The Canberra Swiss Club Inc.
Newsletter

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November 2026

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Upcoming Events



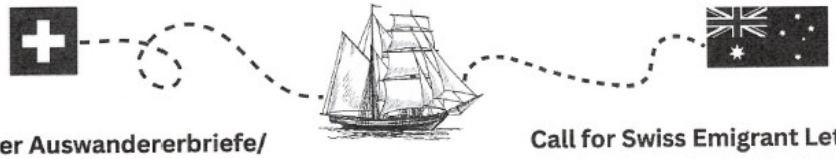
This Photo by Unknown Author is licensed under CC BY-NC

Put these dates in your calendars!

20 November	Club AGM Vikings Club in Erindale, contact Fiona Zimmermann
29 November	Samichlaus at the Swiss Embassy, contact Cathy Schmidli
7 December	Kafichraenzli is for lunch at the Gungahlin Lakes Golf Club 12.30 - 3pm. Everyone is welcome.
Feb 2027	cheese tasting, date and location TBA
Regular events:	Singalong group 2nd and 4th Tuesday of the month Feb - Nov in the Keller at the German Harmonie Club (Markus Hegland, Cathy Schmidli)

With all events, please check our socials for last minute changes, usually caused by inclement weather or call the coordinator. If you are not on our socials, please advise a committee member in advance you are attending, and we will call you if the event is cancelled.

Universität Zürich[UZH]



Gesucht: Schweizer Auswandererbriefe/ -tagebücher aus Australien (1850-2025)

PhD-Projekt „Language Attitudes von Schweizer Auswanderern in Australien zwischen 1850 und 2025."
Projektleitung: Isabella Elena Barbarić

Gesucht sind:
- Briefe und Tagebücher
- Reiseberichte/-beschreibungen
- Einblicke in die Lebensrealität und Identität
- Persönliche Bezüge zur Auswanderungsgeschichte
- Hinweise auf bestehende Sammlungen

Format:
- Originale
- Transkripte oder digitale Kopien

Alle Materialien werden vertraulich behandelt und nur zu wissenschaftlichen Zwecken verwendet. Ich freue mich über eine Kontaktaufnahme per E-Mail:

isabellaelena.barbaric@uzh.ch

Vielen Dank für die Unterstützung meines Forschungsprojekts!

Call for Swiss Emigrant Letters and Diaries from Australia (1850-2025)

PhD Project "Language Attitudes of Swiss Emigrants in Australia between 1850 and 2025."
Project Management: Isabella Elena Barbarić

Call for:
- Letters and diaries
- Travel reports and descriptions
- Insights into everyday life and identity
- Personal connections to emigration history
- References to existing collections

Format:
- Originals
- Transcripts or digital copies

All materials will be treated confidentially and for research purpose only. Please contact me per email:

isabellaelena.barbaric@uzh.ch

Thank you for supporting my research project!

President's Message



Dear members and friends of the Canberra Swiss Club

With the tremendous success of Switzerland in the **World Cup**, 32 supporters quickly came together at the Assembly Pub in Civic to watch the semi-finals match against Argentina. There was much excitement, cheering and emotion in good company. Many supporters received Swiss caps from the Embassy, while the Club provided some drinks and nibbles.

Our **National Day Celebration** is always a popular event, with about 120 members attending the Lustenberger's farm. Attendees appreciated our new bain-marie that worked well at keeping all the charcoal cooked sausages warm. We sold 30 Pro Patria badges raising $240 for the cause.

The **Fondue Night** at the new location in Weston Creek was a big success, bringing in the largest number of attendees on record: 155 people booked. The hall was beautifully decorated by volunteers, a great range of tombola prizes were donated, and Matthias and his team cooked another fine fondue served by young volunteers.

We put off our **cheese tasting event**, as there was not enough interest to justify the cost of hiring the hall. After the success of the last cheese tasting event a few years ago, we were expecting larger numbers. We'll look at other venue options in the future, and I thank Fiona Zimmermann for her work in designing a tasting menu and experience – see the promotion for the event in Feb 2027.

