

Zeitschrift: The Swiss observer : the journal of the Federation of Swiss Societies in the UK

Herausgeber: Federation of Swiss Societies in the United Kingdom

Band: - (1930)

Heft: 478

Rubrik: Unione Ticinese

Nutzungsbedingungen

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. [Siehe Rechtliche Hinweise.](#)

Conditions d'utilisation

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. [Voir Informations légales.](#)

Terms of use

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. [See Legal notice.](#)

Download PDF: 15.05.2025

ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>

Brüllhardt the challenge cup for the 300 metre target, to Mr. F. Wetter another challenge cup for the 100 yards automatic target, and to Mr. C. O. Brüllhardt a challenge shield for the target "Kunst."

Before the company adjourned to the reception hall, where every member received a prize according to his performance in the final competition, the president expressed his appreciation to Mr. Indermaur, the chef of the First Avenue Hotel, for the excellence of the dinner arrangements.

The usual ball followed the banquet.

LE CHEF ET LE HOMARD.

Vous vous rappelez, chers lecteurs, cette aventure extraordinaire l'affaire des 80,000 botes de foie, si délicieusement racontée par Monsieur France. Il n'y a pas bien longtemps, nous étions menacés, paraît-il, d'après la presse quotidienne, d'une nouvelle affaire aussi retentissante, celle des 80,000 homards ébouillantés, car notre société humanitaire nationale devait faire la guerre aux maîtres queues, qui, saisissant les queues des crustacés, les plongent dans l'eau bouillante pour mettre fin à leur existence avant de les transformer en ce mets cher aux gourmets, le homard à l'américaine.

Ceci, paraît-il, est une opération fort cruelle.

Or, il faudrait placer le patient dans l'eau froide et le chauffer doucement pour arriver à l'ébouillantage car ceci est un trépas plus doux que le plongement dans l'eau bouillante.

Au moyen-âge, quand l'église miséricordieuse livrait ses victimes au bras séculier pour subir la mort à petit feu, l'exécuteur des hautes œuvres voulait bien parfois les occire par un coup de grâce préalable.

Je ne voudrais pas cependant que les âmes compatissantes s'alarmassent du sort de ces pauvres êtres, ni qu'elles crussent que les princes de l'art culinaire ne fussent pas animés de sentiments humanitaires. C'est pour cette raison que je tiens à préciser que, chez les crustacés décapodes macroures ainsi que chez les batraciens et autres membres subalternes du règne animal, *mouvement* ne veut pas dire *sensibilité*. Lorsque j'étais jeune, je me rappelle avoir assisté, un jour de marché à Dieppe, au spectacle d'un joyeux drôle, qui vendait des bagues mirifiques contre les rhumatismes.

Prenant une grenouille vivante, d'un geste digne de Monsieur Deibler, il décapita le batracien et d'un second geste aussi vif, il le dépouilla de sa peau.

Repliant les membres de la bête, il la plaça sur une plaque métallique et amoncela sur son dos un petit tas d'écus. Alors, à la fin d'un discours enflammé et explicatif, il toucha le moignon du cou avec la bague mirifique.

Sursaut de l'animal et cascade de gros sous!

Voilà, dit-il, si ma bague peut faire sauter une pile de sous du dos d'une grenouille décapitée, car elle n'a plus de tête, n'est-elle pas assez puissante pour faire sauter vos douleurs?

Un argument aussi probant porta ses fruits et la vente fut fructueuse. Or, la plaque étant en zinc et la bague en cuivre, notre bonhomme avait tout simplement une pile voltaïque, et nous savons que, chez les batraciens et les crustacés, on peut obtenir une réaction au stimulus électrique, même de nombreuses heures après la mort.

Les chefs disent qu'ils percent la moëlle épinière avec une aiguille avant de procéder à la cuisson du homard et, en effet, cette opération assure la mort d'une façon aussi efficace que la décapitation.

Il est dangereux de s'aventurer trop loin sur cette voie. Si nous sommes logiques avec nous-mêmes, il ne faut pas manger les huîtres, car si on verse quelques gouttes de jus de citron sur ce bivalve succulent à l'état frais, on verra la chair se contracter.

