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Cost for travel should be paid by the parents, accommodation would be free, but \$10 should be contributed to the Swiss Society. Mr Boeckli said that his wife would help with this project too. Who else is willing to co-operate?

The next Annual General Meeting will be held in Auckland. Mr Bischof concluded the Annual General Meeting with thanks to all.

Before afternoon tea was served, Mrs Scherrer delighted everyone present with a few happy Swiss songs and yodels. Dinner and a Jass evening followed.

On Saturday the consular party arrived at the Commercial Hotel, Hawera, from Wellington and was shown the Kapuni natural gas field by the Taranaki president and the secretary, Mr Waldvogel. Later the party was taken to the home of the patroness of the Taranaki Club, Mrs C. Schuler, Snr., for afternoon tea. They were then shown Mr T. Gibson's herringbone dairy shed where more than 400 cows were milked. Mr and Mrs W. Waldvogel's home at Otakeho was visited for tea. On Sunday morning the party visited Turuturu-mokai, taking great interest in the reserve and remarking that it was the best-preserved redoubt in New Zealand. The party left for Wellington shortly before lunch on Monday.

(Condensed from reports by Mrs Homberger and the Hawera Star)

● **RECIPES**

CANTON GLARUS

Pear Bread

7 lb dried pears, 3½ lb walnuts, 1¼ lb sultanas, 2½ lb sugar, ¼ lb ground cinnamon, 1½ lb ground nutmeg, ¼ lb candied orange peel, grated peel of ½ lemon, 1 pint rose water (from chemist), ½ pint Kirsch (brandy or other schnaps in N.Z.), a little wine if needed, 6 lb bread dough.

Cook pears until soft, clean and chop finely, add chopped walnuts and all other ingredients to larger half of bread dough and knead well. Roll out remaining bread dough, cut in pieces large enough to wrap around small loaves made of mixture, which should be entirely covered. Prick a few holes in the top and bake in a hot oven. Loaves keep well.

This recipe is said to date from Napoleonic wars, when there was little flour but plenty of pears.

CANTON GRAUBUENDEN

Potatoe Whacks

Peel and grate 5-6 fairly large raw potatoes. Place grated potatoes in a cloth and squeeze out some of the moisture. Then add 2 eggs and 2-3 spoonfuls of flour and mix thoroughly. Before frying, work in 2 spoonfuls of hot dripping or fat. Fry in spoonfuls in deep fat till golden brown. Sprinkle with salt to taste before serving, or at the table.

—R.B.K.