Kaffeekränzli and The Great Swiss bake-off

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Swiss Club News

Jassen Friday 13 November 7.30pm at the Danish House, 6 Rockridge Avenue, Penrose

What better thing to do to mark the start of the weekend than a bit of fun and competition.

Looking ahead further Saturday 28 Nov – Working bee Sunday 06 December
Santa comes to the farm
Saturday 12 December – Carol singing

New members

We welcome Tanja and Bjorn Binzegger to the Club. We look forward to meeting you at one of our events.

Daniela Bossart

Kaffeekränzli and The Great Swiss Bake-Off

This fabulous new event was created between Emil Tellenbach and Peter Deutschle. Well planned and advertised, it attracted some 55 people who came along to enjoy some great music, a music quiz and of course a vast array of cakes and other baked goods. Some 17 aspiring bakers brought an entry – and what an amazing selection they created! Two judges, Franz Müller from the Swiss Bakery in Milford and Tanja Latham carefully inspected and tasted all entries using a very professional judging system.

The event started off with some great music provided by Emil Tellenbach on the Accordion and Konrad Mittermeier on the Bariton (something like a smallersized tuba). They were accompanied by the Swiss Ladies' choir for three songs, including "Guete Sunntig mitenand" and "Wir fahren mit der SBB". This was followed by the music quiz: Emil and Konrad played small snippets from 24 well-known Swiss songs whose titles the audience had to guess. And then of course the audience was let "loose" on the cake selection. What a queue! Given the number of cakes, everyone got a really big plate so that they could test as many entries as possible. Incredibly, almost everything was polished off in short order. Nobody cared about their health for about half an hour and then immediately forgot about it.

And then it was time for the prize-giving. Our champion chef Edith Hess won the first prize in the Great Swiss Bake-Off with her beautiful Croquembouche (an artistic mountain of Profiterols), followed by Daniel Jacot-Descombes with his lovely coffee cheese cake. Third equal were Antoinette Rajanathan-Geiger with her Aargauer Rüebli mini cupcakes with lemon curd and lemon meringue, and Henri Werffeli with his Pavlova roll with mango and passionfruit. Note the equal number of women and men among the winners!

Next, the winners of the Swiss music quiz were announced. Not surprisingly, it was three ladies from the Swiss Choir,

with their amazing music memory. The winners were Renate Meyer-Knecht, Edith Hess and Irene Knowles. Congratulations, ladies! Thanks go to Emil, Peter and of course the Auckland club committee for organising such a fun afternoon, all the bakers, to Franz and Tanja for their hard judging work and to Alex for serving up real coffee from her Jura coffee maker. Let's do it again next year!



Tanja Latham-Zurbruegg and Franz Müller

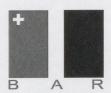


Some of the 17 entries



L to r: Henry Werffeli, Antoinette Rajanathan-Geiger, Edith Hess and Daniel Jacot-Descombes

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> Looking forward to welcoming you Your Swiss hosts: Andrea & Peter

Happy Hour Mo - Fri 4 - 7pm House Wine & Tap Beer \$7.0

2 Anzac Street, Takapuna, 09 486 2666, takapunabar@xtra.co.nz

The Swiss Café and Bakery has been operating in Milford since 1993 and specialises in all things Swiss. All our products are baked fresh daily without the use of premixes. Some of our European specialities include Berliners, Engadiner Nusstorte, Zuger Kirschtorte, Swiss fruit flan and many more! We also offer catering, special occasion cakes and party breads upon order. As well as our baking we offer cabinet food and a full cooked breakfast menu in store. Although we have a wide range of traditional products our bakers are always keen to develop new products to keep up with customer demands. We are proud to now have a wide range of gluten free sweet and savoury items which we endeavour to keep expanding! We are also proud to serve award winning coffee from Toasted Espresso.

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