Une huître possède-t-elle de la sensibilité?

On peut se demander si les sensations d'une huître, descendant doucement le gosier d'un gourmet, ne sont pas plus désagréables (pour elle) que le plongeon momentané du homard dans l'eau bouillante.

Les chefs seraient menacés des foudres de la loi et cela pourrait fournir un spectacle émouvant de voir discuter par d'éminents juristes renforcés de moult batteries d'experts physiologistes, humanistes, biologistes et autres, le problème de la sensibilité crustacéenne.

On pourrait insinuer que tout cela semble un peu illogique dans un pays où on honore tant la classe à courir mais—j'oublie—dans un cas il s'agit du sport, dans l'autre simplement de l'art.

ck.

WISHING You a Merry Christmas
And in the Coming Year Many Days
Bright with the Sunshine of Happiness.

From - - - Mr. & Mrs. EMILE MARTIG.

FASHIONS FOR MEN.

By W. PRITCHETT.

In my two previous articles I have discussed this winter's new fashions in overcoats and suits and so, in the present article, I intend to give some idea of the correct formal day wear and formal and informal evening wear, together with the latest styles and cloths.

Formal day dress is used at Royal, Government and Official receptions, Weddings, Funerals, Luncheons, Afternoon Parties, at Ascot and such like occasions. The suit used is what is generally known as the Morning Coat Suit and comprises a tail coat made from fine black or grey worsted, cheviot or vicuna cloth. A single or double breasted waistcoat to match the coat or of a washing material or cloth in white, grey or buff colours. The trousers will be chosen to suit the occasion when they will be worn and will be of striped effects in neat narrow or wide patterns, checks or herringbone designs in black and white or grey. The smart coat is cut with a broad chested effect and fits well into the waist and over the hips and has one bone button to the front and the cuffs fairly narrow and finished with three smaller bone buttons. The waistcoat must be well fitting and sharply defining the waist. The trousers will be long and full with plain bottoms and finished with four pleats at the tops. This suit can make or mar a man's appearance, especially as it is worn when he should be looking his very best, so particular care must be taken to see that it is well tailored and cut. The position of the fashionable waistline as applied to each individual is one of the chief factors a clever cutter has to consider.

The Frock Coat is very seldom seen nowadays, although the King still favours it, and its return to popularity is very remote.

On those formal occasions in the evening such as Balls, Dances, Dinners, Government and Official receptions, House and Theatre parties the tail coat suit is the correct wear. On such other occasions as in your Club, Bachelor Dinner parties, at the seaside, on board ship, when ladies are not present or other informal times the Dinner Suit is worn.

A rule that can be generally applied is, if in doubt, don the tail suit for it is always correct.

The tail suit is a particularly pleasing garment if well made and during the last few years many improvements have been made in its style to increase its smartness. This year, broad shoulders, short square fronts, longer tails, broader lapels all tend to give that appearance of height and breadth which is characteristic of masculine fashions at the present time. The white waistcoat has received more attention at the hands of "Dame Fashion" than any other article of evening dress. The latest styles of waistcoats are cut with a slightly wider opening than formerly and have a square shaped collar in both the single and double breasted styles. The double breasted model is cut with two or three buttons and come to one or two points at the centre and the bottom of the waistcoat is sharply cut away to conform to the short fronts of the tail coat.

The white waistcoat should be always worn with the tail coat and the black waistcoat with the dinner jacket. White or black dress tie also corresponding to the waistcoat worn. The Prince of Wales, however, has worn a white waistcoat with a dinner suit on a number of occasions but he is "a law unto himself."

The trousers which are cut on moderately long and full lines should be finished with four pleats to the tops and two narrow rows of braid down the side for the tail suit and one wider row for the dinner suit.

TILBURY—DUNKERQUE—BALE.

In conjunction with the A.L.A. Steamship Company, the L.M.S. Railway operates a nightly service to and from the Continent through the Ports of Tilbury and Dunkerque.

On the English side direct through services are run to Tilbury from principal provincial towns, including Birmingham, Leicester, Nottingham, Sheffield, Leeds, Bradford, Manchester, Liverpool, Glasgow, Edinburgh, and Ireland.

