

**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

### **Nutzungsbedingungen**

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften auf E-Periodica. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. Das Veröffentlichen von Bildern in Print- und Online-Publikationen sowie auf Social Media-Kanälen oder Webseiten ist nur mit vorheriger Genehmigung der Rechteinhaber erlaubt. [Mehr erfahren](#)

### **Conditions d'utilisation**

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. La reproduction d'images dans des publications imprimées ou en ligne ainsi que sur des canaux de médias sociaux ou des sites web n'est autorisée qu'avec l'accord préalable des détenteurs des droits. [En savoir plus](#)

### **Terms of use**

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. Publishing images in print and online publications, as well as on social media channels or websites, is only permitted with the prior consent of the rights holders. [Find out more](#)

**Download PDF:** 13.08.2025

**ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>**

**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 explaining."

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.

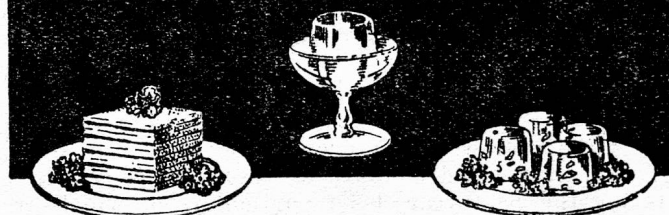
There was also a bar providing welcome refreshments, both solid and liquid, for those who had expended their strength in dancing.

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.  
ST.

**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.

**VARIED AND APPETISING**

With Maggi's Aspic Jelly valuable additions may be made to war-time menus. From meat, fish and vegetable "left-overs" attractive supplementary dishes can be contrived.

**INVALID ASPIC**

Maggi's Aspic Jelly in a small mould daintily served with two or three small strips of toast will be a welcome change from "beef tea."

**FISH ASPIC**

Cod or Salmon remaining from the boiled fish can be used, also prawns or shrimps. Fill the mould  $\frac{2}{3}$  full and when nearly set put in the flakes of fish and fill up.

**MEAT ASPIC**

Cooked fresh sausage meat or meat left over from the joints may be used minced. Drop the meat into the jelly before setting and serve with a little watercress or cress.

**ASPIC SANDWICHES**

Spread the slices of bread with margarine and then with a thin layer of jelly. Add grated cheese, watercress, mustard and cress, meat or fish paste.

**JELLIED BEEF SOUP**

A rich jellied beef soup may be made instantly with the addition of boiling water. Greatly appreciated by Fire-Watchers.



# MAGGI'S

## ASPIC JELLY

**FREE SAMPLE.**—Send 1d. stamp for free sample of Maggi's Aspic Jelly. Apply MARBER & CO. (Food Products) Ltd., 1, Stanhope St., London, N.W.1

GVS-2A

Delicious **Ovaltine**  
The Cup that Cheers  
Strengthens & Sustains