



Attractions.



Switzerland.
get natural.



Stanserhorn, Lucerne- Lake Lucerne Region

Switzerland in 3, 5 or 10 days. For more information please visit:

MySwitzerland.com/en-au/top-attractions.html



Get the Swiss Mag iPad app and download the free e-brochures: **MySwitzerland.com/ipad**



Swiss Travel System.



From the Editor

My apologies for some unavoidable delays between the last edition and this one. We've been able to get this publication out thanks to the addition of Alois Simath to replace me as Acting Secretary on the Swiss Club's Board. We all welcome and thank him for his invaluable volunteer support, along with the superb offer from Barbara Koeppel for to help with the volume of proof-reading & copy-editing for us. As ever, we welcome Schwiizerdütsch or French language content, which our contributors may find easier to give in their native tongue than in English! In our ongoing campaign to recruit more Board members, you'll find a detailed list of job descriptions online at:

www.swissclubnsw.com

Many Swiss community colleagues will have enjoyed up-to-date stories and photos on Facebook & via Martin Frutiger's fantastic monthly email Newsflash. If you wish to print an article in our last Swiss Community News this year, please send it to **swisscommunitynews@gmail.com**

Signing off,
Jessica Steiger-Thorpe,
Outgoing Editor

Schweizerdeutsch Tutoring in Sydney

Are you or your children interested in learning or keeping up Schweizerdeutsch here? It is never too late to learn a new language – all age groups are more than welcome to participate. Private and group tutoring lessons are available (subject to attendance rate).

Learn Swiss German by experienced and fluent-speaking individuals living here in Sydney in a fun and interactive teaching environment.

Contact: **Barbara Koeppel**

Email: **koebark@bigpond.com**

Mobile: **0401 361 998**

Support your Swiss Club & buy the 2014 Entertainment Book!

You can order via **www.swissclubnsw.com** and start getting discounts immediately! The book quickly pays for itself in savings.



Travel to Switzerland, Europe and the World with Swiss & Europe Travel

For your travel arrangements including airfares, accommodation, tours and cruising, we are highly competitive and provide exclusive offers to our clients. Business or pleasure, we have packages suited to your budget.

SWISS TRAVEL

Contact Elisabeth Grieder • egrieder@swisstravel.com.au
(02) 8270 4867 or visit us online www.swisstravel.com.au
Concierge House, Level 3, 332 Kent St Sydney NSW 2000

Licence 2TA001389

Next deadline for issue no. 222 is 5pm Sat 1 Nov... the Christmas edition



Like us on
Facebook

www.facebook.com/swissclubnsw



Follow us on

twitter

www.twitter.com/SwissClubNSW



Swiss Club NSW President's Message

Dear Members and Friends,

Congratulations to the 2014 National Jass Champion, who is one of our very own members - Lorenz Sonderegger. He played a series of tough matches and fought his way through some of Australia's best Jass players for a well-earned win. Though I was unable to make it to this year's tournament due to work commitments, I would like to thank the South Australian team for organising the entire event and putting together a great competition, plus a side trip to the Barossa Valley. Next year will be NSW's turn to host this annual event, and I look forward to working with the Jass Committee to run an entertaining tournament.

The Club's annual AGM and Fondue Night at the Eiger Swiss Restaurant had a great turnout despite being on a Monday night. The representation of the various Swiss groups, organisations and members were appreciated, which made it unproblematic for the SCNSW to reach the required amount of members for the quorum. A special thanks goes to our new Consul-General, Mr. Ernst Steinmann, who attended on the night and acquainted himself with our members. Ernst tells me that he enjoyed himself very much and made contacts with some of the members during and after the Fondue. Thank you to all attendees and to those who contributed to the success of the AGM. My gratitude also goes to Ruth and Alain Will from the Eiger, who again served us their wonderful food and provided us a place to hold the AGM.

Again, I would like to take this opportunity to draw your attention to our dynamic website www.swissclubnsw.com that now has plenty of information and



Lorenz Sonderegger (middle) Jass Champion of Australia for 2014 (SCNSW member).



AGM Fondue Night.

links to explore events – including a Blog on the Jass Championships, Swiss news around Australia and important documentation from the SCNSW and other social clubs and organisations.

**Your President,
Daniel Frutiger**



Swiss National Day Celebration

Sunday 3rd August 2014



AGM Fondue Night.



As a long-standing part of the Swiss community in Sydney, we had a stand at the Swiss National Day Picnic at Castle Hill Showground. By 11am we were ready with our display, where we offered for sale this year the book, *THE SWISS IN NSW : A HISTORY*. What an attraction it proved to be! Many visitors came by the booth and wanted to buy it immediately - no questions asked. This is a good sign that the word is getting out on the quality content and colourful presentation of this book.

Of course we also enjoyed eating the traditional Bratwurst and Cervelat, washed down with some RIVELLA. All was prepared with care, and much professionalism. The taste was superb. As an after-dinner specialty, a Nussgipfel did not go astray. Such delicious morsels made it hard to resist going back for another!

We understood there was a record crowd at the event. We were kept busy all the time. We were lucky to get a breather to sample the specialities on offer, and there were many to enjoy. It was great to catch up with newcomers to the picnic, as seen in our picture here - Raphael VETTER and his wife Cecilia, whom we had not seen at Castle Hill before. He was not the only one and it's a credit to the event to attract new participants each year. A great day and wonderful way of remembering 1291!

Armin Roth

Sydney Programme for Swiss Seniors and their families and friends

All events are subsidized for Swiss Senior Citizens by the Swiss Community Care Society

Saturday November 29th:

Christmas Luncheon at the Concordia Club in Tempe (\$25). Concordia Club is always a winner. Enjoy the food, the music and the fabulous lucky door prizes. Bring the family along.

If you are not on our invitation list and are interested in any of these events, please ring Functions Coordinator Ursula Mooser on 9428 5593 or email mooserclan@exemail.com.au



Swiss Contemporary Food
LICENCED RESTAURANT

Leo & Merren Rutishauser

1st Floor, 782 Old Princes Hwy, Sutherland NSW 2232

Phone: (02) 9521 8747 - Merren: 0408 613 864

Email: stapleone@optusnet.com.au

Web: stapletons.com.au

Buure Zmorge at the Austrian Club



Join Swiss Club to enjoy a delicious and authentic Buure Zmorge (Swiss Breakfast) at the Austrian Club in Frenchs Forest next month. There will be a selection of traditional Swiss cheeses, rohschinken, buendtnerfleisch, landjaeger, quiche Lorraine, bichermuesli, yoghurt, fruit platter, honey, jam, a variety of bread.