On the French side an express service is given to and from Bâle, the connection train being composed of modern stock with Restaurant Car facilities available to all classes.

Four steamers maintain the boat service, which takes from 6 to 6½ hours, and special attention has been given to the sleeping accommodation on the steamers, which is comfortable and plentiful.

At both Tilbury and Dunkerque the trains run alongside the steamers.

Full information can be obtained from the Divisional Passenger Commercial Superintendent, L.M.S. Railway, Euston Station, London, the Office of the Swiss Federal Railways, Carlton House, 11b, Regent Street, S.W.1, or any station or Agency of the L.M.S. Railway Company.

ADVERTISE in the "SWISS OBSERVER"

It's "Patriotic" and it Pays!

A ROMAN FACTORY TOWN NEAR BERNE.

Valuable discoveries have been made about four miles to the north from Berne. The historical Museum in Berne has undertaken already some years ago diggings in the Reichenbachwood and lately it was found out, that nearly 2,000 years ago there must have been a factory town of the Roman Helvetian.

This extended Roman settlement was very likely of Celtic origin, for twenty to thirty pits were found, which are the typical dwellings of the Celts. This Celtic settlement was probably one of these twelve towns called Oppidum, of which Caesar, the Roman fieldmarshal, spoke a great deal.

Already a few years ago quite near to the Reichenbachwood three Celtic churchyards and a great Roman cemetery with 170 graves were dug out. Since that time various Roman and Celtic objects found there proved that a large settlement must have existed, which had become a Roman town one century after Christ.

By further digging they came on a street 4 yards broad and made the exceedingly interesting discovery of a Roman factory centre. Amongst pottery-ware five furnaces were found, one of them even contained twelve casks potted together. The utensils showed an improving technical development. Some of these potteries can be traced back to the third and other decorated ones to the fourth century. The impressed trade-marks enabled one even to make out the names of different potters, one was called "Ateius," another "Acutus" and a third "Modestus." At that time the clay was worked on potters' wheels as it is done nowadays. Articles of pottery from this unknown town were discovered in Soleure and in the west of Switzerland, a good proof of trade activity of these Roman potters. Also slate pencils had been manufactured of which several hundred were found. With those the Romans used to write on waxboards.

Another trade was the manufacturing of a kind of safety pin. The Romans did not know of buttons and fastened their long pleated garments with such pins. In this branch two names of tradesmen of the first and second century after Christ were still visible, "Secos" and "Sabinus." Even a pharmaceutical industry must have existed. It is known that 220 oculist stamps belonged to the old Roman Empire of which seven were in Helvetian and from those seven three have been found in the Reichenbachwood. With these stamps the Roman oculists used to mark their pharmaceutical products and very likely the potters supplied them with little pots for unguent.

In another Celtic pit which was reached by a few steps, some fragments of glass, bones of animals and a Roman saddler's or tanner's knife were dug out, therefore it is quite probable that the leather trade flourished at that time.

Last year a foundry was discovered and lately a furnace. Owing to the fact that there was fine sand and good clay in this part, the Roman chose this place for a commercial centre in the Roman Helvetian.

This discovery gains in interest every year and will be of great value for the work of exploration of prehistorical Switzerland.

Berne.

Miss E. DACHSELT.

UNIONE TICINESE.

The "Festa Familiare," in aid of the Fonds de Secours, which took place on the 9th inst., at Pagani's Restaurant, proved a really fine success both as regards attendance as well as enjoyment. Every available place for the Dinner in the Queen Alexandra Hall had been booked in advance but seasonal ailments kept a few away. It was a party of 150 which sat down to the banquet, and by the time the dance was in full swing the company numbered over 200.

