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with the small holes. It is rather strong. The "Emmentaler", which is often mistakenly referred to as "Gruyère", is a milder version, with larger holes. English Cheddar or Cheshire and probably the best of all cheeses, Stilton, are rarely seen in Switzerland.

Tips in all Restaurants, as in the Hotels, are added to the Bill, and one should leave it at that, unless some special service has been rendered.

As to liquid refreshments, good beer, invariably served very cold, is obtainable everywhere. It is mainly of the "Lager" type and has a lower alcoholic content than English beer. There are two versions, light and dark (in German "hell" or "dunkel", in French "blonde" or "brune", in Italian "chiara" or "scura").

From its many Spas and Mineral Springs, Switzerland produces a large variety of mineral waters which are very palatable.

Especially in French and Italian Switzerland, and to some extent north of the Alps, wine growing is widely practised and the produce is extremely good, although the Reds do not come up to the best "vins fins" of France which are, of course, also obtainable in Switzerland. The wines of the Rhone Valley and the northern shores of Lake Geneva, as well as those grown around the western shores of Lake Neuchâtel, are excellent. Wine is served either bottled or, cheaper, "open" by the decilitre. Ask for "two décis" or "three décis" or "half a litre", etc. Probably the best Swiss red, "Dôle", comes from the Rhone Valley. It is rather lighter than "Burgundy" but more full-bodied than Claret. Its quality

varies somewhat. The best Dôle is bottled "Pinot noir". Do not ask for a special vintage. Swiss wines are generally speaking at their best when two or three years old and do not improve by keeping longer. There are so many different wines in Switzerland that the most useful purpose is perhaps served by giving a short list of the types which should agree best with the average taste.

| Name | Origin | White | Red | Type |
|--------------------------|-------------------------|-------|-----|---------------------|
| Dôle | Rhone Valley | | X | Burgundy |
| Fendant | " " | X | | sweet to medium dry |
| Dezaley | Lake of Geneva (Lavaux) | X | | dry or medium dry |
| Neuchâtel | Neuchâtel | X | | dry |
| Cortaillot | " " | | X | dry, Claret |
| Veltliner | Grisons | | X | dry, Burgundy |
| Maienfelder | " " | | X | medium dry |
| Schaffiser | Lake Bienne | X | | medium dry |
| Spiezer | Lake Thun | X | | medium to dry |
| Nostrano Rosso | Tessin | X | | dry |
| Nostrano Bianco (Merlot) | " " | | X | Burgundy |

As a tailpiece, let us refer in a few short words to human relations.

The Swiss are a friendly people. You will get on well with them. Most inhabitants speak, or at least understand English, especially in the larger towns and holiday resorts. You will find them sociable, open-minded with a good sense of humour. In Hotels, Restaurants and shops prices are firm and honest. No more than in England will you be able to "haggle" without "losing face". Cleanliness indoors and out is almost a passion with the Swiss.

It is rather difficult to generalise about national characteristics and traits in a Country whose people are so mixed in race and outlook on life. We will therefore not attempt it. To the visitor from abroad who travels with an open mind and heart this diversity is as much an attraction as the ever-changing landscape.

May 11th, 1955.

ERRATA.

In our issue of the 12th of August (page 7960) regarding the appointment as Gérant of the Station Buffet, Zurich, in the person of Mr. Rudolf Candrian, we mentioned "he was at one time, Manager of Brown's Hotel, London".

This is incorrect. It was Mr. Rudolf Candrian's brother, Mr. Albert Candrian, who was at Brown's Hotel at one time, and is now at Suvretta Haus, St. Moritz.



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