Swiss Club of Washington, D.C. December 2015 Postillion by Rossana Delucchi

President's message

Bonjour à tous,

Swiss Club of Washington, D.C.

The holidays are upon us and the annual Grittibenz baking as well as the Samichlaus party are just around the corner. Registrations for both events have already started and are filling up fast, so don't wait too long to sign up (see information below).

November saw a well attended raclette with a silent auction to benefit the Swiss Benevolent Society. The Jass group met one last time this year and crowned Rosmarie Suitor as our new Jass Queen. Photos of both the raclette and the Jass are posted on the <u>Gallery page</u> of our website.

For those of you who like to plan ahead, we have already secured a few dates for our traditional events in 2016. And it's never too early to renew your <u>membership</u> so that you can attend these events.

Avec mes meilleurs vœux pour de joyeuses fêtes de fin d'année.

Eveline Roberts



Swiss Club Grittibenz Sunday, December 6 from 3pm to 5pm

Join us for this truly unique Swiss tradition and bake your own Grittibenz!

Enjoy an afternoon of holiday baking in a professional bakery, with cider and cookies! Each paid participant will be able to make their own Grittibenz. Please register all attendees, and pay the registration fee only for those who will be baking. The minimum age for attendees is 4 years old.

Where: Swiss Bakery, 5224 Port Royal Road Springfield, VA 22151

This event is for Swiss Club members and their guests only... Spaces are limited. (Deadline for registration is Wednesday, December 2nd or when all spaces are sold out. Recipients of the print edition without access to paypal please call Eveline Roberts 301 460 9571 until December 4)

Registration

First Name	Last Name
Email address	Telephone
Member who is baking \$15.00	Members guest who is baking \$ 20.00

_____ Member who is not baking (no charge) Please add guest's names and first names here (max 4):

Payment total \$ _____ Please make checks out SwissclubDC (for members without access to paypal only: please call Eveline ahead and pay at the event.)

Samichlaus/Christmas Party Sunday, December 13th, 4pm

Enjoy a traditional Swiss dinner and a visit from Samichlaus ~

We invite you to join us for a traditional Schinken im Teig and Bûche de Noël served by the Swiss Bakery. Samichlaus will visit and bring something for all of the children

He will have a special reward for all who recite a poem, sing a song or draw a picture.



This event is free and is for Swiss Club members only... Spaces are limited!

(Deadline for registration is December 10, or when all seats are reserved)

Registration is required. Absolutely no admission without prior registration. There will be a cash bar for wine & beer. We will also have our favorite vendor booths for your holiday shopping.

When: Sunday, December 13th at 4.00 PM

Where: Embassy of Switzerland 2900 Cathedral Avenue Washington, DC 20008

To register:

Please include the following information in an email and send to Eveline Roberts at chvd@aol.com.

Who will be attending (list children's ages)? Your email address Your phone number

You will receive a confirmation email to ensure your space has been reserved. Questions? **Member without access to email?** Please contact Eveline at <u>301-460-9571</u>.

SBS Silent Auction by Campbell Graeub

Big Auction Success

The November 14 Raclette Dinner and Auction benefiting the Swiss Benevolent Society (SBS) was an outstanding success. As usual, Reto Weber of the Swiss Bakery prepared a great meal of raclette and add-ons, unlimited seconds, and a special dessert. It met the high standards of the Swiss gourmands.

A big word of thanks is extended to the donors of the 60 items which were placed for auction. All were sold! An equal word of thanks goes to the many who participated in the lively bidding. Of special note is our new Comic and Auctioneer Bernie Unti, who displayed a special talent to get the high live auction result. It was truly lots of fun. This resulted in the total collection of \$2,249 of which \$529 was from the live auction.

Hopefully the lucky winners are pleased and will enjoy their purchases.

All of the money goes to the direct mission work of the SBS. This includes the help to local Swiss in need and the Scholarship Program. As a reminder if you hear or know of a local Swiss who is struggling or is in special need, you should contact the SBS (<u>campbellgraeub@gmail.com</u>) to let them know.

In the name of the Board of Directors of the SBS I wish to extend our sincerest appreciation to the Swiss Club and its members for making this year's fundraising event another big success. Campbell Graeub

Roland R. Zeender

by Christian Haudenschild



October 31, 1931 - October 29, 2015

A loving husband, dad, grandpapa to his family and dear friend of us all has passed away, peacefully, silently, in the arms of his caring wife whom he met at the Swiss Folklore Group in Washington of which he was one of the founders. In the words of his family, he is remembered as the one "who enjoyed making people happy through music, love and humor." Among the many instruments he played were the alphorn, clarinet, accordion (at the Swiss National Day bonfire in the picture above) and drums, which I had the pleasure to accompany with a piccolo at a Basel Fasnacht celebration at the Embassy.

Most of the Swiss Club members know him as the Samichlaus of the Christmas celebration for many years at the Embassy, a jolly, loving and lovable figure that would never intimidate the children, but rather encourage their musicality and creativity. I am honored that he has chosen me as his successor some years ago and that's how he will live in my memory and in the memory of the children then and now.

Swiss Club Quiz

<u>Answer to the November Quiz</u>: Only in Basel, at the Herbschtmäss. What elsewhere is a Cervelat, is a Chlöpfer in the Ostschweiz, but the Basler don't pronounce a hard CH, so even the famous test word for the Swiss dialect is a Gghugghiggheschtly in Basel (slightly exaggerated, but I am not enough Basler to even know when to say jä and when joo). A Mässmogge is a short, stubby sugar cane with a soft brown filling, elsewhere a Zuckerschtengel, somewhat longer, without filling and less elaborate coloring. Elsewhere, a Mogge is just a piece, for example a piece of bread that toothless people dump into their coffe, such as in "Kafi und Mögge", and the milk caffee is not a Starbuck's latte, but a good old "Schale Gold". Maagebrot is a sort of crumbly brownie with a crispy crust of sugar and cinnamon, supposed to be healthy for the stomach.

December Quiz: With the merry sweet season of overeating upon us I can't resist asking another food question. We all know that there are uncountable different ways to eat an Oreo cookie, but what is the correct way of eating a genuine Basler Läggerli? And what is the origin of that name?

Swiss Club Events for 2015

December 6	Grittibenz at the Swiss Bakery in Springfield, VA
December 13	Samichlaus party at the Swiss Embassy

Tentative 2016 Schedule

January 24	Jass at the Roberts residence in Rockville, MD
February 20	Fondue dinner
March 20	Easter Egg Hunt
July 30	Swiss National Day
September 11	Shooting Day in Thurmont, MD with Swiss Rifles

