

# Letter to the editor

Objektyp: **Group**

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

Band (Jahr): **63 (1997)**

Heft [10]

PDF erstellt am: **08.08.2024**

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## YOUR CORNER .....

What with Christmas only a few weeks away I was very interested to read in our local newspaper under "Community Education": Swiss Christmas Baking. At first I was in two minds about attending, as most years I bake Christmas cookies....However thinking about it my varieties were fairly limited, and when I do try to "experiment" and bring out my OETKER recipe books, I struggle to read the German instructions and puzzle over "1 P oetker Vanillinzucker", or "1 Fl. oetker Zitronen-Aroma"! Obviously, not available at the local supermarket !!! So, it was with great curiosity that Trudy and I went along yesterday, to see what we could learn. The course was held by Elisabeth Cowan, born in Switzerland, and living in N.Z. for approx. 40 years. We were a group of approx. 14 ladies and it lasted about 4 1/2 hours. In that time, Elisabeth demonstrated 9 different recipes, which looked fairly straightforward to make and tasted really nice. She also told us some interesting history regarding some of the recipes. Bot Trudy and I felt it was worthwhile taking part and we are really enthusiastic to try out some of the recipes this Christmas. For those of you living in or around the Hamilton area, Elisabeth would demonstrate a similar day's baking to the one we attended, if there is enough interest. It may be a good opportunity for people who are not of Swiss origin but associated with Swiss to learn some traditional recipes. (N.B. Men most welcome!) The course costs \$ 12.-- per person plus \$ 5.-- for ingredients. There is plenty to sample and take home! The dates would be either Sat. 6th. December, or Wed. 10. December depending on preference, from approx. 10 to 2.30 pm. If anyone is interested please ring me, Doris, 07 8722 636, no later than Thursday 4th December. Below is one of the recipes Elisabeth made. Happy baking and we hope you all have an enjoyable Christmas. - Till next Year. !!

Doris and Trudy.

## Schoggi Kugeln (Chocolate Balls)

250 gm ground almonds  
2 eggs  
200 gm sugar  
125 mg grated cooking chocolate  
1 tsp cinamon  
8 tbsp flour

Beat eggs and sugar until very creamy. Add remaining ingredients and mix to a soft dough. (If too sticky add a little extra flour) Roll dough into balls the size of large marbles and then dip in a small bowl of icing sugar to cover completely. Place on oven trays lined with baking paper and allow to dry overnight in a cool room. Bake at 150 degrees C for approx. 40 mins until firm and dry.

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## LETTER TO THE EDITOR

Regarding 40th Jubilee: Wellington Swiss Club

As a participant at this function I would like to make a few comments.

- I enjoyed this evening very much, it was good to see all our old friends again.

- The buffet dinner was beautiful and very well organised.

- But I think there is one thing which was not enjoyed by everyone and that was the speech.

A lot of important things about the club were just mentioned, but it was not mentioned who brought the club up to the standard of today ?!

- The speaker changed his subject to the "Holocaust" and his trip to Washington D.C.

What a choice of subject, as this had nothing to do with the 40th jubilee.

How could the speaker bring something like this up in a speech on a 40th jubilee. We live here in New Zealand!!

- The speaker kept to this unrelated subject for 15 minutes, which spoiled the whole evening for a lot of us.

D.

Abridged by the editing committee

## Report from Swiss Abroad Congress, Lugano

This was my first participation at this very important annual event. Some 500 people from all corners of the globe took part, including 52 overseas and 16 domestic Delegates. A lot of time was spent on discussing the proposed reductions of federal subsidies for the 16 Swiss schools abroad. An equally lively debate developed over the proposed changes by the Federal Government to the rules of the voluntary AHV/IV. A detailed report of the outcome of these debates can be found in the latest SWISS REVUE. This first day was rounded off with a concert by the "Orchestra della Svizzera Italiana".

Saturday saw several key note speakers take the stage, followed by different workshop discussions, concluding with a grand dinner.

On Sunday morning, after a church service, we were divided into two groups. One went on a cruise of Lake Lugano, whilst the other undertook a bus tour to Paradiso and Morcote. At lunchtime, we met for a final meal at Melide. This social intercourse was an integral part of the Congress and gave the participants an opportunity to meet compatriots from all parts of the world. A great range of concerns and matters could be discussed, and new friendships could be formed. We met many interesting characters, not least one by the name of Jean Paul Cuenoud from Quebec. This name should ring a bell loud and clear for Ruedi B. Must have been quite a party, eh Ruedi??!

### Join the Club - With Adolf Ogi

So far, the Swiss Abroad Organisation (SAO) is financed just under 40 % by direct Federal Government subsidy, the rest coming from a variety of sources such as Youth Exchange, Holiday Camps, Swiss Revue, or interest on reserves, just to name a few. However, with the ever increasing "hole" in the Federal Budget, this subsidy is to be reduced, although the size of the reduction has not yet been made public. It is therefore vital that finances be obtained through other sources to allow the organisation to continue. There appears to be little chance that business, big or small, will front up with sponsorships as the impact