



The white flowers of the coffee tree (centre left), which have a strong jasmine-like fragrance, can be fertilized only for the space of a few hours. The young plants are grown in nurseries either from seed or from cuttings (top left). There are new hybrids which promise better resistance to diseases while retaining an excellent aroma. Initially shaded by banana plants and bamboo trees (top right), the coffee trees are often grown in monoculture. There are normally about 1350 trees to the hectare. They are cut back into the form of bushes (bottom right). Five kilograms of coffee cherries must be picked (bottom left) to yield one kilogram of coffee beans. Most of the coffee sold on world markets does not come from large plantations but from small-scale growers.



Die weissen, stark nach Jasmin duftenden Blüten (links, Mitte) sind nur wenige Stunden befruchtungsfähig. In Baumschulen werden die Jungpflanzen aus Samen oder durch Stecklinge herangezogen (links oben). Neue hybride Sorten versprechen mehr Krankheitsresistenz bei bestem Aroma. Anfänglich beschattet durch Bananen und Bambus, gedeihen die Kaffeebäume oft in Monokultur (rechts oben). 1350 Bäume stehen normalerweise auf einer Hektare. Durch Zurückschneiden werden sie strauchförmig gehalten (rechts unten). Für 1 kg Kaffeebohnen müssen 5 kg Kaffeeirschen gepflückt werden (links unten). Der Grossteil des Kaffees kommt nicht aus Plantagen, sondern von Kleinplantzern.

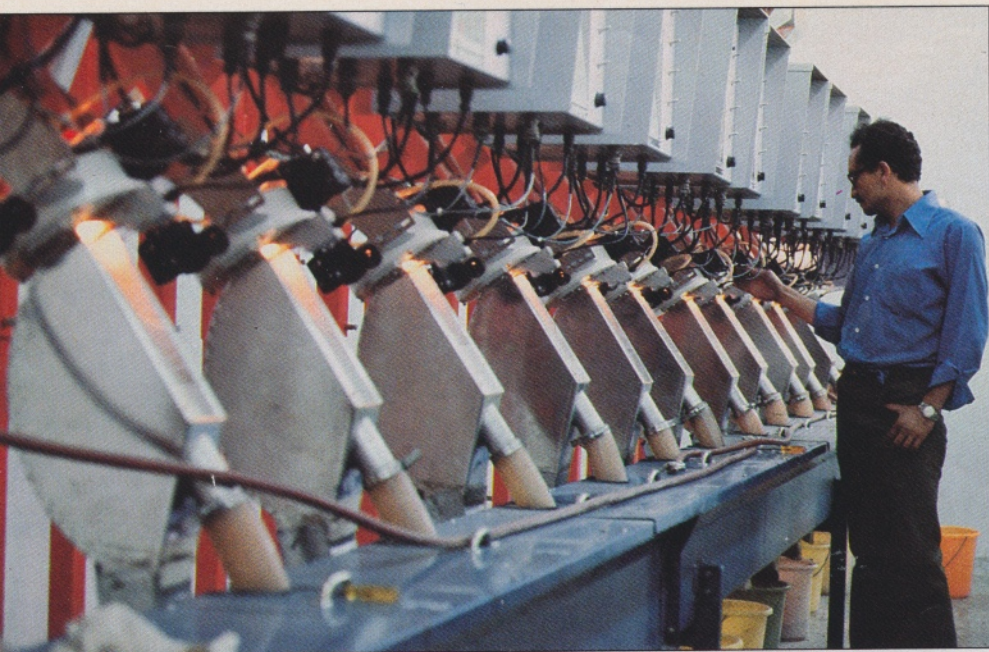


Les fleurs blanches à forte odeur de jasmin (à gauche, au milieu) ne sont fécondes que pendant quelques heures. Les jeunes plantes sont cultivées en pépinières à partir de graines ou de plants (à gauche, en haut). De nouveaux hybrides promettent une meilleure résistance aux maladies et un excellent arôme. D'abord protégés par des bananiers et des bambous, les caféiers poussent généralement en monoculture (à droite, en haut). On trouve normalement 1350 arbres à l'hectare. On leur donne une forme d'arbustes en les taillant (à droite, en bas). Il faut cueillir 5 kilos de cerises de café pour obtenir 1 kilo de grains (à gauche, en bas). La plus grande partie du café récolté ne vient pas des grandes plantations mais des petits planteurs.

