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drawing is most acceptable. A tape recording of your family's voices, A collection of N.Z. seashells, or articles made thereof may be an idea.

There are many shops and stores which sell all kinds of souvenirs such as calendars, teatowels, scarves, maps, handkerchiefs, articles made of native wood, paua jewellery, paper serviettes, etc. You may have heard of the Hamilton "Upstairs Gallery". You might call it the "N.Z. Heimateuesch", which offers a great variety of samples of N.Z. arts and crafts (for further information please contact the Editor).

Most food stores sell attractively labelled export honey from native flowers, cape goosberrie jam, smoked eel, passion fruit pulp, chinese goosberries, paua soup, toheroa soup, which can all be bought in tins.

★ RECIPES

CANTON THURGAU

Potatoes and Dab (Stupfete).—This excellent dish is made at the time of potato harvesting. Take a fireproof dish, pour in 3 spoonfuls of olive oil (or butter), 5 of vinegar, 2 chopped onions, salt and pepper. Heat up ingredients and bring to the table very hot. Each person dips his potatoes, which have been boiled in their jackets, into it.

CANTON TICINO

Bulbura Soup.—Peel and remove seeds of 4 lbs pumpkin. Cook in water. When soft, pour off most of the water and mash the pulp thoroughly. Add a little milk, a spoonful of flour, a knob of butter and some cooked beans. Cook for half an hour, stirring frequently. Add more milk if the mixture gets too thick. Salt and pepper to taste. —R.B.K.

Forthcoming Events

● AUCKLAND SWISS CLUB

A "Metzgete" will be held on 3rd November at the Swiss farm in Wainui.

● WELLINGTON SWISS CLUB

Card Evenings held every first Tuesday in every month at the Matterhorn.