

**Zeitschrift:** Helvetia : magazine of the Swiss Society of New Zealand  
**Herausgeber:** Swiss Society of New Zealand  
**Band:** 67 (2001)  
**Heft:** [3]

**Artikel:** Swiss turn down fast track EU membership negotiations  
**Autor:** [s.n.]  
**DOI:** <https://doi.org/10.5169/seals-945129>

#### 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:** 08.08.2025

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

## Your Corner...

**EMMENTALER LAMB STEW** for the cooler evenings, serves four

600 - 800 gr lamb, cut as desired  
 200 gr carrot cubes  
 200 gr celery cubes  
 1/2 onion spiked with 1 bayleaf and 2 cloves  
 1.5 litre water  
 2 tbsp flour  
 1 tbsp butter or margerine  
 1 tip of knife of saffron  
 100 ml cream

### HOW IT'S DONE:

Bring water to the boil with onion and bayleaf and cloves. Add meat, stir and bring to boil. Sieve off froth. Add vegetable cubes. Cook for 40 - 45 minutes. When meat is cooked and tender, remove from pot and put aside.

In another pot, melt butter or margerine, add flour and stir until the sauce thickens (roux). Press the meat stock trough a sieve into the thickend sauce und stir with a whisk until smooth. (10 min).

Add safron and season to taste with pepper and salt. Add cream, meat and vegeables. Stir.

Voila. Enjoy!

Best served with mashed potato.

### APPETISERS - SAGE MUESLI

You will need:

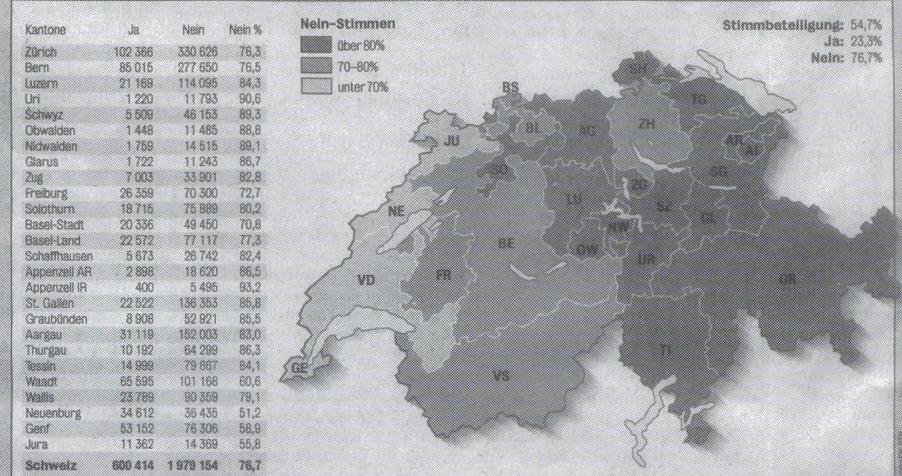
200 ml beer  
 2 tbsp flour  
 1 pinch salt  
 mix together to obtain a smooth but not too thickened dough.  
 Add extra beer or flour if necessary to achieve this.

Mix in sage leaves to the beer dough, then fry in oil in the frying pan until golden brown and crunchy. Remove and drip off excess oil on kitchen towels.

until golden brown and crunchy. Remove and drip off exess oil on kitchen towels.

Enjoy!

## Initiative «Ja zu Europa»



Stimmabteilung: 54,7%  
 Ja: 23,3%  
 Nein: 76,7%

### Swiss turn down "fast track" EU membership negotiations

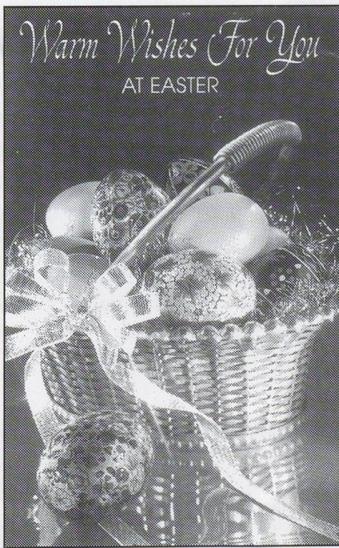
The Swiss have overwhelmingly rejected a proposal to start immediate negotiations on joining the European Union. Nearly 77 per cent of the population voted against the proposal, according to final results on Sunday 4.3. 2001.

### FAVOURITE HOLIDAY MEMORIES

We were a bit disappointed with the small number of children who sent in their favourite holiday memories, however we did receive some awesome creations including photos, drawings and stories.

Good on you for taking part - shortly you will receive something in the mail as a reward for your efforts. Keep an eye out for another activity in the next few issues of Helvetia.

**Albergo Hanmer Bed & Breakfast**  
 Rippingale Road • Hanmer Springs • North Canterbury  
 We look forward to treating you!  
 Specialising in Swiss brunch-style breakfasts, we are passionate about our cuisine - try us out!  
**Bascha & Beat Blattner**  
 Booking Freephone: 0800 342 313  
 Ph/Fax: 03 315 7428  
 e-mail: albergohanmer@hotmail.com  
 www: albergohanmer.com  
 Only 90 Min drive north of Christchurch Int'l. Airport!  
 True hospitality without compromise



Doris and Trudy



SWISSCRAFT LTD  
 Incorporating Domestic & Commercial Work  
 Specialists in Fabric & Leather Upholstery

Also Deep Diamond Buttoning  
 All Furniture Re-Upholstery

### SWISSCRAFT LTD

Manager: **Herbert Stäheli**  
 Showroom: 33-39 Colombo St.  
 Frankton-Hamilton  
 Call us  
**Phone 078 477-220**  
**Fax 078 473-039**