

NEWS RELEASE

BEVEL & WINTHROP, INC.
500 FIFTH AVENUE
NEW YORK, N. Y. 10036
TELEPHONE: LW 4-3090

FOR IMMEDIATE RELEASE

DINE IN SWISS VILLAGE AT NEW YORK WORLD'S FAIR

If you've ever dreamed of dining on the balcony of a Swiss chalet nestled into the side of a snow capped mountain, you can come pretty close to that dream at the Swiss Pavilion at the New York World's Fair.

The Swiss Pavilion is a tiny Alpine village consisting of a chalet-restaurant, three peaked buildings housing the glittering exhibits of Swiss watchmakers, and an Exhibit Hall where Swiss products may be purchased. It is located less than 100 yards from the Unisphere, at the southern end of the Swiss Sky Ride.

Dominating the Swiss village is Le Chalet, an Alpine restaurant with a high peaked roof reminiscent of a Swiss mountain chalet. The restaurant has exposed interior beams, overhanging eaves and shuttered windows. Inside, furnishings are typically Swiss with burnt wood furniture made expressly for the Fair in the tiny village of Montbovon. The restaurant can serve 350 on its two interior levels and also provides outside dining on a terrace and on a balcony overlooking the Fair.

Dining at the restaurant affords an unusual experience of being able to order a French appetizer, a German entree, an Italian or Austrian dessert... all with an indefinable certain-something added to make the meal thoroughly Swiss.

Staffed with multilingual Swiss waiters and waitresses in costume, the restaurant serves such specialties as fondue (a steaming casserole of melted cheese eaten with bread), fondue bourgignonne (beef bits dipped in a variety of tasty sauces), rosti (grated or sliced potatoes browned in bacon fat), and ramequin (an appetizer consisting of cheese and ham baked in a tiny bite sized pie). Raclette, another popular delicacy made of cheese melted into a plate of boiled potatoes and onions, is prepared at a wide hearth containing a half

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wheel of Bagnes cheese. High spot among the desserts is the Zug kirsch tarte, a soft butter cake on a base of macaroons sprinkled with the famous Zug cherry brandy (Kirsch).

Preparation of the food is entrusted to seven chefs ranked among the finest in Switzerland. The restaurant's wine cellar includes six Swiss wines never before available in the United States.

Prices at Le Chalet are moderate in keeping with its nature as a family restaurant.

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