

Stressed teachers leave the classrooms

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Frank's Sausages began in a converted laundry in 2007 in Matamata, by an enthusiastic German native, Frank Nagel. Frank started experimenting with sausage making when he and his kiwi wife Sheryn moved back to New Zealand from Hamburg in 2006. Frank was given a Kiwi cheese sizzler at a family welcoming home BBQ and vowed then that he would have to start making his own sausages or never eat another sausage again in New Zealand.



As the family grew and the laundry was needed for its original purpose, the opportunity presented itself for Frank to take over the premises that were owned and once occupied by the very famous Swiss Sausages maker - Werner Fassler in Te Aroha West.

Frank makes his own range of unique and innovative Gourmet sausages, e.g. an Italian sausage which is made with Feta Cheese, sun dried tomatoes and olives. He is also now making some of the original Swiss varieties that Werner was famous for when he was making sausages in the premises, including the Cervelat and the Swiss Pork Bratwurst, to name just two. As well as sausages, Frank is also making a wide range of air dried and smoked meats.

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Stressed teachers leave the classrooms

Difficult pupils and parents, ever-increasing duties and ongoing reforms are pushing some Swiss teachers to burnout. Concerns have been raised in the profession about how many of them are leaving their jobs, creating a shortage. The situation is particularly alarming for new teachers: 20 to 50 per cent of them are quitting during their first few years.

In 2010 there were 3,400 vacancies in Swiss state schools, which were filled by foreign teachers or students. Teacher training colleges can't train enough teachers to fill this gap. A few Swiss cantons have been trying to counter the problem by proposing special shorter teacher training for people from other professions or for primary school teachers who want to teach in secondary schools.

from swissinfo

Farmers cry over bumper onion crop

The number of onions grown in Switzerland this year is set to be 25 per cent above the three-year average, but farmers are not celebrating. The Swiss vegetable growers' association said the 23,417 tonnes of onions - a result of optimal weather conditions in summer and autumn - were pushing the price down. The recommended price is now SFr0.45 per kilo compared with SFr0.75 last year - a figure which doesn't cover production costs, according to the association.

It also complained that exporting the excess onions wasn't possible, despite their low price, because markets in European Union countries were also saturated.

Switzerland could also expect celery, cabbage and carrot mountains.

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