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Autor: [s.n.]
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A NEW SYSTEM FOR REMOTE CONTROLLED READING OF ELECTRICITY METERS

In the recently inaugurated premises of the Electro-technical Institute of the Lausanne Polytechnic, a department of Lausanne University, representatives of Messrs. Landis & Gyr A.G., Zug, demonstrated a new system for reading electricity meters by remote control. Based on their centralised telecommand system — known all over the world — the company has designed an apparatus for fitting to electricity meters which uses the electricity distribution network as the channel for transmitting information put out by the individual meters installed with users. The remote meter readings are routed to a processing centre which they are recorded on perforated tapes carrying all the information required for invoicing. This system undoubtedly provides important advantages over present procedure under which an employee must carry out readings on the premises, and will in particular permit companies to keep precise and chronological records of the consumption of every subscriber and thus to take the measures necessary to reduce peaks of consumption and improve the economic running of the network.

[O.S.E.C.]

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RAVIOLI WITH MUSHROOMS

Peel and slice a few mushrooms and fry in a little butter until lightly browned. Add a little minced onion or garlic, chopped bacon or ham if liked. Place in a dish with Ravioli and serve immediately. This dish becomes even more delicious if paprika or curry powder is added to the sauce.

RAVIOLI WITH CRISP BACON

Line dish with slices of bacon and arrange Ravioli on them, cover with further slices, cook in oven until covering bacon is crisp. Gourmets rub dish with a clove or garlic before preparing the dish.

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