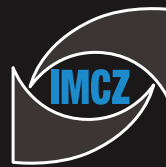


IMCZNEWS



NOVEMBER 2016

EDITORIAL

Ski Galore

Our Club has been blessed by having a dedicated Sports' Editor, who has diligently contributed to every issue of the Newsletter for at least as long as I have been edited it, that is the best part of five years. What is more Joe is a skiing fan who has visited and took us on virtual tours of every major ski resort in this country. Well, this year he got some company. A skiing professional, who lives and works in Andermatt joined the Club, obviously thanks to Joe's prompting. Peter Widdup who hails from Australia has been with us for over six months. He gave us a lively presentation on skiing and the gear that goes with it during our last Stammtisch. Expect many skiing excursions and activities this winter, providing the climate warming hasn't reached the stage when the winter snows fail.

The Club thanks both enthusiasts for their dedication and service to the Club and we look forward to good participation in the coming skiing season.

Muthana Kubba
Editor



FUTURE EVENTS

- THURSDAY 10TH NOVEMBER 2016 • **Autumn New Members' Reception**, at the Im Hof Restaurant in Zeughausgasse 12, 6300 Zug *Ram Ramphal*
- THURSDAY 24TH NOVEMBER 2016 • **Meet & Greet with the ZIWC** 18:30-20:00 hours at the City Garden Hotel *Roger Brooks*
- FRIDAY 25TH NOVEMBER 2016 • **Visit Gotthard Base Tunnel**. Meet at the AlpTransit InfoCenter in Erstfeld at 13:30 hours. *Ram Ramphal*

IMCZ

Introducing...New members

THE IMCZ WELCOMES:

Bart Lemmens

Bart hails from Belgium and lives in Switzerland with his wife and two children since 2009.

He received his Masters in Engineering (Computer Science and Mechatronics) at the University of Louvain, with a short stay at the Department of Artificial Intelligence at the University of Edinburgh. Bart started his career at Logica as a software consultant in the financial industry, mainly for Reuters. Afterwards, he worked 13+ years for the Dealing Room at Dexia Bank Belgium (now Belfius) in several technical and managerial IT and Business roles.

In 2009, right after the financial crisis, Bart's wife was offered a professional opportunity in Switzerland and they felt it was the right time to relocate and look for new challenges. Bart found this challenge at IMC, the Zug branch of a Dutch privately held proprietary trading company. First as Project Manager and later as Head of Technology, he could apply his diverse skills set in an environment where agile methodologies, high-tech developments, ultra-low latency, strategy simulations and optimisation were successfully applied. Due to IMC's recent decision to close its branch in Zug, Bart enjoyed a small career break this summer, which he also filled with a Data Science Certification Program. He is now looking for another professional challenge around Zug.

In his leisure time, he likes biking, hiking, skiing and spending time with his family. He has a special interest in Machine Learning topics.



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YOUR NEWSLETTER GOES PUBLIC

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



STAMMTISCH

Every Thursday
from 18:00-20:30
At the City Garden Hotel



IMCZ

Introducing...New members

THE IMCZ WELCOMES:

Sam Simpkin

Sam hails from South Yorkshire, England. He studied at the University of Newcastle-Upon-Tyne, graduating with first class honours in Economics. Having taken an internship with the Reserve Bank of India in 2011, Sam took the opportunity to return to Asia in early 2014, with Singapore the destination this time around. In May, Sam relocated to Switzerland to join a new financial advisory company in Zug, Summit Wealth AG.



Liking to keep active, Sam has already tried out a few of the hiking trails Switzerland has to offer. He also enjoys football, tennis, swimming and travelling. He intends to learn German and how to ski over the coming months. Sam looks forward to meeting new people through the Men's Club.

Ski Presentation

At a well-attended meeting in the City Garden Hotel, we enjoyed an interesting and informative evening on skiing. The team of presenters were all professionals in their respective areas of this fascinating sport. Of course, our steadfast Sports' editor, Joe, was the master of ceremonies for the evening.

IMCZ member Peter Widdup kicked off the event by illustrating the extensive skiing infrastructure available in Andermatt, where he lives, and introduced some of his fellow ski instructors. The Chedi five star hotel is the ultimate location for relaxing and enjoying the après ski break.

The team from the small ski manufacturer RTC gave an impressive presentation of their hand-made skis and showed the production process step by step. This was followed by a long and fascinating lecture on ski boots, and why they should be made to order. It is critical that ski boots be made to match and exactly fit the feet of the skier. Finally we had a presentation by IMCZ

member Kenneth Kurtzweg from the specialist ski-clothing maker Kjus, which uses innovative high-performance materials for their sportswear.

With the presentations and the Q&A session over, the winning raffle numbers were drawn. After quite a few smaller prizes had been drawn, the big one, which included a one-night stay at the Chedi hotel in Andermatt, was won by none other than the Newsletter co-editor Roger Dixon.

Congratulations Roger.



November 14, the next Super Moon



Those of you, who might remember the editorial "Super Moon", in the July 2013 issue of this Newsletter, would be pleased to know that the next Super Moon shall occur on Monday November 14. For the uninitiated a Super Moon, is a Full Moon which is 14% larger and 30% brighter than the normal full moon. It occurs because the orbit of the moon is not circular but elliptical, and when the full moon happens to occur when it is closest to Earth, it becomes a Super Moon. It occurs once every 411 days.

Pray that the skies would be clear so that you may enjoy a most beautiful celestial spectacle.

IMCZ

BOARD MEMBERS

Thumbnail biographies of board members can be found on our website www.imcz.club under 'About Us' section

PRESIDENT
Roger Brooks
079 583 9935
President@IMCZ.com

WEBMASTER
Andrew Schofield
079 338 0477
webmaster@imcz.com

VICE PRESIDENT
NEWSLETTER EDITOR
Muthana Kubba
079 340 2592
Newsletter@IMCZ.com

EVENTS COORDINATOR
Ram Ramphal
079 318 2554
Events@IMCZ.com

SECRETARY
Bill Lichtensteiger
079 378 6326
Secretary@IMCZ.com

PUBLIC RELATIONS
Andy Habermacher
078 815 8837
PR@imcz.com

TREASURER
Iham Yüksel
079 955 2287
Treasurer@IMCZ.com

MEMBERSHIP & STAMMTISCH COORDINATOR
Erik Quintiens
078 760 2865
membership@imcz.com

Chinese fake chicken eggs

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

Food fraudulence, in general, is not uncommon worldwide. But some examples are hard to believe, even when taking place in countries notorious for this type of deception. Not long ago people discovered fake chicken eggs being produced and sold in China.

First, let us have a look into the composition fake eggs. They consist essentially of nothing but food additives and water. A fake eggshell is made of calcium carbonate. Egg yolk and egg white are made of sodium or calcium alginate, potassium aluminium sulphate, gelatine, benzoate, calcium chloride, water and food colouring. The main ingredient, alginate, is used as a gelling agent; benzoate is a preservative agent. There are national standards on the use of additives; the allowed amount is clearly defined. In the artificial eggs they have become the major components, with no respect to potential side effects to health at high doses. Artificial eggs have little or no nutritional value compared with real eggs.

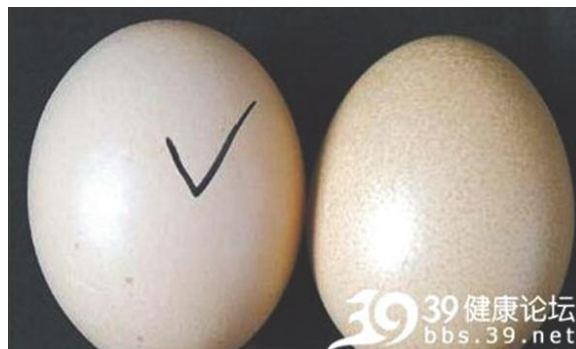
The process of making fake eggs demands a certain level of handicraft. First, the alginate is stirred in warm water to form a viscous solution similar to egg white and then the gelatine and benzoate are added. This is the main part of the "egg". Part of this liquid is separated and a small amount of yellow food colouring added. The colour is adjusted to look like real egg yolk. Then, the "egg yolk" liquid is poured into a shaped mould to about 2/3 full, and promptly added to calcium chloride dissolved in water. The outside of the "egg yolk" will rapidly solidify and form a layer of transparent material. Soak the "egg yolk" in calcium chloride water for one hour, then wash it and dry it for later use.

Proceeding further, the "egg white liquid" is poured into the second mould to about 1/3 full, then the hardened "egg yolk" is set inside, and some more "egg white" added. This prototype is put into calcium chloride water again. A whole egg without the shell will start to appear. Then the "naked egg" is hardened for an hour prior to further processing. Finally, the "egg body" is provided with an "eggshell" made of mainly bee or paraffin wax and calcium carbonate. Ironically, calcium carbonate is also the main component of real-life eggshells. A sewing line is drawn through the "egg" and used to dip and immerse the egg into a wax and calcium carbonate solution, until a dry shell is formed. Now it is immersed in cold water and the sewing line out pulled out. After sealing the opening, one can apply an even more natural looking "coating" – there are varieties of colouring available – and the fake egg is ready. According to insiders, the entire production takes less than 5 minutes, which is much more efficient than waiting for a hen to lay an egg. An unproven cost comparison reads: 1kg of real egg is worth about 6.5 Yuan. 1kg of sodium alginate only cost about 42 Yuan and can make 150kg of fake eggs. Including other costs, 1kg of fake eggs only cost about 0.55 Yuan to make.

From hearsay we learn that fake eggs taste very similar to real ones. And it is not just that easy to distinguish a fake egg from a true one. To finish this article, here is a checklist of how to identify fake chicken eggs from the real ones:

1. After opening the egg, egg white and egg yolk will soon mix together.
2. A fake eggshell is a little shinier than the real one, but this is not easy to spot.
3. When touching the fake egg by hand, it feels a little rougher than a real egg.
4. When shaken, the fake egg will make some noises, because water overflows from the solid separation membrane between "yolk" and "egg white".
5. A real egg smells a little like raw meat.
6. Tap the egg lightly. Real eggs make a crispier sound than fake eggs.
7. After opening the fake egg, the egg yolk and white will mix together as soon as the separating membrane is broken. This is because they are made of the same raw materials.
8. When frying a fake egg, the yolk might spread without being touched. The fake egg white will also generate more bubbles. However, it could look even tastier than a real egg.

