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A Blow to the Spahlinger Treatment.

I have on several occasions dwelt on the prominent part which the late Mrs. Roscoe Brunner has taken in order to facilitate a wide application of the Spahlinger Treatment in this country. The following impassioned appeal appeared in the *Daily Sketch* (Nov. 12th) and bears out the well-nigh fatal blow which this serum treatment is suffering through her untimely death.

There is a real danger that the Brunner tragedy may be the prelude to one worse in its scope and not less pitiful in the suffering it inflicts. You may remember that Mrs. Roscoe Brunner, with her quick sympathy for all that affected human pain and distress, was passionately interested in the young Swiss scientist Spahlinger and in his splendid and self-sacrificing work to rid humanity of the scourge of consumption. Indeed, at the moment when death struck her down she had arranged to visit his laboratory to encourage him to carry on against the financial stringencies that beset him and against the savage indifference with which his discoveries are regarded in certain quarters.

Hers was no sentimental interest. It was not a smart Society woman's pet hobby or mean stunt to get herself talked about. She and her husband set themselves at the head of the campaign to raise £100,000 to finance the salvation of those whom consumption has marked down for death. She did not stint in the giving of her own wealth. She backed her faith with her cheque. Now the danger is just this: With her death the sinews of war on consumption may dry up so far as Spahlinger is concerned.

If that happened it would be a tragedy—a colossal and wanton tragedy. Think what it means. This week one thousand of our fellows will have gone to their death. Next week another thousand will go, and the week after that a third thousand. Every week of the year its thousand dead. Every ten minutes the whole year round a consumptive victim gives up the fight for life. That is the human loss. Consumption costs the nation in addition £94,000,000 a year. This is in our own land alone. Picture the hundreds of thousands of other homes throughout the world at whose doors Death does not cease to knock. And then picture the laboratory at Geneva where an heroic man is threatened with the closing down of his life-saving mission.

Well, what are we going to do about it? We are a poor people in these days, but not so poor that we haven't a sufficiency of rich men who, given the humanitarian vision, can endow Spahlinger's work. Spahlinger himself and his father have already spent £80,000 of their own money on perfecting the serum that defeats Death. Our Government might help, but evidently won't.

We have done much to bring down consumption's toll. We open our windows more to air and sun. We think less of fading wall-papers and more of fading lives. Our women have freed their limbs and keep consumption at arm's length with tennis racket and hockey stick. One thing we have not done. We have not given young Spahlinger his chance. Let us do it now. Do that, and in 1936 consumption will be as rare as smallpox is to-day.

Perhaps some of my readers do not know that the Brunner family is of Swiss extraction: the grandfather on the husband's side of Mrs. Roscoe Brunner was, if I am rightly informed, a school-master somewhere in the canton of Zurich. His son, subsequently Sir John Brunner, is still remembered by some of the older residents of our colony, specially those who passed some years in Manchester; he once invited the whole of the Manchester Swiss Club for an extended stay in Liverpool, where he entertained them in royal style.

The Confederation.

An address was delivered on Sunday, Nov. 7th, on this subject by Dr. Thevenaz, the Swiss Consul in Hull, to the Hull Sunday Association; the *Hull Evening News* contains the following short notice:—

At the Metropole on Sunday the members of the Hull Sunday Association listened to a very illuminating address by W. Thevenaz, D.Sc., the Swiss Consul, on "Swiss Confederation." Dr. Thevenaz has a very charming style of delivery and he said it was a recognised fact that mountain people have a greater spirit of independence than those of the plains. With its numerous valleys separated by high mountains, and opening in every direction, Switzerland, less than any other country, was suited to a uniform government. A breath of freedom rough and fresh as the air of the Alps has always animated the people of different race and tongue which came to settle on the soil.

Federative democracy is in Switzerland the normal and natural form of government. Dr. Thevenaz said every man was a citizen in the full meaning of the word, not a subject. Every Swiss has the freedom of Creed, and bow before God as the All Highest.

Mystery of Swiss Cheese.

The *Daily Mail* (Nov. 16th) thus initiates its readers into the secrets of the cheese making fraternity:—

How do they put the holes into Swiss cheese? Everybody, of course, knows the music-hall joke about the old woman with one tooth who is supposed to work overtime at the job; but not two persons in a hundred have heard the truth about this little mystery.

