



The Canberra Swiss Club Inc. Newsletter



**Vol. 26 No. 3
October 2023**

**PO Box 3211
Manuka ACT 2603**

Web: <http://swissclubact.com/> email: canberraswissclub@gmail.com
 Facebook: [Canberra Swiss Club \(public\)](#) [Canberra Swiss Club Members \(private group\)](#)

What's in this issue?

Your Swiss Club Committee	2
President's Message	3
Annual General Meeting.....	4
Join the Swiss Club 'Cremeschnitte' Choir.....	4
Samichlaus	5
Spring Picnic.....	6
Other events of interest	6
2023 Jass Tournament	7
Fondue Night – June 2023	8
Swiss National Day Celebration	10
Vale Hans Brüngger	12
Crème Schnitte	14
Something for the children.....	16
What do you know about Christmas?	17
Chräbeli	19
Hiking the Alta Strada.....	20

Upcoming Club Events

All events are subject to last minute changes/cancellations.

Date (2023)	Event	Date (2023)	Event
Sun 5 Nov	Spring Picnic	Fri 17 Nov	AGM
		Sun 3 Dec	Samichlaus

Your Swiss Club Committee

Position	Name	Phone	Email
President	Werner Albrecht	6291 4160	president.canbswissclub@gmail.com radio_cms@yahoo.com.au
Vice President	Sonja Gasser	0409 386 235	canberraswissclub@gmail.com
Secretary	Cathy Schmidli	0402 584 194	secretary.canbswissclub@gmail.com
Treasurer	Sam Sainsbury-Käser	0416 052 797	treasurer.canbswissclub@gmail.com
Public Officer	Sonja Gasser	0409 386 235	publicofficercanberraswissclub@gmail.com
Property Officer	Matthias Käser	0405 453 155	heavenlykandw@gmail.com
Committee Member	Dave Hall	0411 284 201	triumphtiger46@gmail.com
Committee Member	Gaby Hasler	0451 840 440	gaby_hasler@yahoo.com.au
Committee Member	Markus Hegland	0457 314 490	markus.hegland@gmail.com
Choir Co- ordinators	Markus Hegland Cathy Schmidli	0457 314 490 0402 584 194	markus.hegland@gmail.com secretary.canbswissclub@gmail.com

Suggestions



Committee members are happy to hear from members about suggestions for events, or for any members who may need help or who are ill, so we can send a card or offer any help we can. And of course, if you have any news to share, we would love to put it in our newsletter and or Facebook.

Also please join our Facebook page using this [link](#) or the QR code.



President's Message

Dear members and friends of the Canberra Swiss Club

Sadly, on July 14th our honorary member and dear friend Hans Brüngger passed away after a 18 month battle with lung cancer. Hans was a committee member of the Canberra Swiss Club for nearly 20 years, and many of us remember him very well. Hans was the "Hausmeister" (janitor) and gardener at the Swiss Embassy (for 19 years) as well the "Materialverwalter" (property officer) from the Swiss Club. In this issue of the newsletter, we have a tribute to Hans. Our heartfelt sympathy goes to Alice and families and friends.

The Swiss Foreign Minister Ignazio Cassis met recently with the Australian Foreign Affairs Minister Penny Wong. As a surprise Senator Penny Wong presented a gift to Mr Cassis. A bag with Australian made Haigh's chocolate. Ms Wong however admitted that one of the Haigh's went to study chocolate making with Lindt. Mr Cassis also gave a little gift to Senator Wong. Yes, you guessed it, it was a bag with Swiss chocolate from the famous Lindt. It appears to me, that chocolate has some value for international exchange. A little bit of Sweetness on the International level of diplomacy. If everything would be so easy in the world, humanity would do better, with a bit of sweetness.

The Canberra Swiss Club had recently 2 very successful events: the traditional Fondue Night (at the Albert Hall) and the Swiss National Day celebration (at the Lustenberger Farm). I wish to thank the Lustenberger family and all volunteers and helpers who made it possible to continue with all these nice traditions. By the way, at the Fondue Night we had also Lindt chocolate, provided by the Swiss Embassy (and a big hamper – thank you!), so what politicians can do, we have done it for years. At the National Day celebration, we had a traditional bonfire. In earlier years this was a form of simple communication. Today we learned, we can communicate with chocolate too. (I hope I will not offend dentists with that).