No matter how good the fake egg tastes, are the egg makers afraid that they will one day eat one of their own fake eggs?



Brexit – What is it all about? – Part III

Contributed by IMCZ Member and Newsletter Co-editor Roger Dixon

The History and Development of the EU

The opinions I hold, as expressed in this article, are of course and as usual open to discussion.

Parts I & II of my article concerned the four most evident themes of the Brexit debate in the UK, namely, Economics, Security, Immigration and Sovereignty. There was, however, another issue that formed a significant part of the debate and that was the whole structure and modus operandi of the EU itself. This is the central theme of the concluding part III of my article.

Before dealing with this, I would like to say a few words on David Kauders' article in the October newsletter. Like many of the other foretellers of impending doom, he relies on analysis, largely based on past events to predict that the UK is on a slippery slope. In his and other predictions, some interesting factors seem to be missing. Firstly, spreadsheets do not run the world, people do. The British are a very inventive and tenacious breed. Otherwise, how could a nation with a very small percentage of the world's population have gone forth into the unknown, to build a worldwide empire, 'on which the sun never set'? They can surely survive Brexit. Today's world is, not least thanks to technology, evolving into something different, with disruption in business models being the order of the day (e.g. Amazon, Google). How will the EU bureaucratic behemoth be able to respond to this new environment?

David refers to the EU as a 'club of equals'. Surely, he wasn't being serious? (sorry, David!)

He also takes issue with my comments (see Newsletter – July 2016) on security. I referred to military defence (NATO) as separate to security. As David rightly points out security is not an EU competence. The EU is pretty incompetent in this area. https://en.wikipedia.org/wiki/Europol#Criticisms_of_Europol

As the incidents in Paris & Brussels in November 2015, illustrate, Europol would seem to be spectacularly ineffective when it comes to providing/sharing intelligence, which is something at which the UK is traditionally very good. That was precisely my point. The matter will apparently be resolved by the appointment of a British diplomat as Security Commissioner. We don't need more diplomats (read bureaucrats). We need more top-class intelligence specialists!!



I should now like to look at the history and development of the EU, which, in my opinion, is one of the biggest confidence tricks ever staged in the political world. I, like many other club members, was born before the whole saga started and have witnessed the shenanigans over a number of decades. Before I continue, I would ask members of any groups mentioned in less favourable light, not to take my (sometimes tongue-in-cheek) comments personally. Although it is always my intent to be respectful, I am not willing to be shackled by that modern ailment, political correctness, which in my opinion inhibits honest debate or any meaningful debate at all.

World War I, which had been called "The war to end all wars", clearly didn't live up to its billing. Its successor, World War II, emanated from Germany's precarious economic situation after World War I, mainly as a consequence of the Great Depression, which itself could have been triggered by the aftermath of WWI. This enabled a certain Mr. Hitler to put together a most dastardly plan to dominate Europe, disguising this as a drive to resurrect the German economy. However, between 1933 and 1939, during which period up to 60% of expenditures were on rearmament costs, the German economy had racked up debts to the tune of 38 billion marks, although by 1938 unemployment was practically zero. It is probably self-evident as to what was driving the increase in employment. So whilst pretending to focus on the economy, our friend Adolf had something else in mind. This is not unlike the modus operandi of the architects of the EU, except of course their ultimate aim is not to start another war, but to control the citizens of Europe by other means.



After a second disastrous war within a space of 30 years, there was clearly a desire to avoid a further repetition. In 1948, the Hague congress took place. This led to the creation of the European Movement International and the

College of Europe, where Europe's future leaders would live and study together, although what they would study is not known to me.

The first organisation to be created in 1952 was the European Coal & Steel Community (ECSC), which was declared to be "a first step in the federation of Europe". It was proposed by the French foreign minister, Robert Schuman as a way to prevent further war between France & Germany. At this point we see that France & Germany were already the focal point of this movement that was going to be the mouthpiece of Europe. Schuman's idea was supported by Jean Monnet (who will be quoted later in the article) and the Belgian Paul-Henri Spaak, who would be most gratified to see how the Belgian economy has benefitted from the untold amounts of non-native taxpayer contributions being spent on EU expense accounts in Brussels.

Jean-Baptiste Nicolas Robert Schuman was himself an interesting fellow. He was born in Luxembourg. His father was born a Frenchman in Lorraine, but became German, when Lorraine was annexed by the Germans in 1871. Schuman originally took his father's German nationality and was actually called up by the German army in 1914, but was excused from service on grounds of ill health. He became French when Alsace-Lorraine was returned to France in 1919. He was, perhaps predictably, a lawyer.

The ECSC was separated into four institutions, a High Authority composed of independent appointees (whatever independent means), a Common Assembly, a Special Council and A Court of Justice. So we can see a direct link to the EU institutions – The European Commission, Parliament, Council and Court of Justice.

In 1957, the European Economic Community (EEC), and the European Atomic Energy Community were formed (Treaty of Rome). Then in 1967, everything was merged to form the new EEC.

The Schuman Declaration that created the ECSC contained the following aims:

- Mark the birth of a united Europe
- Make war between member states impossible
- Encourage world peace
- Transform Europe in a 'step by step' process leading to the unification of Europe democratically, unifying two political blocks separated by the Iron Curtain
- Create the world's first supranational institution (Monnet replaced the last 2 words with "European federation")

- Create the world's first international anti-cartel agency
- Create a common market across the Community
- Starting with the coal & steel sector, revitalise the whole European economy by similar community processes
- Improve the world economy and the developing countries, such as those in Africa.

It would seem that a number these noble aims have fallen short of the mark.

The European Economic Community EEC

Now on to the EU itself. Yes, it started out as the ECSC in 1952. Then in 1957, with the Treaty of Rome, the EEC was created. Over the decades, one treaty after another has followed, all hammered out by the politicians, but most of which were not welcomed by the citizens across Europe on whose behalf the political classes claimed to be working.



Up until 1973, the community consisted of the original 6 members, Germany, France, the Netherlands, Belgium, Luxembourg and Italy. Then, they were joined by the UK after much debate, Ireland and Denmark (including Greenland). Greenland quit in 1975, after a dispute over fishing rights. The UK held a referendum in 1975 to confirm/reject membership. The prime minister at the time, Edward Heath, claimed that membership would have no impact on sovereignty and was purely an economic arrangement, something which has been proven to be conclusively inaccurate! Then the Norwegians rejected membership in a referendum.

When the Maastricht treaty was drafted to launch the EU, the Danes did not ratify it and amendments had to be made. It squeaked through in a referendum in France. Not a resounding welcome. The treaty eventually had to go through three amendments via the treaties of Amsterdam, Nice & Lisbon. From 2001 onwards, the attempt at creating a European Constitution hit a brick wall. The treaty establishing a Constitution for Europe

was rejected resoundingly in referendums by the French (54.67%) and the Dutch (61.54%), although many countries had ratified it in parliament, having decided not to consult their citizens!!

So this is how democracy works is it? At least Donald Tusk, President of the European Council, had an astonishing flash of insight when he admitted, *'we have failed to notice that the ordinary people don't share our Euro-enthusiasm'*.

Now let's look at the membership criteria aka as the Copenhagen criteria, defined in 1993 in Copenhagen, of course. Strangely enough, these criteria were only developed after the European Union had already been established by the Maastricht Treaty in 1992.

The European Union EU

To become a member, a country must: have a stable democracy that respects human rights and the rule of law; have a functioning market economy; accept the obligations of membership, including EU law. One might question how rigorously these criteria were checked for the ex-Warsaw-pact countries that were queuing up to join in the early 2000s. Naturally, all of the ex-communist dictators and politburo autocrats had quietly given up their posts and the state-run economies had all suddenly and miraculously turned into transparent functional market economies. Luckily, the Schengen Area had already been established in 1995. So, off you go boys, you can now leave behind the mess you created and head off with all the cash you have "earned" for a quiet life on the French Riviera, or you can buy a mansion in Kensington, which the locals can't afford to do.

The EU comprises 7 basic institutions:

The European Council – provides impetus and direction (*polite cough!!*)

The Council of the European Union - Legislature

The European Parliament - Legislature

The European Commission - Executive

The Court of Justice of the European Union - Judiciary

The European Central Bank – Central bank

The European Court of Auditors – Financial auditor

Reading the functions of these 7 institutions, one can quickly surmise, that apart from politicians, some elected, but most probably not, the EU offices in Brussels are crawling with bankers, lawyers and accountants. I would further surmise, that the net financial benefit provided by these worthy individuals to the average man/woman on the streets of Europe has a minus sign in front of it. However, the net aggravation to most normal citizens is probably quite high. Ever tried to sell a straight cucumber (you can now) or a straight banana?

Anyone employed at the EU is bound to have a particularly large salary, expense account, travel allowance, housing allowance etc. etc. We have wonderful examples, like the Kinnock family. Mr. Kinnock sorry.... Lord Kinnock was famous as being the longest reigning UK leader of the opposition never to have won an election for his party. In other words, he was a failure in national politics. In 1995, he was then appointed (not elected) to Brussels as a European commissioner, eventually becoming Vice-President of the Commission for 5 years until 2004. His wife, Baroness Kinnock also spent 15 years as an MEP. At least she was elected. According to a report in the Daily Mail, their joint income from salaries, allowances & pension entitlements from the EU totals £10 million. And young Stephen, their son, got his first job as a research assistant with the EU. As a modern languages graduate, I would be intrigued to know what his field of research might have been. I'd also be intrigued to see what the punters got in return for the 10 million.

I won't spend time on the current and immediately previous president of the European Commission, except to say that they are both lawyers, who have spent most or all of their lives in politics. As Nigel Farage might have said, "never had a proper job in



their lives". Both became Prime Ministers of their respective small countries, with a total population less than London, which undoubtedly qualifies them to pontificate to the rest of Europe. The latter has, in addition to his EU pension, landed a nice little earner with Goldman Sachs as an advisor – on what, I know not. Oh, all those fine upstanding principles! Who'd think that he started out as a Communist?

