

Forthcoming events

Objekttyp: **Group**

Zeitschrift: **Helvetia : magazine of the Swiss Society of New Zealand**

Band (Jahr): **24 (1961)**

Heft [4]

PDF erstellt am: **24.05.2024**

Nutzungsbedingungen

Die ETH-Bibliothek ist Anbieterin der digitalisierten Zeitschriften. Sie besitzt keine Urheberrechte an den Inhalten der Zeitschriften. Die Rechte liegen in der Regel bei den Herausgebern.

Die auf der Plattform e-periodica veröffentlichten Dokumente stehen für nicht-kommerzielle Zwecke in Lehre und Forschung sowie für die private Nutzung frei zur Verfügung. Einzelne Dateien oder Ausdrucke aus diesem Angebot können zusammen mit diesen Nutzungsbedingungen und den korrekten Herkunftsbezeichnungen weitergegeben werden.

Das Veröffentlichen von Bildern in Print- und Online-Publikationen ist nur mit vorheriger Genehmigung der Rechteinhaber erlaubt. Die systematische Speicherung von Teilen des elektronischen Angebots auf anderen Servern bedarf ebenfalls des schriftlichen Einverständnisses der Rechteinhaber.

Haftungsausschluss

Alle Angaben erfolgen ohne Gewähr für Vollständigkeit oder Richtigkeit. Es wird keine Haftung übernommen für Schäden durch die Verwendung von Informationen aus diesem Online-Angebot oder durch das Fehlen von Informationen. Dies gilt auch für Inhalte Dritter, die über dieses Angebot zugänglich sind.

5. AUCKLAND II	193 (40)
Briner H., Loekcher A., Grossmann P., Rieser B.	
6. HAMILTON III	180
Reinhart P., Fitzi O., Bolli B., Stacheli E.	
7. HAMILTON IV	178
Reichmuth O., Mueller W., Mueller M., Villiger J.	
8. HAMILTON II	176
Oettli J., Oettli Hans, Oettli Henry, Eggmann H.	
9. HAMILTON I	128
Risi W., Risi A., Kopp K., Biland A.	
10. HAMILTON VI	123
Reichmuth Mrs, Muller Mrs, Villiger Mrs, Schuler Mrs.	
11. AUCKLAND III	117
Kaegi F., Enzler Mrs, Peyer Miss, Binder A.	
12. HAMILTON IX	104
Oettli P., Oettli H., Oettli R., Oettli E.	

SINGLE COMPETITION

1. Napflin J., Taranaki	56 (18)
2. Weber J., Hamilton	56 (13)
3. Kaiser J. A., Taranaki	54
4. Fitzi H., Auckland	53 (17)
5. Fluuhler P. J., Taranaki	53 (17)
6. Suter F., Taranaki	53 (15)
7. Enzler H., Auckland	53 (13)
8. Gwerder J., Taranaki	51 (18)
9. Reichmuth O., Hamilton	51 (14)
10. Briner H., Auckland	51 (10)
11. Chamberlain E., Taranaki	50 (18)
12. Mueller A., Auckland	50 (17)
13. Scherner A., Taranaki	50 (17)
14. Fitzi O., Hamilton	50 (16)
15. Schuler A., Hamilton	50 (14)
16. Studer E., Hamilton	50 (14)
17. Rieser B., Auckland	50 (11)
18. Bolli B., Hamilton	49 (18)
19. Imlig Ad., Hamilton	49 (15)
20. Rust R., Hamilton	49 (13)
21. Biland A., Hamilton	48 (15)
22. Loetscher A., Auckland	48 (14)
23. Hartmann S., Auckland	46 (14)
24. Oettli Henry, Hamilton	46 (14)
25. Mueller M., Hamilton	46 (14)
26. Oettli Hans, Hamilton	45 (16)
27. Alder A., Taranaki	45 (14)
28. Schuler Fr., Hamilton	45 (11)
29. Krieger F., Hamilton	45 (9)
30. Reichmuth Mrs O., Hamilton	45 (1)

Obituary

DR. F. KAEGI

Vice-President of the Swiss Society

TO some of us the passing away comes expected, to others without warning. The Kaegi family bid "hurray" to the husband and father on the morning of the 29th March, not realising that their breadwinner would not return home from work that evening.

Dr Kaegi's death removes one of the most brilliant brains in the field of dairy Science. His textbooks on cheesemaking are world renowned and are used in all European Agricultural Colleges as well as in America.

Having in mind the welfare and future of his family, on the zenith of his fame he decided to emigrate to this country with the intention of taking up cheesemaking here on a pattern as it is known in Europe. However, the co-operative system, as it is practised here, prevented him from fulfilling his ambition.

It must have been a tremendous frustration for such a brilliant man to be compelled to take up farming, in order to make ends meet, or return to Switzerland. However, with determination and courage his farming enterprise became a success. In between his work on the farm he acted in an advisory capacity on silage research which has taken place at Ruakura over the last few years.

Dr Kaegi's first wife, Margaretha, who passed away two and a-half years ago, assisted him actively and morally, becoming a tower of strength, knowing and understanding him. After the heavy blow fate struck on her death, Dr Kaegi leased his farm and settled in Auckland, where he met 12 months ago, his second wife, Germaine Mathews, who became a devoted mother to his children.

