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Mid-July 2023

Dear Friends of Switzerland,

The next few weeks will be filled with celebration for Switzerland: whether cheering on the National Soccer Team at the Women's World Cup, celebrating National Day on August 1, or attending one of Switzerland's many summertime festivals. Read below to learn how you can join in these festivities. And no celebration is complete without a sweet treat, so we're also sharing a Swiss recipe for a seasonally-appropriate cherry cake.

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: [SFV](#)

Sport

Switzerland at the Women's Soccer World Cup

July 21 - August 20, 2023
Australia & New Zealand

Group Stage Games:
July 21 vs. the Philippines

July 25 vs. Norway

July 30 vs. New Zealand

Over the next few weeks, the Swiss Women's National Team will compete against the world's best in the FIFA Women's World Cup. Things are off to a good start, as the team won its first match 2-0. Is this the start of a successful championship? We can always dream! From the U.S. you can follow our team on its various TV outlets and streaming services. You can also follow our social media channels ([Instagram](#), [Facebook](#) and brand-new [Threads](#)) for updates. You can also check out the Women's National Team players, including one of its stars, [Alisha Lehmann](#), who has an astonishing 13 million plus followers on Instagram. Who knows, maybe she'll score the winning goal for us in the final!



Source: [Swiss Club of Washington DC](#)

Swiss National Day - August 1

Swiss National Day Celebration

July 29, 2023, 4:00 - 8:00PM ET

Embassy of Switzerland

2900 Cathedral Avenue, N.W.

Washington, DC 20008

General Admission: starts at \$ 20.00

As it does every year, the Swiss Club of Washington, DC, will host a Swiss National Day Celebration on the grounds of the Embassy. Though the National Day is on August 1st, they'll celebrate the weekend before to make sure everyone can join! If you've attended before you already know how much fun it is; and if you haven't, why not join this year? Great company, delicious food, entertainment, activities for all ages, a Tombola, and a Super Raffle... that's all you need to celebrate Switzerland.

Learn more and get your tickets [here](#).



Source: [Stars in Town](#)

Meanwhile in Switzerland...

Stars in Town

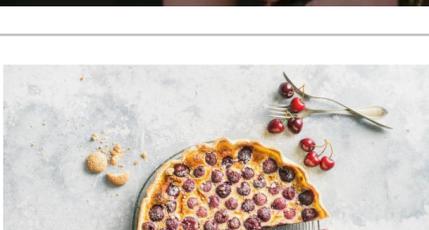
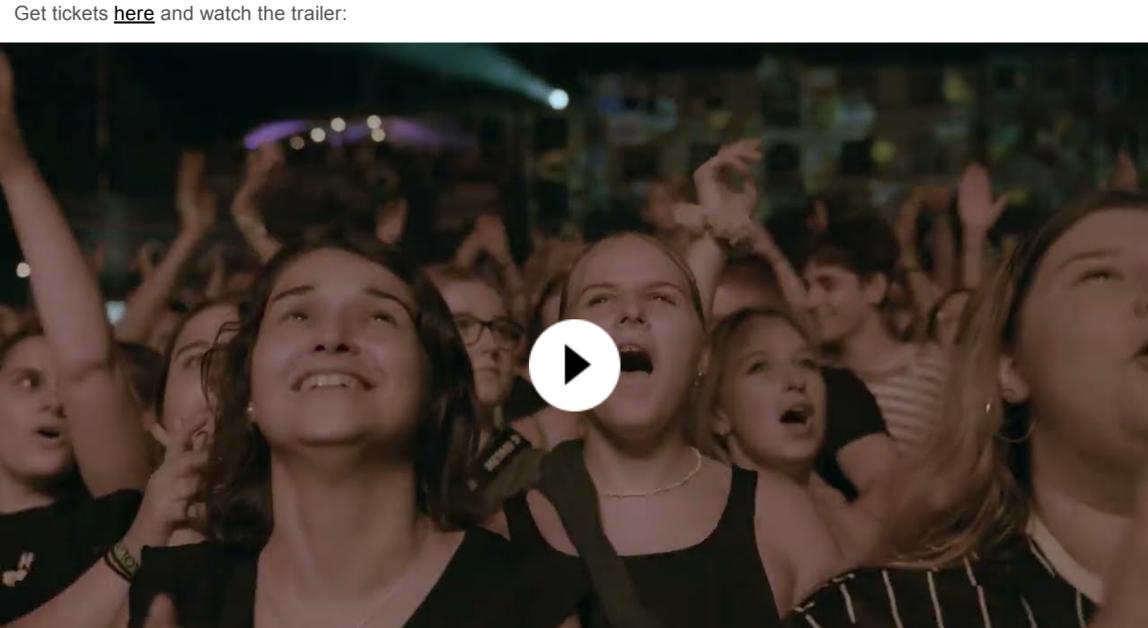
August 2 – August 12, 2023

Old Town

Schaffhausen, Schaffhausen, Switzerland

Switzerland's festival summer continues, this time in the very north of the country, in the picturesque old town of Schaffhausen. Just as in Locarno, there is a Piazza Grande which will host great concerts in a spectacular setting. Various side events, delicious street food offerings, and cozy bars with a unique ambience round off the rich program. If you needed another reason to visit the northernmost city of Switzerland, now you have one. And once you're there, don't forget to visit the famous Munot fortress.

Get tickets [here](#) and watch the trailer:



Source: [Fooby](#)

Cuisine

Chriesiwähe (Cherry Cake)

Adapted from [Helvetic Kitchen](#)

In Switzerland it is *d'Chriesizitt*, or cherry season, so there is no better time to try your hand at a classic *Chriesiwähe*. Despite differences of opinion in Switzerland about the correct Swiss German word for "cherry" (*Chriesi* or *Chirsch?*), everyone can agree that the cake is delicious!

You will need:

For the dough:

1 ½ cups	flour
2 tbsp	sugar
pinch of salt	
5 ¾ tbsp	butter, cold
½ cups	water cold

For the filling:

2 ¼ lbs	cherries, pitted and halved
2 tbsp	ground nuts
1 ¼ cups	milk or cream
2	eggs
2 tbsp	sugar
1 tsp	vanilla paste or extract

Directions:

1. In a large bowl, whisk together the flour, sugar, and salt. Add the cold butter in pieces and combine into the flour mixture with your fingers until you have small flakes.
2. Make a well in the middle of the flour and add the water. Mix this gently until a dough forms. Try not to overwork the dough or it will become tough.
3. Press the dough into a disc, wrap with plastic, and let cool in the fridge for about an hour.

4. Roll out your dough and line an 11-inch round tart pan. Poke the bottom of the dough lightly all over with a fork, then keep the tart shell cool (preferably in the freezer) until the filling is ready.

5. Preheat oven to 400° F. Whisk together the milk or cream, eggs, sugar, and vanilla, to create a filling.

6. Place your tart pan on a lined baking sheet, sprinkle with nuts, then arrange the cherries on top. Pour in the liquid filling.

7. Bake in the bottom half of the oven for about 35-40 minutes, or until the liquid has set and the fruit juices are bubbling.

Enjoy!

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