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This and That Corner

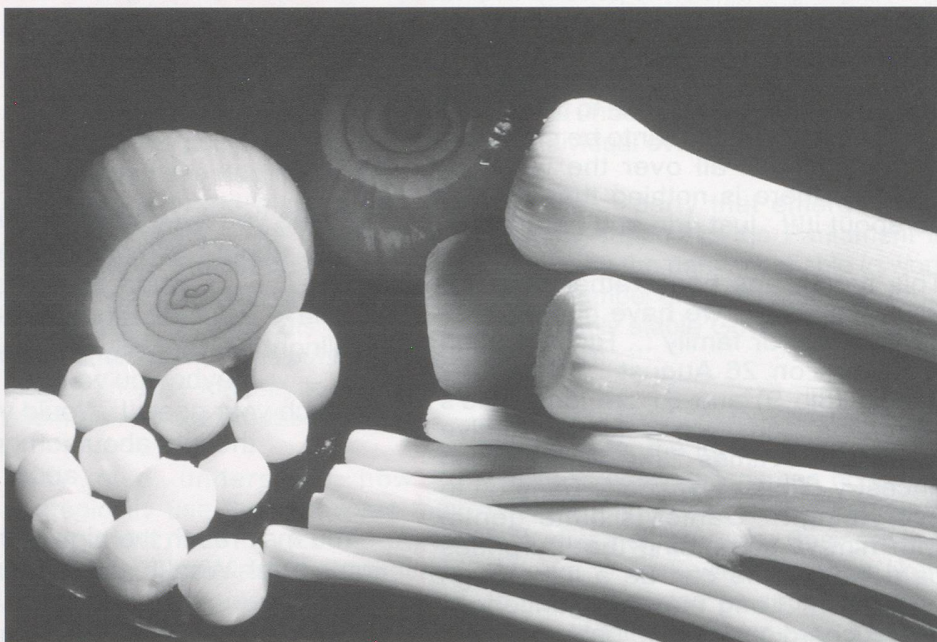
Luzern - Tourist centre

The city of Luzern is one of Switzerland's premier tourist destinations, though of far less commercial and financial importance than Basel or Zurich. It is the largest town in Urschweitz and the cultural capital of central Switzerland, but has always been treated as a somewhat separate entity by the rest of the inhabitants of the Lake Luzern area.

Roughly 200 years ago, the poets discovered the beauty of the mountains here, and the verses they penned in celebration provided the first publicity material for promoting tourism in Inner Switzerland. Because of its geographical proximity to the Alps, the town of Luzern developed into a convenient base for mountaineering expeditions. It lies 439 metres above sea level. Just 10km away to the southeast is Mt Pilatus, 2,129 metres high.

The tourism of that time altered the town's appearance quite considerably. Because of its slow development, Luzern managed to retain its medieval city walls in their entirety right up until the 19th century, when sections of them were razed to the ground. Yet 870 metres of the Museggmauer (the City Wall, built in 1400), still stand and, from Easter to September, you can walk along the top of the ramparts, which afford a wonderful panorama of the city and its lake. Climb up to them either via the staircase in the outer edge of the wall that you will find just up from the Nolliturm, the most southwesterly of the wall's nine towers, or via the Schirmerturm, on of the central fortifications.

The city's first big hotel was built in 1845. Others soon followed, most of them on the north shore of the lake facing both



the sun and the Alps. Then the quay was built, so that locals as well as tourists could take their constitutionals along the bank of Vierwaldstattersee (Lake Luzern) whenever they wished.

Source : Insight Guides Switzerland

Lozanner Chassuppe (Cheese soup of Luzern)

300gr stale bread
450gr cheese (tasty)
salt, pepper, nutmeg
1lt milk
2 big onions
4 tbsp butter

Cut bread and cheese in long slices and put in a dish. Add salt, pepper, and nutmeg. Boil milk and pour on top of bread. Cover and leave overnight. Bring twice to the boil before eating and stir quickly. Cut onion in slices and fry in butter until golden. Serve the soup and spread onions on top. If you use white bread the soup will be smooth and if you use brown bread the soup will have a stronger taste.

Cut cabbage and onion very finely. Cut bacon in fine slices and pour boiling water over them. Warm oil and fry cabbage, onion, bacon and caraway seed and cover until cabbage is half cooked (15 - 20 minutes). Add vinegar, salt and pepper and serve luke warm.

**Bon appetit
Lisette**

Do you remember when

- All girls wore ugly gym uniforms and it took five minutes for the TV to warm up?
- When a shilling was decent pocket money?
- Your mum wore stockings that came in two pieces?
- All your male teachers wore ties and female teachers wore high heels?
- They threatened to keep kids back for a year if they failed and they did?
- When a '57 Holden was every boy's dream and no one asked where the car keys were because they were always in the car, in the ignition, and the doors were never locked?

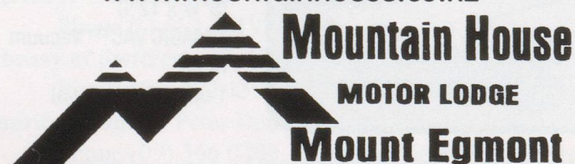
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Kabissalat nach Bauernart (Farmer's cabbage salad)

1kg white
cabbage
1 onion
50gr bacon
1 tspn caraway
seed
salt and pepper
4 tbsp oil
1 tbsp vinegar