



## Early January 2022

Dear Friends of Switzerland,

We hope you are safe and well. The Embassy of Switzerland in the United States of America wishes you a Happy New Year! We are back with more Swiss cultural content you can enjoy from home, while appreciating the beautiful snow we just received in Washington, DC, including a behind-the-scenes video of a theatrical production from our colleagues in Vancouver, the final edition of our WeTalk campaign, and a classic seasonal recipe for a traditional *Dreikönigskuchen*.

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!



### Video

## Behind the Scenes of *The Ward*

### Online Content

Our colleagues at the Consulate General of Switzerland in Vancouver have created a behind-the-scenes video of *The Ward*, a one-man play which addresses sanity, justice, and morality. The piece was written and produced at the Swiss Residence in Vancouver for the 100th anniversary of Swiss playwright, novelist, and painter Friedrich Dürrenmatt.

Ten years after the unsettling events of Dürrenmatt's *The Visit*, in which an elderly lady offers 1 billion Swiss francs to her impoverished hometown if the townspeople kill her ex-lover, *The Ward* returns to the town to find the former headmaster in a mental asylum, charged with the murder. We witness as he fights for his innocence and his sanity.

Watch the video on [Youtube](#), [Facebook](#), or [Instagram](#).



### WeTalk

## The Flying Skier: WeTalk with Swiss Olympic Medalist Mathilde Gremaud

### Online Content

WeTalk. Pop Culture. Swiss-Made is a social media campaign launched by the Embassy of Switzerland in the United States, which aims to promote contemporary Swiss culture by sharing perspectives from artists, athletes, and entrepreneurs. WeTalk provides its audience with fascinating insights into the diversity of contemporary Swiss culture.

What attracted 21-year-old Mathilde Gremaud to slopestyle? In this unique skiing discipline, athletes ski or snowboard down a course with a variety of obstacles such as rails, jumps, and other terrain park features. The Embassy recently sat down with the Fribourg native to chat about her favorite skiing resorts, her silver medal at the PyeongChang 2018 Olympic Winter Games, and her incredible journey.

Read Mathilde's interview [here](#).

Watch Mathilde's 1-min WeTalk interview [here](#).

### Cuisine

## Dreikönigskuchen or Swiss Three King's Cake

*Adapted from Fooby.*

The Swiss traditionally celebrate Epiphany on January 6 with a Three King's Cake: a brioche-like treat often studded with raisins or chocolate chips. *Dreikönigskuchen* is baked in the shape of a crown and with a small *fève*, or favor, (usually a small figurine) hidden inside. Whoever finds the figurine in their slice is crowned King or Queen for the day!



[Source](#)

### You will need:

For the dough:

3 cups all-purpose flour  
1 ½ tsp salt  
4 tbsp sugar  
5 tsp dry yeast  
1/3 cup butter, softened  
1 cup milk

For decorating:

1 trinket or favor of your choice  
1 egg, beaten  
2 tbsp slivered almonds

### Directions:

1) Mix together the flour, salt, sugar, and yeast. Add the butter and milk, and knead into a soft, smooth dough. Cover and leave to rise at room temperature for approx. 1 ½ hours, until doubled in size.

2) Weigh out 8 portions of dough at approximately 2 ½ oz. each, shape into balls, placing the *fève*, or favor, into one of the balls. Shape a large ball from the remaining dough and place on a lined baking tray. Then place the small balls evenly around the large one. Cover and leave to rise again for approximately 30 minutes. Brush with egg yolk, and sprinkle with slivered almonds and decorating sugar.

3) Preheat oven to 350°F and adjust oven rack to lower-middle position. Bake for approximately 30 minutes. Remove from the oven, and allow to cool slightly on the tray before transferring to a wire rack to finish cooling.

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.