

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: - (1984)
Heft: 1811

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. [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: 13.12.2025

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

St Gallen still favourite

ELABORATE Swiss fabrics have been a firm favourite with international couture houses for many years.

Most of these embroideries come from the city of St. Gallen which has centuries of great textile craftsmanship behind its outstanding reputation.

The delightful garments, some of which are illustrated here, are in the collection of top couturiers throughout the world and without their supply most fashion houses would find it extremely difficult to create these collections.

A garment made of Swiss embroidered material can cost from £600 right up to £3,000 but any intelligent dressmaker using these embroideries could cut the ruling couture costs by at least 50 per cent.

One does not have to be a Dior, Yves St. Laurent or Giorgio Armani to successfully model them.

The fabrics themselves are so rich that they fit any classical simple styles and even the small dressmakers should not feel that they are 'too good' for them to



A: Chanel inspiration



B: Balmain choice



C: Ungaro simplicity

handle.

Allans of Duke Street, London have been dealing in high fashion fabrics since 1946 and have always sustained very close working ties with the Swiss textile companies.

Their clients include the members of six royal families, the Royal Shakespeare Company and the

Royal Covent Garden Opera House.

Allans can be sure of brisk business before a high society wedding or the Ascot races.

Our picture above show:

A. The classic lines of a jacket, clearly inspired by Coco Chanel show off this pure wool suiting fabric in "embroidered" astrakan.

B. Pierre Balmain chose Swiss brocaded velour to create this beautiful jacket. The blouse, with its fanciful collar detail, may be a little adventurous for some.

C. Satin, taffeta and velour combine in an elaborate appliqué fabric to make the most of the simple yet dramatic lines of this evening gown by Ungaro.

A LIGHT CHANGE

WINTER foods can be a little heavy at times. So, anyone looking for an interesting alternative to Christmas pudding should try this light, nourishing Swiss savoury – part of the traditional Swiss cuisine.

Gruyère Soufflé can also be eaten as a snack with hot coffee or tea.

Ingredients:

$\frac{3}{4}$ pint milk (375ml)
 $\frac{1}{8}$ pint water (90ml)
 2½oz semolina (60g)
 Salt and white pepper to taste
 Pinch of grated nutmeg
 1 generous oz butter, flaked (25g)

6oz grated Swiss Gruyère (150g)
 4 eggs, separated
 Extra butter for greasing

Method:

Warm the milk and water in a large saucepan. Stir in the semolina, and season to taste.

Continue stirring, pressing out any lumps, until the mixture comes to the boil and thickens. Add the butter and stir until it melts.

Remove the pan from the heat, and tip in the cheese. Stir until melted, then leave the mixture to cool while preparing the soufflé dish and eggs.

Heat the oven to 375 degs F (190 degs C, Gas 5). Grease a 2¼ pint (1½ litre) soufflé dish liberally with butter. Beat the egg yolks until liquid. With clean beaters, beat the egg white with a pinch of salt until stiff but not dry.

Beat the egg yolks into the semolina-cheese mixture until well blended. Stir in one spoonful of the egg whites, then fold in the rest lightly.

Bake for 40-50 minutes, or until the soufflé is risen and well browned on top.

Remove the dish from the oven, and serve immediately on heated plates.

Sailors to jeans!

THE toy and village museum at Riehen, near Basle, has mounted an exhibition that sets out to illustrate the origins and development of children's fashions.

The garments and pictures on display span two centuries of children's clothes – from the sailor's costumes for boys, which were popular in the 'Biedermeier' period, down to today's jeans and T-shirts.

Swiss Life



The Swiss Life Insurance and Pension Company

offers through its
United Kingdom Branch:

For Individuals

**ALL CLASSES OF
INDIVIDUAL LIFE ASSURANCE
AND ANNUITIES**

For United Kingdom Companies
**GROUP PENSION,
LIFE ASSURANCE
AND GROUP PERMANENT
HEALTH INSURANCE SCHEMES**

For Multinational Companies

THE MASTER COVER CONTRACT
Savings in costs by means of
multinational pooling.

*Further details may be obtained from
Swiss Life's offices at:*
9-12 Cheapside London EC2V 6AL
Telephone: 01-236 3841

**Schweizerische
Lebensversicherungs-
und Rentenanstalt**

A Mutual Company Incorporated in
Switzerland in 1857.

**ASSETS EXCEED £5,000 MILLION
ANNUAL INCOME EXCEEDS
£1,000 MILLION**

Swiss Life



Champagne at Rayne opening

A CHAMPAGNE reception has marked the opening in Zurich of a Swiss branch of an exclusive British footwear store, patronised for many years by the Royal Family.

The company is Rayne Shoes, whose expertly-crafted footwear has long been popular with women prepared to pay for beautiful styling and fit in the finest of supple leathers.

In 1955, the company was granted a royal warrant by Queen Elizabeth "in recognition of its service to the young monarch".

Edward Rayne, chairman of the family firm, is discreet about the royal connection, but admits both the Queen and the Queen Mother are regular customers.

Rayne Shoes has also contracted Clive Shilton, designer of Princess Diana's wedding slippers, to produce a regular

high-fashion collection.

The royal warrant has been of "enormous help to the firm. It is the ultimate hallmark of quality", says Mr Rayne. He believes Rayne Shoes, which are manufactured in London, will appeal to the cosmopolitan fashion sense of Swiss women although prices will be dictated by the exchange rates.

Rayne Shoes was founded forty years ago and now has 63 outlets in North America. After the success of its Paris store, it was decided to expand in Europe.

Rayne has entered into an agreement with Jaeger, who make classic British fashion clothes for both men and women, to share commercial space throughout the continent.

The Swiss branch of Rayne Shoes is at Pelikanstrasse 6, 8001 Zurich.



Rayne's 'Alto' style in yellow/black, black/white, white/tan, or orange/grey.

South Walsham Hall

Hotel and Country Club

Norwich, Norfolk, NR 13 6DQ Telephone: South Walsham 378

An historical Manor House, dating back to the 11th Century, situated in 28 acres of Parkland. Ideal for Weekends, Holidays, Conferences, Weddings and all kinds of Functions.

Sportsclub with Squash, Tennis, heated outdoor Swimming pool, Sauna and Solarium. Boating within easy reach of Norfolk Broads. Excellent renowned cuisine (Continental and English); Superb Winelist.

Please contact the Proprietors for Brochures,
Tariffs and Holiday arrangements.

**Proprietors: Alex Süss, Oliver Süss,
Hermann Anderwert and Fred Aregger**

