

[Recipes]

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good fortune to meet Mr Ehrler at home, and because of it came to New Zealand in due course, will forever hold Frank in great esteem and loveable memory. Not only his countrymen were the friends of Frank, the Pakeha and Maori had the opportunity to have a taste of the milk of human kindness that flowed from his generous heart. From north and south his friends came to pay homage on his last journey. The natives cast off their footwear so as not to disturb the peace in reverence of the body of their friend, as it was in the home, before being taken to the church in the evening. On the day of the burial after Requiem Mass there was an attendance of at least 400 people who paid their respect to Frank. The floral tributes also were a sure sign of his being liked and respected. There were a great number of cards and telegrams, all of them a tribute to Frank and a consolation to the bereaved.

The following is a list of those who came to New Zealand due to Frank Ehrler: Joe Niederoest, Karl Von Richenbach, Zeno Hospenthal, Fridolin Gwerder, Dominik Hiestand, Paul Zimmermann, Walter Fluhler, Adolph Fluhler, Werner Fluhler, Bertha Fluhler (later to become Mrs Paul Zimmermann), Joe L. Dettling, Joseph Dettling, Franz Suter, Joe Fohn, Charles Camenzind, Loui Muller, Frank Imhof, George Amstalden and family, Alois Fischlin and family, Albert Schuler and family, Walter Risi and family. —L.Z.

MR SOLOMON ZINSLI 103 YEARS YOUNG

The oldest Swiss resident in New Zealand, Mr Solomon Zinsli celebrated his 103rd birthday at his son's residence in Hawera on February 21st last. Mr Zinsli is, for his age, still in remarkably good health physically and mentally. He still goes unaided to the local hotel for his daily glass of beer and displays an active interest in world and local affairs. It is no trouble for him to switch from one language to the other, as the conversation may go, when talking with a Swiss compatriot. The Swiss people are very proud of "Old Ted," as they affectionately call him, and wish him many more happy returns. —J.St.

★ ★ ★ QUINCE CREAM

Peel and core some quinces (peel and cores make the best jelly). Cut quinces into small pieces, stew until soft in just enough water to cover the fruit. Press through a sieve, add sugar to taste and a little lemon peel. Prepare separately a vanilla custard. When fruit and custard are cold, mix the two and, if possible, add a small cup of cream. Put into a glass dish and garnish with some lady fingers (Loeffelbiskuit).

—From "Nelly Kalender"

TASTY SAUSAGE CASSEROLE

Have ready some peeled and thinly-sliced cervelat sausage (these are obtainable from shops which sell Meltzer's sausages). Also peel and slice some hardboiled eggs and some boiled, cold potatoes. Grease a casserole, put layers of potatoes, cervelat and eggs into it and between each layer pour some sour cream. At the top put a layer of potatoes. These get a sprinkling of grated cheese, some dots of butter and some breadcrumbs. Bake in medium oven on a low shelf for 30-40 minutes. Excellent served with a green salad. Before serving sprinkle casserole with some finely-minced herbs.

—From "Nelly Kalender"

FORTHCOMING EVENTS

HAMILTON SWISS CLUB

The ANNUAL GENERAL MEETING will be held on the 26th of April in the Riverlea at the commencement of our Social Evening. Please be early. Membership badges must be worn for this occasion. If you do not possess one apply to the secretary, R. Rust.

The ANNUAL GENERAL MEETING of the Society will be held in the Brooklyn Hall, Wellington, on the 9th of May, 1959, at 8 p.m. Please keep this date free.

A. Biland, Secretary.

AUCKLAND SWISS CLUB

The ANNUAL GENERAL MEETING will be held in the Epiphany Hall on the 7th of April, 1959. Please do not miss this date.



NEWS FROM SWITZERLAND

WORLD BANK RAISES NEW LOAN IN SWITZERLAND

At the beginning of the year, a Swiss consortium of Banks offered for public subscription at the price of 100% net a new 4% loan of 100 million Swiss francs (U.S.A. \$23.3 million), put on the market by the International Bank for Reconstruction and Development.

The loan is to be re-imbursed in 1974; the World Bank, however, reserves to itself the right to proceed with an earlier amortisation, either total or partial, as from 1969. The Federal stamp duty on the bonds as well as the tax on the coupons will be paid by the debtor; moreover, the bonds are not subject to the tax on interest, so that the yield from them will be 4% net. This loan will be quoted on the Exchanges at Basle, Zurich, Geneva, Berne and Lausanne.

A FOREIGN LOAN IN SWITZERLAND

The "Electricity Supply Commission," of Johannesburg, has issued a 50 million Swiss francs loan (U.S.A. \$11.65 million) in Switzerland, redeemable in 15 years' time, which has been entirely subscribed. These funds are intended for the development of the production of electricity in South Africa. The firm in question is a highly-esteemed client of Swiss industry, to which it has already given orders amounting to 60% of the sum total of the loan.

REFINERY FOR MINERAL OILS IN SWITZERLAND

A plan is now being studied for the setting up of a refinery for mineral oils at Aigle, a small Swiss town in the Valley of the Rhone, on the Simplon line. The raw petroleum will be brought from Genua by means of a pipe-line, via the Grand Saint Bernard road tunnel, on which construction work has now started. Later on, the pipeline will be prolonged as far as Germany.