



February 2008

Volume 1, Issue 1, 2008

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### The new board 2008

from left to right:

Stanley Cook,  
Adrian Wiestner,  
Pete Amstutz,  
Christian Hausdenschild,  
Elizabeth Wilson,  
Paul Amstad,  
Claudia Tobler,  
Eric Russi

## AGENDA 2008

<b>March 9</b>	1st Jass Tournament
<b>March 22</b>	Easter Egg Hunt
<b>April 26</b>	Billy Goat Trail
<b>June</b>	Euro 2008 (European Soccer Tournament)
<b>August 2</b>	Swiss National Day
<b>TBA</b>	Bake your own Zopf
<b>TBA</b>	Swiss Traditional Evening

## Message from the President

Dear Members of the Swiss Club,

2008 started well with a Fondue & Raclette evening that drew 112 people to the Embassy on January 26<sup>th</sup>. A toast to all, who made this possible, board members, volunteers, and Reto and his staff!

For the next couple of months we have a rich program for kids and adults, for sports fans, hikers and all who

want to get together and chat some "Swiss".

Looking way ahead, this year's National Day Celebration will again be at the Embassy, and for the first time in a long time, it will actually be in August, that is August 2<sup>nd</sup>, 2008 – please mark your calendars.

See you soon, Adrian Wiestner

For more information, visit our website at [www.swissclubdc.org](http://www.swissclubdc.org)

*Most of our events are for members only, however members' friends are welcome*

Swiss Club of Washington D.C.  
2900 Cathedral Ave N.W.  
Washington D.C. 20008  
[info@swissclubdc.org](mailto:info@swissclubdc.org)



## Board of the Swiss Club and volunteer coordinators ...

### OFFICERS

- President:** Adrian Wiestner, [adrian.wiestner@swissclubdc.org](mailto:adrian.wiestner@swissclubdc.org), phone: 301-571-0977
- 1st Vice President:** Christian Haudenschild, [christian.haudenschild@swissclubdc.org](mailto:christian.haudenschild@swissclubdc.org), phone: 301-251-5808
- 2nd Vice President:** Stanley Cook, [stanley.cook@swissclubdc.org](mailto:stanley.cook@swissclubdc.org), phone: 202-244-3275
- Secretary:** Claudia Tobler, [claudia.tobler@swissclubdc.org](mailto:claudia.tobler@swissclubdc.org), phone: 240-672-6590
- Treasurer:** Pete Amstutz, [pete.amstutz@swissclubdc.org](mailto:pete.amstutz@swissclubdc.org), phone: 703-242-4224
- Publicity/Website:** Elizabeth Wilson, [elizabeth.wilson@swissclubdc.org](mailto:elizabeth.wilson@swissclubdc.org), phone: 703-481-5810

### OTHER BOARD MEMBERS

- Eric Russi: [eric.russi@swissclubdc.org](mailto:eric.russi@swissclubdc.org), phone: 301-585-5844
- Yvonne Worrell Pover: [yvonne.pover@swissclubdc.org](mailto:yvonne.pover@swissclubdc.org), phone: 703-370-3303
- Paul Amstad: [paul.amstad@swissclubdc.org](mailto:paul.amstad@swissclubdc.org), phone: 410-465-5417

### VOLUNTEER COORDINATORS

- Jass Coordinator:** Senta Speight, [senta.speight@swissclubdc.org](mailto:senta.speight@swissclubdc.org): 301-530-0699

## Other Swiss Groups ...

- |   |  |
|---|--|
| <b>Die Stauffacherin</b><br>(Swiss ladies group)<br>Rosmarie Stucki<br>202-572-8219 | <b>Swiss Benevolent Society</b><br>Campbell Graeub<br>301-652-2007 |
| <b>Folklore Group</b><br>Erwin Buerlimann<br>703-548-6349                           | <b>The Swiss Rifles</b><br>Walter Braendli<br>302-995-1035         |

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## SWISS CLUB OF WASHINGTON, D.C.