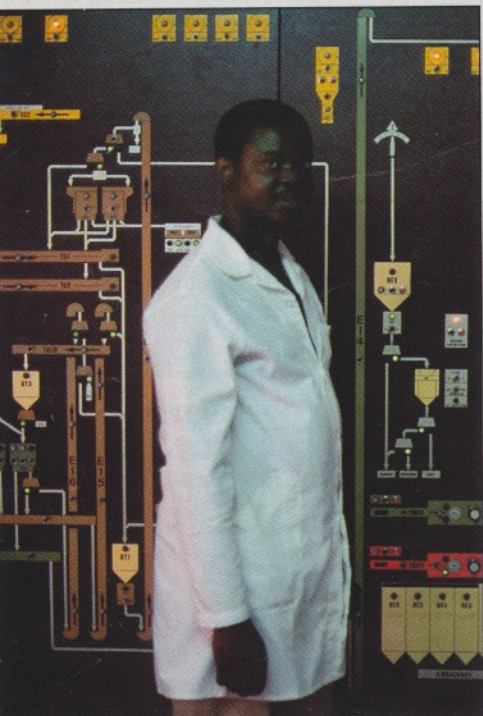


FERNAND RAUSSER

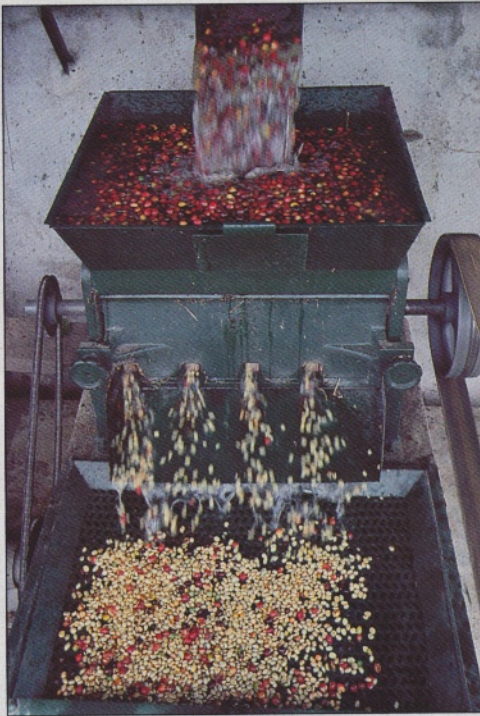




Two processing methods are used for disengaging the beans from the coffee cherries. In the wet process the fresh fruit first goes through a pulping machine (centre right), which removes the pulp from the water-soaked cherries. Fermentation is then employed to detach the last pulp from the endocarp and to influence the aroma. The coffee is finally dried and turned on concrete surfaces (right-hand page). In the dry process the whole cherries are dried in this way, an operation that takes up to three weeks. The beans are then mechanically hulled in modern machines to free them from their coverings, after which they are mechanically cleaned and sorted (top and centre left). Light tables may be used for special quality sorting (bottom).



FERNAND RAUISER



Zwei Aufbereitungsverfahren werden angewandt, um die Bohnen aus der Kaffeekirsche zu isolieren: Beim Nassverfahren (gewaschener Kaffee) entfernt der Entpulper (Mitte, rechts) das Fruchtfleisch von den im Wasser aufgequollenen Kirschen. Ein Fermentationsvorgang löst die restliche Pulpe von der Hornschale (Pergamenthaut) und beeinflusst das Aroma. Anschließend wird der Hornschalenkaffee auf Betonplätzen getrocknet und umgeschichtet (rechte Seite). Beim Trockenverfahren (ungewaschener Kaffee) werden die ganzen Kirschen auf Plätzen getrocknet, was bis zu 3 Wochen dauert. In modernsten Brech-, Reinigungs- und Sortieranlagen werden die Bohnen herausgeschält (oben und Mitte, links). Eine besondere Qualitätsauslese erfolgt auf Leuchttischen (links unten).



Il existe deux procédés pour séparer les grains des cerises: dans le procédé à voie humide («lavage») la pulpe des cerises gonflées dans l'eau est arrachée par un dépulpeur (milieu, à droite). Une fermentation permet la séparation des restes de pulpe de la coque. Ensuite, les grains en coque sont mis à sécher sur des aires en béton (page de droite) où ils sont remués à intervalles réguliers. Dans le procédé à voie sèche, les cerises entières sont d'abord séchées environ 3 semaines sur des aires ouvertes. Ensuite, les grains sont séparés dans des installations ultramodernes de concassage-nettoyage-triage (schéma synoptique, milieu, à gauche). Un triage qualitatif spécial se fait sur pupitres lumineux (en bas à gauche).



cut down the risk of contamination. But so far only quite small amounts of coffee have been finally processed in the producer countries, partly because customs tariffs favour the import of raw coffee, and partly because quality and freshness can be more easily ensured by processing near the points of consumption.

