Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 69 (2003)
Heft: [1]

Rubrik: This and that corner

Nutzungsbedingungen
Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. Siehe Rechtliche Hinweise.

Conditions d'utilisation
L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. Voir Informations légales.

Terms of use
The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. See Legal notice.

Download PDF: 11.05.2025

ETH-Bibliothek Zürich, E-Periodica, https://www.e-periodica.ch

This and That Corner

When you spoke about Zurich (city) or the people of canton Zurich you had to be precise and state whether they were city people or from farming background, because in the 1700s if the canton had the same name as its capital, the city people made sure that the farming people would believe, do and accept their rules. But since the 1800s those rules have disappeared and all the people of canton Zurich are proud to be "Zuricher". The city is the country's economic and cultural hub; but with all its bustling activity it is still one of the most handsome of Swiss cities, with carefully cherished traditions and much to attract and interest the visitor. Zurich is also a great financial and industrial capital. A fifth of the country's total national income is earned in Zurich. This city is also the most important focus of communications in Switzerland. It has the country's largest airport; its railway station is on the great international through-routes, and a number of motorways meet at the city. The motorways all end, however, at the city boundary since the citizens of Zurich, who have a large say in the matter, have been unable to agree on the line of an urban motorway. As a result, all through-traffic has to find its way through the city, which can be very time-consuming.

Joke : The cannibals took a Swiss they had caught to their headman. He checked the identity papers and said "Let him go, he's from Zurich, his lead content will be too high!!!"

Zuri Gschnatzlets

600 gr veal meat
200 gr mushrooms (optional)
I onion
flour
50 gr butter
100 mls white wine
200 mls cream
salt, pepper and spices

Cut meat in thin slices, spread with flour and fry quickly in butter. Take out of pan and add spices and keep in warm oven. Fry onion and mushroom and add wine and cream. Bring to the boil and add meat to gravy. Enjoy the gschnatzlets with hashbrowns or noodles.
This dish is typical of canton Zurich but has made many friends in the whole of Switzerland!!! The people of Zurich can't agree if mushrooms belong to the original recipe!!!

Gateau of Canton Zurich's Parish

Pastry
200 gr flour
70 gr butter
salt
100 mls water
I tsp vinegar

Filling
150 gr almonds (grated)
I egg
I tsp cinnamon,
5 tbsn sugar
3 tbsn red jam
I grated apple and six apples peeled and cut in half

Knead pastry and leave in fridge for one hour. Roll and put in a 260mm (diameter) tray. Mix all filling ingredients (except cut apples and jam) and cover pastry. Cut the apples and put on top of filling. Spread half of the jam. Bake at 150°C. When half baked spread the rest of jam and bake until apples are cooked.

Max Bircher, a famous dietician from Zurich never thought that "Birchermuesli" would become an international dish.

Put 2 tbsn of oats in 6 tbsn of cold water and leave overnight. Then add 2 tbsn of sweetened condensed milk, I lemon juice, 4 or 5 grated apples and 2 tbsn of grated nuts.

Enjoy...
Lisette

SWISS CHEF BERTA
KIWI HOST KEITH
TARANAKI'S TOP RESTAURANT
LODGE - CHALETS - FAMILY UNITS
FREE PHONE 0800 MOUNTAIN
(66 86 82)
Mountain House
MOTOR LODGE
Mount Egmont

Bay of Islands
MARINE CENTRE Ltd.
Call for your next new or second hand boat or repowering an existing boat. We cover all your power boating needs.
YAMAHA
LAZERCRAFT
Aluminium Boats
RAMCO BOATS
MAC
Opua Marina
09 402 7876
marine.centre@switzerland.org
Chris Hornell & Manuela Gmur

Spruch des Monats

Tips fur das neue Jahr

Ich hoffe Du hast frohe Festtage verbracht! Gut gegessen, gut getrunken, wenig geschlafen, toll gefestet, vielgeliebt und viel gelacht und alles andere was Dir Freude macht!!! Jetzt fangt nun aber wieder der Alltag an, wo man es aber nicht immer nur lustig haben kann!!!
Es gibt wieder Probleme zum losen, einige gute und einige bosen! Es gibt wieder viele Sachen zum uberlegen, solltest aber trotzdem, immer den Frohsinn pflegen!
Gehe dein Leben, Schritt fur Schritt! Geh nicht allein, nimm. Freunde mit! Nimm Dir zeit, deinen Feinden zu vergeben, denn das ist ja der ganze Sinn vom Leben!
Denke steht's daran, es macht Freude, wenn man jemanden helfen kann! Versuche immer das Beste zu machen und vermeide, dich mit jemanden zu verkrachen! Musst einfach immer diplomatisch sein und Du wirst sehen, dein Leben ist fein!!!
Und "rutschst" Du einmal aus, bleibe ja nicht liegen, denn, wer nicht kampft, der kann nicht siegen!!!
Stehe auf und gehe weiter, denn jeden neuen Tag, wird es ja wieder heiter und somit der Alltag des Lebens geht weiter!!!
Das ist alles wahr und ich wunsche Dir alles Gute, zum neuen Jahr!!!

Written by Walter Seifert