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get back to the programme. When the applause for the two artists had died down Pfarrer H. Blum followed with a short address. His simple but warm words in homely "Züridütsch" expressed very aptly the gratitude we all feel that Switzerland was spared the horrors of war.

The Accordion players came next with another group of popular tunes. Once more one could feel the pulse beat faster and many a "Juchzer" went up from sheer enjoyment. The "Männerchor" then assembled for the final part of the programme. After opening with a rarely heard song about how little we want in life they followed with the "Jolly Roger." This rousing tune delighted old and young folk alike. It was, if I am not mistaken, the first time that the Male Choir have ventured on the platform with an English song. I have little doubt that they will get the same warm-hearted reception if they try this again.

The programme was to finish with "Oh mein Heimatland." The beautiful melody was sung with real fervour by the whole assembly and formed a perfect ending to a pleasant evening, even though the tempo was a little on the slow side. Audiences always incline to drag, particularly when accompanied on the organ. Nevertheless, it could not damp the patriotic feeling which Gottfried Keller's superb poem invariably evokes in our hearts. After the National Anthem the Fête was over, but the memory of a happy day will linger on with all of us.

MARIANN.

SWISS NATIONAL DAY CELEBRATION.

The First of August Committee of the Swiss Colony in London have much pleasure in extending to all Swiss and their families in Great Britain a cordial invitation to join in this year's celebration of our Swiss National Day.

The date, time and place will be found on front page.

Admission will be by ticket only, which will be free of charge and must be applied for in advance. Application should be made to The First of August Committee, Swiss House, 35, Fitzroy Square, London, W.1, where tickets will be available as from the 8th July and can be obtained either by a personal call Mondays to Fridays between 6 and 7 p.m. or by post on condition that a 2½d. stamped and addressed envelope is enclosed. The full names of all persons for whom tickets are required must be stated.

The Theatre holds about 2,200 people and tickets will be issued in strict rotation. Early application is therefore advisable to save disappointment.

It will greatly help the Committee if ticket holders who find themselves prevented from attending the celebration will be kind enough to return their unwanted tickets at once to the above address for the benefit of other fellow countrymen.

And last but not least, it is hoped again that as many visitors as possible will wear national costume.

THE COMMITTEE.

CITY SWISS CLUB.

The last monthly meeting of the City Swiss Club took place on Monday, 17th June, 1946, at the Dorchester Hotel, Park Lane, W.1, and was preceded, as usual, by the customary dinner.

The principal guest of the evening was Sir Charles Petrie, well-known historian and author, who chose for discussion the subject "The Traditional Friendship of Switzerland and England."

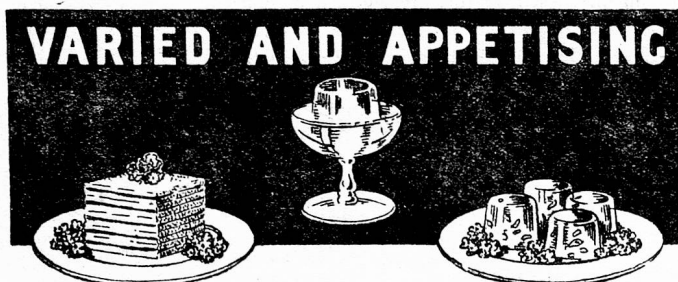
The President, Mr. A. Bon, in opening the meeting, extended a hearty welcome to the various guests, and especially to the guest of honour, and expressed the gratitude of the members for his acceptance to address them.

Sir Charles Petrie's *exposé* commanded deep attention from all present, and one had to admit, regardless of political inclination, that here at last, in this topsy-turvy world of changing policies and sentiments, was someone who, with that characteristic eloquence of the well bred Englishman, simply and completely expressed his ideals of democracy in two well chosen phrases — "Unity with diversity" and "Unity without uniformity." He compared the basic build up of the Swiss Confederation with its three different languages and numerous cantons, to Great Britain with her England, Wales, Scotland and not too distant Ireland, but he admitted that in respect of the latter the British, so far, had not been completely successful. He expressed the wish that all Swiss who had been in this country for some time should not hesitate to make known to their British colleagues their views on this all important question of Government.

The Swiss Minister, Monsieur Paul Ruegger, in thanking Sir Charles Petrie, added further interesting data about our homeland. Before closing the meeting, Mr. Bon expressed the gratitude of the members for a most interesting conference.

Close of meeting 9.15 p.m.

O.F.B.



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