Where:

Austrian Club Frenchs Forest, 20 Grattan Crescent, Frenchs Forest

When:

Sunday, 2 November 2014 from 10:00 to 13:00.

Cost:

Non-members to pay \$30/person, members to pay \$25/person, children between 4-12 years old to pay \$12.00/pp.

Payment:

Either cash on the day (correct amount would be appreciated) or direct deposit into our bank account.

Account Name: Swiss Club NSW

Account BSB: 112879

Account Number: 061587992

Bookings are essential – please contact Daniel Frutiger before Sunday, 26 October to confirm your attendance and payment option

+61 2 9680 4299 | 0403 502 048 | dan.mar04@bigpond.com

Swiss Historical Society Inc.

Our historic documents and photos have a permanent home

Readers of our book "The Swiss in New South Wales: A History" frequently admire the wonderful historic photos, documents and artefacts featured in it. Indeed, the Swiss community is fortunate in owning a veritable treasure trove of historic materials, faithfully collected and stored over many years by Armin Roth and other senior community members. It is no exaggeration to say that without some of these sources, such as the authentic records of the Swiss Club and its forerunner, the Swiss Society, the history of our community organisations could not have been written.

While our book was being written, the documents and photos in this collection were archived and stored in the offices of Schweizer Kobras solicitors. We are grateful to Sonja and Norbert Schweizer and their colleagues for their generosity in making this space available for the better part of five years.

Following the book's publication in 2012, the Swiss Historical Society had to find a permanent home for these treasures, a place where they would be professionally stored and maintained, as well as being accessible to the general public. Now we are delighted to announce that the State Library of New South Wales has taken all the documents and photos previously held by Schweizer Kobras. In due course these materials will be catalogued and made available to interested readers.

Copies of "The Swiss in New South Wales: A History" are still available.

Bettina Boss
President, Swiss Historical
Society



The oldest photo in our collection, probably dating from around 1920, showing members of the Swiss Society of New South Wales with their flag.



Special prices for multiple copies of:

THE SWISS IN NEW SOUTH WALES: A HISTORY

Book cost including postage and handling fee (\$8.00 per copy)
\$38.00 per copy up to 5 copies
\$28.00 per copy for 6-10 copies
\$23.00 per copy above 10 copies

To order please visit our web site:

www.theswissinnsww.com/buynow

SWISS HISTORICAL SOCIETY INC.

Does your neck, shoulder or back trouble you or do weak muscle areas handicap you when playing sport?

Then we can restore your quality of life via our specially designed muscle strengthening program.

Private Health Care Rebate available.



MediStrength

PHYSIO AND WORKOUT CLINIC.

Our convenient opening hours are 10:00am to 8:00pm Monday to Friday and 10:00am to 2:00pm Saturday
27 Albert Ave, Chatswood (corner of Albert Ave and Neridah St) | 02 9884 8859 | www.medistrength.com.au

Successful Partners in Foreign Estate & International



Commercial and Personal Legal Services and Foreign Law

For further information please contact Norbert Schweizer or Michael Kobras. Alle Dienstleistungen werden auch in deutscher Sprache angeboten.

Inheritance Law

Lawyers with extensive experience in International Inheritance matters. Our lawyers are also admitted in Germany and Switzerland, and specialise in representing beneficiaries from those countries.

Practice Areas Include:

- Wills under German and Swiss Law
- German Estate and Inheritance Law
- Swiss Estate and Inheritance Law
- Probate and Administration of Estates
- Inheritance Disputes



Level 5, 23-25 O'Connell St, Sydney NSW 2000
Tel: +61 2 9223 9399 Fax: +61 2 9223 4729

All mail to: PO Box H283, Australia Square NSW 1215
Email: mail@schweizer.com.au Internet: www.schweizer.com.au

Simply Irresistible GERMAN SMALL GOODS

Meats

- Weisstwurst
- Nuernburger Bratwurst
- Theuringer Bratwurst
- Pork Bratwurst
- French Style Merquez
- Fleisch Kaese
- Pizza Fleisch Kaese

Breads

- German Pretzel
- Pastries
- Variety of delicious German Breads

Now offering
the best tasting
Gluten Free Bread
in Sydney!

Great range of Dutch
& smoked products



Brot & Wurst

1442 Pittwater Rd, Nth Narrabeen
Formerly "The Cheesecake Shop"
9970 6151 • Easy parking

Freshness Guaranteed

View Club Info on
www.swissclubnsw.com,
including our call for
new Board Members



EIGER

www.eigerswissrestaurant.com.au

B.Y.O. -
LUNCH
12 NOON - 1:30
PM
DINNER
6 PM - 9:30 PM
CLOSED TUESDAYS

9564 1160

Your Hosts:
Ruth & Alain Will

SWISS RESTAURANT EIGER

552 Parramatta Road, Petersham NSW 2049

Deutscher Schulverein Sydney Inc. since 1960
Are you a student aged between 6 to 18 years?
And would like to learn to speak German?
The German Saturday School Sydney Inc. provides a friendly
and inexpensive environment to learn both the German language
and its culture.

All classes are during school terms

Thursday: Grays Point Public School, 3:45 - 5:45 pm

Fridays: Pymble Public School, 3:30 - 5:30 pm

Saturday: Blacktown Boys High School

Camden High School

Chester Hill, High School

Miranda, Port Hacking High School

Pymble Public School, 9:00 am - 12 noon

Liverpool on demand

For more information please contact: Mr. Markus CHRISTMANN,
mobile: 0423 744 128

SWISS PLAYGROUP



Playgroup's leader, Noemi Bangel has outdone herself with the wonderful turn-out she has. Noemi with the Father's Day craft she set up (framed pictures of children's handprints in 3 colours, which she did for babies through toddlers – plus wiping the paint off all their hands!!)



Geschichte verzelle

It's a wonderful group of parents, including many who expressly take the day off work to share a Schwyzerduutsch story and some traditional songs with their children in this multilingual playgroup.



Playgroup Papis



We are so grateful to Noemi & her family – especially for the superb picnic she arranged on Friday 1st August, where parents drove from far and wide to relax by Manly Dam. Even the kookaburras appreciated the quality of the Barossa Valley cervelats, when they swooped down to steal some hot off the BBQ!

