

Tourist travel to Switzerland

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TOURIST TRAVEL TO SWITZERLAND.

Statement issued by H.M. Treasury
on 29th September, 1949.

Detailed arrangements regulating Tourist Travel to Switzerland in the period November 1st, 1949, to February 28th, 1950, have been worked out by the competent British and Swiss authorities.

A limited amount will be available for this period, of which a quota of 45% has been reserved for independent travellers and 55% for travel agencies. The Authorisation Office, 11c. Lower Regent Street, London, S.W.1, will accept applications and issue authorisations as from September 30th, 1949, from which date the full amounts available will be released.

It will be necessary for an application, preferably in writing, to be made to the Authorisation Office by, or on behalf of each traveller. The amount authorised will be based on the duration of stay in Switzerland and on the scale of hotel charges in each case within the basic allowance of £50 for adults and £35 for children per annum. Banks and travel agencies in the United Kingdom will provide credit documents and Swiss franc notes in accordance with the amounts stated on the authorisation issued by the Authorisation Office. The fee payable at the Authorisation Office is 3/- for each authorisation.

In general, payments will be made in Switzerland in two instalments, namely by means of an initial payment not exceeding the equivalent of £15 on arrival in Switzerland, the balance being paid not earlier than four days after the initial payment.

OUR TICINESE IN THE WIDE WORLD.

(From the special number of the "SCHWEIZ. WIRTE-ZEITUNG" published on the occasion of the delegates meeting of the Swiss Caterers Association, which was held at Lugano on the 21st to the 23rd June last, we take, with the kind permission of the editor and author the following article by Sig. Camillo Valsangiacomo, who visited London earlier this year. The page is embellished with snapshots of Veglio's and Monico's, taken by Sig. Valsangiacomo.)

This essay should really have dealt with Ticinese caterers in London, New York, Cairo and San Francisco, that numerous band of my compatriots who during the 19th century left their isolated villages in the valleys of Leventina and Blenio mainly to go to roast chestnuts or make ice cream or chocolate but stayed on at their destinations to become some of the most renowned restaurant proprietors in the Old and New worlds. I would only mention here by way of example the Delmonicos of Mairengo, in Leventina, whose restaurant in New York acquired world fame, and up to this day the name Delmonico is the epitome of Restaurant as Ritz is of Hotel.

A happy coincidence took me early this year, on one of the newest Convair liners of Swissair to London. It was a descendant of a dynasty of London Ticinese restaurateurs who with real southern enthusiasm took me from one end to the other of the enormous city in search of our compatriots become famous in the catering trade. It was an experience so rich in discovery and impressions that this time I can confidently limit myself to the Ticinese mine-hosts in London without any need to extend my enquiries to the far-flung shores of the Pacific and Mediterranean.

As already hinted at my friendly host is himself descended from a family of restaurant proprietors, namely the Eusebios from Fontana in the Valle Bedretto. He has gone over to banking and lives in the country in his own house, which was rebuilt anew after the bombing, and which is nostalgically named "Tessin". His father has now retired to his native village after having for many years conducted the well-known Diviani's Restaurant, founded by the Diviani brothers from Faido. "Divis" — so is this place called by Londoners, and as the saying goes: "when in the City of London visit Diviani's restaurant." The Eusebios are closely related to the families Odone, Gianella, and Lunghi, who all owned successful restaurants in London.

But as we are on the subject of "Success" let us deal with the families which in the Ticino are now always spoken of as being "from London" (e.g. "I Gatti di Londra"), because they have now become established in the British Metropolis, as in their country of origin, and enjoy there high esteem. We refer here to the Gattis and Monicos from Dongio, and the Paganis from Torre, both localities in the Blenio valley. From the biography of Carlo Gatti, the head of this restaurateur-dynasty, which as such has now ceased to exist, we will take just one example of the initiative and drive which elevated a few Ticinesi from chestnut roasting to well-to-do aristocracy, and even high places in politics and statesmanship. At 12 years of age the boy Carlo Gatti, in the year 1817, first went to Paris to roast chestnuts in the streets, which he did for 18 years, adding to his trade the sale of waffles

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