Until the end of this year there are some interesting events coming up: a family picnic (this is an opportunity for families with children to meet and chat and to get to know other families with children), the AGM (Annual General Meeting) and Samichlaus will visit children at the Embassy on 3rd of December.

I hope you are all well and I look forward to meeting many of you at the upcoming events and to that end of the cold winter.

With best wishes

Werner Albrecht

President Canberra Swiss Club

Annual General Meeting

Come and hear about the year our club has had.

When: Friday 17 November 2023

Where: Anthill Room, Ainslie Football Club – 52 Wakefield Avenue, Canberra

Time: 6.15 for 6.30 AGM start
7.30 pm for dinner.

Cost: \$55.00 per head includes a two-course dinner (main and dessert) and a glass of wine

Contact: Dave Hall for further details

RSVP: RSVP by 3 November 2023. Click on the [link](#).

Nominations for the committee will also take place at the AGM. If you are interested in joining the committee, please email canberraswissclub@gmail.com



Join the Swiss Club 'Cremeschnitte' Choir

Our club choir is a small band of people of variable singing abilities who meet twice a month (February to November) to socialise by singing, and if you are so inclined dinner, at the German Harmonie club in Narrabundah. Sessions are the second and fourth Tuesdays at of the month at 6pm with accompaniment by an excellent pianist and sometimes a guitarist. We

would love a few more to join us. No auditions, no music expertise needed. We are not a performing choir, other than singing in retirement homes about twice a year and at Swiss Club events. Emphasis is on Swiss songs in any of the four national languages. Enquiries to Markus Hegland or Cathy Schmidli. The choir's origins and name came from an event where a small group were practising the national anthem while partaking in Chremeschnitte dessert. See the recipe further on.



Samichlaus

Samichlaus and Schmutzli will be in attendance.

When: Sunday 3 December 2023,
12.30 -3.30pm

Where: Swiss Embassy – 7 Melbourne Avenue,
Forrest

Contact: Contact Sonja Gasser for details

Bring: All you own makings for a picnic. A BBQ will be available for your use.

RSVP: You will have to register by 25 November, so that the embassy is aware as to who is on site. Click on this [link](#) or scan the QR code to register



Goodie bags will be handed out to all the good children. Samichlaus will read your message to your child/ren. In Switzerland this is normally a few points on what good things they've done during the year and what they could improve on. You can provide details of what you would like to be read to your child in the RSVP form.

We hope to see you all there. And thank you to the Embassy for hosting this event.



Spring Picnic



In response to feedback and attendance the club has decided to run a second family picnic this year. The Spring fling will be a great chance to catch up with old friends and make new ones. Keep a keen eye out on our socials and website for more details or contact our President, Werner Albrecht or Secretary Cathy Schmidli. See you there!

When: Sunday 5th November 2023, 11.00am to 2.00pm

Where: Weston Park ACT.
BBQ area near playground, near miniature railway and cafe.

Bring: Your own picnic

Other events of interest



A few years ago, the Swiss Embassy hosted an event featuring the Swiss Jazz trio MaxMantis. This event was attended by many of our local community and was well received.

MaxMantis is once again touring Australia, performing at the Perth International Jazz Festival and venues in Canberra, Melbourne, Sydney, Wollongong, and Brisbane. The concert in Canberra will be on Sunday 5th November 4pm at the Smith's Alternative in Civic (<https://www.smithsalternative.com/events/maxmantis-82432>).

Rafael Jerjen (double bass), an alumni of the Australian National University is lecturer at the Institute of Jazz and Folk Music at the Hochschule Luzern. Lukas Gernet (piano) is a prominent figure in the Swiss folk scene as a member of the Ländler band Gläuffig, with which he has had numerous live television dates on SRF (Swiss radio and TV). Samuel Büttiker (drums) studied music improvisation and traditional Jazz at the Hochschule Luzern under Norbert Pfammatter, Dominik Burkhalter, Gerry Hemmingway and Michael Arbenz. He is regularly touring in Europe, Colombia, and Australia with various bands.

