

**Zeitschrift:** Helvetia : magazine of the Swiss Society of New Zealand  
**Herausgeber:** Swiss Society of New Zealand  
**Band:** 37 (1973)  
**Heft:** [4]  
  
**Rubrik:** Forthcoming events

### **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:** 16.03.2025

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

62', Jack Luetschg 59' 9½", Dolf Binder 58', Paul Wüthrich 57' 10", Frank Reichmuth 53' 10", Lui Holzgang 53' 5", Hansruedi Wolf 53' 4", Victor Burch 52' 7½", Rolf Wüthrich 51' 5½", Hansjörg Wüthrich 51' 1", John Swartz 50' 10", Jack Spillman 50' 2", Kurt Hirzel 49' 8", HanspeterENZler 47' 7", Simi Hartmann 47' 1½", Eugen Hübscher 45' 5", Heidi Muller 35' 9½", Mary Luetschg 35' 6", Verena Muller 34, Elsi Holzgang 32' 4½", SylviaENZler 29' 6½", Sonia Fitzi 28' 10".

---

## ★ HEDY'S CORNER

• CABBAGE ROLLS (genuine recipe, as served and tasted in a Hungarian restaurant). — Ingredients: Quantity of coarsely-ground veal and small amount of pork. Take as many cabbage leaves as number of rolls desired. Parboil slightly. Season meat, shape into sausage form, suitable for cabbage leaves. Roll meat up in cabbage leaves. Slightly braise rolls, then add tomato sauce, some herbs suitable for meat dishes (if desired); also add tomato sauce and a dash of paprika, plus some meat stock. Slowly simmer till meat rolls are done; add extra water if necessary to prevent sticking of rolls.

Before serving, take out cabbage rolls, keep hot, thicken gravy with Sauerkraut. Serve Rolls with Sauerkraut sauce poured over them and add salt potatoes on plate. A complete meal.

• TRIPLE SEC ICECREAM (this is a very popular icecream in good restaurants at home).—Take a tall, stemmed glass. Fill lower third with raspberry icecream. On top of this add lime icecream into which have been mixed pale-coloured sultanas. When nearly full pour rum over it all (at your discretion), then decorate with a high swirl of whipped cream. On top of this place a triangularly-cut wafer.

## FORTHCOMING EVENTS

### ☆ Hamilton Swiss Club

Card Evenings will be held on the following Saturdays: 5th and 19th May, 9th and 30th June, and 7th July.

---

★ Going overseas? Please support our Advertisers and let the Editing Committee know.