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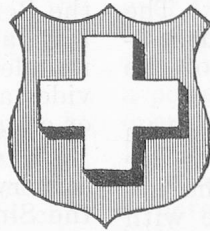
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# HELVETIA

MONTHLY  
PUBLICATION  
OF THE



SWISS BENEVOLENT  
SOCIETY IN  
NEW ZEALAND (INC.)

GROUP NEW ZEALAND OF THE NEW HELVETIC SOCIETY

17th YEAR.

AUGUST, 1953.

AUCKLAND.

## 1st AUGUST CELEBRATIONS IN AUCKLAND

The local Swiss Colony had the pleasure of celebrating their National Day, in a happy and cheerful atmosphere at the home of our compatriots Mr. and Mrs. Moosberger. These two esteemed friends have often proved their kind hospitality and they have always taken a keen interest in their fellow Swiss. This fine spirit of goodwill again prevailed on this occasion, and we were glad to see, apart from some long-established friends, quite a number of new immigrants, and these young people particularly enjoyed meeting their older countrymen.

Our hostess provided many tasty cakes and pastries, and needless to say, the refreshments offered created a gay atmosphere among the gathering. Our compatriot Mr. Max Bachmann entertained the guests with his accordion, and a number of popular Swiss melodies were heard, but fortunately this failed to cause any sign of homesickness. Only too quickly the time passed, and everybody returned home with pleasant memories of this most enjoyable evening.

Mr. Moosberger is celebrating his 70th birthday, and all his friends tender him wholehearted wishes and many happy returns of the occasion. In conclusion, I wish to express my personal and sincere thanks, as well as that of other participants, to Mr. and Mrs. Moosberger for making it possible for their compatriots to celebrate the National Day in their home.

O. BOXLER.

## NEWS FROM SWITZERLAND

### A Swiss Contribution to the Three-dimensional Film

In the race to develop the three-dimensional film which has been going on for some time, a number of different systems, such as Cinerama, Cinemascope, and processes using polarized glasses have been elaborated. A new system was recently shown in Switzerland for the first time, the Per-

fectone Cinema. Developed by a Swiss engineer working for a Lausanne company, it requires a large screen with a width of approximately 45 feet and uses one-reel panoramic projection made with large-angled lenses. The system is complete with three-dimensional sound.

The system creates an impression of real depth and comes very close to reality. The results are so convincing that Mr. Skouras, President of 20th Century Fox, has decided to try the new system with his own company.

### New Metal Thermometer for Medical Use

A Swiss medical instruments factory, "Febri-metres Cary," of Le Sentier, has produced a new metal thermometer for medical usage. The thermometer is a great improvement over previous models, and it is already in demand by many foreign doctors. Recently the Polyclinic in Lausanne started using the new instrument in all of its clinics and hospitals. The new thermometer, which has many advantages over the mercury thermometer, can also be used for psychosomatic diseases. Even when it is pre-heated, it will always return to body temperature when in use. This factor makes it especially valuable in tropical countries, for the body temperature is registered even in cases when the air temperature around the patient is higher than the temperature of the patient himself.

### Swiss-designed Machine Tool Manufactured in U.S.A.

According to an agreement recently concluded between a New York company and the Tarex machine tool engineering firm of Geneva, Switzerland, a new revolving lathe, designed by Tarex, will now be manufactured in the United States. This seems to be the first time that an American machine tool builder enters into a similar agreement.

### "Elna" Sewing Machines Introduce New Equipment

The Tavaró Co. of Geneva, makers of the well-known Elna sewing machines, recently introduced their product on Swedish market. The com-

pany has moreover appointed sales representatives for Bermuda and the Canary Islands. The fact shows that Swiss sewing machines successfully compete in the most various parts of the globe.

The Tavaró Co. recently opened an ultra-modern varnishing department. The machine parts are varnished in an electrostatic field, and the application and drying of the colour is done with the help of infra-red rays on a moving belt. The new equipment is the first of its kind in Europe.