Now, let's look at a more practical issue. The EU has 28 nations, with 24 different languages.

Oops, that will be only 27 & 23 after the UK leaves and English, the world's *de facto* business language will no longer be used, although around half of the EU population speak English as native or non-native speakers. The EU will henceforth enable communications to be translated from only 23 languages into or out of any of the other 22. This gives 253 language pairings.

I almost forgot to mention, that although Catalan, Galician, Basque, Scottish Gaelic and Welsh are not official languages, they have semi-official status, in that official translations of treaties are made into them and citizens of the EU have the right to correspond with the institutions using them. Now that the UK is leaving, they won't have the opportunity to apply to have Liverpool Back Slang and Cockney Rhyming Slang included in the list of official languages.

Of course, there won't just be 1 translator/interpreter per language pair either. There must be thousands of linguists to ensure, for example, that there is always someone available to translate Latvian documents into Maltese. What does this cost? Who knows, but we know who ends up paying for it, don't we?

The United Nations, which is a global institution with ca. 200 member states, has only 6 official languages English, French, Spanish, Arabic, Chinese & Russian. All official documents are produced in these 6 languages. The UN provides simultaneous interpretation from any of the 6 into the other 5 via the UN Interpretation Service. If the representative of a country speaks in any other language, they must provide interpretation into one of the six official languages.

So why does the EU need to have such a huge linguistic machinery?

Well in summary, the EU is a giant bureaucracy, manned by politicians, lawyers, accountants and other bureaucrats. In contrast to the vast majority of economies that produce goods and services, the EU produces paperwork & hot air at enormous cost, as well as significant wealth for those who run it. It

was set up by a political elite to work in their own interest. As mainly unelected "public servants", they have in fact made the general public *their* servants. The UK may well be the first country to secede from the EU, but it won't be the last!!

If you think that my comment about the EU being a "confidence trick" was wide of the mark, I shall now leave you with the following quote from one of the founding fathers.

'Europe's nations should be guided towards the superstate without their people understanding what is happening. This can be accomplished by successive steps, each disguised as having an economic purpose, but which will eventually and irreversibly lead to federation.'

Jean Monnet, 30th April 1952
(in a letter to a friend)

ZIWC

Annual Dinner Dance 2016

Venetian Masquerade Ball

Saturday, 10 December

18:30 – 24:00

Seeburg Hotel

Seeburgstrasse 53–61

6006 Luzern



For further details, please contact:

Ms. Valerie Gitter, annualevents@ziwc.ch, 079 763 4606

The trials and tribulations of trying to become a catering entrepreneur in Switzerland: (Part 2)

Contributed by IMCZ member Ian Stansfield



In part 1, I described how the shop premises and planning permission were obtained in the town of Schwyz. I also described the purchasing of a second hand fish and chip frying range and its transportation and importation into Switzerland. This second part continues the journey to return the hire van to England. It's mid February 2016 and I'm in a motorway car park in Luxembourg

Completing the round trip back to Switzerland

After an uncomfortable and short night sleeping in the cab of my Luton van, I set off again for Zeebrugge. I arrived long before my scheduled departure time of 7pm. Zeebrugge is split into 2 parts, both a long way from the port. I walked for a long way and ate a



succulent rib-eye steak with thick fries. The return crossing was still as freight, but we travelled on the normal car ferry. The food was excellent and there were several bars to choose from. We were a happy ship.

The following morning we docked and I drove 450km back to Glasgow; then collected my inventory from the wholesaler. It was too late to take the van down to Gloucestershire, where I had to return it. My great Auntie in Carlisle had an overnight guest much sooner than expected. We were excellent company and had a very good meal at the Auctioneer restaurant in Carlisle. <http://www.shepherdsCarlisle.co.uk/auctioneer-home.html>. The restaurant is in the same building as the cattle auctions. Most of the clientele were wearing country tweeds. It had a very old-world feeling. The following day, I drove down to my parents' place in Gloucestershire for a few days rest. We unloaded the pallets by hand into a vacant stable. The van rental firm had to be called to collect their van, as they seemed to have forgotten that I had it. The rental had been very

cost effective as there was unlimited mileage in the contract. We chatted a bit about my project. They didn't even check the van they just drove it away.

I arranged a fixed price with a shipping company for the pallets to be sent to Switzerland. They sent a young driver with an articulated lorry to collect it. However, he didn't have the experience to get it down the narrow lanes to the house, so they had to send a smaller lorry. Eventually after about a month the pallets arrived in Switzerland and because they were full of many different types of products I had a nightmare with the shipping company trying to find appropriate tariffs. Because I had a large quantity of palm oil, I had to apply for a special licence to import it. Fortunately, I had not been able to load it onto the Luton van or I would never have got it over the border. Incidentally I completed all the Customs procedure without paying an agent, except the £50 I paid the UK freight company for the export form (European Community declaration type 1). I returned to Switzerland on the 22.02.2016. With the help of my solicitor we arranged to take on the lease on the premises for 10 years from 01.03.2016 and to buy the inventory from the previous business owner. At 9am on 01.03.2016 the contracts were signed.

Funding and company structure

I was now the proud owner of a frying range, premises and planning permission. All the main components were there. I also have a healthy bank balance with no debts. My wife Tracey is working full-time so there is minimal drain on my capital. With 30+ years' experience of working on and managing projects, I know that I am taking a risk. The calculations look good on paper but I am about to involve contractors in converting the shop into a catering establishment.

In February 2015 I set up my limited company Kodite AG. This company allowed me to work as an independent IT contractor. In November 2015 I registered Fish und Chips International GmbH. This company was wholly owned by Kodite AG. My intention was to limit my financial exposure from bank loans and rental contracts. As banks regard start up catering businesses as very high risk, I had been unable to find investors in my project. I needed



more funding to reduce the risk. Crowd funding? Private investors? Family? Friends? BVG? BVG is my occupational pension fund. It can only be released to finance a house, to retire on, when moving out of the EU or to start a business as a sole trader.

The big morning

On 1st March, I met up with my solicitor shortly before 9am. We were thoroughly prepared. I had prepared all parties in advance - bank, AHV, Handelsregister, landlord and business seller. The lease contract is bespoke. It is for a minimum term of 10 years so that my investment will be protected. The lease is for "Rohbau" i.e. only for the carcass or shell of the business premises. This is important, because I shall need to rebuild the shop and dispose of the current interior and fittings.

We met up with the Landlord as well as the previous business owner. Within a few minutes the contracts were signed. Both contracts are in my own name and not in the name of my companies. At 9:30am, I called my bank and over the phone they set up an account for me as a sole trader. With the account number I now walked the short distance to the



Handelsregisteramt (Register of companies) and registered my sole trader company. With my newly registered company I walked the short distance to the AHV building (Department for social security). I now registered myself as self-employed.

I then went to the bank to complete the paperwork necessary to open the account, transferred funds from my limited company, transferred the payment for the inventory, paid the lease security deposit; set up a standing order for the monthly lease payment and applied for my BVG funds to be released.

After registering online for VAT, I then went to lunch. Switzerland can be very efficient. Obviously there have been more efficient undertakings, for example, when someone else managed to create the world in six days, but I still feel pleased.

Someone else's business

It would take time for my BVG funds to be released. They were in fact released in mid-March. I also needed to divide up the building work (gut the shop, install the steam extraction system, replace the electrical distribution board and install a much thicker cable for 120 KW, completely rewire the shop, bring the frying range through the shop window, install floor drains and grease trap, install fire doors and windows, remove radiators) and write detailed specifications, translate them into German and receive quotations. I had already had a quotation for the steam extraction system for the fryer and also a quotation for a new electrical distribution system. They were at least four times greater than I had expected. By early May, I managed to complete the RFQ's (requests for quotations) and register on ofri.ch and renovero.ch. These websites are platforms where companies and individuals can request quotations and companies and trades people can respond with offers.

Whilst all this was going on, I decided that I would try to generate an interim income. The shop had previously been a sandwich shop. The previous owner and I went to the local cash and carry and bought the inventory. She gave me a lunchtime training session. We had one customer! There were various issues. The procedure is as follows: a customer arrives, they choose what type of baguette they want, white, brown or whole grain; they then choose from 3 sauces and then about 15 different fillings such as ham, cheese, tuna etc. Then, they could have it 'paninied', a process that takes several minutes. This is a labour- and time-intensive process. If I had advertised and customers arrived *en masse*, then there would be serious delays and a poor service, thus establishing myself a bad reputation. I later heard that customers had complained about

the previous business because of the long service times and quality issues. Quality was a major concern. The baguettes had been frozen and reheated just before service began. They did not taste like fresh baguettes and unused baguettes were stale by the next day. The cool counter was also a source of concern. A sliced tomato or cucumber looks terrible the next day. Tuna deteriorates rapidly, as do other fresh foods. I was concerned about giving people food poisoning. My career as a purveyor of sandwiches was short lived. I kept the sandwich shop open for a week and then closed it. We had a total of 3 customers one of whom was the bread supplier. I hadn't done any advertising other than standing a sign outside. Fortunately I had only spent CHF500 on the inventory and this inventory subsequently eaten by us so nothing was lost. Tracey and my younger son never want to eat another baguette again!

After this, a friend from the UK, my elder son and I spent several weeks developing a pasty business. After several days of misshapen objects, we achieved excellently shaped and delicious artisan pasties with meat and potato or cheese and onion fillings.



Logistics

This short spell of running the shop had shown me that traveling backwards and forwards between our home in canton Zug and the shop in canton Schwyz was really impractical. When the shop fish and chip opens, I shall need to be on the premises from 10am until 10pm with a 2-hour break during the day. The 45-minute journey each way will not be sustainable.

Our house rental contract conditions were that we would need to give 3 months' notice and the contract could only be terminated at the end of March, June or September. Although we hadn't found somewhere to live we handed our notice in at the end of March.

