

# New Zealand Swiss Club news & happenings

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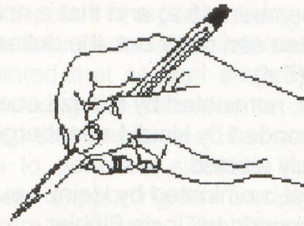
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# New Zealand Swiss Club News & Happenings



Auckland  
Hamilton  
Taranaki  
Wellington

## Dates organised by Riflemaster UIT, 300m, 60 shots prone:

2 & 3 May 98 - Nth Isl. Championship  
1 & 2 July 98, 1st Auckl. Challenge  
19&20 Sept 98, 2nd Auckl. Challenge  
14&15 Nov 98, 3rd Auckl. Challenge

### Forthcoming Event

**4. May - AGM,**  
at 224 Hobson St. 7.30 pm.  
Please come and show your support.  
Every member welcome!

A.R.

### Shooting on Farm at Kaukapakapa

Swiss Traditional Shooting Dates  
16.5.98 50m Smallbore  
17.5.98 300m Auslandschweizer-  
schiessen  
31.5.98 300m Reserve Day  
14.6.98 300m Hamilton Day

50m shoot starts at 1.00 pm sharp  
300m shoot starts at 9.00 am sharp

If you wish to participate in any of these shoots, please contact Henry Werffeli, Auckland Riflemaster, as there are rules regarding equipment and supply of ammunition. However, everyone is welcome to come. For information, please contact me on ph. 09 410 3476 (home, a/h)  
Important note: Please do not use the Auckland Swiss Shooting Range without prior notification.

The Riflemaster, Henry Werffeli



### Forthcoming Events

#### Card Evenings

9 May	7.30 pm - Tirau hall
23 May	7.30 pm - Eureka hall
6 June	7.30 pm - Tirau hall
20 June	7.30 pm - Eureka hall
4 July	7.30 pm - Tirau hall
18 July	7.30 pm - Eureka hall

Happy news have reached us that

Marty Schefer  
of Hamilton

has recently celebrated her

70 th. Birthday

Congratulations and best wishes from your Swiss friends, the Hamilton Swiss Club and Swiss Society.



### Forthcoming Events

#### May : 3.

Swiss Society competitions starting at 10-00 am..., remember children will be in a separate competition, so do encourage them to participate. As set at last year's Swiss Society AGM, the cost will be \$ 4-00 per event.

#### May : 8.

Trachtentanz practice at 8-00 pm..., all existing and new members welcome..., we're trying to achieve Hamilton's standard at the last AGM...!!! Hard work will be required by us!!!

#### May : 10.

Cards..., both, Jassen and Euchre..., at 1-15 pm.

#### May : 17.

Cards 1-15 pm.

#### May : 23.

- Championship Shoot at 11-00 am
- Preiskegeln from 1-00 pm
- Fondue or Sausages and salad served from 6-30 pm to 8-00 pm

P.S. People wishing to attend the evening meal must book numbers to Marianne on 06-7628718 by 18.5.98.

#### May 30 to June 1 :

Swiss Society AGM hosted by Taranaki.  
We need your support..., both for the competition and to ensure a successful weekend for our visitors.

#### June : 7.

Cards, our favourite passtime by the looks, at 1-15 pm!

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## Jassen & Euchre

The first of the card afternoons has been held, with a good attendance. First to start Jassen off with a hiss and a roar by winning was Clara Gwerder..., well done!! The winners of the Euchre were Charlie & Doreen Schuler, (what a jack-up!!!)...., congratulations to you both!! There were various Easter Eggs as prizes for the raffle..., and these all found good homes!! Do come along to these afternoons..., they're full of fun and last into the wee hours of the morning (for some hardy souls!!!)

## Programme & Newsletter

By now you should all have received your programmes and newsletters (sorry about the few hiccups with the bills..., fancy not writing the amount due!!! Can't even say it's old age!!!). If anyone has any ideas for future newsletters, please let your committee know..., only too glad to hear of any new ideas for improvements.

- These newsletters were folded up by members of the committee..., as shown in the photos..., we all had a lot of fun!! Remigi, due to an argument with a wood splitter, was unable to assist us, so concentrated his efforts on reading the constitution which requires a few amendments.

