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circular openings ornamentally panelled with boards and serving as haybarns and accessible through the broad front doors of the houses.

Today the greatest ski-ing centre is Davos, formerly known much more as a health resort. The popularity has chiefly been achieved since the opening of the railway up to Weissfluhjoch, some 8000 ft. high. But not the great ski-fields with the splendid Parsenn-Derby run helped to make this place one of the great sports centres, equally well Davos caters for its curlers, skaters or ice hockey enthusiasts. Klosters, only twenty minutes on the train from Davos, is a favourite resort for those who wish to profit from the excellent skiing in Davos and yet prefer a smaller place in which to stay. In the spring beautiful trips can be made from here up the Vereina glacier and all year around the mountains near this lovely village provide walks to suit every taste.

Arosa is another very popular resort, particularly for the Swiss themselves. All during the winter season, one can hear enthusiasts arguing over the comparative merits of their favourite localities—St. Moritz, Davos, Klosters, Arosa, etc.—and each one claims that his favourite spot has the most sun and the best ski runs. But in reality it is a matter of individual taste, and there is no doubt that the Graubunden has beautiful and never to be forgotten attractions.

GASTRONOMY: If you are lucky enough to visit Hanselmann's tea-rooms in St. Moritz any afternoon when the counters are laden with every imaginable variety of delicious cakes and pastry, it will not seem strange that the pastrycooks of the Grisons are known throughout the world. Apart from such specialties as the "Churer Kuchen," the "Tuorta da Nusch Engiadinaisa," the famous "Birnbrot" is the best known. This is made from pears, washed and cut into fine pieces, to which hazel nuts, almonds, sultana raisins and seasonings—cloves, cinnamon, and nutmeg are mixed into a paste which somewhat resembles the filling of American mince pie, and is then baked in long, oval cakes made by rolling a special kind of bread-like mixture around the paste. "Birnbrot" keeps very well and is delicious served in thin, buttered slices.

In most cities and in many hotels, travellers can get the specialties of the Grisons, particularly the tremendously popular "Bundnerfleisch," which is a dried meat, cut in paper-thin slices and delicious when eaten with bread or potato salads, the whole accompanied by the red "Veltliner" wine of the Grisons. "Salsiz" sausages, which are a kind of small, flat, salami sausage, are also a Grisson specialty and very practical for picnics. Other specialties are "Liver-sausages," the "Engadiner-wurst," and several others.

A favourite meat dish of the Grisson is made as follows: 100 grams of raw veal and 100 grams of raw pork are mixed with 50 grams of finely cut bacon fat and two pieces of bread from which

the crust has been removed and which has been soaked in milk or broth. A paste is made of 220 grams of flour, 175 grams of butter, one quarter of a glass of milk and the yolk of an egg. This paste is then rolled out and two-thirds of it is used to fill a pie form. The mixture of meat is then spread in the pie form, the rest of the paste is rolled very thin and used to cover the whole and the yolk of an egg is brushed over it. The pie is then baked in a fairly hot oven for about an hour and is served hot with an accompanying dish of apple sauce.

The bread in the Grisson is mostly made of corn and barley and is baked in most districts by the farmers themselves. In Puschlav, for instance, the bread is baked in the form of a ring and kept on a wooden stick in some airy place for many months.

As for wines, in addition to the extremely popular and universally drunk Veltliner, there are many brands of excellent white and light red wines produced, mostly around Chur. One of the most delicious of the latter is the "Maienfelder."

(To be continued.)

FARM EXPORTS DECLINED IN 1953

Final figures now available show that during 1953 milk production in Switzerland was higher by 4.4 per cent. than in the preceding 12 months. This surplus was absorbed partly through direct consumption and partly through the manufacture of yoghurt, butter and cheese.

Cheese production rose nearly 7 per cent. in comparison with the previous year. Exports of cheese, however, declined to a considerable extent, whereas those of condensed milk increased by 4.4 per cent. Viewed as a whole, exports of agricultural produce fell 2 per cent. from the 1952 level.

