Zeitschrift: Helvetia: magazine of the Swiss Society of New Zealand

Herausgeber: Swiss Society of New Zealand

Band: 24 (1961)

Heft: [2]

Rubrik: Recipes

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SUCCESS OF SWISS TYPEWRITER IN JAPAN

Hermes, a Swiss export typewriter, has had to adapt to all types of script and all languages, even Japanese for which the "Kanamoji" keyboard is used. It was so well adapted, that it just took the first, fourth and fifth prizes for the Japanese typing championship. contestants participating, first prize was won by Miss Isako Kashimura writing on a Hermes Ambassador.

SWISS MERCHANT FLEET

A year ago, the Swiss fleet sailing on the high seas numbered 27 vessels, with a gross tonnage of 138,684 metric tons and a nett tonnage of 77,890 metric tons. These figures are the highest recorded since the appearance of the Swiss flag on the seas, in 1941. As for the Swiss fleet sailing on the Rhine, this numbers 421 vessels, with a freight of 360,000 metric tons.

NEW HIGH-POWERED MARINE MOTOR

The development which has occurred of late in naval construction, where it has been necessary to increase the capacity and speed of cargo and petrol ships, has led the firm of Sulzer Brothers in Winterthour to create new models of high-powered diesel motors. These are 2-stroke forced injection motors, which are reversible and especially designed for mounting in ships whose screws are directly linked up to the motor. The most powerful of the series is 24,000 H.P. with 12 cylinders in line, 35.4 inches in diameter, with a stroke distance of 61 inches, thus, 2000 H.P. per cylinder at 119 revolutions a minute. Recently, the company test ran the first construction of this series, built for a unit of 11,500 tons deadweight, for a Dutch navigation company. This is a 6 cylinder motor with each cylinder having a 35.4 inches bore capable of reaching 12,000 H.P. During the last tests, the motor produced 50 per cent greater output than expected, by giving 3000 H.P. per cylinder or 18,000 H.P. total.

RECIPES

Zuchetti (the good old N.Z. marrow). Main thing: Pick vegetable when it is no longer than a large cucumber.

Fried Zuchetti: Peel, cut into thin rounds, place in a dish and sprinkle slices with salt. After one hour drain and roll in flour. Dip into a light batter and deep fry in oil just like potato chips.

Zuchetti au gratin: Prepare Zuchetti as above. After having rolled slices in flour, fry in frying pan; place them in layers in fireproof dish. Between layers put left-over minced cold meat and gravy, also a good layer of grated cheese. On top layer of Zuchetti put breadcrumbs and small pieces of butter. Bake for about ½ hour in moderate oven.

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