### MEMBERSHIP APPLICATION / RENEWAL 2008

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If Swiss National or Swiss Descendent, canton of origin: \_\_\_\_\_

Last name: \_\_\_\_\_ First: \_\_\_\_\_ Middle: \_\_\_\_\_

Date of birth: \_\_\_\_\_

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List first names of dependent children and give year of birth for each:

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Enclosed is my check for 2008 membership of \$\_\_\_\_\_ for:

\_\_\_\_\_ \$50.00 Family membership (couple and dependent children under 18)

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Please make check payable to **Swiss Club of Washington, D.C.**

Mail to: Swiss Club of Washington, D.C., 2900 Cathedral Ave. NW, Washington, D.C. 20008

FOR SWISSCLUB ONLY: Amount of dues & date received: \_\_\_\_\_

Accepted as a member by the Executive Committee on: \_\_\_\_\_

Added to membership list: \_\_\_\_\_

Remarks: \_\_\_\_\_



# INSIDE THE CLUB ...

## BYLAW AMENDMENT NOTICE

At the General Assembly Meeting held November 16, 2007, the Board discussed the need to update the Swiss Club's bylaws to reflect the Club's growing needs and to permit the Club to function efficiently. At the General Assembly, the Members unanimously moved to accept the review and update of the Bylaws as a mandate for the Board in 2008.

Some of the necessary changes are technical and not controversial. These include, for example, permitting the annual meeting to be held in the fourth quarter of the year (rather than requiring it to be held in October as the Bylaws now state) and increasing the single disbursement amount to reflect the fiscal realities of the National Day Celebration. Other changes will require more careful consideration. These include, for example, a clarification of the Board's role and executive authority, and its composition. While changes are necessary, the amendment process must be carefully undertaken so that the changes ultimately implemented will not result in unintentional adverse consequences (*e.g.*, concentration of too much power in the Board or barriers that might prevent the Board from operating effectively).


Article VI of the current Bylaws requires that proposed amendments must be in writing and must be submitted to the Secretary at least thirty days prior to the next General Assembly meeting of the Swiss Club. The membership must be notified in the Club's newsletter of the proposed amendments to be acted upon at the next meeting. A two-thirds majority of the members present at the General Assembly meeting is required to pass any amendments. In compliance with these requirements, and to solicit input and suggestions from our membership, we will be posting periodic updates about proposed changes to the Bylaws in the Postillion this year. Please read these updates carefully. We strongly encourage you to share your thoughts with us about proposed changes throughout the year. Send all comments to [claudia.tobler@swissclubdc.org](mailto:claudia.tobler@swissclubdc.org).



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# PAST EVENTS ...

## General Assembly of the Swiss Club of Washington DC

November 16<sup>th</sup> 2007

Whoever did not attend this years general meeting of the Swiss Club should be very sorry!

What you missed:

- The BEST potluck in town! Kaspar Hunkeler's most patriotic salad!
- The greetings of Ambassador Ziswiler brought to us by Margrith Ledermann
- Our president Adrian Wiestner's speech and his reassuring vision of the next club year (yes, there **will** be a first of August celebration)!
- The last working day of our board members Evaldo Roos and



Susann Kollmar, who were thanked and applauded for all their work and energy to the benefit of our club!



- The first working day of our newly elected board members Christian Haudenschild (also known as the piccolo of last years Fasnacht-event), Yvonne Pover, and Paul Amstad who received encouraging applause from all and a warm welcome from the remaining board members!

- Lovely conversations with old friends over a glass of wine, lots of laughter, and good times!

You wouldn't want to miss that next year, would you?

Maya Wittwer



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## Bake Your Own Grittibänz Event



It was one of the first really cold days of winter. The sun was struggling to break through the clouds and the chilled air smelled like it just might snow for Christmas.

The kitchen at the Embassy of Switzerland was warm and toasty, however, as more than thirty adults and children gathered to bake their own grittibänz. The little dough man is thought to have originated in the Basel/Neuchatel area of Switzerland, and is

made each year for eating on St. Nicholas Day. Following Liz Wilson's expert advice, our group of novice bakers created a wide variety of grittibänz. Expanding on the traditional grittibänz, which can be described as looking vaguely like an elf or Sammi Klaus, the grittibänz we made came in all shapes and sizes: some were slender with elaborate scarves, others were more rounded at the waist and wore grunge-style hats suitable for