We were treated, as usual, to the good food and service of Pagani's, and right from the beginning the assembly acquired a festive mood, in which Christmas crackers were allowed to play a part. The traditional toasts were honoured in due course and then Mr. W. Notari, President, rose to thank the numerous members and friends who had given such spontaneous support to the call of the society. He mentioned in particular Mr. G. Marchand, who has been a very consistent friend for many years and read out a communication received from Signor Clemente Rezzonico, Secretary of Legation, expressing regret at being unavoidably prevented from being with us, but wishing us every success. One very pleasant task of Mr. Notari was to inform the gathering that the offer he made on behalf of the Society at our Annual Banquet, last March, with the view of helping the Fond Dimier had met with an excellent response, both from the other Swiss Societies as well as from the Swiss colony in general, and it was certain that terms would be amply fulfilled. The response from the Ticinesi had been quite fair, but there was still time for anyone to identify himself with the good cause, if he had not already done so.

To Mr. O. Gambazzi, Secretary, fell the task of welcoming our friends, and he expressed the pleasure of the Society at having with us such

well known members of the Swiss colony as Mr. R. Dupraz, President of the Swiss Benevolent Society, a worthy successor to the well-remembered late Mr. G. Dimier, Mr. A. C. Baume, Mr. Ch. Chapuis, President of the City Swiss Club, Mr. Zimmermann, Secretary of the City Swiss Club, Mr. G. Marchand, who on this occasion also made a present of a gold wristlet watch to be raffled, and Mr. Corbat, who presented a clock. A gentleman's silver wristlet watch (of excellent make) had also been presented by an anonymous donor.

Mr. Gambazzi also tendered the heartfelt thanks of the society to Mr. Arturo and Madame Linda Meschini for the fine and generous way in which they always treat us. It was greatly appreciated that Madame Linda Meschini herself had personally attended to the floral decoration of Queen Alexandra Hall, as well as of the Dance Hall on the ground floor and Mr. Meschini contributed substantially to the social and financial success of the evening by defraying personally various items of expenditure, which would otherwise have fallen upon the society. Mr. Gambazzi ended by proposing a toast to Mr. W. Notari's father, the well-known Chef of Paganini's, and it was enthusiastically responded to.

It was then the turn of Mr. Dupraz to address the gathering and he cordially thanked the Unione Ticinese for the support it gives to the Fonds de Secours, mentioning the pleasing fact that by the end of the financial year it is expected the Fonds Dimier will stand at about £7,500. Whereas at the beginning of the year it seemed likely that the establishment of the long desired Home for the Aged Swiss Poor might have to be deferred to the coming generation, the realisation of this object is now brought within measurable distance of attainment and we might look forward to it in our own time. The words of Mr. Dupraz were received with wholehearted applause.

The gathering was regaled with a few well appreciated Italian songs by Signor C. Berni (Tenor), already well-known to the Unione Ticinese, and several items by Mr. Harry Emeric (Comedian), who proved very fine indeed and kept one and all rocking with laughter. The clock was pointing towards 10.30 when we resorted to the ground floor for the dance, which found an ample number of enthusiasts right up to the inevitable 2 a.m. I was rather surprised to find that some friends, who had mentioned they would be leaving before midnight, were still there to hear "Auld Lang Syne." It was perhaps the best compliment they could pay.

A source of keen appreciation for the society was the good number of our confrères who had come a long distance to be with us for the evening, like Albertoli's party of nine from Portsmouth, Ferrari's from Southsea, Veglio's from Maidstone, and others too. Their presence gave us great pleasure and encouragement and we hope to see them at least as numerous on future occasions also. O.B.

SWISS MERCANTILE SOCIETY.

In connection with the scholastic programme the following lectures were given by the students during last week:—

Mr. H. Von Moos, Zurich: "Something about the Postal Service and the new General Post Office of Zurich." Mr. A. Isotta, Lugano: "A Few Words." Mr. A. Rubeli, Neuchâtel: "South America." Mr. E. Burkhardt, Berne: "Madrid." Mr. F. Laedermann, Geneva: "The Escalade." Mr. P. Heimann, Geneva: "Luck." Miss G. Fuerst, Wädenswil: "Amsterdam and the Isle of Marken." Miss J. Siebert, Basle: "My opinion about the Cinema."

