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# Che Swiss Observer

The Official Organ of the Swiss Colony in Great Britain.

EDITED BY DR. H. W. EGLI WITH THE CO-OPERATION OF MEMBERS OF THE LONDON COLONY.

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# HOME NEWS

## FEDERAL.

### INTERNATIONAL BANK.

As has already been published in the English Press, the question of the Head-Office of the International Bank has now been settled. The Organising Committee at their meeting at Baden-Baden, on the 8th. decided that this bank should be established in Switzerland, and Basle has been selected as the most suitable town. As the capital of the bank will be issued in Swiss Francs and dollars, this will add further prestige to Switzerland in the International market, and we may congratulate ourselves on the decision arrived at by the organising committee. organising committee.

## THE ARMY OF OFFICIALS.

THE ARMY OF OFFICIALS.

The Federal personnel on the 30th. September numbered 64,913 of whom 31,111 in the General Administration and 33,802 in Swiss Federal Railways. In the General administration of the Confederation, the number of officials per the 30th. September shewed an increase of 636 on the corresponding month of the previous year. The Customs had to increase by 86 the strength of the frontier quards. In the space of a year, the perfrontier guards. In the space of a year the personnel of the Federal railways increased by 405 which is due to the increase of traffic.

# THE EMOLUMENTS OF MINISTERS ABROAD.

Switzerland has at present 16 ministers and 27 legations, some of the Ministers being accredited with two or several governments. Of this number, five only have had their emoluments fixed by the Chamber, viz. Swiss Ministers in Paris, Washington, Berlin, Rome and Vienna, the first two at Frs. 50,000 and the last three at 40,000 first two at Frs. 50,000 and the last three at 40,000 frs. For the other ministers, the emoluments are settled on the yearly budget and vary between 40 and 50,000 Frs. To this fixed sum are added, since the war, various allowances based on the cost of living, number of dependents and social obligations. The Federal Council proposes a modification of the present arrangement, inasmuch as the fixed emoluments will be settled each year at the time of the passing of the budget. Furthermore, they will be raised Frs. 60,000 for Paris, Berlin, London, Washington, and Buenos Aires, and 50,000 for the other posts. These fixed sums would be increased, for married Ministers, by a special allowance according to the city, of 20,000 or 15,000 Frs.

The F.C. Zurich's imposing stand at Letzi-grund has been burned down. The fire was discovered by the groundsman a few hours before a cup match. Within ten minutes the whole a cup match. Within ten minutes the whole structure, mostly wood, was enveloped by flames, and all the efforts of the fire brigade could not

Werner Haueter, son of the proprietor of the "Frohsinn" at Wallisellen sustained double fractures of both his legs, when a lorry collided with a two-horse cart he was driving. Both horses had to be killed on the spot.

# BERN.

BERN.

Miss Frieda Gloor, at Bümpliz, cleaned a piece of clothing with benzin and heated water for a final rinsing. The kitchen window was open, but the shutter was hooked on. The benzin fumes were ignited by the gas, and the resulting explosion was of such force, that Miss Gloor was thrown against the shutter. This gave way, and the unfortunate girl fell through the window, on the first floor, into the garden. She is badly burned on face and hands and has also leg injuries from her fall.

Postmaster Ernst Burkhalter of Thun is retiring at the end of this year after 48 years service since 1894 as postmaster at Thun. N.Z.Z.

Missionary Mauer has been captured by Chinese revolutionaries at Kayin, according to a feable received by the Basle Mission. N.Z.Z.

A chauffeur in the employ of Imhof & Dal A chauffeur in the employ of Imhof & Dal Corso, shipping agents at Binningen, had a miraculous escape from death at the dangerous level crossing between Muttenz and Pratteln. The gates were open when he approached the crossing driving a heavy lorry with trailer and, his attention being given to a passing cart, he did not notice the Bale-Olten express coming on at full speed. The engine caught the lorry's front wheel and there it are the careful t speed. The engine caught the lorry's front wheel and threw it aside with tremendous force. Although the lorry was smashed, the chauffeur escaped unhurt! The guard at the crossing took over his duties only recently and forgot to shut the gates, that day being his wedding day. N.

## GLARUS.

An unscrupulous hunter has killed a female chamois, which was feeding her young. In an attempt to prevent discovery he mutilated the animal's body. The hunter was fined Fs. 300.

St. G.T.

## ST. GALLEN.

A 75 years old guard at the level crossing in Mols near Unterterzen, named Mahhart, was run over by a young motor-cyclist and killed outright.

A motor cyclist collided with three riders at Flums and knocked one of the horses down. The rider was seriously injured, and the horse had to be destroyed. GRAUBUENDEN.

Great excitement was caused during a fire at night in the hospital at Sant near Chur; when the 26 inmates, some of them paralysed, were rescued with considerable trouble. One of the patients, an old and seriously ill man, died from heart failure caused by the excitement.

At Buchen a boy hit, accidentally, his little brother on the head with a hoe fracturing his skull. The child went on foot to the doctor at Küblis and is to-day well on the way to recovery. (As a newspaper has it, it is as well to be a hardheaded Bündner.)

# GENEVA.

We regret to have to announce the death of Monsieur Gustave Naville, who passed away at his estate at Kilchberg near Zurich. M. Gustave Naville had spent the whole of his business career in German Switzerland. He was an engineer of great reputation and rendered distinguished services to Escher, Wyss & Cie., as well as to the Swiss army in which he held the rank of Colonel of Engineers; the Polytechnic School of which he was Vice-President for a considerable time; to the Société for Aluminium Industry at Neuhausen of which he was one of the founders and President of the Board. We regret to have to announce the death of of the Board.