2023 Jass Tournament

A small group of keen Jassers gathered at a member's home for our annual Jass tournament.

The club provided sausages, wine and coffee for lunch, and participants brought sides and delicious desserts to share including amazing homemade macaroons, bruenzli and a raspberry Swiss roll.

The overall winner was a newcomer to our annual tournament, an Aussie who has been practising with our experienced players for some time: Michael Tabisz (3410 points after 5 rounds) who received the trophy, schnapps and Jass-card shaped chocolates. Second was Walter Gaumann (3353 points) and third was Martina Hoffmann (3242 points) who each received a selection of Swiss chocolates.



Congratulations to all participants who played with such good spirit.



Fondue Night – June 2023

The ever-popular annual fondue night returned to our latest venue for this event, Albert Hall in central Canberra.

Over 125 members and guests attended the event, including the current Swiss ambassador Mrs Caroline Bichet-Anthamatten, who returned with her family for the second year running.

A successful tombola was run as usual with plenty of prizes donated by attendees and non-attendees. Some of the sought after prizes were the cutting boards put together by our own club treasurer and property officer made from local timber.

The committee thanks all the volunteers who assisted in running the event, without them we would not be able host such a wonderful night.





Swiss National Day Celebration

A good evening was had by all on a very kind winter's night. Our hosts, the Lustenbergers not only gave us a great venue but turned-on great weather. Lino and his team cooked up a storm on the BBQ. The group of helpers in the background made sure everything happened as planned. The contributions to the dessert table were of a high standard and plenty was available, for some that meant second and thirds. The hearty vegetarian Gerstensuppe (barley soup) by Mirjam was delicious and even our president delivered an outstanding Glühwein. The Cremeschnitte choir led us in a singalong – yes, we saw many of you singing with the choir (see join the choir page 4), well done! Many thanks to Sam and Matt for putting the whole show together.





Vale Hans Brüngger

20.11.1948 – 14.7.2023



Hans was born in Switzerland where he grew up in Turbenthal, Kanton Zürich. After school he chose to learn the profession of spinning machine mechanic. As all Swiss men, he had to do his compulsory military service. Just before entering the service, he met the love of his life Alice. 1972, she was the one who suggested a move which led to a successful application to Australia. After a month's long passage on the boat Angelina Laura, the young couple arrived in Melbourne. Against promises, no one picked the young people up. They began their journey through life in Australia not knowing the country nor speaking much English. The couple was initially separated,

but through love they were quickly found together again. After 2 weeks Alice found a job as waitress while Hans found a job after about 3 weeks in his profession as textile machine mechanic. A few years later, they welcomed their first child in Melbourne. 1976 the young family went back to Switzerland where their second child was born. 1979 the family of four returned to Melbourne. Here Hans worked initially as mechanic, followed by 10 years having his own business as landscaper and gardener. In 1993 at a function, the wife of the ambassador at that time, Peter Niederberger, convinced Hans to apply as gardener at the Swiss Embassy in Canberra. He successfully got the job and he and Alice moved in 1994 to Canberra. Both became members of the Canberra Swiss Club. Hans made sure that the gardens at the Embassy looked always very good and well maintained. And Alice's flower and vegetable garden was amazing.

For nearly 20 years Hans was an active Swiss Club member. During this time, he made many friends. As property officer he ensured all material needed was always ready at events such as the Swiss National Day, Fondue nights, "Samichlaus" and more. Alice and Hans worked quietly but hard not only at events, but before and after, with

Swiss Club Newsletter Vol. 26 No. 3 – October 2023

preparing, loading the trailer, transporting the material, setting up, packing up and the following day with unloading the trailer and storing away the material. Sometimes Hans even had to clean the big pans which were used for soup, “Glühwein” or Fondue. Hans never complained. He enjoyed the events. He also loved the Ski weekends and Coast weekends of the Club. Many of us have fond memories of such weekends. We still remember the “Röstis” he prepared Monday mornings before packing up and cleaning, with the leftover potatoes from the Saturday “raclette under the sky”. Hans was great cook, amongst many dishes remembered for his famous “Wäiä” (fruit tarts).