The refinement of the coffee takes place in

Their specially trained faculties of smell and taste make it possible to undertake the necessary fine corrections in good time. The roasted coffee is then supplied in airtight packages to retailers, either in whole beans or ready ground. When coffee is made from beans, coffee grounds are always left behind in the filters and have to be disposed of.

For this reason the production of a soluble

steam at temperatures up to 175 degrees Celsius. It is important to retain both the soluble solids and the aroma substances in an unimpaired state. These must then be converted into a fine, dry powder or into granular form, which can be done by spray drying the coffee extract in hot air. Lyophilization is also possible, when moisture is sublimated out of the ground and deep-frozen coffee



ROBERT SCHMID

several operations. The aromas preferred by consumers, which must be constantly reproduced, are obtained by blending raw coffee of various types and provenances. Every master roaster is proud of his own blend. Latin American Arabicas are mostly mixed with African and Indian varieties. Coffee blending is an art that calls for a well-developed sense of smell and taste coupled with long experience. It is only in the roasting process, when at temperatures of 200 to 250 degrees Celsius the essential oils contained in the beans are liberated, that the coffee takes on its characteristic colour and unmistakable aroma. This aroma depends to a large extent on the degree of roasting. The process is controlled by a specialist who repeatedly takes samples from the roasting drum to check the progress of the operation. He compares them by eye and by the use of optical and electronic instruments with the recipe samples. The coffee is heated for 12–15 minutes in the hot-air cylinder and is then cooled as quickly as possible on a sieve so that it does not go on roasting in its own heat.

In addition to these up-to-date blending and roasting processes, the coffee has to be checked daily by skilled tasters to ensure a uniform gustatory quality for consumers.

**Traders buy the dried coffee cherries for cash from thousands of small producers in the villages of the Ivory Coast and transport them in sacks to the Centre de la Transformation des Produits Agricoles.**

**Händler kaufen die getrockneten Kaffeekirschen gegen Barzahlung in den Dörfern der Elfenbeinküste von Tausenden von Kleinproduzenten auf und transportieren sie in Säcken zum Centre de la Transformation des Produits Agricoles.**

**Des marchands achètent au comptant les cerises de café séchées aux milliers de petits producteurs des villages de Côte d'Ivoire. Elles sont ensuite transportées dans des sacs au Centre de la Transformation des Produits Agricoles.**

or instant coffee became a major objective at an early date. The Nestlé company found a solution to the problem in 1938. The blended beans are roasted and ground in the usual way, then extraction is carried out with

extract under vacuum, thus producing granules.

All coffee beans contain some caffeine. The Arabica varieties have a content of 1–1.5 per cent, the Robusta species from 2–2.5 per cent. For those who like the taste of coffee but prefer to avoid the stimulating effect of caffeine, decaffeinated coffee has been available since 1905, when a caffeine removing process was invented by the H. company of Bremen. In Switzerland, for example, decaffeinated coffee must not contain more than 0.1 per cent caffeine.

The caffeine is removed from the green unroasted beans by treatment with steam and organic solvents, which are then washed out again. The dried beans can thereupon be used for making decaffeinated coffee or instant coffee by the roasting, extraction and drying processes described above. The extracted caffeine is put to use in the chemical and pharmaceutical industries.

#### Literature

Clifford, M.N., and Wilson, K.C., *Coffee, Botany, Biochemistry and Production of Beans and Beverage*, Avi Publishing Co, Inc, Westport 1985.  
Schuett, P., *Weltwirtschaftspflanzen*, Parey, Berlin 1972.  
Esdorn, I., *Die Nutzpflanzen der Tropen und Subtropen*, Fischer, Stuttgart 1961.  
Procafé, Berne, *Kaffee*.



Distances	Miles	Kilometers
Zurich	5006	8056
Caracas	144	232
Geneva	5683	9146
Rio de Janeiro	228	367
São Paulo	1056	1700
Buenos Aires		

J.S.



