



Mid-March 2022

Dear Friends of Switzerland,

We hope you are safe and well. We at the Embassy are preparing for a busy second half of the month. As part of our celebration of the Mois de la Francophonie, we are thrilled to be hosting a live concert featuring Francophone Swiss musician Arma Jackson at The Wharf in DC! If you want more Swiss culture in your life, you have plenty of opportunities to discover films by Swiss filmmakers as part of both the DC Environmental Film Festival and the New African Film Festival. Finally, for the bakers among us, we bring you a baking staple with a fun Swiss touch!

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!



Music Francophonie Concert by Arma Jackson Wednesday, March 23, 2022, 7:00 PM ET The Wharf, Transit Pier 750 Maine Ave. SW, Washington, DC 20024

As part of the 2022 DC Francophonie Festival, we invite you to join us at the outdoor oasis of The Wharf in Washington, DC, for an evening of insights into the culture of Francophone Switzerland, a concert by renowned Swiss musician Arma Jackson, and Swiss food and drinks. A native of Lausanne, Switzerland, Arma Jackson's influences range from rap, to Michael Jackson and

Coldplay, to the chansons of Charles Aznavour, resulting in his own unique musical style: a melding of genres that includes hip-hop, rap, neo-soul, pop, and house music. The recipient of the 2021 Swiss Music Award for Best Artist from Francophone Switzerland, Arma Jackson is making a name for himself beyond Swiss borders.

The concert is free and open to the public. <u>Registration</u> is not required but recommended



Film DC Environmental Film Festival: The Mushroom Speaks

Available beginning Friday, March 18, 2022, 12:00 PM ET Virtual Screening

The Environmental Film Festival in the Nation's Capital (DCEFF) has been the world's premier showcase of environmentally-themed movies since 1993. This year's festival features the Swiss documentary The Mushroom Speaks, co-presented by the Embassy. The film takes viewers on a journey alongside fungi of all kinds, offering views into both interconnectedness and collaboration. Focused on resistance, renewal, and connections, the film poses the question: What if fungi could help us address and radically change our relationship to this world?

Pre-order now for free.



New African Film Festival:

Blind Love & Stand Up My Beauty

March 18-21, 2022 **AFI Silver Theatre** 8633 Colesville Road, Silver Spring, MD 20910

The New African Film Festival showcases the vibrancy of African filmmaking from all corners of the continent and across the diaspora. This year's festival will feature two excellent movies that relate to Switzerland in their own way.

<u>Blind Love</u>

Saturday, March 19, 1:15 PM ET and Monday, March 21, 5:15 PM ET

A young blind man living in rural Kenya, Brian needs some assistance finding his way back home. A teacher at his school for the disabled asks if Abel, a young deaf woman, might be able to accompany him. While communication isn't easy, with the help of some magic, the couple escapes to a dream world where they can see, hear, and talk to one another. With this film, Swiss-Kenyan filmmaker Damien Hauser announces himself as a bold new voice in truly independent African cinema. Purchase your tickets here.

<u>Stand Up My Beauty</u>

Saturday, March 26, 5:00 PM ET and Thursday, March 31, 7:00 PM ET

This documentary by Swiss filmmaker Heidi Specogna, follows Nardos, an Azmari singer from Addis Ababa, who dreams of telling stories about the lives of ordinary people through her music. In her search for stories for her songs, she meets Gennet, a poet who lives on the streets with her children. As Nardos puts the lives of Ethiopian women, their visions and power at the center of her creation, the documentary dives deeper and deeper into a rapidly changing country. Purchase your tickets here.

Cuisine

<u>Gruyère Loaf</u> (Adapted from Le Gruyère Switzerland)

The Protection Designation of Origin (PDO)-or Appellation d'origine protégée (AOP) in French-recognizes a level of quality granted uniquely to



products that are deeply rooted in a region, giving it a specific character and an inimitable flavor. This label guarantees the authenticity of products made according to traditional knowhow, in this case, cheese from the region of Gruyère in the French-speaking canton of Fribourg. In celebration of the Francophonie, this Gruyère Loaf adds a fun Swiss touch to the typical loaf of bread. Design best-practices suggest a large font size for easy readability both on desktop and mobile devices.

You will need:

3	eggs
1/2 cup	light cream
1 1/4 cups	flour
2 tsp	baking powder
4.5 oz	Gruyère
	ground mustard, for serving*
	butter, to grease the mold

* traditionally, Bénichon mustard is used, however this is very difficult to find in US supermarkets, so we recommend normal ground mustard

Directions:

- 1. Preheat the oven to 360°F.
- 2. In a bowl, mix together the flour, salt, and baking powder.
- 3. Vigorously beat in the eggs and then the crème fraîche. Let the batter rest.

4. Cut the Gruyère into small 5mm cubes and stir them into the batter using a rubber spatula.

- 5. Grease the loaf tin and pour the batter in, being careful to keep the edges of the tin clean.
- 6. Insert the spatula into the middle of the mixture and lift it out again along the length of the
- tin. This helps the cake to rise and split along the middle.
- 7. Bake for 30 to 35 minutes.
- 8. Serve with ground mustard of your choice. Enjoy!



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This events calendar is produced by the Embassy of Switzerland in Washington, DC, at 2900 Cathedral Ave NW, Washington, DC, 20008.



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