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# This and That Corner

We farewelled six members during the winter, a big loss not only for their families but also for the Taranaki Swiss Club. A friend gave me this poem to read, and I thought it would be a good time to print it in our magazine.

With Christmas approaching very fast, I have two easy recipes for a dessert.

## Ice Cream Xmas Pudding

2 lt vanilla ice cream  
2 tbsp grated chocolate  
2 cups mixed fruit  
1 cup chopped almonds

Let ice cream melt a little. Mix all ingredients, cover with glad wrap and freeze.

## Iced Christmas Pudding

Mix in a bowl - 60 gr sultanas, 60 gr currants, 60 gr raisins, 125 gr chopped cherries, 60 gr chopped, candied, crystallised peel, 30 gr glazed pineapple or ginger. Add 60 ml of brandy. Cover and set aside for several hours.

Soften 1 lt of vanilla ice cream. Add 150 ml of cream, 125 gr flaked almonds, 60 gr chocolate chips. Mix in the soaked fruit. Cover with glad wrap and freeze overnight. Dip dish in hot water to remove ice cream. Dust with cocoa and decorate for the occasion.

*Bon Appetit.*

Wieder isch es Jahr vergange,  
Wieder isch es Jahr dahie,  
Wieder chunt es Neu's entgage,  
Wieder fragt me : wo wott das hie?  
Wott's zum Guete, wott's zum Schlachte,  
Wieder weiss ma das no nud,  
Mit viel Gluck und frohem Muet,  
beginnt me d's Neu und hofft es wardi guet.

Eine schone Weihnachtszeit und fur das neue Jahr alle  
guten Wunsche.

Joyeux Noel et tous mes meilleurs voeux pour la nouvelle  
annee.

**Merry Christmas  
and all the best for the New Year.**

## The Dash

I read of a man who stood to speak  
At the funeral of a friend.  
He referred to the dates on her tombstone  
From beginning --- to the end.  
He noted that first came the date of her birth  
And spoke of the following date with tears  
But he said what mattered most of all  
Was the dash between the years.

For the dash represents all the time  
That she spent alive on earth ...  
And now only those who loved her  
Know what that little line is worth.

For it matters not how much we own :  
The cars ... the house ... the cash.  
What matters is how we live and love  
And how we spend the dash.

So think about this long and hard ...  
Are there things you'd like to change?  
For you never know how much time is left,  
(You could be "dash mid-range")

If we could just slow down enough  
To consider that's true and real,  
And always try to understand  
The way other people feel.

And be less quick to anger,  
And show appreciation more  
And love the people in our lives  
Like we've never loved before.

If we treat each other with respect,  
And more often wear a smile ...  
Remembering that this special dash  
Might only last a little while.

So, when your eulogy's being read  
With your life actions to rehash ...  
Would you be proud of the things they say  
About how you spent your dash?


Anon

*Regards, Lisette*

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*One cannot think well,  
love well, sleep well if one  
has not dined well!!!*