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EDITOR'S POST-BAG.

The Editor,

"The Swiss Observer," London, E.C.2.

Dear Sir,

Union Jack and Swiss Flag.

The beautiful photograph of the general view of the Banqueting Hall of the Dorchester Hotel, taken on the occasion of the City Swiss Club's annual banquet, which appeared in the last issue of "The Swiss Observer" is beyond praise as regards quality of reproduction and clarity.

To anyone conversant with the rules of precedence, this photograph gives the impression that it was taken in Switzerland according to the arrangement of the flags displayed on the wall.

It is an accepted rule of etiquette when two flags of different countries are to be placed side by side to give precedence to the country where the occurence is taking place by displaying its flag on the dexter side, *i.e.* the right side facing the spectator.

Perhaps, to most people, this may seem a mere detail and of little importance but, in consideration of the distinguished British guests present at this important function, more thought should be given to this question of flags.

Knowing how my compatriots are striving to do things correctly, I feel certain that I shall be forgiven for my pertinent remark.

> Yours faithfully, PIERRE SAVOIE.

> > 5th January, 1950.

To the Editor,

Swiss Observer, 23, Leonard Street, London, E.C.2.

Dear Mr. Stauffer,

Whilst listening to the "Landessender Beromünster" on New Year's Day we heard to our delight special New Year greetings being sent to our compatriots at home, on behalf of all the 13,000 Swiss in the British Isles, by the Swiss Minister in London and our Consular representatives in Manchester, Liverpool and Scotland. These messages were broadcast immediately after the New Year address of the President of the Swiss Confederation.

We have since learned that the initiative for this broadcast came from Mr. Theodor Haller, the London representative of the Swiss Broadcasting organisation. We should like to congratulate Mr. Haller warmly on his very happy idea, for we feel sure that these greetings caused great pleasure to the listeners at home.

At the same time, may we express our thanks to the Swiss Minister and our Consular representatives in the North for having included us all in their messages.

Yours sincerely,

G. Senn.E. G. Stauber.J. Bürgin.

BOOK REVIEW.

"Swiss Bakery and Confectionery." Translated and edited by Walter Bachmann. Maclaren & Sons, Ltd., 57s. 6d. (58s. including postage.)

"The Caterer and Hotel Keeper," in their issue of October 15th, 1949, wrote the following about this book, which, we are pleased to report, has been much appreciated in trade circles and has found a ready sale.

"Swiss Bakery and Confectionery translated and edited by Walter Bachmann, is a most comprehensive work, covering all the most important aspects of the bakery and confectionery trade. The original Swiss work consisted of three volumes, included commercial practice and historical notes, etc., of a character which might not appeal to readers in Britain. Mr. Bachmann has found it possible to omit this material and bring together the practical work into one very useful volume.

It deals impressively with every stage of its subject, from raw materials to finished products. The 32 beautifully coloured plates illustrate all types of Swiss Confectionery craft to the full, giving inspiration for many new and novel lines.

Among many and varied hints, the author states that if a carrot is included with the foods put into the pan for frying, all impurities in the fat will be deposited upon the carrot and the fat remain light and clean for some time.

My goodness! My carrot! It looks as though our frying fat will last twice as long now!"

