

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 69 (2003)
Heft: [3]

Rubrik: President's report

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: 29.03.2025

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

President's Report

Hello everyone,

It's that time again...when your Helvetia arrives!!! Since Easter falls this month I thought I would reminisce about two of the things we did on Easter Sunday as a child...now that's going back a year or two!!!

Firstly, Mum would have made an Easter basket with little goodies in it...and it was hidden in the garden...SOMEWHERE... but WHERE????!!! They enjoyed watching us trying to look in every nook and cranny to find this delectable basket!!! Finally they would say whether it was "hot" or "cold" where we were looking...and eventually...voila...there was the basket of chocolates, eggs etc. This process could take quite a while...and sometimes I was lucky enough to find my brothers' first...and then still had to find MINE!!! Should the weather have been a little wet, the basket was hidden somewhere in the car shed. Both my brother and I have fond memories of this little custom.

Secondly, Easter Saturday, Mum and I would "colour" some eggs for breakfast on Easter Sunday. One by one we would carefully put the uncooked eggs in part of a pantyhose and place parsley or the green leaves of carrots around the egg, and then place a tie or string at each end of the piece of pantyhose (therefore the leaves wouldn't be able to move around, and they would leave a nice pattern on the eggs). To colour these eggs we used onion skins to give them a nice brown colouring while cooking. Or for any other colours, we used pieces of Dad's old ties...not that he had many, so the

variety wasn't great!!! But the old ties had dye in them, whereas modern ties don't have dye anymore!!! Having used all his ties in this manner, it is obviously Dad's excuse for not wearing ties today!!! The eggs looked lovely, and when cooked and cooled, we rubbed a little oil on them to give them a lovely sheen!!! Easter Sunday we would each take an egg, and by tapping another person's egg see whose egg would outlive the others!!! Dad's egg always seemed to last the longest...and it took us a while to find out WHY...he would place his thumb on the top of his egg to protect it...and in the process ours got cracked!!! He was already cheeky in those days!!! But they are wonderful memories!!! Would anyone else like to share their memories of Easter? Please send them to us for publication. Following is a recipe which I tried many years ago for Easter, which I found quite nice...give it a go, and let us know how you found the recipe.

Osterfladen

Murbeteig

250 gr flour
150 gr butter or margarine
1/4 tsp salt
1 egg
3 - 4 tbsp sugar
1/2-1 tbsp cream

A little lemon rind - grated
Mix flour, salt, sugar and lemon rind. Rub in small pieces of the butter. Beat the egg and cream with a fork and add to the dry ingredients (mix quickly). Grease a 30cm diameter baking dish. Place the pastry in the dish (bottom and sides). With a fork, pierce the pastry.

Filling

100 gr sultanas - spread over the pastry.

2 dl milk

1 pinch of salt - bring to the boil.

2 tbsp semolina

1 dl milk - mix together, then add to the boiling milk for two minutes. Let cool.

150 gr grated almonds

1 dl cream

4 egg yolks

50 gr sugar, 1 grated lemon rind - mix into the semolina.

4 egg whites

1 pinch of salt

2 pinches of baking powder - beat all ingredients until the mixture is very thick.

2 tbsp sugar - add to the egg whites and mix a little longer. Add the egg white mixture to the other ingredients with a spatula, and then spread over the pastry.

Bake for 45 minutes in an oven preheated to 200°C. After 30 minutes, place tin foil on top of cake and bake with bottom heat only. To garnish, dust with icing sugar and add Easter decorations (eg - little coloured lollies shaped like eggs).

Hope you enjoy this recipe, and have a Happy Easter.

Regards
Marianne



Dolphin Travel

"SWISS Professionalism with a KIWI Smile"

Ihr Schweizer

Neuseeland-Spezialist

Planung und Buchung der Neuseeland
Arrangements Ihrer Freunde und Bekannten
nach Schweizer Qualitätsmassstaben?

Kontaktieren Sie Dolphin Travel, Ihr Spezialist für individuelle
Reisen, Fly/Drives, Gruppen und Spezialreisen in Neuseeland!

Dolphin Travel (Alex Beck, Daniel Brandl & Team)

PO Box 47 610, Ponsonby, Auckland, New Zealand

Tel (+64 9) 376 6611/Fax (+64 9) 376 6616

Email: inbound@dolphin-travel.co.nz

Internet: <http://www.dolphin-travel.co.nz>

Member NZTIA



NEW HORIZON
COLLEGE OF ENGLISH

Owned and Operated by New Horizon College Limited

Saletti zame!!

English Language
in Napier

Do you have friends or relations in
Switzerland who would like to learn
ENGLISH in the 'Art Deco Capital of the
World', Napier, New Zealand?

Contact me at

New Horizon College of English
for details about our courses

Christine Schmidli

Phone: 06 835 6423

06-TEL-NHCE

Fax: 06 835 6523

Email: english.newhorizon@clear.net.nz

www.nhce.ac.nz

*Very competitive rates.
Excellent quality programmes.
Wonderful modern campus.*