Published twelve times a year by the International Men's Club of Zug 🗖 🗖 🗖 🗖 🗖 🗖 🗖 Editor • Muthana Kubba • e-mail: newsletter@IMCZ.com

rbecue

This year's summer party shall take place on Sunday August 25, the theme this year is "being British". This is the time when we all meet with our families. Everyone is welcome and children up to 16 enter free of charge. A full program is set up with our IMCZ member John Stuart performing his famous British music repertoire, grill masters serving your favourite steaks, even the vegetarians will be taken care of. Raffle with lots of prizes including an overnight in the Bürgenstock and Pilatus tickets.

AUGUST 2013

We are all looking forward to seeing everyone especially all the faces we haven't seen since last year's party.

Muthana Kubba, Newsletter Editor, newsletter@imcz.com



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Introducing...new members

THE IMCZ WELCOMES:

Christopher Mitchell

Chris was born in Pennsylvania, USA, after finishing high school there he trained as a cook and ended up in a restaurant kitchen in Bucks County PA. Thereafter he attended the Culinary Institute of America.

He worked in Switzerland for one year in the early nineties, and finally settled here in 1996, the last 13 years of which he has been living in Aegeri. He likes biking and golfing, and



enjoys a cool glass of beer in the warm eveninas.

Midge Brown

Midge was born and bred in Zimbabwe of British stock. After a ten year stint in Johannesburg he moved to Switzerland and has been living here for

He spent most of his working life in the finance business, at present he works in private banking for the UBS, Zurich and deals

mainly with clients from the Middle East.

He lives with his wife in lovely Unteraegeri and enjoys travel and wine, probably in reverse order.

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RE EVENT

- WEDNESDAY AUGUST 21, Bowling at the White Line Bowling Centre
- SUNDAY AUGUST 25, IMCZ Summer Barbecue, Siehbacksaal in Zug, same place by the lake as last year.
- WEDNESDAY SEPTEMBER 11, Joint Stammtisch with the ZIWC, Park Hotel Lobby 18:00 to 20:30.
- WEDNESDAY SEPTEMBER 18, Bowling at the White Line Bowling Centre
- WEDNESDAY OCTOBER 2, ZIWC Annual Book sale, 16:00-19:00 hours at the Guthirt Zug. Contact Rikke at rikke.de.romijn@datazug.ch
- THURSDAY OCTOBER 3, "Prepare for the Upcoming Ski Season", presentor to be advised
- WEDNESDAY OCTOBER 16, Bowling at the White Line Bowling Centre
- THURSDAY NOVEMBER 7, New Members Reception with food & drinks, Place to be advised.
- WEDNESDAY NOVEMBER 20, Bowling at the White Line Bowling Centre
- THURSDAY NOVEMBER 28, Joint Stammtisch with the ZIWC, Park Hotel Lobby 18:00 to 20:30.
- THURSDAY DECEMBER 5. David Kauders. title shall be given in due course.
- WEDNESDAY DECEMBER 11, Bowling at the White Line Bowling Centre

NEWSLETTER GOES OUR P U B L I C

The board had decided to make the current Newsletter available to everyone. Visitors to our site imcz.com can read the current Newsletter under About Us -> Current Newsletter





Luca Icari

Luca hails from Italy. He moved to Zug in 2006 and worked for Johnson & Johnson in the Supply Chain Management section. In

2011 he changed to Panalpina AG working as head of the Supply Chain Management. Currently he is working for Carlsberg AG as Group Supply Chain System manager.



In his spare time he likes running, cycling, golfing and hiking. He also enjoys fine wine and food.

Luca is fond and proud of his country of origin. Its sites, history and culture are profoundly interesting. He built a website called "Italian-traditions.com" in 2010 with a host of facts and information about Italy. However, he had to limit his activity on the site during the past year, but plans to take it up again during this year to expand and optimise it.

Luca lives with his wife and 1 ½ year old child in Baar. He is keen to meet interesting people and become more actively involved in social networking events.

Phoebus Theologites

Phoebus hails from Greece. He previously worked for 20 years in London, as a complex

derivatives and proprietary trader across asset classes, before moving to Zug in 2011. He has held a succession of senior management positions as functional or divisional global head of trading,



structuring, execution and risk functions, in US and EU investment banks. In 2012, he co-founded SteppenWolf Capital LLC in Luzern, where he acts as CIO. Phoebus holds a BA in Economics from Harvard University, a MPhil in Finance from the University of Cambridge, and a MSc in Mathematical Economics from the London School of Economics. His hobbies include reading (history, philosophy and natural sciences), 8-ball pool and backgammon. He also loves a good game of bowling and, as a former artilleryman, he is at home discussing (and, circumstances permitting, firing) all manner of weapons, from .223 to 8-inch.

ZIWC Annual Book Sale

The traditional annual book sale of the ZIWC shall take place this year at the **"Guthirt", Guthirtstr. 1, 6300 Zug** on Wednesday October 2, 2013 from 16:00 to 19:00 hours

Come along and enjoy a snack and a drink and browse through thousands of books being given away at CHF 2,00 each.

If your shelves are full and you have no room for new books, empty them and give all the books you have already read to the ZIWC.

Contact Rikke de Romijn at 079 754 20 29 or rikke.de.romijn@datazug.ch

Running Dinner

Not known to many, the University of Lucerne has a branch

in Zug. The Institute of Financial Services is in Grafenauweg

10, 6304 Zug. This institute is holding an event on Monday

The event is unusual in that participants are required to

prepare a three course meal (starter, main dish, dessert) and

host four students from the Institute for each course. Thus

you shall have the opportunity to meet 12 students from all

over the world in just one evening. After dinner everyone

shall meet in a bar in Zug and enjoy the rest of the evening.

