

**Zeitschrift:** Helvetia : magazine of the Swiss Society of New Zealand  
**Herausgeber:** Swiss Society of New Zealand  
**Band:** 31 (1968)  
**Heft:** [7]  
  
**Rubrik:** Recipes

### **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:** 02.04.2025

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

Points prizes resulted.—Zurcher Cup (for player with highest number of points over the series): Mr J. Kaiser, Snr., 83 points. Romer Cup (for runner-up): Mr A. Meier, 82 points. Mrs A. Schuler, Snr., and Mr D. Meyer were 3rd equal with 81 points.

Results of card evenings held in June and July were as follows:

**4th Evening.**—Men: Mr D. Meyer, 1st; Mr J. Schmid, 2nd; Mr T. Stuart, 3rd. Ladies: Mrs J. Kaiser, 1st; Mrs Muller, 2nd; Mrs F. Meier, 3rd.

**5th Evening.**—Men: Mr A. Meier, 1st; Mr T. Stuart, 2nd; Mr L. Wyss, 3rd. Ladies: Mrs F. Meier, 1st; Mrs M. Seifert, 2nd; Mrs J. Kaiser, 3rd.

**6th Evening.**—Men: Mr B. Engler, 1st; Mr W. Piper, 2nd; Mr A. Meier, 3rd. Ladies: Mrs I. Hiestand, 1st; Mrs M. Seifert, 2nd; Mrs P. Zimmermann, 3rd. Raffle: Mr R. Benkert.

**7th Evening.**—Men: Mr T. Stuart, 1st; Mr A. Meier, 2nd; Mr A. Gwerder, 3rd. Ladies: Mrs A. Schuler, Snr., 3rd; Mrs P. Meyer, 2nd; Miss P. Chamberlain, 3rd. Raffle: Mrs P. Meyer.

#### TO THE MEMORY OF ROSA AND ALOIS BEELER

On Sunday, July 7th, the new "Occupational Therapy Wing" at Calvary Hospital, Hawera, was blessed by the Rev. Father B. W. King and opened for public inspection.

A tribute was paid to Rosa and Alois Beeler, to whose memory the wing was erected. It was through their generosity that the bulk of the finance for this fine building was provided. Rosa and Alois Beeler came to New Zealand with their parents in the early years of this century and farmed all their lives in the Manaia and Hawera districts.

Among the guests at the blessing were Monsignor P. F. Cullen, the Mayor and Mayoress of Hawera, Mr and Mrs F. W. Finer, Mrs V. S. Young (wife of the Member of Parliament for Egmont), and the Rev. Father R. Begley.

Mr W. Hermann of Hawera spoke on behalf of the Swiss people of the district. —R.W.

## ★ RECIPES

### CANTON NEUCHAETEL

**Onion Salad.**—Cut onions into horizontal slices,  $\frac{1}{2}$  inch thick and fry light brown in plenty of fat. Remove them from fat and mix with salt, 1 spoonful flour and 2 spoonfuls vinegar. Onion salad is always served with boiled potatoes.

### CANTON LUCERNE

**Lebkuchen.**—Dissolve 1 lb sugar in 1 pint of water in a saucepan. Now pour into a deep bowl 1 quart of honey (or maple syrup), a little less cider,  $\frac{1}{2}$  glass Kirsch (or brandy) and  $\frac{1}{2}$  lb melted butter. Chop finely rind of  $\frac{1}{2}$  candied orange peel and  $\frac{1}{2}$  candied lemon peel (if ready cut candied peel is bought,

guess the amount of  $\frac{1}{2}$  a peel) and the grated rind of 1 fresh lemon. Then add  $\frac{1}{2}$  lb sugar, a little powdered aniseed, pinch of nutmeg and cinnamon. Mix ingredients well, then add 6 lb flour and 1 tablespoon baking powder. Work thoroughly, form into 7 rounds and lay on well-floured baking tin. Bake in hot oven and brush with syrup whilst hot. This gives the required glaze. —R.B.K.

— ◆ —

### NEW MEMBERSHIP LIST

A new membership list of the Swiss Society will be printed early in September.

Would members please check their address on the Helvetia envelope and people intending to join please inform the Secretary, Mrs Ruth Messmer, 15 Fortification Rd., Wellington before 1st September. Only financial members will appear on the new list.

— ◆ —

## ★ HEDY'S CORNER

— Of Interest to Women —

Some space has been made available by the Press Committee for news of particular interest to women.

In this issue we particularly bear newcomers in mind by publishing the table below, which many an oldtimer would have been glad to know when using a Swiss knitting pattern.

Knitting needle sizes are numbered differently here than in Switzerland. Herewith a corresponding table; it is not complete, but sufficiently so for most purposes. Also bear in mind that Swiss sizes for sets and pairs of needles are numbered differently. For conversion to N.Z. sizes the 'Paton Beehive Gauge' was used.

	Swiss	=	New Zealand
Size:	sets or pairs		sets or pairs
8	$2\frac{1}{4}$	=	13
10	$2\frac{1}{2}$	=	12
11, 12	$2\frac{3}{4}$ -3	=	11
16	$3\frac{1}{2}$	=	10
	$3\frac{3}{4}$	=	9
	* $4\frac{1}{2}$	=	8
	*5	=	7
	$5\frac{1}{2}$	=	5
	6	=	3
	8	=	1

\*Very loose fitting in Swiss gauge.

Should any reader be able to add to above list, please forward information to 'Hedy's Corner' c/o Press Committee.

**Request:** A similar comparative table for crochet hook sizes would be much appreciated by keen crochet workers copying Swiss patterns. Can anyone please assist? Forward to above address please.