



Mid-February 2022

Dear Friends of Switzerland,

We hope you are safe and well. We at the Embassy are preparing for a very special celebration next week: the second annual *Emna Rumantscha* (Romansh Language Week). Perhaps the least well-known of Switzerland's four national languages, Romansh is spoken mainly in the eastern canton of Graubünden and is the primary language of roughly 0.5% of the Swiss population. You can find out more about our *Emna Rumantscha* celebrations below, where you can listen to a playlist of Romansh music, watch a film about the Swiss artist Not Vital, and try your hand at a sweet treat from Engadin. We also have another feature of our Black History Month celebration, information about a new album by a Swiss musician.

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!



Language Promotion

Emna Rumantscha (Romansh Language Week)

February 21-25, 2022

Online Content

Next week marks the second annual celebration of the *Emna Rumantscha*, or Romansh Language Week, and we hope you will join us, alongside our colleagues around the Swiss network in the U.S., to celebrate. On February 20, 1938, Romansh was officially recognized as Switzerland's fourth national language. Though the number of Romansh speakers remains low, the language still has a cultural impact in Switzerland. Follow along with the Embassy's social media accounts next week to join us in the celebration and for some fun surprises!

Our colleagues at the Consulate General of Switzerland in New York are pleased to present a special online screening of *NOT ME - A Journey with Not Vital*. Director Pascal Hofmann follows the renowned, Romansh-speaking artist, Not Vital, as he traces his work from Sent in the Engadin Valley of Switzerland all the way to Beijing, Patagonia, Cairo, Niger, and New York. The film is **available to stream for free anytime between 12 pm EST on Wednesday, February 23, and 12pm EST on Friday, February 25**. To further your Romansh immersion, check out this [Spotify playlist](#) featuring contemporary Romansh musicians. Pick your favorite song from a variety of genres, and brush up on your Romansh at the same time.

Register to watch *NOT ME – A Journey with Not Vital* [here](#).

Listen to our Romansh playlist [here](#).

Check out the Embassy's social media channels throughout the week for more!



Join us!

Black History Month

Online Content

Join the Embassy of Switzerland in our celebration of Black History Month, as we introduce Swiss singer and songwriter, [Nubya](#). Originally from Basel, Nubya's very personal musical style is a unique mixture of pop and soul. Tune in next week to our [YouTube](#) channel to enjoy Nubya's virtual concert, direct from Switzerland, and check out our Medium channel to read an in-depth interview with the musician.

In case you missed our first Black History Month video with William Bejedi, you can catch it [here](#)!

Music

Samuel Möschig: Ethereal Kinks

Album Release: February 18, 2022



Originally from Thun, Switzerland, guitarist Samuel Möschig has been working as a professional musician in Chicago since 2013.

He has toured internationally, released four albums, and performed on Late Night with Stephen Colbert, National Public Radio (NPR), the Blue Note Club, Lincoln Center in New York City, and the Kennedy Center in Washington, DC. His fifth album, *Ethereal Kinks*, is being released today.

Check out Samuel Möschig's website [here](#).



Cuisine

Turta da Nuschs

(Adapted from [helveticckitchen](#)).

Turta da Nuschs (Engadiner Nusstorte in German) is Canton Graubünden's best known tart, popular among locals and tourists alike due to its long shelf life and delicious flavor. The caramel walnut-filled cake can be found in almost every bakery in the valley of Engadin in Graubünden and makes a great addition to any trip to one of the area's beautiful mountain villages. For those who can't make it all the way to Graubünden, you can try your own *Turta da Nuschs* at home!

[Source](#)

You will need:

For the dough:

100 g white flour
100 g sugar
150 g butter, cold
1 egg
1 tbsp water

For the filling:

100 g honey
250 g sugar
200 ml cream
300 g walnuts, chopped

Directions:

1) To prepare the dough, whisk together the flour, salt, and sugar in a large bowl. Cut the butter into the dough.

2) In a separate dish, whisk the egg with water, then add this to the flour mixture and stir lightly until it forms a dough. Press this into a disc, wrap in plastic and store in the fridge for about 30 minutes. Preheat your oven to 400° F at this point.

3) For the filling, heat the honey over medium heat in a large pot and add the sugar. Let it dissolve and turn a caramel brown color.

4) Take the pot off the heat and carefully add the cream, then stir in the walnuts and salt, and put aside to cool.

5) In a 10 in spring form pan, roll out your dough, using about two thirds for the base and thick sides (about 1 inch high).

6) Fill with the cooled nut mixture and then roll out the remaining third of the dough. Prick the top evenly with a fork. Lay this dough on top of the tart and press around the edge with a fork

7) Bake for about 45 minutes, or until the tart is nicely browned.

Enjoy!

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