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**WELLINGTON SWISS CLUB**

Our Annual General Meeting will be held on Saturday, 29th April, at 8 p.m., at the Community Hall, Brooklyn.

**COMMITTEE MEETING OF THE  
SWISS SOCIETY**

A Swiss Society Committee Meeting will be held on Sunday, 7th May, at Mr and Mrs Risi's residence, Ngaruwahia, at 11 a.m.

Business: Consider recommendations for the Annual General Meeting to be held on 11th June at the Riverlea, Hamilton. Will Clubs please instruct their delegates intending to be present, or forward such recommendations in writing before date of Committee Meeting.

**NEWS FROM SWITZERLAND****INSPIRED ECONOMIC DECISION**

Many Swiss enterprises dealing in construction materials at the end of last year communicated to Federal Councillor Mr Wahlen, head of the Federal Department of the Public Economy — and now Switzerland's president—that they would not make any price increases before 31st December, 1961. By this measure, which was taken for the first time in 1957, the industries concerned intend to contribute to maintaining the price of construction at its present level and so help fight inflation. Such a decision, made quite freely by the building trade enterprises, merits an honourable mention.

**SWISS MILLS THROUGHOUT WORLD**

The Swiss firm of Buhler Brothers, which is particularly renowned for its milling plants, helps to grind good wheat throughout the world, as can be seen from the following: it is this firm which is going to set up the first mill for cereals in Brazilia, the new capital of Brazil. This plant will be capable of dealing with 100 tons of cereals in 24 hours. Furthermore, the firm in question is to deliver to one of the oldest Italian flour-mills, two plants of a total capacity of 240 tons per 24 hours. This large pneumatic plant was ordered on the basis of a very careful comparison made with competitive products. In addition, this same firm has supplied seven out of the nine plants of this kind, which have been ordered abroad, recently, by Japan. The most important of these orders related to the setting up of the largest modern flour mill in Japan, comprising two separate plants of a capacity of 140 tons per 24 hours, each.

**MEAT CONSUMPTION IN SWITZERLAND**

The consumption of meat in Switzerland, which is already very high, continues to increase. In 1960, the total consumption, including that of animals slaughtered at home, attained 715 million pounds. Thus, the annual average amount per inhabitant comes to 124 pounds, as compared with 119 pounds in 1959.

**● RECIPE****BRIOCHEs**

Sift and warm 3oz. flour, Cream  $\frac{1}{2}$  cake yeast with some sugar, add  $\frac{3}{4}$  cup of warm milk, pour into a hollow centre of flour. Mix smoothly and let rise in a warm place to a sponge.

Second mixture: Sift 8oz. flour with 1 teaspoon salt, add 3 teaspoons sugar and rub in 6oz. butter. To this add 3 beaten eggs and then the first mixture, beat into a smooth dough. Allow to rise until double in bulk. Turn on to a floured board and kneed well. Take  $\frac{2}{3}$  of the dough, divide into 18 pieces, mould each into a ball and place into a buttered patty pan. Divide the remaining dough into 18 pieces, mould into a small ball on top of other pieces in patty pans. Press right down to the bottom of the mould, let rise. Brush with egg, bake 15 to 20 minutes, 425 degrees. To serve, break in half and butter these. —P.St.

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