On the other hand, imports of produce for the use of agriculture, such as fertilizers, seeds, fodder and machines, increased. They amounted, for the whole of 1953, to the sum of S. Fr. 260,000,000, exceeding the figure for the previous year by approximately S. Fr. 30,000,000.

TOURISM IS VITAL TO ECONOMY 6

The importance of the foreign tourist to the economy of Switzerland may be judged by the facts that the country usually imports about 500,000,000 francs more than it exports and that the income from tourists averages each year about that amount.

Take the normal year 1952. The trade deficit was S. Fr. 457,000,000, and the earnings from the tourist trade were S. Fr. 480,000,000. Last year earnings from tourists were 500,000,000.

These figures are not complete, for the tourist earnings which get into the statistics books are

only those which can be collected from hotels, travel agencies, transportation companies, and the like. What tourists spend on purchases, amusements, and the million and one little things a traveller may buy are not recorded. But even the expenses on record of visiting foreigners total about one-fortieth of the entire gross national product.

Scenery is Resource

Another way to understand the major role of the tourist trade in Swiss economic life is to compare the recorded 500,000,000 francs spent by tourists in 1953 with the total exports of the country's major industries. The two largest, watches and machinery, each export about 1,000,000,000 francs worth of merchandise a year. The chemical industry ships about 750,000,000 worth of goods abroad each year. These are the only industries which compare favourably with even the recorded tourist earnings. All the others are minor compared to the industry which exploits the country's only major natural resource—scenery.

Once the importance of the tourist trade is understood, the next question is its status. Government figures show that it has been coming back steadily since the war, with each year racking up a higher total than the year before despite the currency restrictions of some nations, notably England, which once supplied many a wealthy tourist.

Summer earnings are already back to the pre-war level, but last winter, the best post-war season, was well below average pre-war winter earnings.

Bookings Up

Sixty per cent. of the foreign tourists who visit Switzerland come from three countries in about equal numbers—England, France and Germany. England still has a slight edge, but the German proportion is coming up fast. Last year German tourism increased 35 per cent. over the year before, a far greater jump than that recorded by any other group. The traffic this past winter failed to fulfil the hopes which had been placed in the higher British travel allowances. Belgians, Italians and Americans, in about equal numbers, are the next most numerous group, with the Dutch not far behind.

Foreign bookings last summer were up about 10 per cent. over the previous year, but bookings this past winter were up only about 6 per cent. over the previous winter.

The Federal authorities have recorded that last year the number of foreign visitors who came by motor increased by one-third over the previous year.

One complaint of many Swiss hotelkeepers is that while the number of tourists keeps increasing at a satisfactory rate, their profits do not keep pace, because of constantly rising costs. And

then, too, some Swiss resorts have such a short season that the prices they have to charge put them at a disadvantage in the highly competitive post-war tourist market.

NOTICE TO MEMBERS

The Annual General Meeting is to be held on Wednesday, October 20th, 8.00 p.m., at the office of the Secretary, Achilles House, 47 Customs Street East, Auckland. The proposed Agenda for the meeting is as follows:

1. Reading of Minutes of previous General Meeting.
2. Presentation of Report of Committee and approval of Balance Sheet.
3. Election of Committee.
4. Widening of scope of Society's activities.
5. General.

All members are cordially invited to attend. Any Compatriot from the provinces attending is requested to kindly notify the Secretary.

NOTICE TO INTENDING TRAVELLERS

Due to the difficulties experienced in the past by Swiss nationals who have travelled away from New Zealand, and who subsequently have wished to return, it is thought desirable to draw the attention of all intending travellers to the fact that before leaving New Zealand they should make application to a Collector of Customs for a Certificate of Registration authorising their re-admission to New Zealand. The procedure is for the travellers to produce their passport with two photographs of passport size and complete a written application. The period of validity of the certificate granted is shown on the face of the certificate, and the holder is permitted to return to New Zealand provided that on arrival back at a New Zealand port they establish their identity and the certificate is still valid.

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