# NEUCHATEL.

Several Watch Manufacturers have been in Several Watch Manufacturers have been in relation for many years with the Tokyo firm of Tenshodo. Last year this firm found itself in a very precarious position and a special committee was constituted at Chaux-de-Fonds for the protection of the interests of the various creditors. This committee sent a special Swiss Delegate to Tokyo who arrived about a month ago. It is now announced that his report is very unfavourable, and a number of watch Manufacturers who are interested for several hillions of Swiss France will interested for several millions of Swiss Francs will most likely have to suffer heavy losses

# VAUD.

On the occasion of the amalgamation of the Nestlé Anglo-Swiss Condensed Milk Co., and Peter, Cailler, Kohler, the President of the Board stated that this Company was placing at the disposal of the Cantonal authorities the sum of Frs. 1,000,000 for the erection of a special medical clinic, forming part of the Cantonal hospital. This clinic will have all the latest improvements both as regards the care of patients and medical training. This gift is made on the condition that the State contribute the necessary balance, and the clinic will be called "Hôpital Nestlé."

# NOTA BENE! SESSESSESSESSESSES

On December 14th, another Special Issue of the Smiss Observer will be broadcast so as to reach the whole Swiss Colony in Great Britain. This will be a unique opportunity for advertisers to secure the Christmas trade. Please communicate in good time if you wish to secure space, which can be booked at the ordinary rates for serial advertisements. H in good time in 19-15 to serial in good time in 19-15 to serial in the province of the provi

# NOTES AND GLEANINGS.

By KYBURG.

To Mary:

The too self-righteous sees sin where there is none. Care ought to be taken lest his or her ugly example contaminates others whose outlook on life is fresh and healthy.

We are all sinners but the very worst of all are those who, while convinced of their own moral superiority and righteousness, look for sin where there is none.

To the Recent Critic of "ck":

Having very carefully re-read our "ck" contributor's report on the Helvetica Lodge's Ladies' Night and especially the passage to which our "critic" takes exception. I have come to the conclusion that I, personally, should not like to shake hands with "Bufo." Some minds are truly unfit to be allowed to unburden their contents in a respectable paper and I am surprised that the Editor of the Swiss Observer did not suppress that letter.

Passons à l'ordre du jour and let's see whether we can find anything more interesting in this week's gleanings.

week's gleanings.

I am rather doubtful as to whether or not the following article might give offence in certain quarters, but, as I have enjoyed reading it and as it does not seem to have corrupted me in any way, here goes:

When it's Autumn in Lausanne: By P. Ormsby Lennon, The Evening Telegraph and Post, Dundee, Oct. 31st.

Lausanne is one of the most interesting places in Switzerland. Crusted mediævalism and ultra-modernism dwell happily together there cheek by jowl. A mere pebble throw from the ancient portion of the city, which still is much as it was in Calvin's time, one may find the latest types of dwelling flats and offices, replete with central heating, perpetual-motion elevators and all other modern conveniences.

Above all, the Swiss Misses are nothing if not modern. Throughout the day one may see them legging it along the switchback streets with the loping gait of the born mountaineer. Hatless for the most part, bare-armed, and as often as not bare-legged from the hems of brief skirts to roll-top socks and snake-skin shoes, they form a picture which does not easily efface itself. Lausanne is one of the most interesting

they form a picture which does not easily enace itself.

Their sun tan and coquettish eyes are quite devastating. The former becoming veneer is acquired throughout the bathing season down among the swans at Vidy Plage—the Swiss Lido on the shores of Lake Leman; the latter is an inherited Gallic failing.

The average Lausanne miss is a practised flirt, rejoicing in a superfluity of Elinor Glyn's elusive "It." Her brains, however, are her redemption. She generally has two or three foreign languages (including English) at her capable fingertips; she can discuss literature, art, and philosophy in no dilettantish manner. Shaw is her hero. This genial supericonoclast means more to her than the mythical Wilhelm Tell. The latter gentleman only figures on Swiss postage stamps nowadays.

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The first autumnal nip in the air ushers in

The first autumnal nip in the air ushers in

The first autumnal nip in the air ushers in the cheese fondue season.

Fondue au fromage is a dish peculiar to French-Switzerland. It is probably a relic of that far-off time when local lake dwellers clustered round boiling tribal cook-pots and burnt their fingers fishing for tit-bits. Their descendants, however, use forks.

I received my fondue initiation at a cafe celebrated for this barbaric dish. Just prior to the orgy my Swiss hosts cut up vast quantities of bread in mouthful-sized portions.

Then the fondue appeared. Creamy-white in colour and semi-liquid, it bubbled in an earthen pan set over a lighted spirit stove.

Promiscuous feeding followed. Everybody jabbed forks in bits of bread, plunging the latter in the pan of fondue until well saturated. These were afterwards twirled round in the air until cooled off a little—not an easy proceeding, for it is considered very but form to let were after.

cooled off a little—not an easy proceeding, for it is considered very bad form to let even the timest drop of molten cheese fall to one's plate.

After many attempts and lip-scaldings, I mastered the art imperfectly. But to be an accomplished fondue eater demands much practice

and an asbestos-lined palate.

A rub around an earthen pan with a bit of garlic, a sufficiency of chopped Gruyeres cheese, salt, pepper, boiled together in sourish white wine, will make a fondue.