

**Zeitschrift:** Helvetia : magazine of the Swiss Society of New Zealand  
**Herausgeber:** Swiss Society of New Zealand  
**Band:** 34 (1971)  
**Heft:** [6]  
  
**Rubrik:** News of the colony

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**Download PDF:** 06.01.2026

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## NEWS OF THE COLONY

### Hamilton Swiss Club

Our second "Jass-Abig" was again very well attended and enjoyed by all. This time the first prize went to Mr F. Häsli, second prize to Mr John Villiger and third prize to Mrs C. Werder. Congratulations to all the "Champions"! —R.E.W.

### Wellington Swiss Club

A "Raclette" Evening, our first function of the year, was held at the Brooklyn Community Hall on 8th May.

Over a hundred members, friends and guests enjoyed the jovial Walliser atmosphere and the delicious aroma of melted cheese, pickled onions and gherkins. The Kegelbahn was well patronised throughout the evening and a number of volunteers tried their skills at various fun games. Taped music was provided and we enjoyed dancing until the evening, like all good things, had to come to an end, at about 1 a.m.

Sincere thanks to all those who made this evening such a great success. —K.H.S.

### ZURICH CHAMBER ORCHESTRA IN WELLINGTON

When the Zurich Chamber Orchestra, on its tour throughout New Zealand, arrived at the Wellington Town Hall, I knew it was to be a highlight in the concert season. I had heard them once in Zurich. The programme was interesting and varied and started off with a powerful performance of Purcell and continued with a Violin Concert by Haydn, the solo part of which was described in the programme as "tour de force". One was overwhelmed by the brilliant technique of this young man, who had Ukrainian parents, was born in Poland and brought up in Argentina. Incidentally the orchestra as a whole is truly an international community with players from such varied countries as Czechoslovakia, USA and South America, apart from Swiss. An orchestral suite by Berg followed and I was informed afterwards that this was a very difficult piece to play. To please everybody, the concert concluded with a concertino by Pergolese. The applause which followed was enthusiastic.

Our Ambassador Mr Corti, and Mrs Corti, then gave the orchestra and some guests a reception and we had the opportunity

to meet the musicians personally. In Zurich one goes to the Mävenpick" after a concert, here Mr Kleiner's buffet was appreciated in the same way.

May we have more occasions like this. —M.K.

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## HEDY'S CORNER

### PFLANZ PLATZ

Now that motor spirit has risen by another two cents and that all goods are costing more, we need to look for a more tighter budget in our homes. Some of us have certainly already dug out of the shed our old bicycles and, much to our benefit, health-wise, keeping the gas bill in better shape by riding the old steel horse. Others have dug up a corner of their lawn to help the home budget with extra home-grown vegetables; and again they benefit from the exercise and the saving factor involved. Good luck to all.

Naturally we all are looking forward to grow in our little Pflanzplätz the tasty vegetables we used to have back in the old country. Most of these are now available here in New Zealand. I have noticed that many of our Continental vegetables are displayed in the seed stands of our local merchants. Three of these plants we are fond of which come to mind at this time are the Celeriac (knollenselleries), the Kohlrabi and the Salsify, called here in New Zealand the Oyster Plant because of its flavour. In Europe two varieties of this vegetable are named the Salsify (white root) and the Scorsonaire (black root). Here the seed for these is procurable as the White and the Black Salsify.

Now for the Celeriac: we can already start sowing this out in boxes in a sheltered place, frost free. Later, when the plants are big enough to transplant, they can be shifted in another box to where the temperature is warmer in the spring. They can then be planted out in the open. To help with all this you could ask your local nurseryman to grow them for you in his glasshouse. I am sure for a little remuneration he would be only too pleased to do this for you.

Celeriac likes warm and moist conditions for best growth. The Kohlrabi could be grown in the same manner as Celeriac, in boxes first, then planted out in the open. This you could do any time from now to spring. And for the Salsify the method is a bit different and you should sow the seeds not too thick in open rows about 30" apart and then later thin the plants out to about 8 - 10" from each other.

All these plants love well-drained ground and will really thrive if you can dig in some well rotted stable manure or compost. There is a lot of joy in gardening and I wish you all the best of luck in your endeavours. And good eating too! —H.G.