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WELLINGTON SWISS CLUB

Would all members please keep Saturday evening, April 30th, free for on that day the Club will hold its first indoor evening. Further details at a later date, but keep that evening free for the club. We'll expect all members and friends to come along!

RECIPES

Sauce for Rumpsteak or Poached Eggs

Small bunch parsley, 1 slice lean ham, 1 tablespoon capers, if available a bit of basilicum herb. Chop finely and let cook slowly in 2 dl oil (about $\frac{3}{4}$ small cup full) until onion starts to get brown. Then add about 4 tablespoons of hot meat stock, let come to boil then add two mashed anchovies or some anchovie paste and juice of half a lemon.

Sauce for Spaghetti, Macaroni, Etc.

Heat 3 ozs butter until it gets brown. Remove from stove and let cool. Then mix with $\frac{3}{4}$ small cup of cream and 3 ozs dry cheese, grated. If necessary add salt. Reheat and serve.

—H.B.

NEWS FROM SWITZERLAND

ALFRED HUGGENBERGER, SHILLER AND HEBEL
PRIZE WINNER, DIES IN HIS 93RD YEAR

On February 14th, 1960, the famous Swiss writer, Alfred Huggenberger, died at his home in Gerlikon, Kt. Thurgau. Born the son of a small holder, he followed in his father's footsteps as a farmer. Keen and observant he succeeded to increase his property from a small holding to a 65-acre farm with 33 milkers—quite a respectable size for Switzerland. Besides his hard daily work he always had an eye for the beauty of his home country. He began to write down all the impressions of the richness of life in the open nature offered to him. The success with his first essays, "Hinterm Pflug" (Hinter them Plough) and "Die Bauern von Steig" (The Farmers from Steig), encouraged Huggenberger to develop his inborn talent as a writer. He sold his big farm and acquired in Gerlikon a small farmlet which allowed him to spend more time for his hobby.

His books, written in the later years of his life, gained a continental-wide success and brought to the famous writer the desirable "Schiller" and the "Hebel" prize.

In spite of his success and fame, Alfred Huggenberger never denied his origin as a modest Swiss farmer. His sound, native and openminded nature will survive our dead compatriot in his books.

—H.O.

FOREIGN STUDENTS IN SWITZERLAND

There were 6000 foreign students registered in the nine universities in Switzerland during the summer term of 1959. The largest number was furnished by Germany, with 1276 students, after which in diminishing order there came North and South America, Asia, Hungary, France, Africa, Greece, Italy, Norway, Holland, Luxembourg, Great Britain, Israel and Turkey. From this it will be seen that the Swiss university world is a real "League of Nations."

BOOM IN LINOLEUM INDUSTRY

The Swiss linoleum industry, which is represented by one sole factory in Giubiasco, is now in full swing. The demand for linoleum as a floor-covering increased by 30 per cent in 1959, as compared with the preceding year. As a result of this increased demand, the manufacturing premises, which have been enlarged and were made partly automatic last year, are now working to full capacity. Certain varieties of Swiss linoleum have a market in the German Federal Republic, in the Scandinavian countries, in France, Belgium and Austria. Since about a year, the Giubiasco works are also producing plastic tiles made of vinyl asbestos (colovinyl). This product, which possesses appreciable advantages for use in rooms subject to dampness, has also proved to be an excellent export article.

NEW SWISS COFFEE ROASTING PROCESS

A well-know Swiss firm in Aarau has started the manufacture of a standardised new machine for roasting coffee, which has been subjected to severe experiments in regard to its usage. This pressure coffee roaster is known as the "Presca." This new invention, which has been patented in a great many countries, makes it possible to obtain a roast-saving of 2 to 3 per cent in comparison with the ordinary method of roasting. This new pressure process offers still further advantages: it improves the quality of cheap coffee and increases by from 10 to 15 per cent the amount of aroma contained in the coffee, as compared with the usual roasting methods. Moreover, coffee roasted under pressure can be preserved better.

SWISS CENTRE IN AUSTRALIA

A group of branch establishments and agencies of Swiss firms in Sydney formed a syndicate a short time ago which intends to set up a Swiss Centre, either by building or else acquiring suitable premises in the central part of the city. Preliminary conversations are now taking place and are already quite advanced and several important firms are showing a great interest in this project.

RECORD YEAR FOR SWISSAIR

The total receipts of the Swiss Air Navigation Company, "Swissair," in 1959 exceeded 63 million U.S.A. dollars (270 million Swiss francs). Thus the financial year which has just ended has proved to be the best of any since these airlines were founded. In spite of the additional expenditure resulting from the preparations required for the putting into service of jet planes, as from May, 1960, expenses have not surpassed the estimates.

SWISS SCIENTIST RECEIVES FOREIGN AWARD

The famous Swiss scientist, Auguste Piccard, the inventor of the bathyscope which has made possible the present diving record, has just been awarded a high American distinction, namely the Draxel Science and Engineering Award of Philadelphia. Professor Piccard, who resides in Lausanne, is the first foreigner to receive this American distinction.

SHOOTING—A NATIONAL SPORT

In 1959 Swiss marksmen fired rather more than 42 million rifle cartridges, six million pistol bullets and 10 million small calibre cartridges, thus, more than 58 million cartridges in all. A large part of these munitions was furnished gratis or at reduced prices by the public authorities.

NEW SWISS MILK PRODUCT

A new foodstuff, in the shape of a sweetmeat, has just been launched in Switzerland and abroad, by a firm in the French-speaking part of Switzerland, which specialises in the manufacture of lacteal products. The "Dry-Lac" — that's what it is called — is a preparation that has milk for its basis, milk that has been standardised, homogenised, pasteurised, sweetened with sugar, concentrated, dehydrated and enriched with vitamins B1 and B2. It is put on the market in the shape of crunchy tablets, some of them having the natural taste of sugared milk, whilst others are flavoured with malt and cocoa. The strictest rules of hygiene are observed during the preparation and conditioning of "Dry-Lac," which is destined to become the practical form of a glass of milk. Rich in nutritive principles, this "milk which is eaten" has already proved very successful and completes in a pleasant manner the scale of milk products.

FIRST ELECTRONIC MILL IN SWITZERLAND

Last autumn, the first mill in Switzerland to be operated by an electronic brain was put into service at Coppet, a small town in the Canton of Vaud, not far from Geneva. This mill specialises in the manufacture of foodstuffs for cattle-breeding and for poultry-breeding. The preparation of these foods has now become a veritable science, requiring the setting up of all kinds of ultra-modern equipment. The mixing of substances possessing different densities is very difficult, whilst the business of incorporating in a homogeneous fashion 20 grammes of vitamine into a ton of foodstuff, is quite an art. This new mill which has been inaugurated at Coppet comes up to all the modern requirements. An electronic brain, which is regulated in a most meticulous manner, makes it possible to run the entire plant from one sole control panel. The mixtures can be combined with the help of a keyboard, and the operator is generally replaced by perforated strips. The electronic brain controls everything. All error or forgetfulness are excluded, for should this or that raw material required for the mixture be missing, an alarm is given automatically and the machines stop. We would like to add that the entire plant has been manufactured in Switzerland, the milling machinery being made by the firm of Buhler Bros., at Uzwil, and the control panel by the firm of Buhrle & Co., at Oerlikon.

CLUB PRESIDENTS AND SECRETARIES
— PLEASE TAKE NOTICE: *All contributions and club notices for the Helvetia MUST BE IN THE HANDS OF THE SECRETARY BY THE 12th OF EACH MONTH.* —A.B.

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