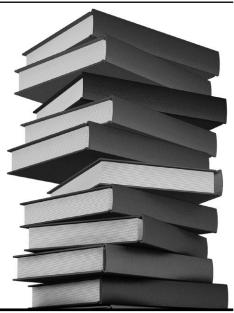
Any resident in Zug interested please contact

christina.schellenberg@hslu.ch

Registration deadline August 16, 2013

Frau Christina Schellenberg at 041 7576767 or

September 16 2013.



Lucerne University of Applied Sciences and Arts

HOCHSCHULE LUZERN

Wirtschaft





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International Men's Club of Zug

IMCZ Welcomes You, Your Family and Your Friends To Our Annual Picnic





Wear something to support this years British Theme!

WHEN August 25, 2013 WHERE Siebbachsaal Chamerstrasse

Siehbachsaal, Chamerstrasse 33, the yellow looking building by the lake, near the Marina / Bootshaven located directly across from the Schutzengel train platform and a five minute walk from Zug. Parking close by.

http://www.stadtzug.ch/de/redverwaltung/reservationen/raumreservation/welcome.php?show=details&action=none&raum_id[0]=14

HIGHLIGHTS

- Grill Masters Roger Brooks and Adrian Luedi concocting their special sauces
 John Stuart performing his favorite British music repertoire
- Volleyball, Soccer, Football games
- ↔ Win exciting raffle prizes Examples... Buergenstock Overnight, Pilatus tickets

PICNIC PROGRAM

- **11.00** Set Up umbrellas and tables outdoors (as backup we have the use of indoor facilities)
- **12.00** Official start purchase tickets at the entrance
- **12.30** Welcome Apero and Official Opening
- **13.00** First steaks coming off the grill; yes, there's food for vegetarians too.
- 14.00 Games soccer, football game, volleyball as interest and weather permits
- **15.00** Raffle prize drawings
- 16.30 Clean up with all things put away volunteers very welcome

 Rates
 Early Bird Stammtisch Picnic Specials

 - purchase your picnic tickets before August 23 and receive two free Raffle Tickets

 IMCZ Members CHF 35 per person, Non-IMCZ Members CHF 45 per person

 Children 16 and younger – free

 Participation fee includes all food and soft drinks • Not Included: beer & wine to be paid separately at reasonable prices.

 Raffle tickets - CHF 5 for two, CHF 10 for five





Food prices rise, food costs decrease

Contributed by IMCZ member Remo P. Jutzeler van Wijlen, Head R&D Sponser Sports Food Ing. Appl Food Sciences, MAS Nutrition & Health ETHZ

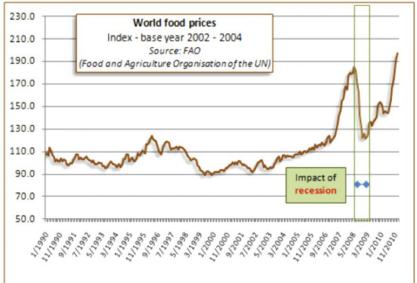
Whoever complains about expensive food, proving it with a story about his/her last holidays wherever and the supermarket and restaurant prices there, is only partly right. It is true that the mere price level of the same or a similar food is mostly more expensive in Switzerland than anywhere else in the world (apart from Norway). However, considering the ratio to total household expenses it is the sheer opposite!

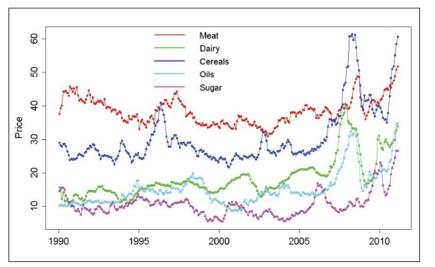
Only in the US, Singapore, Great Britain, and Canada are the household expenses for food proportionally lower. According to EUROSTAT only 6.8% of the average household budget in Switzerland is spent for food, plus 4.7% for restaurants and take-aways. The bigger amounts are the costs of housing, energy, and transportation. Household expenses for food have decreased from 11% in 1990 to the present 6.8%. This may astonish in view of increasing global prices for commodities (due to increased demand) and for food in general. However, "food costs" have to be related to overall cost of living and income.

So, we are complaining about consumer prices, particularly for food, from a privileged level. We are probably most aware of food cost due to its permanent necessity. However, comparing it to the lower food cost beyond the border is only somewhat reasonable, where it is exact the same product, which is merely transported into Switzerland and causes nothing more than just somewhat higher storing and handling costs. Square metre prices and salaries are higher in Switzerland, but food - or any other products for that matter - which are produced completely in Switzerland are a whole different story. It doesn't matter whether the ingredients are of Swiss or any other origin, by the way, because we have a firm, high, and thick wall of tariffs to protect agriculture. Of course, manufacturing in Switzerland potentiates the effect of the above-mentioned higher salaries and infrastructure costs.

According to swissinfo.ch (data from 2005) the median gross income of employees without management responsibility in Switzerland is CHF 65'000.-, in Germany CHF 54'000.-, in Austria CHF 43'000.-, and in France only CHF 32'000.-. Hence, very simply said, the salary costs are substantially lower in Germany (17%), Austria (34%), and France (51%)! It is obvious that this difference alone can explain a major part of higher consumer prices in Switzerland. The sceptical may argue that housing costs are also much higher in Switzerland, which is very true, of course. However, EUROSTAT also states that in 2010 the salary level in Switzerland was almost 70% (!) higher than the average of our neighbour countries. Even corrected for purchasing power our salaries are still about 35% higher than in neighbour countries.

