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THE SWISS COLONY IN LIVERPOOL.

The Association of the Swiss Ladies in Liverpool arranged a Swiss Christmas Tea on Tuesday, December 16th, 4 p.m., at the Y.W.C.A., 42, The Woodlands, Birkenhead, at which 35 were present. The party was opened by Mrs. Davidson guiding a few games in the Y.W.C.A. hall, where the Christmas tree was lit, until tea was served in the nicely decorated dining room. Mrs. Schärer spoke a few cordial words of welcome. Several home-made cakes as well as the confectionery of our Swiss Confectioner, Paul Weber, at Birkdale, added to the great joy of all who were present. Mrs. Dr. Macquarie spoke a few words to thank the Y.W.C.A., Mrs. Schärer, Davidson and Tisdall for their kindness in arranging everything so well. Then, everyone listened to a sketch acted by Mr. and Mrs. Davidson in French, a funny story interpreted by Mrs. Tisdall in "Schwyzerdütsch" and a recitation also in "Schwyzerdütsch" rendered by Miss Kälin, all very well performed and much appreciated. But no Christmas is complete without any presents. So, on arrival, everyone brought a small Christmas parcel which, in the meantime, had been numbered and put on the table for the Tombola. Three Swiss children were especially invited, and they accepted their additional presents with great joy. The so well-known Swiss Christmas songs, accompanied on the piano by Mrs. Dr. Macquarie, as well as a few further games brought this happy afternoon to an end.

Thus the Swiss Ladies in Liverpool celebrated Christmas, and they wish all compatriots in Great Britain a Happy New Year.

SWISS CLUB, MANCHESTER. Christmas Party 1947.

It is pleasant and satisfying to cast our minds back to our Christmas Party held in such suitable surroundings and welcomed by so helpful and charming a host as Mr. E. R. Cottet and his willing staff at the Midland Hotel, Manchester.

The foundations required for such a party were well and truly laid by our many friends, some living at considerable distances, some unable to join us, moved by that mysterious spirit of Christmas, so unique, ever recurring shades of one's own former Christmas days.

Others gave time and thought and with loving hands and truly often puzzled, were these many colourful and beautiful parcels prepared, collected and discussed, as both age and other circumstances were taken into account.

And so the great day — the 27th of December, 1947 — arrived, and nearly 170 people, young and old, sat down to an afternoon tea so rich and varied that proceedings were somewhat delayed, and when Christmas Crackers appeared the scene brightened considerably.

Before adjourning, Mr. F. Heinrich, our Vice-President, addressed a few words of welcome to the assembly, and our Vice-Consul, Mr. J. J. Huber, so ardent a supporter of all our activities, expressed his great pleasure to be amongst us, his heartfelt thanks to the Committee, members, friends and all the willing helpers, and appealed for further patriotic efforts in the coming year.

A raffle, a novelty on such an occasion, offering a few attractions, brought a sum of £3. 3s. 0d., together the beneficiary being the Children's Hospital, Pendlebury.

Meanwhile, the tree was lit in the small ballroom, the door was thrown open and a happy excited throng filed in, settling in ever-widening circles round the tree. Father Christmas followed and found, to his amazement that all the boys and girls had been good, in fact very good, during the past year, having satisfied both parents and teachers to the full.

Recitations, songs and dances from the little girls followed, the boys proved again most modest and chivalrous perhaps a little too much so — and at long last Father Christmas opened his great and heavy bag and eager little hands received the gifts, tended with much care and beautified with so many adornments, toys, books, dolls, puzzles and paint-boxes of every variety appeared, and soon, too soon, it seemed but a few moments, the cupboard was bare.

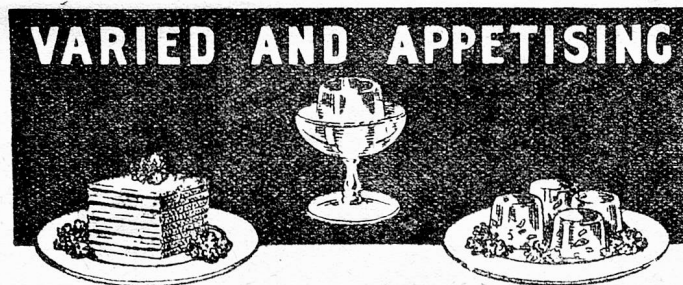
The happy and always lovely "O Du Fröhliche" was rendered most heartily by the whole gathering and then a conjuror intrigued our young friends. Musical Chairs followed and prizes were won in potato races and other games.

Time fled, many a tiny visitor said: "Good-night, many thanks, it's been a lovely party."

Surely that is ample reward for the labour.

And so my Friends, a Happy New Year to you all.

HELM.



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FISH ASPIC

Cod or Salmon remaining from the boiled fish can be used, also prawns or shrimps. Fill the mould $\frac{3}{4}$ full and when nearly set put in the flakes of fish and fill up.

MEAT ASPIC

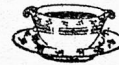
Cooked fresh sausage meat or meat left over from the joints may be used minced. Drop the meat into the jelly before setting and serve with a little watercress or cress.

ASPIC SANDWICHES

Spread the slices of bread with margarine and then with a thin layer of jelly. Add grated cheese, watercress, mustard and cress, meat or fish paste.

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A rich jellied beef soup may be made instantly with the addition of boiling water. Greatly appreciated by Fire-Watchers.



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