



Early March 2022

Dear Friends of Switzerland,

We hope you are safe and well. March not only brings warmer weather to DC, it's also the month in which we celebrate all things Francophone! Stayed tuned to our mid-March edition of the newsletter for more on the DC Francophonie Cultural Festival. In this edition, we're happy to share information about a film screening at the DC Independent Film Festival, Swiss Heritage Night at an upcoming DC United game, a book discussion from our colleagues in Atlanta, and a Francophone recipe appropriate for this month.

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!



Film DC Independent Film Festival: Soul of a Beast

March 6, 2022, 4:15 PM ET

**Landmark's E Street Cinema,
555 11th St NW, Washington, DC**

The DC Independent Film Festival has been keeping the independent spirit of film alive in our nation's capital since 1999. This year's festival will include the Swiss film *Soul of a Beast*, which tells the story of teenage father Gabriel as he falls in love with the enigmatic Corey over the course of one delirious summer, and is catapulted into the unforgiving wilderness of the heart. The film has been shown at festivals

around the world and is nominated for eight Swiss Film Awards. This screening will be followed by an in-person conversation with the film's director, Lorenz Merz.

Get your tickets [here](#).



Sports

DC United Swiss Heritage Night

Saturday, March 12, 2022, 7:30 PM ET

Audi Field, 100 Potomac Avenue SW, Washington, DC

Join the Embassy of the Switzerland for an evening of soccer at Audi Field in Washington, DC, as DC United plays the Chicago Fire! Xherdan Shaqiri, one of the most famous Swiss soccer players, has recently joined the Chicago Fire—bringing a piece of Swiss sports culture to the United States. Join us as we celebrate Switzerland's role in the sporting world.

Buy your discounted tickets [here](#) to sit in our "Swiss Section"!

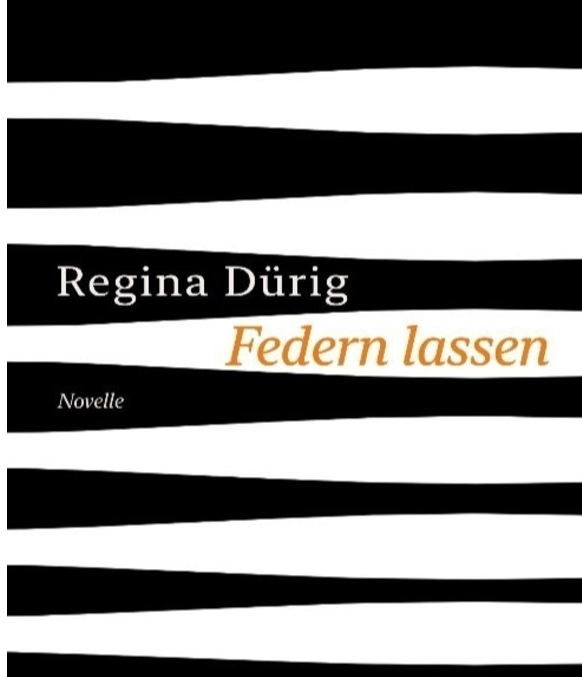
Literature

Book Discussion: Losing Skin, by Regina Dürig

Tuesday, March 8, 2022, 12:30 PM ET
On Zoom

In observance of International Women's Day, our colleagues at the Consulate General of Switzerland in Atlanta and the Goethe-Zentrum Atlanta are hosting a virtual book discussion with Swiss/German author Regina Dürig about her new novel *Losing Skin*, or *Federn Lassen* in the original German. Narrated in the second person, the novel visits a woman growing up in the present day at various points in her life, depicting her experiences of violence in many forms. Regina Dürig provides a unique and valuable addition to a growing genre exploring themes connected with everyday sexism and the #MeToo movement.

Register for the webinar [here](#).



Source

Cuisine

Gâteau du Vully

(Adapted from Betti Bossi)

In celebration of this month's Francophone Cultural Festival, why not try your hand at a *Gâteau du Vully*? This traditional dish is most famously made with sugar and cream (sometimes known as *salée au sucre*), though there is also a savory version made with bacon and cumin, and can be found in bakeries throughout the French-speaking Canton of Vaud and beyond

You will need:

- 2tsp yeast
- 7oz milk
- 2½Tbsp tablespoons of sugar
- 3½Tbsp butter
- 2cups flour
- 4oz heavy cream
- 1 egg yolk
- salt

Directions:

1. Mix yeast, 1 tablespoon of milk, and ½ tablespoon of sugar in a bowl. Let stand covered for approx. 15 minutes, until liquid foams.
2. Stir in 2 tablespoons of melted and cooled butter.
3. Stir in flour, ½ teaspoon salt, and 5 oz milk. Knead into a soft, smooth dough.
4. Place the dough on the greased pan, flatten. Let rise for about 2 hours, covered, at room temperature. Press fingertips into the surface of the dough to make hollows. Spread a few knobs of butter in the hollows.
5. Mix the heavy cream and the egg yolk, brush the surface of the dough with half of this mixture and set the rest aside.
6. Sprinkle with 1 tablespoon of sugar.
7. On a rack in the middle of the oven, preheated to 400° F, bake for about 10 minutes. Remove from the oven.
8. Brush the cake once again with the remaining double cream and egg yolk. Sprinkle with 1 tablespoon of sugar. Bake for an additional 10 minutes. Serve chilled.

Enjoy!

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