At this stage, we decided not to open the pasty business but to focus on moving home



and completing the conversion of the fish and chip shop premises. The pasties will be on sale once we open the shop.

Finding a new Home

We had lived in the same house for 8 years and had no intention of moving. The house is located on a farm with only the farmer and his family for neighbours. The views of open countryside and distant woodlands were a constant source of pleasure and contentment.

Over the years we heard about people renting homes in Switzerland with the neighbours from hell, not being able to flush the toilet after 10pm, using the communal laundry only at certain rigidly enforced days and times. On the farm, we had never experienced any of this. I worked on servicing my cars, drilled away happily on Sundays and the farmers did the same. Sometimes a field needed to be cropped at midnight, other times the snow had not been cleared. We all lived happily and tolerantly together, occasionally inviting each other to dinners; having a beer or wine together, going to see local events such as the Einachser racing, Fasnacht procession or theatre in Arth. Moving was not going to be easy.

We set about finding a home. Our main criterion was to find a home within a few minutes' walk of the shop. There were surprisingly few places on the market. We saw one flat, 30 metres from the shop. It was on the ground floor and was newly renovated. The main issue was that even though it was 120 m², there were no bedrooms! At the end of a wide corridor leading away from the clear glass front door there were tracks set in to the ceiling so that curtains could be hung up to partition the space! The flat had originally been designed as a medical practice. Tracey could not be convinced that this was suitable accommodation (6 months later this flat is still not rented), so we continued the search. Eventually we found just what we were looking for and signed the lease.

Moving house

It would have been very easy to spend CHF10,000 moving home. It would also probably have been much less labour intensive and definitely less rewarding. We have moved many times and have always done it on our own or with the help of friends and family. The exception to this was when we moved to Switzerland in 2008 and the \$53 billion company, for which I was working, paid for the removals. This extravagance finally caught up with them in 2012 when they went bankrupt. That move had required 2 seven-ton trucks.

The problem was how to move our home for the lowest cost. Family and friends are now very experienced at moving us. However there are fewer volunteers, possibly due to distance, age or experience. One friend is still traumatised over my collection of old shoes. The other issue was that we had to move out of the old house on the same day as we moved into the new house. The old house had to be cleaned to Swiss standards prior to handover.

Our ex-home was densely filled with more than 6,000 books - an archive spanning 30 years of collection, children's toys for all ages, miscellaneous projects etc. etc. We also have a table weighing more than 350kg. The task was daunting. The new flat would have just over half the capacity of the old house. Many of my immediate family gave unsolicited kind and helpful advice along the lines of throwing some things away. This was not my intention.

We resolved the problem by moving the small items ourselves and storing them temporarily in the shop. The furniture would have to be moved by a removal company. After some research, I commissioned a new trailer with load space 4 metres long by 2 wide. It could also be used to transport vehicles and had a removable cover 2 metres high. This proved very useful later on.

We set about packing and transporting our possessions to the shop in Schwyz. Eventually, a hundred and fifty 80 litre packing cases, 200 banana boxes and our smaller possessions were in our temporary storage. Why do our children (cheap labour) never visit? At this time I also transported the frying range to be professionally cleaned and then stored in a warehouse near Zurich. None of this was as easy as I just made it sound.

We power washed the garage, dismantled the furniture and then transferred it all into the garage. With the house empty we could now do the cleaning. We slept in sleeping bags on camping mats. It was great fun and we didn't get soaked when it rained, a common problem

with camping. Some friends also helped us and we scrubbed away convivially, contented that we were saving the cost of an expensive cleaning company.

Moving Day

Moving day started predictably, our old house sits in the middle of a field. There are a total of 6 houses within a kilometre of it. Taxi drivers and removals vans cannot find it! (Type "6345 Neuheim, Hinterthan" into <https://maps.google.ch>. Spot the house!) As usual, I saw the van sailing past and up the hill and out of sight. Ten minutes later I got a call asking for directions.

As arranged three removal men arrived, one older foreman and two younger men. None of them were the beefcakes that I had been expecting. However, as the day progressed they impressed me. The van was parked outside the garage and we rapidly loaded the furniture into it. The only piece of furniture left in the house was the heavy table. I warned them about the weight and they explained how they were used to lifting heavy objects, grand pianos were everyday objects for them. Unfortunately, I did not have a video camera to record what happened next. One of the removal men went to one end of the table and the other went to the other end. They both nodded flexed their muscles and the table remained on the floor. After this we recruited some local muscle, a farm hand, the son of a

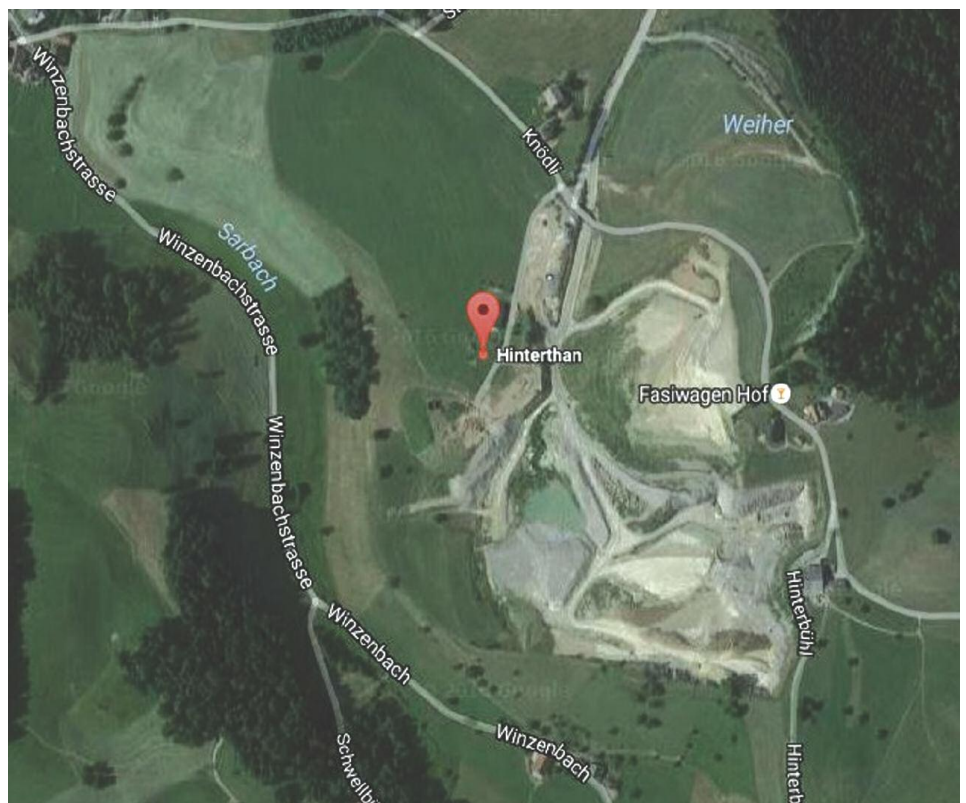
friend and various other bystanders. With a great deal of cussing the table was loaded. At this stage the foreman noticed that the van was overloaded. The tyres were not as they should be. We set off anyway.

In Schwyz we unloaded the van rapidly. No damage was done, no vertebrae were popped and the table was installed in its new location relieving all of us of much anxiety. The quote for removals had been for 7 to 9 hours with corresponding prices of CHF1,990 to CHF2,430. We had completed the move in 6 hours. I paid them for 7 and tipped them fifty francs each. They had worked carefully and quickly we were very pleased.

The deposit on the old house was returned without any deductions except for some damaged flooring, which was covered by the insurance. It had taken a great deal of effort and we had only disposed of a few broken toys and a broken table tennis table. Costs had been negligible, we were very satisfied. It was now the beginning of July.

End of Part 2

Coming next - The building work along with various distractions.



Gottardino Contributed by IMCZ President Roger Brooks

Appetizer

We were recently visited by a cousin of mine, whose husband is a train freak. Since we were already planning to take the [Gotthard Base Tunnel Tour at Amsteg / Erstfeld with the IMCZ](#), we opted to take them on the [Gottardino](#) special train. The Gottardino is a passenger train which goes through the new Gotthard Base Tunnel (GBT), stopping at the Sedrun multifunction station.

As an "appetizer" we went to see the [rail exhibits in the Transport Museum in Lucerne](#). In addition to the well-known [model of the old Gotthard route](#), it now features a scale model of the new base tunnel, with illustrations and [samples of the types of rock and other materials through which the tunnel was bored](#). The 9m cutterhead of the tunnel boring machine (TBM) "Sissi", which achieved the [celebrated breakthrough in the east tunnel in 2010](#), currently stands outside in front of the IMAX theater at the Transport Museum.

The Trip South

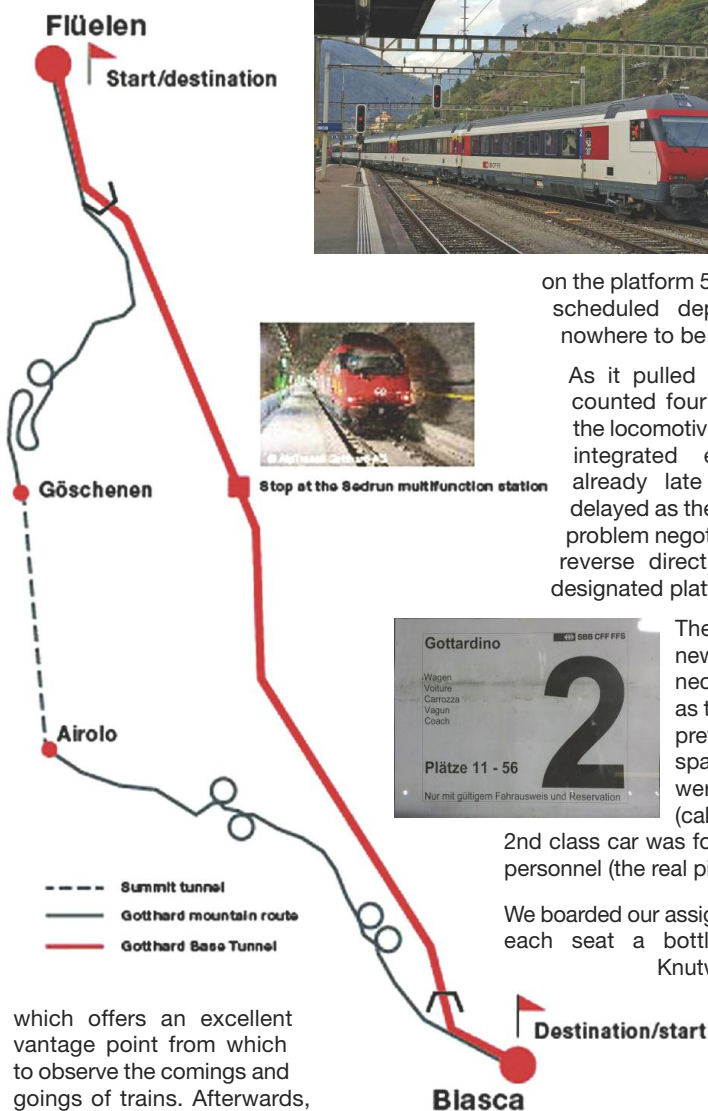
As all of the southbound Gottardino trains were booked up until November, we undertook the southbound portion of our journey on the old Gotthard route, with the famous three views of the church in Wasen. As the Gottardino would not leave Biasca until 16:30, we had originally planned to lunch in Flüelen, but since the weather in Ticino was better than in central Switzerland, we opted to take an earlier train direct to Biasca.

