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# This and That Corner

Swiss people don't have Christmas Cake but bake different kinds of small Christmas biscuits. Here are a couple of old favourites.

## Schwabenbrotli (an old recipe)

Cream 150gr of butter in a dish. Add 250gr sugar and 2 eggs and beat well. Then add 1 tspn of cinnamon, a pinch of salt, 250gr grated nuts and 250gr flour.

Mix all the ingredients into a smooth pastry. Leave the pastry in the refrigerator for a few hours. In your hand form a little round ball. Place on a buttered tray and make a hole with your finger. Put a little red jam in the hole. Brush the outside of the pastry with egg yolk. Bake for 15 minutes on medium heat.

## Basler Brunsli

Mix in a bowl 250gr sugar, 250gr grated nuts, 1/2 tspn cinnamon and 2 tbsp flour. Beat 2 egg whites until firm and add to the dry ingredients. Melt 100gr dark chocolate and add to the mixture. Roll pastry on sugar and cut into Christmas designs. Place on greased tray and leave for a few hours to dry. Bake 5-8 minutes at 200C.

Joyeux Noel et mes meilleurs voeux pour l'an nouveau.

## Weinachten

Im Sternenlicht still  
funkelt Schnee auf den Feldern.  
Es atmen in Frieden, Auen und Walder.  
Von Ferne schon  
leiten den Wanderer sacht,  
erleuchtete Fenster in der Heiligen Nacht.  
Zwischen Hofen und Hausern  
ein wurziger Duft,  
von feinstem Gebäck, erfüllt die Luft.  
Behutsam und leise, grosse Flocken in  
Weiss,  
bedecken Strassen und Dacher unendlich  
reich.

Liebenvoll schmuckten fleissige Hände,  
mit Zweigen und Schleifen, Tore und  
Wände.

Die Herzen der Menschen sind bereit,  
im Schein von Glanz und Festlichkeit.

Empfangen den segen der freudigsten  
Stund',  
die ihre Flugel legt um das Erdenrund.

Es ist wundervoll,  
dies zu erleben -  
und in diese Schonheit hineinzuweben:  
Weihnachtsgrusse  
in Freundschaft von Ferne,  
mit aller herzlichen Wärme.

Wolfgang Bielke

Wundervolle Weihnachtsabende, und viel  
Glück im neuen Jahr.

## Christmas

There are special little miracles  
that come and go each day,  
And perhaps we scarcely notice  
as they gently slip away ...  
They're not the deep,  
mysterious things  
that nobody can explain.

They're as quiet as a friendly word  
that makes a warm heart known and  
as cheering as a tender touch that  
shows we're not alone.

So, hope you have a happier Christmas  
than you've ever had before,  
and the year ahead will bring you  
all the things you're wishing for.

## Miss Rosetown mates

Danielle wins the Miss Rosetown title and chance to represent Te Awamutu in Miss World New Zealand events, the use of the Miss Rosetown Nissan Pulsar from Watson Haworth Motors, a diamond pendant from Beamish Gemtime Jeweller, flowers from The Bloom Room, a voucher for two to enjoy the luxury of Te Aroha Mineral Pools, St Ives and Body Shop products from Sanders Chemist, a paua bracelet and dress ring from i-Site and chocolates and wine courtesy of 3 Guys Supermarket.

Hesta receives a freshwater cultured pearl bracelet with nine carat gold beads from Beamish Gemtime Jeweller, flowers from The Bloom Room, a service voucher from Wilksbrooke Motors, Thermal Mud face pack and Volcanic soad from i-Site and chocolates and wine courtesy of 3 Guys Supermarket and Kristy a freshwater cultured pearl bracelet with sterling silver beads from Beamish Gemtime Jeweller, flowers from The Bloom Room and chocolates and wine courtesy of 3 Guys Supermarket.

Organiser Dean Taylor thanks all the contestants, sponsors and helpers for making Miss Rosetown such a successful event. It will be back as part of Scream Rosetown in 2007.

Miss Rosetown College quinella

Good friends Danielle Wilson and Hesta Beal decided to enter this year's Miss Rosetown together for a bit of a laugh.

Then on Saturday night the pair of College students took out the title and runner-up title respectively.

Danielle, an 18-year-old seventh former sponsored by Mitchell Farm Services, was stunned when her name was called. She had to check with another of the contestants to make sure it was her they had called.

Hesta, her 16-year-old sixth form friend, who was sponsored by Fieten Motor Services, said the pair were more at home in gumboots than high heels and this was one for the farm girls. Third place went to Miss Te Awamutu I-Site Kristy Southall. She is a 20-year-old Wintec student.

A good crowd turned out to the Miss Rosetown Pageant, part of the Scream Rosetown Festival. All seven contestants modelled clothing from CBR and Postie Plus for two sections of the competition before appearing in their gowns for the final.

Danielle's Miss Rosetown title will also hold special meaning for her grandparents, who are Swiss and live in Switzerland's 'Rosetown' Weggis.

Danielle lived with her grandparents for seven months as a 15-year-old, then visited again in June this year with her mother. She was there for their annual Rose Festival, which also has a Rose Princess, decided by the most popular girl at the annual dance.

Danielle completes her secondary schooling this year and starts the business, tourism and travel course course at the Hamilton Sir George Seymour National College campus in January. She plans to continue living on her parents' farm, and in their almost completed new home, during her studies.

Danielle enjoys the outdoor lifestyle the farm offers, and has even given hunting a go lately with her boyfriend.

She has also been playing premier netball for Te Awamutu Sports for the past two years and is keen on painting and photography, taking both subjects at school.

Danielle Wilson's mother is Trudy Wilson who contributed the 'this 'n' that corner' when Hamilton were publishing the *Helvetia*.

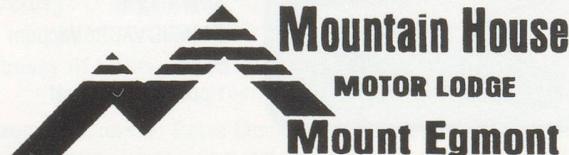


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Winners: Miss Rosetown Danielle Wilson flanked by her good friend and runner-up Hesta Beal (left) and third placed Kristy Southall.