## Queens Birthday Weekend

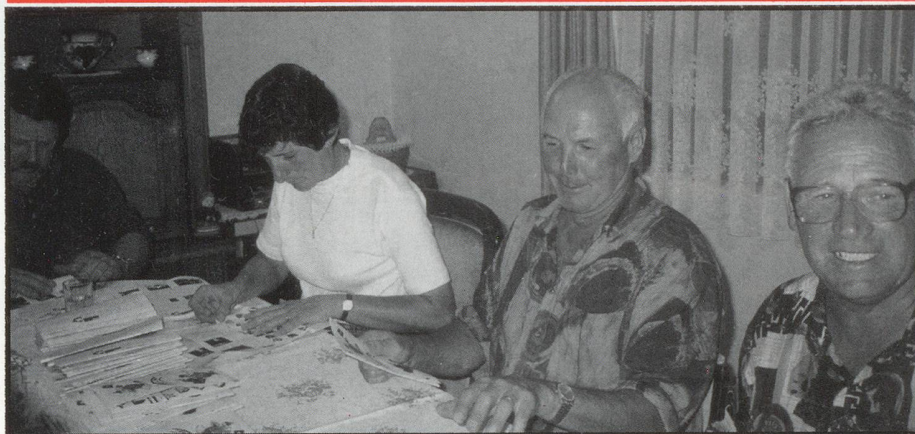
A note to all members from other clubs - there is a Savage Club conference in Eltham on Queens Birthday Weekend, so please be in quick with your accommodation requirements.

- In order for us to know what to organise on Saturday night, we need to know numbers from the visiting clubs..., so please advise either Marianne Benkert on 06-7628718 or Walter Seifert on 06-7628559 of numbers attending by 24-5-98.

- Depending on numbers, the club house will be open from 4-00 pm, with tea arranged for approximately 6-30 pm. Beverages will be provided, together with entertainment.

The final of the Swiss Society competitions will be held at the Club house, Kaponga, commencing 10-00 am, with lunch and beverages provided. Thereafter the AGM will be held. Dinner will also be at the Club house..., a buffet costing \$ 20-00 per person. Beverages will be on sale at the club house, at reasonable prices. To enable us to confirm numbers to caterers, please also advise either Walter or Marianne of numbers attending the dinner. Once again your hosts will be providing entertainment, for we hope, your enjoyment. We have a hard act to follow, after enjoying Hamilton's efforts last year.

- If anyone has any questions, please don't hesitate to contact any members of our committee (listed in the last issue of the Helvetia).



# THANK YOU

für die stete Vermittlung von Freunden,  
Bekannten und Verwandten!

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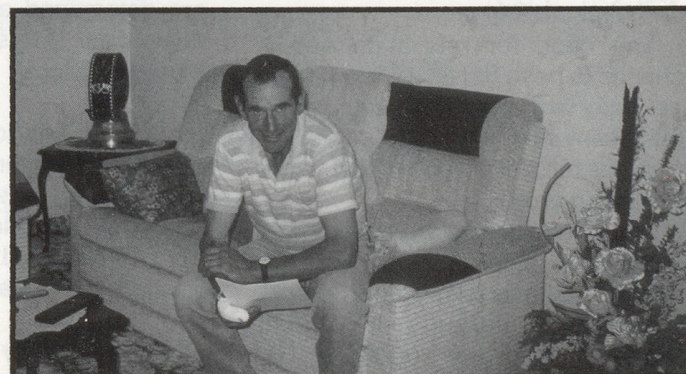
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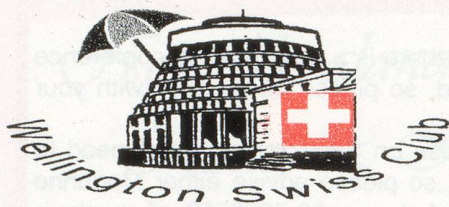
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**An enjoyable get-together**

On Saturday 28 March we enjoyed a pleasant evening at the Club House playing cards, competing for the Fritz Adams Cup. We had fun, drawing numbers, playing with a new partner every round. The winner was Werner Stutz with 2751 points. - Congratulations - 2nd and 3rd placing, Ruth Messmer with 2717 points, André Schleicher 2700 points. - Werner you have to come more often to play with us, so that we can learn from your clever tricks! - The keen ones kept on playing while others had a friendly chat. - A very enjoyable evening!