Whenever help was needed, Hans was there. He was always calm, happy, generous, with a big heart. He had a likeable composure and a great sense of humour. He loved to tease people but always in a loving way. He had many passions, from doing BBQs to playing golf or playing cards (Jass) and very much the love of his family. To have more Jass players in Canberra, Hans taught interested members how to play, which resulted in regular Jass evenings for many years.

Hans loved living the life. He loved people of all ages and people of all ages loved Hans. It was sad when after nearly 20 years Hans retired and Alice and Hans moved back to Melbourne. But it was fully understandable to move closer to the family. Hans was always very proud of his family, especially when his daughters married and even more when the grandchildren were born. In Melbourne he finally had time to play golf. And only up to a few years ago, when Covid prevented travelling, Hans and Alice joined the Canberrans at the annual coast weekends, some National Day celebrations, bringing the sausages from Melbourne, or at Jass tournaments in Canberra. For all Hans did for the Canberra Swiss Club he became an honorary member of the Club. It was very sad to learn he passed away. But when we think of Hans, we feel warmth in our hearts and a smile comes to our face. Thank you, Hans, for all the wonderful moments we could share, for having the privilege to know you, for all you gave us. Our thoughts are with Alice, with the families here in Australia and relatives in Switzerland. The love of Hans will live on in all our hearts. Vale Hans, rest in peace.



Crèmeschnitte

A typically Swiss affair – coffee with a decadent “custard slice”



Ingredients

- 1 sheet of full butter puff pastry approx. 320g

Custard Filling

- 250 ml milk
- 4 egg yolks
- 60g sugar
- 2 tbsp corn flour
- 1 vanilla pod sliced length ways
- 3 leaves of gelatine softened in cold water