Marcel Judd was the winner of this year's version of the **Jass Tournament**. The annual tournament has been dwindling in support and may not continue in the way it has over the past years, with the Club organising the event and providing food and prizes. I think this is a pity, as it's an event that I have always enjoyed, and have fond memories of when it used to be held across several tables at the Schlager's farm.

Speaking of the Schlager's, you'll see in this edition that we've been able to celebrate **Lina Schlager** and her 100th birthday.

Sonja Gasser,
President, Canberra Swiss Club Inc.

Annual General Meeting

Come along and join us for the Canberra Swiss Club's Annual General Meeting! It's an opportunity to hear about the Club's activities and achievements over the past year, catch up with fellow members and enjoy a delicious three-course dinner together.

When: Friday 20 November 2026

Where: Lanyon Vikings Club, Heidelberg Street, Conder ACT 2906

Time: 6.30 pm – 9.30 pm.

Cost: $50 per person, including a three-course dinner and a glass of wine. (Two delicious options will be served alternately.)

Contact: Fiona Zimmermann

RSVP: Reservations have officially closed, but if you have not yet registered and wish to attend, Fiona at secretary.canbswissclub@gmail.com.

Allergies: If you have any food allergies, intolerances or special dietary requirements, please advise us so that we can make appropriate arrangements with the venue.

Nominations for the committee will also take place at the AGM. If you are interested in joining the committee, nominations are due 7 days before the AGM.

We look forward to seeing you there for an enjoyable evening of good food, friendly company and Swiss community spirit!



Samichlaus

Samichlaus and Schmutzli will be in attendance.

When: Sunday 29 November 2026,
12.30-3.00pm, please arrive between 12:30-1:00 when gates are open

Where: Swiss Embassy – 7 Melbourne Avenue, Forrest. Park along street.

Cost: Free for members, $15 adult non member, $5 children non member

Contact: Contact Sonja Gasser for further details

Bring: All you own makings for a picnic. A BBQ will be available for your use and we will supply some tasty Swiss sausages, bresola, and sausage salad.

RSVP: You will have to register by Saturday 21 November, so that the embassy is aware as to who is on site. The booking link is here.

Goodie bags will be handed out to all the good children and adults. Samichlaus will read a 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.



Say Cheese! - Our European Cheese Tasting is Coming in 2027!



Due to low registrations, we decided to postpone our cheese tasting event until early 2027. We are looking forward to re-hosting it as a fun and welcoming event for members of all ages.

Come along and test your cheese knowledge with our European Cheese Passport Challenge. Guests will receive their own cheese passport and will be invited to sample a delicious range of cheeses from across Europe.

As you make your way through the tastings, you will be able to check off the cheeses you try and see what you can discover about each one, including where it comes from and what type of milk it is made from. Is it cow, goat or something else?

There will also be wine pairings for adults, snacks, soft drinks for the kids and some simple children's activities, making it a relaxed afternoon for everyone to enjoy.

Most importantly, it will be a chance to come along, mingle, get to know one another and enjoy a fun community event together. We look forward to hosting this event and encourage members to register when the new date is announced.

Only in Switzerland (or perhaps not!)

Can you spot the urban myths

- It is illegal to keep just one guinea pig in Switzerland.
- You can be fined for mowing your lawn on a Sunday.
- Switzerland has fined people for hiking naked.
- Boiling a lobster alive without stunning it first is prohibited.
- Every Swiss home must display a Swiss flag on 1 August.



National Australian Jass Tournament

Tasmania 6th February 2027

Dear Jass Players and Friends,

The Ettlin family is proud to announce that the 2027 National Jass Championship will be hosted in the beautiful circular head region of North-West Tasmania!

Get ready for a fantastic day of competition on Saturday, held at 715 Back Line Rd, Forest. To kick off the festivities as everyone arrives, we will be holding a dinner on Friday night from 7pm onwards featuring traditional Swiss raclette and fondue. On Saturday, the doors will open at 8:00 am with the first round starting at 9:00 am. Morning tea, lunch, afternoon snacks and dinner will be provided on the event day so you can focus entirely on your game strategy. The event will conclude with dinner from 7pm onwards, with an open end around the bonfire.

