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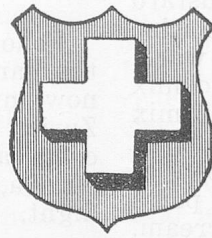
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21st YEAR

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HAMILTON

NOTICES FROM THE CONSULATE

The following Notices could be of interest not only to compatriots who regularly receive the "Helvetia" but also to those who do not receive it, and therefore the Consulate would be grateful if Members of the Swiss Society in New Zealand would kindly inform those of their friends to whom the following Notices could apply.

Swiss Citizenship

The law concerning the acquisition and the loss of the Swiss citizenship of 1952, has now been completed by a new Art. 58 bis. It concerns all women formerly Swiss citizens, who are still married and who, before January 1, 1953, have lost their Swiss nationality either through marrying a citizen of another State or because they have been included in the renunciation of Swiss citizenship of their husband. All those concerned can now, under certain circumstances, be reintegrated.

A.H.V.

The so-called transitory rent (Uebergangsrente) which till now could only be claimed by persons living in Switzerland, can now, under certain conditions, be paid also to Swiss citizens living abroad. Persons eligible are those who could not legally join the A.H.V. in 1948, that is those who have been born before July 1, 1883, or widows and orphans who have lost their husband or father before December 1, 1948. As the persons eligible for the transitory rent have never paid a contribution, this benefit is subject to a means test. Under certain circumstances, the "transitory rent" can also be paid to persons who are not only Swiss citizens but who are also nationals of another State (Doppelbuerger).

All inquiries should be addressed to: Consulate of Switzerland, G.P.O. Box 386, Wellington.

INQUIRY FROM INTENDING IMMIGRANT

A Swiss national, married, painter (exterior and interior) at present living in Canada, would like to emigrate to New Zealand, but in order to obtain an Entry Permit he must first have suitable

married accommodation available. Would anyone able to offer accommodation or employment, or both, please communicate with the Consulate of Switzerland, G.P.O. Box 386, Wellington.

WE INTEND RECEIVING A MONTHLY QUESTION AND ANSWER COLUMN

Curious: What do I do if my nephew in Switzerland has his birthday and I wish to send him £10?

Answer: Go to any Bank manager and make through him application for the desired amount to the Reserve Bank.

Forward your questions on any subject to the Secretary. If he does not know the answer, he will know where to get it for you. You may write under a Nome de Plume and remain Anonymous.

SWISS RECIPES

Frankfurter or Cervelat a la cordon bleu: Cut the sausages in half lengthwise; in between put slices of cheese. Wrap strips of bacon around filled sausages and bake in oven for a few minutes till heated through and cheese melted. Serve piping hot.

Charlotte russe (large quantity): A cake tin (Springform) approx. 9in. diameter is placed on a plate which has a nice paper-doyly on it. The rim only is placed on the plate, with catch closed. Have ready sufficient lady finger biscuits to line the side and bottom of rim and plate. As lady fingers are not procurable commercially, here is a recipe for same: Loeffelbiskuit—2 eggs, 2ozs. sugar, 2ozs. flour, 1oz. cornflour, 2 knife tips baking powder. Beat yolks and sugar till frothy, add alternately beaten eggwhite, and both kinds of flour and baking powder, if possible use a forcer to squeeze fingersize pieces of dough onto prepared