

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 31 (1968)
Heft: [8]

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>

display illustrating different aspects of Switzerland such as Tourism, Industry, modern architecture and traditional customs of the Mountain Cantons. Slides and films were shown and the Watchmakers' Association displayed some Swiss watches.

Mr Tony Tresch put his Coffee Lounge "Matterhorn" and his services at the disposal of the Club which was serving Fondue every evening during the first week of the display. Members of the Club were assisting with the preparation and the serving of this traditional Swiss dish, profits going to the Club Fund. Special thanks to Mr Tresch and to Mrs Frick, who was the chief cook.

AN APPEAL

It is most important that attention by readers be given to the new membership list, which is to be printed shortly. Only the names of financial members of an affiliated Club or single members of the Society will be eligible to appear on the list (see news item elsewhere).

★ RECIPES

CANTON SCHAFFHAUSEN

Pancake Dabs (Pfueserli): Melt 1 oz butter in 1 gill warm milk. Stir in 3-4 spoonfuls flour to make a batter. Before frying, fold in the stiffly beaten whites of 2-3 eggs. Fry in pieces the size of a walnut in very hot fat. This is an excellent garnish to vegetables.

CANTON SCHWYZ

Cheese Tart: Line a medium-sized sandwich tin with unsweetened scone dough. Spread the following mixture on to it: 1½ lb cheese (if possible half dry, half creamy) finely shredded, 5 eggs, 3 chopped and fried onions, 1½ cups milk, 4 spoonfuls water and pinch of salt. Bake for half an hour in moderate oven. —R.B.K.