

He loves to go a yodelling

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This and That Corner



Unterwald - A canton of four seasons

During spring, summer, autumn and winter this canton, because of its excellent climate, gives to everyone, young and old, different sorts of distractions and occupations. The skiers have a wide choice of slopes for beginners, to difficult ones for top sports people.

Unterwald is a canton well known for its famous convents, especially Engelberg, the oldest one.

Apparently (from what I read in a book written by Obwald author Heinrich Federer) the people of Nidwald are more alert, easily excited and happier than their half brother of Obwald. The difference in character depends on the climate and wealth of a region, but Federer writes that the people of Obwald are more open and welcome you with open arms.

A Friend Can Never Be Forgotten by Donna Yee

Life is like a journey. We may be walking along a path with friends, and then come upon a crossroad where we each must choose, the road that is right for each of us individually. At times we may find ourselves walking a path alone, but somewhere along the road we find new friends to walk with, Friends to love, friends to grow with, friends to share with.

The path of life has many crossroads, and at each one it's difficult, to say good-bye and go our own separate ways, Choosing the direction that is right for each of us. But the memory of being friends will always remain, And there is always the chance that our paths will cross again.

He loves to go a Yodelling

(An article about Ernie Jaggi from New Glarus, Wisconsin)

Ernie Jaggi immigrated to America in 1955, and has devoted his life to entertaining through his yodelling. In a way, he believes his great pleasure in making others happy is due to his gratitude to America and its people. He worked for 22 years as a cheese maker, then from 1981 to 1996 Ernie and Theresa managed the chalet Landhaus motel in New Glarus. Here they also entertained tourists (although they had previously, and are still currently entertaining audiences). Their programmes are short, 15 - 20 minutes, but Swiss yodelling and food are two of the main reasons people come to New Glarus. Asked if he could teach people how to yodel, Ernie advised it was very difficult, and that you had to grow up with it. There's sentimental yodelling and fast and happy yodelling. Ernie says he's not sure how the syllables of yodelling, which in themselves have no meaning at all, are so effective in evoking responses of pleasure from an audience.

Ernie laments that yodelling, even locally, is getting more "Americanised". He says that the area needs new, young yodellers from Switzerland to come if traditional yodelling is to be preserved; and, he adds, with immigration laws restricting Europeans the way they do, any influx of Swiss people is unlikely. Theresa and he were among the last to come to New Glarus.

The Jaggis have one daughter. When she was a teenager she wouldn't listen to her parents yodelling. Now (she's 30) she would love to sing Swiss songs. "She realises that we have something here," he says. It takes a while to catch on to your heritage.

Forestry exports for the year ended March 2002 were valued at \$3.6 billion of which 46% were exported to Australia and Japan.

Logs, wood chips and lumber (valued at \$1.6 billion for the year ended March 2002) made up over 44% of forestry exports.

New Zealand's **plantation forest** totalled 1.8 million hectares in April 2001, with Radiata Pine making up 89% of this area.

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Nidwalden Gebackener Kabis (Baked cabbage)

For four people

1.2 kg white cabbage

100 gr grated cheese

100 gr ham

2 cooked potatoes

Bacon slices

Butter

1 Egg

1 litre milk

1 cup cream

salt and pepper

Wash and slice cabbage 1cm thick and boil it until soft. Drain. Butter an oven dish and cover with half the cabbage. Add ham and half the cheese. Cover with sliced potatoes, and second half of cheese and the rest of the cabbage. Beat egg, milk, cream and salt and pepper and add a knob of butter, and add to the cabbage. Bake in oven for 30 to 40 minutes. After about 20 minutes in oven, cover with the bacon slices (so that they get crisp).

Unterwaldner Stunggis Eintopfgericht (a meal in one pot)

800 gr pork

1 big onion

5 carrots

400 gr beans

2 dl beef stock

2 tbsp butter or oil

3 leeks

1 kg cabbage

salt, pepper, thyme, nutmeg

800 gr potatoes

Cut meat into 20ml pieces. Fry in butter until golden, and add onion and stir for 5 minutes. Add salt, pepper, thyme and nutmeg and cover with vegetables. Add stock and cook for one hour at low heat in oven or on top of stove. Add potatoes and extra spices and beef stock if necessary. Mix the contents and cook for another 35 minutes. Can be done in pressure cooker.

*Bon Appetit
Lisette*

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