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Obituary

NIKOLAUS AMREIN

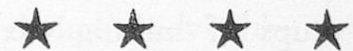
Nikolaus Amrein, our oldest compatriot, died in the St. Joseph's Home in Auckland on March 19th, aged 93. Nikolaus was a devoted Catholic and it is significant that he died on St. Joseph's day—the Catholic religion's Patron Saint—for a peaceful death.

Nikolaus Amrein hailed from Schwarzenberg, Kt. Luzern. He arrived in New Zealand in 1902 after sampling the world. His first place of call after leaving Switzerland was France and then Spain and Italy, South Africa, Argentina and the United States. In each of those countries he worked for a while and then moved on. He related to me once that his first task when he came to a new country was to learn its language properly, and in doing so he often stayed up by candle light until 2 in the morning. So it came that he mastered seven languages fluently.

He was an engineer by trade and when in the United States the mechanisation of agriculture was just beginning to boom. He was successful to perfect several patents for the ripper and binder. No doubt if he had stayed there he might have become one of those self-made men. However, his wanderlust pressed him on to greener fields. Here in New Zealand he worked as logging contractor and bridge builder in Taranaki until he eventually settled down to a more peaceful farming life. His engineering skill stayed with him though. He was the St. Joseph's home handy man, looking after the kitchen machinery. He could complain bitterly that some people would not pay enough attention to the oiling of the apple peeler and he had to repair it too often.

With the passing of Nikolaus Amrein the Swiss Society has lost one of its most colourful pioneer characters. —W.R.

FORTHCOMING EVENTS



SWISS SOCIETY

Notice of Annual General Meeting

The Annual General Meeting of the Swiss Society will be held in Taranaki on June 9th in the Normanby War Memorial Hall Supper Room at 8 p.m.

TRUCTANDA: President's Report; Presentation of Balance Sheet; Fixing Subscription for the coming year; Election of Officers; General.

Auckland Swiss Club

A "Tessiner-Abig" will be held in the Professional Club Hall, Kitchener Street, on June 16th, 1962. There will be a "Locanda," serving Spaghetitis, Bolognaise and Vino Rosso. An orchestra will be playing and to create a happy atmosphere, please turn up in the colourful costumes of Ticino. Invitations with programme will be sent out separately.

Hamilton Swiss Club

The next Evening will be held on the first Sunday in June (3rd) in the Riverlea. The Dutch orchestra will play again for you and the second Jass Competition will be played during the evening.

Advance Notice: Our National Day Celebration will be held on Wednesday, August 1st, in the Riverlea. Make sure to keep this night free.

Taranaki Swiss Social Club

Social Evenings will be held on May 31st and June 28th.

● **RECIPE**

VEGETABLE PUDDING OR SOUFFLE

Boil until semi-soft 11 ozs. of mixed (or only one kind) vegetables. Then braise them in butter, until butter has vanished into vegetables. (You can use remnants too, instead of freshly prepared vegetables.) Make a white sauce from 1 oz. butter, 1 tablespoon flour and about 1½ cups of milk. Mix the sauce with 3 tablespoons grated cheese and 3 well beaten eggs. Add finely chopped vegetables. Grease a pudding shape and line bottom with greased paper. Pour mixture into shape and cook pudding immersed in a saucepan of boiling water and well covered for about one hour.

If you prefer a souffle, separate egg whites and whisk these stiffly and add to mixture, then bake in a hot oven. You can also add to this pudding mushrooms, ham cubes, brains, sweetbreads, etc. Really excellent is a tomato sauce poured over finished pudding or souffle. (Of course, by "tomato sauce" it is not meant the sauce which comes from a bottle and is sweet sour, but a cooked tomato sauce made either with fresh tomatoes or from a Maggi Soup tomato packet, or from the concentrated paste.)

—H.B.