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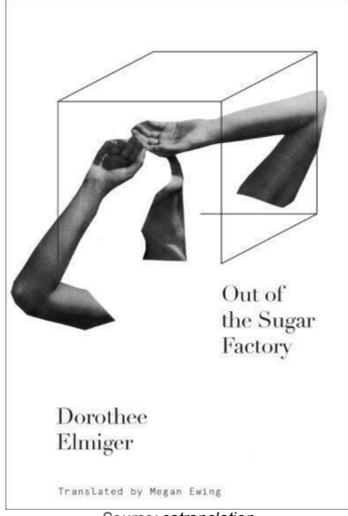
**Mid-June 2023**

Dear Friends of Switzerland,

Summer is officially here, and we look forward to the long, warm evenings the season brings. No matter what your plans are, hearing an interesting interview, watching a great movie, listening to some music, or enjoying a nice cold beverage can make them even better. In this edition of the newsletter, we offer some suggestions for each: check out the interview we did with Swiss author Dorothee Elmiger; enjoy the excellent new movie, *La Mia Danza*, which you can watch for free; and if you like music (especially jazz), make sure to read on to learn about one of Switzerland's most well-known festivals. All of these things can be enjoyed with a delicious summer drink, for which we have included the recipe below.

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, and stay healthy!



Source: [catranslation](#)

**Literature**

## Interview with Dorothee Elmiger

**Available on Youtube**

Swiss author, Dorothee Elmiger, recently visited the U.S. to promote her newly translated book, *Out of the Sugar Factory*. During her time in DC, she not only gave a talk at Lost City Books in Adams Morgan, but also granted the Embassy an exclusive interview. Elmiger shares the different stages she went through while writing this book, her views on the beauty of languages, and how translation enables people to relate more easily to each other.

Check out the full interview here:



**Film**

## Swiss Film Club: La Mia Danza

**Available for streaming online until June 25, 2023**

You're invited to join us for the June installment of our 2023 Swiss Film Club, in celebration of Pride Month, featuring *La Mia Danza*.

In this documentary, the film's director, Filippo, returns to the dance school in Canton Ticino, in Switzerland, where he longed to join his pursuing his dance lessons. We follow Filippo as he explores the origins of his passion for dance, the fear that stopped him from pursuing his dreams, and, more importantly, his identity and the labelling of activities as being "for boys" or "for girls". Today he paints a self-portrait as an amateur dancer, questioning his relationship with the art form.

Register [here](#) to view the film and join the discussion.



Source: [bluesnews.ch](#)

**Meanwhile in Switzerland...**

## Montreux Jazz Festival

**June 30 - July 15, 2023**

**Montreux, Vaud, Switzerland**

**General Admission Main Concerts: starts at 88.- CHF**

**General Admission Festival Area: free**

On the last day of June, one of the most beloved music festivals in Switzerland will begin in a beautiful city on the shores of Lake Geneva – the Montreux Jazz Festival. Originally featuring only jazz, it has evolved into one of the biggest and most well-known festivals featuring a variety of different musical styles. But for fans of jazz, don't worry; the festival is still true to its origins. What makes the Montreux Jazz Festival so special is the free program of over 400 activities (concerts, DJ sets, jam sessions, etc.) on 11 stages on the unique Montreux waterfront, in addition to mainstage concerts. You can have a blast in Montreux even without actually going to a concert!

Tickets for the main concerts can be purchased [here](#), or you can live vicariously and see how much fun the 2022 Montreux Jazz Festival was in the aftermovie:



Source: [gutekueche.ch](#)

**Cuisine**

## Holunderblütensirup (Elderflower syrup)

Adapted from *Helvetic Kitchen*

If you want a fresh drink on a sunny summer day *Holunderblütensirup* (Elderflower syrup) is the way to go. It is quite common

In Switzerland to add it to sparkling water, wine, or cocktails for a light and floral summery taste. Though rumor has it that the original mix with still water remains the favorite of most Swiss.

**You will need:**

- approx. 5 stems elderflower
- 14 tbsp sugar
- 4/5 cup water
- half lemon

**Directions:**

1. Shake any bugs off the elderflower. Fill a bowl with cold water, submerge the blossoms, and give them a gentle swirl in the water to clean.
2. In a pot, bring sugar and water to a boil.
3. Peel the lemon and cut into slices.
4. Add the lemon and the elderflower (flower first, stems sticking up) to the sugar and cover. Let sit for 24 hours.
5. Line a strainer with cheese cloth and set it over a bowl. Pour the syrup through.
6. Rinse out a small glass jar or bottle with boiling water, then funnel the syrup into this container.

Enjoy!

*(This will give you around 1 ¼ cups of syrup. You can scale up as needed.)*

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