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## Your Corner....

Swiss baking traditionally includes almonds, hazelnuts or walnuts. Here is a recipe for **NUSSGIPFEL**;

1 Packet of ready rolled flakey puff sheets.

**Filling;** 100 g. almonds ground (skins on)

75 g. white sugar

25 g. fine breadcrumbs

1 tsp. cinnamon, ½ tsp. mixed spice

juice of one lemon, 1 tablespn. of schnapps  
(brandy or rum)

**mix the filling with a fork and add enough water to make a thick paste.**

Lightly roll out one pastry sheet a little bigger than its original size, and using a pastry wheel, cut down the centre (see sketch), then measure the 'Nussgipfels' as shown.

Mix one egg with a little milk and paint the corners of each pastry triangle (shaded in on sketch), then fold the two shaded corners in, so edge is now blunt (this stops the mixture from seeping out).

Put a good teaspoon of the almond paste on each triangle (see sketch), then roll up into a 'gipfel' shape.

Place gipfels on greased oven trays and coat with the egg mixture.

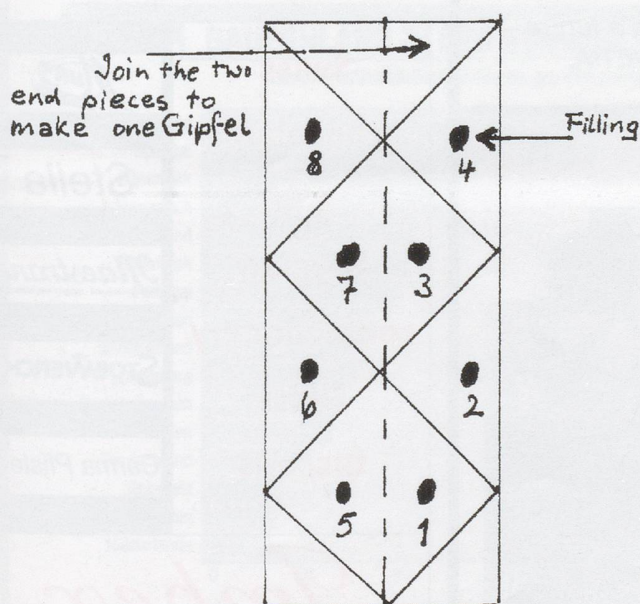
(Continue rolling out the pastry until all sheets used).

Bake in hot oven (150°) for approx. 30 minutes or until golden brown.

When cool ice with a thin lemon icing, or alternatively sprinkle with sieved icing sugar.

**The 'Nussgipfels' freeze well !**

(unless you eat them straight away, as I would, Ed.)



supplied by Josy Flühler

## For our young readers, here is the HEIDI STORY

by the Swiss Author Johanna Spyri  
and translated into English

### THE STORY OF HEIDI, THE ORPHAN GIRL OF THE SWISS MOUNTAINS

Heidi was a little girl who had no mother or father. She was looked after by her Aunt Dete.

One day Aunt Dete said, *Come on Heidi, We are going up the mountain.*

- They put all Heidi's things in a bag and off they went.

They walked and walked. On the way a friend of Aunt Dete's stopped them.

*Where are you taking the little girl, Dete?* she asked.

*I am taking her to see her grandfather,* said Aunt Dete.

*Heidi is going to live with him.*

*What!* said Dete's friend. *He is an old man. He will not want to look after a little girl!*

*He has to,* said Aunt Dete. *I am going to work in Frankfurt.*

- Heidi and Aunt Dete walked on. They saw a boy who was walking some goats up the mountain. It was Peter. Heidi walked on with him to the house where her grandfather lived. Grandfather came out to see who was there.

Aunt Dete said, *This is Heidi. She is going to live with you from now on,* and with that Dete ran off down the mountain.

- Peter went to get Grandfather's goats from the goat house, then he went on his way.

- Heidi looked about her. *Please take me in to see the house, Grandfather,* she said. They went in.

*Now where can I sleep?* asked Heidi. She went up into the hay loft. *I like it up here,* she said. *Can I make my bed in the hay?*

Grandfather helped Heidi to make her bed in the hay. Then they went down again to eat.

- That afternoon Peter came back with the goats. Grandfather milked one of the goats.

*Here you are, Heidi,* he said. *Here is some goat's milk for you.* - Heidi had her milk, and then she went to sleep in her bed in the hay loft.

- The next day Peter came again. *Where are you going with the goats?*, asked Heidi, *I am taking them up to the pasture,* said Peter. *Do you want to come with me?* Yes please, said Heidi. Can I go, Grandfather?

Yes, said Grandfather. *Off you go!*

- Heidi and Peter went up the mountain with the goats. Heidi liked it up on the pasture. She liked the trees and the flowers, and she had fun playing with Peter and the goats. Every day after that Heidi went up to the pasture with Peter and the goats. She was so happy.

- Then winter came. The goats had to stay in the goat house all day, and Peter had to go to school.

Some afternoons he came to see Heidi and her grandfather. One day he asked Heidi to go and see his grandmother, who lived a little way down the mountain.

Heidi wanted to go back then with Peter, but Grandfather said, *No Heidi, not now. I will take you to see her one day soon.* - One day Grandfather said, *come on Heidi. Now I will take you to see Peter's grandmother.*

They went down the mountain to Peter's house, but Heidi's grandfather did not go in. He went home again. Heidi went into the house.