

**Zeitschrift:** Helvetia : magazine of the Swiss Society of New Zealand  
**Herausgeber:** Swiss Society of New Zealand  
**Band:** 64 (1998)  
**Heft:** [4]  
  
**Rubrik:** Your corner...

### **Nutzungsbedingungen**

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften auf E-Periodica. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. Das Veröffentlichen von Bildern in Print- und Online-Publikationen sowie auf Social Media-Kanälen oder Webseiten ist nur mit vorheriger Genehmigung der Rechteinhaber erlaubt. [Mehr erfahren](#)

### **Conditions d'utilisation**

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. La reproduction d'images dans des publications imprimées ou en ligne ainsi que sur des canaux de médias sociaux ou des sites web n'est autorisée qu'avec l'accord préalable des détenteurs des droits. [En savoir plus](#)

### **Terms of use**

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. Publishing images in print and online publications, as well as on social media channels or websites, is only permitted with the prior consent of the rights holders. [Find out more](#)

**Download PDF:** 14.12.2025

**ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>**

stated that the Society committee consist of at least five members (5.a) and that a nominee of the committee can carry out the duties of Treasurer (5.d).

**VICE-PRES:** Bert Flühler, nominated by Heinz Leuenberger, seconded by Heidi Leuenberger. Bert was duly elected.

**EDITOR:** Rinaldo Rust, nominated by Heinz Leuenberger, seconded by Josie Flühler. Rinaldo was duly elected.

Rinaldo Rust thanked everyone for their confidence in him. He stated that it would definitely be a team effort. He also thanked Henry Sigerist who had invited him to Auckland and introduced him to the job. His hard work was truly appreciated.

**SOCIETY COMMITTEE:** Beatrice Leuenberger moved that the officers would be co-opted, this was seconded by Marianne Benkert.

**EDITING COMMITTEE:** Hans Fitzi said that the editing committee could also be co-opted.

**Report from the elected President:** This report was printed in full in the July 1997 Helvetia, and included the nomination of Hans Fitzi and Henry Sigerist as Honorary Society members, being seconded by Herbert Staheli.

Hans Fitzi thanked Beatrice for her report and said that he too was proud to have a woman President. Women are of course equal to men. However, Carmen Fitzi had once read that it would be 476 years before women would be treated equally in business. Of course, this would not apply to any of us! Hans said that traditionally the new President took over the running of the meeting, but Beatrice had requested that he conclude his final meeting.

There were two motions tabled:

- 1) Honorary membership - this was accepted unanimously.
- 2) That the medal fee be increased from \$3 to \$4, moved by the Riflemaster, seconded by

Marianne Benkert - this was also carried unanimously. Every four years the positions of Delegate for the Swiss Abroad comes up for re-election.

Heinz Leuenberger was nominated by Rinaldo Rust, seconded by Herbert Staheli

M-T Melville-Schöpfer was nominated by Hans Fitzi and seconded by Margrit Dudley

#### **General Business:**

- 1) Walter Seifert invited everyone to attend the AGM in Taranaki next year on 31 May 1998.
- 2) Heinz Leuenberger said it was important that the secretary send the names of the Swiss Abroad delegates to Berne before the end of June or the positions would be waived.
- 3) Henry Sigerist thanked everyone for the honorary membership. When he first took on the job as editor, he

intended to produce a magazine everyone could be proud of. He hoped everyone enjoyed reading it. He kindly offered to help the new committee and if the need arose he would be at their disposal. He said that he was sure that in a month or two they would do as good a job as he did.

4) Maya Beddie-Geiser said that at Labour Weekend Wellington would be celebrating its 40th anniversary. Everyone was invited. Hans Fitzi suggested tentative programmes be sent to all the clubs.

5) Joe Kennel said that the Helvetia should only be sent to financial members. He often received three in one month, two being for family who are now overseas. Beatrice said he may mean the Swiss Revue but that it was intended to check names and addresses. Henry Sigerist stated that when the database was taken over from Carmen Fitzi, it was very difficult to follow. Often names were doubled up, but this had been tried to be eliminated. Rural deliveries were also difficult addresses and often returned as unknown. Uli Elmiger suggested that people write to Switzerland if they change address for the Swiss Revue. Bert Flühler said there would always be some problems when people don't advise address changes, or even paid subs.