From the Desk of Anne Held

August 2014

Dhukarr – The Knoblauch Collection in Lugano, Switzerland

If at first you don't succeed, try try try and try again. . . . So the saying goes. And this is just what Beat Knoblauch did over the last couple of years, to finally realise a dream. But let's start from the beginning:

Swiss-born Beat Knoblauch arrived in Sydney in 1976, with no money, but lots of ambitions and energy and certainly a good feel for business opportunities. But it is not only business Beat was interested in. He soon became hooked on pictures of his new adopted city and surroundings, and started his first collection of antique prints of colonial Sydney views between 1788 and 1850. This collection is now so significant that it has been exhibited at the Museum of Sydney and Hyde Park Barracks.

In the late 70s, Beat discovered Aboriginal art. He was impressed with the beauty of the works, their significance, sometimes their spirituality and mysticism. They tell stories of the land, of the people, stories of where the different tribes come from, and where they belong, stories of what happens in their lives. It was all so new and exciting, and not very well known yet. He began buying canvases, bark paintings, lithographs and later also the mysterious and fascinating sculptures, poles and hollow logs with the crosshatched fine lines in natural pigments. He realised that there was a whole new movement happening with contemporary indigenous art, which suddenly became more easily available and appreciated. The first Aboriginal artists' collectives were emerging, starting in Papunya in the Northern Territories. Art collecting became a passion, and Beat soon made very valuable contact with dealers and galleries, who often contact him first, before putting a painting on the market.

Does Beat collect Aboriginal art as an investment? Not at all. He is above all a



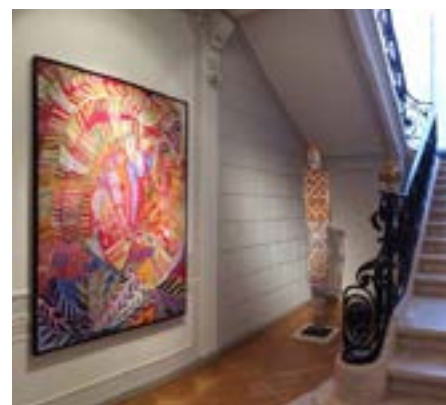
collector, who enjoys his discoveries, what is beautiful and artistically unique. He is proud of them and his Sydney office looks like a colourful gallery. There are paintings just about everywhere, on the walls, stacked up in a corner and on shelves, with the more fragile 'Mimi' sculptures and small totems protected in a glass cabinet. He keeps on adding to his impressive collection and really gets pleasure from the fact of owning such fabulous vibrant and interesting pieces. He enjoys it all so much, that he decided that he would like to share it all with a larger public. Instead of showing it in Australia, he felt that he would like to give back something special to his native Switzerland, to show his compatriots a certain aspect of art and culture of his new chosen country. Why not show his collection in a museum or gallery in Switzerland?

A first step in this direction was made in late 2005, when Beat was asked to make one of his hollow logs available for an exhibition about the leading indigenous artist John Mawurndjul. That exhibition was held at the Tinguely Museum in Basel.

A few years ago, a new project started. Out of his own initiative, Beat contacted several museums and collections in

Switzerland, among them the Klee Museum in Berne as well as Fondation Gianadda in Martigny. Many showed interest, some had interest but no money, some didn't respond, some were already fully booked for several years. Finally, an enthusiastic and positive response was received from Lugano in the Italian speaking canton of Ticino. Si, si, we will show the Knoblauch Collection of contemporary Aboriginal art in the Villa Ciani in Lugano, curated by the Museo delle Culture and opening in May 2014! Everybody was excited. A curator travelled to Sydney to make a selection. Each piece had to be tagged, measured, some of them needed a frame. There was the matter of certified provenance and copyright to be considered. Would a permit be needed to send the collection abroad? (The answer is 'no', as contemporary Aboriginal art is made for the public. Some traditional Aboriginal art or designs may only be shown during ceremony or to selected members). A fabulous catalogue was created and designed by Henry Bois De Chesne, who also took all the stunning photographs. (Many readers will remember Henry and his wife Carole who used to live in Avalon and now settled back in Switzerland. The photos of the Knoblauch Collection in this article are by compliments of Henry).

And then suddenly, shock news: Due to the latest budget cuts, the municipality of Lugano had to cancel the project, despite all the previous arrangements. Beat of course was devastated, but the man is not the type to give up so easily. He and his many university and business colleagues, friends and family members pulled all and any strings they could. Alternatives were suggested, letters were written, legal aspects considered, phone calls made,



meetings held, till finally the right person at the right place was convinced that this exhibition had to take place after all and a new venue was arranged. A happy Beat got super busy and finally a substantial part of his collection left for Switzerland, secured in custom-made crates and very carefully wrapped and packed.

On a glorious sunny summer day, the official opening of 'Dhukarr – Contemporary Aboriginal Art – The Knoblauch Collection' was held on 5th July 2014 at the Museo delle Culture, an elegant rose-pink villa in the wonderful tropical park of the Heleneum, directly on the shores of Lago Maggiore in Lugano-Castagnola. The Museo specialises in ethnic and primitive art and houses the permanent collection "The Serge e Graziella Brignoni Donation" (A rich collection of ethnic artworks of great historical-artistic interest coming from Oceania, Indonesia and Africa).

Representatives of the Town Hall of Lugano were present, sponsors, the media, artists and art lovers, visitors who had been in

Australia, friends and family, and even the familiar face of Markus Meli, our previous Consul General of Switzerland in Sydney, and his wife. The guests were astonished, something new and exciting was presented, and many questions were asked. The sounds of a didgeridoo surprised the audience. The instrument was played with much enthusiasm and dedication by one of the best didgeridoo players and teachers in Europe, Andrea Ferroni from nearby Italy. A delightful little intermezzo has to be mentioned: Beat's cute little granddaughter suddenly decided that she needed a cuddle from grandpa and went to grab him, unaware that he was in the middle of his speech. Beat continued speaking, the microphone in one hand, the little lady proudly perched on his other arm.

Some 140 works have now found a temporary home in the Museo and it all looks fabulous. Beat's brother Andreas, himself also a keen collector, made some of his pieces available as well. The vibrant colours of the paintings shine strongly from the stark white walls. Tall carved wood sculptures with black eyes and pale faces are placed dramatically in the hallway. A pair of 'Mimis' (thin, spirit-like creatures) have

been placed on a plinth in front of an open window, and you just feel that they longingly look out to the lake, homesick for the dry desert of their native Arnhem Land. You can walk around poles taller than yourself, some straight, some curved, and you can compare the different styles and materials used. Each work is full of life and has a story to tell, stories brought to the Swiss mountains from a country faraway. They all open the visitors' eyes to new experiences and new art forms.