This year, we are trading the city bustle for a relaxed, natural, and rural experience. Come for the cards, but stay to unwind, breathe the worlds cleanest air, and enjoy the local landscapes.

We highly encourage our interstate visitors to arrive a couple of days early or extend their stay to truly immerse themselves in the area. Whether you are staying locally or booking a spot right on our scenic farm property, there is a massive variety of activities to suit every pace:

Tournament Registration Forms, Official Rules & Regulations, Accommodation options, Activities, travel location and details are available.

Please return your completed registration forms as early as possible. This greatly assists our volunteers with catering, logistics, and making this the most memorable championship yet.

If you have any questions or need assistance planning your travel, please don't hesitate to reach out via email or phone.

We cannot wait to welcome you to the farm for a weekend of great cards, great company, and beautiful scenery!

Any donations for raffles and competition prizes are welcomed and a big thanks to Gabriel Dubler for supporting the administration on the day

See you there,

The Ettlin family

Contact:

Andrew Ettlin – 0499002312

andrew@ettlininternational.com

Our Swiss National Day celebration was once again very well attended, with well over 100 people joining us. It was a welcome change to celebrate on 1 August itself! We were delighted to see so many new faces, including several who have since become new club members. It was wonderful to see our Swiss community come together for this special occasion.

Many 2026 Pro Patria Swiss National Day badges were sold, supporting the preservation of Switzerland's architectural heritage and cultural traditions. Proceeds help fund the restoration of historic buildings and monuments, as well as the preservation of living cultural traditions. This year's badge, designed by artist Sandra Staufer, features a distinctive cut-out Swiss cross motif.

The traditional *Bündner Gerstensuppe* (barley soup) was once again a hit, followed by popular *Weisswurst* and *Cervelat* served in bread rolls, with many guests returning for seconds, thirds and even more! The food was accompanied by the never-ending urn of *Glühwein*.

We were honoured to welcome Elisabeth Bösch Malinen from the Swiss Embassy, who attended with her family. Her poignant address reflected on what it means to be Swiss, Switzerland's achievements and current challenges. She also spoke movingly about the shock and profound grief following the devastating New Year's fire at the Le Constellation bar in Crans-Montana, Valais, on 1 January 2026, which claimed 41 lives and left 115 people injured. Her address concluded with the singing of the Swiss national anthem.

As dusk approached, the *Lampions* were lit and the magnificent bonfire got underway, sending showers of sparks into the night sky and providing a spectacular centrepiece well into the evening.

Dessert was another highlight, with members generously contributing a wonderful selection of traditional Swiss treats, including *Basler Läckerli*, *Brätzeli* and *Birchermüesli*.

A very special thank you to the Lustenburger family for preparing the bonfire and generously hosting the club. We also extend our heartfelt thanks to all the members who contributed their time, effort, food and enthusiasm to make this another memorable celebration.

It was a wonderful afternoon and evening of good food, friendship and Swiss traditions. We look forward to celebrating together again next year!
















Registration


Canberra
Swiss Club Inc.

Kafichraenzli lunch

Sixteen club members met at the Gungahlin Lakes Club for lunch, coffee and cakes on at the Gungahlin Lakes Golf and Community Club on Monday 17 August.

As usual most of the attendees were over 80, with 3 committee members in addition, hosting. This time the wider club membership were invited and a couple joined us for a pleasant afternoon. With early booking we managed to get two tables by the windows overlooking the golf couse and the dam, overall a picturesque location. The three hours passed quickly with good conversation, food, drinks and everyone enjoying themselves.

If you haven't been to one yet put it in your diaries to come along, they are always fun events and we conduct them in north and south Canberra for your convenience.

Our next one is on 7 December for lunch at the Gungahlin Lakes Golf Club, 12.30 - 3pm. Everyone is welcome. See you there if you dare.