In summary, we can safely conclude that food prices shall continuously decrease for many years to come. Of course this may change at any time. Bioethanol production, the increasing demand from emerging nations, overpopulation and the prohibition and/or rejection of GMO by consumers are all major risks for dramatically rising food prices in the future. But there is certainly no reason at all to complain about high food costs at present.







SCIENCE/TECHNOLOGY

Solar Power in Oil Rich Arab Countries Contributed by IMCZ Honorary member and Newsletter editor Muthana Kubba

It sounds strange that several oil-rich countries are investing in solar power for generating electricity at three or four times the cost of the hydrocarbon they have under the ground. But this is exactly what is happening and planned by several of the oil rich Arab countries.

Absorber

Parabolic trough

Tube

In Abu Dhabi the capital of the United Arab Emirates a 100 MW solar plant, called 'Shams 1' (meaning Sun 1 in Arabic) went on line in March of this year generating 100 MW of electricity which is fed into the electric network of the UAE. The plant is conventional using parabolic troughs to focus

sunlight on pipes running in the centres of the toughs. Steam is thus raised which run turbines. The annual energy it supplies is around 210 GW-h, sufficient for 20'000 homes. The cost of the plant was about \$600 Million. Since its inauguration it was found that due to atmospheric dust, the full design power capacity cannot be reached and more



reflecting trough mirrors have to be installed to achieve full power. 'Masdar' the state company which owns Shams 1, plans to increase the renewable electric energy generation in the UAE to 7% by the year 2020. This would mean building 15 more plants

similar to Shams 1 or two plants each year. The cost of one kilowatt-hour generated, even assuming a working life of the plant of 25 years with negligible running costs, would be

\$0.11 which is about four times the cost of conventional power stations when the fuel cost is taken fully into account.

Saudi Arabia, the world's largest oil producer, has even more ambitious plans for renewable energy production. They plan to double their existing installed capacity by the year 2032, 76% of which from renewable energy sources. At 54 GW

Reflector

5

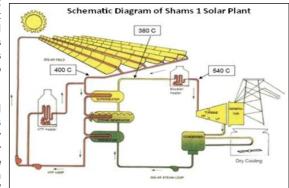
Solar Field

Piping

installed capacity at present, this translates to 41 GW of solar plants. The balance of which shall come from nuclear plants. Thus all the additional plants shall generate no CO₂ emissions. This is indeed very ambitious; it means building 410 plants the size of Shams 1. Even if they start now, they will have to build 21 plants the size of Shams1 every year to achieve their goal. Two plants every month is a very tall order by any standard.

Qatar not wanting to be seen as environmentally unfriendly is joining the bandwagon. They plan to generate 10 per cent of the electricity consumption in the country and 10% of the energy used for desalination from renewable sources by the year 2018. Kuwait has similar plans by the year 2020.

Apart from the enormous costs and feasibility issues, the question of why these hydrocarbon rich countries are committing so many resources to such rather immature technologies. One of the arguments put



forward to justify the heavy investment, is to extend the number of years that oil can be pumped up. Global energy demand is expected to double by 2050, and price for oil would probably increase considerably. According to one source in Saudi Arabia, "Oil is more valuable for us underground than as a fuel source. It could be used to produce other products that are useful to mankind." Realistically speaking however, it is what lies under the desert which can finance the green revolution, but sooner or later it will be pumped up with the green revolution only extending it for a couple of decades.

Quieter Airports

We have all observed how aircraft are propelled on the ground, taxiing to take off or pushing back to leave a finger boarding port. Without exception they all use their main turbine engines to generate the necessary thrust to move forward, or reverse thrust to move backwards, when no pushing back truck is available. Apart from the noise generated especially near passenger buildings, it is very wasteful of fuel because the turbines which are designed for flying would be working very inefficiently. Not to mention, of course, the environmentally unfriendly effects.

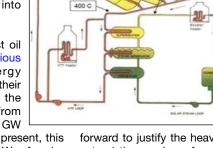
A new system was presented at the Paris Air Show earlier this year. It will let the aircraft move on the tarmac under their own electric power without using the main engines. Each wheel is fitted with its own motor-generator and control system. Power is supplied from the aircraft batteries or from the auxiliary power supply generator most modern aircraft have.

The main turbines are only kicked in when the aircraft is physically on the runway ready for take off. Additionally the motors can be reversed to act as generators during landing, taking away some of the energy which has to be dissipated in order to reduce the speed of the aircraft. This energy is used to charge up the batteries.

The EGTS (The Electric Green Taxiing System) is expected to save up to 600 Kg of



fuel a day, since aircraft spend on average 2.5 hours a day taxiing or waiting for take off in a long queue. The system was presented by EGTS International which is a joint venture by Honeywell and Safran S.A.



TRAVEL AND LEISURE

Why a visit to the Mount Rigi Cheese Alp Dairy "Chaeserenholz" is a must

Here is a great way to combine one of Switzerland's most favorite, scenic and easy to get to views and experience "cheese made on the alps" first hand.

Have you ever wondered what actually goes into making a cheese? It's so easy to go to the grocery store cheese section, pick out and buy your favorite tasting cheese. I was curious and when Franz Toni Kennel, the 7th



generation owner from the 1600m/4,800ft Mt. Rigi Cheese Alp Dairy "Cheserenholz" farmhouse said: "Sure, René you can overnight here and get up with me at 5.00 to make cheese"; I gave a resounding; Wow, OK; it's a deal!

