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# This and That Corner

## Canton Fribourg,

Fribourg (capital of the Canton) is the greatest stronghold of Catholicism in Switzerland, seat of the Bishop of Lausanne, Geneva and Fribourg, and of a Catholic university. One of the finest old medieval towns in Switzerland, it lies on the river Sarine (German - Saane) which flows in a deep valley through the Mittelland. The Auge and Bourg quarters leading to the upper town are picturesquely situated, like Berne, above the rocky banks of a bend in the river.

A true picture of Fribourg is herdsman, an alphorn, a wooden dish full of fresh cream, the Moleson (mountain) and the castle of Gruyere!!! But in reality Fribourg is more complex. Two languages are spoken (French and German), so you have two different services in church on Sundays. It is not an alpine canton and is not a canton with large plains.

## Greyerzer Nudelgratin

250 gr Nudel

Salt

300 gr Gruyere cheese

200 ml cream

nutmeg, salt, butter

Cook the Nudels, and place in layers in a buttered oven dish alternating with the cheese (with cheese the last layer). Beat cream and add salt and nutmeg and pour over the nudels. Finally place knobs of butter on top. Bake at 200°C for 30 minutes.

## Lamb Stew from Fribourg

1 kg lamb

2 big onions

Thyme

3 garlic cloves

250 - 300 ml of red wine

3 bay leaves

Butter

100 gr raisins

Cloves

Salt

Pepper

100 ml cream

1 tbsp flour

Cut meat in cubes and place in a big dish. Add one onion, Thyme, garlic, and Bay leaves. Cover with red wine and keep in fridge for 2 - 3 days. Turn meat regularly as it should be covered with wine. Dry meat in paper towel before frying in hot butter. Put marinade through sieve and add raisins and second onion. Pour marinade on meat, adding salt and pepper. Cook slowly for 50 - 60 minutes. Take meat out of dish and place in warm oven. Boil gravy, on high, for 5 minutes. Mix cream and flour and add to gravy. Delicious with mashed potatoes.

**Bon Appetit  
Lisette**



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time, Ed Hillary saw how very poor these Nepalese people were, and a firm resolution formed in his mind. He was damned well going to try to help these people, and damned well he did, - for the next 50 years! Nearly 80 years ago, Mum and Dad Hillary, watching their Eddy jumping around in the back yard would have wished a good life for him. They too, back then could not have even guessed how famous he would be! A Knight of the Realm, world renowned mountaineer, a hero to 4 million fellow New Zealanders and loved and revered almost like a Deity by several million people in a far off land in the shadows of the Himalayas. We all know why the Nepalese love Sir Edmund as one of their own heroes. But just imagine for a moment, had the worst scenario occurred during those weeks 50 years ago, what a difference to history and especially to the Nepalese. It doesn't bear thinking about! Which brings me back to my main thought at the beginning of my editorial, life! And it's very importance. Now, maybe you are beginning to understand my insistence that our life should be nurtured and protected to our best ability. It should also be used as wisely as possible, for ourselves and our loved ones, and if we are lucky enough to get the chance, to help our fellow humans. We only get one 'life' in this world, there is no second chance!

Paul

I  
like life, I have  
sometimes been wildly, despairingly,  
acutely miserable, racked with sorrow, but  
through it all I still know quite certainly that just  
to be alive is a grand thing.

**Agatha Christie (1890 - 1976) -  
English Mystery writer.**

The best way to future happiness is to be as  
happy as is rightfully possible today.

**Charles W Eliot (1884 - 1926) -  
English educator.**

## Diamond Wedding Anniversary



Ottilia (Tilly) & Tom WALKER celebrate their 60 years of marriage on June 8, 2003. They were married in the St Joseph Catholic Church, Hawera, Taranaki in 1943. Tilly and Tom moved from Hawera to Reporoa in 1961 and dairy farmed for 18 years.

They then moved to Omokora, Tauranga where they are now retired.

With love and best wishes from your four children and families.

Contributed by the Walker Family