

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: - (1965)
Heft: 1485

Artikel: Discorvering muerren
Autor: [s.n.]
DOI: <https://doi.org/10.5169/seals-695344>

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I was most interested to see the stores where three to four weeks' stocks are kept. There is a deep freeze cellar, locked containers for spirits, Dior scent, stockings and cigarettes. I saw the incinerator where the garbage is burnt and the cookers where all the pig swill is boiled for reasons of hygiene. I was shown the water softening machine, and finally the technical station, the ventilation rooms and the heating and cooling systems.

That brought my visit to an end, and I left with my curiosity satisfied but my imagination fired, and I could hardly wait for my next meal in the air.



Swissair first class meal, showing the special crockery and cutlery designed for the jet age.

The aim of the special Swissair "Passenger Flight Service" is to provide exemplary service for the travellers. First-class passengers should be given the equivalent to luxury hotel service, and an economy or tourist class passenger should have a service akin to a good middle-class ("bürgerlich") hotel. A staff of 900 are devoted to this task, including 450 hostesses and 180 stewards. The study of the passengers' comfort, the planning of meals and equipment, organisation and production, is no mean task. It is being tackled with the utmost efficiency.

Today, Swissair flies to every corner of the globe, and the meals range from a snack or breakfast on a short tourist night flight to a multi-course dinner on first-class long-distance travel. If you travel from Switzerland to Argentina, you may have refreshments between Geneva and Dakar, a delicious lunch on the way to Rio or a luxury dinner with caviar or *Foie gras*, from Rio to Montevideo a "Buffet Coronado" with Swiss specialities, and more refreshments before your arrival at Buenos Aires. Every kind of alcoholic drink, cocktails, wines, champagne and spirits are thrown in for good measure. No wonder Swissair spends as much as seven million Swiss francs on food and drink per annum!

Swissair catering keeps up the traditional good reputation of Switzerland as a holiday paradise. To the excellent food carefully prepared is added efficient and courteous service by specially trained stewards and

hostesses. That is what makes a Swissair flight a specially memorable experience.

MM

DISCOVERING MÜRREN

The Bernese Philosopher and author, Prof Johann Wyss, is considered the discoverer of the scenically incomparable mountain terrace of Mürren as a place of rest and refuge from the everyday. In his two-volume work "Travels in the Bernese Oberland" he wrote of his visit to Mürren in 1815 that, at the sight of this "tranquil, treeless, spring-rich place" he was overcome by "sweet, harmonious feelings" and that it was a spot where a magnificent mountain panorama opens itself to the eyes of the astounded wanderer, inhabited by "People in an ideal natural condition, who approach their fellow-men of trust" — for, concluded the Bernese professor, "the ways of the place are not demeaned by the presence of a single tavern". Today there are eleven hotels in Mürren, as well as two pensions and two restaurants. 150 years after its touristic discovery, this highest community in the Canton of Berne (alt. 5,445 feet) is a modern resort, flanked on the north and south by new funicular and cablecar stations. It is still inaccessible to automobiles; as a "natural preserve" for walkers and hikers, Mürren sits loftily above the 2,640-ft. rock wall of the Mürrenfluh (the name Mürren comes from the word "muiri" which, in the dialect spoken in the Lötschental, means "wall"). It is well-protected and well-removed from the busy everyday world.

[S.N.T.O.]

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