

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 65 (1999)
Heft: [4]

Rubrik: President's message

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: 19.08.2025

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

PRESIDENT'S MESSAGE

Once again, we are nearing another Annual General Meeting, which is of course an ideal opportunity to catch up with many friends whom we may often see only at this time each year. In accordance with tradition, this meeting, together with the accompanying social occasion, is held at Queen's Birthday weekend - a time of year when farmers are not milking, and during the quieter season of the tourism/hospitality sector, so that as many members as possible from these occupations may also manage to attend. This year is no exception, and in early June, we will all be meeting in Wellington. At this point, I would especially like to stress that this meeting is not only an annual get-together of the four North Island Clubs, but is open and inclusive to all members of the Society, both North and South, and I, together with our Wellington hosts, would be delighted to welcome you all there. Although I am well aware that there are certain travel and accommodation costs involved, this year's venue of Wellington does offer a relatively central location to all members from throughout the country. It provides us with a wonderful opportunity to meet new people and foster new friendships - one basic reason for the existence of our Swiss Society. Over my past two years as President, I've had contact with a large number of members, often by phone or fax, so I would of course look forward to being able to meet these people in person. Next month, I will continue with the international Club News information. In the meantime, please take a few moments to read and consider the minutes from last year's AGM - a variety of questions and issues were raised, and input and opinions from members would be most welcome. And finally, to all our mothers, happy Mother's Day!

With my best regards, Beatrice

Your Corner.....

Dear Readers; we are happy to share recipes from Lisette Benkert (Taranaki) from the French speaking Swiss area.

- We would like to see more of our readers putting forward their favourite recipes and we are urging

you also to send recipes from other Cantons/Regions/Countries.

- Looking forward to hearing from you;

Doris & Trudy.

Potée vaudoise aux poireaux (a one-pot leek dish)

- 1 kg leek
- 1 onion
- 1 table spoon butter
- salt, pepper, nutmeg to taste
- ½ lt beef stock
- 1 dl white wine
- 600 gr potatoes.

Cut leeks into 4 - 6 cm long pieces. Brown an onion in butter, then add leeks, and stir well. Add spices and potatoes, then wine and beef stock. Cook for half an hour and then whisk the mixture. Sausages (smoked type) can be heated in the mixture. To be eaten with sausages or rissoles.

Gateau au sucre à la Vaudoise (sugar pastry from Canton Vaud)

Pastry;

- 20 gr yeast
- 1 teaspoon sugar
- 1½ dl warm milk
- 1 egg
- 75 gr melted butter
- ½ teaspoon salt
- 50 gr sugar
- 300 gr flour

Topping;

- 100 gr sugar
- 1 dl cream

Mix yeast and sugar (1tspn) in warm milk until dissolved. Add egg, melted butter, salt, sugar (50 gr) and sifted flour. Mix for 5 mins or until pastry is elastic but not thick. Press pastry into a 22 cm diameter tin and pull pastry over the edge. Let it rise, covered with a cloth in a warm place. Sprinkle the 100 gr sugar over the risen pastry, and then pour the cream. Bake in pre-heated oven, at medium temperature for 30 - 40 mins. the sugar/cream mixture should caramelize and give the 'gateau' an excellent taste. Eat fresh.

Bon Appétit !



NEW HORIZON COLLEGE OF ENGLISH

Registered as New Horizon College Limited

Saletti zame!!

English Language in Napier

Do you have friends or relations in Switzerland who would like to learn **ENGLISH** at the famous Mission in Napier, New Zealand.

Contact me at
New Horizon College of English
for details about our courses.

Christine Schmidli

Phone: 06-844-3026

Fax: 06-844-5387

email: english.newhorizon@clear.net.nz

*Very competitive rates.
Excellent quality programmes.
Wonderful campus.*

Information wanted...

Do you know the whereabouts, or can you remember;

Studer Bernhard-Martin,
born 1937,
of Swiss origin, cheese-maker.

A member of Bernhard-Martin **Studer's** family in Switzerland thinks that Bernhard lived in New Zealand in 1960/61 or about that time. - Any information would be gratefully received by;

Peter Richard
Bifang 4
CH-3472 Wynigen
SWITZERLAND

or; Editor -HELVETIA