1988-11-17  
ÅO/bmj

OM RÄDESUIS

SCHWEIZ, the JACOBS SUCHARD world



- 3 Zürich JS headoffice. Computer koll, listor, människor. 1/2 dag
- 5 Zürich JS headoffice. Paper printouts, telex, telefoner, människor. 1/2 dag
- 9 Zürich JS headoffice. Flowers are placed in different offices. 1/2 dag
- 10 Zürich JS headoffice. Coffee traders at computers, taking coffee break. 1/2 dag
- 13 Zürich VAR? ? Coffee tasting lab. JS traders together with other tasters. 1/2 dag
- 14 Plant ? Product sequences, beans before and after roasting. 1 dag
- 15 Plant ? Packages and cartons for fast inter-cutting coffee breaks. 1/2 dag
- 16 Advertising Agency VAR? Milka Bar cow (in profile on a layout suggestion). People from JS in the agency, discussing. 1/2 dag
- 17 Neuchatel? Plant. Sign on plant. ? 1/4 dag
- 18 ~~Zürich~~ Neuchatel? Coffee Museum. Different Bar wrappings through 100 years. 1/2 dag
- 19 Swiss plant? VAR? Are placed in cartons and closed. 1/2 dag
- 20 Zürich JS headoffice. Satellite pictures of Africa's cacao situation. 1/4 dag
- 26 Zürich VAR? JS headoffice. Development department people in front of drawingboard. The Toblerone box is discussed. 1/2 dag
- 27 Bern Toblerone plant. Packaging the latest Toblerone inventions. Development people watching. 1/2 dag
- 28 Bern Toblerone plant. Cacao beans poured out of sacks and cacao paste after grinding. 1/2 dag
- 31 Packing plant ? Pralines into chocolate boxes. 1/2 dag
- 33 Zürich Coffee Museum. Watchman with dog, flashed torch over items. Night-time. 1/2 dag

*Handwritten notes and signatures at the bottom right of the page.*

- 41 Zürich Coffee Museum. Watchman and dog, coffee break and windows are lit of fireworks. 1/2 dag
- 44 Different plants Products are cut to Chaplin film, fireworks and music. 1 dag

Total 10 dagar

SCHWEIZ, outside the JACOBS SUCHARD world

April  
Snow

- 4 Small city Milka cow (blue) driving on a lorry through the city. 1/2 dag
- 6 Swiss mountain village surrounding Milk-cows, 2 women, sheet, picnic situation and milk-cow in profile (fades over to Milka cow). 1 dag
- 25 Cuckoohouse Girl opens window-shutters. 1/4 dag
- 38 ? Slalom skier downhill makes a Toblerone break. 1/2 dag
- 45 Snowlamp (Stockholm) A child is rewarding his grand-father with candy. 1/2 dag
- 7 ? Coffee breaks 1/2 dag
- 8 ? JS people "all over" 1 dag

ca. 4 dagar

The following sequences can be shot in ZÜRICH or VIENNA or even in some studio in Sweden

- 22 Luxus coffeeshop <sup>frolig i Wien</sup> } Young boy buys chocolate box. 1/2 dag
- 23 Luxus coffeeshop } Outside on the street. Boy mirrors himself in shop-windows. 1/2 dag
- 30 Patrician house Boy reaches elevator, rings the door bell and gets welcomed of girl and mother. 1/2 dag
- 32 Birthday party apartment Birthday celebrating. Mother, projector, grand-father, Chaplin movie, David & Goliat, musicbox. 2 dgr (2 dagar)
- 42 Back at birthday-party Happy child faces in windows lit up by fireworks. 1/2 dag
- 35 Shopping-windows <sup>VAR?</sup> Empty streets, the first snow is falling, windows displayed with JS products. 1 dag
- 36 Tillsammans med 35 All products in the window begin to dance (animation?)

ca 7 dagar



VIENNA

11	Coffe House Havelka	People reading papers in a nice atmosphere.	1/2 dag
34	Statsoper	Walse is danced.	1/2 dag
46	Concert hall	Conductor turns to audience, applauses.	1/2 dag
12	Concert hall	Empty with blind piano tuner.	1/2 dag
7		Coffee breaks	1/2 dag
8		JS people "all over"	1 dag

*3 1/2 dag = ev. make i Vienna*

NEW YORK CITY

2	The Coffee Exchange		1 dag
39	New York store	JS man meets Santa Claus inside store pushing towards brach part, fills paper bags with Sugus.	1/2 dag
40	New York store	Outside. In front a JS looks at a a gigantic Christmas-tree. Santa Claus steels Sugus from JS man and arrests a man after demasking himself. Handcuffs and police-badges are used and help from another "police" Santa Claus.	1/2 dag
7		Coffee breaks	1/2 dag
8		JS people "all over"	1 dag

*3 1/2 dag = ca 1 vaka i N.Y.*

AFRICA

24	?	Cacao fruits are cut off and opened.	1 dag
7		Coffee breaks	1/2 dag
8		JS people "all over"	1 dag

*(ca 1 vaka)*

*Pari's  
Venice*

*Lillkorn  
- + -*

*? - 7 dager  
2 dager.*

~~BRAZIL~~

Colombia

- 1 ? Blomning + diverse 1 vecka
- 15 Santos harbour Coffee sacks lifted on board ships.
- 7 Coffee breaks
- 8 JS people "all over"

Scener som köps

- 37 Butterflies lifting from flowers towards the sky.
- 29 Africa Sunset and elephant silhouetting against the light.
- 43 Fireworks against sky "en masse".

