

Le chef et le homard

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Brullhardt the challenge cup for the 300 metre target, to Mr. F. Wetter another challenge cup for the 100 yards automatic target, and to Mr. C. O. Brullhardt a challenge shield for the target "Kunst."

Before the company adjourned to the reception hall, where every member received a prize according to his performance in the final competition, the president expressed his appreciation to Mr. Indermaur, the chef of the First Avenue Hotel, for the excellence of the dinner arrangements.

The usual ball followed the banquet.

LE CHEF ET LE HOMARD.

Vous vous rappelez, chers lecteurs, cette aventure extraordinaire l'affaire des 80,000 bottes de foie, si délicieusement racontée par Monsieur France. Il n'y a pas bien longtemps, nous étions menacés, paraît-il, d'après la presse quotidienne, d'une nouvelle affaire aussi retentissante, celle des 80,000 homards ébouillantés, car notre société humanitaire nationale devait faire la guerre aux maîtres queues, qui, saisissant les queues des crustacés, les plongent dans l'eau bouillante pour mettre fin à leur existence avant de les transformer en ce mets cher aux gourmets, le homard à l'américaine.

Ceci, paraît-il, est une opération fort cruelle.

Or, il faudrait placer le patient dans l'eau froide et le chauffer doucement pour arriver à l'ébouillantage car ceci est un trépas plus doux que le plongement dans l'eau bouillante.

Au moyen-âge, quand l'église miséricordieuse livrait ses victimes au bras séculier pour subir la mort à petit feu, l'exécuteur des hautes œuvres voulait bien parfois les occire par un coup de grâce préalable.

Je ne voudrais pas cependant que les âmes compatissantes s'alarmassent du sort de ces pauvres êtres, ni qu'elles crussent que les princes de l'art culinaire ne fussent pas animés de sentiments humanitaires. C'est pour cette raison que je tiens à préciser que, chez les crustacés décapodes macroures ainsi que chez les batraciens et autres membres subalternes du règne animal, *mouvement* ne veut pas dire *sensibilité*. Lorsque j'étais jeune, je me rappelle avoir assisté, un jour de marché à Dieppe, au spectacle d'un joyeux drôle, qui vendait des bagues mirifiques contre les rhumatismes.

Prenant une grenouille vivante, d'un geste digne de Monsieur Deibler, il décapita le batracien et d'un second geste aussi vif, il le dépouilla de sa peau.

Repliant les membres de la bête, il la plaça sur une plaque métallique et amoncela sur son dos un petit tas d'écus. Alors, à la fin d'un discours enflammé et explicatif, il toucha le moignon du cou avec la bague mirifique.

Sursaut de l'animal et cascade de gros sous!

Voilà, dit-il, si ma bague peut faire sauter une pile de sous du dos d'une grenouille décapitée, car elle n'a plus de tête, n'est-elle pas assez puissante pour faire sauter vos douleurs?

Un argument aussi probant porta ses fruits et la vente fut fructueuse. Or, la plaque était en zinc et la bague en cuivre, notre bonhomme avait tout simplement une pile voltaïque, et nous savons que, chez les batraciens et les crustacés, on peut obtenir une réaction au stimulus électrique, même de nombreuses heures après la mort.

Les chefs disent qu'ils percent la moëlle épinière avec une aiguille avant de procéder à la cuisson du homard et, en effet, cette opération assure la mort d'une façon aussi efficace que la décapitation.

Il est dangereux de s'aventurer trop loin sur cette voie. Si nous sommes logiques avec nous-mêmes, il ne faut pas manger les huîtres, car si on verse quelques gouttes de jus de citron sur ce bivalve succulent à l'état frais, on verra la chair se contracter.

Une huîtres possède-t-elle de la sensibilité?

On peut se demander si les sensations d'une huître, descendant doucement le gosier d'un gourmet, ne sont pas plus désagréables (pour elle) que le plongeon momentané du homard dans l'eau bouillante.

Les chefs seraient menacés des foudres de la loi et cela pourrait fournir un spectacle émouvant de voir discuter par d'éminents juristes renforcés de moult batteries d'experts physiologistes, humanistes, biologistes et autres, le problème de la sensibilité crustacéenne.

