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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 diametre 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 !

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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;

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or; Editor -HELVETIA