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This and That Corner

Je vous souhaite a tous un Joyeux Noel et tous mes meilleurs voeux pour la nouvelle annee.

Every year as I look at the shop windows in town, decorated for the festive season, I have to think how Christmas was celebrated when I was a child. I was fortunate to have one set of grandparents living in the same house and the other widowed Grandma living over the road from us. Christmas Eve was celebrated with one side of the family and Christmas night with the other. Both nights after singing Christmas carols and with each of us having to recite a poem to Father Christmas, we would get a bag of goodies (mandarins, chocolates, nuts etc). The afternoon of Christmas Eve was spent putting straw, hay or oats in a pair of shoes in front of the chimney for Father Christmas's donkey and some Christmas cookies for Father Christmas. Early on Christmas Day, hay, oats and cakes had disappeared and a few presents were on top of our shoes. Although we weren't spoilt, Christmas was an exciting time spent with family.

Some Christmas poems in French, German and English

N'oubfiez pas!

Freles enfants que Dieu protege,
Quand l'hiver blanchit le sapin,
Aux petits oiseaux sous la neige
Donnez une miette de pain.
Beaux enfants purs comme une source,
Quand vous errez sur le chemin,
Donnez un sou de votre bourse
Au mendicant qui tend la main.
Heureux enfants que l'on caresse,
Si vous rencontrez sous le ciel
Des petites soeurs en detresse
Donnez un jouet de Noel.

Wenn du ganz lebst

Wenn du ganz lebst,
Schaffst du eine neue Welt
Neue Moglichkeiten
Geerdeten Himmel,
Himmliche Erde.
Wenn du so sehr lebst,
Wie du nur kannst,
So wesentlich,
So grundlich
Dann wird durch dich
WEIHNACHTEN ...

What Is Christmas?

Is it just a day at the end of the year?
A gay holiday filled with merry good cheer?
A season for presents, both taking and giving?
A time to indulge in the pleasures of living?
Are we lost in a meaningless, much-huddled daze
That covers our minds like a grey autumn haze?
Have we closed our hearts to God and His love?
And turned our eyes from 'THE BRIGHT STAR ABOVE'?
Oh, Father in heaven, renew and restore
The real, true meaning of Christmas once more,
So we can feel in our hearts again
That 'PEACE ON EARTH, GOOD WILL TO MEN'
Is still a promise that man can claim
If 'HE BUT SEEKS IT IN THY NAME'.

A few Swiss Christmas Biscuit recipes

Petits fours au chocolat (little chocolate and nut balls)

Beat well 200 gr sugar and 2 eggs.
Grate 125 gr cooking chocolate and 250 gr almonds and add to the sugar and eggs.
Add ½ tsp cinnamon and 3 tbsp sifted flour.
Form small balls (the size of a small walnut), roll in sugar and place on a tray. Leave to dry for a few hours in a warm place.
Bake at 150°C for about 20 minutes.

Rochers aux amandes (almond rocks)

Beat four egg whites,
200gr sifted icing sugar and ½ tsp vanilla essence (au bain-marie - in a dish over boiling water for 20 minutes).
Peel and cut longways 250 gr almonds (to peel, place in boiling water and the skins will come off) and add to the egg white mixture.
With a teaspoon, place small heaps on a greased oven tray.
Bake at 125°C for 30 to 40 minutes.

Schwabenbroetli (an old-fashioned Christmas biscuit recipe)

Soften 150 gr butter or margarine.
Add 250 gr sugar and 2 eggs and mix well.
Finally add 1 tsp cinnamon, 1 pinch salt, 250 gr grated almonds and 250 gr flour and mix to a pastry. Place in refrigerator.
Make small balls, poke your finger in the centre to make a hole and place on a greased oven tray. Fill hole with a little jam, and brush the top with a little egg yolk.
Bake at 180°C for 10 to 15 minutes.

I hope you will try some of these recipes for Christmas. If you have any favourite Christmas biscuit recipes you would like to share with our other readers, please send them in to us. We would love to print them next year.

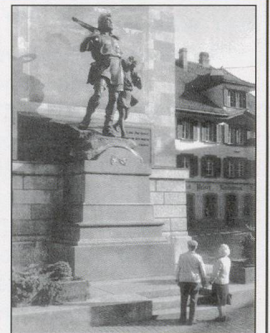
Ich wunsche Euch von Herzen frohe Weihnachten und einen guten Rutsch in ein gluckliches neues Jahr!!!

I wish you all a Merry Christmas and all the very best for the New Year.

**Bon Appetit
Lisette**

The connection between a Swiss monument and a Swiss-Kiwi

The author of this article was inadvertently omitted from our last issue. The writer is Rinaldo Rust.



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