

# SWISS CULTURE FROM HOME



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**Mid-September 2023**

Dear Friends of Switzerland,

As we near fall, you may be longing to travel. Whether on a day trip, or a long weekend, we have options for exploring Swiss culture and history that take you away from Washington, DC! If you prefer to stay home, read below for a nice recipe to try as you settle in for the colder months ahead.

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: [RIFF](#)

**Film**

## **Richmond International Film Festival:**

### **Wondrous Kiental**

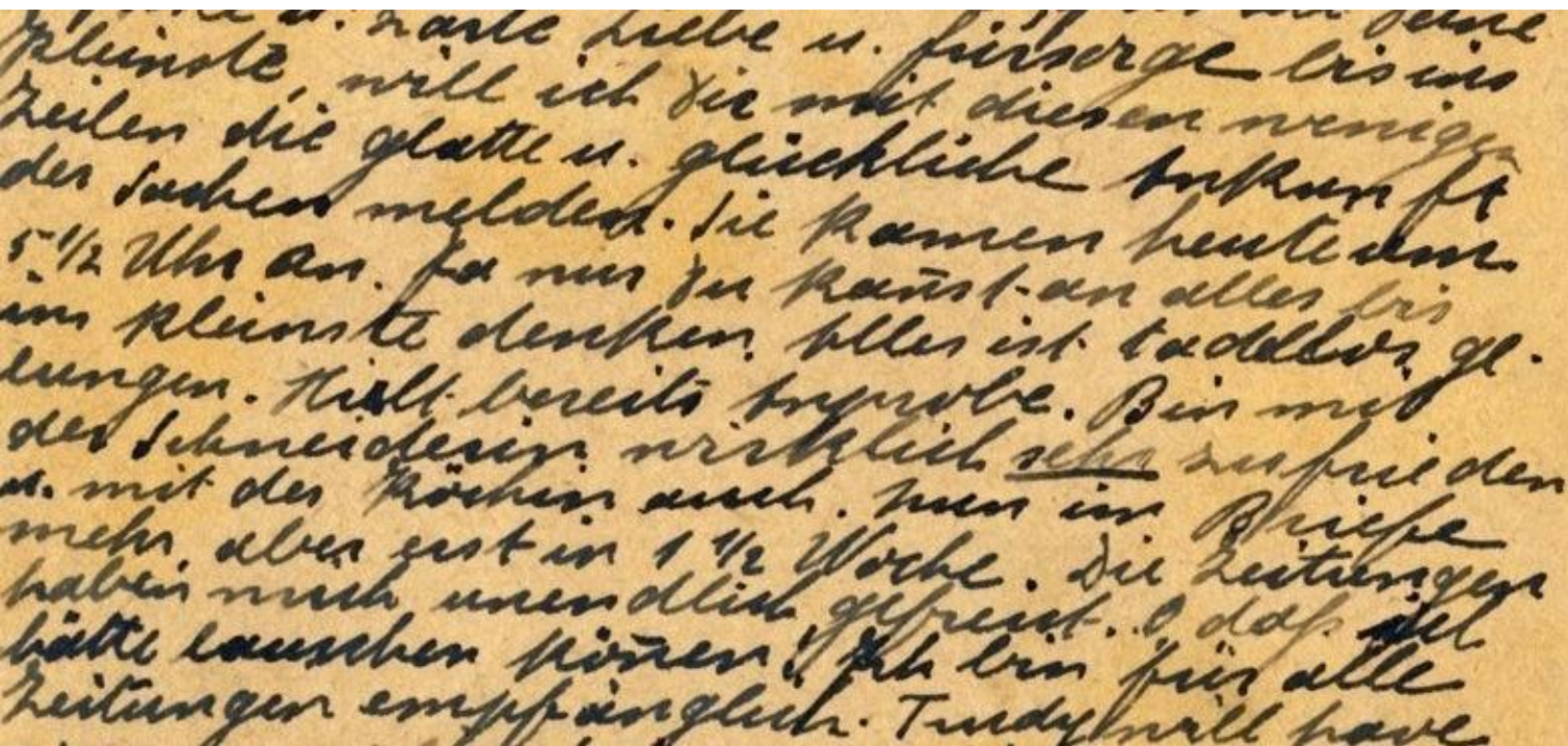
**October 3, 2023, 3:30PM ET**  
**Bowtie Movieland Theater 15**  
**1301 N. Arthur Ashe Blvd.**  
**Richmond, VA 23230**