The late afternoon train to the Mt. Rigi Staffel station and the scenic 20 minute hike on the yellow signposted "Wanderweg" trail with Alpenglow on the 320 Swiss alpine peaks to Toni Franz was an ideal way to begin my night on the Swiss alp and start my cheese making experience. After arriving and unloading my pack; I was directed " Go with Denise to pick up the milk canisters arriving from the Kloesterli train station." Denise, a Zurich city local signed up for the summer 24/7 all-rounder job because she always wanted to work on an alp.

The four-wheel drive up the mountain to the Mt. Rigi Kulm summit of 1800m/ 5400ft was fun and bumpy. We located the milk canisters on the open flatbed attached to the front of the Mt. Rigi cog wheel train. Together Denise and I lifted the ten 40 I. / 10 gal. canisters onto the truck as Denise gingerly

Contributed by IMCZ board member and Events' organizer René Welti

maneuvered the 4-wheel truck back down the mountain. Once back at the dairy where the cheese is processed and aged, we unloaded the milk canisters into this huge 1300 I. / 450 gal. copper vat. Afterwards we began the lengthy and exact hygiene cleaning process so that everything we touched and used was super clean. The short version is that everything from the milk canisters, to the stainless steel utensils to the wooden boards that the cheese is aged on was cleaned numerous times with lots of water and different disinfectants.

I was curious to learn how the financial side of making cheese on the alps works. Toni Franz is responsible to feed and house over 30 cows all from different owners. In exchange for these services, Toni Franz receives 8 liters per cow per day. By working the milk into butter and alp cheese he generates about 4 times the value as if he just sold the milk on the open market. "It's all about the passion and not the time you put into things" as he answered one of my mundane city guy kind of questions.

My 5.00 a.m. iphone alarm shook me out of my nice scenic dream I was having that I no longer remembered. I was the first one to get up, wander outside and wanted to make sure they didn't have to wake me; one point for the city guy. I could see light over the alp with the rays of the sun fanned over the alpine peaks making for a brilliant sunrise. After two more rounds of water spray nozzle cheese utensil cleaning, one of the local farmers arrived with



his tractor carrying the Kaltbad station mornings canisters of milk that was then pumped into the big vat. Shortly afterwards it was time to go back up the mountain to pick up more goat milk and so Denise and I jumped into the 4-Wheel drive and successfully maneuvered up and down the mountain.

How do you finally get "the cheese end product" was still on my mind as I now looked at this ominous 1300 I. / 450 gal. copper kettle full of 28C / 84F heated milk. This is now where the science of chemistry, a farmers know-how and experience all interact. After various calf-stomache enzymes, (rennet is the scientific term) and bacteria are measurably added to the vat all at the right temperatures, the milk curdles, consolidates into lumps, and the separation of solids and liquids begins. I learned that 87.4% of the waste-waters are re-cycled as high protein pig feed. No wonder why Switzerland has great tasting pork dishes such as Cordon Bleu.

After the Master-Cheese maker does his magic, the vat contents are pumped into a stainless steel container where the cheese coagulates, solidifies, and then sliced and placed into round plastic containers giving the cheese its shape. A press is then lowered onto each plastic container forcing the water out of the cheese. Later the cheese rounds are placed on a wood board and then carried into a saltine tank for further water discharging. Salt is also placed on top of the cheese rounds to extract the water. After a day in the saltine brine the cheese rounds are placed on super clean wood boards and placed in the cheese cellar for aging.

Sometime that morning I was asked: "Do you want breakfast?" and of course I nodded. I was offered a seat in the kitchen with a full gambit of one year aged, hard and soft cheeses, 3 different aged alp cheeses, homemade bread & butter, jams and coffee. Man, breakfast never tasted so good!

It was around noon by the time the mornings work produced 24 cheese rounds with the day's cleanup regimen starting all over again. How much is this worth I asked myself? I calculate it would be about CHF 2,590+: One whole cheese weighs 4.5kg on average, sells at around CHF 2.40 per 100 gm makes CHF 108 for one round cheese, so 24 cheeses would add up to the estimated amount.

The next time you bite into that next hunk of cheese, take a look at the label, read where it is from and know that many hours of labor

TRAVEL AND LEISURE



and love have gone into giving you that special flavor and pleasure. I know for me eating cheese now takes on a whole new meaning and experience.

Sidebar about Chaserenholz:

How to find it:

From the top of Mt. Rigi Kulm by the big antenna you look South and on a clear day you will see a Swiss Flag visible by a rooftop. The rooftop is the Chaeserholz facility with indoor & outdoor restaurant, cheese selling window, dedicated cheese dairy building with cheese aging cellar, barn, Sleep in Straw & Dorm lodging facilities plus His & Her restrooms.

At the top of Mt. Rigi there is a poster board with explanation and description. The three stories shown are also in English tell the history of the Mt. Rigi Kulm hotel, Mark Twain's Mt. Rigi experiences and Chaeserenholz Alpine Cheese Dairy. You will see Franz Toni Kennel's name listed. Not bad for a 7th generation alpler.

In the English version of the Rigi, Queen of the Mountains brochure, it's numbered # 9 on the map.

For people who want a bit of exercise, take the Rigi train to the Kloesterli station, depart and walk from the 1300m to the 1600m Chaeserholz in about 1½ hours. Or if you want a more leisurely walk depart at the Staffel station and follow the "Wanderweg" signs on the more level path that takes about 30 minutes. The quickest way is to walk down from Rigi Kulm. It is a leisurely 20 minute walk from there.

