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This and That Corner

Thurgau

So we can have a good idea of Canton Thurgau we will fly over the canton with a Zeppelin!!! Yes, the inventor was Ferdinand von Zeppelin, who was born in Constance and lived for some time in Girsberg Castle in Keuzlingen. His first flight with the Zeppelin was on the second of July 1900. When the Zeppelin is high enough in the air we can see lots of green pastures, forests and many fruit trees. In the north of this canton many grapes are grown. This is where the name "Muller-Thurgau" comes from. It is the hybridising between Riesling Blanc and Gruner Sylvanner. Canton Thurgau is also well known for its cheese, especially the Tilsit.

Canton Thurgau has no large cities, but many little towns.

The well known "Bernina" sewing machine was founded in 1892 in Tagerwillen, Canton Thurgau. Due to this, a major factory was built in Steckborn in the 1900s. It is a very popular sewing machine in Switzerland; however four out of five machines are exported all over the world.

Thurgauer Sauerbraten (Roast)

1 kg beef (shoulder)

Marinade

65 mls apple cider

15 mls apple vinegar (can be substituted with white wine)

Cook 2 - 3 peeled carrots, 1 onion, bay leaves, cloves, and 1 clove of garlic. Leave to cool down. Pour over meat. Keep covered in refrigerator for 3 - 4 days.

Remove meat and dry well. Sieve marinade. Rub 1/2 tsp salt and a bit of pepper to meat and brown in warm oil. Put aside. Brown 2 tbsp of flour in same frying pan, add marinade, meat and vegetables (from marinade). Cook for 2 hours on very low heat. This dish is delicious with Knopfli (or Spatzli).

Knopfli

Mix together 500 gr flour and 1 tsp salt. Beat 25 mls lukewarm water and 4 eggs well, and pour over the flour. Mix well. Cover and leave for 3 - 4 hours. Bring salted water to the boil and cut the pastry in slices as you pour it into the water. Remove the Knopfli as they come to the surface of the pot. Leave on a warm plate in oven. Cover every portion with cheese (250gr).

Tips - you can freeze Knopfli. Put in hot water to defrost.
- Knopfli are delicious when fried in butter.

Thurgau Apfeltorte - Apple cake

Beat well 125 gr butter and 125 gr sugar until mixture has doubled. Add 2 egg yolks and lemon juice. Beat a little more. Add 200 gr flour, 1 tsp baking powder and the well beaten egg whites. Put pastry in a well buttered cake tin. Peel four apples and cut into quarters. Then slice those quarters half way through and put on mixture. Spread 4 tbsp sugar on the apples. Bake for 30 minutes in moderate heat until apples are soft.

*Bon Appetit
Lisette*

QUEEN'S BIRTHDAY WEEKEND SUNDAY JUNE 6, 2004

The Auckland Swiss Club
invites you all to attend

The Annual General Meeting - afternoon

Preceded by the Cowbell Competition - morning

At the Clubhouse in Rapson Rd,
Kaukapakapa, Auckland.

To complete the weekend we gather for a
Folklore Evening with Dinner and Dance at
The Sorrento, One Tree Hill, Auckland,
on Sunday evening.

A detailed programme will be sent out to
the individual clubs with accommodation
contacts and directions to the venues, as
well as cost details.

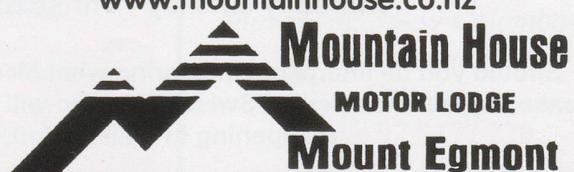
We welcome you all and look forward to
greeting many of you here in the
bustling city of Auckland.

Please contact your club for bookings.

YOUR SWISS CHEF, BERTA

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