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SWISS PROPAGANDA STAMPS IN 1965

This year's series of propaganda stamps placed on sale at post offices from March 8th until supplies run out consists as usual of four values, 5, 10, 20 and 50 cents. The 5-cent stamp, in light blue, red, grey and light red, has been designed with a view to promoting the recruiting of hospital staff; the 10-cent, in green, brown and blue, reproduces a revenue stamp of 1854, in view of the National Exhibition of Philately, which is to be held in Berne from August 27th to September 5th; the 20-cent stamp, in red, blue, yellow and dark grey, is dedicated to the Women's Auxiliary Services of the Swiss Army, on the occasion of the 25th anniversary of the foundation of this institution, and finally the 50-cent stamp in blue-grey, red and dark brown, is designed to commemorate the centenary of the International Telecommunications Union. (OSEC)

BUILDING AND COMFORT OF APARTMENTS IN SWITZERLAND

According to a report by EEC, in 1963, in Switzerland, Sweden and the German Federal Republic from nine to ten appartments were built for every 1,000 inhabitants; the proportion was eight per thousand in Italy and Norway, about seven per thousand in France, Denmark and the Netherlands, six per thousand in Great Britain and Austria, and less than five per thousand in Belgium.

According to the figures given by EEC, the average facilities provided in apartments in Switzerland are better than the European average; in this country, 69 per cent of the apartments have baths, as opposed to 62 per cent in Great Britain, 61 per cent in Sweden, 52 per cent in Federal Germany, 39 per cent in Denmark, 28 per cent in France, 24 per cent in Belgium and less than 15 per cent in Italy. Furthermore, in Switzerland all apartments have running water, while 10 yer cent of those in the Netherlands, Sweden, Great Britain and Denmark do not, this figure being as high as 20 per cent in France and Belgium.

SWITZERLAND SHOWS THE WAY

The British Government plans to introduce a postal cheque service. In January this year, two representatives of the British General Post Office Headquarters came to Switzerland to study the organisation of the Swiss postal cheque department, in particular the payments service. (OSEC)

* RECIPE

FRIED FISH, A LA LAKE OF CONSTANCE

Sprinklt fish (or fillets) with salt, then turn them in flour. Fry a few at a time in hot oil to a light colour. Drain well. Just before serving heat oil again and fry the fish in small lots until golden brown and crisp.

—L.O.