



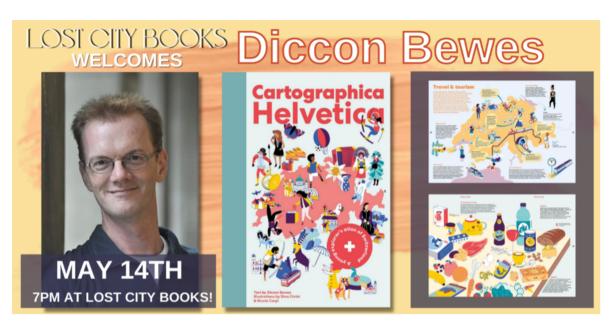
Early May 2022

Dear Friends of Switzerland,

We hope you are safe and well. May is here and we have a busy month filled with Swiss culture ahead of us. We are thrilled to announce a book tour by Switzerland-based author Diccon Bewes; a Swiss floral design at the return of the Flower Mart at the National Cathedral; and, for those of you who missed our screening in January, another opporunity to see the film *Olga*. Finally, we've included the recipe for a delicious, typical Swiss salad—ideal for warmer temperatures. We hope you enjoy it!

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!



Literature

Diccon Bewes: Cartographica Helvetica Saturday, May 14, 2022, 7:00 - 8:00 p.m.

Lost City Books 2467 18th Steet NW, Washington, DC 20009 General Admission: Free

Join us in welcoming Swiss-British author Diccon Bewes for a discussion of his latest book, Cartographica Helvetica, which explores Switzerland through maps-a great book for youth and adults alike! Originally from the UK, an 18-month trip around the world set Diccon Bewes up for a career in travel writing, though he took the scenic route via bookselling. He has spent the last 17 years in Switzerland, where he's been grappling with German grammar and tasting as much chocolate as His first book, Swiss Watching, became possible. а number one bestseller. Cartographica Helvetica is his eighth book on Switzerland, and copies will be available for purchase.

Get your tickets for the event here!



Swiss Design from 2019. Theme: Alpine Cattle Ascent

Join us! National Cathedral Flower Mart: International Floral Display

Friday, May 6, 2022, 10 a.m. to 6:00 p.m. Saturday, May 7, 2022, 10 a.m. to 5:00 p.m.

National Cathedral

3101 Wisconsin Ave NW, Washington, DC 20016

After a two-year hiatus, the Flower Mart returns! An irresistible array of festival foods, children's rides, artisanal and boutique gifts and, of course, herbs and flowers, once again fill the nave and grounds of the National Cathedral at this year's Flower Mart, hosted by All Hallows Guild. Washington Embassies, their ambassadors, and their florar designers have once again contributed to the creation of gorgeous displays in the bays that run the length of the great hall as part of the International Floral Display. The floral designs highlight each country's natural and floral heritage as well as its topography, national colors, flags, and symbols. Switzerland's contribution this year celebrates the beautiful Lavaux vineyards and terraces, part of the UNESCO World Heritage since 2007, in the Canton de Vaud, along Lake Geneva. The region is famous for its landscape and its wines.

Learn more here.



Film <u>Ukraine on</u> <u>Screen: *Olga*</u> Saturday, May 7, 2:00 p.m. & Tuesday,

Saturday, May 7, 2:00 p.m. & Tues May 10, 7:00 p.m.

AFI Silver 8633 Colesville Rd Silver Spring, MD

In response to the current conflict and in solidarity with the people of Ukraine, the AFI

Silver theatre will present a selection of Ukrainian films which portray various facets of the nation and its people. Diverse in subject matter, tone, and form, this small cross-section of the country's vast cinematic output offers keen insights into modern life in Ukraine. In this context, the AFI Silver theatre will screen the award-winning Swiss film *Olga*—which was Switzerland's entry at the 2022 Academy Awards and was also shown as part of our Swiss Film Club earlier this year. The film follows a 15-year-old Ukrainian gymnast exiled in Switzerland, working to secure a place at the country's National Sports Center. When the Euromaiden revolt breaks out back home, anxieties grow as her family gets involved.

Learn more and get your tickets here.

Cuisine

<u>Wurst-Chäs Salat</u>

(Adapted from Betty Bossi)

The traditional Wurst-Chäs Salat is the perfect salad for warmer days. It combines Swiss specialties, such as our famous Cervelat sausage and our Gruyère cheese. Put these together, add a few greens and some dressing and there you go—the perfect spring salad!



You will need:

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1 tbsp Mustard	
3 tbsp White wine vinegar	
4 tbsp Rapeseed oil, or other neutral oi	I
1 tsp Salt	

A dash of pepper

Salad:	
4	Cervelat sausages (or equivalent)*, sliced
10.5 oz	Gruyère cheese, cubed
6	Pickled cucumbers, sliced
1	Onion, chopped finely
1 bunch of	Chives, chopped

* for the salad, we typically use "raw" Cervelats, no need to cook or grill them

Directions:

1. Mix the dressing ingredients well in a large bowl, and season to taste.

2. Combine the salad ingredients, then mix in the dressing. Let stand at room temperature for approx. 30 min before serving.

Enjoy!

