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## Wellington

### Past Events:

**Saturday 19th September: Bernerobig** - A perfect sunny Wellingtonian Saturday (though a bit cold and as the weather forecaster would say "they left the fridge door open down south") was to be our Berner Abend with Unterhaltung and live music. When I turned into the Clubhouse car park at 3 pm, it was half full of Taranaki motorhomes! What a heartwarming surprise! It was a great pleasure to see so many supporters from Taranaki. The visiting ladies and Peter Canziani helped us prepare and cook the meal; without their help we'd have had a struggle. A big Thank you to our guests for making the long trip and for their generous help! I hope you enjoyed the evening!

We started our evening with Glühwein and Nibbles, and everyone enjoyed the music and the company. Young and old joined in with the "Polonaise".

Roland, our president, greeted the guests and explained the history of the "Berner Platte". The traditional Berner Platte was

cooked to the usual high standard and was enjoyed by all; many came back for a second helping.

After the "bodenständiger Choscht" a light dessert of fresh fruit salad was served with ice cream.

Tea, Kaffee und Kaffee fertig with Rüebli torte baked by our new chef Pitsch Leiser (out of Betti Bossi's cookbook) rounded off the culinary evening.

During the evening Peter Canziani and Zeno von Hospenthal entertained the guests with lively Swiss music which contributed to the good atmosphere. Thank you, Peter and Zeno! It is always a pleasure to have our friends from Taranaki here, and we look forward to see you again soon.

V.M.

### Future Events:

**7 November: Garage Sale** - Don't forget our Garage Sale on Saturday, 7 November 2009 at the Clubhouse, 21 Moores Valley Road, Wainuiomata. The Garage Sale is a great fundraiser for the club; please contribute all those items you have no use for anymore. If things are too big/bulky/heavy for you, contact Heinz Jäggi 526 3551, or a committee member; we'll be happy to pick them up.

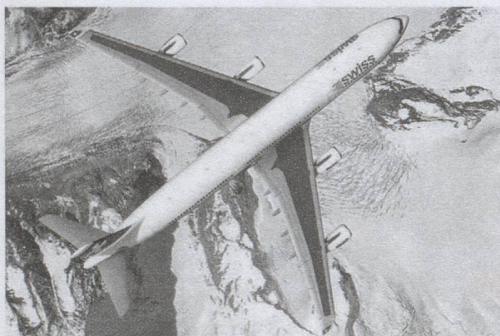
**5 December: Christmas Dinner** - We'll have our traditional Christmas Dinner from 6.30pm onwards at the Clubhouse, 21 Moores Valley Road, Wainuiomata. The Christmas tree will be decorated to set the atmosphere, we will hear the Christmas story and sing some well-known Christmas Carols. Please come and join us for a glass of sangria and enjoy our sumptuous buffet dinner, followed by coffee and biscuits, BYO Drinks. \$22.00 members, \$25.00 non-members. Please book by Tuesday 2 December with Vreni 5269 841 or Isabelle 384 7373.

**6 December: Samichlaus** - Samichlaus will come to the Clubhouse, 21 Moores Valley Road, Wainuiomata at 2pm. He will be happy to hear a poem or a song from the children. Parents please bring a plate for afternoon tea. Please let Samichlaus's secretaries Vreni 5269 841 or Isabelle 384 73 73 know by 30 November if you intend to come and give some info for Samichlaus. IR

*What did one flea say to the other after a night out?*

*Answer: Shall we walk home or take a dog?*

A STAR ALLIANCE MEMBER



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## Hamilton

### Past Events:

The **Fondue Evening** was held at the Matangi Hall on Saturday 19<sup>th</sup> September, and this year I'm sure we achieved record numbers with 145. Thanks to everyone booking in promptly we were able to order more of the ingredients required, however there are always a few last-minute replies making it a bit more difficult. Nonetheless, the committee was



