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:	- (1983)
Heft:	1798

Rubrik: Woman's Observer

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. <u>Mehr erfahren</u>

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. <u>En savoir plus</u>

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. <u>Find out more</u>

Download PDF: 15.09.2025

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

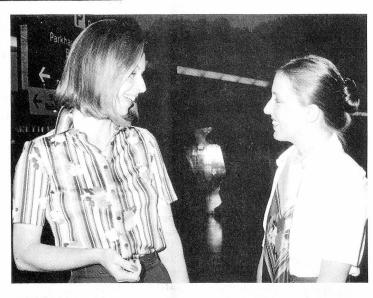
WOMAN'S OBSERVER

A new line in foulards takes to the air

IF there is one group of women who are renown for their style and grooming throughout the Western world it is air hostesses.

No other profession, not even modelling, is as synonymous with uncluttered good grooming; even after long haul international flights the air hostesses seem fresh and uncrumpled.

The key to this is often classic styles and good quality fabrics.



Famous international designers are often employed to create uniforms which are both eyecatching and durable, and not too subject to the whims of fashion.

While the eastern airlines are able to take advantage of colourful and exotic national costumes, we in the West must devise uniforms which embody widespread concepts of good taste and style.

And unlike national costumes, these need updating from time to time.

Swissair's ground and air hostesses now have new-look blouses and foulards, designed by Eberhard Strohbach of the firm Fischbacher, St. Gallen.

The blouses come in two versions with the same pattern, one in a basic shade of red, the other in blue.

The foulards are of light crepe de chine in beige and brown, toning well with the blouses and also with the aircraft livery colours

Hostesses can wear the present blouses and foulards until July 1, when they will be replaced entirely by the new versions.

Tasty snack

HERE is a useful light supper snack using Emmental, the famous Swiss cheese which is characterised by holes the size of cherries and light, ivory sheen. It provides four helpings.

Ingredients: 4 large slices white bread

Milk as required

loz butter (25g) 1 level teaspoon made mustard $(1 \times 5ml \text{ spoon})$ 6oz Swiss Emmental cheese

(150g)2 tomatoes

Method: Dip the bread slices in enough milk to make them moist but not soggy. Toast them lightly on one side only. Soften the butter and spread most of it on the untoasted sides of the slices. Use the rest to grease a baking

sheet. Spread the buttered sides of the slices with mustard. Cut the cheese into slices $\frac{1}{8}$ in $(\frac{1}{4}$ cm) thick, and lay them neatly on the buttered sides of the bread slices, almost covering them. Slice the tomatoes thinly, and lay them on top

Place the bread slices on the baking sheet, toasted side down, and bake at 350°F, 180C, Gas 4 for 8-12 minutes or until the cheese is softened but not oozing (it will go on cooking on its way to the table). Serve at once, on wellwarmed plates.



READER'S LETTER

News appreciated

WHILE renewing my subscription of the Swiss Observer, I take the opportunity to say how much I enjoy its new style.

More news from Switzerland, as you are doing now, is excellent, especially for people like myself who left home many years ago, in

my case 1927, for one year only! I enjoyed your November issue with the article by Dorothy Chiverton. Britain has changed, and it was quite interesting for me to compare her experiences with mine. - Mrs Grabrielle Laurence, Selby, Yorkshire.

22