The Knoblauch Collection can be admired till 6th January 2015 at Museo delle Culture, Heleneum, via Cortivo 26, Lugano

www.mcl.lugano.ch

Open Tuesday to Sundays 10 – 18 hrs

A video of the opening can be watched on **www.teleticino.ch**

Beat Knoblauch lives in Sydney. His business activities include assistance to overseas corporations and individual investors interested in the Australian market. He is a very active and involved delegate to ASO, the Auslandschweizer Organisation. During the Sydney 2000 Paralympic Games, he was the local Attaché to the Swiss Paralympic Team. He acted as President of SwissCham Australia for many years and in 2012, was the first recipient of the Swiss Award which recognises special achievements in Swiss-Australian links.

Anne Held was the first General Manager of SwissCham Australia in Sydney and is now a multilingual freelance tour director for international visitors. -

heldanne@yahoo.com

2014 FIFA World Cup SUI vs. FRA at the Eiger

The Swiss Club organised a get together with members and their friends to watch the early morning match between Switzerland and France in the World Cup at 4:30 am. We were all in patriotic spirit and after the Swiss had a great win against Ecuador in their first match, we were ready to cheer on the Swiss through the tough task of defeating the French.

Ruth and Alain Will prepared a delicious Swiss breakfast and coffee to warm up the crowd. To make the viewing comfortable, Alain placed two large TVs in the dining room, so everyone had an excellent view of the game. Unfortunately, the result of the second match for Switzerland was not in our

favour, although to be fair, France played a better game most of the match. This kept us quiet for a while. However, our spirits were once again lifted when Armin Oswald rang the two large cowbells after the Swiss scored their second goal. Thank you to Armin and Urs who provided us with these bells. I would also like to thank Susanne and Stephan Nötter from the Swiss Consulate, who provided Swiss caps that really contributed to the whole atmosphere. Lastly, to everyone who made the early morning trip to the Eiger Swiss Restaurant to watch the game between Switzerland and France, I would like to thank you too, for it was the large and patriotic Swiss crowd that made

the atmosphere a special one.

The Swiss Club is pleased to have donated the costs for the breakfast, so that our members were able to eat free.

The Swiss team redeemed themselves for their third match against Honduras with an impressive 3-0 win to qualify for the round of 16, where the team will have to play against the mighty Argentineans. We anticipate this match will be a frantic one, so let us cheer on the Swiss to win this almighty match against the Argentineans! Hopp Schwiiz!

**Your President,
Daniel Frutiger**



FRACHT
AUSTRALIA

"FRACHT MEANS FREIGHT & CUSTOMER CARE"
Toll Free 1800 FRACHT
www.fracht.com.au

FRACHT Australia Pty Limited
Oceania Head Office – 19 Baker Street, Botany, NSW 2019
T 02-8336-8100 / F 02-8336-8111
E peterpluess@frachtsyd.com.au
Australian Offices in Sydney / Adelaide / Brisbane / Melbourne / Perth

Symmetric Solutions
www.symsol.com

- Programming
- Remote admin
- Apps
- Websites
- Network setup
- Voip
- Hardware

Ph: 02 93888543
ralph@symsol.com.au

R. Steigard
Director



Meet up at Frenchs Forest

**With Swiss from the Northern
Beaches & surrounding suburbs**

Every 2nd Friday of the month at: The Austrian Club, 20 Grattan Crescent Frenchs Forest from 7pm, where Beat Wagner also sells his wares. For food, a drink, a chat or a Jass – come along.

Contact Sigi Achermann 9451 6018

SWISS PLAYGROUP

Finger versli



1.

Das isch de Tuume
Dää schüttlet Pfluume
Dää lists uuf.
Dää treits hei.
Und dää chly bueb
Isst si ganz elei

2.

Dää gaht go Birrli Schüttle,
Dää hilft am Bäumlü rüttle,
Dää list d Birrli uuf,
Dää treits hei. De Berg duruuf,
Und dää chly lyt fuul im Graas,
Plumps, tätsch em e Bir uf d Naas!

3.

Dää isch is Wasser gfale
Dää hät en usezoge
Dää hät en heitreit.
Dää hät en is Bett gleit
Und dää chly Läckersbueb
Hats em Vatter und der Mueter gseit.

Open Day
Sat 1st Nov, 12-3pm

LOCAL SCHOOL
INTERNATIONAL
EDUCATION



Obtain a qualification that is recognised in
Sydney, Oxford, Boston, Singapore, Berlin, Rome, Dubai, Barcelona ...

33 Myoora Rd, Terrey Hills. www.giss.nsw.edu.au



Swiss Yodler's of Sydney Report

The yodler's had a couple of weeks break in order to recover from the most enjoyable Swiss National Day Celebration held at Castle Hill on 3 August.

We would like to thank our sponsor's, the Swiss Folk Dance Group "Alpengruss" for their assistance and all volunteers in

making this event possible and members and friends of the Swiss community for their attendance.

It was a memorable day for those who came to catch up with friends, shop at the market stalls and taste the specialities available.

Our next event was participating in the German Saengerfest 2014 in Canberra. For the first time, from Friday 3 October to Monday 6 October, 27 German choirs from around Australia took part.

Set out below is a concise program:

Friday 3 October

From 6 pm. Social evening (Mini Oktoberfest), German Club, Narrabundah ACT.

Sat. 4 October

7 pm. Massed Choir Concert - Llewellyn Hall, Canberra ACT

Sun. 5 October

1 p.m. Individual Choir Concert, Albert Hall, Yarralumla ACT

6.30 pm for 7 pm Dinner Dance, Hellenic Club, Woden ACT

Mon. 6 October

Public Holiday, 9 am-11 am Farewell Brunch, Hellenic Club, Woden

For further information on the Club, please contact Alois Kretz as listed on page 22.



ADVERTISING RATES 2014

4 Issues - Black & White Advertising | 4 Issues - Colour Advertising

1/8 Page	\$125
1/6 Page	\$155
1/4 Page	\$265
1/2 Page	\$515
Full Page	\$640

1/8 Page	\$175
1/6 Page	\$215
1/4 Page	\$370
1/2 Page	\$620
Full Page	\$790

TRADE DIRECTORY

Every advertiser in our Club Community News gets also a listing in our Trade Directory. Or if you would only be listed in the Trade Directory, a nominal fee of \$35.00 will cover 4 issues. Please support our own magazine by putting a listing under the section

TRADE DIRECTORY



Max Schweizer Swiss Watch Service

Suite 313, "KING GEORGE CHAMBERS",
375 George Street, 3rd Floor,
(opposite Strand Arcade, next to McDonalds)
Phone: 61-2-9290 1469
Fax: 61-2-9290 1504
www.maxswisswatch.com

Repaired by Max Schweizer
Leading Australian Watch Expert

PHONE OR CALL IN FOR A FREE QUOTATION!!!

