

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 78 (2012)
Heft: [8]

Artikel: ClauWau
Autor: Meyer-Knecht, Renate
DOI: <https://doi.org/10.5169/seals-944100>

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Download PDF: 27.03.2026

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Christmas



ClauWau

We have all heard of Santa Claus but did you know that modern day Santa's now even have their very own "World Championship"? ClauWau, as this quirky event is lovingly named, is a relatively new event in its present form. It has become a yearly affair in Samnaun to open the winter-season of the region.

"Santas" from all over the world will find their way to the slopes of the Silvretta-Arena Samnaun / Ischgl, the largest ski area in the eastern alps, to contest for the unusual title.

Such talents as speed, efficiency, as well as a sound knowledge of the worlds places are tested and judged in this competition, together with artistic flair and creativity. Past tasks included chimney climbing, sleigh driving, relay races, gingerbread decorating and creating snow sculptures, amongst others.

It is, by all accounts, quite a challenge, as much fun as it might be for both spectators and competitors alike. After all it is a special honor and there is even real prize money at stake! In 2011 the event was themed "charity" and, to honor the spirit of St. Nikolaus and the festive season, took part in the national fundraising campaign "Every penny counts". It raised a total of CHF 11'000.-- for mothers in need. Can you imagine a more fun way of contributing while celebrating at the same time?

The original tradition of ClauWau is an old custom and celebrated by the children from the Samnaun region on the 5th of December, the evening before "Swiss Samichlaus" arrives. They all dress up as either "Chlaus" or "Schmutzli" and visit, under much laughter and cowbell-ringing, each family of their community. Once welcomed into the homes they sing various songs or read poems and are fare-welled with a little gift of a coin and sweets. A beautiful way not only to bring old and young together but also some company to the lonely!

Contributed by Renate Meyer-Knecht



Sources: www.engadin.com, www.clauwau.ch

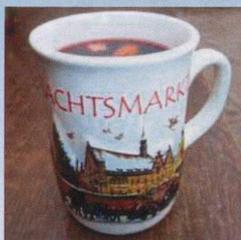
And finally something for the adults....

Mulled Wine (Gluehwein)

Mulled wine is always a great drink for festive occasions and a larger group of people. Here is the recipe the Auckland Club uses on our 1 August celebrations:

Recipe:

- ♥ 500 ml orange or apple juice
- ♥ 2.5 lt red wine
- ♥ 1-1.5 lt water
- ♥ ca. 10 tbsp brown sugar
- ♥ 3-4 cinnamon quills (halved)
- ♥ 2 tsp vanilla essence
- ♥ 8-10 cloves
- ♥ ½-1 tsp cardamon powder
- ♥ ½-1 tsp 5-spice blend



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Heat the mixture until almost boiling (don't let it boil, the alcohol then disappears!) and let stand for 3-4 hours.

Before serving heat up again.

Prost!

Recipe contributed by Pia Wittwer Blaser

Fröid a de Chind

Zwölf Schue und zwäi Pantöffeli,
sächs Gable und es Löffeli,
sächs Müüler und en chlyne Latz,
sächs Gwäggen und en junge Spatz,

im Gaarte Gmües und Lilie
git zämen e Familie,
wo here staat, sich weert und sträbt,
und statt nu vegetiert - au läbt!

Us Angscht und Müe and Soorg ums Gält
gits äifach e käi häili Wält.
Es bruucht na Müetere. Und Chind,
wo mäischtens ja vom Vater sind.

Wie läbt me gsund und gfröit und frei
zmitzt i dem Ggöiss und Chindergschrei.
Si bringed Appetit und Schwung:
Mit Chinde blybt me zwääg und jung.

Contributed by Edith Hess