

# Your corner...

Objekttyp: **Group**

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

Band (Jahr): **65 (1999)**

Heft [9]

PDF erstellt am: **13.09.2024**

## **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.



## Upcoming Swiss Cultural Events in New Zealand

(as indicated by the Swiss Embassy)

The Swiss Embassy, in co-operation with 'Pro Helvetia Arts Council of Switzerland', is pleased to announce the **Photographic Exhibition of 'The Patient Planet / So Many Worlds'** for 1999:

**The Patient Planet/So Many Worlds** is an exhibition of 255 photographs telling the story of the major political and human events of the second half of the 20th century. Many renowned names of humanistic photojournalism are represented, including Switzerland's Werner Bischof, together with Henri Cartier-Bresson, René Burri, Robert Frank. This important exhibition is brought to New Zealand by Pro Helvetia Arts Council of Switzerland, and should be of great interest to every age group - it is a photographic history of the world that is ours.

**Wellington** Dowse Art Gallery (Lower Hutt), **21 Aug - 21 Nov 1999**

**Auckland** Auckland Art Gallery, **11 Dec.1999 - 23 January 2000**

### Your Corner....

We have 3 recipes for you to try out - one is a traditional Swiss recipe, and the other two are of 'Kiwi' origin.

- All three are very nice !

#### Birnbrot (Fruit Roll)

Soak 500 gms prunes in 1 cup water. Add 3 peeled sliced apples and simmer until fruit is soft.

Puree and add grated rind of lemon, sugar to taste, 1 tablespoon 5-spice powder, splash of kirsch, handful of chopped nuts and a cup of sultanas. Mix well to a soft, spreadable consistency.

#### Dough

100 gm melted butter  
100 ml cold water  
1 tsp salt  
250 gm flour

Mix all ingredients quickly with a knife to avoid over-handling the soft dough.

Wrap and refrigerate for approx. ½ hour.

Roll out thinly into rectangles approx. 30 x 40 cm. - spread fruit mixture in a thin layer to within 2 cm of all the edges. Fold in the ends slightly and then fold over the dough lengthwise two or three times to produce a flattish roll.

Place on greased trays and brush with beaten egg. Prick well and bake at 180° C for approx. 40 - 50 mins till golden brown.

#### FAMILY FAVOURITES..

##### Caramel Oat Slice:

175 gm butter  
¼ cup sugar  
1 teaspoon vanilla essence  
1 ½ cups flour  
½ cup rolled oats

*FILLING; 50 gm butter (melted)  
¾ cup sweetened condensed milk  
1 tablespoon Golden Syrup  
(combine and mix well)!*

Cream butter and sugar until light and fluffy. Mix in vanilla essence. Add sifted flour and rolled oats. - Mix well - Put ¾ of mixture into a greased sponge roll tin, (20 cm x 30 cm). - Press firmly. - Spread the *FILLING* over the base. Sprinkle the remaining base mixture over the filling. Bake at 180° C for about 30 - 35 min. - Leave to cool, then cut into squares

#### Peanut Squares

(Jeremy Coney's and Tony Wilson's favourite recipe)

175 gm. butter  
¾ cup raw sugar  
1 tablespoon Golden Syrup

Melt these ingredients in a pot or microwave. Take saucepan off heat. Add 1 cup mixed fruit or sultanas or dried apricots. Add one cup peanuts or walnuts or sesame seed. Then add a pinch of salt, ½ teaspoon baking powder and 1½ cups white flour. - Mix well ! - Spread into a greased sponge roll tin. - Bake at 180 ° C for approx. 30 min. - Cut while still warm -

**Enjoy !**

"En guete" ; from Trudy and Doris.

#### **Remember your French??**

Il faut souvent du temps pour apprendre à devenir jeune.

Jean Cocteau

It often takes time to learn how to be -  
come young again.

### THE SWISS-KIWI YODEL GROUP, AT THE 1999 YODEL-FEST

Hurrah!! On 23 June, a total of 27 yodelers, family and friends depart New Zealand, arriving in Kuala Lumpur 12 hours later. We now travel by bus through the city, up into the hills, to the Genting Highland Resort, 2000m above sea level. We stay here for three days, and perform our folklore show twice daily. There isn't much time for much else after performing and practising. Strangely, it is our Swiss folklore show which is promoting NZ food. There are speeches by the NZ Trade Commission and also by Swiss Embassy staff.

On 26 June we have one hour to spend in the city, where it's very hot, before heading to the airport and our flight to Zürich. On the plane, we meet up with Yvonne Bühler, with Stephan and Claudia, and Beverley Hirzel, who have come on the direct flight from Auckland.

At 6.00 am on 27 June we arrive at Kloten airport, Zürich. What a welcome at this early hour! The Adliswil Yodel Group, lots of family and friends, and officials of the National Yodel Association are all there to greet us. Paul Roth, known as the Alphorn guru among us, and obviously the organiser of this great reception, is playing the alphorn, and speeches are given. The Ladies of Honour, in their colourful costumes, serve drinks and snacks, and both choirs sing. We are thrilled and overcome by all this, and thank everyone who comes to meet us. Finally we all part, leaving with families and friends.

On 29 June we meet again - now also joined by Bruno and Liz Eberle coming from England - at the Restaurant Starckenmühle, in Gais (AR). This is Fitz country, where Heidi, Hans and Otto grew up. We travel up to Schwägälp, where Uli Fitz, their nephew and manager of the Säntis Schwebbahn, shows us the gondola set up. We then take the gondola to the top of the Säntis to enjoy the majestic view.

That evening we perform in the new Panorama Room, which is full, with yodel songs and music. We are joined by the Urnäsch Yodel Choir, dressed in their colourful Appenzell costumes,