Looking forward to seeing you soon.

Official Service Agent for:

*Piaget, Patek Philippe, Baume & Mercier,
Tiffany & Co., Bvlgari,
IWC Watch Co. Hermes,
Bovet, Fortis, Corum, Chopard
Factory Trained Rolex Specialist - Chopard*



The History of Chorizo

Comfort, versatility, indulgence, all encased in a single grand item; really, this can only be describing one thing: sausages. From the luxurious duck sausages of a Michelin-starred restaurant to the humble bratwurst, sausages have a versatility that many other foods cannot match. They have fed both peasants and kings, they have travelled with sailors to all the corners of the globe, and they can integrate new foods and flavours with ease. Perhaps one of the most robust and sharply flavoured of the sausages is the chorizo, and its history is somewhat elaborate.

Chorizo (Spanish) or chouriço (Portuguese) is a term originating in the Iberian Peninsula encompassing several types of pork sausages. Traditionally, chorizo is made using pork mince and other spices, predominantly paprika, and is encased in natural casings made from intestines, a method used since Roman times. Chorizo can be a fresh sausage, in which case it must be cooked before eating. Chorizo gets its distinctive smokiness and deep red colour from dried smoked red peppers (pimentón/pimentão). In Europe, it is more frequently a fermented, cured, smoked sausage, in which case it can be thinly sliced and eaten as tapas, fried, put into soups or stews or simmered in apple cider or a similar strong alcohol. Given this amazing versatility, it is no surprise that about 65,000 tonnes is made in Spain every year, making up about 40% of Spain's entire sausage production. Spanish chorizo yearly output weighs more than 406 Boeing 747s!

Generally speaking, the origins of traditional sausages can be hard to trace, largely because humans have been preserving meat for so many years that the stories have been lost. It seems as though the history of chorizo begins with the "morquilla", blood sausage. The earliest reference we have of a sausage is in the Odyssey, the 9th century BC, where Homer makes mention of the gut filled with blood and fat that can be roasted in fire. In ancient Greece and Rome, there were different sausages, which can be seen in literary works from this time. Some literary works of classical Greece is named the ham, bacon and sausages; for instance, in a comedy of Aristophanes, where the main character appeared with a jar full of sausages. In the Calendar Romanesque San Isidoro (12th century) is reflected in the month of November (month of the killing or Sanmartino), the painted figure of a man holding a pig that will be sacrificed. In Roman times, some sausages were called "botulus" or "botellos" (by the way), which are now called botillos, typical from Galicia, Asturias and Leon. The Romans had little liking for sausages. We know that they had many variants of sausages and the botulus was a kind of sausage that was sold on the streets.

Some 1,200 years later in the aftermath of the Black Plague, sausages started increasing in popularity throughout Europe largely because the civilisation at the time learnt that smoking sausages prolonged their shelf life. The global population began to increase and communities turned to agriculture to produce the majority of



their food. As a result, they required food products that would last longer and stretch farther than fresh meat, which is when sausage really stepped up to the plate; excuse the pun. As Europeans began to travel the world and came across new cultures, they changed their sausages to include the foreign foods and flavours they were introduced to. Chorizo itself probably originated from the xoriço in Catalonia (where there are 17 officially recognised varieties of chorizo). Chorizo's distinctive flavour and colour comes from the addition of copious amounts of paprika, which in turn is made from peppers, sometimes called capsicum or bell peppers. These peppers are endemic to Central and South America, so clearly the modern day chorizo was developed after Europeans found the New World.

In the 15th century, cattle were bred outside cities and parts were sold to butchers when killed. However, it was different case with the pigs. Pigs grew up in the villages, were killed in the streets and the families prepared the chorizo. This custom is something that still exists in some villages. When the Spanish invaded Mexico in the 16th century, they brought pigs and eventually chorizo became emblematic of Mexican foods as well. The

Bibliography:

- The U.S. Times, Truly Spanish Chorizo, in America at Last
- Schwarzwälder. Culinaria Spain. Cologne: Könemann Verlagsgesellschaft mbH, 1998. pp. 345.
- Aris, Pepita. Spanish: Over 150 Mouthwatering Step-By-Step Recipes. London: Anness Publishing Ltd, 2003 pp. 54-55.
- Spanish-Chorizo.co.uk - Types of Spanish Chorizo (Sausage)
- Ana Escurin, A Seven-Part History of Sausages – Part One: Chorizo, last updated 22 October 2009, available from blog.nh-hotels.com/countries/partonechorizo/
- Bethany Moncel, What is Chorizo? About.com Food Reference, last updated 2013, available from: foodreference.about.com/od/Ethnic_Ingredients/a/What-Is-Chorizo.htm
- Jamonarium, The chorizo. The Spanish tradition, last updated 2014, available from: www.jamonarium.com/en/content/58-spanish-chorizo-the-tradition
- Peggy Trowbridge Filippone, Paprika History: The paprika and chile pepper connection. About.com Home Cooking, last updated 2013, available from homecooking.about.com/od/foodhistory/a/paprikahistory.htm

Spanish version of Chorizo is different from Mexico's primarily due to Spain's much longer aging process. Spanish Chorizo is more like salami; harder and smokier, while the Mexican sausage that is generally enjoyed is akin to a fresh Italian sausage; juicier and spicier.

The chorizo was the first of the Spanish sausages to be defined by the Royal Academy of Language in the Dictionary of Authorities, 1726 as a "short piece of gut, filled with meat, regularly pork, chopped and seasoned, usually cured by the smoke." In that time, paprika spice was not very common in the Spanish charcuterie. The two Spanish varieties of paprika, known in Spain as "pimentón" come from the Comarca de La Vera in Cáceres province and a variety from Murcia region, both of which were introduced from the Americas, where they originate by local monks in the 1500s. The 19th century saw a significant peak in development of meat products, which is closely linked to the progress of industrialization; and this gave greater freedom to the trade and movement of goods.

