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# HOLIDAY OBSERVER

CELEBRATING its centenary this year, the Swiss Hotel Association has published guidelines outlining the policies of the country's hotel industry up to the year 2,000 and has issued a statement of the association's aims.

A central point is "an unconditional adherence to a policy of quality," declared Professor Jost Krippendorf, director of Berne University's Tourism Research Institute. He headed the working party which drew up the guidelines.

Another aspect he emphasised was commitment to a tourism policy which protected the environment and opposed further growth, except where there were gaps to be filled in the national economic interest.

SHA director Franz Dietrich said the document was "our Magna Carta for the coming years."

\* \* \*

IN WHAT Swiss communications minister Leon Schlumpf described as "the timetable changeover of the century", Swiss Federal Railways (SBB) has successfully switched over to a "train every hour in every direction" system.

Railway officials throughout the country reported a smooth overnight transition to the new system under which SBB passenger services cover 130,000 miles daily – 21 per cent more than previously.

This is being achieved with virtually no increase in rolling stock and only one per cent more staff.

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WORK has started on the new Sfr. 130 million congress centre and hotel which is being integrated into the Muba (Swiss Industries Fair) complex in Basle.

The official opening of the congress centre is scheduled for

# Hoteliers set guidelines for the future

April 30, 1984. Costing Sfr.74 million, it will have a series of multi-purpose halls and rooms and offers 2,300 places for conventions, giving the Muba complex a total of 6,605 seats.

The hotel, due to be open officially on September 1 of that year, is to have 252 double rooms, two restaurants and a nightclub as well as banqueting rooms and a swimming pool.

\* \* \*

RECIPE of the month comes by courtesy of the Gustar Gazette, published by Swiss-based Gustar Ltd, hoteliers and restaurateurs (Swiss International Hotels).

Stuffed Camel:

Contents: 1 medium camel, 4 lambs, 20 chickens (roasted), 150 eggs (boiled), 40 kilos tomatoes, salt and seasoning.

Method: Stuff eggs into tomatoes. Stuff tomatoes into chickens. Stuff chickens into lambs. Stuff lambs into camel. Roast until tender.

Serves 150 people.

\* \* \*

THE Swissôtel group, managed by Swissair Nestlé Hotels, expects to have between 15 and 20 properties within the next 10 years.

The newly-formed group's aim is to have 10 hotels in five years time. It already has five houses—the International, Zurich; Président, Geneva; Bellevue Palace, Berne; the Loews Drake

in New York, and the Swissotel in Washington.

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THE Holiday Inn Hotel at Regensdorf, Zurich, has changed hands for Sfr. 9.5 million.

It has been bought from Zentrum Regensdorf AG by Mövenpick Hotel Regensdorf AG, which has been managing the hotel since it opened in 1973.

The Mövenpick Hotel Regensdorf AG says accommodation business and restaurant turnover have both improved since 1976, but the previous agreement with the owners made increased profitability difficult.

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ALL Mövenpick hotels in Switzerland and Germany now have restaurant areas reserved for non-smokers. This follows a pilot experiment in the group's City Hotel in Berne.

Groups of tables have been set aside for non-smokers in Mövenpick restaurants for several years in Zurich. An entire restaurant, the Cindy, has outlawed smoking altogether, with great success.

Swiss-based Mövenpick runs nine hotels and 87 restaurants in Switzerland and Germany. Others are under construction.

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THE UK Civil Aviation Authority has awarded the Gatwick-Zurich

route licence to Dan-Air.

The airline says it will start daily services in April next year, probably using BAC1-11s.

The licence, which fell vacant after the collapse of Laker Airwas contested by British Caledonian.

Dan-Air celebrated the 10th anniversary of its Gatwick-Berne route during the summer.

\* \* \*

MONTREUX'S famous lakeside hotel, Eden au Lac, has invested Sfr. 1.5 million in new conference facilities.

The new conference section is at lake level and features a foyer which can be used as an exhibition area and several conference rooms, the largest of which, the Lord Byron, can seat up to 160 people.

A second room, the Victoria, is capable of seating 60, and others include the Belle Epoque, 24 seats; TV parlour, 20 seats; and two private parlours each seating 12.

Full audio visual equipment and simultaneous translation is available on request.

The hotel, which was given a thorough facelift in 1974/75, offers Belle Epoque style and gourmet restaurants plus an outdoor garden restaurant in summer, an American bar and cocktail room.

Guests are allowed to use the nearby casino's outdoor swimming pool, Montreux Golf Club and tennis and squash facilities.