

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 84 (2018)
Heft: [2]

Rubrik: This and that

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This and That

Happy Sibajak Reunion – celebrating 60 years in NZ

60 years ago, on a cold and wintery 25th October day, the old Dutch trooper ship Sibajak set sail from Rotterdam. On board were many migrant groups leaving their families behind and embarking on the journey south to New Zealand, including Dutch, Polish and English.

A smaller group of Swiss families, couples and individuals were amongst them, including Sepp and Helen Staheli with their two young children Herbert and Anita, the Notter family, Karl and Ruth Waldvogel (on their honeymoon), Ernst Staheli, Ernst Wüthrich, as well as Elsi Voser, Frieda and the late Bob Keller, Albert Schweizer and Werner Fassler. They befriended each



other on the Sibajak, setting off on their adventure to a new land.

Creeping with every wave the old ship crossed the Dateline and sailed via the Panama Canal with brief stops in Curacao, Panama City and Tahiti. Finally, after five long weeks of keeping themselves amused by playing cards and making handcrafts (amongst other things), it rounded the corner into Wellington harbour on the bright sunny morning of 1st December 1957. So began their new lives in New Zealand, far from their Heimatland.

They have enjoyed a close friendship and shared many experiences ever since, becoming an integral part of the Hamilton Swiss Club, living and working near each other in the Waikato, and providing one another with a valuable support network over the years. They still meet up regularly for coffee, cake and Jassen, and Swiss Club functions.

A few of this group gathered on 1st December 2017 to celebrate their arrival and reminisce about their 60 years in New Zealand at the Zealong Gardens, followed by Schwarzwälder Kuchen, Kaffee and Schnapps at "Café Crosby".

Jet d'Eau Fountain Geneva

Jet d'Eau, literally meaning 'water jet', is the huge Fountain on the Geneva Lake, in the city of Geneva, Switzerland. Jet d'Eau is one of the tallest fountains in the world.

The mighty fountain at the Geneva end of Lac Léman is the emblem of the city, its biggest tourist attraction and the background of choice for countless selfies. It's visible from planes flying into Geneva airport, and from the top of the Salève mountain. But why is it there, and how does it work?

Here are 10 facts about Jet d'Eau.

1. Created in 1886, it wasn't a fountain at all, but a release valve designed to relieve over-pressure from a hydraulic pumping station that powered the machines of jewellers and watchmakers at La Coulouvrenière. At first it only spouted water 30m high.

2. In 1891 Geneva authorities decided to turn it into a tourist attraction and moved the valve to its current position just off Eaux-Vives on the left bank. It was connected to the drinking water system and the water flow increased so the spout climbed to 90m.

3. In 1951 the fountain reached its current maximum height of 140m after it was connected to a new pumping system that took water directly from the lake.

4. Some 500 litres per second of water

now flows from the jet, at a speed of 200 kilometres per hour.

5. At any one time, up to seven tons of water is in the air at the same time.

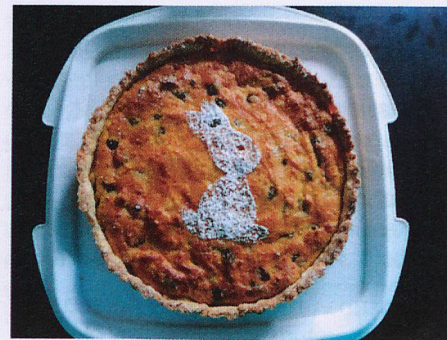
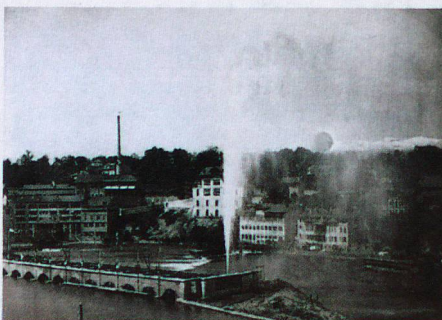
6. Tubes in the specially designed nozzle disperse air into the water, turning it into bubbles and creating the fountain's white colour.

7. It's managed by the Services Industriels de Genève (SIG) and manually switched on and off by five volunteers who are retired SIG workers.

8. It costs around 800,000 francs a year to run.

9. The jet d'eau doesn't run constantly. It is switched off at night, in strong winds and below zero temperatures.

10. In 2016 a new walkway was built out to the jet d'eau, replacing the old concrete jetty built in 1891. www.thelocal.ch



Osterfladen mit Griess (Easter Pie with Semolina)

Ingredients

Dough 250 g flour
¼ tsp salt
2 tbsp sugar
grated zest of 1 lemon
125 g unsalted butter
1 egg, beaten
2 tbsp cream
(or a store-bought pie dough)

Filling 200 ml cream
200 ml milk
100 g raisins
3 tbsp semolina
3 tbsp sugar
3 egg yolks
grated zest of ½ lemon
100 g ground almonds
3 egg whites, beaten

Instructions

1. To make the dough: In a bowl mix the flour, salt, sugar and lemon rind. Cut butter into small pieces and add to flour mixture, rub to a crumbly mixture. Make a mould in the middle, pour in the egg and cream and quickly put the dough together. Wrap the dough in foil and put it in the fridge for 30 min.

2. Roll out the dough on a little flour, butter the baking dish (appr. 28 cm Ø) and put the dough in it. Prick the base of the dough with a fork, then put it in the fridge for 20 min.

3. For the filling heat the cream, milk and raisins in a pan until it starts boiling. Turn the hotplate off and add the semolina, mix well and let it swell for 15 min. Let the semolina cool down and stir it occasionally.

4. Preheat the oven to 200° C.

5. Add the sugar, egg yolk, lemon rind and almonds to the semolina and mix well, at the end carefully add the egg whites.

6. Pour the filling onto the dough base.

7. Bake for 30 – 35 min. in the lower half of the oven.

8. Once cooled down you can decorate it to your liking.

Enjoy! Tested and consumed with relish by Brigitte Hofer and family.