my 10-year-old son’s run by over 7 seconds. Now find the nearest telephone box and ask for information; the chap in that phone box either had an argument with his wife or talked sweet nothings to his girlfriend (I glared at him but I was not going to look for another phone box, can’t afford to put any extra miles on the clock). The girl with the golden voice spelled it out for me: J E Y P O R E S T R E E T — that’s where you go next. I know it’s in Berhampore, but which is the shortest route? — don’t trust that map, these zig-zag ways may not allow a car through, so into second gear and follow my nose! Here it is; what’s my parking skill like? — not bad thank you. Proceed to Raukawa Road — along Cobham Drive we speed. Our next task has something to do with Home Science and we speculate as to what we may have to do. Make Roesti, clean shoes, sew a button on to a coat; but

no — Mrs Rufer has not made her bed yet and we have to do it for her! Pity we were not the last to make it as it would then have been turned into a “Schluepfbed”! Ha, ha.

Drive on to Scorching Bay now. Relax. Have picnic. Wait for the last to arrive. Get ready for the Race. Have your leg tied to one of your co-driver's and GO. No bones broken. Got there. Made it.

It was absolutely enjoyable and Mr Homberger is to be congratulated on his remarkable organising ability right down to the weather. Car 54 reporting again next time, the sooner the better.

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SWISS SOCIETY OF NEW ZEALAND

— ANNUAL MEETING —

— ANNUAL MEETING —

to be held in the Lounge of the New Commercial Hotel,
Hawera, on —

SUNDAY, JUNE 2nd, 1968, at 1.30 p.m.

● RECIPES

CANTON FRIBOURG

Gateau fribourgeois: Pastry—1lb flour, $\frac{1}{4}$ lb butter, 6-8 spoonfuls salted water (salt could be left out as our butter is salted). Filling— $\frac{1}{2}$ lb almonds, $\frac{1}{4}$ lb sugar, 1 gill water, 2 ozs butter.

First make pastry and leave to stand in a cool place for $\frac{1}{4}$ hour. Blanch and grate almonds finely, then mix in a saucepan with the sugar, butter and water over a hot flame until mixture comes to the boil. Remove from heat and let cool. Line a greased sandwich tin with the pastry, cover with the filling and ornament with a lattice work of pastry, brushed over with egg yolk. In each of the lozenge shaped spaces put a tiny piece of candied lemon peel. Bake in a hot oven.

CANTON GENAEVE

Quenelle genevoise: Make a pastry with 1 small cup of milk (1 dzl), a bare 2 ozs butter, bare 2 ozs flour and 1 egg. Let it cool, then mix it with $\frac{1}{2}$ lb sausage meat, a good 3 ozs grated, tasty cheese, a good 3 ozs butter, a little salt and pepper. Form balls from this mixture, cook them in salted, but only simmering water. Lift out and drain well. Place in a fireproof dish, sprinkle generously with grated cheese, dot with pieces of butter and put into hot oven until top is golden brown.

—R.B-K.