RM.

Just as this edition was going to print, we received AGM minutes from the Wellington Swiss Club. A copy of these will be printed in full in the June edition of Helvetia.

**YOUR CORNER.....**

**Fasnachtszeit - a National Festival**

Switzerland with its multitudes of dialects and diverse languages has an equal amount of diversity in customs and festivals.

Lots of festivals are closely related and are influenced by religion and language borders. Festivals promise a welcome change to our altogether habitual busy daily rhythm of work and responsibilities.

- The need for relaxation and a chance to have fun and enjoyment is as important more so today, as in past centuries. Often the dates of festivals fell at the end of a particular working period.

- This is reflected for example, in the traditional "cutting down of the goose" (Gansabhauet) in Sursee. Amongst the peasants, who used to have to pay their dues to the

Monastery of Saint Urban in the hinterland of Luzern, used to be the custom that on the day their "rent" was due, on the eleventh of November (Martinitag) the Monastery donated a goose to be raffled off. In later years this ritual changed to today's form of game of skills. One was blindfolded, a sword in hand and had to cut down the dangling goose on a rope.

Anyway, Fasnachtszeit starts usually around the sixth of January and lasts through to Ash Wednesday. It is quite impressive to watch differently clothed figures moving about in streets, restaurants and bars. Its meaning was, to celebrate the last few days before the forty day fasting time called Lent, in freedom and gaiety. Every village has its own traditions and customs, their unique ways of celebration, and its customary mainly in catholic areas.

- There is one famous protestant city with old tradition exuberant in its Fasnacht (note: no "t" in Fasnacht) celebrations which is Basel. The Basler Morgenstraich is famous and is widely known as the place to go for a bit of a buzz. Basel celebrates its main fest of the year for three crazy days, with a very strong and active attendance of its citizens, and many more visitors. The ingenious, artistic and stylistic approach that is the Basler Fasnacht, casts its influence near and far. It incorporates history and presence. Typical are drums and pipes, they go back to the military music of the 19th Century, but have been adjusted to modern melodies. Initially Basler Fasnacht celebrated the rise of the medieval spirits.

- Today the residents of Basel, on Chinese Lantern decorated wagons or floats, make fun with use of their famous Schnitzelbank verses, about people and happenings in local and national politics. The diverse themes are determined and shaped by the numerous Fasnacht Cliquen, (meaning Clubs).

Our reader Margot Ross from Pararamu has submitted the following information she read in the "Luzerner Nachrichten" sent to her from Switzerland. (I hope most of you will find it interesting)

- On 21 February 1998 Luzern cele-

brated its Fastnachts ball with a particular unique sensation and quality. Everyone with rank and standing in the community of Luzern was present to enjoy the cacaphonic sounds of our very own **Kiwi Guggenmusic from Auckland**. Twenty-two men with founder *Peter Schueppach*, formerly from Rickenbach, were present. It was an absolute culminating point for many to see, feel and absorb the rhythm and music of these dressed up men in Kiwi costumes on yellow stilted bird legs, who made the walls of the venue literally shake.

- Great to hear that they made quite an impact on everyone present. We are proud of you, well done! It sure sounds as if you all had a ball.

To our readers we say thanks for your contributions, we love to hear from you.

**Contact Addresses:**

Trudi Wilson	Doris Rust
Main South Rd.	Bayley Rd.
R.D. 3,	R.D. 3
Te Awamutu	Te Awamutu

**Fastnachts Baking**

**SCHENKELI**

50 gr Butter  
 30 gr Sugar  
 2 Eggs  
 2 Table.spoons Cream or sour-cream  
 1 pinch of salt  
 1 Tabl.spoon Kirsch  
 1 Teaspoon of Lemon peel  
 250 - 280 gr. Flour oil or fat to bake the Schenkeli in.

**Method**

Cream butter, sugar and eggs until light and fluffy, add Kirsch, cream salt and peel of lemon. Sift flour and add bit by bit to mixture until a firm consistency is reached. Cool dough over night. Twist dough into finger length-rolls and shape the ends like a cigar.

Heat oil or fat to about 170 degree celcius and bake the Schenkeli swimming in the oil, slowly, until they are golden - brown. Take care not to bake them too fast since they have to bake right through. Don't worry if they crack open a bit, they are supposed to do that.

Enjoy !