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display illustrating different aspects of Switzerland such as Tourism, Industry, modern architecture and traditional customs of the Mountain Cantons. Slides and films were shown and the Watchmakers' Association displayed some Swiss watches.

Mr Tony Tresch put his Coffee Lounge "Matterhorn" and his services at the disposal of the Club which was serving Fondue every evening during the first week of the display. Members of the Club were assisting with the preparation and the serving of this traditional Swiss dish, profits going to the Club Fund. Special thanks to Mr Tresch and to Mrs Frick, who was the chief cook.

AN APPEAL

It is most important that attention by readers be given to the new membership list, which is to be printed shortly. Only the names of financial members of an affiliated Club or single members of the Society will be eligible to appear on the list (see news item elsewhere).

★ RECIPES

CANTON SCHAFFHAUSEN

Pancake Dabs (Pfueserli): Melt 1 oz butter in 1 gill warm milk. Stir in 3-4 spoonfuls flour to make a batter. Before frying, fold in the stiffly beaten whites of 2-3 eggs. Fry in pieces the size of a walnut in very hot fat. This is an excellent garnish to vegetables.

CANTON SCHWYZ

Cheese Tart: Line a medium-sized sandwich tin with unsweetened scone dough. Spread the following mixture on to it: 1½ lb cheese (if possible half dry, half creamy) finely shredded, 5 eggs, 3 chopped and fried onions, 1½ cups milk, 4 spoonfuls water and pinch of salt. Bake for half an hour in moderate oven. —R.B.K.