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configuration of the new aircraft, of which Swissair expects to have four by 1 November with six more on order, is 12 first- and 108 economy-class.

As during the summer Swissair will have three day flights per day from London Heathrow to Zurich and Geneva. A new fourth Zurich-London flight (SR 808) will operate on three evenings per week, returning to Zurich from London as a night flight at a more convenient departure time than last winter. Basle will be served every morning except Sunday. The daily Manchester-Zurich flight will continue unchanged.

Overall, the UK-Switzerland night flight frequency will be reduced compared with last winter, since it is considered that the new excursion fares available on day services provide an acceptable alternative to individual holiday travellers.

All UK-Switzerland fares effective 1 November are subject to government approval.

HAIR STYLIST OF SWISS NATIONALITY REPRESENTS GREAT BRITAIN

Pierre Alexandre, the talented coiffure "artist", better known in the Manchester and Altrincham areas of the country rather than in the south, was chosen to represent Great Britain at the Intercoiffure World Congress in Paris during September. Mr Alexandre's company also has salons in North Africa at Casablanca and Morocco.

Mr Alexandre has lived in England for the past 16 years and has built up a thriving business. The Manchester branch has a ladies salon, barber shop, sauna, slimming treatment and beauty rooms, also run in conjunction is a hair academy for students. The Altrincham branch has the same facilities as Manchester but there is no school. The two branches and school give employment to some 70 people.

NEW OFFICES FOR SWISSAIR BIRMINGHAM

Swissair has moved its Birmingham office to modern, larger premises in the city's Rotunda building. The new address is Swissair, 9th Floor, The Rotunda, New Street, Birmingham B2 4PA. The telephone number remains unchanged, ie, 021-643 6744/5/6.

The move from 65 New Street, where Swissair's office has been located for the past 14 years, enables the airline to provide a better and more comprehensive service to individual clients and travel agencies in the Midlands.

SWISS CHURCHES

SERVICES EN FRANCAIS: à l'Eglise Suisse, 79 Endell Street, W.C.2, tous les dimanches à 11h15 et 19h00.

PASTEUR: Michel Languillat, 8 Park View Road, London, N.3. Tele: 01-346 5281.

SWISS CATHOLIC MISSION: John Southworth Centre, 48 Great Peter Street, London, SW1P 2HA.

Sundays: Holy Mass at 6.30 p.m. with sermon in German, in the Club hall, ground floor.
(2nd floor at the same time, Protestant service in German).

RESIDENCE OF CHAPLAIN: Bossard, Swiss Catholic Mission, 48 Great Peter Street, (2nd floor), London SW1P 2HA. Telephone: 01-222 2895.

SERVICES IN GERMAN: at Eglise Suisse, 79 Endell Street, W.C.2, every Sunday at 10.00 a.m. Sunday school takes place on the first and the third Sunday in the month for children of all age groups. Children assemble in the church with their parents who attend the normal Service. Liturgical Service takes place every second Sunday in the month. Services also at John Southworth Centre, 48 Gt. Peter Street, S.W.1 every Sunday at 6.30 p.m.

MINISTERS: Pfr. U. Stefan, 1, Womersley Road, N.8. Tel: 01-340 9740.

FORWARD THE COOKERY EXPERTS

We have received a letter from a reader who asks if we could include in our columns a Cookery Corner. This is something which we feel merits consideration. The idea is to give recipes of either typically Swiss or unusual, economical dishes.

This is where the rub comes in, the editorial staff, whilst being able to manage such things as a boiled egg or even frying a slice of bacon, don't feel they are up to producing the delicacies which we are sure are visualised.

Under the circumstances, recipes from our readers will be gratefully received and published. We are sure that the knowledge of shared culinary delights with lots of other people would give great satisfaction.

As a starter we offer:

HAM AND CHEESE LOAF

For this recipe you need the slightly nutty flavour and soft texture when cooked of Emmenthal or Gruyere, but as an alternative a not too strong Cheddar will do.

Serves six; costs about 75p.

4oz soft butter
3 eggs
salt, pepper
1 teasp. mustard powder
1 teasp. chopped parsley
4oz grated cheese (see first paragraph)
8oz self raising flour
1 teasp. baking powder
1 teasp. chopped sage
8oz finely chopped ham
2 tbsp. cream.

Cream the softened butter; gradually beat in the eggs. Mix together the dry ingredients, sage and parsley and beat together into a mixture until smooth. Then add the ham, cheese and cream. When well blended spoon mixture into a greased 2lb loaf tin and bake at Mark 5, 375 deg. for about 20 minutes. Reduce heat to Mark 4, 350 deg. for a further 25 minutes until firm; test with skewer to be quite certain. Serve hot or cold.

Freezer: Wrap in foil when cool. Thaw for 3-4 hours or reheat slowly. Store up to three months.

CHRISTMAS GREETINGS

Christmas and the New Year are only two months away - Christmas - the time when old friends and new friends exchange seasonal greetings and wishes - and although many things have changed in these modern times, we are happy to say we are still able to provide our readers with the opportunity of sending traditional greetings in the December Special Christmas issue of the Swiss Observer.

We shall be contacting all those who had greetings printed last year and will be delighted to print greetings from our new subscribers, too; all those interested should send us their name and address before 10 November. The cost for a published greeting is £3.



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