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Forthcoming Events

● HAMILTON SWISS CLUB

The Hamilton Club's Christmas Evening will be held on Sunday, 15th December, at the Old Folks Hall, Clarence Street, opposite the Courthouse, commencing at 8 p.m. Father Christmas will be coming at 8.30 p.m. Ladies a plate please.

Hamilton Swiss Club Picnic: Sunday, 23rd February, 1969, in conjunction with the Swiss Society Shooting Competition, at the Risi residence, Ngaruawahia.

SWISS SOCIETY OF NEW ZEALAND SHOOTING COMPETITION

The Swiss Society Shooting Competition 1969, will take place during the period from Saturday, 22nd February, to Sunday, 30th March inclusive.

It is up to the clubs to decide on which weekend in between the two dates they choose to hold the competition.

Further particulars will follow by Newsletter.

—Hans Oettli.

★ HEDY'S CORNER

With Christmas approaching, our thoughts turn to decorations and preparations for it. Here is an idea which will appeal to children and possibly adults as well.—

"POTATO PRINTS": to make your very own, novel Christmas cards, letter-cards, Christmas wrapping paper, table mats, invitation cards, etc.

Method: Choose a firm, fresh, medium-sized potato. Wash it well. Cut it in half, either lengthways or across, according to your design. Cut surface must be quite level. With a sharp pencil outline on the cut surface the design you have chosen—for example, a star, a pine tree silhouette or just a branch, a side-on angel silhouette and/or cribb, or a candle with flame. To achieve the raised design necessary for printing: take a pointed, sharp knife and cut away $\frac{1}{8}$ th of an inch of the potato surface, the aim being to have the design cleanly exposed and raised. Use poster paint or food colouring for printing. If food colouring is used, it needs to be mixed with a little boiled starch or cornflour. In any case, you must test the printing block (potato design) on newspaper until you have the knack of not too much or too little paint on the block, nor the paint too thin or too thick. Poster paper or the blank sides of last year's Christmas cards is ideal

for printing. Experiment with making clusters of your design, it can be very effective. Potato block will keep fresh for several days, wrapped in a damp cloth and plastic bag and stored in fridge.

Little Child's Christmas Verse

According to Swiss tradition, this is to be recited under the Christmas tree.—

“Jesus Kindli my,
I mecht au by d'r sy,
In's Staelli mit de Hirte goh
Und ganz noch zu dym Kripple stoh.
Jesus Kindli my.”

—‘Young Mother’

★ RECIPES

CANTON UNTERWALDEN

Ofentori: Boil and mash potatoes, add salt, pepper, grated nutmeg, a little milk or cream, 1 or 2 eggs and a large quantity of diced bacon. Mix well, fill into a greased pie dish, strew the top with more diced bacon and bake in a hot oven.

CANTON URI

Dried Chestnuts and Smoked Pork: Soak chestnuts overnight. The following morning simmer in slightly salted water with a piece of smoked pork — $\frac{1}{2}$ lb pork to 1 lb chestnuts. This requires long, slow cooking (2-3 hours). Fresh chestnuts may also be used, but the cooking time will be slightly less.

CANTON VAUD

Gratin Montagnard: 1 quart milk, 4 eggs, $\frac{1}{2}$ lb cheese. Butter a pie dish. Warm milk in a saucepan, add a knob of butter and a pinch of salt. Then stir in 2 dessert-spoonfuls of semolina. When mixture thickens add cheese, finely pared, and stir until cheese is melted. Leave the whole to cool, then add the yolks of the eggs, fold in the whipped whites, fill a buttered sandwich-tin and bake about 40 minutes until golden brown. —R.B.K.

News from Switzerland

THE COST OF PUBLIC EDUCATION

Between 1960 and 1966, the total expenditure of the Swiss Confederation, the cantons and communes, on public education and research has more than doubled. It comprises current working expenses, including 30% of the running costs of university