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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.

—101

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.