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## Obituary

### PETER GUBLER

From America comes the sad news of the passing away of Peter Gubler, who was on his way to Los Angeles when he died suddenly of a brain hemorrhage.

For all of us this is one of those happenings which we find difficult to reconcile ourself with, especially as we knew Peter as a healthy, vigorous young man. It is also difficult to write within the space of an obituary all what one would like to about a person who earned for himself a special place in the hearts of his compatriots and the respect and confidence of his employers. Was it that Peter had a friendly smile for everybody and never indulged in gossip that made him our friend and the trusted employee of the South Auckland Herd Improvement Association, for whom he worked for the last two years? In any case, when he did a job he did it well, according to good old Swiss custom, and if he couldn't do some good for everybody he wouldn't do or wish them otherwise.

Peter was a member of the Auckland and Hamilton Swiss Clubs. He was treasurer for the Auckland Club while he lived there. He was a regular attendant of our Club functions and we will miss him now, more so as we still hoped that he would some day return to this fair country.

To his relatives in Switzerland and Los Angeles I wish to convey the deepest sympathies of the members of both Clubs, who are mourning the passing of a friend.

—W.R.

## FORTHCOMING EVENTS

### HAMILTON SWISS CLUB

The next evening will be held on **Monday, 4th September**, in the Riverlea, at 8 p.m. The Dutch Orchestra will be here as usual. Bring your partners.

Photos, taken at the August Celebrations in the Riverlea can be viewed and ordered at this evening or later from the photo studio, 40 Ward Street, Hamilton.

## ● RECIPE

### TESSINER BROTH

1 cup milk, 1 cup sugar, 2 eggs, 1 pinch salt, junice and grated rind of one lemon, 1 cup currants, 1 cup sultanas, 1 cup mixed peel (finely chopped) 1cup hazel nut kernels or peanuts, 1 tablespoon baking powder, sufficient flour to make a stiff dough.

Mix all ingredients, shape two loaves on floured board and place on tray, brush over with water and bake for 1 of an hour in medium oven. Leave for one week before using. Cut into as thin slices as possible and butter them slightly when serving.

This loaf keeps for about two months. —R.B.

## NEWS FROM THE CONSULATE

### A Letter from the Wellington Technical College to the Swiss Consulate in Wellington

Dear Sir,

As you know this College has for many years conducted classes in English for new settlers. The expectation was that this work would dwindle but in actual fact we have almost as many classes today as we did soon after World War II. Nevertheless there must be many immigrants from your country who are having language difficulties and finding that the day to day contact with New Zealanders is not sufficient to make them proficient in written or spoken English.

Would you, therefore, on our behalf, let any such people know that on Monday evenings from 7.25 to 9.25 p.m. we have graded classes in written English especially for them, and that on Wednesday evenings at the same time trained teachers, all of whom have now had long experience with new settlers' problems, to take the classes in oral English. Some of them use the tape recorder and others have simpler techniques, but all can claim to have given a great deal of assistance to new settlers. Many of those who came to us could speak very little English but now are able to tackle N.Z. examinations in many fields of knowledge because their communication English was improved by their attendance and work in class.

This educational service is practically free, the only charge being 11/- registration fee for any particular year.

I would be very glad to give you more information about these classes if you wish to have it.

Yours faithfully,

Sig.) DONALD PRIESTLEY,  
Director.

## NEWS FROM SWITZERLAND

### SKYSCRAPING CITY IN THE LAKE?

An artificial island of some 800,000 square yards is to be made in Zurich, a city lying at the same time on and in a lake, according to a fantastic project of the Swiss architect, Andre E. Bosshard. The new centre of the city where offices for some 50,000 people and parking lots for 17,000 cars would be available, is to consist of three sections, namely a cultural centre with theatres, entertainment places and spacious public gardens facing the historic "Old Town" on both banks of the Limmat River, a business and shopping district with two rows of slender skyscrapers and shop-lined plazas, and a hotel town for 5000 guests which would be occupying the scenic southern part of the island affording a panoramic view of the lake and distant mountain ranges. A four-mile lakeside promenade