Zeitschrift: Helvetia: magazine of the Swiss Society of New Zealand

Herausgeber: Swiss Society of New Zealand

Band: 71 (2005)

Heft: [7]

Rubrik: Items of interest: Swiss news

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: 26.12.2025

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

Items of interest

When we recently gathered to pack the Helvetia, Myrtha requested a recipe for lasagne ... so here it is, Myrtha and I hope that you enjoy trying it out!!!

There are many variations of the "lasagne" so if any of you have another recipe, please forward it to the editing team for inclusion in a future edition of the Helvetia. Thank you.

Lasagne

This will make three to four dishes depending on the size of your family and/or their appetite!

Boil two packets of lasagne and rinse under cold water to avoid sticking.

White Sauce (is easy to make in the microwave). Mix $\frac{3}{4}$ cup of flour with 40-50 mls of milk and one cup of grated cheese. Stir a few times while cooking. Cook until thick and creamy.

Fry 1 kg of mince in oil until brown, and add one big onion and five cloves of garlic. Continue frying until the onions are golden. Add spices and three cans of chopped tomatoes.

In a dish place layers of pasta, followed by mince meat and then white sauce. Finish with mince meat and white sauce, and then sprinkle grated cheese on top.

Reheat for ½ hour in oven. Serve with a lettuce salad.

For farming people, this dish is very hand during the busy spring as you can freeze the lasagne. Remember it takes a long time to defrost the lasagne (24 hours). Just put in the oven for an easy and quick meal.

Thoughts to ponder over

A happy marriage has in it all the pleasures of a friendship, all the enjoyments of sense and reason, and indeed, all the sweets of life.

- Joseph Addison 1672-1719.

Two things do prolong thy life. A quiet heart and a loving wife.

- Anonymous.

Your time may be limited, But your imagination is not. - Anonymous. Swiss news

Federer wins Wimbledon ...again

Roger Federer won his third consecutive Wimbledon title recently. The Swiss moved into the company of tennis greats Bjorn Borg and Pete Sampras, the only men to have previously won a hat-trick of Wimbledon titles in the open era, by thrashing Andy Roddick of America 6-2, 7-6, 6-4 in the final. He will now take about five weeks off, before focusing on his defence of the US Open, which starts on 29 August. He will then have his eyes set on the French Open which is the only grand slam to elude him - this event, held at Roland Garros, is still about eleven months away. We wish you well, Roger, in trying to achieve this goal.

Learning French early

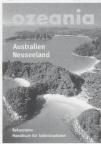
Scholars in the Canton of Bern will be learning french from the third class, and English will follow in the fifth class. The Bernese Cantonal Parliament indicated this on the 25 April. Until now French has been taught from the fifth class and English from the seventh class.

Swiss Abroad around the world

Statistics to 31 December 2004 compared to 31 December 2003

	2004	2003
Europe	388,634	381,695
Africa	17,754	17,602
America	161,324	159,916
Asia	28,474	26,970
Oceania	26,871	26,379

zeania







Backpack and Learn English Downunder Der führende Spezialist für bewährte Sprachschulen und Backpacker-Trips in Australien und Neuseeland.

Ideal für Ihre Besucher aus der Schweiz!

Ozeania Reisen AG © CH-5442 Fislisbach © Tel. +41 56 484 20 20 Fax +41 56 484 20 21 © www.ozeania.ch © info@ozeania.ch

Ozeania Wins Tourism New Zealand Award

At this year's Tourism Trade Fair ITB in Berlin Ozeania was the winner of the Tourism New Zealand Awards 2005 for the best New Zealand brochure in Switzerland.

The Swiss specialist for Australia, New Zealand, and the islands of the South Pacific is a major pioneer for individual travel to New Zealand and calls this destination its "second home", since the owners Bruno and Ursula Boeckli lived there for several years.

The relevant criteria for the award was comprehensibility, up-to-datedness, accuracy of the product, and country information, and of course also the creativity in layout.

Ozeania's brochure convinced the jury with its emphasis on the destination, its detailed and accurate information, touristic highlights for individual travellers such as customised touring in small groups, trekking off the beaten track, outstanding accommodation recommendations on farms and lodges throughout New Zealand's unspoilt nature.

Enterpreneurial spirit, innovation, touristic know-how, enthusiasm for the destination New Zealand, commitment, and an impressive layout all helped Ozeania to gain this important award. The award is a sign to the public that the winning company is an ideal partner for anyone choosing to travel to New Zealand.

Bruno Boeckli said, "It is a great honour indeed to be recognised in such a prestigious competition. I would like to acknowledge the enormous support of the Ozeania team and Ozeania's partners that have given me the opportunity to manage such a successful company as Ozeania."

Congratulations Bruno and Ursula from the Helvetia Editing Team.