



Mid-January 2022

Dear Friends of Switzerland,

We hope you are safe and well. Even more snow in the Washington, DC, region means even more opportunities to enjoy some Swiss culture from home. Though the annual Solothurn Film Festival (Solothurner Filmtage or Journées de Soleure) will not be accessible online this year, its program can give you a sense of great new Swiss productions. Who knows... you might even see a few offered as part of the 2022 Swiss Film Club! Next week you can also join us for an online discussion of the Swiss and U.S. education systems and, if you are a history buff, don't miss the opportunity to join the virtual screening of the Swiss mini-series Labyrinth of Peace, part of this year's New York Jewish Film Festival. Last but not least, we bring you a traditional winter recipe, directly from the Swiss Alps!

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

New York Jewish Film Festival: Labyrinth of Peace

Available Online beginning Tuesday, January 25, 2022

Each year, the New York Jewish Film Festival, presented by the Jewish Museum and Film at Lincoln Center, showcases the finest documentary, fiction, and short films from around the world exploring the Jewish experience. One of the oldest and most influential Jewish film festivals, this year's edition will take place in a hybrid format. Among the films available is the six-part Swiss historical drama Labyrinth of Peace, created and written by Petra Volpe and directed by Mike Schaerer.

Labyrinth of Peace examines the profound effects of the Second World War on every aspect of life in Switzerland. In the aftermath of war, three young people with bold plans are faced with the bitter realities of lingering anti-Semitism, unpunished war crimes, and the primacy of profit over human life, forcing them to acknowledge that war leaves no one untouched and prosperity nearly always comes at a price.

Check out this year's NYJFF full program. Get your tickets for Labyrinth of Peace here.



Join us!

Challenges in Education in Switzerland and the USA

Online: January 25, 2022, 12:30 PM ET

Switzerland and the United States have a long history of successful collaboration in the fields of education and training. Join us, in partnership with the Europa Institute at the University of Zurich (EIZ) and the BMW Center for German at European Studies (CGES) at Georgetown University, for the annual Swiss Day. Swiss and American experts will discuss their experiences and challenges in the field, the importance of Swiss-U.S. collaboration, and their hopes for the future. The event can be live streamed without registration, but registration is required to ask questions of the panel.



Meanwhile in Switzerland...

57th Annual Solothurn Film Festival

Have you been enjoying our monthly Swiss Film Club and learning more about the film industry in Switzerland? The annual Solothurn Film Festival marks the beginning of the cinematic year in Switzerland and highlights Swiss productions of all kinds, serving as one of the country's most important cultural events. Though the festival will not be available online this year, you can check out the program to see what interesting Swiss productions are coming our way.

Cuisine

Äplermagronen or Swiss Alpine Macaroni

Adapted from tarasmulticulturaltable.

Äplermagronen is a typical hearty pasta dish from the Swiss Alps. Traditionally made in one pot, this comforting dish is topped with caramelized onions and applesauce before serving. Enjoy your Äplermagronen on one of these cold January days.



Source

You will need:

- 4 tsp. butter, unsalted
2 large onions
1 lbs. potatoes, peeled and cut into 1/2-inch cubes
8 oz. gruyère, shredded
12 oz. dried penne, hörndli, or maccheroni
3/4 cup heavy cream
1/4 tsp. nutmeg, freshly grated
applesauce and parsley or chives, for serving
salt and freshly ground black pepper

Directions:

- 1) Preheat oven to 375°F. Lightly grease a large casserole dish.
2) In a large frying pan, melt butter over medium low heat. Add the onions, season with a pinch of salt, and cook, stirring occasionally, until golden brown and caramelized, about 30 minutes.
3) Bring large pot of salted water to a boil.
4) Once water comes to a boil, add the cubed potatoes. As they begin to soften, after about 5 minutes, add the dried penne. Continue to cook, stirring occasionally, until potatoes are tender and pasta is barely al dente, about 7 minutes. The pasta will cook a little more as it bakes. Drain and set aside.
5) In a medium bowl, season cream with salt, pepper, and about 1/4 teaspoon freshly grated nutmeg.
6) Add 1/3 of the pasta and potato mixture to the bottom of prepared dish. Evenly cover with 1/3 of the grated cheese. Top with another 1/3 of the pasta and potatoes. Top with another 1/3 of the cheese, then the remaining pasta and potatoes. Top evenly with the remaining shredded cheese. Pour the seasoned cream over the layers.
7) Bake in preheated oven until heated through and cheese is melted and bubbly, about 15-20 minutes. Remove from the oven and evenly top with the caramelized onions.
8) Serve the Äplermagronen hot with applesauce. If desired, top with chopped fresh parsley or chives.

Enjoy!

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