

# Swiss recipes

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### Swiss Recipes

Zimt-Sterne (Christmas confection): 10 oz. almonds, 10 oz. sugar, 1 tablespoon cinnamon, 3 egg whites. Beat egg whites very stiff, add sugar, cinnamon and almonds. Mix quickly and turn out on sugared board. Then roll lightly till dough is a quarter of an inch thick and cut out shapes of stars, which you place on greased tray and bake in low oven. When cold place one dot of thick icing on each star.

Tea Biscuits (Teeplatzchen): 1 lb. flour,  $\frac{1}{2}$  lb. butter, 5 oz. sugar, 2 eggs. Into flour rub butter and add sugar and eggs. Mix well, then turn out on floured board. From dough one-eighth of an inch thick cut small round shapes, which you place on a greased tray and bake in low oven. When light brown remove from oven and fill them with apricot jam immediately, placing one on top of the other and turning them into icing sugar.

MRS. E.A.

### FORTHCOMING EVENTS

Instead of the monthly evening in January, the Hamilton Swiss Club will hold a combined picnic with the Auckland Swiss Club. (See advertisement elsewhere in this paper.)

Just a reminder to all our Swiss friends in Auckland.

Don't forget that the Auckland Swiss Club holds its monthly social at the Epiphany Church Hall, Gundry Street, Newton, on the first Tuesday in the month. Come along and spend an enjoyable evening among friends. Everybody is made most welcome.

#### Taranaki Swiss Club

Remember date of Picnic—16th February.

#### Combined Picnic

Hamilton and Auckland Swiss Club, in the Mercer Sports Ground (near Mercer Railway Station), on the 26th of January, 1958, starting 10 a.m. Children's races, tug-o'-war, music, ringen, jodeln, steinstossen, dancing, bratwuerste, etc. Road will be flaged. Any alterations due to weather conditions will be broadcast from 1XH, 9 a.m., and 1ZB from 8 a.m. at half-hourly intervals. Everybody most welcome.

A.B.

### QUESTION AND ANSWER COLUMN

"Curious": Regarding the military tax—do I have to pay above tax also on the assets of my wife? In other words, are we in this matter subject to Swiss or New Zealand law?

Answer: It is the Swiss law which applies to the Swiss Military Service Exemption Tax and it results from the declaration forms and explanations which are sent every year to all

those subject to that tax, that all income of a wife has to be declared by her husband, but not her personal fortune.

### REMINDER

Swiss citizens do NOT have to renounce their Swiss citizenship in order to become naturalised in New Zealand.

## News from Switzerland

### Small Decline of the Swiss Emigration

Nine hundred and sixty-six Swiss citizens emigrated during the first six months of 1957, that is to say, 15 per cent. less than during the corresponding period of 1956. Emigration, in June alone, declined by 7 per cent., in comparison with the same month in 1956.

### Progress of the Swiss Television

The number of owners of television sets in Switzerland rose by 549 during the month of June, and has now attained a total of 27,001. The greatest number of receiving sets, namely 6677, is to be found in the Zurich postal district.

### Swiss Chocolate Appreciated all Over the World

In 1956, the production of chocolate in Switzerland attained a record figure. It amounted to more than thirty-five million kilos of chocolate in tablet form, thus exceeding by more than sixty thousand kilos the record figure achieved in 1915, and never equalled since then. From 1955 to 1956 the production of Swiss chocolate per head of the population is higher in Switzerland than in any other country, coming even before Great Britain and Belgium. As for exports, these also show a satisfactory development. Thus, in 1956, exports amounted in weight to almost 6,500,000 kilos, and in value to 35,500,000 Swiss francs; there was an increase of more than 10,000,000 francs in comparison with 1955. Last year Switzerland exported her chocolate to some ninety different countries.

### A Good Crop in View in Switzerland

In Switzerland the wheat harvest promises to be exceptionally good. Fine weather having favoured the harvesting, this crop will help to efface the memory of the double catastrophe that occurred last year, namely, the severe frost in winter and too much rain in the summer. Each year, from September to January, some two million metric quintals (one quintal equals 220.46 lb.) are taken over, at special delivery places, by the experts of the Swiss Wheat and Milling Administration, and stored in the Con-