The Swiss Hotel Mystery

Three Swiss tourists check into a hotel in Zürich. The receptionist charges them CHF 30 for a room, so they each pay CHF 10.
Later, the manager realises the room should have cost only CHF 25. He gives the bellboy CHF 5 to return to the guests.
The bellboy can't divide CHF 5 equally between three people, so he gives each guest CHF 1 and secretly keeps CHF 2.
Each tourist has now paid CHF 9, making CHF 27 altogether. The bellboy has CHF 2.
27 + 2 = 29. Where has the missing franc gone?

Member Spotlight

If you would like to be featured in a future edition, please send your answers — plus any additional stories, photos or memories you'd like to share to the Newsletter Coordinator Dave triumphtiger46@gmail.com. We'd love to hear about your connection to Switzerland!

This Edition's Member: Lina Schlager



Lina Schlager, our oldest member and a founder member of the club, which started in the Schlager's living room in 1967. It was originally called the Swiss Society.

What is your connection with Switzerland?
I was born in Switzerland to Swiss parents and grew up on a small farm in Goldach in Canton St Gallen, with my parents and 5 siblings. There wasn't much money but other things made up for it.

What brought you (or your family) to Australia (and when was it)?
I came over by boat in 1953 to meet my penfriend Tony Schlager for the first time. He came to meet me at the wharf. Two days later we bought some furniture and five weeks later we were married. I have never regretted it.

What are your favourite memories of Switzerland (or what do you like most about Switzerland)?
Normal school days. Worked as a waitress and in a deli. Learnt to cook.

What do you enjoy most about the Canberra Swiss Club?
It keeps us all together. And I enjoyed hosting events at our family farm.

How do you spend most of your time at the moment?
There are lots of activities in the nursing home here. I tried bingo and I enjoy having visitors.

A very special Happy Birthday



Happy Birthday

Lina Schlager

100 years









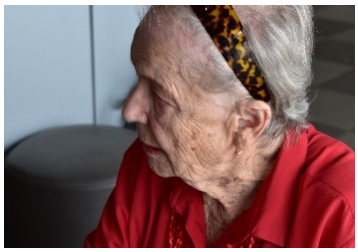


















Kafichraenzli 12.10.2026



JOIN 'THE LOOSE KANONS'!



JOIN 'THE LOOSE KANONS'!

Meet on the 2nd & 4th Tuesday of the month.
At the HARMONIE CLUB, Boardroom.

6:30 PM (Singing begins!)
Arrive from 6 PM for FOOD & DRINK orders!

Singing traditional SWISS GERMAN FOLK SONGS & discussing Swiss culture!
(Non-threatening & friendly atmosphere.)

NEW MEMBERS Welcome! Casual or Regular.
WhatsApp group 'The Loose Kanons' to stay in touch.

ENQUIRIES to:
Cathy (0402 584 194 | cathy@schmidli.com.au)
Markus (0457 314 490)

Fondue Night June













Thanks to the chefs, helpers and organisers for a magnificent event!

Maluns – a taste of Graubunden



Source
https://commons.wikimedia.org/wiki/File:Maluns.jpg

Sometimes the simplest ingredients make the most memorable dishes. Maluns, a traditional speciality from the canton of Graubünden, is a perfect example.

Traditionally served with apple sauce and alpine cheese, the combination of savoury potatoes and sweet apples might seem unusual, but it works remarkably well!

Ingredients

- 1 kg potatoes, preferably floury potatoes
- 250 g plain flour
- 100 g butter
- 1 teaspoon salt, or to taste
- Freshly ground black pepper (optional)

To serve

- Apple sauce
- good mature gruyere cheese
- Lingonberry or cranberry compote (optional)

1. Prepare the potatoes the day before. Boil them in their skins until just tender. Drain, allow to cool and refrigerate overnight.
2. Grate the potatoes. Peel the cold potatoes and grate them coarsely, as you would for Rösti.
3. Make the crumbs. Add the flour and salt. Using your fingers, rub everything together until the mixture forms small, irregular crumbs and little clusters. Avoid kneading it into a dough.
4. Heat the butter. Melt about one-third of the butter in a large, heavy-based frying pan over medium heat.
5. Slowly roast the Maluns. Add the potato mixture and cook for approximately 35–40 minutes, frequently stirring, lifting and separating the crumbs with a wooden spatula. Gradually add the remaining butter as the mixture cooks.
6. Aim for golden and crispy. The Maluns are ready when the crumbs are lightly browned, pleasantly crisp on the outside and still tender inside.
7. Serve immediately. Spoon onto warm plates and accompany with apple sauce and slices of Alpine cheese.

