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## 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 eye-catching 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*

*1oz butter (25g)*

*1 level teaspoon made mustard (1 x 5ml 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  $\frac{3}{8}$  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, 180°C, 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 well-warmed plates.



Dôle, Saint-Saphorin, Yvorne, Dezaley,  
Johannisberg, Eden Rosé, Montibex,  
Fendant, Neuchâtel from the Valais,  
Vaud and Neuchâtel vineyards

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## 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 Gabrielle Laurence, Selby, Yorkshire.**