Afterwards there are lots of ways to continue your Mt. Rigi

hike experience. On my ECHO Trails Mt. Rigi tours, I normally hike to Staffel, then hike the summit rim to one of the best views on the mountain, Chaenzeli and then to Kaltbad for either a stop at the Spa and continue on cable car down to Weggis and then Lake Steamer to Lucerne.

What you find when you get there: There are His & Her restroom facilities. This is a great place for lunch as all the sausages, cheeses, butter and bread are locally made. You can sit outside weather permitting and tan. Indoor facilities are also provided and the three different cheeses for fondue served are the best tasting in all of the Lake Lucerne Region.

You can purchase the alp cheese directly. There is a cheese-pricing sheet posted right next to the outdoor window. The cheese prices range from 1.60 to 3.60 per 100 gram.

I recently had a larger group and reserved lunch in advance that included warm "ham leg", homemade potato salad, bread and drinks that tasted out of this world. For groups one has to call in advance and make the respective arrangements; really worth it if you want something special.

The best part is the 360-degree alpine panorama and you hear the sounds of cowbells as the contented animals chew on their grasses, clovers and flowers producing an average daily 25 I. of milk.

What you can expect: The place is open year round. The people are friendly and helpful. If you want to visit the dairy cheese making facility you need to ask and then slip on plastic booties to your shoes so the place stays hygienically clean.

By the time you leave, you would have experienced something very authentic; one of a kind. This makes the Swiss alpine experience so special.



Contact Information: Franz Toni Kennel Rigi 041 855 02 06 Chaeserenholz@bluewin.ch

Also ECHO Trails does the best guided tours of Mt. Rigi – **www.echo-trails.com**

«Trust has to be earned anew every day» $_{(J,H. Pestalozzi)}$ This credo leads us in our daily activities for:

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- «Family Office Style» wealth management counselling
- Individual asset management

For an investment outlook, an independent portfolio analysis or advice please contact:



Asset Management Partners Georg Rossi Asset Management Partners AG Zugerstrasse 57 6341 Baar-Zug Tel. +41 41 768 83 86 georg.rossi@ampch.net www.assetmanagementpartners.net

CULTURE INCZNEWS

The Rosengart Museum in Lucerne

Contributed by Dr. Martina Kral, Curator of the Rosengart Museum

The Collection goes public

The famous Rosengart collection was made fully available to the general public for the first time on March 26, 2002, on the former premises of the Lucerne branch of the Swiss National Bank (1923-24). The collection was originally owned by the art dealer Angela



Rosengart, who was based in Lucerne. Considered as a centre of Classical Modernism with its unique works by Pablo Picasso and Paul Klee it is complemented by superb paintings of 21 further world renowned masters of the 10th and 20th centuries. In fact the Rosengart collection of about 300 works of art has been drawing

thousands of art aficionados from all over the world every year. Art lovers and everyone else interested in exceptional works of art by top artists like Monet, Cézanne, Matisse, Miró, Braque and Chagall among others shall experience a unique corpus of quality visual art which reflects the preferences of Angela and Siegfried Rosengart, who famously explained once, "We have never bought anything that we didn't identify with and respond to personally".

Angela Rosengart was 16 years old when she first started working in her father's gallery in 1948. When she saw Paul Klee's work "X-chen" for the first time she immediately fell in love with the little girl with large eyes and bought it! At 25 she became co-owner of the gallery. Her father had then decided not to acquire any further works unless both he and his daughter agreed on them. After Siegfried Rosengart's death in 1985, his daughter Angela decided seven years later to establish the Rosengart Foundation, to which she donated her entire private collection. As president of the foundation, she planned and prepared for opening a museum for the whole collection. It was indeed a happy coincidence that the premises of the Swiss National Bank were vacated and put up for sale.

This richly-ornamented neo-classical building offered almost ideal premises for the Rosengart Collection. Its size, location and in rooms layout reflected the same contemporary spirit as the works themselves. Only the price was not quite what Angela Rosengart had in mind. But she was and still is not the type of person who would let such an issue dampen her enthusiasm. She found in the end a way to raise the required sum for buying the premises.

Roger Diener, the Basel-based architect became the man to provide an appropriate home for the works of the Rosengart Collection: "Feeling the owner's intention and translating this into an architectural form was quite a challenge, and a new experience for me", he explained. "Frau Rosengart showed us her collection: picture by picture, explaining how each of them had gained its special meaning for her. (...) We were asked

to create an exhibition space for precisely these paintings. That was truly unique." Unique until today! Roger Diener was cautious and carefully-considered using the building's original structure with its imposing rooms, elaborate decorative features and extensive vaults. He created a total symbiosis between the collection and its new home, one that prompts fascinating encounters between the visitor and the works displayed.



Vuillard - Jardin

Luxembourg



The Spirit of the Collection

"No museum has ever left me so impressed", "fabulous and inspiring", "simply overwhelmed by these works and their superb hanging and lighting" – these are just a few of the enthusiastic comments in the guest books of the Rosengart Collection, into which ten-thousands of visitors a year write their impressions. This perfect harmony between building and top-class works can be viewed and experienced in uniquely conducive surroundings in the museum, which is open seven days a week.

A tour of the three floors of the Rosengart Collection is a journey through some of Europe's finest art works: major works of Classical Modernism, late-19th-Century Impressionism and Post-Impressionism are exhibited on the first floor. The Klee Collection of 125 wonderfully resonant watercolours, drawings and paintings of fabulous depth from all the artist's creative periods form one of two prime focuses of the Rosengart Collection. They embody all the inexhaustible visual and narrative wealth of his work and imagination: "Art does not reproduce the visible; it makes visible", Klee was convinced. And these works bring the artist's creed to rich and vivid life.