Maluns was once an everyday meal in Graubünden's farming communities. Traditionally, it was often accompanied by Milchkaffee — coffee with milk — rather than wine.

Every family seemed to have its own way of preparing Maluns, with variations in the amount of flour, butter and even the size of the potato crumbs.

Don't rush the cooking! The secret is gentle roasting and frequent stirring. If your pan is too small, cook in two batches. En Guete!

The Gelmerbahn – Not for the Faint-Hearted



By Kraftwerke Oberhasli AG - TheFotostudio.ch, CC BY-SA 3.0 de,

Imagine sitting in an open railway carriage as it climbs a mountainside at an angle of almost 47 degrees, with nothing but spectacular Alpine scenery stretching out below. Welcome to the Gelmerbahn, one of Switzerland's most thrilling railway experiences!

Located near the Grimsel Pass in the Bernese Oberland, the Gelmerbahn boasts a Europe's steepest open funicular railway. Despite appearances, it isn't a roller coaster, although passengers might be forgiven for thinking otherwise!

Originally built in 1926 to transport heavy construction materials for the Gelmer hydroelectric dam, the railway was never intended as a tourist attraction. For decades, it quietly carried workers and equipment up the mountainside.

In 2001, the railway was adapted to carry the public, transforming an industrial workhorse into one of the region's most unusual attractions.

The open carriage accommodates just 24 passengers, who are treated to an unforgettable journey up the extraordinarily steep tracks. Travelling at a leisurely 7.2 km/h, the ascent takes around ten minutes, climbing approximately 450 metres to the turquoise waters of Gelmersee, 1,860 metres above sea level.

Once at the top, visitors can enjoy magnificent mountain scenery, picnic beside the lake or explore the surrounding hiking trails.

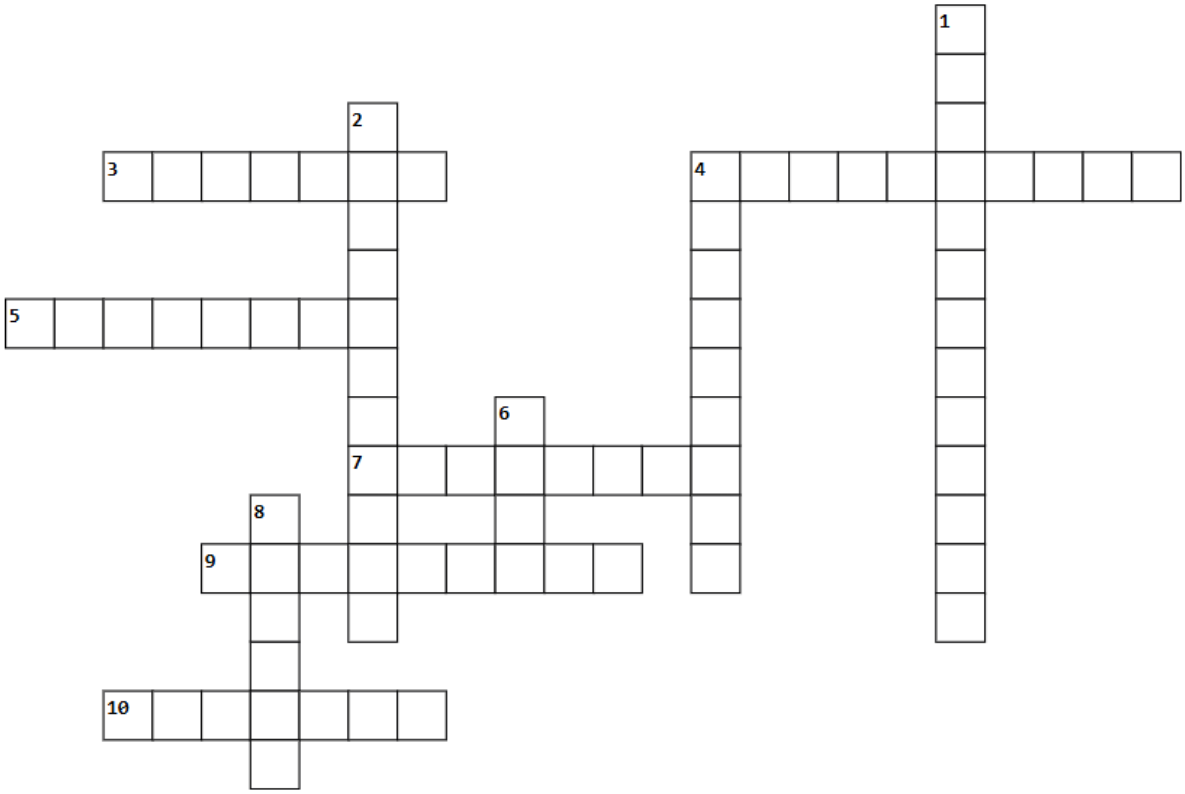
Although the Gelmerbahn lost its claim to being Switzerland's steepest funicular when the Stoosbahn opened in 2017, it remains one of the steepest open-carriage railways anywhere in the world.