Studio

- 21 Mountain climber ? 1 dag

Animation

- 36 Shopping window Products start to dance.

SHOOTING SCHEDULE \* 2S 8813 "THE SIX SENSES OF JACOBS SUCHARD"

<b>DAYS:</b>	Week 49:	
	5-9	Preparations. Stand by for sequences 58, 61, 24, 25
↓		
1	11	Flight to Abidjan. Stockholm 08.35, Madrid 12.35 Madrid 14.55, Abidjan 21.20
	Week 50:	
2	12	Car travel to cacao plantation.
3	13	Cacao harvest.
4	14	Cacao process.
5	15	Car travel back to Abidjan.
6	16	Harbour loading of cacao on ships. Flight to New York 21.40
7	17	Arrival in New York 18.00. → via PARIS
8	18	New York - <del>department store</del> .
	Week 51:	
9	19	New York - Christmas tree. 69.73
10	20	Coffee market, 2, 5, 7.
11	21	New York, 11, 12.
12	22	New York 11, 12. Flight to Stockholm 19.30.
13	23	Arrival in Stockholm 09.10.
	Week 52:	Off
	Week 1:	
	2-6	Planning and preparations.
14	8	Stockholm 11.00 - Göteborg 19.00, night ferry to Kiel.

## Week 2:

15 9 Bremen, coffe tasting/testing, 18, 19.  
 16 10 Bremen, collage and beans roasting, 26, 27.  
 17 11 Travel to Paris.  
 18 12 Paris, 23, 12, 26.  
 19 13 Paris, 23, 12, 26.  
 20 14 Travel to Zürich.  
 off 15 Zürich.

## Week 3:

21 16 Zürich, flowers, people action, telex, 13, 8.  
 22 17 Zürich, JS people in action, meetings, 12.  
 23 18 Zürich, museum, 53, 57, 71, 72.  
 24 19 Zürich, Satellite picture, 38.  
 25 20 Zürich village, boy shopping, 40, 44, 45.  
 26 21 Zürich village, cow in transport, 6, 37.  
 off 22 Off.

## Week 4:

27 23 Zug, Taloca computer terminals, 3, 14.  
 28 24 Neuchatel, research and development,  
 sign, wrapper design collage, 34, 35.  
 29 25 Neuchatel, 42, 5.  
 30 26 Bern, Tobler plant, current design, packaging,  
 people looking at result, cacaobeans pour out  
 of sacks. 36, 43, 46.  
 31 27 Strasbourg, Praline packaging, 50.  
 off 32 28 Travel to Vienna.  
 32 29 Vienna.

Week 5:

- 33 30 Vienna, coffe breaks, 11.
- 34 31 Vienna, Cafe Havelka, 15.
- 35 1 Vienna, Ball preparations, 16.
- 36 2 Vienna, Opernball, 20, 56, 82.
- 37 3 Travel to Venice.
- 38 4 Venice, coffee breaks, 11.
- 39 5 Venice and homeflight for 3 persons.

Week 6:

- 6 Filmbus on its way to Stockholm.
- 6-10 Planning and preparing for sequences to be shot in Sweden.

Week 7:

- 13-19 Planning and preparing for sequences to be shot in Sweden.

Week 8:

- 40 M. 20 Studio, montain climbing, 21, 39, 60.
- 41 S.T. 21 Studio, 65, 66, 74. )
- 42 0 22 Exterior, 62, 63, 80. ? ) fits together with 58, 61.
- 43 T 25 Apartment, boy enters house, 49, 51, 52.
- 44 F. 26 Apartment, birthday party, 54, 55, 64, 67, 68A, 70, 76, 81.

Week 9: 14

Colombia. 1, 4, 9, 10, 11, 12, 17, 22, 28, 78.

*Handwritten scribbles*

Remaining shots, 3 days.

Piano-tuner, 20.

JS products, 77.