Some people have a vague idea that the holes are deliberately created to fill up space; others maintain that they are only inserted for purposes of decoration. Both, however, are a very long way from the truth.

Gruyère cheese, or, to be more accurate, Emmenthaler, would be just about as palatable without holes as, say, lager beer without froth. Holes are the hall-mark of quality, and the bigger the holes the better the cheese. In fact, these mysterious constellations are so much in demand for the American market that experts are hard at work "trying to find a formula," as they say at the League of Nations, for making the holes larger . . . and oftener.

It has been said that Swiss cheese is preferred in America because it is so largely used for making sandwiches, and the holes sell just as well as the cheese for this purpose. But every cheese eater in America knows perfectly well that it is not the holes they buy but the rich, nutty flavour which their presence denotes, and which has made Emmenthaler famous all over the world.

The merit of Emmenthaler is due to a very small cause with a very big effect: a tiny microbe which is responsible for the fermentation of the milk before it turns into cheese. With the aid of this benevolent germ the acid salts in the milk are converted into carbonic acid gas, which during the process of manufacture produces bubbles of different sizes. As the mass cools these gradually evaporate, leaving the cheese pitted with holes.

Switzerland produces about £5,000,000 worth of cheese every year, her chief rival being the United States, where the manufacture of Emmenthaler is said to have reached a high standard. After years of research, Michigan experts claim to have discovered a process whereby it is now possible to control the size of the holes and market high-grade Emmenthaler at 10d. a pound.

This threat to one of their staple industries has not unduly perturbed the Swiss. Anyone can put holes in cheese, they reply, but not all the dollars ever printed can produce the aromatic Alpine fodder on which Swiss cattle are fed.

A good story is told about a distinguished foreigner who was being shown over one of the largest dairy farms in the Emmenthal. For a time he watched the bubbling cauldron in silence; then, turning to the dairyman, he asked "And how do you put the big holes in the cheese afterwards?"

"Oh, that's very simple," laughed the farmer. "You just take a hole and put a lot of cheese round it."

The real mystery seems to be the birthplace of most of the cheese which is passed off in this country as "Gruyère" or "Emmenthaler"; the genuine brand of the latter always discloses some water when cut and the late Mr. Dimier used to explain this phenomenon by the statement that "some of it cried because it had left Switzerland and some of it because it had never been there."

QUOTATIONS from the SWISS STOCK EXCHANGES.

| BONDS. | | Nov. 16 | Nov. 23 | |
|------------------------------------|-----|---------|---------|---------|
| Confederation 3% 1903 | ... | 80.25 | 79.50 | |
| " 5% 1917, VIII Mob. Ln | ... | 101.62 | 101.00 | |
| Federal Railways 3½% A—K | ... | 82.47 | 82.12 | |
| " " 1924 IV Elect. Ln. | ... | 101.00 | 100.75 | |
| SHARES. | | Nom | Nov. 16 | Nov. 23 |
| Swiss Bank Corporation | ... | Fr. 500 | Fr. 778 | Fr. 776 |
| Crédit Suisse | ... | 500 | 805 | 800 |
| Union de Banques Suisses. | ... | 500 | 662 | 662 |
| Société pour l'Industrie Chimique | ... | 1000 | 2575 | 2557 |
| Fabrique Chimique ci-dev. Sandoz | ... | 1000 | 4025 | 3990 |
| Soc. Ind. pour la Schappe | ... | 1000 | 2810 | 2847 |
| S.A. Brown Boveri | ... | 350 | 501 | 500 |
| C. F. Bally | ... | 1000 | 1180 | 1184 |
| Nestlé & Anglo-Swiss Cond. Mk. Co. | ... | 200 | 549 | 551 |
| Entreprises Sulzer S.A. | ... | 1000 | 975 | 975 |
| Comp. de Navig'n sur le Lac Léman | ... | 500 | 540 | 550 |
| Linoleum A.G. Giubiasco | ... | 100 | 87 | 87 |
| Maschinenfabrik Oerlikon | ... | 500 | 940 | 920 |

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