

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 67 (2001)
Heft: [10]

Rubrik: Your corner...

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YOUR CORNER

Summer is nearly upon us...

Barbecue is back in fashion, to enjoy with families and friends. Here are a few salad ideas to accompany them, as well as a desert for a special moment.

Doris and Trudy would like to wish all of you a happy and peaceful Christmas and a wonderful start into the NEW YEAR, may it be prosperous and fulfilling!

'SALADE NIÇOISE'

For 4 people

- 1 big and firm butter crunch lettuce
- 2 fleshy tomatoes
- 1 green, red or yellow pepper
- 1 tin of tuna (drain oil)
- 8 sardine fillets
- 8 black olives
- 1 small onion (with the purple shell)
- 2 hard-boiled eggs
- 6-7 basil leaves

Sauce:

- 4-5 Tablespoons olive oil
- 1 Tablespoon wine vinegar or lemon juice
- 1 Teaspoon hot mustard
- 2 pressed cloves of garlic
- pinch of oregano and salt, fresh ground pepper

Wash and drain the lettuce and arrange bite-sized lettuce on a large platter. Remove the pips and finely slice the tomatoes and peppers, and spread over the lettuce. Arrange the drained tuna in the centre of the salad, then garnish with olives, sardines, onion rings and sliced eggs. Beat together the sauce ingredients, pour over salad, garnish with chopped basil leaves

SUMMER SALAD

- Lettuce or other Mixed Salad leaves
- Mandarins, Oranges, Grapes, Plums, white and/or red Lychees (without pip), any other seasonal fruit
- Your own preference in salad dressing

Fillet mandarins and oranges; halve the grapes, slice fruit. Arrange salad leaves on a platter; decorate with all the fruit. Make sure all the lettuce/salad is visible, then pour over salad dressing.

DESSERT

Sorbet ice cream Colonel (with Champagne)

Wet a Champagne glass at the edges and dip into sugar.

Add 1-2 lemon sorbet ice cream balls into the glass and pour over some vodka or champagne.

To make lemon sorbet:

Begin a day ahead. Wash three large lemons and halve them vertically. Scrape out the pulp and juice into a bowl. Mix together 250 gr castor sugar, 400ml water and the prepared rind of a quarter lemon. Leave in fridge to infuse over night. Next day, strain the infusion and add the lemon juice and pulp, then pour into an ice cream maker and churn according to instructions. Transfer the sorbet into a freezer proof bowl and freeze as soon as it is ready.

DESSERT

- 300 ml red wine
(use a fine wine, e.g. Cabernet Sauvignon)
- 3 cinnamon sticks
- 5-6 whole cloves
- 3-4 Tablespoons sugar
- fresh or dried figs

Cook wine, cinamon, cloves and sugar for approximately 10 minutes to syrup. Then add the figs and slowly warm through, turning once or twice.

Stand for 15 minutes to cool.

Can be done hours beforehand.

Preperation:

Arrange vanilla ice cream (or if you can find it, use cinnamon flavoured ice cream by Mövenpick) in the centre of your plates. Halve or quarter the figs, and arrange in a star shape, pour over the strained syrup and decorate with whipped cream.

Serve immediately. Enjoy !!



KJD'S CORNER

WORDFIND

This month we have a Christmas activity especially for our younger readers...

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| y | a | n | e | f | e | s | a | t | r | d | e | d | d |
| a | p | p | g | a | t | h | e | r | i | n | g | e | v |
| s | p | a | y | m | r | r | y | n | e | w | y | c | e |
| u | y | n | d | i | d | e | s | o | n | g | s | o | n |
| m | n | d | l | l | t | r | e | g | a | t | h | r | t |
| m | e | r | r | y | c | h | r | i | s | t | m | a | s |
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| e | a | n | g | e | l | s | n | e | r | w | g | n | l |
| t | r | e | e | h | e | l | p | s | n | o | w | s | y |

All the words listed below appear in the puzzle grid - either horizontally or vertically. Find each word and circle it - some letters may be used twice. How many words can you see??

MERRY CHRISTMAS
GIFTS
HAPPY
TREE
GATHERING
SNOW
SONGS
SANTA
ADVENT

HAPPY NEW YEAR
ANGELS
FAMILY
DECORATIONS
FEAST
CANDLE
HOLLY
SUMMER
STAR