6) Charlie Waldvogel stated that we have just nominated two new honorary members, and we should have some document or certificate to record this. Heinz Leuenberger thought this would be a good idea. Beatrice said the new committee would look into this.

7) Hans Fitzi wondered if the Steinstossen competition should be changed to something else, as it was very one-sided for some clubs. The general feeling was to leave the Steinstossen competition as it was.

8) There being no further business, Hans Fitzi thanked Hamilton Club for the meeting, venue and entertainment etc. He wished everyone an enjoyable evening and looked forward to meeting again next year in Taranaki.

The meeting was closed at 3..20 pm.

#### **Special Request from our "2-Ladies-team"** **Your Corner....**

We are planning to compile an article on **Immigration Issues** for Swiss citizens wanting to emigrate to New Zealand and would love to receive comments from recent immigrants. Your experiences and comments about immigration and gaining citizenship in New Zealand would be very helpful. We'll do our best to translate contributions written in German and we promise confidentiality.

Thanking you in anticipation:  
Trudi and Doris.

# **TWI**

## **TRADEWARE IMPORTS**

### **IMPORTERS OF QUALITY HARDWARE**

WALTER HENSCH

Specialising in Tools for the Building Industry

Tel: (04) 479-3741

Fax: (04) 479-3795 Wellington



## **Swiss Chef Berta** **Kiwi Host Keith**

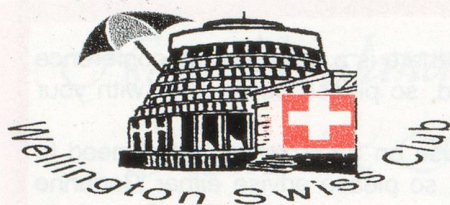
TARANAKI'S TOP RESTAURANT

LODGE - CHALETS - FAMILY UNITS

**Free phone 0800 MOUNTAIN**

**(66 86 82)**

**Mountain House**  
MOTOR LODGE  
**Mount Egmont**



### An enjoyable get-together

On Saturday 28 March we enjoyed a pleasant evening at the Club House playing cards, competing for the Fritz Adams Cup. We had fun, drawing numbers, playing with a new partner every round. The winner was Werner Stutz with 2751 points. - Congratulations - 2nd and 3rd placing, Ruth Messmer with 2717 points, André Schleicher 2700 points. - Werner you have to come more often to play with us, so that we can learn from your clever tricks! - The keen ones kept on playing while others had a friendly chat. - A very enjoyable evening!

RM.

Just as this edition was going to print, we received AGM minutes from the Wellington Swiss Club. A copy of these will be printed in full in the June edition of Helvetia.

## YOUR CORNER.....

### Fasnachtszeit - a National Festival

Switzerland with its multitudes of dialects and diverse languages has an equal amount of diversity in customs and festivals.

Lots of festivals are closely related and are influenced by religion and language borders. Festivals promise a welcome change to our altogether habitual busy daily rhythm of work and responsibilities.

- The need for relaxation and a chance to have fun and enjoyment is as important more so today, as in past centuries. Often the dates of festivals fell at the end of a particular working period.

- This is reflected for example, in the traditional "cutting down of the goose" (Gansabhauet) in Sursee. Amongst the peasants, who used to have to pay their dues to the

Monastery of Saint Urban in the hinterland of Luzern, used to be the custom that on the day their "rent" was due, on the eleventh of November (Martinitag) the Monastery donated a goose to be raffled off. In later years this ritual changed to today's form of game of skills. One was blindfolded, a sword in hand and had to cut down the dangling goose on a rope.

Anyway, Fasnachtszeit starts usually around the sixth of January and lasts through to Ash Wednesday. It is quite impressive to watch differently clothed figures moving about in streets, restaurants and bars. Its meaning was, to celebrate the last few days before the forty day fasting time called Lent, in freedom and gaiety. Every village has its own traditions and customs, their unique ways of celebration, and its customary mainly in catholic areas.

