

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 70 (2004)
Heft: [2]

Rubrik: A piece of trivia [Answers in next issue]

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: 02.04.2026

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

This and That Corner

Aargau

Aarau, capital of the canton of Aargau since 1803, lies on the river Aare under the southern slopes of the Jura. In addition to its role as an administrative and cultural centre it also has a variety of industry (manufacture of instruments, iron and steelworks, optical industry, bell-casting).

Lenzburg is also a very well known city for its food-preserving factories (particularly fruit preserves).

Carrot cake from canton Aargau

Beat five egg yolks and 200 gr of sugar until creamy. Add mixed peel, the juice of one lemon and 250 gr of raw and finely grated carrots. Then add 160 gr grated nuts, 80 gr breadcrumbs, 80 gr flour and 1 tsp baking powder. Finally beat the 5 egg whites and fold into the mixture, ensuring the ingredients are mixed well. Place in a cake tin of 250mm in diameter.

Bake at 180°C for approximately 45 minutes. Leave in oven to cool down.

Ice with 300 gr icing sugar and 3 tbsp lemon juice or 2 tbsp of kirsch and 1 tbsp of water.

Aargau Kartoffelwahe (Potato pie)

This recipe is for a dish of 240mm diameter.

400 gr pastry (puff)

200 gr bacon cut in small cubes

2 big onions

Fry the onions in a pan, and add the bacon and cook slowly. Add 6 big cooked and grated potatoes and fry for a further 10 minutes, mixing well with the bacon and onion. Add two eggs, 250 mls cream and salt and nutmeg.

Roll out pastry and line tin. Make a few holes with a fork. Cover with potato mixture and bake at 220°C until top is golden brown.

If you wish you can add 150gr grated cheese and chives or slightly cooked leek to the mixture.

Some Handy Hints - Not only from canton Aargau!

When buttering cracker biscuits, lay them on a slice of bread. This stops the crackers breaking.

To get new and old stains out of carpets, clothing and just about anything, use Eucalyptus Oil. It is also great for removing stickers from jars etc.

If you have scuffmarks on a painted wall, use a small dot of toothpaste on a damp clean cloth and rub gently. Wipe with a clean, damp cloth.

Rub a cut potato on the inside of your car windscreen then buff with a soft cloth to remove film build-up and get sparkling windows.

For dried-out felt pens, try dipping them in nail polish remover.

Cut a lemon in half and rub the fleshy part on your wooden chopping board. This deodorises the board without using harsh chemicals.

*Bon Appetit, and good luck with the hints,
Lisette*

Friendship Is One of Life's Most Rewarding Relationships

A friend is someone who is concerned
with everything you do
and everything you think

A friend is someone to call upon
during good and bad times

A friend is someone who understands
whatever you do

A friend is someone who tells you
the truth about yourself

A friend is someone who knows what
you're going through at all times

A friend is someone who refuses to listen
to gossip about you

A friend is someone who supports you
at all times

A friend is someone who does not compete
with you

A friend is someone who is genuinely happy
for you when things go well

A friend is someone who tries to cheer you up
when things don't go well

Friendship is one of life's
most rewarding relationships.

Susan Polis Schutz

A Piece of Trivia

1. How long did the Hundred Year War last?
2. Which country makes Panama hats?
3. From which animal do we get cat gut?
4. In which month do Russians celebrate the October revolution?
5. What is a camel's hairbrush made of?
6. The Canary Islands in the Pacific are named after what animal?
7. What was King George VI's first name?
8. What colour is a purple finch?
9. Where are Chinese gooseberries from?
10. What is the colour of the black box in a commercial airplane?

Answers next issue

YOUR SWISS CHEF, BERTA

**TARANAKI'S TOP RESTAURANT
LODGE - CHALETS - FAMILY UNITS
FREE PHONE 0800 MOUNTAIN**

(66 86 82)

www.mountainhouse.co.nz

Mountain House
MOTOR LODGE
Mount Egmont