We bought first class tickets in order to take advantage of the panorama car, which did indeed offer a more unobstructed and spectacular view of the mountains (and the church) as we passed through the Gotthard pass through the still impressive old tunnels.

Biasca

On arrival in Biasca, we took a short walk to the old town center, where we enjoyed a lovely Italian-style lunch at the Pomodoro Restaurant.

As we still had plenty of time before the departure of the Gottardino, we took a walk up through a chestnut grove to the old aqueduct,



which offers an excellent vantage point from which to observe the comings and goings of trains. Afterwards, we walked back down along the Via Crucis (Way of the Cross), which ends at the Church of St. Peter and St. Paul, collecting chestnuts along the way.

The Special Train

We returned to the Biasca train station in time to browse the market and have a coffee in the restaurant across the street before assembling



on the platform 5-10 minutes ahead of our scheduled departure. The train was nowhere to be seen.

As it pulled in, already delayed, we counted four 1st class cars between the locomotive and a 2nd class car with integrated engineer's cabin. Our already late departure was further delayed as the train appeared to have a problem negotiating a switch in order to reverse direction and pull up to the designated platform.



The cars were not of the newest type, but this was not necessarily a disadvantage, as the seats in the cars of the previous generation are more spacious. The 1st class cars were for the passengers (called "pioneers"), while the 2nd class car was for the accompanying SBB personnel (the real pioneers).

We boarded our assigned car (#2) and found on each seat a bottle of specially labelled Knutwiler mineral water, and a "Pioneer Passport" (more about that later).

We departed from Biasca at a leisurely pace, but it took only a few minutes to reach the south portal of the Gotthard Base Tunnel (GBT) in Bodio. Shortly before the portal, we saw the [new SBB control center at Pollegio](#), and nearby another TBM cutterhead on display. This is presumably the drill head from "Heidi", another of 4 large TBMs manufactured by [Herrenknecht](#) (Schwanau, DE) for the construction of the GBT.



Sedrun Station

Traveling at a leisurely pace peaking at around 125 km/h (regular train service is planned for 200 km/h), and passing beneath the mountains at a maximum depth of over 2 km, we arrived in about 40 minutes at the multi-function station (MFS) in Sedrun, 800 meters below the surface, where we were invited to leave the train and view a part of the emergency station at Sedrun.

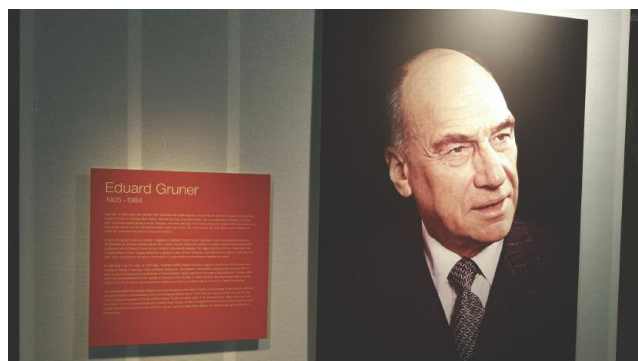
The first thing we noticed was one of the huge ventilation shafts leading from the train tunnel to the surface 800 m. above. The second was the spongy layer on the tunnel walls extending up to about 2m. On inquiry, we were told that this layer of rock wool foam was designed to reduce the reverberation in the tunnels, in order to keep the public address announcements intelligible.

Entering the main evacuation hall, we were first confronted with a stand with a stamp to enter into our "Pioneer Passports". In view of the long line, we opted to first explore the exhibition instead.

Most of the space was devoted to placards honoring many of those who contributed to the construction of the NRLA (*New Railway Link through the Alps*). One of these is [Carl Eduard Gruner](#), who first proposed a Gotthard Base Tunnel in 1947.

There were also some impressive photographs of landscapes from the Gotthard region, displayed in viewers resembling megaphones.

The main access tunnel to the tracks was closed off and used as an impromptu theater for screening a short film about the construction of the tunnel. However, given the



limited time (about 45 minutes) and that I had already seen a lot of such film on Swiss television (SRF), I was more intent on exploring the rest of the station. I did eventually stamp my "Pioneer Passport" at a second, less crowded stamping station.

I couldn't find data for the length of the Sedrun station but figures [published by the ARGE TRANSCO in 2009](#) suggest a total tunnel length around 6 km, roughly a third each accruing to the southbound station, the crossover tunnel and the crossover tunnel. In any case, it seemed enormous, even though we were allowed access to less than half of the northbound evacuation hall. I was a bit disappointed that the area open to visitors did not include the access to the lift or the overpass to the section of the station on the southbound side, where there is presumably a similar exhibition.

Return to Zug

After re-boarding the Gottardino, we were given small Appenzeller Biberli to tide us over until our return to the outer world. On arrival in Flüelen, we had ample time to admire [thehOrn](#), the largest ship's horn in the world, which stands since Flüelen's 750th anniversary last year on the plaza between Flüelen's train station and harbor.

The train to Zug was late departing and got even later under way, but we still made our connection in Zug.



Conclusion

Those who wish to visit the multi-function station Sedrun may still have a chance, as the SBB has planned additional Gottardino trains for November. We are looking forward to visiting the Erstfeld InfoCenter and touring the Amsteg construction site with the IMCZ later this month, where we expect to learn even more about this historical marvel of engineering, the Gotthard Base Tunnel!

Further Reading:

[The Gottardino special train](#)

[With the Gottardino through the new Gotthard Base Tunnel](#)

[Gottardo 2016](#)

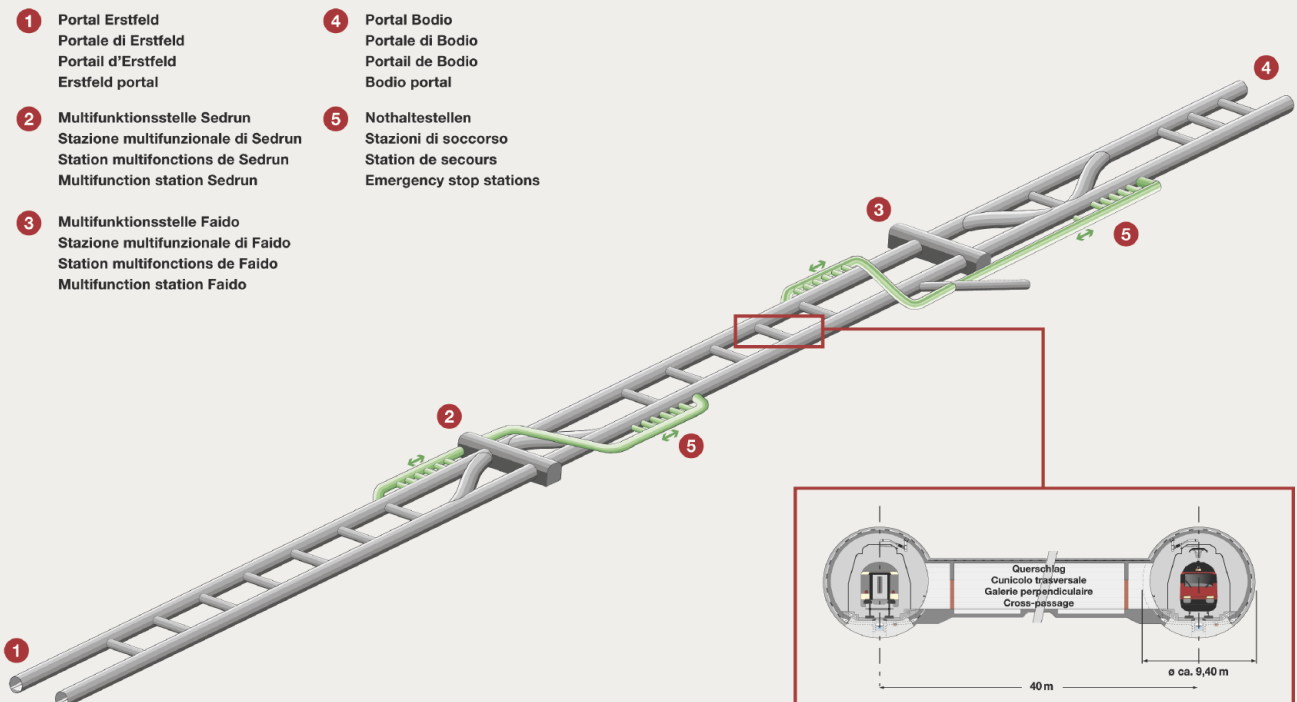
[The Gotthard Base Tunnel](#)

[Gotthard Base Tunnel - Wikipedia](#)

[Gotthard Base Tunnel: Inside Swiss Innovation](#)

Übersicht Tunnel. | Visione d'insieme galleria.
Aperçu du tunnel. | Tunnel overview.

