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## SWISS MERCANTILE SOCIETY.

The Monthly Meeting of the Society was held at Swiss House on Wednesday, May 12th, and Mr. J. J. Boos presided.

Although the attendance was not up to the average of the last few months, those present were highly delighted with the very interesting and animated discussion on various matters relating to the Society and planning for the future. The President was able, thanks to the arrival of air mail from Headquarters, to give the latest S.K.V. news.

First, he gave details of the very successful Jubilee meeting which the lady members of the S.K.V. held at Basle on March 27th and 28th. They celebrated the 25th anniversary of the admission of lady members into the association. The fact that the original number of 1,500 members of the fair sex has risen to to-days figure of 10,000 speaks for itself.

The President also referred to the "Congrès de l'Union romande," held at Yverdon on the 11th April, which was attended by 65 delegates from 24 sections out of 27 which have their headquarters in the French and Italian speaking parts of Switzerland.

Mr. Boos further acquainted the members with the agenda of the Delegates' Meeting of the S.K.V. at Lugano on May 7th to 9th. Under the prevailing conditions, it was not possible for the London Section to be represented as was customary in normal times, but Mr. Pfändler was able to give a résumé of the proceedings as broadcast by the Swiss wireless.

Mr. A. C. Stahelin also had some very interesting news from Switzerland, which he imparted to the members in his usual eloquent style. Of particular interest was a letter which he had received from National Councillor Ph. Schmid-Ruedin, General Secretary of the S.K.V., which he read out to the meeting.

The President then quoted from an article in the "Kaufm. Zentralblatt" under the heading "The influence of rationing on the cost of living." According to index figures, the cost of living in November last was 44% higher than in August 1939. Owing to rationing and the reduced possibilities of consumption, it was found that the actual increase in the cost of living in the case of a middle-class family amounted to about 22% above pre-war level. Efforts have been made for increased salaries in the case of commercial employees which have resulted in a rise of salaries of from 10 to 15%, and employees in Switzerland have, therefore, to manage on a slightly lower standard of living.

There was a general demand for a series of discussions within the S.M.S. on post war problems, with particular reference to economic subjects such as trade, banking, currency, investment, etc.

It was accordingly decided that the first of these discussions be held following the Monthly Meeting on Wednesday, June 9th, under the title "A Target for Trade in Peace Time."

Mr. W. Meier, Vice-President, will introduce the subject and Mr. W. Beckmann will open the discussion of the ensuing debate. A number of other members have agreed to prepare data for this discussion which promises to be very lively and interesting.

We, therefore, hope that a large number of members and friends will be present on June 9th to take part in the debate and to hear the different points of view regarding post war trade problems, thus helping to make the meeting of really successful one. *WB.*

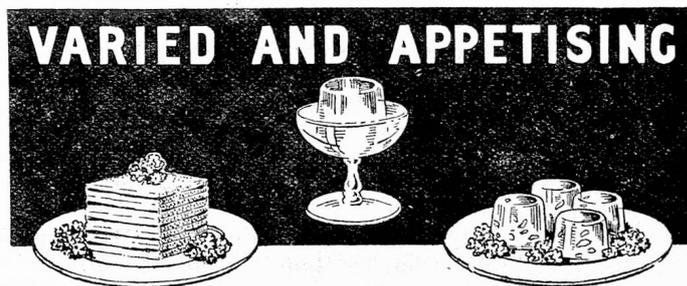
## HANS RENOLD, D.Sc. †.

We regret to announce the death of Mr. Hans Renold, of Priestnall Hey, Heaton Mersey, Manchester, founder of the famous engineering firm which bears his name. Mr. Renold, who had been living for the past two years at Grange-over-Sands, was in his 91st year.

His funeral was attended by our Vice-Consul, Mr. H. W. Hirs and the President with a large number of members of the Swiss Club Manchester, of which he was an Honorary Member. We are indebted to the "Manchester Guardian," May 3rd, for a much deserved appreciation from which we reprint the following extract.

"Hans Renold, the son of a master baker, was born at Aarau, Switzerland, in 1852. His family had been burghers of Aarau or of villages in the neighbourhood for several centuries. As a small boy he helped in his father's business, and one of his tasks was to deliver the bread. His interest in engineering began while he was still at school, and holidays he spent working as an apprentice in small machine shops. At the age of 18 he entered the Polytechnic School, Zurich. The year 1871 found him engaged in engineering construction work in Paris, which the Germans had just evacuated, and two years later he came to England, where he worked as a technical draughtsman and machine inspector. He became a British subject in 1881.

It was in 1879 that the seed of the great Renold chain company was sown. Hans Renold bought for



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