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had a real family feeling about it. Great to see that the next generation, New Zealand born, has a taste for such a typically Swiss dish!

The committee had worked hard all afternoon, and everything went like a charm: The Glühwein was better than ever, the music was pleasing and added to the relaxed atmosphere, the salad was crisp and rich, the fondue tasty - and served quickly and without a hitch, and again we heard comments that it was "the best fondue ever". It was certainly very good! The clubhouse was not as crammed as at other events in the past, which meant that members and friends could walk around easily, refresh old friendships and make new friends.

Unfortunately, our president Roland Schütz missed out on this fondue; we wish him a speedy recovery.

A big thank you:

- to the embassy for a most welcome liquid contribution
- to Max Fuhrer for choosing and grating the cheese
- to all the committee members for working so hard and making it a success and for still smiling at the end
- to the many members and friends who helped doing the dishes and tidying up
- to the crew that went over the next days and did the final tidying up.

## Future Events:

**Saturday, 6<sup>th</sup> November: Garage Sale** - Don't forget our Garage Sale on Saturday, 6<sup>th</sup> November 2010 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 for you, contact Heinz Jäggi on 526 3551.

**Sunday, 21<sup>st</sup> November** (not Saturday, 20<sup>th</sup> as stated in the

## calendar): Shooting Competition

The competition starts at 1pm at Paul Scherrer's place, 146 Mangaroa Valley Road, Upper Hutt. For more information ring John Jordan 528 7846. There is an opportunity to compete in the "Mad Minute", where everyone uses the same rifle and shoots as many times as possible within 1 minute for the highest score. The highest score wins a bottle of wine!

**Sunday, 5<sup>th</sup> December: Samichlaus** - Samichlaus will come to the Clubhouse 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 (526 9841) or Sandie (528 6960) know if you intend to come, and give them some information for Samichlaus.

**Saturday, 11<sup>th</sup> December: Christmas Dinner** - We'll have our traditional Christmas Dinner from 6.30pm onwards at the Clubhouse. The Christmas tree will be decorated to set the atmosphere; we will hear the Christmas story and sing well-known Christmas carols. Come and join us for a glass of sangria and enjoy our sumptuous buffet dinner, followed by coffee and biscuits! *tb*

## FOR SALE

### Swiss Wardrobe/Desk/Buffer in walnut

1.9m wide, 1.625m high, 0.470m deep  
It has three sections:

- Left section: 0.527m wide, to hang clothes
- Right section: 0.527m wide with 4 evenly spaced shelves
- Middle section: Top part (0.325 m) has two sliding glass panels then writing desk with drop down door then two half drawers and at the bottom three full-width drawers

If you are interested, ring Jack Hartmann  
07 886 5195 or 021 263 3431  
email: jacksonja@extra.co.nz

## NEW SUISSE /KIWI



### Clément Charles Gerstenberger

*Sa maman Marie-Odile Stotzer, son papa Matt Gerstenberger et sa grande soeur Zoë ont le plaisir d'annoncer la naissance de Clément Charles Gerstenberger né à Lower Hutt le 7 octobre 2010.*

His mother Marie-Odile Stotzer, his father Matt Gerstenberger and his big sister Zoë are pleased to announce the birth of Clément Charles Gerstenberger, born on 7 October 2010 in Lower Hutt.

## RECIPE

### Bread-and-Cheese Pudding

- 2-3 slices of toast (white or brown, stale or fresh) per person; arrange in a buttered baking dish, overlapping slices slightly
- 100-200 ml white wine: dribble over the toast slices

#### *Cheese mixture:*

- 100 ml milk per person
- 1 egg per person
- about 50g grated cheese per person
- salt and pepper; mix in a bowl
- about 50ml cream per person, stiffly beaten
- fold in; pour mixture over the toasted slices

Bake about 20 minutes in the middle of oven preheated to 200°

**En quete!**