

Forthcoming events

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It was pointed out by the panel, that merely substituting sugar with honey often showed a lack of blend and/or a clash of taste. Mrs Rufer's prize consists in a sizable quantity of honey, delivered to her home. Herewith the prizewinning recipe.—

Basler Laekerli:

1½ lb flour, ½ lb sugar, ½ lb honey, 1 level teaspoon cinnamon ground, 1 level teaspoon cloves ground, little nutmeg, ½ cup milk, ½ cup mixed peel, finely chopped; 3 oz almonds, chopped; 3 oz hazelnuts or walnuts, chopped; few drops rum aroma or Kirsch, 1 teaspoon baking soda, some icing sugar.

Method: Bring honey and sugar to boil, then add milk and mix well. Take it from the pan, mix with the flour and other ingredients which you have ready in a bowl. At last, add the baking soda, which you have dissolved in a little warm water. Knead the dough and leave it to rest for three to four hours.

Roll pieces quarter inch thick, put them on a greased and floured tray, brush with sugar water and bake 12 to 15 minutes at 350 degrees. When still hot, cut into two-inch squares and ice with icing sugar which contains a few drops of rum aroma. This biscuit will keep for months in airtight tins.

Forthcoming Events

AUCKLAND SWISS CLUB

'**Bunter Abend**' with JE-KA-MI and Quiz, on 29th June, 1968, is to be held at Edendale Hall, Sandringham, at 8 p.m.

Our **National Day Celebration** is to be held on Saturday, 27th July, 1968, at the Edendale Hall, Sandringham.

HAMILTON SWISS CLUB

Swiss National Day Celebration: 29th June, at the Riverlea. Friends welcome. Tickets available from Committee members.

The last **Card Evening** of the year is to be held on 6th July in the Swiss Chalet.

TARANAKI SWISS SOCIAL CLUB

The Taranaki Swiss Social Club wish to remind all members and friends that the **1st August Celebration** this year will be held on Thursday, 1st August.

The next **Social and Dance** will be held in the Kapuni Hall on Thursday, 4th July, at 8 p.m. Admission: Double Ticket \$2.50,

plus a plate. Gentlemen, \$2.00. Ladies, \$0.75c., plus a plate. Junior Gents (under 18), \$1.00.

Card Evenings: Swiss Cards and Euchre, St. Paul's Hall, Normanby, on July 1st and 8th. Admission: 25c. Prizes: Ladies and Gents 1st, 2nd and 3rd, also Points Prize.

Shooting: Every third Sunday of the month, at Ted Napflin's, Riverlea, with the exception of August, December and January, commencing at 12 noon. We now have an excellent shooting stand—all under cover—first-class conditions for shooting and for meeting your friends socially. The Club owns three target rifles, so there is never a long waiting time. It is intended by the sub-committee to arrange some competitions this year to stimulate interest amongst younger members.

A lot of work goes into arranging these various functions—please show your appreciation and your interest in the Club by continuing to support as many and as often as possible, thus assuring the continued success of the Swiss Social Club. For any further information about the Club or Club activities, contact: Raymond Waldvogel, Hon. Secretary, R.D. 28, Manaia. Phone 266A, Manaia.

News from Switzerland

MOTORISTS' CALL SERVICE RUN BY THE SWISS POST OFFICE

Almost 14 years ago the Swiss Post Office decided to introduce a car radio call service for motorists. At the beginning of 1958, thanks to the combined efforts of the Swiss Post Office and industry, the scheme was far enough advanced for car call service to be started north of the Alps. As from this year this service will be available to motorists throughout Switzerland. Naturally it is not a system enabling motorists to telephone while driving, but one allowing any telephone subscriber in Switzerland, through a special exchange, to let a driver know by means of a signal clearly visible in his car that he is wanted on the phone. The driver then stops at the nearest public call box where he dials a special code number and is immediately put in touch with the person calling him. At present some 3,000 subscribers are connected to the Swiss automobile call service. They are divided into the following categories of occupations: tradesmen, represent-