3.-9.489

45 3.

46 4.

47 5.

48 6.

49 7.

50 8.

51 9.

52 10. Hamrose

53 11. Hamrose

55. (Komplettingsdag Maxi 1989)

4-10.

INSPELNINGSRESA 8813, 6 SENSES

Agidius, Hasse, Henri, Ulf

- 8.1 11.00 Avresa med Toyotabuss från kontoret till Göteborg
- 19.00 Färja till Kiel (Stenaline)
- 9.1 09.00 Ankomst Kiel/Resa till Bremen/ Mr. Köhler och Kontakt Udo Schwängel J. Suchard R+D Weser Emsstr. : 3-5/ telefax 0421-4106214 tel: 00949-4214106202 Bremerkreutz/Oldenburger/Osnabrück Abfahrt Hemelingen : Hafengebiet/Burgaktiges Gebäude Peter von Endern Bremen 509 3214 Båtankomst Bremen Uppllysning Lichtl 421-509 3175
- ca 13.00 Ankomst rekognosera allting + 27 (Bönerostning) Hotell Plaza i Bremen (rum beställt av kund) *Ring Daniels Mamma 977420 an. SAS.*
- 10.1 08.30 Hemelingen R+D
- 10.00 14 damer testar kaffe
- ca 16.00 Resa till Brüssel via Köln
- ca 23.00 Ankomst Hotell Hilton Waterloo Blvd 38, tel (2) 513 8877
- 11.1 08.00 Möte i Reception med ljudkille från Action Video Av des Ormeaux 12 Dimpjeslaan 1180 Brussels Tel: (2) 344 66 10. Han har med sig Betacamutr. Tillsammans med Bo Björkman åker vi till Grande Place/Grote Markt och gör en stand up. Efteråt tillsammans till Bilsalongen, Hall 6 Scania.
- 11.00 Överlämning av pris till Scania och engelskt tal. Diverse kringbilder på mässan som illustrerar manuset. överlämna Betakassetter till Robert Speich för hemtransport till Sverige. Därefter *Periferop* resa till Paris. *787 Porte d' SEVRES* Hotell Sofitel. BRue l'Armand tel: 40603030, Paris Kontakt Suchard: Natalie Roland - Lardenois (chef) tel: (1) 48924000 ankn 1213
- 12.1 08.30 På Hotellet möter vi Henris polare och filmar honom i olika Parismiljöer under dagen. Kontakt med och evt rek. på hotellet där vi skall filma. *Rekognosera: Hotel Balsac Rue Balsac PARIS.*
- 14. <sup>REK</sup> <sub>BALSAC</sub> 13.1 tidigt Frukostförberedelser bakom kulisserna på ett hotell med klass och tradition. Diverse miljöbilder. *(Balsac:)*
- senare "Kobilder" i Paris och cafépauser på diverse caféer. 23+12+26
- 14.1 Resa till Zürich och övernattnig på väg någonstans.
- 15.1 Ankomst till Zürich Hotell Opera, Dufourstr 5, 8008 Zürich, tel: 01/2519090 telex: 8-6480

*Revider:*

Reception:

16.1 08.30 J. Suchard, Klausstr. 4-6, tel: (1)385 11 11  
Kontakt: Yvonne Lecerf. Walter Anderau (Best.)  
Villa Seefeldkai, flowers, people, action, telex.  
13+18 /

ca 10.30 Blomster ställs in på olika rum.

17.1 Tisa J.S people in action, meetings osv scen 12. <sup>Absolut</sup> ~~emp. oke till Rosan~~  
*Rimp: Daniels menne*

18.1 Onsd 17<sup>00</sup> Museum, scener 53,57,71,72, (nattvakt med hund)

19.1 Torsd. ~~Satellit picture 38 (university)~~ *ev. TALOCA i Zug*

10.55  
SR 413

Airport Zürich, ank Daniel Verbovski som är vår pojke, som skall handla i godisaffär (Täuscher)  
*tel. 977420* *Se 605 16<sup>00</sup> från Strickh*

20.1 Fred. Boy shopping 40,44,45

~~19.50~~

Hemresa från Airport Zürich (Daniel)

21.1 Lördag Zürich och mindre by, cow in transport på lastbil. ?  
6,37 *ev. Neuchatel*

**HEMRESA DANIEL**

22.1 Sönd. Day off. ~~Resa till Zug. ?~~  
Hotell beställt i Schweiz.

*Neuchatel*

23.1 08.30 Månd. ~~Computer terminals 3, 14 hos TALOCA~~  
Kontakt: Krochmann (Chef) och Mathis  
tel: 00941-42-441144  
Herr Moser.