On pourrait insinuer que tout cela semble un peu illogique dans un pays où on honore tant la chasse à courre mais—j'oublie—dans un cas il s'agit du sport, dans l'autre simplement de l'art.

WISHING You a Merry Christmas
And in the Coming Year Many Days
Bright with the Sunshine of Happiness.

From - - - Mr. & Mrs. EMILE MARTIG.

FASHIONS FOR MEN.

By W. PRITCHETT.

In my two previous articles I have discussed this winter's new fashions in overcoats and suits and so, in the present article, I intend to give some idea of the correct formal day wear and formal and informal evening wear, together with the latest styles and cloths.

Formal day dress is used at Royal, Government and Official receptions, Weddings, Funerals, Luncheons, Afternoon Parties, at Ascot and such like occasions. The suit used is what is generally known as the Morning Coat Suit and comprises a tail coat made from fine black or grey worsted, cheviot or vicuna cloth. A single or double breasted waistcoat to match the coat or of a washing material or cloth in white, grey or buff colours. The trousers will be chosen to suit the occasion when they will be worn and will be of striped effects in neat narrow or wide patterns, checks or herringbone designs in black and white or grey. The smart coat is cut with a broad chested effect and fits well into the waist and over the hips and has one bone button to the front and the cuffs fairly narrow and finished with three smaller bone buttons. The waistcoat must be well fitting and sharply defining the waist. The trousers will be long and full with plain bottoms and finished with four pleats at the tops. This suit can make or mar a man's appearance, especially as it is worn when he should be looking his very best, so particular care must be taken to see that it is well tailored and cut. The position of the fashionable waistline as applied to each individual is one of the chief factors a clever cutter has to consider.

The Frock Coat is very seldom seen nowadays, although the King still favours it, and its return to popularity is very remote.

On those formal occasions in the evening such as Balls, Dances, Dinners, Government and Official receptions, House and Theatre parties the tail coat suit is the correct wear. On such other occasions as in your Club, Bachelor Dinner parties, at the seaside, on board ship, when ladies are not present or other informal times the Dinner Suit is worn.

A rule that can be generally applied is, in doubt, don the tail suit for it is always correct.

The tail suit is a particularly pleasing garment if well made and during the last few years many improvements have been made in its style to increase its smartness. This year, broad shoulders, short square fronts, longer tails, broader lapels all tend to give that appearance of height and breadth which is characteristic of masculine fashions at the present time. The white waistcoat has received more attention at the hands of "Dame Fashion" than any other article of evening dress. The latest styles of waistcoats are cut with a slightly wider opening than formerly and have a square shaped collar in both the single and double breasted styles. The double breasted model is cut with two or three buttons and come to one or two points at the centre and the bottom of the waistcoat is sharply cut away to conform to the short fronts of the tail coat.

The white waistcoat should be always worn with the tail coat and the black waistcoat with the dinner jacket. White or black dress tie also corresponding to the waistcoat worn. The Prince of Wales, however, has worn a white waistcoat with a dinner suit on a number of occasions but he is "a law unto himself."

The trousers which are cut on moderately long and full lines should be finished with four pleats to the tops and two narrow rows of braid down the side for the tail suit and one wider row for the dinner suit.

TILBURY—DUNKERQUE—BALE.

In conjunction with the A.L.A. Steamship Company, the L.M.S. Railway operates a nightly service to and from the Continent through the Ports of Tilbury and Dunkerque.

On the English side direct through services are run to Tilbury from principal provincial towns, including Birmingham, Leicester, Nottingham, Sheffield, Leeds, Bradford, Manchester, Liverpool, Glasgow, Edinburgh, and Ireland.

On the French side an express service is given to and from Bâle, the connectional train being composed of modern stock with Restaurant Car facilities available to all classes.

Four steamers maintain the boat service, which takes from 6 to 6½ hours, and special attention has been given to the sleeping accommodation on the steamers, which is comfortable and plentiful.

At both Tilbury and Dunkerque the trains run alongside the steamers.

Full information can be obtained from the Divisional Passenger Commercial Superintendent, L.M.S. Railway, Euston Station, London, the Office of the Swiss Federal Railways, Carlton House, 11b, Regent Street, S.W.1, or any station or Agency of the L.M.S. Railway Company.

