



Mid-May 2022

Dear Friends of Switzerland,

We hope you are safe and well. The first heat wave of the season is approaching this weekend and we have just the right program for you to cool down and enjoy some Swiss culture from home, or really wherever you are! In addition to some updates from the world of film, and news from the latest Swiss referenda, in this edition we have also included a delicious pasta dish that is particularly popular in the German-speaking part of Switzerland.

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!

Film

<u>Spotlight on</u> Nicolas Wadimoff

Virtual Film Program

After a successful retrospective of the films of Swiss director Nicolas Wadimoff at the Montevideo Film Festival in Uruguay, SWISS FILMS has established a collaboration with the VOD platform of Doc Alliance, to present some of his works to movie lovers in the Americas. Geneva-born Nicolas Wadimoff is a documentary filmmaker and producer. He has directed more than 20 films, both fiction and documentary, among them Clandestins (1997), Operation



Source: MUBI

Libertad (2012), *Spartans* (2014), and *The Apollo of Gaza* (2018), which have been featured at major international film festivals.

Get more information here!



Source: Swiss American Club

Referendum Vote: "Lex Netflix"

News

On Sunday, May 15, Swiss voters once again exercised their right to direct democracy and backed proposals to make global streaming services such as Netflix, Amazon, and Disney invest some of their revenue generated in Switzerland into the country's domestic film industry. Just over 58% of voters were in favor. In the binding referendum on what is being called "Lex Netflix", international streaming services must invest 4% of the revenue they make in Switzerland into local film production. Switzerland will become the latest European country to introduce such measures to support and boost locally-produced content. According to Swiss Interior Minister Alain Berset, "This result underlines the cultural importance of film-making in Switzerland."

Learn more here.



^{Cuisine} <u>Ghackets und</u> <u>Hörnli</u>

(Adapted from **Betty Bossi**)

Ghackets und Hörnli is a Swiss classic, which combines *hörnli* pasta with ground beef and vegetables. For those who want the truly authentic culinary experience, try adding apple sauce on the side; it will make all the difference.

Source: Betty Bossi

You will need:

Butter for frying

1 lb	Ground beef
1	Onion, chopped
1	Carrot, diced
3.5 oz	Celery, diced
1 cup	Red wine
1 cup	Beef broth
3 tbsp	Tomato purée, or tomato paste mixed with a small amount of water
1 tsp	Paprika
1	Bay leaf
1 tsp	Thyme leaves
1 lb	Hörnli or any preferred pasta shape
	Salt and pepper

Directions:

1. Heat butter in a frying pan. Fry ground beef, either in portions or all together, for a few minutes, then remove from pan and set aside

2. Sauté the onions, carrot, and celery briefly in the same pan. Add wine and bring to a boil. Add stock, tomato purée, paprika, and bay leaf along with the beef, then cover and simmer for about 30 minutes. Add thyme and seasoning.

3. Cook the *hörnli* in boiling salted water until *al dente*, drain, and serve with the meat and vegetables.

Enjoy!



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