- 200 ml full cream

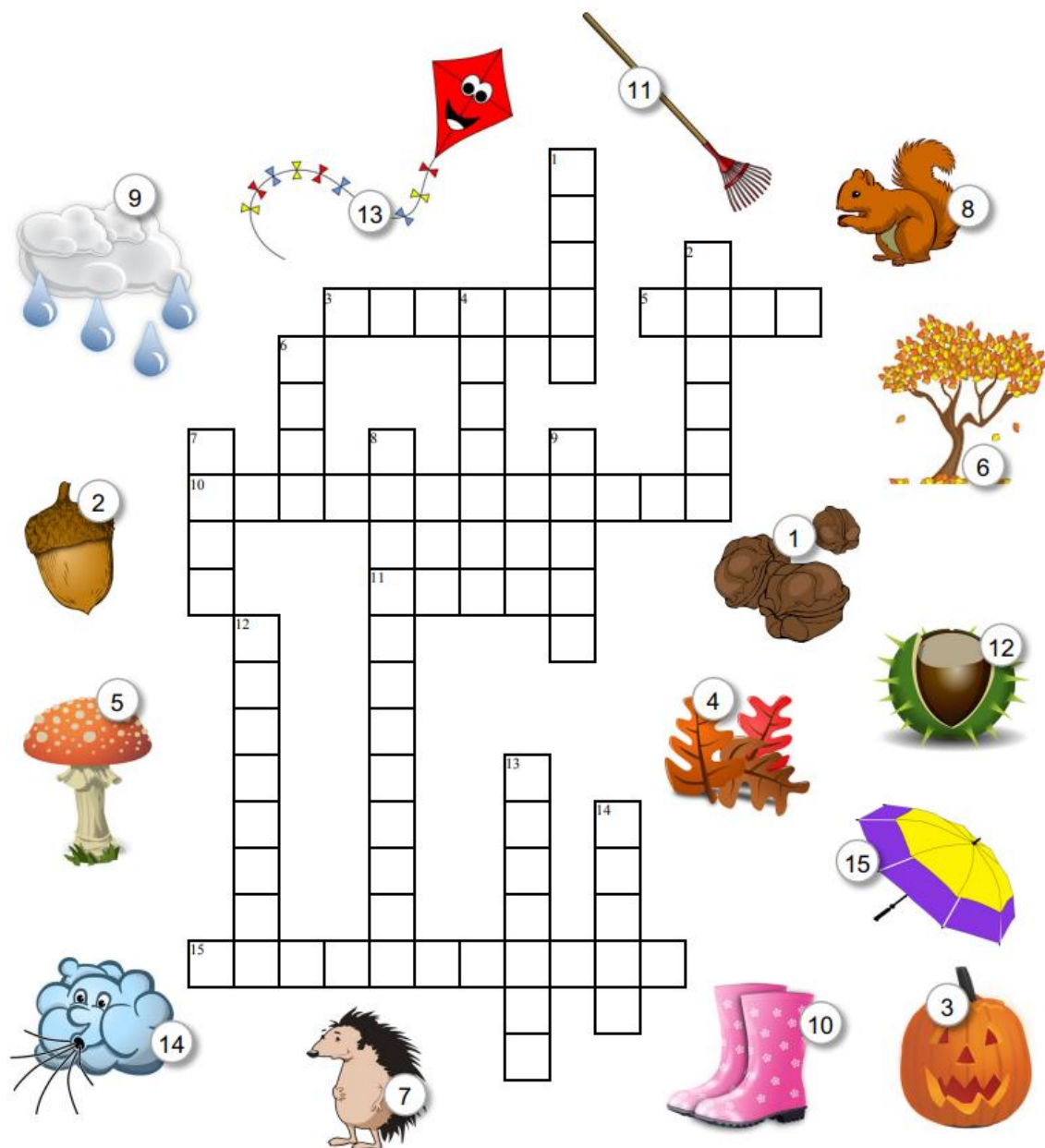
Glase

- 1-2 tbsp quince jelly
- 1-2 tbsp hot water
- Few drops lemon juice

Method

1. Lay the puff pastry on some baking paper on a tray and then lay another piece of baking paper on top and another tray. This will keep the puff pastry flat whilst it is baking. Bake in the middle of a preheated oven at 200° for 10-12 minutes. Allow to cool.
2. Whisk the milk, egg yolk, cornflour, and vanilla in a pot. Heat and continue to whisk until the mixture is creamy. Remove the vanilla pod and allow to cool slightly.
3. Squeeze the water out of the gelatine leaves and add to the custard and stir until it dissolves. Allow to cool in the fridge until just solid.
4. Beat the cream until it is stiff, and then gently fold it into the custard. Allow to cool for a further 15 minutes in the fridge and stir from time to time.
5. Divide the puff pastry into 12 pieces. Add the custard to a piping bag and pipe the custard onto 8 pieces. Stack two piped pieces on top of one another.
6. Heat the jelly and brush it on to the remaining four pieces of puff pastry. Mix the icing sugar with water and lemon and then spread this onto these as well. Allow to dry and then add this piece to the double decker custard layer. Enjoy.

Something for the children -a puzzle












The puzzle is using the German words, but why not use Leo.org to translate them.

Baum	Blätter	Drachen
Eichel	Eichhörnchen	Gummistiefel
Harke	Igel	Kastanien
Kürbis	Nüsse	Pilz
Regen	Regenschirm	Sturm

Something for the children

Material needed – toilet roll tube, wooden ball to fit on a toilet roll, red and white felt, acrylic paints, scissors, glue, ruler, red pipe cleaners, pencil.



<p>1.</p>  <p>Draw a face on the wooden head</p>	<p>2.</p>  <p>Paint the features with acrylic paint. Use a cotton bud to dab on some rosy cheeks</p>	<p>3.</p>  <p>Carefully glue some red felt around the toilet tube and then add a small white zigzag band</p>
<p>4.</p>  <p>Cut out a quarter circle for the hat. Make sure the round edge will go around the wooden head.</p>	<p>5.</p>  <p>Glue the hat together.</p>	<p>6.</p>  <p>Add a white strip to the edge of the hat, and then glue the hat to the head</p>
<p>7.</p>  <p>Cut and bend the pipe cleaners to make arms and legs. Glue a small piece of white felt to the hands for the gloves</p>	<p>8.</p>  <p>Glue the legs in place</p>	<p>9.</p>  <p>Glue the arms in place and adjust as needed</p>

What do you know about Christmas?