- | | |
|---|--|
| 1 Portal Erstfeld
Portale di Erstfeld
Portail d'Erstfeld
Erstfeld portal | 4 Portal Bodio
Portale di Bodio
Portail de Bodio
Bodio portal |
| 2 Multifunktionsstelle Sedrun
Stazione multifunzionale di Sedrun
Station multifonctions de Sedrun
Multifunction station Sedrun | 5 Nothaltestellen
Stazioni di soccorso
Station de secours
Emergency stop stations |
| 3 Multifunktionsstelle Faido
Stazione multifunzionale di Faido
Station multifonctions de Faido
Multifunction station Faido | |



Belgian Beer Styles

Contributed by IMCZ Board Member and Membership Organiser Erik Quintiens

Belgium is without a doubt a beer country like no other. In more than 160 breweries, give or take a few, countless beers flow into barrels, bottles and cans. The choice of beers on offer is truly splendid, but what really make the country unique are the many varieties in which these beers come.

From low alcohol to heavy, from clear blond to intensely dark, from sweet and fruity to extremely bitter or sour. Not all of the described beer styles saw the light of day in Belgium, but there is simply no country in the world which boasts such a wide range of endemic beer styles and types of fermentation as Belgium (and what about those glasses?).

In addition to the classic Belgian beer styles, we are now seeing beer styles that have been imported. Examples include stout and scotch, both very popular in the early heyday of British beers.

Another successful and recent imported beer style is India Pale Ale (IPA), which originated in England, crossed the ocean to the USA and has been embraced by Belgian brewers. IPA beers have a high hop content and tend to be quite heavy. They also distinguish themselves by the use of hops from America, New Zealand and other non-European countries.

Abbey Beer

Specific rules also govern the use of the name 'abdijsbier', but they are less strict than those applied to the Trappist beers and consequently there are probably more abbey beers than tripels in Belgium.

As a rule, *abdijsbier* is brewed by a lay brewery that has a contract with a still active abbey that used to brew beer.

It is not mandatory to brew within the abbey. The brewery can use the abbey's name and will pay royalties to the religious order which, just like the Trappists, is obliged to use the money to support itself and for charitable purposes. All characteristics of the Trappists, from taste to alcohol content, apply equally to abbey beers.

There are currently over 25 'recognised' abbey beers to be found in Belgium. To earn the 'recognised' label there must be historic sources that make a reference to brewing activity at the abbey site.

The name of the beer could also refer to an ancient abbey, which may have now vanished but where brewing used to take place. In that case the monks have no active involvement in the brewery. The ancient abbey recipe may be used but in many cases the beer follows a new recipe.

However, brewing is often done under licence of the abbey. This means that the monks give their approval to every new advertising campaign, each new beer launch, each new label, etc. The abbey receives a percentage of annual profits. The main difference from Trappist beers is that abbey beers are brewed outside the walls of the Abbey.

Amber (Spéciale Belge)

Spéciale Belge is a beer rich in tradition and with a history that harks back to the beginning of the previous century. A brewery from Chatelineau won a competition in search of a new and modern beer. The resulting brew was instantly well received and other breweries were happy to sail along on this wave of success.

This beer style is marked by a full taste married to a low alcohol content that makes it outstandingly drinkable and digestible. No herbs are used during the brewing process and coloured malts, yeast and aromatic hops determine the beer's colour, aroma and taste.

In 1904 the Union of Belgian Brewers called on its members to develop a local alternative to pilsner (pils) that had been imported so successfully.

A higher quality version of the well-known top fermentation beer had to match up to the imports from Britain, Germany and Czechoslovakia. The fruit of these efforts was presented and tasted at the 1905 World Exhibition in Liège.

A new beer style was born and many brewers launched their own versions, with varying degrees of success, in the 1910s and 1920s. A typical trait of the 'Spéciale Belge' is that it has give or take the same strength as pils but with a richer taste, due to the use of lightly coloured caramel malts, mineral-rich water and mild aromatic hops.

Maize or malt sugars are not added. The character of this beer is predominantly determined by the choice of yeast culture. Its amber colour is provided by the malt. The end result is slightly hoppy, malty and fruity.

Amberbier is a Belgian classic. This clear, amber-coloured beer is brewed using top fermentation and has a mild and full taste. A traditional amberbier will be fresh, smell of roasted malt, and will provide a slightly sour and quite refreshing finish.

Fruit Beers

The most traditional fruit beer is, needless to say, a *kriek* beer, made with sour morello cherries. Formerly cherries were not only added to the beer to improve its aroma but also to

encourage further fermentation. *Krieken* beer has all the characteristics of an *oude geuze*, complemented with a pleasantly fruity taste. In the Brussels area this beer traditionally accompanies a sandwich of 'plattekaas' (cottage cheese) and radishes. *Oude kriek* is produced by steeping 100% *oude lambiek* in fresh fruit, at a proportion of 200g to 300g per liter. It will then be re-fermented in the bottle.



Over the past few decades consumers have developed sweeter tastes and brewers have cleverly taken advantage of this. Consequently the last few years have seen the introduction of quite a few sweet fruit beers.

These are usually pils beers or white beers with added fruit juice or syrup. Beer geeks are said to be unlikely to order a sweet fruit beer; but it is also said some brewers in fact hope to encourage women, who would otherwise have a glass of wine or cava, to drink them. Brewers also hope to steer the younger generation, who would otherwise maybe order a soft drink, cocktail or a sweet apéritif, into the direction of beer.

The traditional *kriek* as well as its sweet fruity brother are ideal beers to enjoy on a terrace, properly chilled, but they also go well with a tasty dessert and Belgian strong blue cheese.

Gueuze

Gueuze (geuze) is made on a lambic base. There are plenty of beers on the market carrying the gueuze name, but usually these are mixtures of traditional beers with a lambic. To make a distinction between these and the real traditional gueuze, which is made only

using lambic, the latter ones are allowed to carry the name Oude Gueuze. To make Oude Gueuze, a 'gueuzesteker' will cut old and young lambic into the perfect mixture or blend.

Old lambic will add a pronounced aroma and depth to the beer whereas the young lambic provides the sour touch. The dead yeast cells are removed from the lambic to allow the remaining yeast to promote the Oude Gueuze's in-bottle fermentation. This beer can be stored for many years without any problems.

Oude Gueuze is therefore a mixture of 100% old lambic, re-fermented in the bottle. 'Old' is not an indication of the beer's age; rather it refers to its authentic, traditional character and its purity without the use of additives.

It is a return to the original taste of beer. Oude Gueuze is unique. It is a beer that you have to learn to drink. The best way to start is with a well-balanced Oude Gueuze before moving onto Oude Gueuze with a more pronounced aroma and taste.

Lambic, gueuze's underlying "mother" beer, is a spontaneous fermentation beer. All lambic-based beers have a naturally sour taste, but some have a more noticeable sourness, bitterness and mildness than others.



The process was first used in the eighteenth century, when the French Benedictine Dom Perignon discovered how you could make a sparkling wine from a mixture of non-sparkling wines.

One century later, a brewer from Brabant mixed a number of different lambics which caused re-fermentation in the bottle. Gueuze was born. The increased popularity of

glass bottles and the discovery of in-bottle re-fermentation together caused a revolution in the Brussels brewing world.

Lambic

Lambic (lambiek) may well be one of Belgium's oldest beer styles. It is a remarkable beer in every respect and the production process is almost completely the opposite of that used for conventional brewing. For example, the malt mixture ('beslag') has to consist of a minimum of 30% unmalted wheat.



Also, the brewing kettle will be fed with up to six times the amount of hops than is used in other beers. In addition, these hops are very mature, which reduces the aroma, bitterness and smell of the beer.

This is remarkable as other brewers use hops to lend bitterness and aroma to their beer, whereas lambic brewers employ hops to preserve their beer and to protect it from infections and oxidation. The most amazing step in the brewing process comes after boiling.

Even in these times of food safety and hygiene, the wort is pumped up to the loft where it is deposited in a wooden basin ('koelschip').

The wild yeasts (*Brettanomyces*) – it is a spontaneous fermentation beer – naturally occurring in the Zenne valley will determine the character of the beer. Once cooled down the beer is given plenty of time to continue fermentation. This takes place in stainless steel basins so the brewer has more of a grip on the process.

Traditionally lambic is brewed only throughout winter, say from September to April. Ageing takes place in wooden barrels where the lambic will rest for a number of years before it is ready to drink.

Oud Bruin (Brown beers)

Like Zuid-West-Vlaams roodbruin brown beer (traditionally from the region around Oudenaarde), or Oud Bruin, is a mixture of two beers. In common with roodbruin bier, mixed fermentation occurs during the brewing process. The underlying basic beer undergoes a first fermentation in open basins to which a home yeast is added.

Traditionally a second beer is brewed after which both beers are 'cut' together. Sugars and yeast are added and then the beer is bottled. The beer is mild with a pleasantly sour touch, dry and complex.

In its aroma you will pick up hints of caramel coming from the malt, but also nuts and cherries which provide a taste link with wine. Many see this as the ideal beer to use in the preparation of a Flemish stew.

Oudenaards bruin bier is characterised by a different treatment of the malt. This is dried or roasted for slightly longer and at a higher temperature. This process results in a darker colour.

These beers acquire their typical and unique taste through the mixed fermentation. The taste is also determined by the longer storage period (up to three years in chilled tanks) and the blending of young and old beers. In the glass, the result of years of expertise in cutting (blending) beers of different vintages is clearly noticeable.

But when did brewers start mixing beers? - They had to be able to store beer brewed in winter until the following summer. Thus, older beers were mixed with younger, fresher and sweeter beer to refresh their taste. The beer will re-ferment after it is cut, leading to a more balanced taste that varies less from year to year.

Oud Bruin and Zuid-West-Vlaams roodbruin have much in common. The malt is dried with hot air (this process is called 'eesten') for a longer time and at a higher temperature compared to most beers. Both beers also take longer to boil (up to twenty hours) compared to other specialty beers.