Herbert, Vreni and Hanspeter looking after the liquid refreshments

there in full force decorating the hall and preparing the fondue well before anyone arrived. By 7.30pm the hall was packed and the fondue was served together with home-made bread prepared by Beatrice and Hanni as well as a selection of cold meats from the Swiss Deli. We had plenty of fondue but we apologise to those who missed out on second and third helpings of bread. We tried to help out by providing bananas and cervelats to one table that was late getting their first helping. We'll try and have more reserves next year. Soon after the fondue was tidied away, Bruno and Kurt started to provide a bit of entertainment while everyone was just happy chatting and mixing and mingling. For some, the highlight of the evening was receiving medals and trophies

proudly received by many keen participants. Congratulations to everyone involved. As a lot of



Kurt and Bruno providing some entertainment

our guests included young families with children, it was important to serve the dessert early, so it wasn't long before large tables with a selection of fruit salad, meringues, cakes and biscuits were put out and everyone had a chance to fill their tummies (if they weren't already full from the fondue). Many thanks to all the helpers, especially the stirrers and the dishwashers. It's a pretty thankless task cleaning all those cheesy pots and forks, so well done to Vitus and the team.

AZ

### Future Events:

**Family Walk - Sunday 1<sup>st</sup> November 2009** - we will meet at 11am for a range of easy loop walks in the southern enclosure of the Maungatautari Scenic Reserve. The entrance to the enclosure is at the end of Tari Road, directly opposite Pukeatua School. Parking is approximately 100 metres from the entrance. Reach Pukeatua from Hamilton via Te Awamutu - Kihikihi and Arapuni Rd. We plan to walk rain or shine, but in case of very inclement weather, contact Kurt Hess (07) 858 3306 or (021) 113 9211 before 9am on the day. Bring your own picnic lunch and drinks.

**The Family Christmas Party** will be held on Sunday 6<sup>th</sup> December, 11am at Newstead School. We will have some crafts and activities for children to participate in. If you have something you would like to share

with the children, please contact someone in the committee. Sauages and bread, cold drinks and then baking and coffee will be provided. Families are asked to bring a plate of baking to share. Ursula will present a story, in which all children are able to participate, and Santa will make an appearance and bring a parcel for the children courtesy of the club. Bring along some change and support the raffle - donations to the raffle table will also be appreciated.

AZ

## Taranaki

### Past Events:

As always September and October are pretty quiet months for our Club and its members ... so several of them decided it was time to visit a neighbouring Club!!! Thirteen members of the Taranaki Swiss Club ventured south to Wellington to attend the Bernese Evening ... they were treated to a right royal feast and, of course, wonderful and friendly hospitality. They all enjoyed meeting members and friends of the Wellington Swiss Club, and would like to thank Roland and his helpers very much for the terrific meal ... which included breakfast ... you shouldn't spoil them so much Roland, because now they will expect it here!!! I think it is great for members of one club to attend another club's function ... so thank you to our members for making the effort.

Keglen has recommenced under the leadership of Johnny ... so please make every effort to attend, as the evenings are fun and the suppers delicious.

### Future Events:

**November 5 & 19 - Keglen** at 8.00pm. Participate and have heaps of fun, enjoy a chat and bring a plate for supper.



**November 15 - Ted Napflin Memorial Shield and Championship Shoots** will be competed for today from 1.00pm. So come along and support Mark; juniors most welcome.

**November 17** - Please remember that your **sausage orders** must be in by today. Ring Lisette on 06 7628718 or Marianne on 06 7628757.

**November 29 - The annual Christmas Shoot / Keglen** will be held from 10.00am. Please bring along a plate to share for potluck lunch and enjoy a catch up with friends. Parents / grandparents please bring along a wrapped, named present for your child / grandchild which Father Christmas will distribute. For the shooting / keglen competition, each participant must bring a wrapped prize with a minimum value of \$10.00, and everyone will receive a prize in return. This is an excellent social day prior to the Christmas rush, so please support our Club by attending.

**December 12** - The Taranaki Swiss Club will be participating in the **Eltham 125th jubilee parade**. Details will appear in the next issue, otherwise please ring a committee member for more information. It would be great to see as many of our members there as possible. MD



**Swiss and Knusprig - A dream come true.**

The Auckland Swiss Club is very fortunate to now have an enthusiastic group of young members who feel that the club needs some new and exciting events for families and the younger generation.

