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## INTERNATIONAL COOKERY EXHIBITION AND COMPETITION BERNE, "HOSPES" 1954.

"Hospes" is a Latin word and means guest or hospitality and stands for one of Europe's most attractive and promising Exhibitions to be held in Berne the Swiss Federal Capital from the 14th May to the 21st June 1954.

"Hospes" will be devoted to the Swiss tourist and hotel industry on the one side and to the world-wide art of cookery on the other.

The proposed Exhibition grounds in Berne will cover an area of about 375 acres and the actual buildings and exhibition halls will extend over a surface of more than 100 acres.

The main idea of this exhibition is to illustrate the significance of tourism, the hotel business and in particular the culinary art in general, both from the ethical and economic point of view and as an important media of promoting international friendship.

Berne's permanent exhibition grounds are being transformed during the next 6 months into a garden city of pavillions, lakes and halls. One lake will have an anchored junk serving as a Chinese Restaurant, whilst the other lake will be full of beautiful trout, where the visitors can catch their own fish. There are plans for over 20 exhibition halls and no less than 17 Restaurants. According to taste and pocket one has the choice between a vegetarian and the latest international luxury Restaurants, a Milk Bar and a fashionable Dancing Bar or Night Club.

For the convenience of the internal traffic within the grounds, there will be built a small railway running through all the exhibition halls and as a special attraction there will also be in operation a helicopter service between the exhibition and the City centre.

We in Great Britain are contemplating sending to Switzerland an official brigade of ten men (six chefs, two Jurymen and two official Representatives). They will fly to Berne in a specially chartered plane during May 1954. The entire team will consist of Chefs of British nationality only, and they will represent Great Britain for the first time at an international Cookery Exhibition held in Switzerland.

Besides competing as a team in the various classes the Chefs will also produce about a dozen typical British National Dishes, which will be consumed by the public in the specially built international Restaurant and Pavillion. This will seat alone over 500 persons in the Restaurant, Grillroom and covered veranda and 500 additional seats will be available in the adjoining open grounds where light refreshments will be served. In the other 16 smaller restaurants in the exhibition grounds, such as French, Italian (Florence style). Chinese and various types of Swiss eating places a total of over 3,000 persons will be fed at a time.

For the sole use of the various national teams a separate large kitchen is being built, where the chefs will prepare and cook their competitive and national dishes in full view of the public. The Kitchens, garde manger and pastryroom are all screened off by glass and the public can file past these show windows in a continuous stream.

It is authoritatively stated that this International Cookery Exhibition will be one of the largest and finest ever staged in any country and will be well worth this Country's participation in sending a really first class team, as well as the very best individual exhibitors to Berne for the "British Week" from the 21st to the 28th May 1954.

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