This promotes the production of caramel in the wort. Both beer styles are top-fermented and use hard water with a high calcium content. The beer is sweetened when it is transferred to the fermentation tank. Both beers are blended. Young and old beers are mixed in a specific proportion before bottling. Finally, both beer styles tend to be quite light.

Pils/Pilsener

Considered an 'international' style by the Belgian Brewers. Pils is the most widely brewed beer in the world by quite some margin. Over 90% of global beer consumption

is of this enduringly popular beer style. The word is derived from the Czech town of Plzen – or Pilsen – where the first pils was brewed at the beginning of the 19th century.

Of course, the Czechs were already confirmed brewers, but the newly discovered way to use malt, making the beer much clearer, was hugely appreciated by beer drinkers.

A traditional pils is brewed using the four basic beer ingredients: water, malt, hops and yeast, although these days a number of breweries add other ingredients such as sugar, maize or barley.

Pils is a low or bottom fermented beer and to a large extent it is the yeast that determines the taste of the beer. To brew a good pils you need soft water. It goes without saying that only pale malts are used for pils. Filtering gives a crystal clear beer.

Originally you could discern a certain bitterness in the taste of pils. In an era that has seen general tastes evolve towards sweeter flavours, the large breweries have adjusted the aroma of their pils to respond to this trend.

Pils is now primarily a thirst quenching beer but it also makes an ideal aperitif, especially if you manage to find a slightly bitter variety. Pils needs to taste pure, with a dry aftertaste that neutralizes quickly. The alcohol percentage fluctuates around the 5% mark.

Red Beers (‘Zuid-West-Vlaams Roodbruin’)

Roodbruine bieren (red beers) are a phenomenon of West Flanders. The beer ferments at high temperature and will then be given the chance to mature for months or even years in wooden barrels. This is where it will turn sour under the influence of bacteria. The brewing process of roodbruin bier thus involves a mix of fermentation styles: high and spontaneous.

The result when it reaches your glass is very thirst-quenching with a light sourness and a sharp aroma. A roodbruin beer makes the perfect aperitif and is especially pleasant to drink on a terrace in summertime with a helping of peeled shrimp.

The roodbruine bieren of South-West Flanders are mixed fermentation beers that mature partially or entirely in vertical oak barrels called foeders. They have a reddish-brown colour from the use of coloured barley malts.

The ingredients are limited to barley malt, yeast, other types of grain that can be raw or malted, local mineral water, hops, herbs and a sweetening agent. Roodbruin beers were traditionally produced in the regions around Roeselare, Tielt and Kortrijk. The production process of these beers is similar in many ways to that of high fermentation beers. In this case, ‘mixed fermentation’ refers to the production process which uses various micro-organisms that, whilst the beer is maturing in oak barrels, interact to ferment the beer and determine its taste.

A particular aspect of this brewing process is that the beer ripens in vertical oak barrels; another one is the blending of mature beers.

We are doing well to remember that beer is the fruit of an ancient conservation method. The ‘roodbruine bieren’ were first brewed in the early Middle Ages, even before the introduction of hops. At the time, brewers used a herbal mixture called ‘gruut’ to preserve their beer, to give it additional aroma and to hide unwanted smells. The Vikings introduced the hop plant to South West Flanders at a later stage.

Roodbruin bier fits very well into this tradition. This beer can be stored thanks to the lactic and acetic acids present in the brew. The ‘mixed’ top fermentation and the two-year maturation in oak barrels (foeders) result in a mildly sour taste and a complex fruitiness.

Saison

To find the roots of Saison you have to search the province of Hainaut, where this beer is brewed in small, artisanal family breweries who have never really shouted about their great product. This is why Saison is not, or barely, consumed in the rest of the country. But in this case, ignorance isn’t bliss.

This beer had traditionally been brewed on the farm each winter for centuries, ready to refresh the workers in the field during the summer. These days some Saison beers are quite heavy, orange in colour and very sparkly. They often have a beautiful collar of froth thanks to re-fermentation in the bottle. The general aroma is extremely fruity.

Saison is a Belgian beer style characterised by top fermentation and an alcohol content of 5% to 6.5%. Most Saisons have a beautiful golden colour, typical for this beer style.

The yeast used is made up of several different cultures and so provides plenty of character. There may even be a ‘wild’ yeast component which will give a slightly sour touch. Most often, hard (mineral) water is used which gives even more support to the hoppy character. A Saison beer is light, slightly sour, dry, herbal and fruity. Under the law, production of Saison used to be allowed only until 29 March to avoid contamination by stray wild yeasts. Today however, Saison is produced all year around.

Typical for Saison is that the malt mixture (‘beslag’) is heated to a high temperature which promotes the production of additional sugars that will not be fermented. The main fermentation stage is traditionally followed by maturation in a warm room and the addition of further hops (dry hopping).

The in-bottle fermentation adds to the production of carbon dioxide, giving a refreshingly zesty taste. An excellent, slightly sour thirst quencher. Today, Saison has made a convincing comeback.

This beer style is once again in demand especially from abroad. Thirty years ago, this style was close to extinct. It is now popular in Hainaut once more and with Saison-styled brews being created all around the world, this style serves to inspire many a brewer abroad. In the United States for instance you will find plenty of craft brewers producing their own version of Saison.

Strong Blond

A separate Belgian beer variety is represented by the strong blond beers. Thanks to the use of a very pale malt these are often even clearer and purer than a pils but don’t be fooled: they are far more complex. Typical varieties of hops are used during brewing and all strong blond beers have a bitterness in common.

This is what gives them their complexity and accounts for their popularity. All blond beers will rank highly on the alcohol content ladder but are nevertheless easily drinkable.



They have everything needed to make the perfect aperitif but some may fear that their high alcohol content makes them maybe less suitable for drinking at the start of a meal. Initially Belgian brewers were waging war against imported pils beers by producing light, amber-coloured beers, but they were unable to prevent pils gaining ground.



After the Second World War an increasing number of brewers introduced strong, blond, high fermentation beers. Inspiration was often found in the Westmalle Tripel, a heavy blond from the 1930s. These strong blond beers never reached the popularity levels enjoyed by pils but are nevertheless appreciated by a great and growing number of beer lovers and so soon conquered the Belgian as well as the international market.

Nowadays, almost every brewer will include a top fermentation strong blond beer in his range. Generally speaking these strong blond beers are easily drinkable.

The slightly malty taste is overshadowed by that of hops and yeast. This yeast will often lend a fruity bouquet to these Belgian strong blond beers. With the recent trend towards increasingly hoppy flavours, the market has seen the introduction of very strongly hopped and extremely aromatic blond beers under the name of IPA (India Pale Ale).

Trappist

Trappist is undoubtedly the best known and most popular high fermentation beer. There are six Trappist breweries located in Belgium: Westmalle, Westvleteren, Chimay, Orval, Rochefort and Achel. Certain regulations apply which have to be complied with before a brewery is allowed to use the Trappist name.

First and foremost, brewing must take place in or near an active monastery belonging to the Cistercian order. Brewing must be done by, or under the supervision of, the community of monks and the revenues have to be used to support the abbey or to fund charitable works.

All recognised Trappist beers carry the 'Authentic Trappist Product' logo on the bottle. This logo warrants that the beer was brewed in a Cistercian abbey.

Moreover, it guarantees compliance with the quality standards and traditions of the Trappist community. The logo is not only to be found

on beer, but also on liqueur, cheese, bread, biscuits and chocolate produced within the abbey walls.

Trappist beers are generally high in alcohol and rich in aromas. Unsurprisingly herbs are often used to give the beer its characteristic taste.

Most Trappist beers come in blond, dubbel (brown) and tripel (a very pale blond) varieties but you will also find amber-coloured Trappists. In fact, Trappist is an indication of origin rather than a beer style as there are wide-ranging taste differences between Trappist beers.

A dry, slightly sour, blond Orval for example is miles away from a dark Rochefort 8. Trappist beers are all heavy, top-fermentation beers but show up significant differences when it comes to aroma, colour, taste and alcohol content.

The main characteristics of this beer style are: top fermentation, re-fermentation in the bottle, a sterile brewing process so the beer can be stored for longer, no external (bio) chemical ingredients, and the addition of sugar to increase the alcohol content and make the beer more digestible.

Wheat Beer (Witbier/Blanche)

'Witbier' (wheat or white beer) is an unfiltered high or top fermented beer. To produce witbier the brewer will use 30% unmalted wheat. The addition of herbs such as coriander and

orange zest is typical in Belgian wheat beers, imparting a pleasantly fresh aroma to the beer.

'Witbier' will re-ferment in the bottle and is unfiltered. Served in the glass, the beer has a cloudy appearance with an agreeably mild taste and a slightly sour touch. Witbier used to be served with a slice of lemon in the glass but this custom has now almost entirely disappeared. 'Witbier' has approximately the same alcohol percentage as pils.

The rural town of Hoegaarden is inseparably connected with witbier, which has been brewed here since human records began. The first written sources that link this sour, cloudy brew to the town of Hoegaarden date from 1318.

Medieval Belgians appear to have enjoyed their 'witbier': the number of witbier breweries in Hoegaarden saw a steady increase during the period. 'Witbier' became popular in this area thanks to its abundant supply of wheat. With the rise of the – relatively young – pils tradition, most white beer breweries disappeared over the course of the 20th century (the last one closed its doors in 1957).

However, white beer was brewed once again in 1966 at the 'De Kluis' brewery, on the initiative of Pierre Celis (1925-2011). Pierre is a legend in the brewing world and was single-handedly responsible for the witbier revival that, quite literally, saved this beer style from extinction.

Other Beers

And then there are many other beers on offer that, at first sight, are hard to categorise as they do not fit within a particular style. For instance, the many regional brews, which cannot be labeled an abbey beer or strong blond beer, but often are of excellent quality and also put in a stellar performance when it comes to aroma.

Moreover, most Belgian brewers will experiment with any ingredient that comes to hand, from chocolate to coffee or herbs, hops and spices such as ginger, saffron and pepper.

