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28 November Saturday: Working bee at the Swiss farm, Rapson Rd, Waitaki / Kaukapakapa. Where else would you get a free gourmet lunch in most stimulating company?

Arrive between 10 and 11. We need to clean the place and tidy the grounds. Any help welcome.

4 December Friday - Pub night - place to be announced, see also website

6 December Sunday - Swiss Santa, at the Swiss farm.

It promises to be another memorable occasion, with Kasperle, Swiss lunch, and Santa straight from the North Pole. More details soon. Forms to complete re children on website.

12 December Saturday, 2.30pm - Swiss Christmas celebration. Rothesay Bay Ratepayers' hall, corner Rothesbay Rd and Beulah Ave

Time to celebrate our rich heritage of Swiss and German Christmas songs. A varied program, followed by a Swiss Christmas afternoon tea.

Invitation to all Singers: Some of the songs we would like to do are in four part harmony. We invite any singers to join us - we would love some of you guys to help us out, but women are most welcome too. We practice every other Tuesday night, 7.30pm, at Edith's place in Glenfield. The Christmas practices will be on November 10th and 24th, December 8th. For further information and to register please contact Edith Hess (09) 4446972 ehess@xtra.co.nz or Nelly Steinemann (09) 4794038 nsteinemann@xtra.co.nz. We are looking forward to hearing you!

Swiss Farm on TV

A film crew had hired the Swiss Farm in winter to film the series 'The Cult'. It is on now, Thursday nights at 8.30 TV2. Do you recognise the landscape and the buildings? The film crew had changed a fair bit at the time,

they now have put everything back the way it was, except for the things we wanted kept - the Kegelbahn has a roof now. Have a sneak preview / pre-play at the working bee on 28 November!

Nelly Steinemann

October Jass Results

1st	Andrew Iten	4186
2nd	Ernst Lanz	4151
3rd	Fidel Good	4079
4th	Annagret Wolf	4068
5th	Nelly Steinemann	4018
6th	Heidi Wilson	4000
7th	Hilda Iten	3912
8th	Othmar Wyss	3908
9th	Hansruedi Wolf	3906
10th	Hans Iten	3738
11th	Lynne Dunphy	3715
12th	Franz Krieger	3683
13th	Ian Gordon	3676
14th	Louis Wallimann	3650
15th	Carmen Fitzi-Gordon	3636
16th	S. Neuenschwander	3605
17th	Marcel Ruedi	3565
18th	Emil Tellenbach	3561
19th	Tony Sawyer	3512
20th	Adrian Blaser	3378
21st	Anton Good	3181

Wild-flower programme aims to bring back bees

Basel-based agrichemical concern Syngenta has launched a five-year programme designed to help farmers by bringing bees and other pollinating insects close to fields.

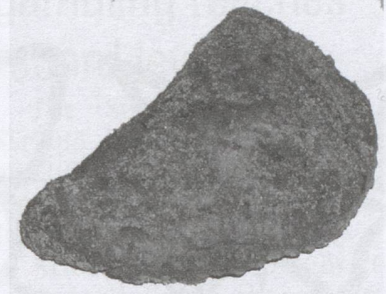
The number of pollinating insects has declined significantly across Europe in recent years because of loss of feeding sites and breeding areas.

The programme, called Operation Pollinator, hopes to create an additional 10,000 hectares of habitat for pollinating insects by providing farmers with seed mixes for wild plants favoured by bees and other pollinating insects. The company also recommends certain pesticides.

from swissinfo

Can you spot the irony? tb

Zigerkrapfen



Teig

- 250 g Mehl
 - 2 EL Zucker
 - ½ Teelöffel Salz
- alles in einer Schüssel mischen

- 125 g Butter
- auf dem Mehl in kleine Stücke schneiden, von Hand mit dem Mehl verreiben

- 125 saurer Halbrahm
- beigeben, alles rasch zu einem weichen Teig zusammenfügen, zugedeckt etwa 1 Stunde kühlstellen

Füllung

- 150g Ziger, Ricotta oder Magerquark
 - 4 EL Zucker
 - ¼ Teelöffel Zimt
 - 100g gemahlene Mandeln
 - 3 EL Rosinen
 - knapp 1 EL Zitronensaft
- alles mischen

Teig ca 1½ cm dick auswallen, Quadrate von ca 10cm schneiden.

Füllung auf die Quadratmitten verteilen, Ränder mit ganz wenig Wasser bestreichen.

Teig so überschlagen, dass dreieckige Krapfen entstehen. Ränder mit Gabel gut zusammen drücken.

Backen

- Öl zum Frittieren
- auf ca 170 Grad erhitzen
geformte Krapfen portionenweise im heissen Öl goldgelb backen, auf Haushaltpapier abtropfen.

- Zimt-Zucker
- die noch heissen Krapfen darin wenden.