snowboarding. The instructions

were straightforward: roll the

dough into a snake-shape of just the right length. Then tweak the top third or so into the shape of a head, forming the neck with additional rolling and pinching where you think the neck should go. Next, use a knife and cut the bottom part of the dough down the middle to create legs. Finally, decorate the grittibänz with a scarf, make a hat, add raisins for eyes, glaze, coat with sugar, and bake. The bakers' concentration was only broken by the laughter of children and the free



flowing conversation between tables. A craft area provided children an opportunity to make holiday cards and other seasonal crafts while the grittibänz were baking. The kitchen was soon filled with the soothing smell of baking bread and holiday cheer. As the grittibänz baking came to an end, we all realized one additional secret of the little dough-man: he changes somewhat in the oven! The challenge then was to find the right grittibänz to take home. We ended the day with laughter and a warm

grittibänz in our hands and with which to start the holiday season (although rumor has it that some grittibänz were actually eaten on the Embassy grounds). The Swiss Club held the grittibänz baking party, its children's holiday event for 2007, on December 1<sup>st</sup>, in the Embassy kitchen. Great volunteers made the event possible, and The Swiss Bakery provided the perfectly prepared dough.



Claudia Tobler



## PAST EVENTS ...

### Annual Christmas Party



It was anything but a Silent Night at the Swiss Embassy on December 16 as the Club held their annual Christmas Party. The Sound of Christmas was in the air as Sugar Plum Fairies, Little Drummer Boys and We Three Kings heard Jingling Bells and dreamt of a White Christmas. The looks on the faces of the little ones was proof that, once again, Sami Claus would soon be "Coming to Town" (in about Twelve Days or so).

It was truly "wunderbar" to see the familiar (O Ye Faithful) faces and very pleasing to see new faces, many of whom, had traveled Over the River and Through the Woods to partake in this, The Most Wonderful Time of the Year.

This was not the First Noel that the halls of the Embassy were "Decked with Hollies", as the staff of the Swiss Club again created an atmosphere that was as warm as "Chestnuts Roasting On An Open Fire". Certain members of the board, Liz and Susann, even Came-a-Caroling singing melodies that made us think of an Old Fashioned Christmas. They were accompanied by an ensemble of piano and strings; Hark! How These Herald Angels can Sing!

Away in an alcove, scrumptious food, which was prepared by our own Swiss Baker, made an already festive evening better. The traditional main course of ham was followed by dessert menu comprising Schwarzwaldertorte, Cheesecake mit Berries, Vanilla Cake mit White Chocolate Frosting, Hazelnut Cake mit Dark Chocolate Frosting and a variety of homemade ice cream, all of which, brought on thoughts of New Year resolutions a bit early. (O Holy Night!)



Then, the sound of Sleigh Bells filled the room; we all looked at one another and said: "It Must be Santa". Sure enough, the doors opened and Here Comes Santa Claus carrying a sack of gifts for the young ones (and the not so young ones). At this point, it sure was Beginning to Look a Lot Like Christmas. As he has done in previous years, we were delighted that Sami Claus graced us with his

presence. He has brought much Joy to the World as he, year after year, read aloud notes about our children that he (somehow) had acquired. Alas, we have heard that due to his very demanding schedule, this recent trip may have been Rudolf the Red-Nosed Reindeers' and Sami Claus' last Upon the Housetop of the Embassy. If this is indeed the case, we would like to express our utmost gratitude to both he, and Mrs. Claus, for all they have done. You have provided us all with fond Christmas Memories. Vielen Dank, Merci beaucoup, and Thank You.



By the time the evening closed, we all had That Christmas Feeling and knew that we would be Home in Time for Christmas.

We hope you all had a very Merry Little Christmas and have a Healthy & Happy New Year!

The Moser Family





## Fondue, a treat for all ages -by Pete Amstutz



Do you remember last year's fondue and raclette evening at the Swiss embassy? There were 130 people in attendance, with tables spilling out into the corridor, fondue consumed by the gallon, and raclette served from a traditional Swiss oven by expert hands. You don't see that very often in this country.

Well, this year's repeat event, held on January 26, again at the embassy, was another success. There were 114 people in all, including six tireless workers in the kitchen below. The crowd began arriving well ahead of the 6:00 PM official start, a sign that it was well-anticipated (or that folks were hungry!), and spanned all ages, as you can see in the photo above. There were a notable number of first time attendees and guests, two of whom decided on the spot to become club members.