The other emphasis of the Museum lay on the excellent Picasso Collection. Thanks to Siegfried and Angela Rosengart's friendship with Picasso, one of the most thrilling and revolutionary artists of the 20th Century, is well represented with 32 paintings and some 100 drawings, watercolours, numerous graphic



and sculptural works largely from his later years, together with spectacular photos by Picasso's friend David Douglas Duncan. At a time when these works of the 1950s and 1960s were not finding critical favour in the art world, Siegfried and Angela were swift to appreciate the importance of Picasso's groundbreaking, forward-looking later works and were able to acquire a number of key paintings. Decades after their creation, these late Picassos have lost none of their immense

impact, and continue to enchant and enrapture the viewer today.

Beyond it, the friendship with the artist is tellingly reflected in various personal gifts - and in five delightful portraits of Angela. You want to know the story behind these portraits? Listen to Angela's own words: "In

April 1954, I was first portrayed by Picasso. We were in Vallauris, and we met Picasso at the pottery workshop. He said: "Come and see me tomorrow - I'll do a portrait of you." And the next day we came to Picasso and he made this portrait. I was so impressed. I had to sit still for half an hour, while my father recorded the `historic moment` with a camera. When Picasso had finished the sketch I was completely burned out. On it he had written: "For Miss Angela Rosengart." I was overwhelmed. Four years later we went as usual to the Riviera to pay him a visit. Since our last visit I wore my hair knotted in a chignon. Picasso noticed it at once: "So you wear your hair differently now. I'll have to do another portrait of you! Come tomorrow." In

> October 1963 he suddenly looked at me intently: "Why don't I keep you here as a model?" He fetched a large linoleum block and drew fine sweeping lines in the linoleum, made without a break. In October 1964 he welcomed us again. Picasso greeted me with the auspicious words: "It's nice that you've come. I'd like to do a lithograph of you. I have

got something particular in mind!"

With these portraits "I like to say I snuck into immortality through the back door"- but Angela Rosengart's charisma and her stories will live forever through every beautiful picture



of this immaculate charming collection. And visitors can feel this special atmosphere and spirit in the rooms of the building at Pilatusstrasse 10.

Thanks are due to IMCZ board member Heinz Schaller for making the valuable contribution possible



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SPORTS INCZNEWS From the SLOPES...

The BACHALPSEE, a scenic lake above Grindelwald Contributed by our sports

Contributed by our sports editor Joseph Dow

Last year, I told you about hiking below the infamous Eiger, towering over the villages of Grindelwald and Wengen (IMCZ Newsletter November 2012.) Most typical tourists travel up to Kleine Scheidegg from either village and take the scenic train up to the Jungfraujoch "Top of Europe." Hikers, who stay below at Kleine Scheidegg have the options of hiking the easy Eiger Walk or the more challenging Eigerwand Trail. However, you have another choice if you want to hike and see some different views.

At the other side of the valley, near the First area above Grindelwald, you can hike to a nice little lake, called the Bachalpsee, with absolutely stunning views of the Wetterhorn, Schreckhorn, and Finsteraarhorn. The views are some of the most spectacular in Switzerland, rivaled only by the Matterhorn and Weisshorn, seen from Zermatt, in my opinion. You have some other interesting hiking options, but the short hike to the Bachalpsee is suitable for the whole family.

A few years ago, I undertook the long, arduous hike from Schynige Platte to the Faulhorn, then continuing to the Bachalpsee and ending at First. This hike took over 6 hours and was quite grueling. The most surprising part was the very long stretch in rough terrain, full of scree, with views of the big peaks hidden by the nearby hills. Despite the weather being sunny, the big mountains were obscured by haze when I arrived at the lake in the late afternoon. I vowed to return and reach the Bachalpsee early, before the haze and clouds that seem to arrive in the afternoons.

Hike to and from First and the Bachalpsee:

 Duration: The hike to the Bachalpsee from the top of the First station takes about 2 hours roundtrip, but you will need twice that time to relax at the lake and enjoy the scenery.

• Difficulty: The condition of the trail is excellent. It is wide and well-kept with an almost paved surface of densely-placed gravel. The trail is essentially flat with a vertical difference of only about 100 m. There are no sheer ledges or airy sections. This hike is all about the view, not so much for the exercise.

• Views/Scenery: The Bachalpsee is a high mountain lake at 2'265 m ü. M. From the lake, the views of the high peaks of the Bernese Alps are postcard perfect. You will see the 3'701 m Wetterhorn; the 4'078 m Schreckhorn, the highest peak located entirely within the canton of Berne and northernmost summit above 4.000 meters in Europe, with its twin peak the 4'042 m Lauteraarhorn behind; and the 4'274 m Finsteraarhorn, the highest mountain in the Bernese Alps and the tallest outside the main chain of the Alps.

Other activities around First

• First Flyer: A zip lining ride that runs parallel to the last stage of the gondola, 800m from First down to Schreckfeld. You sit in a secure harness and fly through the air 50 m above the ground at speeds up to 84 km/hr. It's not as scary as it looks!

 Trottibike: These scooter bikes are available to ride down the road from Bort to Grindelwald.

