

**Zeitschrift:** Helvetia : magazine of the Swiss Society of New Zealand  
**Herausgeber:** Swiss Society of New Zealand  
**Band:** 74 (2008)  
**Heft:** [3]

**Artikel:** The Böögg between right and left  
**Autor:** [s.n.]  
**DOI:** <https://doi.org/10.5169/seals-943619>

#### **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:** 16.01.2026

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

## The Böögg between right and left

The Sechseläuten used to be held on the first Monday following the spring equinox. On that day, the Fraumünster bell, for the first time in the year, tolled to mark the end of working hours at 6 p.m. The holiday was moved to the third Monday of April in 1952. Because of the later date, and because of summer time introduced in 1981, the lighting of the Böögg's pyre at 6 p.m. has now moved to several hours before nightfall. Additionally, because of its present date, the holiday is often within a fortnight of 1 May, leading to a stark contrast between the upper class dominated Sechseläuten and the working class holiday of May Day. This proximity of the major festivals of two political poles of the society of Zürich has led to various interferences in the past, for example the abduction of the Böögg in 2006 by leftist "revolutionaries" a few days before the Sechseläuten.

Since then, several Böögg are held in reserve with the main one stored



at a bank nearby the Sechseläutenplatz, the open area in front of the Operahaus near Bellevue where most Zürich open air activities take place.

swissinfo

## The Guilds in the Middle Ages

As more people became craftsmen, people of the same craft began to band together. They found that together they could do more than any one of them alone could do.

This was the beginning of an organization called a guild. Each line of business had its own guild: butchers, bakers, dyers, shoemakers, masons, tanners, and many others.

The purpose of the guild was to make sure its members produced high quality goods and were treated fairly. These guilds became very powerful in towns toward the end of the Middle Ages. They began to pass many laws that controlled competition among merchants, fixed prices and wages, and limited the hours during which merchandise could be sold. If a stranger came into a town, he could not sell his goods unless he paid a toll and obeyed the guilds

rules. The guild also took care of the widow and children of a merchant who died and punished members who used false weights or poor materials.

Guilds also ensured that new crafters were properly trained. A boy began his career as an apprentice. His parents sent him to a master in the craft he was to learn. For a period that varied from three to eleven years, the boy lived as a part of his master's household doing menial chores and learning his trade.

After a boy served his apprenticeship, he became a journeyman or day worker for his master. In order to become a master himself and join a guild, he had to demonstrate his skill in his craft by creating a "masterpiece" that was approved by the guild. He also had to have enough money set aside to open his own shop.

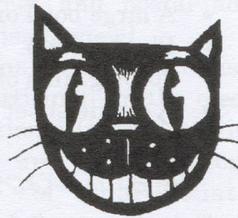
from the internet

## Zürcher Chatzegschrei

### Ingredients:

400g mince  
1 Tbs oil  
2 Tbs flour  
1 onion, chopped  
1 tsp paprika

100ml red wine  
300ml beef stock  
1 Tbs vinegar  
1 tsp lemon juice  
Salt and pepper  
1 Bay leaf  
1 clove  
50g raisins  
100-200ml l cream



- Heat oil in pan, add onion, then mince, paprika and the flour and brown.
- When nicely browned, add the wine and stock.
- Add all the other ingredients except the cream and simmer for about 20-30 minutes.
- At the end add the cream.
- The dish has to have a slightly sour taste!
- Nice with Rösti, Spätzli, Noodles etc.

En guete!



### AVAILABLE NOW!

New Zealand's finest  
Delicatessen Meats

Continental Frying/Boiling Sausages

- Specialty Meats • Meat Loaves
- Smoked Meats • Cold Cuts
- Salamis • Dried Meats



Visit our factory shop:  
68-70 Greenmount Drive  
East Tamaki, Auckland

Hours: Monday to Thursday 8am-4pm  
Friday 8am-5pm • Saturday 8am-1pm

P 09 274 4455 F 09 274 1203 W [www.swissdeli.co.nz](http://www.swissdeli.co.nz)  
PO Box 51-520 Pakuranga Auckland 2140