

The Goetheanum in Dornach

Autor(en): **[s.n.]**

Objektyp: **Article**

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

Band (Jahr): **75 (2009)**

Heft [1]

PDF erstellt am: **12.07.2024**

Persistenter Link: <https://doi.org/10.5169/seals-944398>

Nutzungsbedingungen

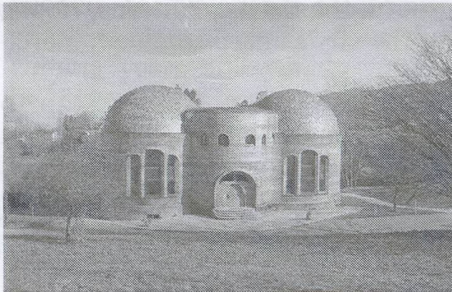
Die ETH-Bibliothek ist Anbieterin der digitalisierten Zeitschriften. Sie besitzt keine Urheberrechte an den Inhalten der Zeitschriften. Die Rechte liegen in der Regel bei den Herausgebern. Die auf der Plattform e-periodica veröffentlichten Dokumente stehen für nicht-kommerzielle Zwecke in Lehre und Forschung 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.

The Goetheanum in Dornach

Dornach, geographically much closer to Basel than to Solothurn, still belongs to the canton of Solothurn. It is famous for the Goetheanum, the world center for the anthroposophical movement. Named after Johann Wolfgang von Goethe, the center includes two performance halls (1,000 and 500 seats), gallery and lecture spaces, a library, a bookstore, and administrative spaces for the Anthroposophical Society;



The first Goetheanum in Dornach

neighboring buildings house the Society's research and educational facilities. Conferences focusing on topics of general interest are organised several times a year. Specialist conferences for teachers, farmers, doctors, therapists and other professions are held regularly as well.

from Wikipedia

Solothurn and the number 11

Solothurn has a special affinity to the number eleven:

The Canton of Solothurn was the eleventh to become part of the Swiss Confederation. There are eleven churches and chapels, as well as eleven historical fountains and eleven towers. The St. Ursus cathedral has eleven altars and eleven bells, and the stairs in front of the cathedral have levels between every eleven steps.

A local brewery has named itself Öufi, which is Swiss German for eleven, and produces a beer with the same name.

Wikipedia

A unique College

The Canton of Solothurn boasts a unique school: the Zeitzentrum in Grenchen. It is a full time vocational college for watchmakers specializing in rhabillage, and the place where the apprentices in watchmaker Praktiker and watchmaker Industrie go for their block courses. The Zeitzentrum offers also a repair service for special clocks and watches less qualified watch repairers might have given up on. And if you consider becoming a watchmaker yourself: The Zeitzentrum offers a quick aptitude test for the watchmaking trade - which I failed. *tb*

Railways

On twin-track lines, Swiss Federal Railway trains drive on the left. This is a hangover from the 19th century when the network was planned. George Stephenson, a relative of the "Rocket" pioneer, laid out many lines, and being an Englishman, he obviously stuck to the left.



TRADITIONAL FINE MEATS AND SMALL GOODS

AVAILABLE NOW!
New Zealand's finest
Delicatessen Meats

Continental Frying/Boiling Sausages
• Specialty Meats • Meat Loaves
• Smoked Meats • Cold Cuts
• Salamis • Dried Meats

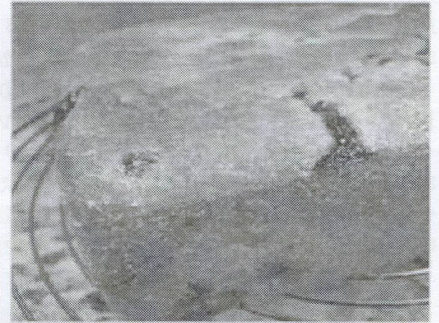


Visit our factory shop:
68-70 Greenmount Drive
East Tamaki, Auckland

Hours: Monday to Thursday 8am-4pm
Friday 8am-5pm • Saturday 8am-1pm

P 09 274 4455 F 09 274 1203 W www.swissdeli.co.nz
PO Box 51-520 Pakuranga Auckland 2140

Lemon Blueberry Bread



Ingredients:

- 1½ cups all-purpose flour
- 1½ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup butter, room temperature
- ¾ cup white sugar
- 2 large eggs
- ½ teaspoon pure vanilla extract
- 1 tablespoon grated lemon zest
- ½ cup milk
- 1½ cups fresh blueberries

Lemon Glaze:

- ¼ cup white sugar
- 3 tablespoons fresh lemon juice

- Preheat oven to 180°C and place the oven rack in the centre of the oven. Grease the bottom and sides of a loaf pan 23 x 13 x 8 cm. Set aside.
- In a separate bowl, stir together the flour, baking powder and salt. Set aside.
- In the bowl of your electric mixer, or with a hand mixer, beat the butter until softened (about 1 minute). Add the sugar and continue to beat until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in the vanilla extract and lemon zest. With the mixer on low, add the flour mixture (in three additions) and milk (in two additions) alternately, starting and ending with the flour. Mix only until combined. Gently fold in the blueberries.
- Scrape the batter into the prepared pan and bake for about 55 to 65 minutes, or until the bread is golden brown and a toothpick inserted in the centre comes out clean.
- Meanwhile, in a small saucepan, bring the ¼ cup of sugar and the 3 tablespoons of lemon juice to a boil, stirring until the sugar dissolves.
- When the bread is done, remove from oven and place on a wire rack. Pierce the hot loaf all over with a wooden skewer or toothpick and then brush the top of the loaf with the hot lemon glaze. Cool the loaf in the pan for about 30 minutes then remove from pan and let cool completely on a wire rack.

En quete!