The aim is to have a "Swiss & Knusprig" event every 4-6 weeks and also to have a monthly pub night on every first Friday of the month.

New events that are being scheduled into the next few months are beach parties, "Guetzli backe" (cookie baking - yum), family hiking, games evening, ice skating etc.

We are hoping that these events will attract more young people, families and kids for us to get to know each other and to have some fun times together.

The first **Pub Night** on Friday 2 October went off with a blast: 25 people, Swiss and friends of the Swiss, runzlig and knusprig had a great time at De Post in Mt. Eden.

By the time you receive this, the Beach Party at Cornwallis Beach on Sunday 18 October hopefully would have been a successful event with gorgeous weather and a great turn out.

Don't miss the next few "Swiss & Knusprig" events (details are below in the calendar):

**Monthly Pub Nights Fridays on 06 November and 04 December, cookie baking for children on Sunday 22 November.**

YOUR SUGGESTIONS, comments, ideas and criticism are wanted. This is YOUR club, please voice your opinion, contact the "Swiss & Knusprig" team: Tanja [swiss@zurbruegg.co.nz](mailto:swiss@zurbruegg.co.nz) or Lukas and Erika at [lu-kas.lanz@schweiz.org](mailto:lu-kas.lanz@schweiz.org)

## Swiss Club Website

Have you had a look at the Auckland Swiss Club Website lately? You find details on all events and much more there. Adrian Blaser keeps it up to date with true Swiss reliability. Your link: [www.swiss.org.nz/auckland](http://www.swiss.org.nz/auckland)

**Would you like a ride to a Swiss Club event?** We'd love to see you, please contact our secre-

tary Heidi at 4789751 or [heidi.wilson@hotmail.com](mailto:heidi.wilson@hotmail.com)

## Future Events:

**6 November: Friday Pub Night - Sale Street Bar**, 7 Sale Street, Freemans Bay (Award winning bar 2009 - amazing décor and atmosphere, it's a must to join us on that Friday!)

**13 November Fri : Jass including Society games** - 7.30pm at the Danish Club, 6 Rockridge Ave, Penrose. Invitation to all regular Card-Players, and anyone else who likes Jass. We play our usual six rounds, the first two also count for the NZ Swiss Society Competitions. The more players we have, the more medals Auckland will get. We have Jassers of all sorts of levels. Newcomers always welcome.

**15 November Sunday : Rock-hopping - or Geological excursion** - Walk on Whangaparaoa Peninsula, from Army Bay via Shakespear Park to Tiri Channel and along the North Eastern coast back to Army Bay. With our geologist Bernhard Spörli. Tides and hopefully weather will be right this time. Meet at Army Bay car park at 09.30. For details see May Helvetia, or Swiss Club Website. Please book with Nelly, [nsteinemann@xtra.co.nz](mailto:nsteinemann@xtra.co.nz) or (09) 4794038.

**22 November Sunday, 10 am - 1pm - Cookie baking and Gingerbread making with Edith Müller, our Chocolatière.**

Edith owns and runs 'Organic Delights'. Your children will have a unique opportunity to participate in a Swiss Christmas tradition and bring home some Swiss delicacies. And best of all: your kitchen will remain clean. This event will be in Silverdale or Wai-toki. The Swiss Club website has further details, and you will be receiving an email soon. Bookings essential:

[edith@organicdelights.co.nz](mailto:edith@organicdelights.co.nz)



**28 November Saturday:** **Working bee** at the Swiss farm, Rapson Rd, Waitaki / Kaukapakapa. Where else would you get a free gourmet lunch in most stimulating company?

Arrive between 10 and 11. We need to clean the place and tidy the grounds. Any help welcome.

**4 December Friday - Pub night** - place to be announced, see also website

**6 December Sunday - Swiss Santa**, at the Swiss farm.

It promises to be another memorable occasion, with Kasperle, Swiss lunch, and Santa straight from the North Pole. More details soon. Forms to complete re children on website.