Chorizo has come a long way since its introduction in ancient civilisation, and now all sorts of people around the world can enjoy chorizo sausage in their cooking. Chorizo is such a popular example of Spanish cuisine; it is only natural that it would have its own festival. Despite chorizo's likely place of origin, the small town of Vila de Cruces in Galicia, Spain, actually hosts the most famous chorizo festival. Known as the Exaltation of the Sausage, the festival is held every February. Chorizo makers bring their wares, and festivalgoers can have their fill of free sausage, then buy plenty to take back home.

For a delicious, one-pot wonder and winter warmer chorizo recipe (Chorizo and Cannellini Bean Ragù), made by our very own President and chef Daniel Frutiger, please visit our blog page.

Recipe: Chorizo and Cannellini Bean Ragù

0:20	1:20	15	EASY	4-6 SERVES
TO PREP	TO COOK	INGREDIENTS	DIFFICULTY	MAKES



A true winter warmer and one-pot wonder, this hardy, traditional Spanish chorizo and cannellini bean ragù will have you going for seconds. Packed-full of flavour and best served with crusty homemade ciabatta bread. NB: this recipe calls for the cannellini beans to be soaked in lukewarm water overnight or you can purchase precooked tinned beans, in which case you will not have to soak them overnight.

Ingredients:

- 100mL white wine
- 150mL extra virgin olive oil
- 150g carrots, diced
- 1/4 bunch celery, diced
- 100g red onion, finely diced
- 3 cloves of garlic, minced
- 750g tin tomatoes, diced
- 900g cannellini beans (soak overnight)
- 1/2 bunch thyme, finely chopped
- 1/4 bunch oregano, finely chopped
- 1/4 bunch basil, finely chopped
- 1 tbsp smoked paprika powder
- 1kg chorizo sausages, sliced 10mm
- 1 loaf of ciabatta bread, to accompany the meal
- Salt and pepper to taste

Method:

1. Rinse thoroughly, and then soak the cannellini beans overnight in lukewarm water to soften them.
2. In a heavy-based saucepan, heat the olive oil, then sauté the carrots, celery, onion, garlic and chorizo sausage until soft over a medium heat.
3. Deglaze the pan with the white wine for a minute, and then add the tomatoes and the beans. Bring to the boil for 2-3 minutes and stir to combine well. NB: in some instances, you may have to add either water or vegetable stock to the mixture to ensure there is enough liquid for the beans to cook thoroughly. This may take up to 1 hour or until the beans are smooth and creamy in texture, but not mashed.
4. Turn down the heat to a gentle simmer, and then add all the herbs and smoked paprika to the mixture.
5. Taste the mixture before you season with the salt and pepper, as the chorizo can become quite salty during the cooking process, and you may in fact not need any salt at all. If your tastebuds are accustomed to a little more heat, you may use chopped chillies instead of pepper.
6. Bring to the simmer to incorporate all the ingredients. At this point, the beans should be smooth, creamy, and thus cooked through.
7. Serve hot in soup bowls and enjoy with a loaf of crusty ciabatta bread and your favourite glass of red. ¡Buen provecho!

Australian Jass Championship



Adelaide - Sunday 8th June 2014

Upon our arrival in sunny Adelaide for the 4th Australian "Jass" Championship, 19 of us enjoyed the Saturday touring the wonderful Barossa Valley. The first stop was at the famous Maggie Beer farmhouse in Nuriootpa, where we all stretched our legs and enjoyed the great local produce and a cup of coffee.

Then the tour continued to Langmeil winery home of the world's oldest Shiraz grape. After a visit to Grant Burge vineyard, we enjoyed a wonderful lunch at THE CLUBHOUSE in Tanunda.

On the way back we stopped at Wolf Blass, where some enjoyed a glass of their Black Label wine and a taste of the current vintage Shiraz from the Barrel.

After arriving back in Adelaide, almost the whole busload, comprising people from nearly every state, decided to join up for Dinner and a few drinks together. A great night out and we were all ready to start our Sunday "Jass" day at the Adelaide Austrian club the next day.

On Sunday, the 48 players were very warmly greeted by Dieter Loeliger, Ruth

Bloch and Bruno Zueger, the president of the Swiss Club of South Australia as well as the staff of the Austrian Club.

We armed ourselves with a steaming cup of coffee to calm our nerves as we were just about to be informed about the strict rules and regulations of the day. We were all eager and ready to start playing cards. After 5 rounds we were served with a great lunch of "Haerdoepfel salat und Wienerli", followed by cake and a delicious Toblerone Mousse! With our stomachs full again, we were all ready for the second half of the Tournament. We all managed to get through the rest of the tough day with a drink or two and more coffee!

After all the numbers were added up and double checked, the excitement of hearing the final results of the day was highly anticipated. Bruno Zueger very cleverly started at the back of the ladder and worked his way towards the top. Everyone received a memento for their participation. When it came to the last three names to be mentioned, Lorenz Sonderegger, Hans Keller-Conrad and Fred Portmann were holding their breath.

The winner of the Primo Calabresi Trophy by only one point in front was my dear husband Lorenz! He nearly jumped out of his chair, let me tell you! Congratulations to Lorenz for taking home 1st prize, Hans Keller-Conrad from Melbourne for trailing by only one point behind, scoring 2nd place and Fred Portmann also from Melbourne for securing 3rd place. Well done everyone!

The Austrian Club served us a beautiful Dinner downstairs, which we enjoyed with some more very tasty local wine and a Schnapps. We all tried our luck with the raffle tickets with a lot of great prizes on offer. Thanks to all the Sponsors, especially Zurich Financial Services and Haig's Chocolates for their very generous donations. Our warmest thank you to everyone who helped make the day such a special occasion, you all have done a wonderful job, especially Ruth, Dieter and Bruno. Hopefully we will see you all next year in Sydney.

Monika Sonderegger

For more pictures and info see Swiss Club of South Australia swiss.org.au

Join us for a gourmand alfresco dinner or for one of our events!

27 JUL **3 AUG** SWISS DAY
CELEBRATIONS
WITH FONDUE

[illegible]

02 9328 0305 - beiamici.com.au



TRADE DIRECTORY

To be included in our Trade Directory, you have to advertise in our Swiss Community News or send in \$35.00 for inclusion in our Trade Directory only. Fee of \$35.00 covers 4 issues per year.
Please join the many advertisers who benefit from this service.