## Tickets: \$10

Held just a couple of hours from Washington, DC, the Richmond International Film Festival is one of the largest international competitive film festivals in the Mid-Atlantic. With over 150 cutting edge film premiers along with nightly performances, panels, and Q&As, the festival brings the spirit of Hollywood to Richmond, Virginia. This year's festival will include the Swiss film, *Wondrous Kiental*. A small village in the Swiss Alps, Kiental served as a secret meeting place for Lenin, the inspiration for Friedrich Dürrenmatt's his play "The Visit", and so much else. The film's director, Christina Zurbrügg, was born in Kiental and relates her memories and reality, past and present, with poetry and humor.

Get your tickets [here](#).

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Source: Swiss American Historical Society

## History

# Swiss American Historical Society Annual Meeting

**October 13-15, 2023**

**New Glarus, WI**

**Registration fees apply**

Interested in learning more about Swiss history and Swiss-American relations through the years? This year, in partnership with the Swiss Center of North America, the Swiss American Historical Society will host its annual meeting on Saturday, October 14, in New Glarus, Wisconsin. The town, known as "America's Little Switzerland," was founded by Swiss immigrants in 1845 and is the headquarters of the Swiss Center of North America. Both members and non-members are welcome. The agenda surrounding the annual meeting includes lectures on Swiss history, a cheese fondue demonstration & tasting, a tour of the Swiss Center's Tritt Library and Archives, and more! Register for the meeting [here](#).

If you're unable to attend, but want to learn more, visit the Society's [website](#).

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## Cuisine

# Taillé de Goumoëns

*Adapted from Goumoëns... La Ville Gourmande*

Almost forgotten in cook books in the 90's, this secret recipe from the small village of Goumoens-la-Ville is the equivalent of Proust's Madeleine cookie for the Embassy's new intern in Public Diplomacy. A tradition in the culinary landscape of the Canton of Vaud for over 100 years, it wasn't until 1999 that the village took concrete steps to keep this heritage alive. Today, this recipe is celebrated every two years at a special festival to spread its heart-warming taste beyond the borders of the village.



*Source: [Sooishi](#)*

## **You will need:**

### **For the dough**

2.2 lbs	flour
1 tbsp	salt
1/2 lb	butter
1	lemon zest
2	eggs
1 cube	fresh yeast
2 cups	milk
8 tbsp	sugar

### **For the filling**

6 tbsp	sugar
1.6 cups	half-and-half

## **Directions:**

1. In a bowl, put the flour and the salt. In a separate bowl, warm the milk, sugar, and butter to approximately 94°F.
2. Add the yeast to the liquid, then pour gently over the flour.

3. Add the lemon zest, then the eggs, and quickly whisk all the ingredients. The dough should be soft and should not stick to your hands.

4. Spread the dough on a buttered tray and cover with a kitchen towel. Leave to rise (about two hours).

5. Once the dough has risen sufficiently, cut lightly into diamond shapes with a knife, make holes in the middle with your finger, and fill the dough with the 1/3 of the prepared filling (sugar and half-and-half).

6. Place the Taillé in the oven at 300°F (for approx. 35 minutes) to let it rise again briefly, then increase the heat to 400°F (approx. 10 minutes). Add the rest of the filling after the Taillé comes out of the oven.

Enjoy! Take a piece and... then another one!

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