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This and That Corner



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Canton Vaud The Continental Divide

The centre of the world for the ancient Greeks was Delphi; for the people of western Switzerland, it is close to the small town of La Sarraz, strategically located midway between Lakes Leman / Geneva and Neuchatel. If the streams leading from the nearby millpond were not varred off, the trout inside could choose which way they wanted to go: to the North Sea via the Rhine or to the Mediterranean via the Rhone. Local people have named the pond Le Milieu du Monde - the centre of the world. People here have dreamt for centuries of a trans-Helvetian and trans-European waterway.

This continental divide between the Mediterranean and the North Sea is comparable to the St Gotthard Pass. The railway here, however, has no northern and southern slopes to climb and has few bends (it only twice enters a tunnel). Eclepens, on the La Sarraz watershed and 455 metres above sea level, is only 18 metres higher than the station in Biel. At the foot of the Jura, the train from German-speaking Switzerland, after passing Yverdon and the Orbe plateau, crosses the foothills of the Jura known as the Mormont, which forms a kind of barrier between the Rhine and Rhone river regions.

Source : *Insight Guides Switzerland*

What is five years???!!! It seemed to be a long time and today it is all over for us in Taranaki!!! It really went very quickly!!! I have enjoyed doing the "This 'n' That Corner", and I hope, that you have at times tried one or two recipes, and that you didn't get bored with me!!!

I have learned a lot about Switzerland and have also tremendously enjoyed the huge variety of recipes each canton provides. It is also hard to believe that cantons have different names for similar dishes. I am certain that that is what makes Switzerland so unique and I hope that it will continue in this way. I wish the Wellington Swiss Club all the best for the next five years, and hope that our readers will appreciate their efforts. We had many wonderful evenings packing the magazine, and cementing our friendships.

Ramequin Vaudois (cheese dish)

150 gr grated gruyere cheese
8 slices of toast bread
10 mls white wine 10 mls milk
3 eggs 10 mls cream
pepper and nutmeg

Toast bread and arrange in a buttered oven dish. Add white wine. Mix milk, cream, eggs, cheese and spices and pour over bread. Bake for 30 minutes at 180C. Serve with lettuce salad.

Onions farcis a la vaudoise (filled onions)

50 gr of left over roast or raw mince meat
8 onions of similar size
1-2 buns or bread 1/2 cup milk
50 gr cooked ham 2 eggs
50 gr butter 50 gr grated cheese
1 tbsn bread crumbs 1 cup beef stock
parsley, salt, pepper

Pour hot milk over bread. When bread is soft, mix with meat, eggs and spices into a dough. Peel onions and cook 20 minutes in salted water. Empty onions carefully and chop up interior and add to bread mixture. This recipe can also be done with potatoes (emptying them and filling them with bread mixture), or a combination of onions and potatoes. Fill potatoes / onions to 3/4 and arrange in a buttered dish. Spread with bread crumbs, grated cheese and a cup of beef stock. Bake for 1/2 hour at 180C.

Gateau a la Rhubarbe de Chardonne (Rhubarb pie)

Cut 60gr butter in cubes. Add 120gr flour, 30gr sugar, salt, 25gr grated nuts, 1 egg yolk, and vanilla essence. Mix quickly adding a little water if necessary. Keep in tin foil in refrigerator for 12 hours. Spread pastry on oven tray. Cut rhubarb in small pieces, and arrange on pastry. Spread 3 tbsp of sugar. Cook for 30 minutes at 200C. Add 6 knobs of butter and 4-5 tbsp of sugar, as well as 2 tbsp wine. Bake for a further 10 minutes.

Bon Appétit, Lisette