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carbon dioxide gas resulting from an induced secondary fermentation. There are two basic methods of making sparkling wines:

The champagne method, in which fermentation takes place in wooden casks. By careful analysis the amount of sugar remaining in the wine is measured and if necessary extra sugar added before the wine is bottled. There the second fermentation takes place and because the gas cannot escape it produces the sparkle.

In the closed vat method, secondary fermentation takes place in huge sealed tanks. Sugar and yeast are added to cause secondary fermentation. Before being bottled the liquid is chilled and filtered. The chilling ensures also that the wine retains its natural gas. This is a much cheaper way to make a sparkling wine than the Champagne method and is widely used in New Zealand.

It is best served from 45 to 50°F. Beware of leaving champagne too long in the refrigerator as it spoils the wine. About an hour is long enough. It can be enjoyed at any time and with any meal.

There are several very good red and white table wines on the market in New Zealand and all can be recommended for Swiss tastes.

And now Good Luck.

—M.M.

Forthcoming Events

Taranaki Swiss Social Club

Our **National Day Celebration** this year will be held on Saturday, August 1st, in the Kapuni Memorial Hall, commencing at 6.30 pm.. with a Social Hour, and a buffet-style Dinner at 7.30 p.m. followed by a Cabaret Evening. Admission (all inclusive): Double \$5, Gents \$3.50, Ladies \$2, Junior Gents (under 18) \$2.50.

Wellington Swiss Club

Our **National Day Celebration** will be held on Saturday, 1st August, in the Winter Show Building.

Christchurch Swiss Club

1st August Celebration: Our first-ever Social and Dance will be held on Saturday, 1st August, at the Ouruhia Hall. Tickets available NOW: \$1.75 each. Friends welcome.

Game Evenings held every first Tuesday of the month at Moser's bach.