



Light Art by Gerry Hofstetter / Foto Gabriel Perren

Early May 2023

Dear Friends of Switzerland,

Did you know that Switzerland is known not just for chocolate and cheese, but also for flowers and hockey? Keep reading to learn more! In this edition of the newsletter, you can: find out where to enjoy a beautiful Swiss floral display; learn about the history of Swiss hockey players in the National Hockey League (NHL); and mark a milestone in Swiss history. As always, we've also included a recipe for a delicious sweet pastry.

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: [All Hallows Guild](#)

Join Us!

International Floral Display

May 5, 2023, 10:00 AM – 6:00 PM ET

May 6, 2023, 10:00 AM – 5:00 PM ET

3101 Wisconsin Ave NW

Washington, DC 20016

General Admission: free

The annual **Flower Mart**, and associated International Floral Display, at the Washington National Cathedral is a beloved DC tradition. The Embassy of Switzerland will once again participate with a unique design. Though you'll have to visit the display for yourselves to see what it is, we can give you a hint: it has something to do with Swiss cheese. Flowers and Swiss cheese? A match made in heaven!

Find information about the International Floral Display [here](#).



Source: [Embassy of Switzerland in the United States of America](#)

Sports

Breaking the Ice: Switzerland's Growing Presence in the NHL

In an earlier edition of the newsletter, we wrote about the unprecedented number of Swiss players this season on a single NHL team: four on the New Jersey Devils (pictured above after a recent game in DC). They are not the only Swiss hockey players in the NHL: there were a total of 12 players this season, seven of whom made it to the playoffs with their teams. As the race for the Stanley Cup has begun, check our new [article](#) on the history of Switzerland's presence in the NHL.



Source: [FDFA](#)

Foreign Affairs

Switzerland's Presidency of the UN Security Council

After successfully winning a seat on the United Nations Security Council for 2023-2024, Switzerland will be able to use its expertise in global peace and security to further its contributions to discussions and debates, as it takes over the rotating Presidency of the council this month for the first time in history. To learn more about Switzerland's role and activities on the Security Council, you can explore the [newsfeed](#) and watch the video below.



Source: [Betty Bossi](#)

Cuisine

Vogelnestli

Adapted from [Helvetic Kitchen](#)

If you have ever visited a Swiss bakery, chances are you have seen a *Vogelnestli* (or "bird's nest"). If you haven't had the opportunity to taste one, why not try baking some of your own? The origin of this treat's name is pretty obvious, but feel free to be creative and choose whatever shape you'd like. For examples, young couples often bake them in the form of a heart.

You will need:

- Base**
- 12 tbsp butter, room temperature
 - 10 1/2 tbsp sugar
 - 1 egg
 - 1 tsp vanilla paste or extract
 - 1 tsp salt
 - 1 1/3 cups flour

- Topping**
- 4 egg whites (5 oz.)
 - 8 1/2 tbsp sugar
 - 12 1/2 oz. ground nuts
 - 2 tsp cinnamon

1 tsp salt
7 oz. jam (flavor of your choice)

Directions:

1. For the cookie base: mix together the butter and sugar until pale and fluffy. Beat in the egg, vanilla, and salt. Sift in the flour and stir until combined. Form into a disc, wrap and chill in the fridge for an hour, or until firm.
2. Preheat oven to 400° F. Roll out the dough to a thickness of approximately 0.2 inches. Cut out rounds of 3 inches in diameter and place on a parchment-lined baking sheet. Chill in the fridge or freezer while preparing the topping.
3. For the topping: using an electric mixer with a whisk attachment, start whipping the egg whites until foamy. Slowly add the sugar, beating until the mixture is thick and glossy. Fold in the nuts, cinnamon, and salt.
4. Take out the chilled cookie bases. Using a piping bag with a star tip 0.4 inches in diameter, pipe the topping around the edge of each cookie. Fill the center with jam.
5. Bake for about 15 minutes, or until the nutty meringue has browned slightly and the bottoms are golden.

Enjoy!

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