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It's Patriotic and it Pays!

A ROMAN FACTORY TOWN NEAR BERNE.

Valuable discoveries have been made about four miles to the north from Berne. The historical Museum in Berne has undertaken already some years ago diggings in the Reichenbachwood and lately it was found out, that nearly 2,000 years ago there must have been a factory town of the Roman Helvetian.

This extended Roman settlement was very likely of Celtic origin, for twenty to thirty pits were found, which are the typical dwellings of the Celts. This Celtic settlement was probably one of these twelve towns called Oppidum, of which Caesar, the Roman fieldmarshal, spoke a great deal.

Already a few years ago quite near to the Reichenbachwood three Celtic churchyards and a great Roman cemetery with 170 graves were dug out. Since that time various Roman and Celtic objects found there proved that a large settlement must have existed, which had become a Roman town one century after Christ.

By further digging they came on a street 4 yards broad and made the exceedingly interesting discovery of a Roman factory centre. Amongst pottery-ware five furnaces were found, one of them even contained twelve casks potted together. The utensils showed an improving technical development. Some of these potteries can be traced back to the third and other decorated ones to the fourth century. The impressed trade-marks enabled one even to make out the names of different potters, one was called "Ateius" another "Acutus" and a third "Modestus." At that time the clay was worked on potters' wheels as it is done nowadays. Articles of pottery from this unknown town were discovered in Soleure and in the west of Switzerland, a good proof of trade activity of these Roman potters. Also slate pencils had been manufactured of which several hundred were found. With those the Romans used to write on waxboards.

Another trade was the manufacturing of a kind of safety pin. The Romans did not know of buttons and fastened their long pleated garments with such pins. In this branch two names of tradesmen of the first and second century after Christ were still visible, "Secos" and "Sabinus." Even a pharmaceutical industry must have existed. It is known that 220 oculist stamps belonged to the old Roman Empire of which seven were in Helvetian and from those seven three have been found in the Reichenbachwood. With these stamps the Roman oculists used to mark their pharmaceutical products and very likely the potters supplied them with little pots for unguent.

In another Celtic pit which was reached by a few steps, some fragments of glass, bones of animals and a Roman saddler's or tanner's knife were dug out, therefore it is quite probable that the leather trade flourished at that time.

Last year a foundry was discovered and lately a furnace. Owing to the fact that there was fine sand and good clay in this part, the Roman chose this place for a commercial centre in the Roman Helvetian.

This discovery gains in interest every year and will be of great value for the work of exploration of prehistorical Switzerland.

Berne. Miss E. DACHSELT.

UNIONE TICINESE.

The "Festa Famigliare," in aid of the Fonds de Secours, which took place on the 9th inst., at Pagani's Restaurant, proved a really fine success both as regards attendance as well as enjoyment. Every available place for the Dinner in the Queen Alexandra Hall had been booked in advance but seasonal ailments kept a few away. It was a party of 150 which sat down to the banquet, and by the time the dance was in full swing the company numbered over 200.

We were treated, as usual, to the good food and service of Pagani's, and right from the beginning the assembly acquired a festive mood, in which Christmas crackers were allowed to play a part. The traditional toasts were honoured in due course and then Mr. W. Notari, President, rose to thank the numerous members and friends who had given such spontaneous support to the call of the society. He mentioned in particular Mr. G. Marchand, who has been a very consistent friend for many years and read out a communication received from Signor Clemente Rezzonico, Secretary of Legation, expressing regret at being unavoidably prevented from being with us, but wishing us every success. One very pleasant task of Mr. Notari was to inform the gathering that the offer he made on behalf of the Society at our Annual Banquet, last March, with the view of helping the Fond Dimier had met with an excellent response, both from the other Swiss Societies as well as from the Swiss colony in general, and it was certain that terms would be amply fulfilled. The response from the Ticinesi had been quite fair, but there was still time for anyone to identify himself with the good cause, if he had not already done so.

To Mr. O. Gambazzi, Secretary, fell the task of welcoming our friends, and he expressed the pleasure of the Society at having with us such