

SWISS CULTURE FROM HOME



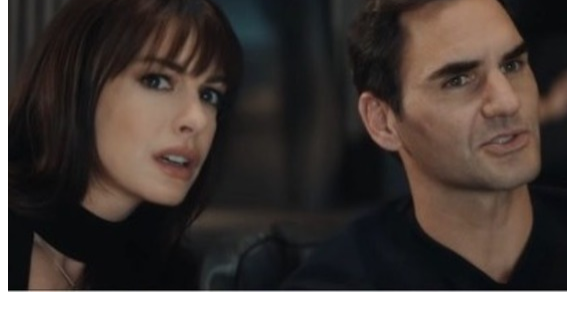
Mid-April 2022

Dear Friends of Switzerland,

We hope you are safe and well. In Washington, DC, the rising temperatures mean spring has sprung, and in Switzerland, the city of Zurich once again celebrates its traditional spring holiday, *Sechseläuten*—learn more below. You will also find the latest promo video from Switzerland Tourism which has us planning our next trip! In the realm of science and innovation, you can check out a virtual conversation between the directors of major research institutions in Switzerland and Canada. Finally, since we've mentioned Zurich's spring celebration, we're also sharing a recipe for *Zürcher Geschnätzertes*, a beloved classic to keep you warm and fill you up!

Please continue to check our website, social media channels, and events calendar, where we are providing regular updates, for more cultural content. Have you found something we're missing? What would you like to see more of? Let us know—we would love to hear from you.

We hope you continue to enjoy, stay safe, & stay healthy!



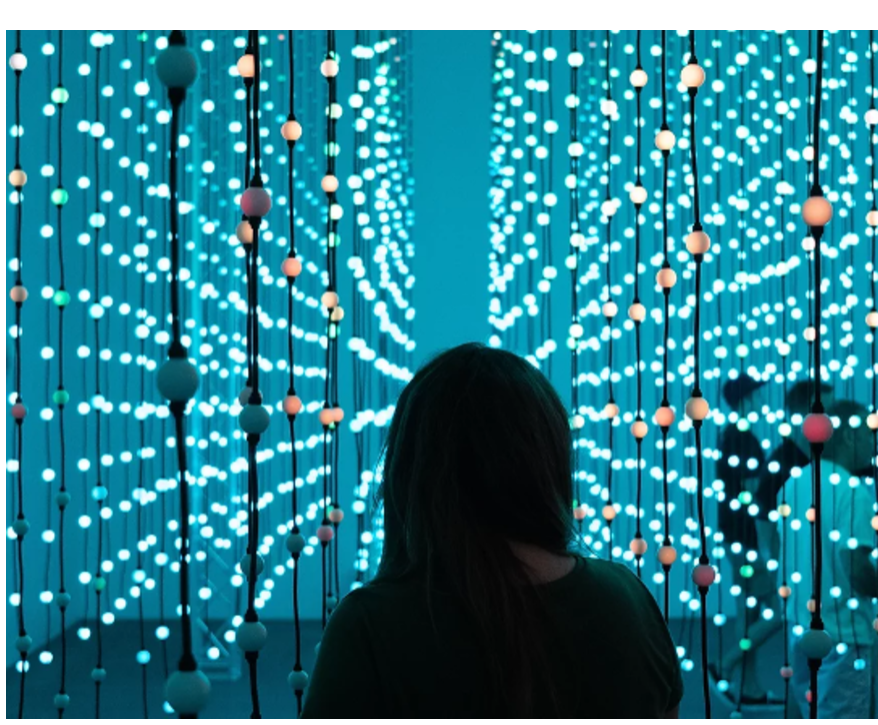
Tourism

The Unbeatable Grand Tour of Switzerland

Travel tips

Take a look at Switzerland Tourism's newest promotional video about the Grand Tour of Switzerland, featuring Swiss tennis legend Roger Federer and American actress Anne Hathaway. The video might just give you the inspiration you needed to plan your own Grand Tour—a 1,020 mile circuit of the country that encompasses its major highlights.

Check out the [video](#) and learn more about the Grand Tour of Switzerland [here!](#)



From our network in Vancouver... Innovation FEST: Virtual Fireside Chat

April 23, 10:00 am PT/1:00 pm ET
Virtual

As part of the Swiss Innovation FEST in Vancouver, hosted by the Consulate General of Switzerland, we invite you to join a virtual Fireside Chat between the directors of two major research institutions: Fabiola Gianotti, director of CERN in Geneva, Switzerland, and Nigel Smith, director of TRIUMF in Vancouver, Canada. They will discuss the history of collaboration between the two institutions, the value of big science in driving innovation and the exchange of knowledge and talent, and their outlook for the next big developments in international science.

Secure your virtual spot at the Fireside Chat [here!](#) To learn more about the Swiss Innovation FEST Vancouver, check out the [website](#).



Meanwhile in Switzerland...

Sechseläuten

The *Sechseläuten* is a traditional spring holiday in Zurich, usually celebrated on the third Monday in April. Highlights of the event include a parade of *Zünfte* (guilds), featuring almost 4,000 participants walking through the historic areas of Zurich, followed by the burning of winter in the form of the *Böögg*, a snowman filled with explosives.

The festival's sponsors are traditionally the guilds of Zurich—the political, military, social, and commercial institutions which have guided and shaped the fate of the city for over 450 years. The name *Sechseläuten* literally translated means "six o'clock ringing." In summer, the "six o'clock ringing" indicated the end of working hours, while in winter, due to waning daylight, work ended at five o'clock, so the festival marked this transition. At the same time, the burning of a symbol of winter to mark the beginning of the warmer seasons is derived from pagan customs.

Explore the festival's diverse [program](#).

Cuisine

Zürcher Geschnätzertes

(Adapted from [Betty Bossi](#))

Speaking of Zurich, let us introduce (or reintroduce!) you to one of its most famous and delicious dishes: *Zürcher Geschnätzertes*. This dish is usually made with veal and mushrooms, and served with a side of traditional *Röstli*. While one might think that the roots of this dish go way back, the first time it was mentioned in a cookbook was only in 1947. Nevertheless, it has become a staple dish in Zurich that you can enjoy all year around. We hope you enjoy making this traditional meal as much as you enjoy eating it!



You will need:

	Butter, for frying
1 3/4 lb	Veal, cut into strips
1 tbsp	Flour
1/2 tsp	Salt
1	Onion, finely chopped
7 oz	Mushrooms, sliced thinly
1/3 cup	White wine
1 cup	Heavy cream
1/3 cup	Chicken or beef broth
1 tbsp	Corn flour
	Salt, as needed
	Pepper, as needed
3 tbsp	Flat-leaf parsley, finely chopped

Directions:

- Heat the butter in a frying pan. Fry meat in portions for approx. 3 min. each, then dust with a little flour, remove, season, and keep warm. Reduce heat, and add additional frying butter if necessary.
- In the frying pan, sauté onions and mushrooms for about 5 minutes.
- Add wine and simmer until almost completely cooked down. Mix heavy cream, broth, and corn flour, add to pan, and bring to a boil. Reduce heat and simmer for about 3 minutes, then season with salt and pepper. Add meat and half of the parsley to heat.
- When serving, garnish with the remaining parsley.

Enjoy!

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