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is against having a representative on all parliamentary commissions, though there is no reason why such a representative should not be co-opted in individual cases.

What the ASK is now asking on our behalf is that we should be granted voting rights in Federal matters when temporarily in Switzerland. We would have to deposit our passport and a declaration by our consular agency that we were registered and of good reputation. This could be done wherever we are in Switzerland, and our voting papers would afterwards be sent to our respective commune of origin. During military service the Swiss from abroad would be allowed to vote by correspondence. We should not be allowed to sign any initiative or referendum demands.

The second request concerns the compulsory obligation of the Swiss Federal Authorities to consult the ASO (Auslandschweizer Organisation) in all questions affecting the Swiss abroad.

There is no doubt that our interests are well taken care of by the ASO and it is up to us to support their efforts and to strengthen the Commission by sending well-briefed delegates to its meetings.

MARIANN, SWISS OBSERVER

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## ● RECIPE

### MAYONNAISE

Are you one of the lucky ones with a liquidiser? If so, you can make your mayonnaise in a very few minutes. Place in liquidiser 1 whole egg, 2 dessert spoons of vinegar, salt, pepper, mustard, to taste. Blend for a moment then turn to speed No. 2 and add  $\frac{1}{2}$  pint salad oil in a thin stream. Have all ingredients at kitchen temperature. If you have to make the mayonnaise by hand you can only use the egg yolk. If you have a handy man who can make a dripper for your oil bottle, or if you can buy one or get one from Switzerland, it will make the procedure much easier.

Put into deep crockery bowl 1 egg yolk, mustard, salt and only a few drops of vinegar. Blend this then add  $\frac{1}{2}$  pint salad oil, drop by drop during the first 5 minutes, stirring vigorously all the while. When finished taste mayonnaise and add more seasoning as desired.

Should mayonnaise curdle, you have to start again with an egg yolk (no seasoning) and pour curdled mixture equally as slow as before over second yolk. To vary mayonnaise: add a medium-sized onion, very finely chopped, equal amount gherkins, also finely chopped, and also some chopped chives and parsley. —H.B.

(Please send us your favourite recipe for publication.)