



Early October 2022

Dear Friends of Switzerland,

We hope you are safe and well. Here in Washington, DC, fall has officially arrived! As temperatures drop, you can escape to the sunny French Riviera with a film by Jean-Luc Godard, learn about Swiss-American studies at the annual meeting of the Swiss-American Historical Society, or try a new recipe: a fragrant saffron bread from the canton of Fribourg. In other news, we have to bid a bittersweet farewell to Roger Federer who has retired after his impressive 24-year career in competitive tennis. Read more 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, & stay healthy!

Film

Belmondo Retrospective Film Festival – Jean-Luc Godard

Pierrot Le Fou

Tuesday, October 4, 2022, 6:30 PM ET

NYU Washington, DC – Abramson Family Auditorium

1307 L St NW, Washington, DC 20005

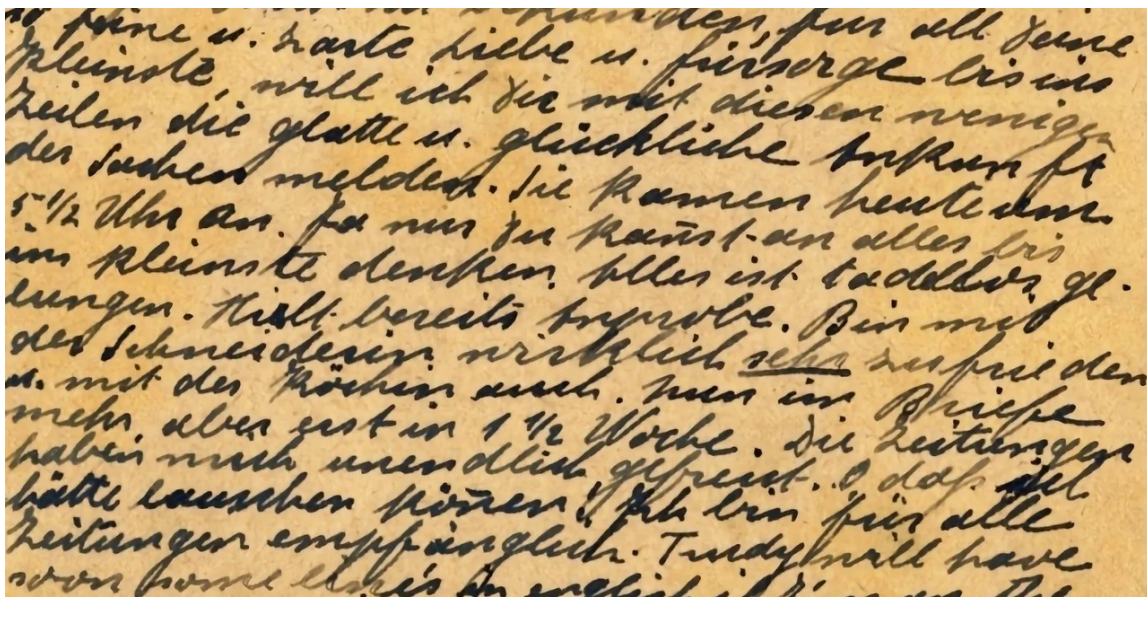


Source: Eventbrite

French-Swiss filmmaker Jean-Luc Godard, pioneer of the French New Wave movement, recently died at the age of 91. Our friends at the Alliance Française of Washington, DC, and the French Embassy are hosting a retrospective of French classics starring Jean-Paul Belmondo, which just so happens to include several of Godard's greatest works.

If you're already mourning the end of summer and yearning for your next beach vacation, on October 4, Godard's film *Pierrot Le Fou* will whisk you away to the sunny French Riviera, where the film's protagonist, Ferdinand, seeks artistic fulfillment while getting entangled in the enigmatic Marianne's violent life...

Get your tickets for *Pierrot Le Fou* [here](#).



Source: Swiss American Historical Society

Event

Swiss American Historical Society Annual Meeting

Saturday, October 8, 2022, 11:00 AM ET

Martin Luther King, Jr. Memorial Library,

901 G Street NW, Washington, DC 20001

After two years without in-person meetings, the Swiss American Historical Society (which has been promoting Swiss-American studies since 1927) will come together once again in Washington, DC. Non-members are welcome to join and learn more about Swiss-American relations and Swiss history and culture.

Learn more [here](#).



Source: Reuters

Meanwhile in Switzerland...

Thank you, Roger!

It's a bittersweet goodbye: At last week's Laver Cup in London, Roger Federer bid farewell to the world of competitive tennis. Over the course of 24 years, 1500+ matches, and 20 Grand Slam titles, Roger Federer represented Switzerland both on and off the court. During his impressive career, he broke multiple records, including becoming the oldest ever #1-ranked tennis player worldwide at age 36 and remaining at the top of the rankings for a record of 237 consecutive weeks.

Thank you, Roger!



Source: Sarah Finger

Cuisine

Cuchaule

(Adapted from Terroir Fribourg)

Over the past few weeks, people in Switzerland have been marking the end of summer and celebrating the harvest. In the canton of Fribourg, the centuries-old tradition of *Bénichon* is similar to an American Thanksgiving where families come together for a weekend of celebration and feasting. Today, it remains a popular folk festival with many culinary highlights. The *cuchaule*, a round bread seasoned with saffron and served with sweet-sour *Bénichon* mustard, is a typical dish enjoyed at

such celebrations. We at the Embassy were treated to a *cuchaule* courtesy of our colleague Sarah Finger, a Fribourg native.

Are you already making plans for Thanksgiving? Why not try your hand at baking a *cuchaule* to add a traditional Swiss Thanksgiving dish to your spread that will surely surprise and delight your guests! With almost two months to go, you'll have plenty of time to perfect it...

You will need:

- 8 cups white flour
- 2 cups warm milk
- ¼ cup plus 3 tbsp. butter
- ½ cup sugar
- 1 tsp. salt
- 1 pinch saffron powder
- 6 ½ tsp. fresh yeast
- 1 egg yolk

Directions:

1. Dissolve the yeast in the warm milk. Add sugar and let it dissolve as well.
2. Put the flour in a bowl. Cut the butter into pieces and mix into the flour together with the milk, yeast and sugar mixture, a pinch of saffron, and a teaspoon of salt.
3. Knead the dough well and let it rise in a warm place for 2 hours.
4. Form the dough into round loaves and let them rise for a little while longer in a cool place.
5. Mix the egg yolk with the saffron and brush on the loaves.
6. Score a cross-hatch pattern into the loaves and bake for about 30-45 minutes at 350° F.

Enjoy!

Follow Us



© Embassy of Switzerland. All Rights Reserved.

This events calendar is produced by the [Embassy of Switzerland in Washington, DC](#), at 2900 Cathedral Ave NW, Washington, DC, 20008.

Share This Newsletter



This email was sent to . To ensure that you continue receiving our emails, please add us to your address book or safe list.

[Opt out using TrueRemove®.](#)
[Manage your preferences](#)

[Sign up](#) to receive our future emails.

[Subscribe](#) to our email list.