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## Auckland Swiss Club

A "Tessiner-Abig" will be held in the Professional Club Hall, Kitchener Street, on June 16th, 1962. There will be a "Locanda," serving Spaghetitis, Bolognaise and Vino Rosso. An orchestra will be playing and to create a happy atmosphere, please turn up in the colourful costumes of Ticino. Invitations with programme will be sent out separately.

## Hamilton Swiss Club

The next Evening will be held on the first Sunday in June (3rd) in the Riverlea. The Dutch orchestra will play again for you and the second Jass Competition will be played during the evening.

*Advance Notice:* Our National Day Celebration will be held on Wednesday, August 1st, in the Riverlea. Make sure to keep this night free.

## Taranaki Swiss Social Club

Social Evenings will be held on May 31st and June 28th.

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## ● **RECIPE**

### **VEGETABLE PUDDING OR SOUFFLE**

Boil until semi-soft 11 ozs. of mixed (or only one kind) vegetables. Then braise them in butter, until butter has vanished into vegetables. (You can use remnants too, instead of freshly prepared vegetables.) Make a white sauce from 1 oz. butter, 1 tablespoon flour and about 1½ cups of milk. Mix the sauce with 3 tablespoons grated cheese and 3 well beaten eggs. Add finely chopped vegetables. Grease a pudding shape and line bottom with greased paper. Pour mixture into shape and cook pudding immersed in a saucepan of boiling water and well covered for about one hour.

If you prefer a souffle, separate egg whites and whisk these stiffly and add to mixture, then bake in a hot oven. You can also add to this pudding mushrooms, ham cubes, brains, sweetbreads, etc. Really excellent is a tomato sauce poured over finished pudding or souffle. (Of course, by "tomato sauce" it is not meant the sauce which comes from a bottle and is sweet sour, but a cooked tomato sauce made either with fresh tomatoes or from a Maggi Soup tomato packet, or from the concentrated paste.)

—H.B.