

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 69 (2003)
Heft: [5]

Titelseiten

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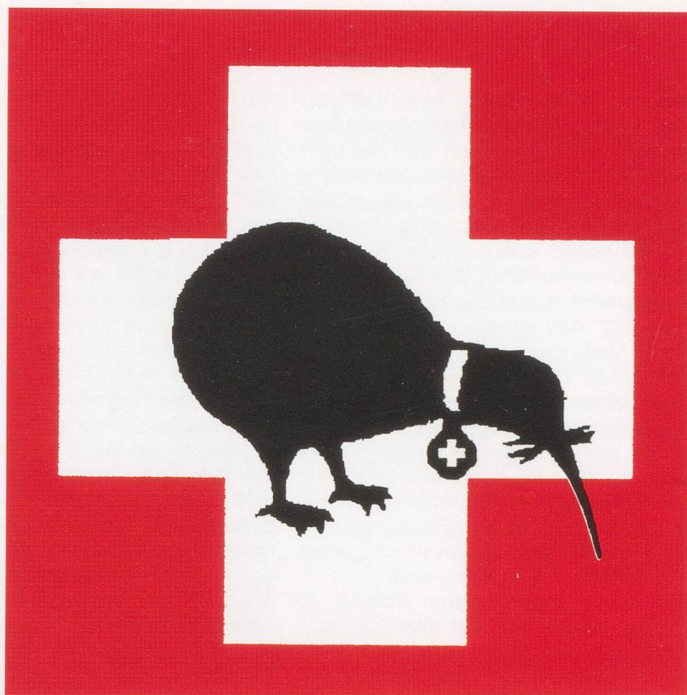
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JUNE 2003

HELVETIA



Do you know the name of the cheese from the different Canton's?

For example

Ct Geneva: Reblochon; **Ct Valis:** A hard cow's-milk cheese, used in the making of raclette. **Ct Appenzell:** A semi-hard cow's-milk cheese, treated with spiced white wine during the maturing process. **Ct Ticino:** A soft cheese made from ewe's or goat's milk, usually eaten after several days' maturation. **Ct Geneva:** A fresh cow's-milk cheese. **Ct Fribourg:** A hard cow's-milk cheese, used in fondue. **Ct Jura:** A soft cow's-milk cheese. **Ct Thurgau:** A semi-hard cow's-milk cheese. **Ct Schwyz:** A hard cow's-milk cheese, used in fondue. **Ct Glarus:** A hard cow's-milk cheese, with herbs. **Ct Vaud:** A fresh cow's-milk cheese. **Ct Berne:** A hard cow's-milk cheese, used in various cheese dishes or served by itself in thin slices.

The winner of this competition will receive a \$10 voucher, and will be announced in the following issue of HELVETIA. If there are a number of correct answers there will be a draw. The judges decision is final and no correspondence will be entered into. Please send your answers printed clearly together with your name and address on the back of an envelope to: HELVETIA competition, Silvia Schuler, Skinner Rd, Rd 23, Stratford, by the 15th of the month.

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Correct answer to the
May Issue was:
Schloss Chillon VD

The winner was:
**Martin Sowter
Auckland**
Congratulations and thank you
to all participants!

Notice to Secretaries
Please send in all your notices for
the **JULY** edition of
HELVETIA
by **JUNE 15, 2003**
Thank you
69th Year