The doors opened to reveal tables expertly decorated by Rosmarie Stucki. Caquelons were put strategically in place. Never mind those little chocolates for the ones who couldn't wait. No one keeps count.

After a welcome and announcements by First VP Christian Haudenschild and Treasurer Pete Amstutz, word came from the kitchen that the cheese, a blend of four selected by chef Reto Weber, had "married" and was ready to serve. Then the fun began. For the next hour, your board members and volunteers brought fondue to each table in an endless procession. Consumption was "a discretion", aided on occasion by a dip in the kirsch.



Meanwhile, a long line had formed at the raclette table. Chef Reto Weber fired up two raclette ovens and was busy trying to satisfy the demand, a process that continued until there was only a rind left. Tea and Swiss wines were abundant.

While all this was going on, Lori Weber and her Swiss Bakery staff were busy below preparing desert, artistically decorated white and dark chocolate cakes, with strawberry and chocolate sauces, a cookie, and a meringue. (Oh, why did I eat so much fondue before this?) We can promise that nobody went home hungry that night.



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A special thanks goes to Reto and Lauri Weber of The Swiss Bakery, who planned and prepared our food, and their able helpers Regula and Larry Munz, of Swiss Traditions. We also want to acknowledge the embassy for granting us use of the facilities for this occasion and our outgoing board member Evaldo Roos for setting up and cleaning up the dining room.



## NEXT EVENTS ...

# Easter Egg Hunt



Join us for an afternoon of fun!  
Decorate your own Easter basket and then join us for an  
Easter Egg Hunt on the Embassy grounds.

Date: Saturday, March 22, 2008

Time: 1:00 to 4:30 PM

(basket decorating from 1:00 to 3:00 pm;  
the Easter Egg Hunt will start promptly at 3:00 pm)

Cost: Members \$5; Non-members \$10.00 per family

RSVP to: [claudia.tobler@swissclubdc.org](mailto:claudia.tobler@swissclubdc.org) or  
240-672-6590 (leave message) by 3/16/08



## 1st 2008 Jass Tournament



**WHEN:** Sunday, March 9th - 1.30pm

**HOSTED BY:** Reto & Laurie Weber, Swiss Bakery

5224 Port Royal Road, Springfield, VA 22151

**Deadline for registration:** March 2, 2008  
**Registration fee:** \$5.00 per person  
**Please contact Senta Speight at** (301) 530-0699 (H)  
(202) 745-7907 (W) or [senta.speight@swissclubdc.org](mailto:senta.speight@swissclubdc.org)  
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## "Billy Goat Trail" Hike and Barbecue at Albert's

On Saturday, April 26 we will meet at 12 noon at the parking lot across from the Old Anglers Inn on MacArthur Boulevard in Maryland. After everyone has arrived we will hike a short piece of the tow path and then pick up the Billy Goat trail, it is about two miles along the river and in stretches offers excellent views from on high, especially in the Mather gorge area. For those who have never hiked the trail this will be an adventure as you get the sense that we are miles away from the city in the wilderness. Although it starts out flat we will encounter some rugged terrain which requires a bit of rock scrambling, therefore, good hiking shoes are recommended. For those seeking less adventurous traveling, you can hike parallel on the towpath and meet the group at the point where we come back out to the tow path, then hike back to the starting point as a group. Total length of the hike is a little less than five miles. Once we are all back we will drive to Albert Uster's home in Potomac, who generously agreed to host us on his grounds to grill sausages. Food and soft drinks provided.

**Price per person \$10 - kids under 10 are free.**

For information about the event or changes in case of rain, call Adrian Wiestner, 301-571 0977 [awiestner@swissclubdc.org](mailto:awiestner@swissclubdc.org)

If you want to join, please register with Adrian Wiestner, before April 23, 2008.

Send in a check, payable to the **Swiss Club of Washington DC** (not refundable)  
To: Adrian Wiestner, 5423 Mc Kinley Street, Bethesda, MD 20817

---

name :

adults and kids (10years and older):

children 10 and under:

total # of persons :

amount \$:



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