

**Zeitschrift:** Helvetia : magazine of the Swiss Society of New Zealand  
**Herausgeber:** Swiss Society of New Zealand  
**Band:** 22 (1959)  
**Heft:** [7]  
  
**Rubrik:** [Recipes]

### **Nutzungsbedingungen**

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften auf E-Periodica. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. Das Veröffentlichen von Bildern in Print- und Online-Publikationen sowie auf Social Media-Kanälen oder Webseiten ist nur mit vorheriger Genehmigung der Rechteinhaber erlaubt. [Mehr erfahren](#)

### **Conditions d'utilisation**

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. La reproduction d'images dans des publications imprimées ou en ligne ainsi que sur des canaux de médias sociaux ou des sites web n'est autorisée qu'avec l'accord préalable des détenteurs des droits. [En savoir plus](#)

### **Terms of use**

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. Publishing images in print and online publications, as well as on social media channels or websites, is only permitted with the prior consent of the rights holders. [Find out more](#)

**Download PDF:** 15.07.2025

**ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>**

## HOME-MADE "FLEISCHKAESE"

10oz steak, 7oz fat pork, 1½oz bacon. Put meat twice through mincer, if available, and use finer grinder second time. Add ¾ pint of milk to the meat and mix until meat has absorbed all milk. Season to taste with salt, pepper or curry and 1 teaspoon Maggi or Worcester sauce. If fancied, add one finely-grated garlic clove. Lastly, add 1 egg yolk and ¼lb of flour. Pour mixture into well-greased loaf tin and bake in the middle of a hot oven. If necessary, loaf can be covered with paper should it get too dry on top. Can be eaten warm or cold. —S.B.

## "NELLY'S KALENDER"

The editor of *Nelly's Kalender* has sent some particulars about the magazine as he feels that the Swiss overseas might like to keep in touch with Swiss ways. As was stated in a former note, *Nelly's Kalender* is mainly for women. For example, in the April number (the magazine appears monthly) there were articles on how to guard our children from accidents in the home, menus for every day of the month (written with special consideration for teen-age appetites) and health requirements. Even the food likes and dislikes of the average adolescent were considered, also pretty fashions for the young and a special feature on the choice and care of woollens for baby. For the family man a series of articles dealt with "biological gardening" and for the fashion-conscious matron models and an article on skin care. You can ask for a specimen copy from:

Verlag Emil Hartmann, Postfach,  
Kuessnacht Z. H.,  
Switzerland.



## NEWS FROM SWITZERLAND

THE RACE BETWEEN RADIO AND TELEVISION  
IN SWITZERLAND

The number of radio listeners in Switzerland, which up to the present was steadily on the increase, has now, for the first time, shown a decline during the first three months of 1959. As a matter of fact, it is quite considerable, amounting as it does to the loss of 1,325 listening licences. During the same lapse of time, Swiss television has gained 11,763 new viewers, thus bringing the total of Tv licences granted to 62,067. Nevertheless, the number of licensed radio listeners in Switzerland at the end of April, 1959, amounted to approximately 1,348,000.

## NEW SWISS DRINK ON THE BRITISH MARKET

A Swiss non-alcoholic drink, which is to be launched on the British market, was recently introduced to the British Press. This is a refreshing beverage of a quite new type which has, however, been known in Switzerland for some years already, having whey and fruit juices for its basis. This beverage is to be manufactured in Great Britain from raw materials imported from Switzerland.

SWISS WATCHMAKING MASTERPIECE  
IN AMERICA

During a trip to Switzerland, an American banker one day saw a decorative universal clock and he immediately decided to have a similar one placed in the hall of the new bank, which he was having built, at East Orange, in New Jersey. That is how it came to pass that Messrs Gubelin Sons, of Lucerne, received an order for a replica of their universal clock. This is a clock which not only shows the local time, but also the time it is, at that very moment, in any part of the world. This complex apparatus consists of a universal clock, of a perpetual calendar, which takes into account Leap Years, and an indicator of the phases of the moon, the whole being driven by a central electric time-piece. This watch-making masterpiece possesses a mechanical complexity, which it is impossible to describe; we will restrict ourselves to saying that one of its cogged wheels takes four years to accomplish one revolution. It took a year and a-half to make this clock and the two dials, the enamelling on which has been designed and executed by famous artists, are works of art in themselves. We would add that only three clocks of this type are to be found in the whole world.

## RENOVATION OF A FAMOUS SWISS LIFT

Innumerable tourists coming from all parts of the world know the lift at Burgenstock, near Lucerne, of which the immense steel structure, crowned with a bell-turret, rises above the lake along the rocky wall of the mountain. This lift, which was built in 1905, is 540 feet high and is the highest lift in Europe to be built in the open air and all in one piece. During the 55 years of its existence it has carried about one million persons. Its speed, which originally amounted to 3.3 feet per second, was increased in 1936 to 8.8 feet. A recent renovation of the lift, which was carried out by the firm of Messrs Schindler, of Lucerne, has now provided it with a cage which can carry 1980 pounds, i.e. twelve persons, at a speed of 13 feet per second. This new means of transport is provided, needless to say, with all the necessary safety devices.

NESTLE LAUNCHES FIRST MUSICAL SAMPLES  
DISTRIBUTING MACHINE

In connection with the Congress of the International Association for the Distribution of Foodstuff, the firm of Nestle is showing on its stand at the AIDA Exhibition in Lausanne, a distributing machine of a very novel type. This apparatus functions by means of an electro-pneumatic and electronic system. A panel, with 12 numbered keys each corresponding to a different sample, is placed where it is available to the public. At the moment when the desired sample has been delivered to the consumer, as a result of pressure being exercised on one of the keys, the apparatus emits a musical note, which is different in respect of each type of samples. This machine, which has been invented by Messrs Nestle, is of Swiss make and is the first of its kind in the world.