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people are worried. For some months now, our country's image has suffered. Throughout the world people have been led to believe that Switzerland enriched itself during the Second World War and that, in the interest of their own aggrandisement, its banks spent fifty years trying to hold back the assets of victims of the Holocaust.

The government, parliament and the banks have taken the necessary steps towards an objective examination of these accusations. We are resolved and able to confront our history without fear. We are prepared to shed light on the grey areas of our past. But this does not detract from the great merits of those who did service during the war years. Today as in the past, we are deeply grateful for the spirit of resistance and the willingness to make sacrifices displayed by that generation. Both the present economic situation and the confrontation with our nation's history make one thing very clear, the most important response to the challenges of this day and age is solidarity.

Solidarity is necessary to ease any hardship caused by structural change. We also need a renewed kind of solidarity to give Switzerland's humanitarian tradition a new meaning and a new impact throughout the world. This is particularly important for a neutral nation of modest size. For this reason, the federal government has suggested the creation of a "Swiss Solidarity Fund". This foundation is designed to alleviate, with measures appropriate to each specific case, severe human suffering at home and abroad. For many years to come, the foundation shall serve as visible proof of Switzerland's commitment to humanitarian issues.

Let me conclude by casting a glance toward the near future. Next year we celebrate the 150th anniversary of the Swiss Confederation. The finest gift the people and the cantons can give themselves is a new Federal Constitution. Work towards that end is progressing well.

The constitutional reform affords us the opportunity to establish, in a candid, open discussion, what it is that gives Switzerland its identity, what holds us together as a nation, and of what we may rightly be proud. One of the features of the draft con-

stitution is its insistence on the responsibility of the federal government for promoting the ties between Swiss nationals living abroad, and between them and their homeland. You may thus continue to rely on our support.

Dear compatriots all over the world, I thank you, wherever you may be, for your loyalty to our country. I wish you an enjoyable and happy celebration, and the best of everything for your own personal future.

YOUR CORNER

Hallo and welcome to the first edition of "Your Corner".

We would like to introduce ourselves, Doris and Trudy, as co-ordinators of this corner.

This "Corner" is for you the reader! It could include your favourite recipes, handy hints, penpals, Farewell or Welcome to friends or could reflect any other ideas or suggestions that you may have.

- We would like to invite and encourage your input, so that this corner may be of interest to everyone.

- At our recent A.G.M. weekend in Hamilton we had numerous requests for the following recipe:

Basler Läckerli - typical recipe - honey biscuits from Basel.

- 300 gms honey
- pinch salt
- 250 gms sugar
- 4 Tbsp. water
- 400 gms flour

- 10 drops lemon Ess.
- 200 gms thinly sliced walnut or almonds
- 100 gms mixed peel
- 2 tsp. B.Powder
- 1 tsp. cinnamon - pinch nutmeg
- 1/2 tsp. cloves

Topping: 75 gms sugar
3 Tsp. water.

Method:

Melt honey, sugar, salt and water over low heat. Pour into mixing bowl and leave to cool. When almost cold, gradually mix in Ess., cinnamon, cloves, nutmeg and baking powder. Next add 2/3 of flour. While kneading dough add remaining flour, nuts and mixed peel. If too moist, add a little more flour. Roll out to approx. 3 mm thick and place on to greased tray. (Cut into squares after baking). Bake at 300 F for 20 to 30 mins. Boil sugar and water till fairly thick. Spread over baking as soon as it comes out of the oven. Cut into squares!

E n G u e t e, and we look forward to hearing from you !
(Trudi + Doris).

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