*Koblotex i Neuchatel*

~~Övernattning i Zug. (Eller resa till Neuchatel)~~

24.1 Tisd. Eventuellt tidig avresa till Neuchatel (160km)

08.30  
eller  
11.00

Neuchatel Research and Development.  
Kontakt Herr Schneider.

ern.

Hotell Beaulac/Quai Leopold Robert, 2000 Neuchatel  
Tel: 038-258822  
Kartor till Hotell och Toblerfabrik finns.  
Design collage 34 (OBS! 3 personer skall följa med till Bern. 26/1)

25.1 Onsd Neuchatel Tobler R+D scen 35  
Lunch med Huber (chef för Suchard Schweiz).  
Efter avslutad insp. resa till Bern (47km). *Herrmann*  
Hotell Bern Zeughausgasse 9, 3011 Bern  
Tel: 031-211021. Parkhaus: Metro Weisenhausplatz.

26.1 Torsd Bern, Tobler Plant, Herr Schneider ciceron.  
Plan över anläggningen finns.

Current design, packaging, 3 persons from Neuchatel looking at result. Cacao beans out of sacks, scener 36, 43 46. **48**  
Efter avslutad insp. ~~resa till Strassbourg (261km)~~  
~~Hotell Sofitel, Place St Pierre Le Jeune, 67000~~  
~~Strassbourg, tel: 88329930.~~

Zürich  
Vienna Caffe  
Villan

*Hotell Bern: Obermatt*

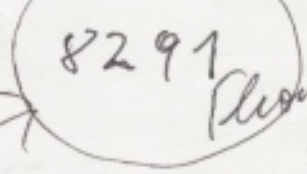
Resa till Coursonne

LINDBY C

- 27.1 08.00 ~~Suchard France, Usine de Strassbourg, 12, Route de la Federation, 67027 Strassbourg, tel 33-88849011~~  
 Kontakt: ~~Chef Robert Carrot/Fabienne Guillemin (Karta finns).~~  
 Praline packaging scen 50, (robotiserad) och manuell  
 Efter avslutad insp. resa till München. (600km).  
 Hotell Alexander, Amalienstr, 20, tel 089-284001.
- 28.1 München, day off.
- 29.1 Resa till Wien.  
 Hotell de France, Schottenring 3, Tel: 0222-343540
- 30.1 08.30 Kontaktperson från Jacobs möter oss i hotellets reception. Rekognocering av caféhus och tillståndsansökan. Evt titt på Jacobs rostéri och samtal ang. bilder på personal. Scen 11, 15  
 Jacobs: ~~Bil + Steiner 222-971640~~
- 31.1 Scen 11 och 15.
- 1.2 Ball preparation scen 16, Statsopera Wien.  
 Vi följer förvandling från operascen till balsal.
- 22.00 Ombyggnad börjar och pågår under 15 timmar. 0043-
- 2.2 Operabal scen 20, 56, 82. ~~Kont. Dr. Kodik 222-51444~~  
 1400 15- - 2969
- 3.2 Resa till Venedig. Very long trip (688km)  
 Venedig parkeringsplats vid Int. Rentcar lämnar vi bilen, tar med våra personliga prylar + den utr vi behöver i Venedig och åker med båttaxi till Hotell Bauer Grünwald/Grand Hotell, Campo Moise 1459, Tel:041-5207022.
- 4.2 Coffee brakes, cafe Florian, scen 11 och div carnevalatmosfär.
- 5.2 Fortsättning och hemresa på eftermiddagen.
- 16.00 Venedig Airport. Via Milano till Malmö och Stockholm. (HA och HZ) HZ tar med exp film + Jason Zoomen. XD och UE bilar hemåt.
- 6.2 Hemfärd Toyotabuss genom Europa.
- 7.2 19.00 Kielfärjan till Göteborg.
- 8.2 ca 17.00 Ankomst kontoret.

9 30  
 Coursonne  
 Auto-Kredit  
 Kommaned  
 021/361811  
 DEMKUREX

735 0247 pl.  
 744 9908  
 hem.

Büro <sup>Sup:</sup> Neuspiel 8291  
 ORF:  Plenum  
 medlem.