**12 December Saturday, 2.30pm - Swiss Christmas celebration.** Rothesay Bay Ratepayers' hall, corner Rothesbay Rd and Beulah Ave

Time to celebrate our rich heritage of Swiss and German Christmas songs. A varied program, followed by a Swiss Christmas afternoon tea.

**Invitation to all Singers:** Some of the songs we would like to do are in four part harmony. We invite any singers to join us - we would love some of you guys to help us out, but women are most welcome too. We practice every other Tuesday night, 7.30pm, at Edith's place in Glenfield. The Christmas practices will be on November 10<sup>th</sup> and 24<sup>th</sup>, December 8<sup>th</sup>. For further information and to register please contact Edith Hess (09) 4446972 [ehess@xtra.co.nz](mailto:ehess@xtra.co.nz) or Nelly Steinemann (09) 4794038 [nsteinemann@xtra.co.nz](mailto:nsteinemann@xtra.co.nz). We are looking forward to hearing you!

## Swiss Farm on TV

A film crew had hired the Swiss Farm in winter to film the series 'The Cult'. It is on now, Thursday nights at 8.30 TV2. Do you recognise the landscape and the buildings? The film crew had changed a fair bit at the time,

they now have put everything back the way it was, except for the things we wanted kept - the Kegelbahn has a roof now. Have a sneak preview / pre-play at the working bee on 28 November!

*Nelly Steinemann*

## October Jass Results

1st	Andrew Iten	4186
2nd	Ernst Lanz	4151
3rd	Fidel Good	4079
4th	Annagret Wolf	4068
5th	Nelly Steinemann	4018
6th	Heidi Wilson	4000
7th	Hilda Iten	3912
8th	Othmar Wyss	3908
9th	Hansruedi Wolf	3906
10th	Hans Iten	3738
11th	Lynne Dunphy	3715
12th	Franz Krieger	3683
13th	Ian Gordon	3676
14th	Louis Wallimann	3650
15th	Carmen Fitzi-Gordon	3636
16th	S. Neuenschwander	3605
17th	Marcel Ruedi	3565
18th	Emil Tellenbach	3561
19th	Tony Sawyer	3512
20th	Adrian Blaser	3378
21st	Anton Good	3181

## Wild-flower programme aims to bring back bees

Basel-based agrichemical concern Syngenta has launched a five-year programme designed to help farmers by bringing bees and other pollinating insects close to fields.

The number of pollinating insects has declined significantly across Europe in recent years because of loss of feeding sites and breeding areas.

The programme, called Operation Pollinator, hopes to create an additional 10,000 hectares of habitat for pollinating insects by providing farmers with seed mixes for wild plants favoured by bees and other pollinating insects. The company also recommends certain pesticides.

*from swissinfo*

*Can you spot the irony? tb*

## Zigerkrapfen



### Teig

- 250 g Mehl
  - 2 EL Zucker
  - ½ Teelöffel Salz
- alles in einer Schüssel mischen

- 125 g Butter
- auf dem Mehl in kleine Stücke schneiden, von Hand mit dem Mehl verreiben

- 125 saurer Halbrahm
- beigeben, alles rasch zu einem weichen Teig zusammenfügen, zugedeckt etwa 1 Stunde kühlstellen

### Füllung

- 150g Ziger, Ricotta oder Magerquark
  - 4 EL Zucker
  - ¼ Teelöffel Zimt
  - 100g gemahlene Mandeln
  - 3 EL Rosinen
  - knapp 1 EL Zitronensaft
- alles mischen

Teig ca 1½ cm dick auswallen, Quadrate von ca 10cm schneiden.

Füllung auf die Quadratmitten verteilen, Ränder mit ganz wenig Wasser bestreichen.

Teig so überschlagen, dass dreieckige Krapfen entstehen. Ränder mit Gabel gut zusammen drücken.

### Backen

- Öl zum Frittieren
- auf ca 170 Grad erhitzen  
geformte Krapfen portionenweise im heissen Öl goldgelb backen, auf Haushaltpapier abtropfen.

- Zimt-Zucker
- die noch heissen Krapfen darin wenden.