



Mid-October 2022

Dear Friends of Switzerland,

We hope you are safe and well. Next week, the Embassy is thrilled to once again participate in the annual *Settimana della lingua italiana nel mondo*, or Week of Italian Language in the World, so stay tuned for a special edition of this newsletter with more information about how you can join in the celebration! Read below for more information on the Italian language week, a concert featuring an often overlooked Swiss composer, and a performance by the legendary Swiss troupe Mummenschanz. Last but not least, we bring you a spooky recipe, appropriate for the season, from the Italian-speaking canton of Ticino.

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!



SETTIMANA DELLA LINGUA ITALIANA NEL MONDO

Source: Ministero degli Affari Esteri e della Cooperazione Internazionale

Language

2022 Week of Italian Language in the World: “L’italiano e i giovani”

October 17-23, 2022

Next week, the Embassy will once again join in the celebrations of the 22nd annual *Settimana della lingua italiana nel mondo*. This year's theme is “Italian and Youth” and we, along with our partners at the Italian Cultural Institute in Washington, DC, and Swiss representations throughout the United States, have a wealth of programs for you to enjoy! Stay tuned for a special edition of this newsletter all about the week, and don't forget to follow our social media for more information.

Music

Anniversary of Paul Juon

Tuesday, October 18, 2022, 6:00–7:00 PM ET

Emmanuel Episcopal Church, 811 Cathedral Street, Baltimore, MD 21201

Tickets: \$0 - \$10

A witty critic once characterized the late-Romantic composer Paul Juon (1872-1940) as “the missing link between Tchaikovsky and Stravinsky.” Born in Moscow to parents of Swiss heritage, Juon

spent most of his career in Germany before retiring to Vevey on Lake Geneva in Switzerland. An often overlooked Swiss

composer, this year marks the 150th anniversary of his birth. On

October 18, you can enjoy Paul Juon's *Sonata in D Major, Op. 15* along with Ludwig van Beethoven's

Sonata in A Major, Op. 47 performed by Duo Ingolfsson-Stoupel.

Get your tickets [here](#).



Source: International Juon Society



Source: Washington Performing Arts

Performance Arts

Mummenschanz – 50 Years

Saturday, October 22, 2022, 8:00 PM ET

Lisner Auditorium, 730 21st Street NW, Washington, DC 20052

Tickets: \$30 - \$80 (use code “swiss25” for a discount)

With the honorary patronage of Switzerland's Ambassador to the U.S., Jacques Pitteloud, Washington Performing Arts presents the legendary Swiss troupe Mummenschanz in celebration of their golden anniversary. Co-founded and led by artistic director Floriana Frassetto, the illustrious “Musicians of Silence” take audiences on a journey filled with imagination and visual poetry, puppeteering, expressive dance, and acting. See beloved sketches like The Clay Masks, The Toilet Paper Faces, Giant, The Pipe Creature, and more. The company will also share new forms and characters that extend their tradition of surprise, playfulness, and imagination beloved by audiences of all ages.

Get your tickets [here](#).



Source: Cucciao

Cuisine

Pane dei Mortì

(Adapted from *Helvetic Kitchen*)

In honor of *Settimana della lingua italiana nel mondo* and just in time for Halloween, try your hand at baking *Pane dei mortì*, or

“bread of the dead”! Traditionally, these cookies were prepared throughout Italy and

italophone Switzerland for All Saints Day on November 1 and All Souls Day on November

2. There was even a tradition near Lugano, similar to trick-or-treating, in which children would “search” for the bread of the dead, knocking on doors and receiving cookies and dried fruits. *Pane dei mortì*

features chestnuts, a staple food in Ticino for centuries. Today, Ticino is covered with verdant chestnut forests and, throughout October, locals gather at *castagnatas*, traditional chestnut festivals that take

place in the squares of towns throughout the region.

You will need:

1 ½ cups	flour
1 ¼ cups	ground almonds, toasted
¾ cup	sugar
¾ cup	finely chopped chocolate
1 tbsp.	cocoa powder
1 tsp. each	cinnamon, nutmeg, cloves
1 tsp.	salt
½ cup	coffee, hot
1 cup	chestnut puree
1 tsp. each	lemon and orange rind
1 tsp.	vanilla paste or extract
2 shots	Nocino (or other spirit)
½ cup	raisins
	sugar for dipping

Directions:

1. Preheat oven to 325° F
2. In a large bowl, whisk together the flour, nuts, sugar, chocolate, cocoa powder, spices, and salt.
3. Prepare your hot coffee, and whisk in the chestnut puree. Add the citrus rind, vanilla, and spirits.
4. Pour the liquid into the dry ingredients and mix gently until it forms a dough. Mix in the raisins.
5. Take golf-ball sized bits of dough and shape into long diamonds. Dip in sugar and place on a parchment lined baking sheet.
6. Bake for about 30 minutes or until you can smell the cookies and the outsides have hardened slightly.

Enjoy!

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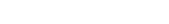
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