## "OUR FATHERLAND"

(Continued from July Issue)

**The Oberland:** In less than 20 minutes one of the dozens of fast daily electric express trains brings you to the lake and town of Thun. The picturesque town with the quaint streets, the imposing Schadau Castle (containing a most interesting museum), is a fitting portal to the Bernese Oberland. Many fascinating walks are offered, both through the town and along the lake's shore, with the magnificent view of the Jungfrau chain as a background. From Thun you have the choice to proceed to Interlaken either by rail through lovely Spiez, or else by boat on the beautiful lake.

Arriving in Interlaken, the Oberland's famous tourist centre, your first delight is the splendid view of the Jungfrau, provided of course the weather is clear. From this place, you are within easy reach of the classical region of grand Alpine scenery. The overwhelming but harmonic beauty of the Jungfrau, the Eiger and the Monch has become famous all over the world. Interlaken itself has a fine promenade, splendid shops displaying tempting souvenirs, wooden carving, musical boxes, etc.

An easy rail excursion brings you to the Lanterbrunnen Valley with the Staubbach waterfall, and from there the Wengernalp-Jungfrau railway starts. Wengen, a prosperous village in the midst of luxuriant pastures, is quite a popular summer and winter resort. Continuing by rail to the Scheidegg you have a magnificent close view of the three famous peaks, all over 13,000 ft. high. From the Eigerglacier station, the great tunnel, piercing through the Eiger and the Monch, commences, but a halt is made at Eigerwand, where you view through a huge cut-out window the Swiss Midland right across to the Jura. And 10 minutes later at Eismeer station, another masterpiece of technical skill cut out of solid rock, affords a stupendous outlook over a great glacier to the lofty Schreckhorn, Finsterarhorn and Wetterhorn. This is a region where ice and snow reign absolute. The final stretch in this long tunnel finally brings you to the Jungfranjoch at a height of 11,840 ft. There you can enjoy winter

sport all year around. The comfortable hotel, the Berghaus, is the highest in Europe. Situated high above the great Aletsch glacier, it is surrounded by many peaks over 13,000 ft., and provides a splendid centre for climbing in mountains or on glaciers.

The Oberland is not only famous for its splendid scenery, but also for cattle-breeding. Above all, the Simmental breed is much appreciated and is exported to other countries in Europe as well as overseas. Owing to the great number of romantic stories about Switzerland, the house of the Bernese Oberland peasant has become a prototype of a Swiss mountain house. It has grown into fame together with the beauty of its surroundings. These Swiss chalets are made of wood, built on stone foundations, like all other dwellings in the Alpine region. These chalets are wonderful pieces of art with fine proportions, the broad window-fronts decorated with wood carvings and inscriptions. Often lovely flower patterns are painted on the walls.

**Bernese Gastronomy:** The Inn or "Gasthof" is a tradition in the Canton of Berne. If you wish to eat a typical dish of this canton, visit one of the good old inns in the country, and ask for a "Bernerplatte." This dish consists of bacon, sausages, ham and boiled beef, all cooked together and served with sauerkraut and potatoes. A Bernerplatte is a festive meal of the peasants as they used to serve it at weddings, christenings, harvest festivals—but with the years it has become one of the most popular of Swiss dishes.

Another favourite Bernese dish: split pea soup cooked with pig's knuckles or "Gnagi." This dish is prepared by cooking about 200 grams of dried yellow peas, which have been soaked overnight to soften them, in two and a half litres of water together with pig's knuckles over a slow fire. After 2½ or 3 hours, the knuckles are removed and the soup is served with roasted bread "croustons" and the pig's knuckles are eaten separately with potatoes and mustard. Another specialty is young roosters with roast potatoes. These young roosters are known in the Bernese dialect as "Mistkratzerli," an expression, we are certain, well known to most of our readers.

However, the most popular single dish in all Switzerland is the "Rosti." This is made from potatoes first boiled, then peeled and sliced in thin slices and pressed into a cake, and browned in butter or fat until a golden brown. In Switzerland this dish is a natural accompaniment of cold meats or roasts, while the peasant often makes an entire meal out of it with tomatoes or fresh green salad.

The Bernese wines are from the shores of the lake of Bienne, like the famous Twanner, Ligerzer, whereas from the lake of Thun come the excellent brands from Spiez or Obershofen.

Generally speaking, the wines of Switzerland are as varied as the population and the climate.