

SWISS CULTURE FROM HOME



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Early December 2023

Dear Friends of Switzerland,

As we eagerly anticipate the holiday season, we're delighted to present a lineup of events that infuse a subtle Swiss touch into your festivities. From a screening of a light-hearted comedy to enchanting ice-skating moments to live music, there's something for everyone to enjoy. We hope these events add some Swiss warmth to your end-of-year celebrations. The Embassy of Switzerland wishes you all a joyous holiday season and memorable moments.

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, and take care!

Film

Swiss Film Club: *Roll the Drum!*

Tuesday, December 5, 2023, at 6:30 PM
Landmark's E Street Cinema
555 11th St NW, Washington, DC
Free admission, reservation required



To mark 4 years and 32 editions of our Swiss Film Club, the Embassy invites you to a special in-person screening of the very first film featured in this series back in May 2020: *Roll the Drum!* (*Tambour Battant*, 2019). Join us at Landmark's E Street Cinema for this Swiss film by director François-Christophe Marzal. Set in the early spring of 1970 in the Swiss mountain village of Monchoux, the story humorously navigates a village marching band's unexpected collapse against the backdrop of both political and romantic entanglements. See you there!

Ice Skating

Winter is Coming: Skate with Switzerland at Washington Harbour

Thursday, December 7, 2023, 4:30 PM to 8:30 PM
Washington Harbour Ice Rink
3000 K St NW, Washington, DC
Free admission



Join us on December 7 as the Embassy of Switzerland brings festive cheer to the Georgetown Waterfront with our third annual pop-up stand at Washington Harbour Ice Rink. Glide across the ice during one of our free skating lessons, watch a captivating skating performance at 7:00 pm, and warm up with a complimentary cup of Swiss hot chocolate or cider. Indulge in the sweetness of Swiss holiday cookies, capture memories in our photo booth, and challenge yourself with Swiss winter trivia for the chance to win delicious Swiss chocolates. Registration is recommended but not required. It will be an evening filled with fun for all ages!

Music

Disco Doom

Thursday, December 14, 2023 at 7:00 PM

The Crown Baltimore

1910 North Charles St, Baltimore, MD

Tickets: \$12

Join us for an evening of live music on December 14th as the Swiss indie rock band, Disco Doom, takes the stage in Baltimore. Experience their unique blend of indie rock and alternative sounds in an intimate setting. It's a night dedicated to great music and good vibes. Grab your tickets for a Swiss concert that promises to make your Wednesday night memorable.



Source: [WOZ](#)

Christmas Market

Swissmas & Christkindl Market

Sunday, December 10, 2023, starting at 11:00 AM
The Swiss Bakery and Pastry Shop
5224 Port Royal Rd Springfield, Virginia, VA
Free admission



'SWISSMAS' & CHRISTKINDL MARKET

AT THE SWISS BAKERY

SUNDAY
DECEMBER
10, 2023
11 AM - 4 PM
SNOW OR
SHINE

FREE ENTRY!
NO TICKET
REQUIRED!

IN THE PARKING LOT IN
FRONT OF THE BAKERY

Experience the festive spirit at the Swissmas & Christkindl Market on Sunday, December 10th. Delight in live music with Alte Kameraden and savor sausages from the grill, Raclette, hot pretzels, and strudel. Warm up with hot Glühwein or hot chocolate while tasting Stollen, Panettone, and other delectable Swiss specialties. Join in the Christmas spirit in a very Swiss setting!

Cuisine

Basler Braunes

Adapted from Betty Bossi

Born in the city of Basel, *Basler Braunes* cookies embody the region's artisan heritage. The recipe has its origins in family practices handed down from generation to generation. Rich in flavor and history, these Christmas biscuits have become a must-taste delicacy during the holiday season in Switzerland and beyond.



Source: [Betty Bossi](#)

You will need:

1 cup	sugar
2 cups	ground almonds
2 tbsp	flour
2	fresh egg whites
Pinch	cinnamon
Pinch	salt
3.5 oz	dark chocolate (85% cocoa)
boiling water	

Directions:

1. Mix sugar, almonds, flour, and cinnamon in a large bowl. Beat egg whites with salt until stiff and fold in.
2. Break the chocolate into pieces, place them in a bowl, sprinkle with boiling water, and leave to stand for approx. 3 minutes. Carefully discard the water from the bowl, leaving about 1 tablespoon inside. Smooth the chocolate and add this into the sugar and almond mixture.
3. Roll out dough in smaller batches to approx. ½ inch thickness inside a slit plastic bag or on a bit of sugar, then lift off work surface with a spatula.
4. Cut out various shapes, dipping the cookie cutter regularly in sugar to prevent sticking, and place on prepared sheets of baking paper.
5. Leave to dry for approx. 6 hours or overnight at room temperature.
6. Preheat oven to 470° F.

7. Bake approx. 4 min per tray in the middle of the oven. Remove, allow to cool slightly, then transfer to a wire rack.

Enjoy these delicious biscuits with some hot chocolate! We would love to see your culinary masterpieces: take a picture, post it on your social media, and don't forget to tag us – or send us an email with the picture – to be featured in our next event calendar!

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