



Mid-March 2023

Dear Friends of Switzerland,

We hope you are safe and well. It's March and, along with the first glimpses of spring, Washington, DC, is celebrating the annual Francophonie Festival. As French is one of our four national languages, and the primary language for roughly 23% of the Swiss population, we proudly join in celebrating the richness and the diversity of the French language and the Francophone communities all over the world. Read more below to find out how you can join this year's celebration, as well as information on a virtual art discussion and the annual Swiss Day organized by ETH Zurich and Georgetown University.

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!

P.S. You may have received our relaunched quarterly Embassy newsletter "Swiss with US: News and View from the Embassy of Switzerland". While this newsletter brings you information about cultural news & events in DC and Switzerland, "Swiss with US" brings you updates from around the Embassy in the realm of politics, science, economics, and beyond. If you're not already signed up, you can register here.



Source: DC Francophonie Cultural Festival

Language & Culture

DC Francophonie Cultural Festival 2023

March 1-31, 2023

You're invited to join the Embassy in celebrating the richness and diversity of the French language and Francophone culture during Washington, DC's annual Francophonie Cultural Festival taking place this month. Each year, more than 40 embassies and partners present an array of experiences rooted in Francophone culture—from Africa to the Americas to the Middle East—through concerts, cuisine, films, literary salons, and lectures for all ages. As a proud partner of the 2023 DC Francophonie Cultural Festival, we look forward to celebrating with you.

Check out this year's calendar of over 30 in-person and virtual programs.



Source: Baltimore Museum of Art

Visual Art

Omar Ba in Conversation with Mamadou Diouf

March 21, 2023, 4:00-5:00pm Online

Join a special virtual conversation with Swiss-Senegalese artist Omar Ba and Mamadou Diouf, Director of the Institute for African Studies at Columbia University.

During this discussion inspired by the exhibit Omar Ba: Political Animals, currently on display at the Baltimore Museum of Art through April 2, 2023, Ba and Diouf will explore the artist's approach to color, history, and place. They will discuss the values of cultural pluralism and the connection and disconnection between Ba's work and the post-independent Senegalese art world.

Learn more and join the event here.



Source: https://www.bkw.ch/de/energie/energieproduktion/windkraft/schweiz

Join Us

Swiss Day: Energy Supply Today & Tomorrow

March 21, 2023, 12:15-1:15pm Online

This year's annual celebration of the partnership between the Europa Institute at the University of Zurich and the Center for German and European Studies at Georgetown University will focus on one of the most important challenges of the day: "Energy Supply Today and Tomorrow: Comparative Approaches in Switzerland and the USA". Hear and engage in insights from Professor Theresa Sabonis-Helf, of Georgetown University, and Dr. Christian Schaffner, of ETH Zurich. Ambassador Jacques Pitteloud and Professor Andreas Kellerhals will deliver the welcome remarks.

You can stream the live discussion here.

Cuisine

Papet Vaudois

(Adapted from Helvetic Kitchen)



Source: Helvetic Kitchen

A classic dish from the French-speaking Swiss canton of Vaud, Papet Vaudois is easy to make: simply prepare a base of leeks and potatoes, top with sausages, and simmer until cooked through. Traditionally this dish is prepared with typical Vaudois

sausages, but it works with any type of sausage. Fun fact: Papet Vaudois is listed as an intangible cultural asset of the canton of Vaud. It is truly authentic!

You will need:

- knob of butter
3-4 large leeks, sliced
1 lb potatoes, cubed
3/4 cup water
1/2 cup white wine
salt and pepper
Sausage(s) of your choice; in a perfect world that would be Saucisson Vaudois or Saucisse aux Choux Vaudois

Directions:

- 1. Melt the butter in a deep and wide frying pan with a lid.
2. Add the leeks and cook over medium heat for about five minutes, until softened.
3. Add the potatoes, water, and wine, then increase the heat and bring to a boil. Season with salt and pepper.
4. Place the sausage(s) on top of the leek and potato mixture, cover, and cook for about 25 minutes. Remove the lid and cook for an additional 5 minutes to let some of the liquid cook off. Serve. Enjoy!

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