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NEWS FROM SWITZERLAND



FOR THE HARD OF HEARING

At the last Basle Fair (spring 1962), a Swiss manufacturer displayed a miniature hearing aid for the hard of hearing. The "Rexton Pearl," as it is called, fits completely into the ear and contains all the equipment required, i.e. a three-transistor amplifier, a battery, a microphone, a receiver and a volume regulator—the whole appliance being no bigger than a sixpenny piece and weighing just 5 gr.

AIRPORT BUILDINGS TO BE ENLARGED

Only nine years after its construction, Zurich-Kloten Airport is already too small. This is not surprising if one considers the really amazing growth of air traffic, especially since jet planes were first put into operation. Whereas in 1951 the number of passengers passing through Zurich Airport annually was in the neighbourhood of 500,000, the figure is now three times as big. Consequently plans have been made for a big expansion. Roughly speaking, the size of the airport, including the terraces and restaurants, will be tripled. At the same time all premises and the departments they house will be brought up to date and improved. The approach roads will be completely modified by the construction of a motorway between the city and its airport. In addition, like Geneva-Cointrin, but at a later stage, it is planned to connect the airport to the rail network directly by rail. This project, work on which is to start in 1963, is expected to be completed by 1967 and to cost 47 million Swiss francs.

SWITZERLAND PLAYS HER PART IN DEVELOPMENT OF INDIA

On July 30th, 1960, an agreement was signed in Berne, authorising a Swiss bank consortium with the backing of the Confederation to issue long term credit loans to India for the purchase of Swiss producer goods up to a total of 100 million Swiss francs in value.

At present, the first instalment of 60 million Swiss francs has been almost completely used up by the orders India has placed with Swiss firms. After an exchange of notes between the head of the Swiss Department of Trade and the Indian Ambassador in Berne, the second instalment of this loan was recently issued, the amount even being raised from 40 to 50 million Swiss francs. The total value of the loan thus issued under the terms of this agreement has consequently risen from 100 million to 110 million Swiss francs.

The issue of this second instalment will enable India to purchase Swiss production goods required for the fulfilment of her development projects.

"UPERISED" MILK IN CARTONS

Three Swiss firms co-operated in the planning and setting up in Berne of the only plant in the world for the "uperisation" and treatment of milk for home consumption. The process adopted consists of suddenly raising the temperature of milk to 150 degrees Centigrade, and equally suddenly cooling it down, thus destroying all the bacteria. The liquid is then poured directly into pyramid shaped cartons by a process guaranteeing complete freedom from harmful germs. The whole plant requires only three men to run it; its output is 3600 cartons an hour.

"Uperised" milk can be kept much longer than pasteurised milk, which makes it ideal for sale, for example, in automatic slot machines and in shops with greatly varying turnovers.

FIRST SWISS BANK FOR MOTORISTS

The Zurich branch of the Swiss Credit Bank has just opened a series of eight counters for the use of motorists to enable them to carry out their financial transactions without leaving their cars, thus avoiding a waste of precious time in the search for elusive parking space. This new bank, which is the result of long and detailed planning, is one of the most modern in Europe. It will soon be followed by others of the same type in Basle and Geneva.

On driving into the hall at the wheel of his car, the client is guided to a free counter by a luminous signal. He talks with the clerk by means of loudspeakers; if, however, he wishes to avoid being overheard, he can use a telephone which the clerk can place within his reach by operating a switch from the inside. Any handing back and forth of money or documents is carried out in mobile boxes, also controlled by the clerks. The bank's main office is connected to its counters by television, telephone and pneumatic tube. A highly perfected alarm device and 35 mm bullet-proof windows are designed to discourage even the boldest bank robbers. Cars can manoeuvre quite easily in the hall with its eight counters (one of them for cars with right-hand drive).

● RECIPE

A VARIETY OF CHEESE SALADS

(1) $\frac{1}{2}$ Gruyere, $\frac{1}{2}$ macaroni, 1 onion (per 4 servings), 1 red pepperoni or some red peppers preserved (per 4 servings). Cut up cheese into small sticks. Cook macaroni 'al dente'—only just soft. Mix all in salad dressing.

(2) Danbo cheese with tomatoes and cervelat and egg: Cut up cheese finely, chop cervelat and tomato, mix with salad dressing.

(3) Colbi cheese: 1-3 pears, apricots or pineapple. Cut all in small pieces, mix in dressing. (Allow 3ozs of cheese per serving.)

From NEBELSPALTER