As a research chemist with an industrial firm in Auckland, Dr Kaegi won the respect of his employers, who regarded his work as exemplary.

To the bereaved family, the Swiss Society extends its deepest sympathy. May God mellow their sorrow.

—W.R.

FORTHCOMING EVENTS

HAMILTON SWISS CLUB

The next evening will be held on the first Sunday in May (7th) in the Riverlea. The Dutch orchestra will again play for you. Make sure to bring your partners. On this night we will have a bring and buy so if you have anything in your garden or whatever you can spare—cakes, jam, etc.—please bring it along (and bring your basket and purse to take things home).

The second Card Evening will be held in the Tauwhare Hall on Saturday, 20th May. Ladies welcome.

WELLINGTON SWISS CLUB

Our Annual General Meeting will be held on Saturday, 29th April, at 8 p.m., at the Community Hall, Brooklyn.

**COMMITTEE MEETING OF THE
SWISS SOCIETY**

A Swiss Society Committee Meeting will be held on Sunday, 7th May, at Mr and Mrs Risi's residence, Ngaruwahia, at 11 a.m.

Business: Consider recommendations for the Annual General Meeting to be held on 11th June at the Riverlea, Hamilton. Will Clubs please instruct their delegates intending to be present, or forward such recommendations in writing before date of Committee Meeting.

NEWS FROM SWITZERLAND**INSPIRED ECONOMIC DECISION**

Many Swiss enterprises dealing in construction materials at the end of last year communicated to Federal Councillor Mr Wahlen, head of the Federal Department of the Public Economy — and now Switzerland's president—that they would not make any price increases before 31st December, 1961. By this measure, which was taken for the first time in 1957, the industries concerned intend to contribute to maintaining the price of construction at its present level and so help fight inflation. Such a decision, made quite freely by the building trade enterprises, merits an honourable mention.

SWISS MILLS THROUGHOUT WORLD

The Swiss firm of Buhler Brothers, which is particularly renowned for its milling plants, helps to grind good wheat throughout the world, as can be seen from the following: it is this firm which is going to set up the first mill for cereals in Brazil, the new capital of Brazil. This plant will be capable of dealing with 100 tons of cereals in 24 hours. Furthermore, the firm in question is to deliver to one of the oldest Italian flour-mills, two plants of a total capacity of 240 tons per 24 hours. This large pneumatic plant was ordered on the basis of a very careful comparison made with competitive products. In addition, this same firm has supplied seven out of the nine plants of this kind, which have been ordered abroad, recently, by Japan. The most important of these orders related to the setting up of the largest modern flour mill in Japan, comprising two separate plants of a capacity of 140 tons per 24 hours, each.

MEAT CONSUMPTION IN SWITZERLAND

The consumption of meat in Switzerland, which is already very high, continues to increase. In 1960, the total consumption, including that of animals slaughtered at home, attained 715 million pounds. Thus, the annual average amount per inhabitant comes to 124 pounds, as compared with 119 pounds in 1959.

● RECIPE**BRIOCHEs**

Sift and warm 3oz. flour, Cream $\frac{1}{2}$ cake yeast with some sugar, add $\frac{3}{4}$ cup of warm milk, pour into a hollow centre of flour. Mix smoothly and let rise in a warm place to a sponge.

Second mixture: Sift 8oz. flour with 1 teaspoon salt, add 3 teaspoons sugar and rub in 6oz. butter. To this add 3 beaten eggs and then the first mixture, beat into a smooth dough. Allow to rise until double in bulk. Turn on to a floured board and kneed well. Take $\frac{2}{3}$ of the dough, divide into 18 pieces, mould each into a ball and place into a buttered patty pan. Divide the remaining dough into 18 pieces, mould into a small ball on top of other pieces in patty pans. Press right down to the bottom of the mould, let rise. Brush with egg, bake 15 to 20 minutes, 425 degrees. To serve, break in half and butter these. —P.St.

**BEERESCOURT DELICATESSEN
BEERESCOURT DELICATESSEN
BEERESCOURT DELICATESSEN**

Great South Road

— Stocks all your favourite —
CONTINENTAL DELICATESSEN

Our specialties include: Bratwurst, Fleischkaese, Smoked Beef, Gryere Cheese and many others.

Next time you are in Hamilton call in and
see Otto Fitzi

OR RING 81 283

**ROSA METZLER LTD.
ROSA METZLER LTD.
ROSA METZLER LTD.**

**SWISS, VIENNESE, DUTCH & CONTINENTAL
SAUSAGES**

— BRATWURST EVERY FRIDAY —
— BRATWURST EVERY FRIDAY —

Good available at up-to-date Delicatessen shops
throughout New Zealand.

Trade enquiries to—

ROSA METZLER LTD.
P.O. Box 951 AUCKLAND Phone 594-465

Printed by North Waikato Printing Co. Ltd., Ngaruwahia, for
the Swiss Society of New Zealand (Inc.), Box 23, Ngaruwahia.