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Upcoming Swiss Cultural Events in New Zealand

(as indicated by the Swiss Embassy)

The Swiss Embassy, in co-operation with 'Pro Helvetia Arts Council of Switzerland', is pleased to announce the **Photographic Exhibition of 'The Patient Planet / So Many Worlds'** for 1999:

The Patient Planet/So Many Worlds is an exhibition of 255 photographs telling the story of the major political and human events of the second half of the 20th century. Many renowned names of humanistic photojournalism are represented, including Switzerland's Werner Bischof, together with Henri Cartier-Bresson, René Burri, Robert Frank. This important exhibition is brought to New Zealand by Pro Helvetia Arts Council of Switzerland, and should be of great interest to every age group - it is a photographic history of the world that is ours.

Wellington Dowse Art Gallery (Lower Hutt), **21 Aug - 21 Nov 1999**

Auckland Auckland Art Gallery, **11 Dec.1999 - 23 January 2000**

Aequatuor The well known Swiss Quartet, Aequatuor, specialising in contemporary music, will be in New Zealand in October to give three 50 minute concerts in Wellington and Christchurch. The Quartet's members are Sylvia Nopper (soprano), Matthias Arter (oboe), Tobias Muster (cello) and Ingrid Karien (piano). The venues for the concerts are as follows:

Wellington **Friday, 1 October 1999, at 12.15 pm**

at the Wellington Conservatorium of Music Auditorium, Massey University, Wallace Street, Wellington.

Christchurch **Thursday, 7 October 1999, at 1.10 pm**, at the School of Music, University of Canterbury.

Friday, 8 October 1999, at 1.10 pm, at The Great Hall of the Arts Centre.

(Please support these Swiss cultural events whenever possible, as they all come to New Zealand at great expense and are all well worth visiting - Beatrice)

Your Corner.....

Winter conditions will be with us for a while longer and being of Swiss descent with the 'tradition of Soup-eaters at your table' you may want to try these following recipes!

Good luck and bon apétit;

Trudy and Doris.

WALNUT SOUP

¾ cup walnut halves
¼ cup water
25 g butter
2 cups chicken stock
2 egg yolks
grated nutmeg
1 cup cream
1 small onion
2 stalks celery
1 tablespoon finely chopped chives
¼ cup cream. extra



Chop walnuts very finely or process in food processor. Heat the cream and water gently. Add walnuts and stand 15 minutes.

Chop onions finely and sauté in butter until transparent. Add finely diced celery and sauté 5 minutes. Add chicken stock and chives.

Simmer covered, 15 minutes. Strain and add to walnuts and cream.

Lightly beat egg yolks with remaining cream and gradually add to soup. Stirring constantly. Re-heat but do not boil. Serve immediately, garnished with grated nutmeg.

- This is quite a rich soup.

- SERVES 4.

LETTUCE SOUP

- A good recipe for using up outside leaves of lettuce or a lettuce that has failed to heart.

300 g Lettuce leaves, washed
2 table spoons butter
1 small onion, chopped
1 tablespoon flour
2 cups chicken stock
½ teaspoon sugar
Salt and pepper to taste
A little freshly grated nutmeg
1 cup milk
1 tablespoon lemon juice and
4 lemon slices

Blanch leaves in boiling salted water for 3 minutes. Drain and chop. Melt butter in large saucepan. Sauté onion until soft. Stir in flour and cook for 1 minute. Gradually add stock and continue stirring until boiling. Add lettuce, seasoning, sugar and nutmeg. Simmer 15 minutes. Put through blender or fine sieve. Add milk and lemon juice and reheat gently without boiling. Serve garnished with lemon slices.

- Serves 4.

PUMPKIN CHILI BEAN SOUP

1 kg Pumpkin (about ½ a medium sized pumpkin)
250 g leeks (1 or 2 thin ones)
100 g lean shoulder bacon
1 clove garlic, crushed
2 litres of water
Salt and pepper
450 g can chili beans (red kidney beans in chili sauce)
Juice of ½ lemon

Chopped fresh parsley, chervil or coriander.

Cut skin off pumpkin and remove seeds. Chop into smaller pieces and place in stock pot. Wash trim and finely chop leek. Remove bacon rind. finely chop bacon. Add leek, garlic, water and ½ teaspoon salt to pumpkin. Bring to boil, then boil steadily, lid tilted or lid on but steam vent open for 1 hour.

- Put soup through blender in several batches. Simmer 10 minutes more. Add chili beans and lemon juice. - Season to taste. - Serve sprinkled with chopped fresh herbs. - Makes 11 cups.

Letter to the Editor...

Last month's editorial 'Festivals' about the partially lost art of communal singing has brought a response from one of our readers wanting to remain anonymous. - She fondly remembers the times of her youth when 'doing the dishes' was made more attractive by singing together with her Sister all the School-songs remembered, provided sisterly arguments and fighting did not prevail for a change. Later on in life as she found herself teaching in a school environment for handicapped pupils she experienced a lot of satisfaction by frequent singing and music-making during school camps etc. To instruct the hearing-impaired children in singing Christmas carols for example was difficult, but it gave great satisfaction when the disadvantaged could later on 'hear' -read understand- the able-bodied sisters and brothers in the glow of the Christmas tree lights. Treasured memories for sure!