

Summaries in English

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Restaurant Facilities in Industry and Business

by Heini Buff

Four main requirements have to be met: the serving of nourishing and healthful meals; a choice of dishes; attractive and appetizing presentation; the establishment of pleasant dining rooms.—As for organization, it is useful to conceive of our problem as an integral part of the overall planning of the enterprise with careful analysis of specific needs. Important details: working hours identical for all or in shifts; complete kitchen facilities or cooked meals reheated at canteen; utility and limitations of automatic food-dispensing machines.

Welfare Building of the Linde Refrigerator Factory, Mainz

Architect: H.-J. Lenz, Mainz; associate: E. Müller

Kitchen and canteen serving 1200 meals daily in three sittings. Functional design. Characterized by simplicity and clarity.

Cafeteria of the IBM Works at Sindelfingen (Württemberg)

Architect: K. A. Koppenhöfer, engineer, Stuttgart

Kitchen on basement level, dining facilities on ground floor, air-conditioning plant on first floor. Self-service. 30 meals per minute.

Welfare Facilities of the Chiesa, Pratteln

1960/61. Architect: W. Rohner, Pratteln; engineer: H. Gysin, Pratteln

Canteen, lavatories and dressing room for 40 persons, plus dormitories for single Italian workers, lounge, radio, fine cellar.

Personnel Building of Bell Butchers, Basle

1960/62. Architect: Burckhardt FAS/SIA, Basle; associate: E. Bürgin; engineers: Meyer & Studer

Ground floor: all the cloakrooms; first floor: dining room with seating capacity of 280; second floor: dining room with capacity of 180 for office staff. One single menu. 550 meals served daily.

"Viscose" Canteen, Emmenbrücke

1959/61. Architect: A. Boyer SIA, Lucerne

Kitchen and storerooms on basement level. On first floor, dining room for 300 persons, and another for 140 on the second floor. Two self-service counters.

Hoffmann-La Roche Canteen, Grenzach (Germany)

Architect: Dr. R. Rohn FAS/SIA, Zurich

Dining room with seating capacity of 540 (self-service) and smaller dining rooms for guests and managers, plus cafeteria seating 124. Air-conditioned.

Restaurant for the Personnel of SUVA, Zurich

Architect: Dr. R. Rohn FAS/SIA, Zurich

140 seats for 400 diners in three sittings; self-service, all facilities on the seventh floor, with terrace. Plus separate refreshment room.

Restaurant for the Staff of the Swiss Bank Corporation (New Premises), Zurich

1960/61. Dr. R. Rohn FAS/SIA, Zurich

Serves 900 employees plus 30 managers and guests. Self-service.

Staff Restaurant of the Swiss Bank Union, Zurich

1961/62. Architects: G. Landtwing & H. Walter, Zurich

Still 750 in 1952, the staff has increased to 1500; hence auxiliary facilities located on basement level. Optional seating; four menus; no self-service. Cafeteria where smoking is permitted.

Canteen of the Zurich Branch of the Swiss National Bank

Architects: Pfister Bros., Zurich

Kitchen on top level; on lower levels canteen and managers' dining room adjoining the cafeteria.

Restaurant for the Personnel of the Swiss Credit Bank, Zurich, Alfred Escher House

1961/62. Architects: Suter & Suter FAS/SIA, Basle

Facilities distributed over five levels; cafeteria on lowest level and management room and terrace on top. Only 300 meters from the place of work, the bank proper, this being felt to be a great advantage.

Canteen of Hoffmann Bros., Thun

1961/62. Architects: Suter & Suter FAS/SIA, Basle; engineers: Emsch & Berger, Berne, Theiler & Co., Thun

The present building (temporary) is integrated in the shed construction.

Canteen of Ciba's Monthey Plant

1960/61. Architects: Suter & Suter FAS/SIA, Basle; engineer: A. Sarasin, Lausanne

Canteen for 190 workers and 60 office employees (one team). In vicinity a motel-type pavilion for guests. 250 meals served every noon.

Canteen of the Sanitation Department of the City of Zurich

1962. Architect: Prof. W. Custer FAS/SIA, Zurich

Part of the general expansion programme of the Department, the present canteen has a capacity of 128 in two sittings. The meals are brought in from the adjacent municipal kitchen.

Conversion of the Tithe-barn into a Canteen for the H. Kuhn Metal Appliances Works, Rikon

1961. Architects: J. Zweifel FAS/SIA, H. Strickler, Zurich

A happy spirit of teamwork between the historical monument society and the factory has resulted in this fine renovation placed at the service of the workers.

V. N. Cohen Club, Gockhausen

Architects: E. Neuenschwander SIA, R. Brennenstuhl SIA, Zurich

A clubhouse serving at the same time as a dining room and meeting hall, simple lines graceful design and capable of being disassembled.

Alexandre Blanchet

by Georges Peilllex

Alexandre Blanchet, who died in 1962, was born in 1882 at Pforzheim (Baden) of a Genevan father and a German mother, whose language he spoke at first, but he was only five years old when his parents moved to Geneva. Influenced at first (under a modest Genevan teacher) by Barthélemy Menn, and also by Hodler, Blanchet lived in Paris from 1907 to 1914. There he was responsive above all to the revelation of Cézanne, which confirmed him in his aspiration to express "volume" in his paintings. He returned to Switzerland in 1914 and hardly ever left the country again, being especially popular in the German-speaking regions. His discovery of the Valais was an important event, the source of inspiration of his big compositions, "The Vintage" and "Fair in the Valais", which induced Rilke to settle at Muzot. However, even though he was essentially a painter, A. Bl. nonetheless has left innumerable drawings and some sculptures. Finally, as a portrait painter he is just as significant as he is in his landscapes.

Köbi Lämmler

by Rudolf Hanhart

A native of Niederuzwil (St. Gall), K. L., after serving a ceramic apprenticeship and having lived in Paris, returned to St. Gall in 1957. His painting bears witness to his deep attachment to his place of origin. His acquaintance with the painters Spescha and Klotz got him started on his present phase of development, which promises to win him far more than mere local renown.