

**Zeitschrift:** Helvetia : magazine of the Swiss Society of New Zealand  
**Herausgeber:** Swiss Society of New Zealand  
**Band:** 77 (2011)  
**Heft:** [10]  
  
**Artikel:** Frank's sausages  
**Autor:** [s.n.]  
**DOI:** <https://doi.org/10.5169/seals-943455>

### **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:** 16.05.2025

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





**Original Swiss sausages  
& Small goods**

**Handcrafted Gourmet Sausages**

**Free range pork meat**

**Gluten Free**

**No fillers or binders**

Visit us at 9 Alexandra Rd, Te Aroha West  
or contact us on P: 07 884 4550  
E: office@frankssausages.co.nz

## Frank's Sausages

Frank's Sausages began in a converted laundry in 2007 in Matamata, by an enthusiastic German native, Frank Nagel. Frank started experimenting with sausage making when he and his kiwi wife Sheryn moved back to New Zealand from Hamburg in 2006. Frank was given a Kiwi cheese sizzler at a family welcoming home BBQ and vowed then that he would have to start making his own sausages or never eat another sausage again in New Zealand.



As the family grew and the laundry was needed for its original purpose, the opportunity presented itself for Frank to take over the premises that were owned and once occupied by the very famous Swiss Sausages maker - Werner Fassler in Te Aroha West.

Frank makes his own range of unique and innovative Gourmet sausages, e.g. an Italian sausage which is made with Feta Cheese, sun dried tomatoes and olives. He is also now making some of the original Swiss varieties that Werner was famous for when he was making sausages in the premises, including the Cervelat and the Swiss Pork Bratwurst, to name just two. As well as sausages, Frank is also making a wide range of air dried and smoked meats.

For details, check our advertisement. Customers can also order directly by contacting us.

The shop is now open again from Monday to Thursday at 9 Alexandra Road - Te Aroha West. For specific opening hours and for a list of stockists, please check our website.

## Stressed teachers leave the classrooms

Difficult pupils and parents, ever-increasing duties and ongoing reforms are pushing some Swiss teachers to burnout. Concerns have been raised in the profession about how many of them are leaving their jobs, creating a shortage. The situation is particularly alarming for new teachers: 20 to 50 per cent of them are quitting during their first few years.

In 2010 there were 3,400 vacancies in Swiss state schools, which were filled by foreign teachers or students. Teacher training colleges can't train enough teachers to fill this gap. A few Swiss cantons have been trying to counter the problem by proposing special shorter teacher training for people from other professions or for primary school teachers who want to teach in secondary schools.

*from swissinfo*

## Farmers cry over bumper onion crop

The number of onions grown in Switzerland this year is set to be 25 per cent above the three-year average, but farmers are not celebrating. The Swiss vegetable growers' association said the 23,417 tonnes of onions - a result of optimal weather conditions in summer and autumn - were pushing the price down. The recommended price is now SFr0.45 per kilo compared with SFr0.75 last year - a figure which doesn't cover production costs, according to the association.

It also complained that exporting the excess onions wasn't possible, despite their low price, because markets in European Union countries were also saturated.

Switzerland could also expect celery, cabbage and carrot mountains.

*from swissinfo*



Incorporating Domestic & Commercial Work  
Specialists in Fabric & Leather Upholstery  
Also Deep Diamond Buttoning  
All Furniture Re-Upholstery

**Swisscraft Ltd**

**Manager: Herbert Staheli**

Showroom: 33-39 Colombo St  
Frankton-Hamilton

Call us

**Phone 07 8477 220**

**Fax 07 8473 039**

**Ψ Dr Veronika Isler  
Psychological Services**

**REGISTERED CLINICAL  
PSYCHOLOGIST**

PhD, PGD (clin) Psych NZPS and NZICP  
Children; adolescents and their families;  
adults and couples; work-related issues

Services available in English, Swiss  
or German language

**Ph. (07) 834 1200 or 021 457 944**

Offices in Hamilton and Te Awamutu  
P O Box 6057, Hamilton