

National meeting of Swiss Society held in Hawera

Objektyp: **Group**

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

Band (Jahr): **31 (1968)**

Heft [6]

PDF erstellt am: **08.08.2024**

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.

NATIONAL MEETING OF SWISS SOCIETY HELD IN HAWERA

About 70 members of the New Zealand Swiss Society, including the Vice-Consul from the New Zealand Swiss Embassy, Mr P. Erb, and family, attended the annual meeting of the society in Hawera on Sunday, June 2nd.

About 25 delegates from clubs in Auckland, Hamilton and Wellington, and delegates and members from throughout Taranaki, were in attendance. Also at the meeting was the Taranaki Club's foundation member and its first president, Mr W. Risi, who said he was pleased to see so many other foundation members present.

The president of the host Club, Mr L. Chamberlain, welcomed the Vice-Consul, his family and other visitors. Mr Erb presented the society's challenge cup for shooting to Mr J. Villiger on behalf of the Hamilton Club which won the trophy from Taranaki. A junior challenge cup, donated by Dr J. P. Weber, Consul-General of Switzerland in Saigon, was presented for the first time to Mr J. Riebli, Rahotu, with 59 out of a possible 60.

The meeting discussed the possibility of a party travelling by air around the world next year. The society also considered holding an annual summer camp for all Swiss clubs in New Zealand.

The New Zealand president, Mr K. Bischof, reported on the year's activities and said a new Charge d'Affaires would be arriving in New Zealand from Switzerland shortly.

Mr A. Biland, Hamilton, was elected an honorary life-member in recognition of his past services over many years.

Election of the Committee resulted. — President: Mr Karl Bischof. Vice-President: Mr Anton Tresch. Secretary-Treasurer: Mrs Ruth Messmer. Auditor: Mrs Lotti Napp. Editing Committee: Messrs Arnold Biland, Hans Oettli, Walter Risi, E. Studer. Riflemaster: Mr Hans Oettli.

Although the 'Helvetia' now is in a sound financial position, a proposition was made for reducing the costs even more. Possibility of printing the cover and advertisement pages in advance, would save a considerable amount of money. Mr Biland reiterated that he still would like to receive more news from the different clubs. To make the paper even more interesting, half a page be devoted to items of particular interest for women.

Mr E. Homberger and Mr R. Wildhaber were nominated as delegates to the Auslandschweizertag in Schaffhausen.

Mr Bichof's wife had a wonderful idea which he presented. She would take two Swiss children during the school holidays and give her two boys to another Swiss family in the country. This would help the children, who for the most part, have no aunties and grannies in New Zealand, to get to know another way of life.

Cost for travel should be paid by the parents, accommodation would be free, but \$10 should be contributed to the Swiss Society. Mr Boeckli said that his wife would help with this project too. Who else is willing to co-operate?

The next Annual General Meeting will be held in Auckland. Mr Bischof concluded the Annual General Meeting with thanks to all.

Before afternoon tea was served, Mrs Scherrer delighted everyone present with a few happy Swiss songs and yodels. Dinner and a Jass evening followed.

On Saturday the consular party arrived at the Commercial Hotel, Hawera, from Wellington and was shown the Kapuni natural gas field by the Taranaki president and the secretary, Mr Waldvogel. Later the party was taken to the home of the patroness of the Taranaki Club, Mrs C. Schuler, Snr., for afternoon tea. They were then shown Mr T. Gibson's herringbone dairy shed where more than 400 cows were milked. Mr and Mrs W. Waldvogel's home at Otakeho was visited for tea. On Sunday morning the party visited Turuturu-mokai, taking great interest in the reserve and remarking that it was the best-preserved redoubt in New Zealand. The party left for Wellington shortly before lunch on Monday.

(Condensed from reports by Mrs Homberger and the Hawera Star)

● **RECIPES**

CANTON GLARUS

Pear Bread

7 lb dried pears, 3½ lb walnuts, 1¼ lb sultanas, 2½ lb sugar, ¼ lb ground cinnamon, 1½ lb ground nutmeg, ¼ lb candied orange peel, grated peel of ½ lemon, 1 pint rose water (from chemist), ½ pint Kirsch (brandy or other schnaps in N.Z.), a little wine if needed, 6 lb bread dough.

Cook pears until soft, clean and chop finely, add chopped walnuts and all other ingredients to larger half of bread dough and knead well. Roll out remaining bread dough, cut in pieces large enough to wrap around small loaves made of mixture, which should be entirely covered. Prick a few holes in the top and bake in a hot oven. Loaves keep well.

This recipe is said to date from Napoleonic wars, when there was little flour but plenty of pears.

CANTON GRAUBUENDEN

Potatoe Whacks

Peel and grate 5-6 fairly large raw potatoes. Place grated potatoes in a cloth and squeeze out some of the moisture. Then add 2 eggs and 2-3 spoonfuls of flour and mix thoroughly. Before frying, work in 2 spoonfuls of hot dripping or fat. Fry in spoonfuls in deep fat till golden brown. Sprinkle with salt to taste before serving, or at the table.

—R.B.K.