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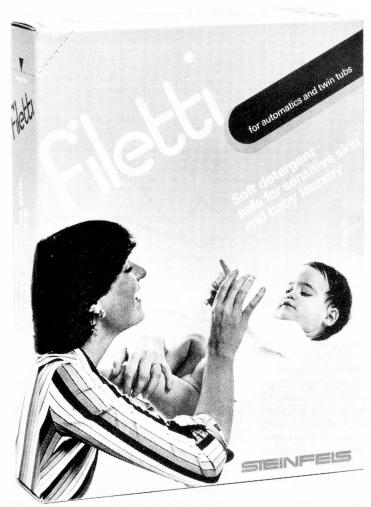
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WOMAN'S OBSERVER



Warming dish

YOU don't always need meat to be really well-nourished - even when the evenings get cooler. A rasher of bacon, a sprinkling of cheese - Swiss cheese of course and this warming traditional potato dish from Zurich will fill you with well-being.

Ingredients:

21 lb potatoes 4 smoked bacon rashers 1 onion (4oz) 6oz unsalted butter 2 tablespoons grated Swiss cheese

Method:

Boil potatoes in their skins until they are barely tender, then drain them well. Cut any rind off the rashers and snip them into small bits. Chop the onion. Peel the potatoes as soon as you can hold them. Grate them coarsely and mix them with the chopped bacon and onion. Melt the butter in a frying pan which will hold the potato in a layer about 2in thick.

Turn in the potato mixture and press it down into a thick flat cake covering the bottom of the pan. Fry over moderate heat for 12-15 minutes until the cake is brown underneath.

Loosen its edges from time to time while frying by sliding a palette knife under it. Place a serving plate upside down on the cake when it is done, and invert it on to the plate so that the goldenbrown side is on top

Sprinkle it with the cheese, and serve it at once, very hot.

The safer (Swiss) alternative

THERE has been considerable publicity recently concerning the effects certain washing powders have on people with sensitive

The timing of these news stories was really marvellous for a company called Swiss Products (UK) Ltd, which has begun to import a range of soaps and detergents from Steinfels of

Steinfels have had a reputation for purity and quality for more than a century, and one brand,

THE SNOWBALL EFFECT.

Filetti, is especially suitable for people with sensitive skins.

Other brands being imported by Swiss Products are Ambra, a product for delicate fabrics, and Protector which is designed for the whole wash.

Because of the controversy connecting washing powders with skin troubles, the Swiss brands are being received with considerable interest.

Safeway Food Stores will be the first multiple grocer to stock Filetti and the product should be in your local shop now.



Swiss City and Showlet Can booked by telephoning: London 01-351 2191; Manchester 061-831 7000; Glasgow 041-248 7911. Falcon. You'd have to be cuckoo to fly with anyone else.

