



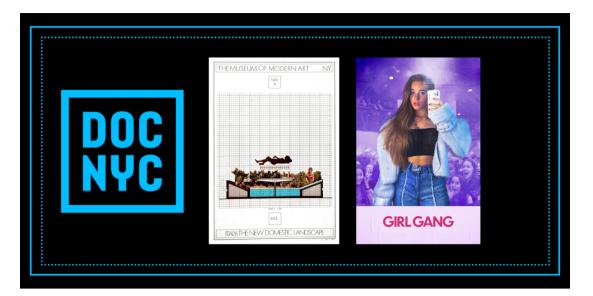
Mid-November 2022

Dear Friends of Switzerland,

We hope you are safe and well. Just in time for the holiday season, it seems fall has truly arrived here in Washington, DC. In this edition, we are excited to share information about National Apprenticeship Week, a conference for language teachers, as well as two fascinating Swiss documentaries. And don't forget to check out our seasonal recipe—a perfect Swiss addition to your Thanksgiving spread!

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: DOC NYC

Film <u>DOC NYC: Radical Landscapes & Girl</u> <u>Gang</u> Available to stream through November 27, 2022

Tickets: \$12

DOC NYC is America's largest documentary film festival and, for the last ten years, has screened the film that went on to win the Academy Award for Documentary Feature. This year's hybrid edition gives you the chance to watch two Swiss productions online!

Radical Landscapes: When filmmaker Elettra Fiumi inherits her father Fabrizio Fiumi's archives, she discovers a man she knew nothing about. Funny, touching, and thought-provoking, this visually stunning film is a unique, layered, and untold story of an intrepid feminist daughter seeking her late father's radical artistic spirit with a fresh approach to contemporary issues relating to environmental and technological challenges, and a memorable psychedelic visual collage of style and sound.

Girl Gang follows Leonie, a rising teen influencer living on the outskirts of Berlin. As Leonie's fame grows, her parents recognize her economic potential and become her managers. However, the pressure to create content and appease brands soon blurs the lines of their relationship. Susanne Meures' documentary offers an intimate glimpse into the teenager's family life and the fascinating yet alienating world of influencers.

Check out the complete program of this year's DOC NYC.

Get your tickets for *Radical Landscapes* <u>here</u>. Get your tickets for *Girl Gang* <u>here</u>.

Education <u>National</u> <u>Apprenticeship</u> <u>Week</u> November 14–20, 2022



This week, the Embassy of Switzerland celebrates the 8th United States National

Apprenticeship Week. Apprenticeships are deeply rooted and valued in Swiss society as a respected, high-quality education opportunity. Apprenticeship programs provide a sustainable and viable way to ensure long-lasting availability of highly-qualified and innovative employees, by investing in the next generation of skilled workers with a combination of on-the-job training and classroom instruction. Several companies have now set up apprenticeships and are paving the way for the development and implementation of apprenticeship programs in the United States inspired by the Swiss model. Stay tuned to our social media for more National Apprenticeship Week content and check out our informational brochure <u>here</u>!



Source: ACTFL

Language

American Council on the Teaching of Foreign Languages – 2022 Annual Convention & World Languages Expo

November 18–20, 2022 Boston Convention and Exhibition Center

415 Summer St, Boston, MA 02210

The 2022 Convention & World Languages Expo is an annual event organized by the American Council on the Teaching of Foreign Languages (ACTFL) dedicated to the improvement and expansion of the teaching and learning of languages. The Embassy of Switzerland will be present at the conference to share our educational materials with teachers and to raise awareness about Switzerland's multilingualism and unique approaches to education, governance, culture, and daily life. If you happen to be attending the conference, we hope you stop by to say hello (or Grüezi, or Salut, or Ciao)!

Find more information on ACTFL here.



Source: Helvetic Kitchen

Cuisine Zibelechueche (Adapted from Helvetic Kitchen)

Zibelechueche, or onion tart, is one of the traditional foods served at the *Zibelemärit* (onion market), a folk festival which takes place in Bern on the fourth Monday of November. Farmers from the surrounding area bring more than 50 tons of onions—in

artistically woven plaits—and garlic to the federal capital. The market opens around dawn and attracts many visitors with its lines of colorful stands offering seasonal vegetables, onion-based dishes, mulled wine, and local artisan products, ending with a traditional confetti war in the evening.

You will need:

<u>Dough:</u> 1 ½ cups

	pinch of salt
⅓ cup	butter, cold
½ cup	water, cold
<u>Filling:</u>	
1 ¾ lb	onions
	knob of butter
½ cup	milk
½ cup	cream
3	eggs
	nutmeg, salt and pepper to taste

flour

Directions:

1. In a large bowl, whisk together the flour and salt. Add the cold butter in pieces and rub into the flour mixture with your fingers until you have small flakes.

2. Make a well in the middle of the flour and add the water. Mix this gently until a dough forms. Try not to overwork the dough or it will become tough.

3. Press the dough into a disk, wrap with plastic, and let cool in the fridge for about an hour.

4. Roll out your dough and line a 10-inch round tart pan. Keep the tart shell cool (preferably in the freezer) until you have the filling ready.

5. Cut the onions in half and slice them lengthwise. Melt the butter in a large frying pan over medium heat. When it splutters, add the onions and cook over medium-low heat for about 15 minutes, or until they are soft and transparent. Remove from pan and let cool.

6. Whisk together the milk, cream, eggs, and seasonings.

7. Place your tart pan on a parchment-lined baking sheet, spread the cooled onions in an even layer, then pour in the liquid.

8. Bake in the bottom part of the oven at 400° F for about 35-40 minutes, or until the tart is set and the crust is golden.

Enjoy!

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