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Forthcoming Events

AUCKLAND SWISS CLUB

The Annual General Meeting of the Auckland Swiss Club will be held on Saturday, 30th March 1968, at the Improvement Hall, Blockhouse Bay Road (No. 526, next to Plunket), at 8 p.m.

HAMILTON SWISS CLUB

The Annual General Meeting will be held on Saturday, 20th April 1968, at the Swiss Chalet at 9 p.m. Free supper.

RECIPES

A recipe from each canton — something of a novelty and perhaps of special interest to the 2nd generation Swiss residing in New Zealand. Presenting these recipes at random, or perhaps starting at one particular end of Switzerland, could easily raise a suspicion as to the compiler being biased. Therefore, the cantonal recipes will appear in alphabetical order.

APPENZELL

Honey bread: 1lb flour, 4oz castor sugar, $\frac{1}{2}$ lb honey, 1 egg, cinnamon, pounded cloves and grated nutmeg, tablespoon baking powder.

Dissolve the honey, mix the sugar, egg and a little milk very thoroughly, then work all ingredients into a firm dough and leave to stand for a few hours. Roll out finger-thick, cut into rounds the size of a small plate, brush with milk and bake on greased tin in moderate oven.

AARGAU

Spinach tart: Line a sandwich tin with puff or short pastry and cover with the following mixture.—

Steam finely chopped spinach in dripping, add 2-3 beaten eggs and a little cream. Cover with some diced bacon. Bake in moderate oven.

—R.B.