Bergrestaurant First: a full-service restaurant and terrace at the top of the First station

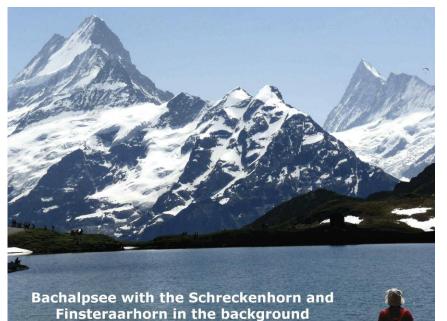
Children's Playground: 700 m2 play area near Bort station

• More hiking possibilities:

- First (pronounced "Fear-st)- Bachalpsee Bort, 2:30 h
- Bort Back to Grindelwald, 1:10 h
- First up to the top of the Schwarzhorn, 4:15 h roundtrip
- Schynige Platte Faulhorn Bachalpsee First, 6:10 h

I'll keep this article short to leave rooms for the pictures, which show the beauty more than I can convey with mere words!





For more information:

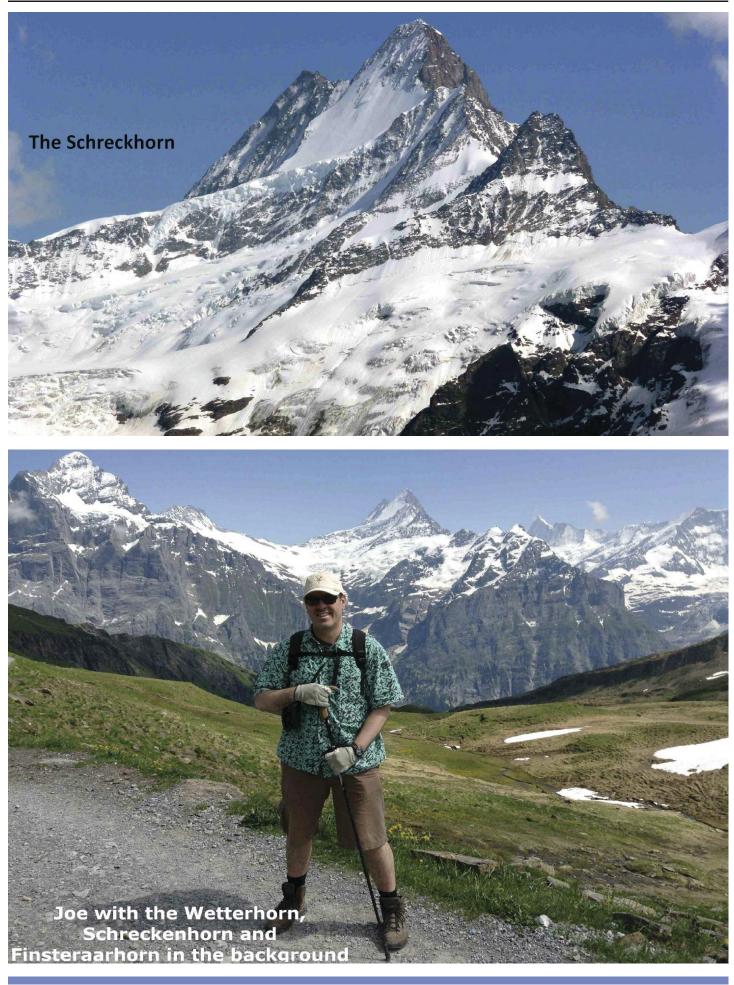
Jungfrau Tourism: www.jungfrau.ch

Activity Workshop's Information on hiking to the Faulhorn (includes the Bachalpsee to First trail):

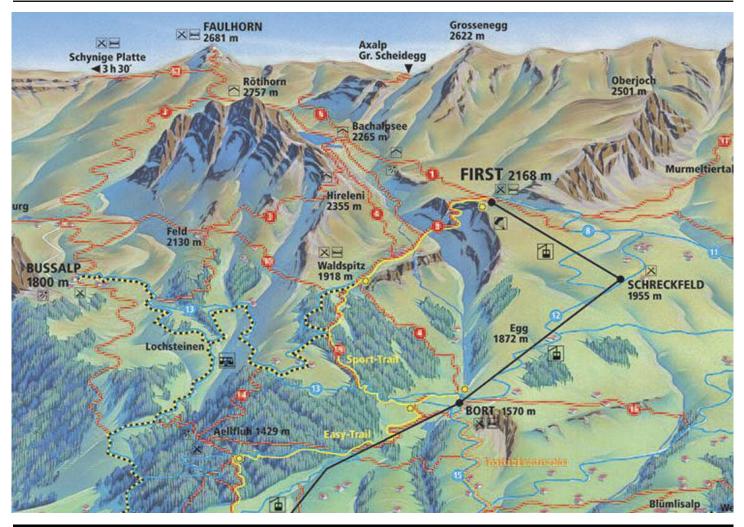
http://activityworkshop.net/hiking/switzerland/faulhorn.html

Myswitzerland's description of hiking at First above Grindelwald: www.myswitzerland.com/en/with-views-of-the-eiger-north-face.html

SPORTS INCZNEWS From the SLOPES...



SPORTS IMCZNEWS



SPORTS IMCZNEWS

Unfortunately, this month's bowling session had to be cancelled, due to renovation works at the premises in Meierskappel.





The sad news about David (see Obituary May 2013 Newsletter), has brought this section to an untimely end. The Editor invites a willing Club member to can pick up where David had left off and continue this series.





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HUMOUR IMCZNEWS

Prophylactic

Miss Beatrice, the church organist, was in her eighties and had never been married. She was admired for her sweetness and kindness to all.

One afternoon the pastor came to call on her and she showed him into her quaint sitting room. She invited him to have a seat while she prepared tea. As he sat facing her old Hammond organ,

the young minister noticed a cut glass bowl sitting on top of it. The bowl was filled with water, and in the water floated, of all things, a condom!