- There is one famous protestant city with old tradition exuberant in its Fasnacht (note: no "t" in Fasnacht) celebrations which is Basel. The Basler Morgenstraich is famous and is widely known as the place to go for a bit of a buzz. Basel celebrates its main fest of the year for three crazy days, with a very strong and active attendance of its citizens, and many more visitors. The ingenious, artistic and stylistic approach that is the Basler Fasnacht, casts its influence near and far. It incorporates history and presence. Typical are drums and pipes, they go back to the military music of the 19th Century, but have been adjusted to modern melodies. Initially Basler Fasnacht celebrated the rise of the medieval spirits.

- Today the residents of Basel, on Chinese Lantern decorated wagons or floats, make fun with use of their famous Schnitzelbank verses, about people and happenings in local and national politics. The diverse themes are determined and shaped by the numerous Fasnacht Cliquen, (meaning Clubs).

Our reader Margot Ross from Paraparaumu has submitted the following information she read in the "Luzerner Nachrichten" sent to her from Switzerland. (I hope most of you will find it interesting)

- On 21 February 1998 Luzern cele-

brated its Fasnachts ball with a particular unique sensation and quality. Everyone with rank and standing in the community of Luzern was present to enjoy the cacaphonic sounds of our very own **Kiwi Guggenmusic from Auckland**. Twenty-two men with founder *Peter Schueppach*, formerly from Rickenbach, were present. It was an absolute culminating point for many to see, feel and absorb the rhythm and music of these dressed up men in Kiwi costumes on yellow stilted bird legs, who made the walls of the venue literally shake.

- Great to hear that they made quite an impact on everyone present. We are proud of you, well done! It sure sounds as if you all had a ball.

To our readers we say thanks for your contributions, we love to hear from you.

### Contact Addresses:

Trudi Wilson	Doris Rust
Main South Rd.	Bayley Rd.
R.D. 3,	R.D. 3
Te Awamutu	Te Awamutu

### Fasnachts Baking

#### SCHENKELI

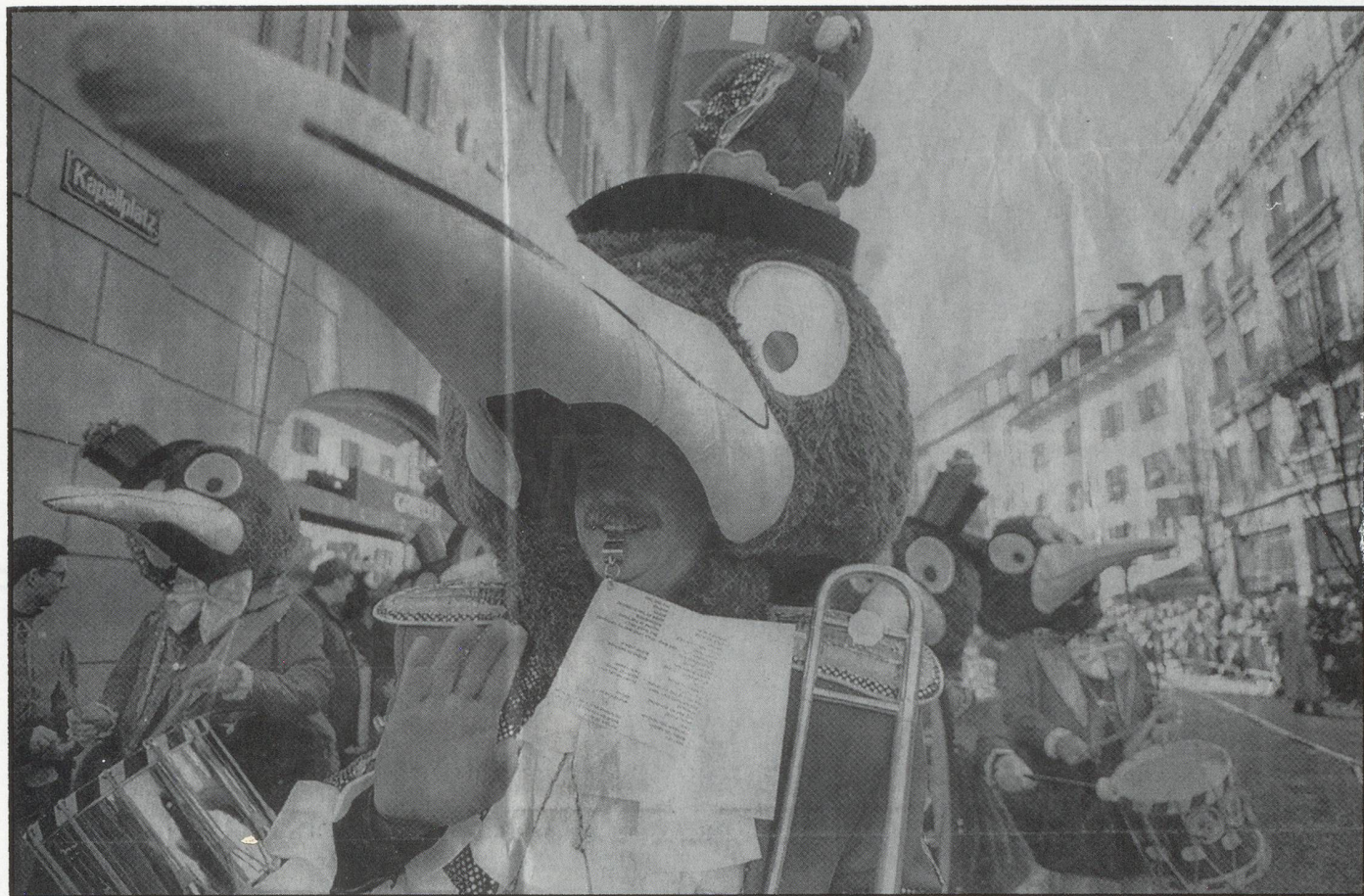
50 gr Butter  
30 gr Sugar  
2 Eggs  
2 Table.spoons Cream or sour-cream  
1 pinch of salt  
1 Tabl.spoon Kirsch  
1 Teaspoon of Lemon peel  
250 - 280 gr. Flour oil or fat to bake the Schenkeli in.

