

SWISS CULTURE FROM HOME



Mid-October 2023

Dear Friends of Switzerland,

As the season changes and the leaves start to fall, we're thrilled to take you on a multifaceted cultural adventure. October is especially exciting as we celebrate the Week of Italian Language, or *Settimana della Lingua Italiana*, showcasing one of Switzerland's four national languages. Read on to learn more about Swiss-Italian language and culture and for a chance to watch an uplifting film from the Italian-speaking Swiss canton of Ticino. Mark your calendars for an upcoming New Jersey Devils match in Newark, NJ, where Swiss stars are making their mark in the NHL. If you're a culinary enthusiast, get ready for a delicious recipe inspired by a fusion of Swiss and Italian flavors. This October, let's dive into a world of language, cinema, sports, and culinary delights straight from Switzerland!

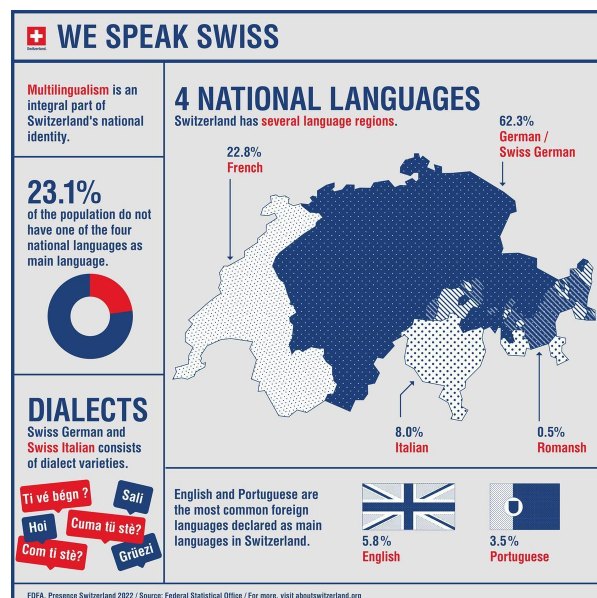
Please continue to check our website, social media channels, and events calendar, where we are providing regular updates, for more cultural content. Have you found something we're missing? What would you like to see more of? Let us know – we would love to hear from you.

We hope you continue to enjoy, and take care!

Language

Settimana della Lingua Italiana

October 16-22, 2023



The *Settimana della Lingua Italiana nel Mondo*, or Week of Italian Language in the World, is a celebration of the rich Italian linguistic and cultural heritage. Though the population of Swiss who speak Italian as their primary language is proportionally small – around 8% – the importance of the Italian language in the country cannot be overstated. It serves as one of four national languages, predominantly spoken in the southern regions of Ticino and Grigioni – or Graubünden – and plays a major role in the cultural life of the country. This linguistic diversity not only reflects Switzerland’s cultural tapestry, but also fosters strong ties with its neighbouring country, Italy.

Film

Swiss Film Club: 40 & Climbing

Streaming through October 23, 2023

Free of charge

ANNA
FERZETTI

ELENA
DI CIOCCIO

EURIDICE
AXEN

IRENE
CASAGRANDE

40 & Climbing

A FILM BY BINDU DE STOPPANI



HUGOFILM FEATURES PRESENTS IN COPRODUCTION WITH RSI RADIOTELEVISIONE SVIZZERA IN COLLABORATION WITH CINÉDOKKÉ
40 AND CLIMBING WITH ANNA FERZETTI, ELENA DI CIOCCIO, EURIDICE AXEN, IRENE CASAGRANDE, NICOLA MASTROBERARDINO AND FAUSTO MARIA SCIARPARA

After two days of screenings on the premises of the Swiss Embassy, we're delighted to invite you to the online edition of our [Swiss Film Club](#). As part of the *Settimana della Lingua Italiana*, we invite you to join with family and friends to watch a film made in the canton of Ticino. First, embark on an adventure that will make you discover the importance of friendship in the heart of the Swiss mountains, and then dive into the creative process of film director Bindu de Stoppani. We hope you enjoy!

Sport

New Jersey Devils vs. Washington Capitals

October 25, 2023, 7:30PM ET
Prudential Center, 25 Lafayette St
Newark, NJ 07102
Tickets start at \$23 or watch on TNT



April 13, 2023, Washington, DC. From left to right, NHL Swiss hockey players: Timo Meier, Nico Hischier, Jonas Siegenthaler and Akira Schmid.

Get ready for a showdown on the ice as the New Jersey Devils take on our home team, the Washington Capitals, in a much-anticipated hockey match. What makes this match particularly exciting for us is the presence of four Swiss talents on the New Jersey Devil's team. Swiss fans, this is your chance to come out and show support for [Timo Meier](#) (#28), [Nico Hischier](#) (#13), [Jonas Siegenthaler](#) (#71) and [Akira Schmid](#) (#40) as they aim to lead their team to victory for their 4th match of the regular season. Wherever you're watching the game, be sure to keep an eye out for our Swiss stars in the United States as they take the ice!

And by the way, did you know that Swiss hockey players have been playing in the NHL for over 25 years? To find out more about their contributions to the Stanley Cup, click [here](#).

Pumpkin and Salami Calzone

Adapted from Betty Bossi

As part of our celebration of the *Settimana della Lingua Italiana*, we invite you to get cooking with this Swiss-Italian recipe that will delight your palate. With a delicious autumnal combination of pumpkin, Swiss cheese, and the flavors of Italy, now is the perfect time to savor this harmonious blend of ingredients



Source: [Betty Bossi](#)

For 4 servings, you will need:

- 1 batch of pizza dough
- 1 pound pumpkin
- 4 oz Appenzeller or Gruyère, or similar cheese, coarsely grated
- 3 oz Italian salami
- ½ bunch flat-leafed parsley
- Italian olive oil, salt, pepper

Directions:

1. Preheat oven to 460°F.
2. Peel and finely dice the pumpkin and place it in a large bowl. Mix in the coarsely grated Swiss cheese, one tablespoon of olive oil, ½ teaspoon of salt, and some pepper.
3. Roll out the dough and divide it into four equal sections. Spread the salami over half of each piece of dough, leaving a border of a little under 1 inch around the edge. Spread the pumpkin-cheese mixture over the salami. Lightly moisten the edges of the dough with water and fold the other half over the filling. Firmly press the edges together. Continue with the remaining dough.
4. Place the prepared calzones on a lined baking tray. Bake for approximately 20 minutes at the very bottom of the oven. Coarsely chop the parsley, mix it with olive oil, and brush this mixture over the calzones once they are out of the oven.

Buon appetito! We would love to see your culinary masterpieces: take a picture, post it on your social media, and don't forget to tag us – or send us an email with the picture to be featured in our next edition!

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