Bundesbeauftragte ohe.  
 Plenum  
 Metaxer  
 Kalkulator  
 Zentrale  
 Herr Süß  
 Bopata  
 Colandini



## Preliminär Inspelningsplan

Vecka 8      2S-88I3

- Måndag: 20.2.      Studio 73/ Döbelnsgatan 73  
Kl: 8.30  
Scen: 2I Bergklättring  
39 Flicka väntar uppe på berget  
60 Studioinspelning avslöjas med lila ko  
och regissör som ropar Coffeekbreak.  
66 the products in the window start to dance
- Tisdag: 21.2.      Scen: 16 Pianotuner  
20      -"-
- kväll: Scen: 62 children walking down the mainstreet  
63      -"- stop in front of chocolateshop  
65      -"- looking at the window  
66 products start to dance  
74 Night-watchman with dog meets the children
- Onsdag: 22.2.      diverse scener på stan/folk i rörelse osv.  
kaffehussekvens på Cafe au lait och Pops
- Torsdag: 23.2      fortsättning med onsdagsprogrammet och div studio-  
tagningar av dias från Schweiz
- Fredag: 24.2.      Öppen
- Lördag: 25.2.      på Östermalm  
Födelsedagsfest
- Söndag: 26.2.      Scen: 49 boy enters house elevator  
51 boy rings bell, girl opens door girls mother  
accepts present, boy goes in and joins party  
52 some of the other guests have already arrived  
54 mechanical musicbox  
55 grandfather sets up a projektor and sheet  
and tries to show a Chaplinfilm  
64 all the children are now drinking hot chocolate  
67 boys present lies on table and Chaplinfilm  
starts  
68A a glimpse of the film  
70 the children open the window to the night  
76 happy children faces lit up by fireworks  
8I a child conceals a Milka bar behind her back  
to her grandfather who still is only interested  
in the Chaplinfilm.

X.O. 9.2.89

Preliminär Inspelningsplan

Vecka 8 2S-8813

- Måndag: 20.2. Studio 73/ Döbelnsgatan 73  
 Kl: 8.30  
 Scen: 21 Bergklättring → *Steffan Bergkvist*  
 39 Flicka väntar uppe på berget  
 60 Studioinspelning avslöjas med lila ko och regissör som ropar Coffeebreak.  
 66 the products in the window start to dance  
*Virinder 1 timme  
 ingen till  
 Anna Broström 136074 266  
 7529158 hem*
- Tisdag: 21.2. Scen: 16 Pianotuner *Wieslaw JARZEBOWSKI 511692*  
 20 "-  
*8<sup>00</sup> Aulan  
 Norra Realskolan* *8<sup>30</sup>*  
 kväll: Scen: 62 children walking down the mainstreet  
 63 "- stop in front of chocolateshop  
 65 "- looking at the window  
 66 products start to dance  
 74 Night-watchman with dog meets the children  
*Kl. 16<sup>00</sup> Kontoret  
 Gisela Hebrant  
 Ulrich Nissfolk*
- Onsdag: 22.2. diverse scener på stan/folk i rörelse osv.  
 kaffehussekvens på Cafe au lait och Popps
- Torsdag: 23.2. fortsättning med onsdagsprogrammet och div studio-  
 tagningar av dias från Schweiz
- Fredag: 24.2. Öppen
- Lördag: 25.2. på Östermalm *8<sup>30</sup> Kontoret 9<sup>00</sup> Gravvapenpaten 4/Århemborg*  
 Födelsedagsfest
- Söndag: 26.2. Scen: 49 boy enters house elevator  
 51 boy rings bell, girl opens door girls mother  
 accepts present, boy goes in and joins party  
 52 some of the other guests have already arrived  
~~54 mechanical musicbox~~  
 55 grandfather sets up a projektor and sheet  
 and trys to show a Chaplinfilm  
 64 all the children are now drinking hot chocolate  
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 starts  
 68A a glimpse of the film  
 70 the children open the window to the night  
 76 happy children faces lit up by fireworks  
 81 a child conceals a Milka bar behind her back  
 to her grandfather who still is only intrested  
 in the Chaplinfilm.
- 10<sup>00</sup> Daniel på Plats  
 49 + Lunch*  
*13<sup>00</sup> Christine Buchinger*  
*51+52 Antonia Chonecho  
 Jonathan Constantino  
 Daniel Ekehall  
 Mamma: ~~Susanne Sjöberg~~  
 15<sup>00</sup> farfar Gunnar Kundkvist  
 Fredrik Arnhap  
 Christoffer Oberschmid  
 Joel Eychart  
 Mikael Gerhan + Mamma (Vardina)*
- X.O. 9.2.89

*54 dagars Inspelning  
 8636 m / 16mm Platspang.  
 = ca. 15 timmar  
 Råfilm*