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More Europeans in Switzerland

In the three months following the abolishment of the quota system for foreigners in June 2007, 24'000 residence permits were issued for citizens of the European Union. It is expected that the big rush is over now.

A EU citizen needs a work contract for at least a year to be eligible for permanent residence. Two thirds of the Permanent Residence permits went to EU citizens who had worked in Switzerland before. Many of them used to live just on the other side of the border.

The increased immigration will be positive for the AHV, and the additional workers should not pose a threat to Swiss workers. The Swiss economy is strong; unemployment has decreased over the months of increased immigration.

Under certain conditions the quota system could be reintroduced, but at present there is no need for it, the authorities say.

from Tagesanzeiger

Röllelibutzen in Altstätten

The Röllelibutzen in Altstätten (SG) draw big crowds with their colourful headdresses of glass beads, flowers and feathers. They jump and hop and squirt water on the spectators. They might look quite modern, but in reality they have a long tradition, with roots in pagan fertility rites.



The Röllelibutzen are the central figures of the Altstätten Fasnacht. Other characters are friendly witches with wooden masks and at least five Guggenmusic groups.

Christmas cards

It was encouraging to read in the Club News that children created their own Christmas Cards in the Hamilton and the Taranaki Swiss Clubs. None of these home-made cards have reached us, though. Could the parents and grandparents who received these creative cards maybe lend them to the Swiss Society for the **Exhibition of Home-made Christmas Cards** at the AGM in Auckland, over Queen's Birthday Weekend, please? And if you were the lucky recipient of other home-made Christmas cards, even if the maker of the card isn't a member of a New Zealand Swiss Club, could you please lend them to the Swiss Society, too? We'll have a category "Received Home-made Christmas Cards" in our exhibition.

Trudi

In search of the trend flavours of the future

Liquid instant noodles, a smoke shot, tomato texture and a chocolate mousse "bonbon" are just a few of the trendy flavours that may be the hits of the future.

Givaudan, the Geneva-based world leader in flavours and fragrances, featured them all at a presentation on trend identification in flavours at one of its research centres near Zurich. While some people might scoff at the idea of making your own noodles from a liquid that comes out of what looks like a small plastic bottle of hotel shower gel, the proof is in the pudding... or rather the clear Asian soup you pour it into.

It's an experience to make your own creations, designs or just writing your name with the liquid as it forms the solid noodles, and that is precisely what many chefs around the world are trying to do - make food something to remember.

"Today eating food is not just to fill up your stomach, you want to actually experience the food," Givaudan executive chef Daniel Nachbaur told swissinfo after preparing some of the dishes. "It's for those who want to be trendy, who are growing with the times, who would like to experience something new and who are open-minded."

Nachbaur is one of the Givaudan chefs who have been drawing ideas from seven world-renowned cooks from each region of the world in a company programme called Chefs Council. They share individual styles, signature dishes and recipes with the aim of coming up with innovative flavour themes for the future.

One part of the programme, called TrendTrek, goes out quite simply in search of trends in society.

"We explore regions rich in biodiversity to research new molecules and ingredients to create new flavours, such as unusual fruit or flora varieties."

Givaudan researchers have carried out such exploration in Gabon and Madagascar. "We also try to capture aromas to replicate them from regions very rich in culinary heritage. That would include the Asian regions and Latin American regions, which have very interesting tastes and recipes."

GIVAUDAN

Léon Givaudan founded the company in 1898, but it can trace roots back to the French Revolution. The Roche pharmaceutical company of Basel acquired Givaudan in 1963. Givaudan was spun off from Roche in June 2000 and is an independent Swiss company. In 2002 the company acquired Nestlé's flavour business FIS. It announced a deal valued at SFr2.8 billion with ICI for the acquisition of Quest International in November 2006.

from swissinfo

Answers to crossword on children's page:

Across: 1=Frog, 4=Princess, 5=Golden, 7=Gingerbread, 8=Hansel, 10=Shoemaker, 11=Rats
Down: 2=Riding, 3=Cinderella, 6=Godmother, 9=Bread, 10=Swan