

Zeitschrift: The Swiss observer : the journal of the Federation of Swiss Societies in the UK

Herausgeber: Federation of Swiss Societies in the United Kingdom

Band: - (1947)

Heft: 1062

Rubrik: The Rutli Ladies' Club

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THE RUTLI LADIES' CLUB.**St. Valentine Dance.**Friday, February 14th, 1947,
at Seymour Hall, Seymour Place, W.1.

It was in the year 1931, on the occasion of a Swiss holiday, that I visited for the first time that historic place, called the "Rütli."

Having made this "acquaintance," I thought I might just as well now visit, also for the first time, the "Ladies of the Rütli," having received a pressing invitation from Mme. Bolla, the charming President of the Rutli Ladies' Club to attend their St. Valentine Dance.

This is a less historic and a less ancient institution, but founded on the same principles which prompted the three men from the "Waldstätten" to meet on the shores of the "Vierwaldstättersee" to swear a solemn oath to stand by each other, or what is commonly called "Going together through thick and thin."

St. Valentine's Day was chosen for this dance, which according to "Larousse" is "la fête des garçons et des jeunes filles" in memory of the Italian martyr, St. Valentine, born A.D.270. I believe this is the day when shy maidens are allowed to make proposals of marriage to the opposite sex without risking to be called "fast." Be it as it is, this was not the reason why I attended at the Seymour Hall, as I expected no such proposals, being long past the "marriageable" age and being furthermore already "accommodated;" but it does all the same rejoice an "old heart" to see the young people enjoying themselves, and the majority of those who attended this function were young, good-looking and jolly.

Outside the Hall a blizzard of the worst kind raged, freezing the very "cockles of your heart," whilst inside there was warmth, laughter and gaiety which counteracted in an agreeable manner the dismal weather conditions.

Nearly five hundred people waltzed, hopped and turned to the alluring melodies of the "Merchant Navy Band" with a creditable endurance and happily beating hearts.

Some of the dances were danced with "subdued lights," no doubt, to give the Ladies a chance to take the plunge and "hook" a future husband, needless to say, I kept "off the grass" during these events, and thus avoided an awkward situation and "much complaining."

This was perhaps the reason why so many of the young men, contented themselves with "watching" instead of inviting the charming maidens to "have a go," a little more enterprise on their part would not have been misplaced.

In order to give the members of the Navy Band an opportunity to have their traditional quantity of

Rum, Mr. Häusermann with his accordionists played a few Swiss waltzes and marches which were an agreeable change from the "slow movement" items played hitherto.

Then there was a "tombola" with acceptable prizes, one of my young and attractive friends won a colourful vase which, no doubt, will one day adorn her "happy home," and having thus acquired the first object, I sincerely hope that the "main piece" will soon follow.

There was also a bar providing welcome refreshments, both solid and liquid, for those who had expended their strength in dancing.

All in all it was a most enjoyable evening, and the members of the Rutli Ladies' Club are to be heartily congratulated on their endeavours. I can warmly recommend the members of the Swiss Colony to attend one of these functions, where they can, for a few fleeting moments forget the weather, the Income Tax collector, and the coal shortage. I for one am looking forward to the next function of this lively Society.

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OUR NEXT ISSUE.

Our next issue will be published on Friday, March 28th, 1947.

We take this opportunity of thanking the following subscribers for their donations: A. Kunzler, M. Gysin, E. Schefer, W. Beckmann, J. J. Boos, A. Burkhalter, H. Pfirter, W. Graf.



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