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Forthcoming Events

HAMILTON SWISS CLUB

The Hamilton Club's **Christmas Evening** will be held on Sunday, 10th December at Pine Lodge, commencing 8 p.m. Please be on time. Father Christmas will be coming at 8.30 p.m. Ladies a plate please.

A **Fancy Dress Ball** will be held on Saturday, 17th February, at the Pine Lodge. Motto: Zigeunerabend (Gypsy Evening). Prizes for best costumes.

WELLINGTON SWISS CLUB

Christmas Social: Saturday, 2nd December, 1967, 8 p.m., Brooklyn Community Hall.

Children's Christmas Party: Sunday, December 3rd, 1967, 3 p.m., Brooklyn Community Hall.

Tennis: Every Sunday, 9.30 a.m., Hataitai Tennis Courts.

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★ RECIPE

The summer is upon us and new icecreams will be welcome. Here is an excellent one:

Grape mallobet.—20 marshmallows, 1 cup of unfermented grape juice, $\frac{1}{4}$ cup orange juice, 2 tablespoons lemon juice, $\frac{1}{2}$ teaspoon grated lemon rind, $\frac{1}{2}$ teaspoon grated orange rind, 2 egg whites, $\frac{1}{8}$ teaspoon salt, 1 tablespoon sugar.

Heat marshmallows and $\frac{1}{2}$ cup grape juice in top of double boiler, folding over and over until marshmallows are half melted. Remove from heat, add remaining grape juice, fruit juices and grated rinds. Fold over and over until the mixture is smooth and spongy (it will still be fairly liquid). Cool. Beat egg whites until nearly stiff, then beat in salt and sugar. Fold into fruit mixture, pour into freezing tray of refrigerator and freeze, stirring once when half frozen. Serves six. —H.B.

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Laugh a little . . .

"Which sex do you consider the more intelligent one?" Marlene Dietrich was asked. "Of course the female sex," she answered. "Have you ever seen a female following a male in the street, only because he has pretty legs?"

—Nebelspalter