

SWISS CULTURE FROM HOME



Mid-June 2022

Dear Friends of Switzerland,

We hope you are safe and well. The month of June has gotten off to an exciting start, as last week Switzerland was elected to a non-permanent seat on the United Nations Security Council for 2023-2024—a first for the country. Below we have provided some context and invite you to learn more about this historic moment. In addition, you will find information about the Women's Lacrosse World Championships for any sports fans in the mid-Atlantic, as well as a delicious recipe for a great summertime dessert.

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!

In the News

Switzerland & the UN Security Council

On June 9, 2022, Switzerland was elected to the United Nations Security Council for the first time in its history.

After 187 of 193 votes, the country will hold a non-permanent seat on the

Council for the period 20203-2024. Swiss Foreign Minister Ignazio Cassis, who also holds the rotating Swiss presidency this year, noted that the election represents "a very important day for Switzerland", drawing on its humanitarian tradition "to be part of the solution." In addition to Switzerland, Ecuador, Japan, Malta, and Mozambique were also elected.

[Learn more](#) about Switzerland's election to the UN Security Council.



Source: [Swissinfo](#)



Source: [2022 World Lacrosse Women's Championship](#)

Sports

2022 World Lacrosse Women's Championship

June 29 - July 9, 2022

Towson University, Towson, MD

Women's lacrosse is a growing and increasingly competitive sport in Switzerland, evidenced by the fact that the Swiss Women's National Team will participate in the 2022 World Lacrosse Championship in Towson, Maryland. With lacrosse teams in the Swiss cities of Wettingen, Zurich, Bern, Olten, St. Gallen, Basel, and Fribourg, the Women's National Team is comprised of athletes from throughout Switzerland. If you're in the mid-Atlantic, this is your chance to enjoy some lacrosse before its Olympic debut in Los Angeles in 2028!

Get your tickets and learn more about the championship [here](#).



Source: [Swiss Milk](#)

Cuisine

Apfelwähe

(Adapted from [Swiss Milk](#))

This classic is a Swiss version of an apple tart which can be enjoyed as a dessert or as a sweet snack with a cold beverage. Either way, a Swiss *Apfelwähe* is delicious summertime dish—perfect for fruit lovers!

You will need:

Dough:

1 1/2 cups flour
1/2 tsp salt
1/3 cup butter, cold, cut into cubes
1 cup semi-fat quark, or a substitute like Greek yogurt

Topping:

4 tbsp ground almonds or hazelnuts
4-5 apples, sliced in wedges

Glaze:

3 1/2 fl oz milk
5 fl oz cream
2 eggs
4 tbsp sugar
1 tbsp cornstarch
1-2 tsp sugar or cinnamon

Directions:

1. For the dough: Mix flour and salt. Add butter and mix into a crumbly mass, forming a hollow. Add the quark/Greek yogurt. Bring together to form a dough, do not knead. Place between two sheets of baking paper, flatten slightly, then roll out with a rolling pin to the size of the tray. Place in an 11-inch baking pan, cutting away overlapping paper and dough with scissors. If necessary, trim the edges. Refrigerate for 30 minutes.

2. For the topping: Remove top baking paper. Prick the bottom of the dough with a fork. Spread nuts on the dough base. Place apple slices in a rosette shape on top. Preheat oven to 430°F.

3. For the glaze: Mix all ingredients well, pour over apples. Bake in the lower half of the preheated oven for 30-35 minutes. Take out, let cool, serve with cream if desired.

Enjoy!

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