Aged Care & Retirement Living

ALLAMBIE HEIGHTS VILLAGE

Self Care Units and Aged Care Facility on Site

3 Martin Luther Place, Allambie Heights NSW 2100

Tel: (02) 9975 5800

Website: www.alhvillage.com.au

ST. HEDWIG VILLAGE

Nursing Home, Hostel, Self Care Units & Home Care

140 Reservoir Road, Blacktown NSW 2148

Tel: (02) 9831 4744

Website: www.sthedwigvillage.com

Bakery

SWISS BAKERZ - FINE FOOD COMPANY

101 Oxford Street, Darlinghurst NSW 2010

Tel: (02) 9361 5643

Email: info@swissbakerz.com.au

Car Rentals

TRAVEL CAR CENTRE

26 Orchard Rd, Brookvale NSW 2100

Tel: (02) 9905 6928 - Fax: (02) 9905 4881

Website: www.travelcar.com.au

Church

DEUTSCHSPRACHIGE KATHOLISCHE GEMEINDE

112 Edwin Street North, Croydon NSW 2132

Tel: (02) 9716 9021 - Fax: (02) 9799 4897

Email: mail@dkg-sydney.com

Website: www.dkg-sydney.com

Education

DEUTSCHER SCHULVEREIN SYDNEY INC.

Tel: (02) 9553 0757

Email: german_satschool@yahoo.com.au

GERMAN INTERNATIONAL SCHOOL SYDNEY

33 Myoora Road, Terrey Hills NSW 2084

Tel: (02) 9485 1900 - Fax: (02) 9485 1999

Email: info@germanschoolsydney.com

Food

BROT & WURST

German Small Goods - Freshness Guaranteed

1442 Pittwater Road, North Narrabeen NSW 2101

Tel: (02) 9970 6151

ESPRESSORIUM - THE NESPRESSO ALTERNATIVE

Pressogno - Premium Nespresso Coffee Capsule

PO Box 3520, Helensvale, QLD, 4212

Telephone: 07 56411522

Email: info@espressorium.com.au

Website: www.espressorium.com.au

FROMART

Genuine handcrafted Swiss style cheese

78 Wilson Road, Eudlo, QLD 4554

Telephone: 0408 725 349

Email: christian@fromart.com.au

Website: www.fromart.com.au

Freight Forwarding

FRACHT AUSTRALIA PTY LIMITED

International Airfreight/Seafreight/Logistics/Project Transport

19 Baker Street, Botany NSW 2019

Tel: (02) 8336 8100 - Fax: (02) 8336 8111

Email: fracht@frachtsyd.com.au

Website: www.fracht.com.au

Health

NORTHSHORE REMEDIAL MASSAGE

232a Miller Street, North Sydney NSW 2060

Contact: Lili Kunz

Tel: 02 99595788 , 0400887407

Email: info@northshoreremedialmassage.com.au

Website: www.northshoreremedialmassage.com.au

CHAKRA AND PRANIC ENERGY THERAPY

Hans Peters Lights

Level 1, 416-420 Oxford St, Bondi Junction NSW

Tel: 0416 114 005

Email: Hans.peter2006@yahoo.com.au

Website: www.Hanspeterslights.com

MEDISTRENGTH

27 Albert Ave, Chatswood NSW 2067

Contact: Urs Schaller

Tel: 98849959, 0409993030

Email: info@medistrength.com.au

Website: www.medistrength.com.au

Legal - Law Firms

BEATRICE STUBER-JORDI

lic. iur., Notarin & Solicitor (NSW)
ambralaw Notariat Stuber-Jordi
 Bundesgasse 26
 CH-3011 Bern
 Switzerland
 Tel: +41 31 326 10 30
 Email: officestuber@ambralaw.ch
 Website: www.ambralaw.ch

SCHWEIZER KOBRAS

Level 5, 23-25 O'Connell Street, Sydney 2000
 P.O. Box H283, Australia Square NSW 1215
 Tel: (02) 9223 9399
 Email: mail@schweizer.com.au
 Website: www.schweizer.com

Management and Sales Training

GUSTAV KASER AUSTRALIA PTY LTD

Your global partner for Management and Sales Training
 P.O. Box 80, Brookvale NSW 2100
 Tel: (02) 9905 5500 - Fax: (02) 9905 5700
 Email: australia@gustavkaser.com.au
 Website: www.gustavkaser.com.au

Restaurants

BEI AMICI

Swiss Italian Restaurant
 2b, Mona Road, Darling Point NSW 2027
 Tel: (02) 9328 0305
 Website: www.beiamici.com.au

CULINARY TEMPTATIONS - DANIEL FRUTIGER

Specialising in small sitdown and quality fingerfood functions
 Tel: (02) 9680 4299
 Mobile: 0403 502 048

EIGER SWISS RESTAURANT

Traditional Swiss Cooking
 552 Parramatta Road, Petersham NSW 2049
 Telephone: (02) 9564 1160
 Website: www.eigerswissrestaurant.com.au

STAPLETONS RESTAURANT

Swiss Contemporary Food - Licenced
 1st Floor, 782 Old Princes Hwy, Sutherland NSW 2232
 Tel: (02) 9521 8747 - Merren: 0408 613 864
 Email: stapleone@optusnet.com.au
 Website: www.stapletons.com.au

Services

ANNE RESPLENDINO INTERIORS

Zest, Flow & Atmosphere
 Mob: 0422 105 639
 Email: info@arinteriors.com.au
 Website: www.arinteriors.com.au

PC LAN SUPPORT

Personal Computer Services
 Contact: Hugo Pfandler
 Tel: 02 9550 2278 or 0422 805 918
 Email: service@pclansupport.net
 Website: www.pclansupport.net

PEACH

Swiss Made Ink
 Peach Australia Pty Ltd
 Level 1, Suite 17, 3 Bardsy Street
 Mosman NSW 2088
 Tel: 1300 144 419
 Email: info@peachoffice.com.au
 Website: www.peachoffice.com.au

SYMMETRIC SOLUTIONS

Programming, Apps, Website and Network Setup
 Ralph Steigrad
 Tel: 02 9388 8543
 Email: ralph@symsol.com.au
 Website: www.symsol.com

Travel

SWITZERLAND TOURISM

Switzerland. get natural.
 Suite 303, 46 Market Street
 Sydney NSW 2000
 Tel: (02) 9262 1377
 Email: st_au@switzerland.com
 Website: www.MySwitzerland.com

SWISS TRAVEL - P/O CONCIERGE TRAVEL GROUP

Level 3, 332 Kent Street, Sydney NSW 2000
 Tel: (02) 8270 4867
 Email: egrieder@conciergetraveller.com.au

