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This and That Corner

Old Glarus salutes New Glarus

On April 16, 1845, 193 men, women, and children departed from our Canton and on August 17, 118 persons, exhausted and almost penniless, arrived at their destination in Wisconsin. Scarcity of work and hard times had moved these Glarnese families to leave their homeland 125 years ago and to seek their fortune in the New World. After overcoming great initial difficulties, the New Glarnese succeeded over the years, due to their untiring efforts, to create a thriving community. We of Old Glarus are proud of this achievement and wish to express our gratitude and appreciation.

It gives us particular pleasure, however, that New Glarus has not lost contact with Old Glarus. On the contrary, these contacts have even grown stronger during the last years. We also note with pleasure and pride that the old, earthy Glarese German is still heard in our "daughter town" and that true Swiss traditions are still upheld. The Tell and Heidi Festivals are but one expression of this praiseworthy attitude.

We hope and wish that the ties between Old and New Glarus will remain strong in the future, and we are confident that the 125th jubilee and the opening of a Hall of History will contribute to the deepening of our friendship.

Old Glarus, June 1970.

Dr. Fridolin Stucki,

Chief Magistrate of the Canton of Glarus & President of the Swiss Friends of New Glarus

Glarner Fruchtebrot

Pastry

1 kg flour

40 gr fresh yeast

1 tbs sugar

1/2 litre lukewarm milk

160 gr butter

1 tspn salt

2 eggs and 1 egg yolk

Mix yeast, sugar and milk. Add butter, salt and eggs. Then add flour and mix well. Leave in a warm place for 1 1/2 hours.

Congratulations

Sami Werder from Taranaki attended the Australian Youth Olympic Festival recently to take part in the wrestling competition. Sami competed in the men's 63kg section and beat two Australian opponents to make the final against a Chinese competitor. Sami eventually lost the final, but came home with a Silver Medal. He would like to make the New Zealand wrestling team which goes to the Olympics in China in 2008. Well done, Sami, and good luck with your endeavours to make the 2008 Olympic team.

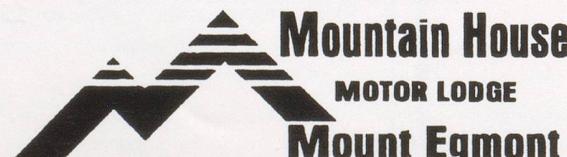
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Filling

Leave dried pears and prunes to soak for 24 hours in water. Boil fruit for 20 mins in that water, then drain and put fruit through mincer. Soak raisins, sugar, spices and nuts (just cut) in kirsch and mix with fruit mixture. Cut in half and form two long "breads".

Roll pastry in two squares. Roll around "bread" filling, fold ends under and put on an oven tray. Pierce pastry a few times with a fork and leave in a warm place (35°C) for one hour. Glaze with egg yolk and bake for one hour at 170°C.

Nudels the Glarus way

1 onion

1 tspn parsley, thyme or marjoram

2 tbs butter • 400 gr Nudel

Beef stock • Schabziger (Glarner herb cheese)

2 tspn butter

Brown onion, parsley, thyme or marjoram. Add nudels and steam for 5 mins. Then add beef stock and boil on low heat. Stir a few times so Nudels don't stick. When cooked add butter and cheese. Serve with apple sauce.

Bon Appetit
Lisette

Spruch des Monats

Just be Yourself

You must remember that you cannot be liked by everyone, since it is impossible to please them all at once!!

You can be one of the finest apples in the world - ripe, juicy, sweet, succulent and offer yourself to all people!!

But you must never forget, that there will always be people who do not like apples!!

You must learn that even if you are the finest apple in the world and someone doesn't like apples, that you have the choice of becoming a banana!!

But you must realise that if you have become a second rate banana, that there will always be people who don't like bananas!!

So your best bet would be to remain the finest apple in the world!!

You could spend your whole life trying to be a better banana, which is almost impossible if you are an apple!!

And if you try too hard, you could quite possibly end up as a lemon!!

So don't you fret, JUST BE YOURSELF, you can try again to become the finest apple yet!!!

Walter Seifert

A little girl became restless as the preacher's sermon dragged on and on. Finally, she leaned over to her mother and whispered, "Mummy, if we give him the money now, will he let us go?"

★★★★★

After a church service on Sunday morning, a young boy suddenly announced to his mother, "Mum I've decided to become a minister when I grow up. That's OK with us, but what made you decide that?" "Well," said the little boy.

"I have to go to church on Sunday anyway, and I figure it will be more fun to stand up and yell, than to sit and listen."

★★★★★

A boy was watching his father, a pastor, write a sermon. "How do you know what to say?" he asked. "Why, God tells me," the father replied. "Oh, then why do you keep crossing things out?"