



Mid-May 2023


Dear Friends of Switzerland,

As spring turns warmer, it's a great time of year to grab a good book and head to your favorite park. We know selecting your next read can be a difficult decision, so in this edition of the newsletter you'll learn about two new candidates for your favorite book of the year, both written by young Swiss authors. In addition, you can learn about the Swiss springtime tradition of *Alpaufzug*, and try your hand at a Swiss recipe that we hope will satisfy any cheese cravings.

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, and stay healthy!

LOST CITY BOOKS




MAY 24TH – 7:00PM
AT LOST CITY BOOKS

DOROTHEE ELMIGER




Out of the Sugar Factory
Dorothee Elmiger
Translated by Megan Ewing

IN CONVERSATION WITH
JESSI JEZEWSKA STEVENS



Schweizerische Eidgenossenschaft
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in the United States of America



CENTER FOR
THE ART OF
TRANSLATION

Source: [Lost City Books](#)

Literature

Out of the Sugar Factory by Dorothee Elmiger

May 24, 2023, 7:00 PM – 8:00 PM ET

Lost City Books
2467 18th Street NW
Washington, DC 20009

General Admission: free

Swiss author Dorothee Elmiger's latest work, *Out of the Sugar Factory*, was shortlisted for both the German and the Swiss Book Award, and we're excited to host her for a discussion in Washington, DC. This deeply researched and innovative novel brings together subjects as varied as the institutionalization of Ellen West, the Haitian Revolution, Chantal Akerman, and Karl Marx to uncover the vast network of entrenched relationships lurking just below the surface of our daily lives. Elmiger will be in discussion with Jessi Jezewska Stevens, author of *The Visitors* and *The Exhibition of Persephone Q*, at Lost City Books in Adams Morgan.

Be part of the conversation and reserve a spot [here](#).

EUROPEAN BOOK CLUB: SWITZERLAND

"THE PACHINKO PARLOUR"


BY ELISA SHUA DUSAPIN

WEDNESDAY, MAY 31
12PM NOON PT, ONLINE (ZOOM)

MODERATOR:
PROF. CHARLOTTE SCHALLIE, UNIVERSITY OF VICTORIA

From the author of *WINTER IN BOKCHO*, winner of the 2021 National Book Award for Translated Literature

ELISA SHUA DUSAPIN



THE PACHINKO PARLOUR

Translated by Aneesa Abbas Higgins

'Quietly melancholic, softly textured and roundly gorgeous.' Lara Williams

Source: [Eventbrite](#)

Literature

European Book Club: The Pachinko Parlour by Elisa Shua Dusapin

May 31, 2023, 3:00 PM – 4:00 PM ET

Online on Zoom

Our colleagues at the Consulate General of Switzerland in Vancouver are participating in the European Book Club there, and all are invited to join in reading and discussing this month's book, *The Pachinko Parlour*, by Swiss author Elisa Shua Dusapin. The book takes place in Japan and South Korea and is a nuanced exploration of identity and otherness, unspoken histories, and the loneliness one can feel even among family. The author will discuss her book with Prof. Charlotte Schallie from the University of Victoria.

Register [here](#) and join the conversation online on Zoom.



Source: [Appenzell](#)

Meanwhile in Switzerland

Alpufzug (Alpine Ascent)

Each year at the end of May, thousands of Swiss cows, sheep, goats, and even donkeys are led on a journey to their summer homes in the Alps to enjoy new fields and fresh air for the season. This tradition of walking up the alps with the farm animals has a different name in every region: in the canton of Appenzell Innerrhoden it is called *Öberefahre* ("driving there"), in Gstaad *Züglete* ("moving day"), and in a lot of villages just *Alpufzug* or *Alpfahrt*, which literally means "Alp Elevator" or "Alp Drive." Ironic, considering everybody walks!

Watch the video below to see what this spectacle looks like.



Source: [Helvetic Kitchen](#)

Cuisine

Cheese Pudding

Adapted from [Helvetic Kitchen](#)

One of the main products consumed during a summer in the Alps is cheese (and we have over 450 types to choose from). While most people have heard of *fondue* and *raclette*, another way to consume your hard cheese of choice is in cheese pudding. Because Switzerland has so many delicious hard cheeses, it's difficult to choose just one! The best thing about cheese pudding is that you can eat it as an appetizer, as a main dish, or as a dessert.

You will need:

- 3 eggs
- 3 ½ oz. cream
- 5 ½ oz. hard cheese, grated
- 2 tbsp cornstarch
- 2 tbsp milk
- salt, pepper, nutmeg

Directions:

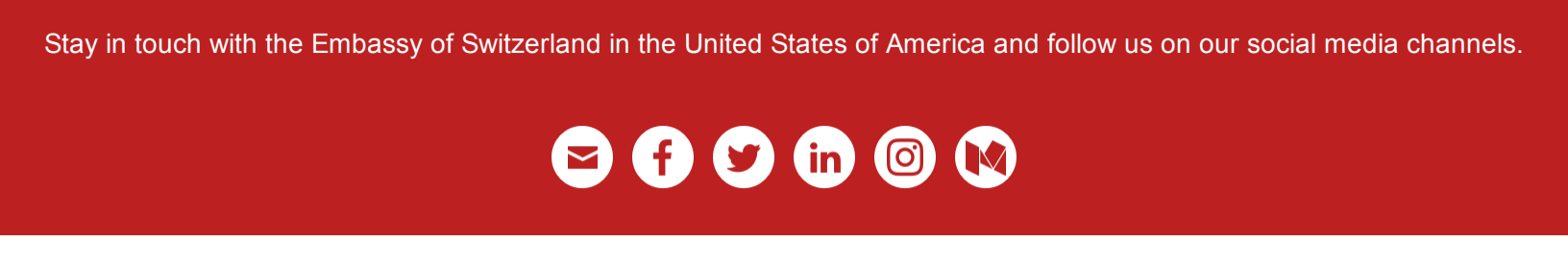
1. Preheat oven to 400° F. Butter four ramekins and place them in a roasting pan or casserole dish—this will act as your water bath in the oven.

2. In a large bowl, whisk together the eggs and cream, then add the grated cheese. In a small dish, whisk together the cornstarch and milk. Add this to the eggy cheese mixture and stir well.

3. Meanwhile, boil a kettle of water to be used for the water bath. Pour the batter into the well-buttered ramekins. Fill the roasting pan or casserole dish with the boiling water, until the water reaches 3/4 of the way up the outside of the ramekins.

4. Bake for about 30 minutes, or until the top is golden and the batter still has a slight wiggle.

Enjoy!



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