

SWISS CULTURE FROM HOME



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Mid-August 2023

Dear Friends of Switzerland,

Though we may be in the last month of summer, there is still a lot happening in the next few weeks throughout the DMV. If you're a movie buff, you may be interested in a Jean-Luc Godard retrospective at the AFI; if you are a soccer fan, a (Swiss) superstar will play in DC; and if you're interested in getting out on the water, you'll have the opportunity to do so with the Swiss Club of Washington, DC. Finally, we share the story, and recipe, of a Swiss dish that was only invented in the 1950s, but is already a classic.

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: [Chicago Fire FC](#)

Sport

Swiss Night at DC United vs. Chicago Fire

September 2, 2023, 7:30PM ET

Audi Field

100 Potomac Ave SW

Washington, DC 20024

Tickets: \$22-30

One of Switzerland's biggest soccer stars, Xherdan Shaqiri, is coming to the District! Join us on September 2 when we partner with DC United for the second annual Swiss Night, as the home team plays Shaqiri's Chicago Fire. No matter which team

you're rooting for, if you're at the game, come by our table to say hello and learn a bit more about Swiss soccer.

As a bonus, the first 150 people who purchase tickets using [this link](#) will receive a DC United and Swiss Embassy co-branded scarf!



Source: [AFI Silver](#)

Film

Jean-Luc Godard Remembered

through September 10, 2023
AFI Silver Theatre and Cultural Center
8633 Colesville Road
Silver Spring, MD 20910

The legacy of Franco-Swiss director Jean-Luc Godard still looms large. Known as a pioneer of the New Wave, in a career spanning over six decades, Godard redefined cinema while securing his place in Swiss (and French) film history.

If you want to revisit his classics, or discover them for the first time, the AFI Silver in Silver Spring, MD, is currently showing nine Godard movies through September 10.

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



Source: [Swiss Club of Washington, DC](#)

Celebration

Centennial Dinner Cruise, Swiss Club of Washington, DC

September 10, 2023, 5:00PM ET – 8:00PM ET

Odyssey Cruises

580 Water St SW, Pier 4

Washington, DC 20024

This year marks the 100th anniversary of the Swiss Club of Washington DC, and, as part of ongoing celebrations, you are invited to a special dinner cruise on the Potomac. The evening will feature a delicious meal and entertainment, all with iconic views of Washington, DC, sites and monuments at sunset. All are welcome; you do not need to be a club member to attend this event.

If you want to enjoy Swiss hospitality on the Potomac, you can buy tickets [here](#).



Source: [Helvetic Kitchen](#)

Cuisine

Riz Casimir

Adapted from Helvetic Kitchen

In the early 1950s, Mövenpick founder Ueli Prager wanted to introduce some new foods into the Swiss diet. He started serving a sweet and creamy mix of curried meat, garnished with numerous fruits served on a bed of rice at his restaurants and called this new dish “Riz Casimir”. Swiss people loved it, and it’s been integrated into their cuisine ever since. Give it a try!

You will need:

For the meat:

knob of butter
1 lbs veal, in slices
salt and pepper

For the sauce:

knob of butter
1 onion, chopped
1 apple, chopped
1 red pepper sliced
2 tbsp flour
1 tbsp curry powder
1 ¼ cups chicken broth
½ cups cream

For assembly:

1 ¼ cups basmati rice, cooked
1 banana, fried lightly in butter
1 pineapple
cherries
sliced almonds, toasted
fresh coriander

Directions:

1. In a large pan over medium heat, melt the butter until sputtering. Add the meat and cook for about three minutes, or until it is no longer pink.
2. Season with salt and pepper. Remove from pan and set aside.
3. In the same pan you used for the meat, melt butter over medium heat. When it is sputtering, add the onion and apple and cook briefly.
4. Sprinkle in the flour and curry powder, and stir until the mixture is coated. Add the broth and stir until the mixture is boiling and thick, then turn down the heat and add the cream, as well as the cooked meat.
5. Place the cooked rice in a well-buttered rice ring or savarin form, then flip it gently onto a large plate.

6. Fill with the curry, then garnish with fruit, nuts, and coriander, to your taste.

Enjoy!

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