The questions are from a Swiss perspective.

1



Which Christmas song is the most successful according to the Guinness Book of Records?

- a Mariah Carey - All I want for Christmas is you
- b Bing Crosby - White Christmas
- c Wham - Last Christmas

2



During advent, Christians prepare for celebration of the birth of Jesus. What does the latin word "adventus" mean?

- a Preparation
- b Arrival
- c Celebration

3



The prototype for the advent wreath with four candles was prepared by Johann Hinrich in Hamburg. What did it look like?

- a A ladder with 20 small and 4 large candles
- b A stollen with four candles
- c A wagon wheel with 20 small and 4 large candles

4



25 December was celebrated in ancient Rome. What was celebrated back then?

- a Celebration of the Sun God, Sol Invictus
- b The sending off of the holy ghost to the apostles
- c The founding of Rome

5



The old bearded man with a red white jacket who brought presents to children is thought to originate from?

- a Coca Cola to help sales in winter
- b The God Nepomuk, a figure in Scandinavian mythology
- c Bishop Nikolaus from Myra in the 4. Century

6



Why are Christmas trees traditionally decorated with red baubles?

- a They symbolise the jewels of the holy three kings that were gifted to Jesus and his mother
- b They symbolise the forbidden fruit that Eve ate
- c They have no real meaning

7



Why is goose a traditional dish at Christmas?

- a It was the symbol for the beginning and ending of the fasting time prior to Christmas
- b It follows the tradition of Karl den Grossen from year 770
- c A traditional carved mask

8



What did the former Pope Benedikt XVI give his brother in 2007 for Christmas?

- a A stamp album with the stamps from the Vatican
- b A luxurious pipe set
- c An electric foot warmer

Chräbeli



Christmas is the time of many different types of home-made cookies that one usually starts making in autumn and then gifts them to friends over the Advent time. Typically they are eaten on the four Sundays before Christmas.

This recipe is for lovers of aniseed and can be loosely translated to wondering feet, because of the feet it builds as it dries.

Ingredients

- 4 fresh eggs
- 450g icing sugar
- 1 pinch salt
- 1.5 tbsp aniseed
- 1 tbsp kirsch schnapps
- 550g approx. flour



Method

1. Whisk the eggs, sugar and salt together with a hand mixer for 5 minutes until the mixture is all light and fluffy. Stir in the aniseed and kirsch.
2. Add the flour and quickly mix, but do not knead. Roll out the dough into strings of approx. 1.5 cm thick. Cut into 5cm pieces.
3. Cut each piece at an angle 2-3 times, but only about halfway, and then lightly bend it.
4. Place the Chräbeli onto a greased baking tray and leave to dry for 24 hours. They are dry enough when a lighter coloured band can be seen where they are sitting on the tray. Make sure the tray is not in a drafty place.
5. Heat the oven to 140° and bake the Chräbeli in the lower half of the oven. Place a wooden spoon in the oven door so that it is slightly open.
6. Remove from oven and allow to cool slightly. Then use a spatula to loosen them from the tray and place them on a wire rack to finish cooling.

Hiking the Alta Strada

The alta strada (old road) is a 3 day hike from Airolo at the foot of the Gotthard pass down the Leventina Valley to Biasca. Depending on the exact route taken (there are some variations), it is about 45 km with a range of walking on old roads, tracks across meadows and through chestnut forests and mountain trails that hug cliffs and traverse waterfalls. There is candy for the eye wherever you look, whether it be across the valley to the snow-capped mountains, down to the valley way below, or the old romantic Ticino rustici, beautiful churches and lush forests. You can either stay on the side of the mountain or use public transport to drop into the valley. I chose to stay at the Youth Hostel in Bellinzona each night, and used a combination of buses that manoeuvred the hairpin bends of the road that snaked up the side of the mountain, and then a train to Bellinzona, all covered in my yearly travel pass. Enjoy the views.