When she returned with tea and scones, they began to chat.

The pastor tried to stifle his curiosity about the bowl of water and its strange floater, but soon it got the better of him and he could no longer resist.

'Miss Beatrice', he said, 'I wonder if you would tell me about this?' Pointing to the bowl.

'Oh, yes,' she replied, 'isn't it wonderful? I was walking through the park a few months ago and I found this little package on the ground. The directions said to place it on the organ, keep it wet and that it would prevent the spread of disease... Do you know I haven't had the flu all winter.

The Spoon

Last week, we took some friends to a new restaurant, and noticed that the waiter who took our order carried a spoon in his shirt pocket. It seemed a little strange. When the busboy brought our water and utensils, I observed that he also had a spoon in his shirt pocket.

Then I looked around and saw that all the staff had spoons in their pockets. When the waiter came back to serve our soup I inquired, 'Why the spoon?'

'Well, 'he explained,' the restaurant's owner has hired Anderson Consulting to revamp all of our processes. After several months of analysis, they concluded that the spoon was the most frequently dropped utensil. The frequency of dropping a spoon is approximately 3 spoons per table per hour.

If our personnel were better prepared, we can reduce the number of trips back to the kitchen and save 15 man-hours per shift.'

As luck would have it, I dropped my spoon and he replaced it with

his spare. 'I'll get another spoon next time I go to the kitchen instead of making an extra trip to get it right now.' I was impressed.



A bit later, I also noticed that there was a string hanging out of the waiter's fly. Looking around, I saw that all of the waiters had the same string hanging from their

flies. So, before he walked off, I asked the waiter, 'Excuse me, but can you tell me why you have That string right there?'

'Oh, certainly!', then lowering his voice, 'Not everyone is so observant. That consulting firm I mentioned also learned that we can save time in the restroom. By tying this string to the tip of our you-know-what, we can pull it out without touching it and eliminate the need to wash our hands, shortening the time spent in the restroom by 76.39%.'

Puzzled, I asked quietly, 'After you get it out, how do you put it back in again?

'Well,' he whispered, 'I don't know about the others, but I use the spoon.'

Reflections

- Secret of a successful marriage: Wife having beauty secrets and husband having secret beauties.
- Life is like a grammar lesson, sometimes we find the past-perfect and at other times the present-tense.
- Three dreams of every man, to be as handsome as his mother thinks, to be as rich as his child believes, and to have as many women as his wife suspects.
- A woman walked into the kitchen to find her husband stalking around with a fly swatter.

"What are you doing" she asked

- "Hunting flies" he responded.
- "Good, did you kill any?" she asked.
- "Yep, three males and two females" he replied.

Intrigued she asked, "How did you manage to tell them apart?"

He responded, "three were on a beer can and two were on the telephone"

Suicide

Bob walked into a bar around 9:58 PM. He sat down next to a blonde at the bar and stared up at the TV. The 10 PM news was coming on. The news crew were covering the story of a man on the ledge of a large building preparing to jump.



The blonde looked at Bob and said, "Do you think he'll jump?"

Bob said, "You know, I bet he'll jump."

The blonde replied, "Well, I bet he won't."

Bob placed a \$20 bill on the bar and said, "You're on!"

Just as the blonde placed her money on the bar, The guy on the ledge did a swan dive off the building, falling to his death. The blonde was very upset, but willingly handed her \$20 to Bob. "Fair's fair. Here's your money."

Bob replied, "I can't take your money. I saw this earlier on the 5 PM news, so I knew he would jump."

The blonde replied, "I did, too, but I didn't think he'd do it again."

Bob took the money.

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PUZZLES•IMCZNEWS

Sudoku

Last month's puzzle was truly difficult. It is one of the most difficult I have come across. Two of the Club's Einsteins have managed to solve it, however, there is only one winner. This month's winner is none other than Maurice Corten. Congratulations Maurice, your drinks during the next Stammtisch you attend are on the house.

This month's puzzle is quite straight forward and everyone who likes a bit of mental acrobatics should have a go. The winner shall be drawn from the pool of correct solutions received. His drinks during the next Stammtisch he attends shall be on the house. Please simply tell the waiter or waitress that your drink is on the house, he or she shall find their way to the Paymaster, that is yours truly or Max, or any other member of board who might be present in case you can't find us.

1	4	7		6				
						1	9	3
			2	1	5	7		
8	7	3		5				
			1	9	6			
				8		2	5	4
		6	8	3	1			
7	8	5						
				7		4	6	8

Solution July 2013 Puzzle

5	2	3	8	1	7	4	6	9			
6	8	1	2	9	4	7	5	3			
4	9	7	5	3	6	1	8	2			
8	1	4	9	7	3	5	2	6			
2	3	5	4	6	8	9	7	1			
9	7	6	1	2	5	3	4	8			
1	6	9	7	4	2	8	3	5			
3	4	8	6	5	9	2	1	7			
7	5	2	3	8	1	6	9	4			

The easiest form, in which the solution is sent, is nine rows of nine numbers in a Word document, Excel or email. In every Sudoku, every digit between 1 and 9 occurs exactly once in each row, column and 3x3 square. Please send your answers to newsletter@imcz.com, on or before the last day of the current month.

TIDBITS • IMCZNEWS

Members' Marketplace

Are you **selling** your yacht (harboured in Piraeus)? Your Aston-Martin old-timer with the roll top roof? A gorgeous view of the Bay of Biscay, with a little bit of house attached? Or are you cashing in the half of your stamp collection that is finally worth something? Perhaps you're **looking** for all of these things?

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