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Forthcoming Events

THE ANNUAL GENERAL MEETING OF THE SWISS SOCIETY

will be held in Auckland over the Queen's Birthday weekend, namely on the 1st of June 1969. Further details will follow. Please keep this date free for YOUR Society.

We also remind all Clubs and Society Members that remits and motions must be in the hands of the President **not later** than the **1st of April 1969** otherwise they cannot be included in the Agenda.

☆ AUCKLAND SWISS CLUB

The Annual General Meeting will be held in the Improvement Hall, Blockhouse Bay, on 12th April 1969 at 8 p.m.

Kurt Hirzel, President.

CHANGE OF DATE — SWISS BALL

The Auckland Swiss Club's **Swiss Ball** will now be held on **Saturday, 3rd May, 1969**, not Friday, 2nd May, as published in last month's issue of "Helvetia". The Ball, to be held at the Peter Pan Cabaret, Queen Street, Auckland, will commence at 8 p.m. Tickets can be obtained from Mr B. Boeckli, 21 Frater Avenue, Milford, Auckland. Price: \$10 double. This includes a fabulous supper, drinks, and good entertainment.

☆ HAMILTON SWISS CLUB

We invite all members to attend our Annual General Meeting which is to be held on Saturday, 12th April 1969, at 9 p.m. in the Swiss Chalet, Hamilton. Free supper.

—The Committee

Hedy's Corner

Next month is Easter time, so a few ideas for something special will be just in time in the "Helvetia" issue.

Give your children or grandchildren a Swiss Easter treat: it is said at Home that the Easterbunny hides the coloured eggs on Easter Sunday morning in the garden, if wet inside the house.

Let your little ones prepare little nests (small carton lids lined with grass or hay). Leave them outside the door for Easterbunny to place eggs into them and hide them.

Fun for teenagers is 'egg cracking'. Have hard-boiled eggs ready. Give both girls and boys equal number of eggs. The idea of course is to challenge a partner for egg cracking. The cracked-egg owner must surrender it to the victor. Gradually through this elimination a final victor or a draw emerges.

Coloured, hard-boiled eggs are prettiest. Food-colours are safest for this. After colour has dried, rub egg with a bit of butter to give a shine. A very attractive idea is to leave the eggs uncoloured, but get some small bits of yellow felt, cut out tiny circles and stick these on to eggs at random with glue. Really glamorous eggs (coloured or plain) can be made by glueing on real, tiny or artificial flowers and grasses in miniature bouquet shapes. For surprise eggs start now to blow out the eggs whenever you need a whole egg (pierce either end, one side bigger hole and blow into smaller hole; egg will run out easily). Carefully clean hollow shell with warm water; when dried out pour in jelly or liquidised chocolate mixture. Plug small hole, stand upright and plug large hole. Tiny transfer pictures placed on eggs or your own decoration with paint will make these very special eggs.

RECIPE

CANTON ZUERICH

Sage Fritters: $\frac{1}{2}$ lb flour, pinch of salt, $\frac{1}{2}$ pint wine (or beer), 2 eggs, fresh sage leaves with stalks, fat for deep frying.

Mix salt into flour and stir with the slightly warmed wine or beer and the yolks of the eggs to a firm, smooth batter. Beat the whites to a stiff froth and fold into batter. Dip sage leaves by the stem into batter, fry in deep fat, then dust over with sugar.

(These sage fritters are treated as a sweet, but by omitting the sugar dusting, they can be served with lean, cold ham with great success.)

—R.B.K.

Laugh a little . . .

"That's funny, there is not a single woman participant at this demonstration?"

"That's easy to guess — this is a march of silent protest".