Photo Gzzz / Wikimedia Commons / CC BY-SA

For anyone with a head for heights, it's certainly a memorable way to reach a mountain lake. For everyone else, perhaps the walk up is more appealing!

Crossword – What do you know about Swiss traditions



Across

3. A traditional Swiss Alpine horn, sometimes more than three metres long.

4. The Swiss visitor who brings nuts, mandarins and treats to children in December.

5. Basel's famous carnival, beginning at four o'clock in the morning.

7. The colourful procession bringing cattle down from Alpine pastures in autumn.

9. The traditional Swiss sport involving throwing a small disc known as a Nouss.

10. The traditional Swiss winter sport in which players slide stones across ice.

Down

1. The spring festival in Zürich famous for burning the Böögg.

2. A decorated bread figure traditionally eaten around Samichlaus time.

4. Traditional Swiss wrestling, usually held outdoors on sawdust.

6. Switzerland's traditional card game, often played with four players.

8. Swiss folk singing featuring rapid changes between normal voice and falsetto.

Autumn magic at Lauenensee



There are few places more beautiful than the Swiss Alps on a crisp, sunny autumn day, and last Friday's hike to Lauenensee, near Gstaad in the Bernese Oberland, was certainly no exception.

The contrast between sunshine and shade was remarkable. In the sheltered areas, a hard frost covered the grass and fallen leaves, while the surrounding mountains and meadows glowed in brilliant sunshine. It was one of those glorious autumn days when the air is crisp, the skies are clear and every turn in the path offers another picture-perfect scene.

Situated at 1,381 metres above sea level, Lauenensee lies within the protected Gelten–Iffigen nature reserve, surrounded by forests, alpine meadows and imposing mountain peaks. The peaceful lake, with its reflections of the surrounding landscape, is a wonderful destination at any time of year, but autumn gives it a particularly special atmosphere.





Another delightful surprise was the abundance of fungi. They seemed to be everywhere, appearing among fallen leaves, beneath trees and across the damp forest floor. Some were tiny and delicate, others quite spectacular, adding another splash of colour to the autumn landscape.

Along the way, there was also a fascinating reminder of traditional alpine farming: the distinctive haystacks known locally as *Tristen*. These tall, carefully constructed stacks of dried grass and reeds are a centuries-old way of storing fodder outdoors through winter. Built around a central wooden pole, they allow farmers to preserve hay in places where transporting it immediately to a barn would be difficult. The tradition is still maintained in the marshland around Lauenen.

With the frost sparkling in the shade, warm sunshine lighting the mountains, mushrooms galore and these unusual haystacks scattered across the landscape, it was a memorable walk through one of Switzerland's loveliest valleys.

Sometimes the simplest pleasures — a good walk, beautiful scenery and a little autumn sunshine — are the best!

Something for the children

