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This and That Corner

When you spoke about Zurich (city) or the people of canton Zurich you had to be precise and state whether they were city people or from farming background, because in the 1700s if the canton had the same name as its capital, the city people made sure that the farming people would believe, do and accept their rules. But since the 1800s those rules have disappeared and all the people of canton Zurich are proud to be "Zuricher". The city is the country's economic and cultural hub; but with all its bustling activity it is still one of the most handsome of Swiss cities, with carefully cherished traditions and much to attract and interest the visitor. Zurich is also a great financial and industrial capital. A fifth of the country's total national income is earned in Zurich. This city is also the most important focus of communications in Switzerland. It has the country's largest airport; its railway station is on the great international through-routes, and a number of motorways meet at the city. The motorways all end, however, at the city boundary since the citizens of Zurich, who have a large say in the matter, have been unable to agree on the line of an urban motorway. As a result, all through-traffic has to find its way through the city, which can be very time-consuming.

Joke : The cannibals took a Swiss they had caught to their headman. He checked the identity papers and said "Let him go, he's from Zurich, his lead content will be too high!!!"

Zuri Gschnatzlets

600 gr veal meat	50 gr butter
200 gr mushrooms (optional)	100 mls white wine
1 onion	200 mls cream
flour	salt, pepper and spices

Cut meat in thin slices, spread with flour and fry quickly in butter. Take out of pan and add spices and keep in warm oven.

Fry onion and mushroom and add wine and cream. Bring to the boil and add meat to gravy. Enjoy the gschnatzlets with hashbrowns or noodles.

This dish is typical of canton Zurich but has made many friends in the whole of Switzerland!!! The people of Zurich can't agree if mushrooms belong to the original recipe!!!

Gateau of Canton Zurich's Parish

Pastry

200 gr flour
70 gr butter
salt
100 mls water
1 tsp vinegar

Filling

150 gr almonds (grated)
1 egg
1 tsp cinnamon,
5 tbsn sugar
3 tbsn red jam
1 grated apple and six
apples peeled and cut in
half

Knead pastry and leave in fridge for one hour. Roll and put in a 260mm (diameter) tray. Mix all filling ingredients (except cut apples and jam) and cover pastry. Cut the apples and put on top of filling. Spread half of the jam. Bake at 150°C. When half baked spread the rest of jam and bake until apples are cooked.

Max Bircher, a famous dietician from Zurich never thought that "Birchermuesli" would become an international dish.

Put 2 tbsn of oats in 6 tbsn of cold water and leave overnight. Then add 2 tbsn of sweetened condensed milk, 1 lemon juice, 4 or 5 grated apples and 2 tbsn of grated nuts.

Enjoy...
Lisette

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Spruch des Monats

Tips fur das neue Jahr

Ich hoffe Du hast frohe Festtage verbracht! Gut gegessen, gut getrunken, wenig geschlafen, toll gefestet, vielgeliebt und viel gelacht und alles andere was Dir Freude macht!!! Jetzt fangt nun aber wieder der Alltag an, wo man es aber nicht immer nur lustig haben kann!!!

Es gibt wieder Probleme zum losen, einige gute und einige bosen! Es gibt wieder viele Sachen zum uberlegen, solltest aber trotzdem, immer den Frohsinn pflegen!

Gehe dein Leben, Schritt fur Schritt! Geh nicht allein, nimm. Freunde mit! Nimm Dir zeit, deinen Feinden zu vergeben, denn das ist ja der ganze Sinn vom Leben!

Denke steht's daran, es macht Freude, wenn man jemanden helfen kann! Versuche immer das Beste zu machen und vermeide, dich mit jemanden zu verkrachen! Musst einfach immer diplomatisch sein und Du wirst sehen, dein Leben ist fein!!!

Und "rutschst" Du einmal aus, bleibe ja nicht liegen, denn, wer nicht kampf, der kann nicht siegen!!!

Stehe auf und gehe weiter, denn jeden neuen Tag, wird es ja wieder heiter und somit der Alltag des Lebens geht weiter!!!

Das ist alles wahr und ich wunsche Dir alles Gute, zum neuen Jahr!!!

Written by Walter Seifert