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retained by the tourist agencies seems quite moderate when you compare the cost of free lance travel: you won't do it cheaper on your own, though you may see more places, gain more experience and have fun.

Our solution of the food problem was to lunch off beer, rolls, sausages that were sausages, or cheese and fruit which we bought wherever we happened to be. This introduced us to cervolas, salami, St. Galler Schubligh, Landjager, and bundnerfleisch (a salted smoked dried beef which is excellent and keeps indefinitely). Butter is expensive, F.4.70 per  $\frac{1}{2}$ Kg. (approx. 5/4d. per lb.), and is messy to carry so we substituted soft cheeses such as Tilsiter, Tomme, Bel Suisse or Brie: Limburger, humorously nicknamed "fromage facteur" for a reason that can be guessed, is rather too "high" to carry well; it is a cheese that wants to be alone. "Abendessen" was usually taken in a restaurant of the Taverne type where the speciality of the locality could be sampled — *e.g.*, Fondue, made of cheese boiled with white wine, into which one dips pieces of bread on the end of a long pronged fork, the penalty for dropping a piece being to pay for the wine.

For a "going places" holiday you can get your holiday runabout ticket made out pretty much to your own specification. If possible, save your currency by getting it through a Travel Agency before leaving Great Britain. Attached to this ticket will be vouchers allowing you to go five excursions at half price. A holiday ticket costing F.40 from Thalwil on the Lake of Zurich, permitted us to break our journey as often as we wished on a circular tour, Zurich, Lucerne, Thun, Spietz, Kandersteg, Lötschberg, Brigue, Sion, Montreux, Lausanne, Fribourg, Berne, Langenthal, Zurich.

How did we get around? We walked, climbed, cycled, sailed, rowed and went by tram, train and bus.

What did we see? So much, it is difficult to know what to mention specially. Cycling round the Lake of Zurich was fun, and rowing in the evening; the chair lift from Beatenberg up the Niederhorn was a new experience to be remembered. In Thun, wandering up the Hauptgasse, that street that looks more

musical comedy than any musical comedy, was a never failing entertainment. The journey through the nine miles of the Lötschberg, climbing up to 4,000 feet by a zigzagging mountain railway, glimpsing the incredible blue of the Blausee — the quaint old buildings in the town of Brigue — watching Jersey bulls arriving for the cattle market — picnicking on the Castle heights at Sion — rambling about the Castle of Chillon — the miles of Poplars in the Valais — vineyards with the young vines staked in geometric rows — coloured beehives, — flowering trees, magnolias, lilac, chestnut, apple and pear blossom whitening the landscape — mountains with snowy peaks — green valleys — busy towns with alarmingly fast traffic — the white habit of the monks at Fribourg, the riot of colour and mounds of foodstuffs in Berne market — arcades and fountains — the brilliancy of stained glass in churches — reflection of lights on the lake at night — missing the last boat in pouring rain — the glare and heat of the sun on Lake Lemau — Swiss hospitality, so warm and generous — clocks and embroidery — polished floors, smiling maids — these all make up a kaleidoscope of happy memories, and experiences which will not soon be forgotten.

Yes, go to Switzerland, you'll enjoy it, and it will be worth going broke for.

#### NOUVELLE SOCIÉTÉ HELVÉTIQUE.

Lecture by Dr. A. Laett.

A large gathering of members and friends, amongst them the Swiss Minister and Madame de Torrenté, attended the lecture of our old friend, Dr. A. Laett (Zurich), who, at the Vienna Café, Berkeley Arcade, Baker Street, N.W.1, spoke on the subject: "Some chapters from the history of the Swiss Colony in Great Britain."

With rapt attention the audience followed the speaker, who gave a very interesting and extensive compte rendu of the rôle which some of our compatriots played in this country and the British Empire during the last few centuries.

## THE SWISS BENEVOLENT SOCIETY

31, CONWAY STREET,  
LONDON, W.1.

As well known to the old friends in the Colony, the object of the Society is to give

**"Assistance to destitute Swiss  
irrespective of creed, by casual  
help or old age pensions."**

The recently published Report gives an outline of last year's activities and on application the Secretary would be pleased to send a copy to anyone interested in the Society's affairs.

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