#### Method

Cream butter, sugar and eggs until light and fluffy, add Kirsch, cream salt and peel of lemon. Sift flour and add bit by bit to mixture until a firm consistency is reached. Cool dough over night. Twist dough into finger length-rolls and shape the ends like a cigar.

Heat oil or fat to about 170 degree celcius and bake the Schenkeli swimming in the oil, slowly, until they are golden - brown. Take care not to bake them too fast since they have to bake right through. Don't worry if they crack open a bit, they are supposed to do that.

Enjoy !



#### FASTNACHT CHUCHLI

2 Eggs  
300 gr flour  
20 gr butter  
100 ml cream  
20 gr sugar  
pinch salt

Beat eggs well, add sugar, salt and cream, beat again and add melted butter, and lastly add flour. Make into a firm dough, adding more flour if necessary. Leave the dough to rest for approx. 1/2 to 1 hour. Divide the dough into 12 - 15 portions. Roll out on floured board till very thin, to approx. the size of a dinner plate, if necessary stretch out with hands. Fry in hot oil or chefade quickly on both sides till golden brown. Cool and sprinkle with icing sugar. Makes about 15.



Above: The Kiwi Guggen-music from Auckland at the 1998 Fastnacht in Luzern

Left: Typical Basler Fasnacht clique.

### WANTED FOR SWITZERLAND

Au-pair girl to take care of two boys (Ages 11 and 9) from August 1998 To July 1999

For more information please contact:

**Tina Bodmer**  
**Bannhaldenstr. 49**  
**85000 Frauenfeld**  
**Switzerland**

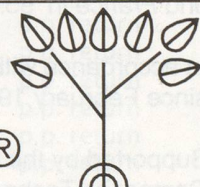
**Phone: 0041 (52) 720 60 00**

**Fax: 0041 (52) 722 11 63**

## BIOKOSMA

has arrived. The world renowned

# DUL-X®



plus many more products are now available in New Zealand  
For more information please write to:

## BIOKOSMA

Colbra Sales, Rita & Edi, P.O. Box 40-152, Auckland 10  
Phone: 09 444 3020 Fax: 09 444 3026