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# This and That Corner

William Tell

The origins of the most famous folk hero of Switzerland are rooted in the countrys' early history. Emperor Rudolf had tax-collecting bailiffs with Herman Hessler, who was based in Uri, being one of the most unpopular. Gessler placed his hat on a pole in the town marketplace of Altdorf and ordered that all people passing by it should show reverence. He was spiteful and displayed overbearing pride.

A loyal countryman, William Tell, ignored the hat and was arrested, with the outcome being that he had to shoot an apple off his sons' head with an arrow. By this time a crowd had gathered and he reluctantly agreed to the deal (otherwise both he and his son would have been killed) and, fortunately for him, his arrow was on target. Hessler then wished to know why Tell had a second arrow ready, and was told that had his son been injured the second arrow would have been directed at Gessler's heart. Upon hearing this, Gessler, once again, arrested Tell, and ordered he be taken to his castle. William Tell managed to escape, and knowing which route Gessler would take, lay in ambush near Kussnacht. When Gessler appeared, Tell's arrow found its' mark through his heart. Gessler, gasped in his dying breath that it was Tells' shaft. A dispute has long been held about the authenticity of William Tell's heroics ...

Talking of apples here is a recipe.

## Schnitz und Kartoffeln (Apple and potato dish)

300 gr dried apple  
500 gr potato (cut in pieces)  
300 gr bacon (cut in cubes)  
1 - 2 tbsp sugar

Leave apples to soften over night in cold water. Drain well. Brown sugar and add bacon and apple. Cover with water and cook slowly for 40 minutes. Add potatoes and cook for a further 30 minutes.

Having recently visited Rosemarie in Rai Valley (a truly beautiful place), I have a couple of recipes to help her use her hundreds of zucchinis!!! I hope you all enjoy



**William Tell is Switzerland's most enduring national hero ... is it a myth or not?**

these two recipes which are easy, and I think delicious!!!  
Zucchetti ... Courgettes ... Zucchini ...

## Zucchetti Kuchen

150 gr butter  
200 gr sugar  
3 eggs  
100 gr chocolate  
2 tbsp water  
200 gr zucchetti (grated)  
50 gr grated almonds  
200 gr flour  
1 tspn baking powder

Cream butter, sugar and eggs, then add all other ingredients. Bake at 180C for 55 minutes.

## Zuchetti souffle

Beat 4 eggs, then add 1/4 cup oil, 1/2 cup flour, 1 chopped onion, 1 tspn baking powder, seasoning, 1 cup grated cheese, 3 - 4 zuchetti (grated), chopped bacon.

Grease a tray and bake for 30 minutes at 180C. This can be frozen, and reheated when required.

Bon Appetit

Lisette

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