On Friday evening, December 12th, the students had the pleasure of listening to Mr. Paul Seaford, who lectured on "London Underground." The lecture was illustrated by some very good slides, some of which Mr. Seaford alone possesses. We learned through graphic description and interesting slides of London's underground, water and gas supplies; its postal service under the surface; and all its marvellous lines of tube railways and their organisations. We joined with Mr. Seaford in congratulating ourselves that we have an underground to London, otherwise everything "on top" would be hopelessly congested.

The students loudly applauded this very interesting and instructive lecture.

On Saturday, December 13th, a large number of students—under the leadership of Mr. John W. Klein, B.A.—visited Hampton Court. The magnificent palace awakened much admiration. The great Banqueting Hall—probably the finest hall in England—was of especial interest. It was here that Shakespeare acted in his own "Hamlet" before King James I. Also Cardinal Wolsey's Private Closet—with the curiously beautiful old ceiling—conjured up the distant past very vividly. Afterwards the students visited the Mantegna Gallery, considered by some critics to contain the finest pictures in the whole collection at Hampton Court. The Maze was also highly appreciated; many students getting very excited and almost despairing of ever seeing their friends and families again. Finally a very beautiful walk through Hampton Court Park and Bushey Park completed a very enjoyable day.

THE EDITOR'S POST-BAG.

The Editor is not responsible for the opinions expressed by Correspondents and cannot publish anonymous articles, unless accompanied by the writer's name and address, as evidence of good faith.

To the Editor of the *Swiss Observer*.

Will you permit me to say that your report of the recent City Swiss Club Banquet and Ball was somewhat lacking in its description of the fashionable side of this function.

What has happened to "ck"? Some time ago he boasted of his newly discovered talent as a fashion reporter.

How is it that he has not taken this opportunity of showing off his wonderful capacities? Was he afraid of the bery of charming young things in their beautiful toilettes? or has he already lost his enthusiasm?

I feel sure that the many lady readers of the *S.O.* would appreciate a more descriptive fashion report of the various social functions.

May I add my sincere thanks to those of "N.L." for the great pleasure we derive in reading our dear *Swiss Observer*.

Yours faithfully,

JEANETTE.

W. WETTER

Wine and Cigar Importer.

67, GRAFTON STREET, FITZROY SQ., W.1
BOTTLED IN SWITZERLAND.

Per doz.	24/2	Per doz.	24/2
Clos du Mont Valais	47/-	Johannisberg de Sion	46/-
Fendant ...	53/-	Dôle Red Valais de	52/-
White Neuchâtel	44/-	Sion	52/-
Red Neuchâtel	49/-	Valais Fondant Sierre	44/-
Desaley ...	54/-	Dôle Red Valais Sierre	48/-

Nett Cash Carriage paid for London
Speciality:
REAL BRISSAGOS "POLUS" ... 30/- per 100
" TOSCANIS ... 15/- per 100 bouts
INDUSTRIA TICINESE TABACCHI.
Polus & Co., Balerna, Switzerland

ALL ORDERS EXECUTED IMMEDIATELY.

Teigwarenfabriken A. G. Wenger & Hug, und Tagl.
Guemligen.

The well-known

Eier - Teigwaren Brands

"Non Plus Ultra," "Garbe," "Zueri"

May be obtained at most of the leading Delikatessen-Establishments, Stores, etc., or, if unobtainable write to the Sole Representative,

H. H. BAUMANN,

30, Hartswood Road, Stamford Brook, W.12

Telephone: Shepherds Bush 3043.

CITY SWISS CLUB.

PLEASE RESERVE

SATURDAY, JANUARY 17th

for the

FIRST CINDERELLA DANCE

at the

MAY FAIR HOTEL, Berkeley Square, W.1.



GOOD TAILORING—always scores.

Better fit, better cloth and better workmanship mean better value for your money.

Suits from 31 Gns. to 8 Gns., but you get value for every penny you pay. Mr. Pritchett is well-known to the Swiss Colony. Ask to see him. A SPECIAL DEPARTMENT FOR HOTEL UNIFORMS. Compare our prices.

W. PRITCHETT

183 & 184, Tottenham Court Rd., W.1.
2 mins. from Swiss Mercantile School.

