



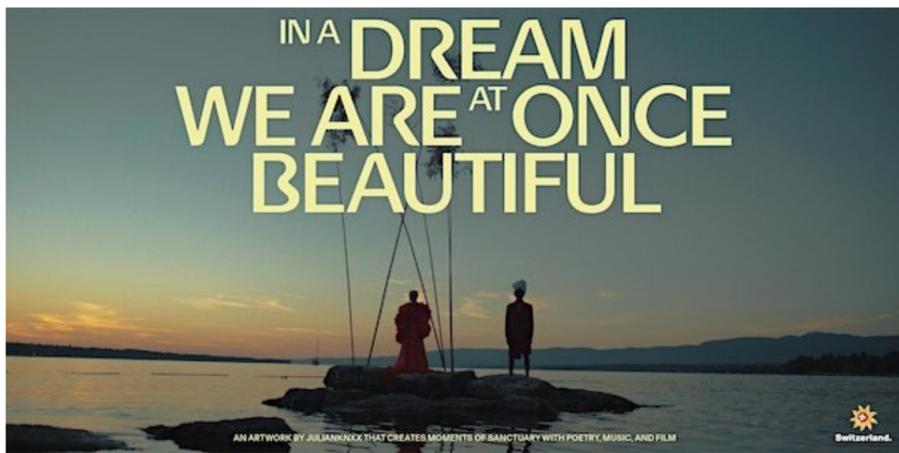
Early September 2022

Dear Friends of Switzerland,

We hope you are safe and well. Here in Washington, DC, we are eager for the start of autumn and cooler weather. As we gear up for a very busy and exciting next few months, we're happy to provide some Swiss cultural offerings to ease you into the new season. Read below for more information about an art exhibit highlighting Swiss cities, a recently translated award-winning novel, and, of course, a delicious and easy recipe.

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: [Switzerland Tourism](#)

Art

Exhibition: In A Dream We Are At Once Beautiful

Though we're not in New York, we could not resist sharing information about an amazing exhibition taking place there. Shot in four Swiss cities—Zurich, Geneva, Basel, and Lausanne—artist Julianknxx's latest film, *In A Dream We Are At Once Beautiful*, examines the lines between reality and fantasy, and our ability to dream on our own terms. This work merges his poetic practice with film and performance and offers an unseen take on these Swiss cities. If you happen to be in New York, we hope you have the chance to see the exhibition [in-person](#). If not, you can still learn more and explore Julianknxx's beautiful work [here](#). Fingers crossed that the exhibit comes to DC in the future!

Literature

Vancouver European Book Club: *Elephants in our Yard*

Wednesday, September 21, 2022
3:00pm ET, Online via Zoom

Our colleagues at the Consulate General of Switzerland are excited to host the upcoming edition of the European Book Club in Vancouver, featuring *Elephants in our Yard* by Meral Kureysli, hot off the press! After much critical acclaim in Switzerland, the novel was just published in English in June 2022. This award-winning debut tells the story of a young women reflecting on her identity between two cultures.



Source: [Consulate General in Vancouver](#)

Register for the Vancouver European Book Club [here](#).



Source: [Helvetic Kitchen](#)

Cuisine

Spargel nach Walliser Art

(Adapted from *Helvetic Kitchen*)

Dishes made in the Valais-style, nach *Walliser Art*, (from the Swiss canton of Valais), typically feature three ingredients: tomatoes, raclette cheese, and *Rohschinken* (a local cured meat). This easy asparagus dish includes all three,

and serves as a farewell to summer's warmer day.

What you need:

- 2 ¼ lbs asparagus
- 3 ½ oz *Walliser Rohschinken*, or substitute other cured meat
- 5 ¼ oz raclette or other hard cheese, grated
- 3 tomatoes, sliced
- pepper

Directions:

1. Preheat oven to 400° F. Bring a large pot of salted water to a boil.
2. Snap the woody ends off the asparagus and trim away any hard bits. Briefly blanch them in boiling water for about 3-4 minutes, until they turn deep green and have softened just slightly.
3. Remove asparagus from the water and place at the bottom of a large casserole dish, covering with the cured meat, then tomatoes, and topping with cheese.
4. Bake for about 25 minutes, or until the cheese is melted to your liking. Season with pepper to taste.

Enjoy!

Follow Us

© Embassy of Switzerland. All Rights Reserved.

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

Share This Newsletter

This email was sent to . To ensure that you continue receiving our emails, please add us to your address book or safe list.

[Opt out using TrueRemove®](#)
[Manage your preferences](#)

[Sign up](#) to receive our future emails.

[Subscribe](#) to our email list.