

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 70 (2004)
Heft: [3]

Rubrik: This and that corner

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: 18.08.2025

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

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 ½ 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 Spätzli).

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

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