SWISS BANK CORPORATION,

(A Company limited by Shares incorporated in Switzerland)

99, GRESHAM STREET, E.C.2.

and 11c, REGENT STREET, S.W. 1.

Capital Paid up £6,400,000

Reserves - - £1,960,000

Deposits - - £43,000,000

The WEST END BRANCH
opens Savings Bank Accounts on
which interest will be credited
at 2½ per cent. until further notice.

SWISS MERCANTILE SOCIETY

The members and friends of the Society are reminded that our

Fancy Dress Ball

will take place on

SATURDAY, JANUARY 3rd, 1931,

at the

Midland Grand Hotel, St. Pancras Stn., N.W.

from 7.0 to 1.0 a.m.

TICKETS at 8s. 6d. (incl. Supper during the interval) may be obtained at Swiss House, 34-36, Fitzroy Square, W.1 (Tel. Museum 6893) and from Employment Department, 24, Queen Victoria St., E.C.4 (Tel. City 7719). THE ENTERTAINMENT COMMITTEE.

Drink delicious "Ovaltine"
at every meal—for Health!

Divine Services.

EGLISE SUISSE (1762),

(Langue française.)

79, Endell Street, Shaftesbury Avenue, W.C.2.

(Near New Oxford Street)

Dimanche 21 Décembre 11 h.—"Comment te recevoir?" Jean 1/II, 12. M. R. Hoffmann-de Visme: Ste. Cène.
6.30 h.—M. Pradervand: Service de Communion.

Jendredi 25. Décembre 11 h.—Service de Noel- avec Ste. Cène.

Vendredi 26. Décembre 5 h.—Fête de l'Arbre de Noël.

MARIAGE.

Henri Jules DUFOUR, du Châtellard (Vaud) et Doris Muriel NELSON, de Todmorden (Lancs.), le 16 Déc. 1930.

Pour tous renseignements concernant actes pastoraux, etc., prière de s'adresser à M. R. Hoffmann-de Visme, 102, Hornsey Lane, N.6. (Téléphone: Archway 1798).—Heure de réception à l'église: Mercredi de 10.30—12 h.

SCHWEIZERKIRCHE

(Deutschschweizerische Gemeinde)

St. Anne's Church, 9, Gresham Street, E.C.2.

(near General Post Office.)

Sonntag, den 21. Dezember 1930. IV. ADVENT.
Der Morgengottesdienst fällt aus.

4 Uhr nachmittags: WEIHNACHTSFEIER.

Wir laden alle unsere Landsleute, jung und alt, recht herzlich zu dieser Feier ein. Auch die Sonntagschule wird teilnehmen.

CHRISTTAG, den 25. Dezember 1930.

11 Uhr morgens: Gottesdienst und Feier des Heiligen Abendmahls.

TAUFE.

Am 14. Dezember wurde getauft: Viktor Johann Martin FRITSCH; geb. am 10. June 1930; Sohn des René Emil Karl von Zürich u. der Sarah Jean geb. Schenk von London.

TRAUUNG.

Am 17. Dezember wurden getraut: Hans DREYER von Trub (Berne) und Anna Ella WITSCHI von Jegenstorf (Bern).

Anfragen wegen Amtshandlungen u. Religions-bzw. Konfirmandenunterricht sind erbeten an den Pfarrer der Gemeinde: C. Th. Hahn, 43, Priory Road, Bedford Park, W.4. (Telephone: Chiswick 4156).

Sprechstunden: Dienstag 12-1 Uhr in der Kirche. Mittwoch 5-6 Uhr im "Foyer Suisse."

FORTHCOMING EVENTS.

Saturday, January 17th.—CITY SWISS CLUB: First Cinderella at the May Fair Hotel, Berkeley Square, W.1.

Printed for the Proprietors, by THE FREDERICK PRINTING CO., LTD., at 23, Leonard Street, London, E.C.2.

Can we assist you?

When next you are considering the placing of orders for Printed Matter of any description give us an opportunity to quote—we feel sure the result will be to our mutual satisfaction.

The Frederick Printing Co. Ltd.

23, LEONARD STREET, LONDON, E.C.2.
Telephone - - CLERKENWELL 9595.