

Notice

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of the Franklin Institute in Pennsylvania. This distinction acknowledges his pioneer work in the field of the construction of gas turbines where he has been the leading expert both by his own research work and by that of his pupils. Dr. Meyer has already received an honorary degree from the Federal Institute of Technology in Zurich and, in 1935, from the Stevenson Institute in New York. Since 1950 he is an honorary member of the American Academy of Science and Arts. He is also the author of numerous technical publications.

“OUR FATHERLAND”

Gastronomy: Central Switzerland, more particularly Zug, has two popular specialities: the “Rotel,” a small fish, and the “Kirschtorte,” a form of pastry dessert the size of an ordinary pie, sprinkled with powdered sugar and flavoured with Kirsch. The “Rotel” is only available in November-December, and is very popular far beyond the district. It is cooked in various ways, but is usually served fried in deep butter. Another way is to boil the fish in water to which a leek, a bunch of soup greens, an onion with cloves and a dash of vinegar or lemon has been added. Do not boil longer than five minutes, remove from the water and serve with slices of lemon and a sauce of melted butter.

Try a popular soup made as follows: Brown a chopped-up onion and a small piece of finely chopped garlic in fat or butter, then add a tablespoon of flour. Add several cups of water slowly, add finely sliced potatoes, a cup of rice, leeks and cabbage and sufficient water to cover the whole. Cook for 1½ to 2 hours, adding water so that the quantity of water remains the same.

Or a soup made of barley, as well as bread soup made by soaking small pieces of bread with a thick crust in salted water and then mashing the softened bread into a paste, adding the required amount of water. The mixture should then be brought slowly to the boil while being stirred constantly, and bit by bit finely grated cheese added together with salt and pepper. After the cheese is added, the soup should not be cooked more than 10 minutes.

Quite a favourite dish is made of chestnuts and smoked pork. The chestnuts are soaked overnight and then cooked until soft in salted water together with the smoked pork.

A universally popular supper among the peasants is made of boiled potatoes eaten in the skins with cheese, accompanied by a bottle of wine. Naturally in the farming districts of central Switzerland, cheese is always very popular. Central Switzerland does not grow wines, but on the other hand, the Canton of Zug produces the famous Kirsch.

(To be continued)

E.M.

NOTICE

Concerning the Swiss Insurance Law of 1947.

The Swiss Federal Old-Age, Widows' and Orphans' Insurance, which has been in force since January 1st, 1948, and which is compulsory for the inhabitants of Switzerland, is also available, under certain circumstances, to Swiss living abroad who wish to participate.

Those Swiss nationals who have been insured in Switzerland, but who have moved to New Zealand and who want to join the voluntary insurance are at liberty to enrol, provided they are properly registered with the Swiss Consulate and that they sign a formal Application “Beitrittserklärung” within six months from the date of their release in Switzerland from the compulsory insurance.

Those Swiss citizens, including dual nationals, who reside in New Zealand and who have reached, or will reach, the age of 30 years on or before December 31st, 1953, and who wish to enrol for the Swiss Old-Age, Widows' and Orphans' Insurance, must sign the application form by the end of this year. Naturally their registration (matriculation) with the Consulate has to be in order or taken care of first.

The annual premiums are payable until the age of 65 years. Persons gainfully occupied are liable to contribute 4 per cent. of their income in cash and in kind. The Old-Age pensions are paid out to single persons from the age of 65 years onwards, and in cases of married couples, to the husband from the age of 65 years, and to the wife from 60 years.

Persons interested in this matter should contact the Consulate, whereupon a pamphlet (at their request either in German, French, or English) giving further detail in this matter, as well as an application form, will be furnished them.

Consulate of Switzerland,

P.O. Box 386,

Wellington, C.I.

THE NEW LAW ON SWISS CITIZENSHIP

Some important points resulting from this law, which came into force on January 1st, 1953, are the following:—

- (a) Loss of Swiss Citizenship Through Marriage (Section 9).