Mid-March 2023

Dear Friends of Switzerland,

We hope you are safe and well. It's March and, along with the first glimpses of spring, Washington, DC, is celebrating the annual Francophonie Festival. As French is one of our four national languages, and the primary language for roughly 23% of the Swiss population, we proudly join in celebrating the richness and the diversity of the French language and the Francophone communities all over the world. Read more below to find out how you can join this year's celebration, as well as information on a virtual art discussion and the annual Swiss Day organized by ETH Zurich and Georgetown University.

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.

P.S. You may have received our relaunched quarterly Embassy newsletter "Swiss with US:

We hope you continue to enjoy, stay safe, and stay healthy!

News and View from the Embassy of Switzerland". While this newsletter brings you information about cultural news & events in DC and Switzerland, "Swiss with US" brings you updates from around the Embassy in the realm of politics, science, economics, and beyond. If you're not already signed up, you can register here.



Language & Culture

DC Francophonie Cultural Festival 2023 March 1-31, 2023

You're invited to join the Embassy in celebrating the richness and diversity of the French language and

Francophone culture during Washington, DC's annual Francophonie Cultural Festival taking place this month. Each year, more than 40 embassies and partners present an array of experiences rooted in Francophone culture—from Africa to the Americas to the Middle East—through concerts, cuisine, films, literary salons, and lectures for all ages. As a proud partner of the 2023 DC Francophonie Cultural Festival, we look forward to celebrating with you. Check out this year's <u>calendar</u> of over 30 in-person and virtual programs.

Visual Art

<u>Omar Ba in</u>



Diouf, Director of the Institute for African Studies at Columbia University. During this discussion

Conversation with <u> Mamadou Diouf</u> March 21, 2023, 4:00-5:00pm Online Join a special virtual conversation with Swiss-Senegalese artist Omar Ba and Mamadou

inspired by the exhibit Omar Ba: Political Animals, currently on display at the Baltimore Museum of Art

through April 2, 2023, Ba and Diouf will explore the artist's approach to color, history, and place. They will discuss the values of cultural pluralism and the connection and disconnection between Ba's work and the post-independent Senegalese art world. Learn more and join the event here.



Swiss Day: Energy Supply Today & <u>Tomorrow</u>

March 21, 2023, 12:15-1:15pm **Online**

This year's annual celebration of the partnership between the Europa Institute at the University of Zurich and the Center for German and European Studies at Georgetown University will focus on one of

Pitteloud and Professor Andreas Kellerhals will deliver the welcome remarks.

You can stream the live discussion here. Cuisine

Source: Helvetic Kitchen

the most important challenges of the day: "Energy Supply Today and Tomorrow: Comparative Approaches in Switzerland and the USA". Hear and engage in insights from Professor Theresa Sabonis-Helf, of Georgetown University, and Dr. Christian Schaffner, of ETH Zurich. Ambassador Jacques

<u>Papet Vaudois</u> (Adapted from Helvetic Kitchen)

A classic dish from the French-speaking

Swiss canton of Vaud, Papet Vaudois is

simmer until cooked through. Traditionally

cultural asset of the canton of Vaud. It is truly authentic!

easy to make: simply prepare a base of leeks and potatoes, top with sausages, and

Enjoy!

WUBS

Genentech

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this dish is prepared with typical Vaudois sausages, but it works with any type of sausage. Fun fact: Papet Vaudois is listed as an intangible

You will need: knob of butter 3-4 large leeks, sliced 1 lb potatoes, cubed 3/4 cup water ½ cup white wine

or Saucisse aux Choux Vaudois **Directions:**

4. Place the sausage(s) on top of the leek and potato mixture, cover, and cook for about 25 minutes.

Sausage(s) of your choice; in a perfect world that would be Saucisson Vaudois

THANK YOU

1. Melt the butter in a deep and wide frying pan with a lid. 2. Add the leeks and cook over medium heat for about five minutes, until softened. 3. Add the potatoes, water, and wine, then increase the heat and bring to a boil. Season with salt and

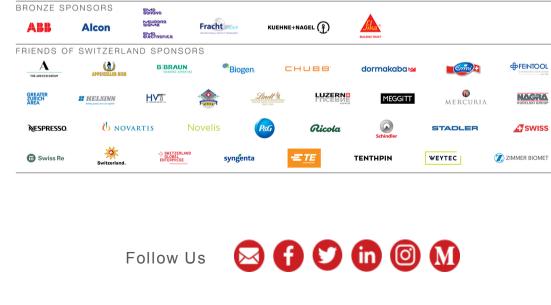
salt and pepper

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Remove the lid and cook for an additional 5 minutes to let some of the liquid cook off. Serve.

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