

SWISS CULTURE FROM HOME



Mid-September 2022

Dear Friends of Switzerland,

We hope you are safe and well. Here at the Embassy, we are preparing for a busy fall packed with exciting cultural events. In this edition we have something for everyone to enjoy: whether you are outdoorsy, a design aficionado, or a cinephile! Read below to join us in celebrating the life of pioneering French-Swiss film director Jean-Luc Godard, to explore the relationship between humans and the environment as depicted in film, and for the chance to learn more about the central role of mountains and the outdoors in Swiss culture and life. Last but not least, we bring you a delicious and hearty recipe from the Swiss mountains with a curious name...

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!



Source: Istituto Italiano di Cultura

Film

Milano Design Film Festival: *Bloom. Nature and Humanity*

Monday, September 19, 2022, 6:00 PM ET

New York University, 1307 L St. NW, Washington, DC

Wednesday, September 21, 2022, 6:00 PM ET

Embassy of Italy, 3000 Whitehaven St. NW, Washington, DC

The Milano Design Film Festival comes to Washington, DC, with a selection of films dedicated to design, architecture, and the relationship between humankind and the environment. *Bloom. Nature and Humanity* showcases works of European directors who explore a variety of themes such as biodiversity, forestry practices, technology, science fiction, and research.

On Monday, September 19, you can catch the Swiss co-production *Becoming Animal*, documenting a journey through Grand Teton National Park with American environmental philosopher David Abram. The film challenges audiences to ask questions about how we see, hear, and sense what is around us in the places where humans and animals meet, and prompts us to reflect on the very essence of what it means to inhabit our animal bodies.

The program includes two events that require separate RSVPs. Register for one or both [here](#).

Film

Belmondo Retrospective Film Festival – Jean-Luc Godard

A Woman is a Woman

September 23, 2022, 7:00 PM ET

La Maison Française

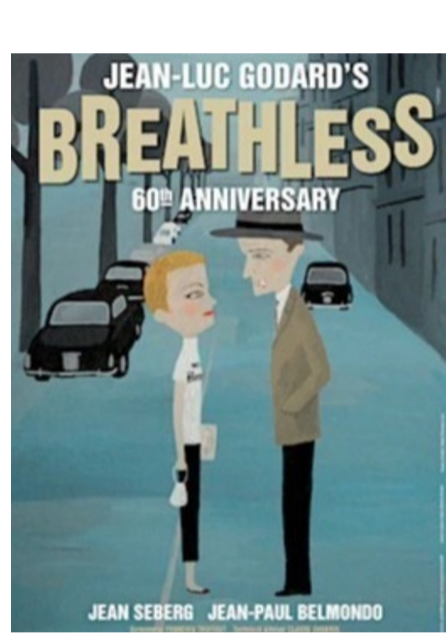
4101 Reservoir Rd NW, Washington, DC

Breathless

September 26, 2022, 7:00 PM ET

AMC Montgomery 16,

7101 Democracy Blvd, Bethesda, MD



Source: Eventbrite

Tickets: \$5 (use code *SWISSEMBASSY* at check-out for special rate)

French-Swiss filmmaker Jean-Luc Godard, pioneer of the French New Wave movement, died this week at age 91. Over the next few weeks, our colleagues at the Alliance Française of Washington, DC, and the French Embassy will host a retrospective of French classics starring Jean-Paul Belmondo, which just so happens to include several of Godard's greatest works. On September 23, *A Woman is a Woman*, will open the festival, with *Breathless* to follow on September 26.

Get your tickets for *A Woman is a Woman* [here](#) and for *Breathless* [here](#).



Source: Eventbrite

Join Us!

Mountaineering Day

Saturday, September 24, 2022, 10:00 AM–2:00 PM ET

Embassy of the Czech Republic

3900 Spring of Freedom St., NW, Washington, DC

Have you always wanted to visit the Swiss mountains? Or maybe you've been and are longing to return? You're in luck because on September 24, you can enjoy a day of "mountaineering through Europe" in the heart of Washington, DC. The European Union National Institutes of Culture in Washington, DC (EUNIC DC) present Mountaineering Day, offering you a glimpse into European mountaineering culture and efforts to combat climate change while preserving nature. From a climbing wall to German shepherd demonstrations to delicious Italian "mountain cuisine" to live Eastern European folk music, there is something for everyone! Most importantly, stop by the Swiss Embassy's booth to compete in a fun mapping and sustainability challenge and create your own tasty trail mix, a Swiss favorite!

Register for the event [here](#). We hope to see you!



Source: Betti Bossi

Cuisine

Walliser Cholera

(Adapted from Betti Bossi)

In honor of Mountaineering Day, join us on a culinary excursion to the Swiss canton of Valais, a popular mountaineering destination and home to the world-famous Matterhorn! This traditional dish from the Valais—Cholera—might sound scary, but don't worry, this mouthwatering savory pastry is only dangerous

for your waistline! While the origin of its unusual name, pronounced as Chouera in the German-speaking region of the Upper Valais and le choléra in French-speaking Lower Valais, is unclear, typical ingredients for the tart include potatoes, leeks, apples, and cheese. There are also tasty variations with onions, pears, and bacon, so feel free to adapt this hearty recipe to your taste!

You will need:

10 ½ oz.	flour
¾ tsp.	salt
½ cup plus 1 tbsp.	butter (cold)
14 oz.	leeks
10 ½ oz.	potatoes (waxy variety)
2	apples (e.g. Braeburn)
¼ tsp.	nutmeg
1 ½ tbsp.	salt
	pepper (to taste)
2 tbsp.	ground almonds
10 ½ oz.	Valais mountain cheese or any other hard cheese
1	egg

Directions:

1. Mix flour and salt in a bowl. Add ½ cup butter, then rub by hand to form an even crumbly mass. Add 4 oz. water, and quickly combine into a soft dough, but do not knead. Flatten dough, cover, and chill for approx. 30 min.

2. Cut leeks in half lengthwise, wash, and cut into thin slices (about 1/3 in. thick). Heat remaining 1 tbsp. butter in a frying pan. Sauté leeks, then add ½ cup water, cover and simmer for approx. 8 min., then simmer uncovered until liquid has evaporated, and leave to cool.

3. Peel potatoes and cut into very thin slices (about 1/8 in. thick). Quarter apples, remove cores, cut into slices, then mix both potatoes and apples with the leeks, and season.

4. Preheat oven to 400° F. Prepare a 10-inch springform pan: cover bottom with parchment paper, grease the sides.

5. Roll out two thirds of the dough with a little flour to about 12 inches in diameter, then place in the prepared springform pan to form a rim of about 1.5 inches, and press down well. Prick the bottom with a fork. For the top, roll out the remaining dough on a little flour to a thickness of approx. 1/8 inch, approx. 12 inches in diameter, then cover and refrigerate.

6. Spread almonds on the base of the dough and then spread half of the leek, potato, and apple filling on top. Coarsely grate cheese and spread half of it on top. Spread remaining filling on top and then sprinkle with the remaining cheese. Cut out shapes from the top dough layer with a mold. Place dough cover over filling, then place cut-out shapes on top and press down lightly. Beat egg and brush on the pastry.

7. Bake approx. 45 min. in the lower half of the oven. Remove and place on a rack to cool. Serve warm or cold. This easy asparagus dish includes all three, and serves as a farewell to summer's warmer day.

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