

Swiss Culinary arts in Montreal

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A CHALLENGE

In the "Isle of Wight Mercury" we read that our compatriot Mr. W. T. Zuber, of Ventnor, offers £5 to anyone who can tell him a simpler system than the one he has worked out for the introduction of the decimal system. He considers the florin should be used as the main unit, which could be divided into 100 cents. The pound note could have an overprint — 10 florins, the £5 note — 50 florins. This would make easy work of percentages.

Mr. Zuber suggests that the half-crowns and half-pennies would be called in, but that pennies should stay in circulation for all slot machines. None of these need be scrapped, and this would mean a saving of millions to the country. Only two new coins would be needed, 10 cent and 5 cent pieces.

It does seem simple, or has anyone a better suggestion?

"SWISS OBSERVER" PUBLICATION DATES

The "Swiss Observer" is published every second and fourth Friday of the month. Our next issue will appear on 24th February. We shall be glad to receive articles and reports not later than Tuesday, 14th February. Short new items only can be accepted later.

The next issue but one will be published on Friday, 10th March. For that number we shall require articles and reports not later than Tuesday, 28th February.

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THE FIRST JAZZ SCHOOL IN SWITZERLAND

A leisure pursuits organisation for adults in Berne recently founded the first jazz school in Switzerland. It will be run according to the methods of the Berklee School of Music of Boston, under the management of the Swiss saxophonist Heinz Bigler, a former pupil of the above-mentioned American school. In addition to instrumental instruction, the timetable comprises the rhythmic of jazz, improvisation, the progression of chords, harmonisation and arrangement.

[O.S.E.C.]

FIRST JAZZ FESTIVAL SCHEDULED AT MONTREUX

This city has become known far beyond the Swiss frontiers for its *Septembre Musical* in the field of classical music and for its annual competition for the "Golden Rose of Montreux" in the field of TV (this year to be held from 22nd to 27th May). But it has never been the scene of an important jazz event. Now the city and the Montreux Tourist Office have decided to hold a jazz festival on 16th to 18th June, under the patronage of Radio Suisse Romande. It will consist of a competition which will offer prizes in four categories: 1) best New Orleans jazz group; 2) best "middle jazz" group; 3) best modern jazz group; 4) best soloists. The contest will take place on Friday and Saturday evening, and the main concert will be held on Sunday evening, 18th June, with participation of an American jazz star. Since jazz has become popular also through recordings, periodicals, photography and films, arrangements are being made for these media as well. In several rooms of the Montreux Casino there will be a "record market", with hi-fi equipment available. There will also be an exhibition of photographs of jazz musicians and showings of famous jazz films.

[S.N.T.O.]

SWISS CULINARY ARTS IN MONTREAL

This year, on the occasion of the first "officially sanctioned" World's Fair since Brussels, a selection of Swiss speciality dishes will make the journey from Basle to Montreal — not the actual food, of course, but the recipes and the witty names with which they have been tagged. The owner of Basle's Terminal Buffet, Emil Wartmann, has taken on the design, technical organisation and cuisine in "The Four Regions", the restaurant which will be located in the Swiss Pavilion, situated on an island in the St. Lawrence River. Preparations have been going on for some time, and during the "Swiss Weeks" which were celebrated all over the country from 15th to 30th October, the young restaurateur and his Canadian-Swiss colleague who will actually run "The Four Regions" used Basle as a testing ground. During those two weeks, the Baslers had an opportunity of sampling the fare that will be served at the Fair. Many Swiss on examining the attractively designed menu, found dishes from various parts of the country which they had never even tried. The crockery for the Montreal event has been specially made for this occasion, and its deep blue Fayence will contrast brilliantly with the reddish-orange tablecloths and napkins to be used.

[S.N.T.O.]