

Zeitschrift: The Swiss observer : the journal of the Federation of Swiss Societies in the UK

Herausgeber: Federation of Swiss Societies in the United Kingdom

Band: - (1953)

Heft: 1218

Rubrik: Our Next Issue

Nutzungsbedingungen

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften auf E-Periodica. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. Das Veröffentlichen von Bildern in Print- und Online-Publikationen sowie auf Social Media-Kanälen oder Webseiten ist nur mit vorheriger Genehmigung der Rechteinhaber erlaubt. [Mehr erfahren](#)

Conditions d'utilisation

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. La reproduction d'images dans des publications imprimées ou en ligne ainsi que sur des canaux de médias sociaux ou des sites web n'est autorisée qu'avec l'accord préalable des détenteurs des droits. [En savoir plus](#)

Terms of use

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. Publishing images in print and online publications, as well as on social media channels or websites, is only permitted with the prior consent of the rights holders. [Find out more](#)

Download PDF: 17.01.2026

ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>

KIRSCH — AN OLD SWISS SPECIALTY.

The cultivation of cherries occupies a prominent place in Switzerland's extensive fruit-growing industry. It is not to be wondered at, therefore, that in Switzerland one traditional method — many generations old — of making use of the country's excellent fruit is the production of kirsch from that, undoubtedly most noble of fruits, the cherry.

Switzerland occupies a leading position in the production of kirsch, both as to quantity and as to quality. Swiss kirsch is the *most popular* of the choice spirits. Connoisseurs highly appreciate its bouquet, its fruity and well-rounded flavour, extremely agreeable to the palate.

Thanks to the vast experience gained in the course of the centuries, a Swiss kirsch of outstanding quality is now distilled. Positively famous — and not only in Switzerland, but all over the world — is the kirsch from the "cradle region" of Switzerland (Schwyz and Zug), the Basle region, Aargau and Valais. The achievement of this superb quality calls for the exercise of meticulous care in the vatting of the cherries, and for this reason only sound, well ripened and carefully selected cherries are used in the production of Swiss kirsch. These cherries are placed in fermenting vats or barrels (the "mash"), where they undergo a slow process of fermentation taking several months. Then the first distillation of the resultant "wash" begins. In this process, to which the closest attention is paid, resides the secret of producing a kirsch of faultless quality. By distillation, certain liquid and volatile substances are separated from other non-volatile constituents of the "wash", the former being first converted into vapor and then restored to a liquid state by cooling. It is in this way that the distillate is obtained, with its ethereal oils which give the final product its aroma and taste. Kirsch is distilled to an alcohol content of not more than 60 per cent by volume and is consumed at a strength between 41 and 48 per cent by volume. The storage of kirsch is another factor of importance to its quality. The longer it is stored, the more are the aromatizing and flavouring constituents refined and perfected. For this reason only old kirsch, i.e., kirsch that has been stored for many years, is released for export. And all these various factors serve to explain why Switzerland's superb kirsch is so popular abroad.

The uses of kirsch are most highly diversified. Kirsch, drunk neat, is a sheer delight. A coffee with kirsch after every meal is beneficial and a source of great enjoyment. To know this old Swiss specialty is to love it. Kirsch is an indispensable "chaser" for fondue; it is advisable to drink a small glass of it with and immediately after a fondue. Kirsch is also excellent when added to vermouth, to which it gives that bitter-sweet bouquet that is so popular. A vermouth-kirsch is an apéritif to satisfy the taste of the most fastidious. Cocktails are always mixed from a variety of liquids, and Swiss kirsch is the ingredient that determines the quality of such cocktails as cream-kirsch, omnibus, Swiss dream, skiwasser, kirsch-fizz, rose, and Ostende. Kirsch is largely used in the sweet and pâtisserie trade: kirsch flans, fruit cake, kirsch-flavoured filled chocolates, kirsch-flavoured tablet chocolate, coupe au kirsch, and kirsch ices, are just a few specialties. Finally, kirsch is also used in the production of fine liqueurs such as cherry brandy, crème de kirsch, and kirsch egg-nog.

H.S.

OUR NEXT ISSUE.

Our next issue will be published on Friday, January 15th, 1954.

We take the opportunity of thanking the following subscribers for their kind and helpful donations over and above their subscription: J. Frei, A. P. Gubeli, P. Bessire, G. Engesser, Miss E. F. Irvine, W. Diener, J. Manzoni, Paul Walser, J. J. Wetter, E. H. Schlatter, L. W. Krucker, Mrs. R. Koerber, Dr. A. G. Hegnauer, H. F. Frutiger, A. G. T. Luminati, R. Sahli.

THE ANGLO-SWISS INSURANCE AND RE-INSURANCE AGENCY LTD.

of 29-30, HIGH HOLBORN, LONDON, W.C.1.

Tel.: CHAncery 8554 (5 Lines)

are at the disposal of Members of the
Swiss Colony to advise about any
insurance matters.



SWISS KNIGHT CHEESE

Distributed by NESTLÉ'S

Obtainable from all good class grocers in 6 oz., 4 oz. and 2 oz. boxes.