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THE SWISS EMPLOYEE MAGAZINE 2012

JOB & CAREER

Life-long learning

WORK-LIFE BALANCE

Ringo Bono runs
ChancyNetCafé

LIFESTYLE

Grotti in
Mendrisiotto



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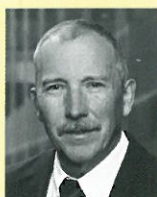


Dear colleagues,

IBMers of all ages know that life-long learning is essential for their own careers. In this new edition, we focus on this topic: Ferda Aydogan and Valentin Bamert explain how the apprentices program at IBM Switzerland is changing and how they support top talents. Silvano Zanchi and Timo Graf are two of those young talents: the IT apprentices successfully competed at the Swiss ICT Championships. Last but not least, Ringo Bono dedicates his leisure time to elderly people and helps them solve their IT issues at ChancyNetCafé, a friendly learning place near Geneva.

Learning also makes a difference in sports. Whether it's rowing, sport acrobatics or cycling: our athletic colleagues show curiosity, passion and endurance – qualities that are also important in business. Read the stories about the challenges our SO Delivery colleagues or our security manager overcome every day. We promise you will be surprised.

Have fun reading and take the magazine on your next trip to Ticino: Toni Schena has written about the two most famous grotti of the Mendrisiotto for you!



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WORK-LIFE BALANCE

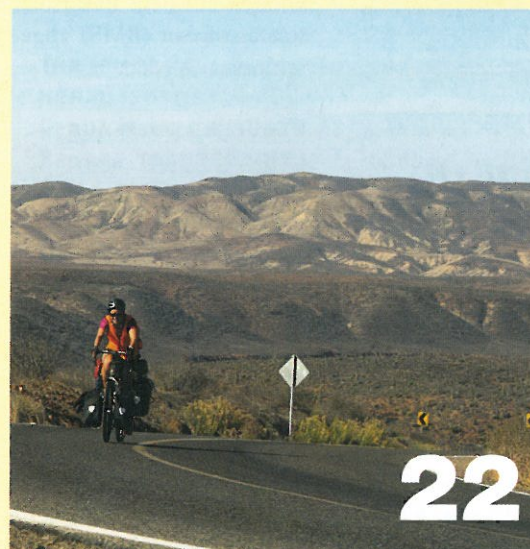
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The Grotti of Mendrisiotto

TONI SCHENA, CLIENT EXECUTIVE & SALES
LEADER TICINO, LUGANO

The Mendrisiotto, the most southern region in Switzerland, is known for its wine and gastronomic specialities. The leading products may be found in the typical Mendrisiotto grotti, simple restaurants where, with the arrival of the summer heat, you may find cool shade under hundred year old plane trees, sip a glass of wine while enjoying a piece of cheese from the Valle di Muggio or a slice of salami.

The arrival of autumn is the perfect opportunity to learn about the typical regional cuisine where the polenta, cooked with homegrown flour, is accompanied by traditional local peasant dishes such as Luganighetta (a type of artisanal sausage) with onions, brasato, salami or ossobuco di vitello.



CANTINE DI MENDRISIO*

In this regard it is important to mention the district of «Viale alle Cantine» in Mendrisio where the two most famous grotti in the region are to be found. More than 80 years ago the story of Grotto Bundi started when Abbondio «Bundi» Calderari opened its doors. Since then, the grotto welcomes its guests by offering typical dishes in a warm atmosphere, served with passion by Sandrine and Stefano Romelli. A visit to Grotto Bundi is a journey to rediscover the flavors of the past, with many different varieties of polenta cooked in the fireplace.

The Antico Grotto Ticino, run by Peter and Odette Raith, is located in a recently renovated building which is over a century old. The wine cellar is part of the limestone beneath the mountain which provides ideal conditions for the preservation of the wine. The grotto offers a cuisine based on the ancient and tasty Ticino and Lombard recipes, integrating local products.

It is impossible not to mention the wines of the Mendrisiotto! With approximately 360 hectares of vineyards, the region offers high quality wines produced from the Merlot grape, which has found an adoptive home in this region.

The expert in the art of making Merlot wine in all its facets is the cellar Valsangiaco F.lli SA in Mendrisio. With over 180 years of experience, the company has learned to take advantage of the characteristics of the territory and microclimate of the Mendrisiotto vineyards to shape this noble grape with a Bordeaux origin and produce wines that range in character from soft and fruity to structured and powerful.



POLENTA COOKED IN THE FIREPLACE*

ANTICO GROTTO TICINO – Viale alle Cantine 20 – 6850 Mendrisio / Must try: Brasato di manzo al Merlot con polenta / Recommended wine: Piccolo Ronco di Pedrinata – Ticino DOC Riserva – Valsangiaco F.lli SA

GROTTO BUNDI – Viale alle Cantine 24 – 6850 Mendrisio / Must try: Qualghe disossate con polenta nostrana or Mortadella e fagioli con polenta nostrana / Recommended wines: Don Giovanni – Ticino doc Merlot riserva di Castel San Pietro or L'Ariete – Ticino doc Merlot Viti – Valsangiaco F.lli SA

*PICTURE SOURCE: ENTE TURISTICO DEL MENDRISIOTTO E BASSO CERESIO