



## Early December 2022

Dear Friends of Switzerland,

We hope you, your friends, and your families had a great Thanksgiving. Now that the holiday season has officially begun, we invite you to get in the Swiss holiday spirit! In this edition of the newsletter, we're featuring a viewing of the upcoming Switzerland-Serbia World Cup match, some 'Swissmas' cheer at the Swiss Bakery, an inventive exhibition by Swiss-Senegalese artist Omar Ba, the centenary of Swiss fashion house Akris, and the chance to try your hand at some delicious Swiss pastries for *Samichlaus* Day. And in case that's not enough, stay tuned for our second annual ice skating event on December 12—details to come!

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!



Source: Eventbrite

### Soccer

## Switzerland x Serbia Watch Party

December 2, 2022, 2:00 PM ET

Wunder Garten

1101 First Street NE, Washington, DC 20002

Excited to cheer on the Swiss national soccer team at the World Cup? Join us at the Wunder Garten Beer Garden in Washington, DC, for a viewing party as Switzerland meets Serbia for its final game in the group stage of this year's tournament. Stop by to enjoy the game with some food and drinks, as well as fun Swiss soccer trivia and giveaways!

Register for the viewing party [here!](#)

### Holiday Event

## 'Swissmas' at the Swiss Bakery

December 11, 2022,

11:00 AM – 4:00 PM ET

The Swiss Bakery

5224 Port Royal Road,

Springfield, VA

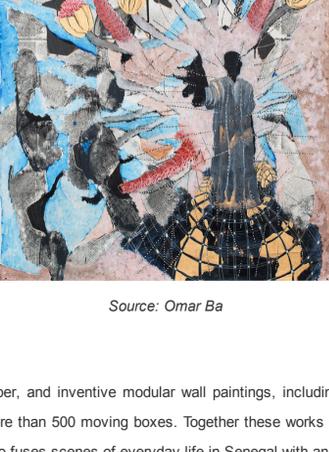
Ready to add some Swiss holiday cheer to the season? Join our friends at the Swiss Bakery for their traditional 'Swissmas' celebration! Enjoy delicious Swiss specialties, such as Olma sausages from the grill and a delicious raclette, and keep warm with some mulled wine or hot chocolate.

Live music and a *Samichlaus* (Swiss Santa Claus) will keep you entertained!

Register for the event [here!](#)



Source: Swiss Bakery



Source: Omar Ba

### Visual Art

## Omar Ba: Political Animals

Nov. 20, 2022 – Apr. 2, 2023

Baltimore Museum of Art

10 Art Museum Drive,

Baltimore, MD

See the first U.S. museum exhibition of works by Omar Ba, one of today's leading contemporary African artists. Based between Switzerland and Senegal, Ba is known for his site-specific installations and kaleidoscopic compositions on black backgrounds. This exhibit, *Omar Ba: Political Animals*, features 15 paintings, a selection of early works on paper, and inventive modular wall paintings, including an 18-by-28-foot site-specific mural painted on more than 500 moving boxes. Together these works show the technical mastery and depth of an artist who fuses scenes of everyday life in Senegal with an experimental and highly unique touch.

Admission to the Baltimore Museum of Art is free. [Learn more about the exhibition here.](#)



Source: David Chipperfield

### Fashion

## Akris – A Century in Fashion Selbstverständlich

Akris Boutique Washington, DC

965 I St NW, Washington, DC 20001

This year, the family-owned Swiss fashion brand Akris celebrates a century of timeless fashion. Akris is named for Alice Kriemler-Schoch, who founded the label in 1922 in St. Gallen, where its headquarters is still based to this day. The city of St. Gallen, an epicenter for exceptional lace-making—lace from the Textile Museum St. Gallen is currently [on display at the Bard Graduate Center Gallery in New York](#)—has made its mark on the fashion house, which works closely with local embroiderers. Today, Kriemler-Schoch's grandson and Akris' creative director Albert Kriemler crafts elegant, high-end fashion and architectural silhouettes designed for "Women with Purpose." To mark the 100th anniversary, Kriemler has designed a centenary collection and compiled a monograph, entitled *Akris – A Century in Fashion Selbstverständlich*. The German word "selbstverständlich" roughly translates to "of course" and implies the notion of effortless, the essence of Akris' approach to womenswear.

With 21 boutiques worldwide, the fashion house recently opened its Washington, DC, flagship store, designed by star architect David Chipperfield. Its unique concept features three-dimensional architecture and a light-weight display system to reflect the materiality and craftsmanship for which Akris is known.



Source: Helvetic Kitchen

### Cuisine

## Grittibänz

(Adapted from Helvetic Kitchen)

On December 6, Switzerland celebrates St. Nicholas Day when Santa Claus, or *Samichlaus* as he's known in Switzerland, and his helper Schmutzli visit children, quiz them on their behavior, and leave the good ones a sack full of goodies. Grittibänz, sweet doughy bread boys, are the featured baked good to go along with

*Samichlaus* Day.

**You will need:**

**Dough:**

4 cups	flour
1 ½ tsp.	salt
1 cup	milk, room temperature
2 cups	dry yeast
1	egg yolk
2 tbsp.	sugar
½ cup	butter, soft

**Decorations and glaze:**

	raisins and pearl sugar
1	egg
	a pinch of salt

**Directions:**

- In a large bowl, whisk together the flour and salt.
- In another bowl, whisk together the milk, yeast, egg yolk, and sugar.
- Make a well in the flour and add the liquid ingredients. Mix this together until a dough starts to form, then add the butter and begin to knead the mixture. Knead for about 15-20 minutes, or until it is smooth and elastic. Alternatively, mix for about 10 minutes in a stand mixer with a dough hook.
- Cover with plastic wrap and let rise for about an hour or until the dough has doubled in size.
- Split the dough into six pieces. Five will be for your Grittibänz, and the sixth can be used for decorations. Roll the dough into logs, then cut the arms out and the legs apart, forming it into the shape of a dough boy. Use the remaining dough to fashion buttons, hats, scarves, boots—whatever you fancy. Place these, as well as your raisins, on your Grittibänz.
- Place the Grittibänz on a baking sheet and let them rest for about 20 minutes.
- Whisk together the egg and salt, then brush onto the dough. It's best to add pearl sugar now, so that it will stick to the egg wash.
- Bake at 375° F for 20-30 minutes or until they are golden and sound hollow when you tap them

Enjoy!

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