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"UPERISED" MILK IN CARTONS

Three Swiss firms co-operated in the planning and setting up in Berne of the only plant in the world for the "uperisation" and treatment of milk for home consumption. The process adopted consists of suddenly raising the temperature of milk to 150 degrees Centigrade, and equally suddenly cooling it down, thus destroying all the bacteria. The liquid is then poured directly into pyramid shaped cartons by a process guaranteeing complete freedom from harmful germs. The whole plant requires only three men to run it; its output is 3600 cartons an hour.

"Uperised" milk can be kept much longer than pasteurised milk, which makes it ideal for sale, for example, in automatic slot machines and in shops with greatly varying turnovers.

FIRST SWISS BANK FOR MOTORISTS

The Zurich branch of the Swiss Credit Bank has just opened a series of eight counters for the use of motorists to enable them to carry out their financial transactions without leaving their cars, thus avoiding a waste of precious time in the search for elusive parking space. This new bank, which is the result of long and detailed planning, is one of the most modern in Europe. It will soon be followed by others of the same type in Basle and Geneva.

On driving into the hall at the wheel of his car, the client is guided to a free counter by a luminous signal. He talks with the clerk by means of loudspeakers; if, however, he wishes to avoid being overheard, he can use a telephone which the clerk can place within his reach by operating a switch from the inside. Any handing back and forth of money or documents is carried out in mobile boxes, also controlled by the clerks. The bank's main office is connected to its counters by television, telephone and pneumatic tube. A highly perfected alarm device and 35 mm bullet-proof windows are designed to discourage even the boldest bank robbers. Cars can manoeuvre quite easily in the hall with its eight counters (one of them for cars with right-hand drive).

● RECIPE

A VARIETY OF CHEESE SALADS

(1) $\frac{1}{2}$ Gruyere, $\frac{1}{2}$ macaroni, 1 onion (per 4 servings), 1 red pepperoni or some red peppers preserved (per 4 servings). Cut up cheese into small sticks. Cook macaroni 'al dente'—only just soft. Mix all in salad dressing.

(2) Danbo cheese with tomatoes and cervelat and egg: Cut up cheese finely, chop cervelat and tomato, mix with salad dressing.

(3) Colbi cheese: 1-3 pears, apricots or pineapple. Cut all in small pieces, mix in dressing. (Allow 3ozs of cheese per serving.)

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