Watchmaker

MAX SCHWEIZER SWISS WATCH SERVICE

Leading Australian Watch Expert
 Suite 313, King George Chambers, 3rd Floor,
 375 George Street, Sydney NSW 2000
 Tel: (02) 9290 1469 - Fax: (02) 9290 1504
 Website: www.maxswisswatch.com



Swiss Club References

SWISS CLUB COMMITTEE

Swiss Club of NSW Ltd
GPO Box 3713, Sydney NSW 2001
Email: : info@swissclubnsw.com
www.swissclubnsw.com
<https://www.facebook.com/swissclubnsw>
<https://twitter.com/SwissClubNSW>

Daniel Frutiger
President
Tel: 9680 4299 Mobile: 0403 502 048
Email: dan.mar04@bigpond.com

Nicola Enz Quealy
Membership Secretary
Tel: 0420 923 047
Email: nenz@bluewin.ch

Beat Ruegg
Treasurer
Tel: 0412 126 621
Email: bruegg@iinet.net.au

Jessica Steiger-Thorpe
Swiss Community News Acting Editor
Email: swisscommunitynews@gmail.com

Peter Pluess
Functions
Tel: 9416 6190
Email: peterpluess@frachtsyd.com.au

Alois Simath
Secretary
Email: as@zipworld.com.au

Norbert Schweizer
Honorary Solicitor
Tel: 9223 9399
Email: nschweizer@schweizer.com.au

Martin Frutiger
Webmaster
Email: martin.frutiger.australia@gmail.com

SWISS CLUB PLAYGROUP
Noemi Bangel / Nicola Enz Quealy
Coordinators
Tel: 0416 160 919
Email: noemi@gustavkaser.com.au
www.swiss.org.au/sps

OTHER GROUPS

SWISS COMMUNITY CARE SOCIETY
P.O. Box 282, Bondi Junction NSW 1335
Armin Roth – President
Tel: 9669 1749
Veronika Senn – Secretary
Tel: 9402 5403
Ursula Mooser – Functions Coordinator
Tel: 9428 5593

AUSLANDSCHWEIZER ORGANISATION (ASO) DELEGATES
Noemi Bangel
0416 160 919
Beat Knoblauch
0419 012 245
www.SwissCommunity.org
www.aso.ch
2013 Congress Report (view online)

SACA
Ursula Schächli
President
Tel: 0407 995 578

SCHWIZERDÜTSCH FOR KIDS - SYDNEY
www.SdfK.ch

SWISS DANCE GROUP 'ALPEGRUESS'
Marco Nussbaumer
President
Tel: 9560 0666

SWISS ENTREPRENEURS
Email: info@swissentrepreneurs.com.au

SWISS HISTORICAL SOCIETY
Bettina Boss
President
Tel: 9363 9131

SWISS YODLERS OF SYDNEY
Alois Kretz
President
Tel: 9419 7277

SWISS ROESTI CLIQUE
Kurt Bieri
Tel: 9634 4536

SWISS AUSTRALIAN ACADEMIC NETWORK - SAAN
Email: info@saan.id.au
<http://saan.com.au/>

SWISS SMALL BORE RIFLE CLUB
Tom Hall – President
Ph: (02) 9913 33 44
www.shooting.org.au

SOCCER
Walter Heim
Coordinator
Tel: 9438 2047

SWISS JASSERS
Ruth Will
Organiser
Tel: 95641160
Email: eiger@bigpond.net.au

SWISSCHAM
Marcel Svatos
General Manager
Tel: 9223 7222

CERCLE ROMAND
Anne Resplendino
President
Tel: 9874 9096

SWISS RADIO - ECHO HELVETICA
Adrian Plitzco
Presenter
Tel: (03) 9949 2121
SUNDAY 7:45PM - 8:00PM
SBS FM 97.7

FRENCH SPEAKING RADIO
Marie Therese Barbe
Presenter
Tel: 0419 219 374
TUESDAY 9:00PM - 10:30PM
2RRR 88.5 FM

SWISS INTERNATIONAL AIRLINE
Representative Office
Tel: 1300 724 666

SWITZERLAND TOURISM
Switzerland. get natural.
Suite 303, 46 Market Street
Sydney NSW 2000
Tel: (02) 9262 1377
Email: st_australia@switzerland.com
www.MySwitzerland.com

CONSULATE GENERAL OF SWITZERLAND
101 Grafton Street, Cnr. Grosvenor Street
Tower 2, Level 23,
Bondi Junction NSW 2022
P.O. Box 282, Bondi Junction NSW 1355
Tel: 8383 4000 - Fax: 9369 1334
OPENING HOURS:
Monday - Friday: 9 am - 1 pm

2014 Calendar



Email us your calendar entries to swisscommunitynews@gmail.com if you'd like to be included in the next edition

October	Sat 4 Sun 5	German Singing Festival in Canberra
	Fri 24	Playgroup from 10:00, Balmoral Beach
	Fri 31	Playgroup: Official Meeting (North Sydney), 10:00 to noon. See details below.
November	Sun 2	SCNSW: Buure Zmorge from 10:00 to 13:00. See details below.
		Cercle Romand: La Fondue Vigneronne, from noon at Fagan Park, Galston. Visit their website for more details.
	Sat 29	Swiss Community Care Society Christmas luncheon from noon at Concordia Club
December	Sat 6	Samichlaus from 10am – 1pm, Forsyth Park Community Centre – Neutral Bay
	Thurs 11	Swiss Community Care Society Central Coast cruise

The Swiss Club Board meets every 1st Monday of the month from 6.30pm at the Eiger Restaurant in Petersham, followed by dinner. We seek new Board Members to join us – and provide job descriptions on **www.swissclubnsw.com** Swiss Jassers also meet every Monday at the Eiger.

Support your Club and advertise via our exciting online outreach platforms: new opportunities via our website and direct email Newsflash to hundreds of contacts. Enquiries to **info@swissclubnsw.com**

The Green Laminator from Peach

- PTC Heating.
- Up to 75 % Energy Savings, when compared to conventional Mica or Quartz heating systems.
- Heated rollers for optimal lamination quality, also when laminating photos.
- Back loading design.
- Occupies minimal footprint (can be placed close to rear wall) and minimises any chance of jams.
- Hot and Cold Lamination.
- Handles pouches from 80 to 125 micron (per flap).



Available in Now
at a price that will surprise you!

More products available from Peach:



Binding Systems (Plastic and Wire)



Paper Shredders



Inkjet Cartridges
(Laser Toner coming soon)

Check out our web site to find the cartridges suitable for your printer and save 50% and more versus originals !



Peach - we have the solution

