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FOOD AND DRINK

Butter production in Switzerland in 1968 dropped by nearly 3,000 tons to 37,400, whilst consumption increased by 10 tons to 46,500. The Federal Council has asked a working group to establish guiding lines as regards butter prices, in order to arrive at a reasonable price policy now that the "butter mountain" has been successfully reduced. *Milk* production has gone down, but a further 6% reduction is needed, if price control is not to be introduced by May. *Cheese* consumption has increased, whilst fewer cheeses are consumed. The most modern cheese-making centre was opened at Steinbrunn in the Canton of Thurgau last autumn. The technically very complicated installation allows two men to produce 12 Emmentaler cheeses a day. In 1939, there were 2,614 dairies in Switzerland, in 1955 only 2,394, and ten years later the number had been further reduced to 2,177.

Per head of the population, *meat* consumption went up in 1968 to a new record figure of 67,908 kg. (including poultry, game and fish). Nearly 80% was home-produced. In 1967, the average citizen ate 5.8kg. of poultry, 175% more than 10 years ago.

The Swiss produced 645 million *eggs* in 1967, 30m. more than the previous year. Imports went down. It is estimated that the Swiss citizen consumes 184 eggs p.a.

The Basle edible -fungus control had to destroy about 1,000kg. of poisonous *fungi* in one year, a particularly bad year for fungus growing.

Sugar beet production in 1968 was particularly rich; between 1963 and 1967, 43.6 tons per *hektare* was produced, and in 1968 the yield was 50.2 tons. The two sugar plants at Aarberg and Frauenfeld used 453,000 tons (value 42.5m. francs) and produced 63,000 tons of sugar, 14,000 tons more than the average production for the previous period.

127,000 trucks of *potatoes* were produced in 1968, 4,000 fewer than in each of the two previous years. Nevertheless, production per acre has more than doubled since the war.

More than half of the home-produced *Lagergemuese* is harvested in the *Suisse Romande*, especially in the Valais (38%). That Canton produces one-third of all Swiss onions.

The Swiss nation is amongst the world's foremost *apple* eating community: average 33 kg. The Valais is the biggest apple producing Canton (562,000 trees), followed by Vaud (393,000) and Thurgau (341,000). 12 million kg. of *pears* were produced in the Valais last year, twice as much as in 1967. As some million kilos were still in store by December, a special selling campaign was started for the mountain farming population who were able to buy at much reduced prices.

The 1968 *honey* production amounted to 19kg. per hive in the German-speaking part of the country. Only once this century was that quantity surpassed, viz. in 1918 by 0.7 kg.

The Swiss *chocolate* industry employed nearly 6,000 people in 1967, and output totalled 128 million lbs of chocolate products. Three years before, production reached only 118m. lbs for a total number of 7,063 employees. Thus, output increased by 8%, whilst manpower decreased by 16%.

The latest figures regarding alcohol consumption in

Switzerland over the last five years are as follows: annually 121.7 litres *per capita* (1956-60: 112.3) of fermented beverages, 37.1 litres (34.9) of wine, 11.0 (17.3) litres of fruit wine, 73.6 (60.1) litres of beer and 4.46 (3.51) litres of spirits. Champagne exports from France to Switzerland last year totalled 15 bottles per 100 inhabitants. Switzerland is in second place as champagne consumer, behind Belgium, but before Great Britain and U.S.A., though in 6th place with regard to French champagne imports, behind Great Britain, U.S.A., Italy, Belgium and Western Germany.

(Agence Télégraphique Suisse
and O.S.E.C.)

PAYERNE HONOURS GENERAL JOMINI

Payerne, district capital in the Canton of Vaud, famous as an air force base, is preparing for the hundredth anniversary celebration of the death of Antoine Henri Jomini who was born on 6th March 1779, as a citizen of the city and died at the age of ninety, on 22nd March 1869 in Passy near Paris. The commemorative year is not only meaningful for the authorities and inhabitants of Payerne which in 1967 had celebrated the millenium of its name first being mentioned in a document, and more recently, festively completed the renovation of its most important building, the *abbatiale*. The centenary is to recall the name of a man who today is known but to a small circle because he worked mainly abroad. Racked with fever, he took part in the catastrophic crossing of the Berezina River in 1812 when Napoleon's Great Army was on its way home from the Russian defeat; he took part in the Battle of Nations in Leipzig in 1813 and in the Congress of Vienna in 1815. Later, while military tutor to Czar Alexander II, he wrote — following many other works — the basic book "Compendium of the Art of War" which was afterwards published in two enlarged editions.

[S.N.T.O.]

THE PREVENTION OF AIR POLLUTION

Air pollution is one of the unfortunate by-products of our technological civilisation, which not only makes its effects felt in everyday life but is very annoying in industry and craftwork, especially when the manufacturing processes themselves produce dust and vapour harmful to the health of workers and the general public. The problem of eliminating dust and vapour has been studied by an engineering firm in the Canton of Vaud, which has produced a range of air purifiers with capacities varying from 350 to 1,500 cu.m. of air an hour. These instruments are based on the wet filtering principle, that is to say the air filled with miasmas and dust is brought into contact with sheets of water circulating under the effect of the suction of the filter; this water captures the dust, which is precipitated in the form of sediment. The "CBC" dust separator therefore has no filter to get clogged with dirt and is completed by a plastic secondary filter and a stainless steel drip-proof device preventing the filtering water being drawn off by the flow of air. The filters, driven by electric motors with powers of 0.75 to 40 kW. according to capacity, are equipped with a great many improvements, making servicing simple and inexpensive, with the possibility of adapting them to a wide range of requirements in both industry and craftwork.