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UNPRECEDENTED ACCURACY

This summer, the Geneva Observatory recorded a result unprecedented in the history of chronometry. This was in regard to the portable quartz clock, which is the smallest in the world and the movement of which has been under observation for 65 days; the average variation in time per day amounted to 0.00 second, i.e. to less than one-hundredth of a second, certified by the movement bulletin of the Observatory. This exceptional result, achieved by a clock manufactured by the firm of Patek Philippe, in Geneva, is certainly deserving of mention.

FIRST 100% SWISS BOOK-KEEPING MACHINE

The "Hermes C-3," which is the first book-keeping machine of an entirely Swiss conception and manufacture, was exhibited recently, as a prototype, at the Exhibition of Office Equipment, in Zurich. The standardised production of this machine is the fruit of work and efforts pursued over a long period of time and is expected to take place in 1962. This automatic machine is the synthesis of an improved typewriter, the "Hermes Ambassador Electric" and of a calculating unit, possessing computing headings, the number of which can be varied. The Hermes C-3 caused a sensation by the simple, rapid and silent way in which it operates, by the small amount of space which it takes up, and by the great flexibility attached to its utilisation. It combines the keyboard supplied with twelve keys of an adding machine, placed in front of the complete keyboard of a typewriting machine. The operator has at his disposal inter-changeable control units, which control electric contacts and relays, without being subject to any mechanical effort. Each unit makes it possible to execute four programmes, and one can pass from one of them to another, simply by pressing a button. Furthermore, the machine is endowed with eight programmes of automatic tabulation, which are independent of the control units.

RECIPE**SONNTAGSKUCHEN**

4 eggs, $\frac{1}{2}$ lb sugar, $\frac{1}{2}$ cup cream, $3\frac{1}{2}$ oz flour, $\frac{1}{2}$ level tablespoon baking powder, $3\frac{1}{2}$ oz butter, 5oz of either ground walnuts, ground almonds or ground hazelnuts, 1 lemon, juice and grated rind, 1oz cornflour.

Mix egg yolks with 2 tablespoons of warm water. Add creamed butter, sugar, lemon rind and juice, nuts and cream. Mix well. Sift flour, cornflour and baking powder and add to mixture. Lastly fold in stiffly whipped egg whites. Fill in cake mixture and bake. Let cake cool off, turn out of tin, ice with a thin coat of icing and sprinkle with ground nuts. This cake is particularly nice made with walnuts.

—Mariann Oe.

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