They are also looking for new and different ways of fermentation – getting to the heart of the beer – and so come up with surprising new beers and beer styles as the tripelgueuze for example. We can also spot a trend towards beers matured in oak barrels. The choice of barrel determines the aroma and taste of the beer to quite a large extent.

In this respect the brewers have a wide choice: new or recycled barrels previously used for storing port, sherry, wine, whisky or Cognac.





Ready to Ski: Kicking Off the 2016-17 Season - IMCZ Ski Evening

Contributed by IMCZ Sports' editor Joseph Dow



On Thursday, the 27th of October, we officially opened the 2016-17 Ski Season at the City Garden Hotel with a wonderful evening of presentations and prizes related to skiing and ski equipment. Peter Widdup, IMCZ member and director of Alpine Sports Andermatt, started us off with his ideas on improving the ski instruction experience and related some inside information on the latest happenings up in Andermatt. Peter was followed by Dominic Blatter, chief at RTC Skis, with his guide, complete with a photo essay, through the numerous painstaking steps for hand building the highest performance carving skis right here in Switzerland. Next, Andreas Koebl, master bootfitter, detailed the various issues he faces fitting ski boots, complete with a skeletal foot prop (*I hope the Zug police won't be finding any footless corpses in the Zugersee anytime soon. Andreas assures me he fitted the "model" with a new pair of concrete ski boots!*). Finally Ken Kurtzweg, head of the Innovation Lab at Kjús skiwear, introduced us to their "Swiss Army Knife" of ski outfits, the 7SPHERE, which is an astonishing layering system of garments designed to work in modular fashion to explode the usable temperature range and address any weather situation on the mountain. That's quite a comprehensive range of topics on skiing!

The big moment of the night came when IMCZ member Roger Dixon won the raffle's grand prize: an adventure skiing with Alpine Sports Andermatt and RTC and staying at the fabulous Chedi hotel. What a lucky guy! Congratulations Roger and a big "thank you" to Peter for arranging such a wonderful prize for the club.

We also discussed a possible IMCZ ski event up in Andermatt sometime during the upcoming season after the beginning of the year. I will let you know more information about this in the next newsletter. So, get your skis waxed and **think snow!!!**



Presenter Information:

Alpine Sports Andermatt, alpinesportsanderstatt.com

RTC Skis • rtc-skis.ch

Bootfitting (Andreas Koebl, master bootfitter at Stöckli Cham) • stoekli.ch/ch-de/stores/storename/cham

KJUS Skiwear • kjus.com



Last Event for 2016

Organised and compiled by IMCZ honorary member Stephen Butterworth

Stephen Butterworth has kindly informed that there will be one more bowling session this year on December 14 at the usual venue. There are 3 lanes booked!

It has been decided to try and go again on a monthly basis. I took a straw vote yesterday and everyone said monthly from the choices given (2/3 monthly/just winter etc.)

As Andeas has just emailed me he is currently unable to take over the bowling, it is I who will continue, but I wouldn't mind someone to help me out on the night.



Letters to the Editor

Brexit

The bulk of David Kauder's article argues that Europe, in order to promote commerce and industry, obviously a worthy aim, should be a duty-free zone, which is what the British, defrauded as usual by government, supported in the early 1970's, when the European project was called 'The Common Market'. The European Union, from which the majority of UK voters sought by Brexit to escape, is not merely a simple duty-free zone, but provides an extra layer of government which is, in common with much of that which composes the individual European governments it claims to represent, completely superfluous, existing only to employ vast numbers of highly-paid bureaucrats, and their hangers-on such as lobbyists and the restaurateurs and hoteliers of Brussels and Strasbourg. Bureaucracies, as purely such, exist only to expand. Bureaucrats are not necessary governmental employees, who are merely civil servants of the public. As their name states, bureaucrats have power, even though they spend their time finding new ways to push paper in expensive buildings so as to justify their existence and the necessity to their careers and pensions of expanding the numbers of their underlings. Many British people, islanders aware of their countries' (plural) history, do not wish to submit to any power, let alone that of continental bureaucrats. The same is probably true of the Swiss, since they have lived for over 700 years almost as in an island surrounded by enemies.

There was also support in Britain for the free movement of people across European borders as an obvious part of natural human liberty. As one advantage of this, the influx of the French and Italians, particularly into southeast England greatly improved the quality of food served in restaurants there. Unfortunately, borders open to travel which leads to possible immigration cannot continue to exist for the welfare states which European countries have become as a result of the spread of socialism.

Fortunately, economic matters will solve the entire problem of the EU. Unfortunately, as a result, European countries, until about 1860 still an important source of civilization, will achieve the current condition of Venezuela, which a few years ago was a fairly prosperous country. This is, of course, the object of socialism. The economic process may take considerable time, since there is still much wealth left in Europe to be destroyed, but it might not: England's wealth, influence and freedom, painstakingly accumulated over 800 years, and the lives of its best young men, were destroyed by its government in WWI.

Keith Goodenough





Buying a Ferrari

Woman: Do you drink beer?

Man: Yes

Woman: How many beers a day?

Man: Usually about 3

Woman: How much do you pay per beer?

Man: \$5.00 which includes a tip

Woman: And how long have you been drinking?

Man: About 20 years, I suppose

Woman: So a beer costs \$5.00 and you have 3 beers a day which puts your spending each month at \$450.00. In one year, it would be approximately \$5400.00 correct?

Man: Correct

Woman: If in 1 year you spend \$5400.00, not accounting for inflation, the past 20 years puts your spending at \$108,000.00 correct?

Man: Correct

Woman: Do you know that if you didn't drink so much beer, that money could have been put in a step-up interest savings account and after accounting for compound interest for the past 20 years, you could have now bought a Ferrari?

Man: Do you drink beer?

Woman: No..

Man: So where's your Ferrari?

Golden Years

Leaving the store, I couldn't find my keys. They weren't in my pockets. Suddenly I realized I must have left them in the car. Frantically, I headed for the parking lot. My husband has scolded me many times for leaving my keys in the car's ignition. He was afraid that the car could be stolen. As I looked around the parking lot, I realized he was right. The parking lot was empty. I immediately called the police. I gave them my location, confessed that I had left my keys in the car and that it had been stolen. Then I made the most difficult call of all to my husband: "I left my keys in the car and it has been stolen."

There was a long moment of silence. I thought the call had been disconnected, but then I heard his voice. "Are you kidding me?" he barked, "I dropped you off!" Now it was my turn to be silent. Embarrassed, I said, "well, come and get me" He retorted, "I will just as soon as I convince this cop that I didn't steal your damn car!" Welcome to the golden years.



A Drop-Dead Blonde

An Alabama preacher said to his flock, "Someone in this congregation has spread a rumour that I belong to the Ku Klux Klan."

This is a horrible lie and one which a Christian community cannot tolerate.

I am embarrassed and do not intend to accept this. Now, I want the party who did this to stand and ask forgiveness from God and this Christian Family."

No one moved.

The preacher continued, "Do you have the nerve to face me and admit this is a falsehood? Remember, you will be forgiven and in your heart you will feel glory. Now stand and confess your transgression."

Again all was quiet.

Then slowly, a drop-dead gorgeous blonde with a body that would stop traffic rose from the third pew. Her head was bowed and her voice quivered as she spoke:

"Reverend there has been a terrible misunderstanding. I never said you were a member of the Ku Klux Klan. I simply told a couple of my friends that you were a wizard under the sheets."

The preacher fell to his knees, his wife fainted, and the congregation roared!



Chinese Sick Leave...

Ho Chow calls into work and say, "Hey, I no come work today, I really sick. Got headache, stomach ache and legs hurt, I no come work."

The boss says, "You know something Ho Chow, I really need you today. When I feel sick like you do, I go to my wife and ask her for sex. That makes everything better and I go to work. You try that."

Two hours later Ho Chow calls again. "I do what you say boss and I feel great. I be at work soon..... You got nice house."



Members' Marketplace

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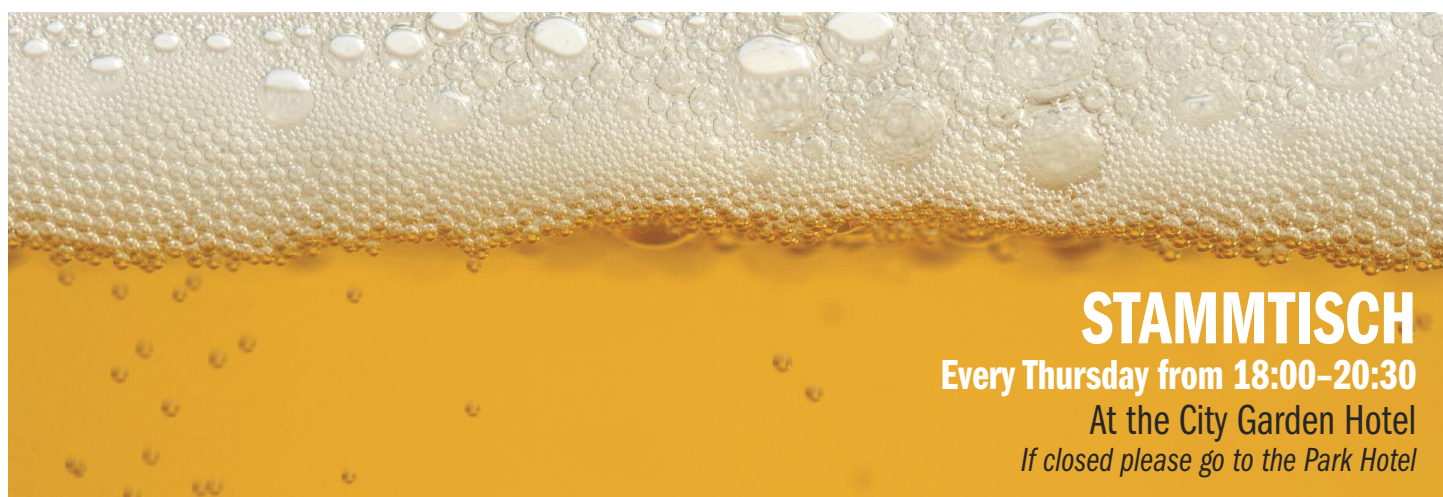
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