

# SWISS CULTURE FROM HOME



**Early August 2023**

Dear Friends of Switzerland,

We hope you are enjoying your summer and that you are all safe following the big storm which hit DC last weekend. In this edition of the newsletter, we share the launch of SWISS IMPACT, exploring the breadth of Switzerland's presence throughout the U.S. Additionally, we have a tip for where to catch some comedy, the Swiss festival summer travels back to Locarno, and, as always, we have a Swiss recipe for you, this time for a delicious lunch or dinner option.

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: [SWISS IMPACT](#)

**Follow Along**

## **SWISS IMPACT is here!**

Did you know that Switzerland, despite its small size, has a significant impact in the U.S.? Now, with SWISS IMPACT you can discover Switzerland's footprint across the U.S. in various fields, including: sustainability, innovation, economy, culture, and humanitarian affairs. Join us as we explore the strong bilateral relationship and share our exciting events and activities with you. Let's kick off the SWISS IMPACT journey with insights from Jacques Pitteloud, the Ambassador of Switzerland to the United States:



Source: [Eventbrite](#)

Comedy

## Comedy Night with Ben Nwokeabia

**August 18, 2023, 8:00PM ET**  
**The Electric Palm Restaurant**  
**12745 Sea Ray Lane**  
**Woodbridge, VA 22192**  
**General Admission: starts at \$15**

It appears that Switzerland also had a positive impact on one of the most exciting comedians in the DMV. DC-based Ben Nwokeabia spent parts of his teenage years in Switzerland, has toured his act there, and is now back in the U.S. to conquer the comedy world. We are sure this comedy show will make for a fun evening – and you might even hear some jokes about Switzerland.

Learn more and get your tickets [here](#).



Source: [Locarno Film Festival](#)

**Meanwhile in Switzerland...**

## **Locarno Film Festival**

**August 2 – August 12, 2023**  
**Locarno, Ticino**  
**Switzerland**

The Swiss festival summer is back in the picturesque city of Locarno, this time for the 76th edition of the beloved Locarno Film Festival. Each evening, the Piazza Grande becomes Europe's largest open-air cinema, with 8,000 people enjoying and celebrating film premieres. But that's not all: the [program](#) offers a variety of talks, art exhibitions, workshops, and more. We even have a colleague on the ground there, so in case you cannot make it to Locarno, you can check out our social media channels. Explore the program for this year's [Locarno Film Festival](#) and enjoy the breadth of international cinema currently on display in Switzerland. And stay tuned... you may eventually have the opportunity to see one of the festival's many Swiss productions here in DC!



Source: [Helvetic Kitchen](#)

**Cuisine**

## **Ofenguck (Oven Look)**

*Adapted from Helvetic Kitchen*

The origin of the potato dish *Ofenguck* is unclear. Although it could certainly come from the southwestern Canton of Valais, it is more known in central and eastern Switzerland. No matter where it was actually invented, everybody can agree that it is a delicious dish worthy of a place in your cooking rotation.

**You will need:**

2 lbs potatoes, peeled and cubed

½ cup milk  
1 tbsp butter  
4 eggs separated  
1/3 lbs bacon, chopped  
1/5 lbs hard cheese (if possible Swiss), grated  
nutmeg, to taste  
salt, to taste  
pepper, to taste

**Directions:**

1. Preheat oven to 400°F.
2. Put the potatoes in a large pot and cover with water, adding a pinch of salt. Bring to a boil over high heat and let cook for about 20 minutes, or until the potatoes are soft and slide off a paring knife when pricked (the time will vary depending on the variety of potato).
3. Once cooked, drain the potatoes. Now either add them back to the pan and mash them, or put them through a *passe vite* (food mill), and add the milk, butter, nutmeg, salt, and pepper. Put aside and let cool slightly.
4. Using a large bowl and an electric mixer, whip the egg whites until stiff. Gently fold the egg whites into the potato mixture, then spread into a large casserole dish. Sprinkle with the cheese and bacon.
5. Wet the back of your spoon and make four indents into the potatoes. Slide an egg yolk into each.
6. Bake for about 20 minutes, or until the cheese is melted and the bacon is crisp.

Enjoy!

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