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HAMILTON SWISS CLUB SHOOTING COMPETITION

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FORTHCOMING EVENTS ★ ★ ★ ★

Hamilton Swiss Club

The Hamilton Swiss Club's evening on the first Sunday in May (6th), will be held as usual in the Riverlea at 8 p.m. The Dutch Orchestra will play for you and this evening will be the start of a special cards competition over three consecutive evenings. You card fans, come along so as you won't miss that special prize at the end!

● RECIPE

Schaffhauser "Schuebligweggen"

Here is something that will go down well when you entertain your Swiss friends—and it does not entail too much work for the housewife:

Roll out puff pastry about 1/16th of an inch thick. Place a pair of Schueblig on to pastry and then fold pastry over sausages on all sides. Dampen edges and press down well. Put the ready rolls with closed side down on a tray, decorate top with some extra pastry, slightly moistened. Brush all over with egg yolk and bake for 25 minutes in medium heat. Serve with a green and beetroot salad and with a nice dry white wine.

—"NELLY'S KALENDER"