

**Zeitschrift:** Helvetia : magazine of the Swiss Society of New Zealand  
**Herausgeber:** Swiss Society of New Zealand  
**Band:** 72 (2006)  
**Heft:** [8]

**Nachruf:** Obituaries : John Hunger of Patea 1920-2006  
**Autor:** Dwyer, M.

### **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:** 30.01.2025

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

## Schauffhauser Tripes

500gr tripes but in small pieces  
2 tbsp flour  
1 small tin Tomato Paste  
1 glass white wine  
1 cup beef stock  
Caraway seed, nutmet, salt,  
pepper  
2 onions  
10 mls cream  
1/2 lemon juice  
30gr butter or oil  
Try tripes flour and onions  
together in hot butter or oil  
Add tomato paste, spices, wine  
and stock. Add a bit of water  
to cover the meat. Cook for  
45 minutes on low heat. At the  
end add lemon juice and  
cream. Serve with boiled  
potatoes or rosti.

## Eierrosti

300gr white bread  
250 mls milk  
3 tbsp butter  
4 eggs  
1/2 tspn salt  
Cut bread in fine slices. Bring  
1/2 milk to the boil and pour  
on bread. Heat butter and gry  
bread mixture until golden  
brown. Mix left over of milk,  
eggs and salt and add to bread  
mixture. Stir well and add a  
bit of butter to pan and cover  
until the mixture is well fried.  
Serve with boiled fruit. This is  
a good way to use up stale  
white bread.

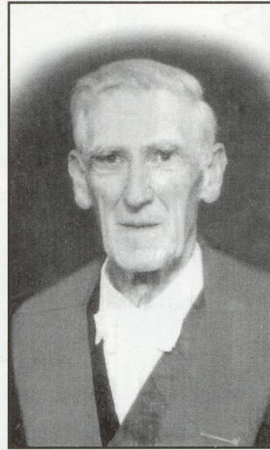
## Fotzelschnitten

250 mls milk  
8 slices of bread  
4 eggs  
pinch of salt  
nutmeg  
butter  
Boil milk and pour in a dish.  
Mix eggs, salt and nutmeg.  
Dip slices of bread in milk, then  
in egg mixture and fry both  
sides in the butter. Serve with  
cooked fruits. Can add grated  
almonds to egg mixture.

Bon Appetit,  
Lisette



# Obituaries



John Hunger of Patea  
1920 - 2006

John Hunger's grandfather Rudolph Hunger came to New Zealand at the age of 20 in 1875 on the Halcione with 23 other Swiss immigrants. They came from Safien Platz. Rudolph Hunger in partnership with John McCarty established in Patea the Blacksmith, Farriers and Wheelwrights business of McCarty & Hunger in 1878. John's father before him, and now his son John runs the business. John and his wife Gwen visited Switzerland after John's retirement and visited the area where his grandfather Rudolph came from and met some of his relations.

John and Gwen lived in retirement in Patea and John had failing health over recent times. He was cared for at home and went in to the Hawera hospital the day before he died. John's funeral service was at St Luke's Church in Patea and is buried in the RSA section of the Patea Cemetery.

The Taranaki Swiss Club and the Swiss Society of New Zealand extend their deepest sympathy to Gwen and family.

-M Dwyer



Holdi Mathys  
1926 - 2006

Reinhold Walter Mathys (Holdi to us) was born on 13 April 1926 in Weggis, canton Luzern, where he was the middle child of three boys. When he was three, the family moved to Morgarten, canton Schwyz, to take over a cheese factory. Holdi did an apprenticeship as cheesemaker, and then worked with his father. He continued to work in this father's business until he left for New Zealand in 1952. Through an advertisement in a Swiss newspaper, he noticed that they were looking for a cheesemaker in Kaponga, Taranaki, and he made the long trip to New Zealand. In 1952, when the Taranaki Swiss Club was founded, Holdi met Regi at the National Day celebrations, and in

1955 they were married in Stratford.

Holdi continued working in the cheesemaking industry for five years after his arrival, until together with Regi, they started their farming career, sharemilking in Riverlea. They progressed to farm ownership in 1959 when they purchased their Pungarehu farm, where they lived until Holdi passed away. Holdi and Regi have three sons, Peter, Eric and Willy, seven grandchildren and one great grandchild.

Holdi and Regi have been tremendously active, loyal and supportive members of the Taranaki Swiss Club, and attended our functions whenever possible (nearly always!!). Holdi, in his earlier years, was on the Taranaki Swiss Club committee, and both he and Regi have contributed very much to our club over many years. They have been regular supporters of our many bus trips away, with Holdi also loyally taking part in both the smallbore and karabiner shooting clubs. Holdi was a "Zeiger" at the Karabiner Rifle Range, and this is where he spent his last few hours on 7 May 2006.

Hold was an active member of the Rahotu Lions Club for over 25 years. His love of fishing was well-known, and he generously gave others of the trout he had caught. Since 1963 he travelled regularly, with Regi, to Turangi for Holdi to undertake his passion of fly fishing.

After immigrating to New Zealand, Holdi together with Regi, returned to Switzerland six times, visiting family and friends. They also visited Ecuador three times, where Regi had grown up. They always thoroughly enjoyed their trips away, but appreciated returning home to New Zealand.

The Taranaki Swiss Club and the Swiss Society of New Zealand extend their deepest sympathy to Regi and family.

-LB

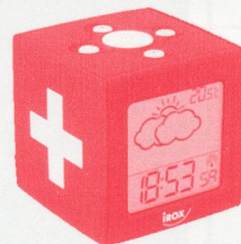
## Successful Swiss mountain bikers in NZ

The world elite of mountain bikers met in Rotorua NZ in August to compete for world champion ship titles in different mountain bike categories. The Swiss did extremely well; they won a total of 10 medals (4 gold, 3 silver, 3 bronze). The Swiss have never been so successful at MTB world championships. But best of all, they have been the most successful nation overall, how often does that happen in sports? A huge promise for the upcoming Olympic games in Peking in 2008.

One of the gold medal winners, Nino Schurter (U23 Cross Country) on the climb to the top of mount Ngongotha in Rotorua.



Nino Schurter goes for Gold!



Special for  
**HELVETIA**  
Readers!  
**\$69.00** (incl. Delivery!)

**iROX 'Helvet-X'**  
- clock, alarm clock, weather forecast  
and indoor temperature in this cool red cube!

For inquiries please phone Carlo, Outside Inside NZ Ltd,  
17 Herekino St, Whangarei, 09 430 30 67.

For more products from the Swiss brand iROX check out  
[www.weatherstation.co.nz](http://www.weatherstation.co.nz)