

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Band: 31 (1968)
Heft: [11]

Rubrik: Recipes

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for printing. Experiment with making clusters of your design, it can be very effective. Potato block will keep fresh for several days, wrapped in a damp cloth and plastic bag and stored in fridge.

Little Child's Christmas Verse

According to Swiss tradition, this is to be recited under the Christmas tree.—

“Jesus Kindli my,
I mecht au by d'r sy,
In's Staelli mit de Hirte goh
Und ganz noch zu dym Kripple stoh.
Jesus Kindli my.”

—‘Young Mother’

★ RECIPES

CANTON UNTERWALDEN

Ofentori: Boil and mash potatoes, add salt, pepper, grated nutmeg, a little milk or cream, 1 or 2 eggs and a large quantity of diced bacon. Mix well, fill into a greased pie dish, strew the top with more diced bacon and bake in a hot oven.

CANTON URI

Dried Chestnuts and Smoked Pork: Soak chestnuts overnight. The following morning simmer in slightly salted water with a piece of smoked pork — $\frac{1}{2}$ lb pork to 1 lb chestnuts. This requires long, slow cooking (2-3 hours). Fresh chestnuts may also be used, but the cooking time will be slightly less.

CANTON VAUD

Gratin Montagnard: 1 quart milk, 4 eggs, $\frac{1}{2}$ lb cheese. Butter a pie dish. Warm milk in a saucepan, add a knob of butter and a pinch of salt. Then stir in 2 dessert-spoonfuls of semolina. When mixture thickens add cheese, finely pared, and stir until cheese is melted. Leave the whole to cool, then add the yolks of the eggs, fold in the whipped whites, fill a buttered sandwich-tin and bake about 40 minutes until golden brown. —R.B.K.

News from Switzerland

THE COST OF PUBLIC EDUCATION

Between 1960 and 1966, the total expenditure of the Swiss Confederation, the cantons and communes, on public education and research has more than doubled. It comprises current working expenses, including 30% of the running costs of university