

## Swiss Club of Washington, D.C.

### January 2021 Postillion



#### **President's message**

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Gruezi, hello, bonjour and salute

Hope everyone had a healthy and safe holiday season. I always looked forward to the January Postillion to renew my Swiss Club Membership and add dates for Fondue, Easter Egg Hunt, Swiss National Day etc. to the calendar. While the future of getting together in person remains uncertain, I have added some dates to the calendar so we can at least celebrate together virtually.

Membership renewals for 2020 were extended to include 2021. If you renewed your membership for 2020, there is no need to renew for 2021. If you did not renew your membership for 2020, you may now [renew for 2021](#). If you have any membership questions, please email [Janine Ali](#).

Looking forward to what 2021 promises.

Stay safe and be well

Lynn Feldpausch Zipf

#### **Information for Traveling to Switzerland**

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As always, you can find the most up to date restrictions, travel advisories and quarantine policies from the [US State Department](#) and [EDA websites](#). Please keep in mind that the restrictions are subject to frequent changes and many are dependent on your citizenship status.

#### **Henry Haller, White House Chef**

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[Henry Haller](#), the Swiss-American chef, and Gaithersburg resident who served five presidents in the longest tenure of an Executive Chef in White House history, passed away in early November at the age of 97. Mr. Haller started at the White House in 1966, under President Johnson, and during the next 21 years planned three weddings, over 250 state dinners, and banquets for 1300 people, in addition to the occasional Presidential request of a poached egg and corned beef hash. Mr. Haller went on to write a cookbook, *White House Family Recipes*, after his retirement in 1987, and was featured on the 1996 PBS series, "The Presidential Palate".

Below is one of Mr. Haller's recipes from his time at the White House.

### **Mrs. Nixon's Florida Lime Pie**

Makes a 9-inch pie

- 1 cup sugar
- ¼ teaspoon salt
- 1 package (¼ oz.) unflavored gelatin
- ¼ cup water
- ½ cup lime juice
- 4 egg yolks
- 1 teaspoon grated lime rind
- 4 eggs whites, at room temperature
- 1 fully baked 9-inch pie crust
- Sweet whipped cream

In the top of a double boiler, combine ½ cup sugar with the salt, gelatin, and water. In a small bowl, combine the lime juice with the egg yolks; stir into the gelatin mixture in the double boiler, using a wire whisk.

Cook for about 7 minutes, or until gelatin dissolves and mixture thickens.

Remove from heat and stir in the lime rind.

Place pan in a bowl of ice water, stirring occasionally as mixture cools.

In a large clean dry bowl, beat egg whites until stiff; gradually add the remaining ½ cup of sugar, beating constantly.

Fold cooled lime mixture into stiff egg white, using a plastic spatula.

Turn into pre-baked pie shell and refrigerate for several hours, or until set. Cover pie with sweet whipped cream and keep refrigerated until serving time.

## Swiss Club Events for 2021

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Fondue	TBD
Easter Egg Hunt	TBD
Swiss National Day	July 31, 2021
General Assembly	October 22, 2021
Raclette	TBD
Grittibänz	TBD
Samichlaus	TBD

## About other Swiss Groups

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### Swiss Rifles:

Ken Schelbert, [ken@schelberts.com](mailto:ken@schelberts.com)

### Swiss Folklore Group:

Erwin Buerlimann, President, 703-507-1751, [Eburlimann@comcast.net](mailto:Eburlimann@comcast.net)

### Die Stauffacherin:

Odile Keuper, Co-President, [denkeup@aol.com](mailto:denkeup@aol.com)

Christine Kursch, Co-President, [ckursch@gmail.com](mailto:ckursch@gmail.com)

### Swiss Benevolent Society:

Barbara Balman, [barbarambalman@gmail.com](mailto:barbarambalman@gmail.com)

### Swiss American Club of Richmond:

[swissamericanclubrichmondva@gmail.com](mailto:swissamericanclubrichmondva@gmail.com)

## Board Members and Volunteer Coordinators

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**President:** Lynn Zipf, [lynn.zipf@swissclubdc.org](mailto:lynn.zipf@swissclubdc.org)

**Vice-President:** Susann Kollmar, [susann.kollmar@swissclubdc.org](mailto:susann.kollmar@swissclubdc.org)

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**Board Member:** Martin Perret, [martin.perret@swissclubdc.org](mailto:martin.perret@swissclubdc.org)

**Swiss Embassy Liaison:** Leo Kalberer, [leo.kalberer@swissclubdc.org](mailto:leo.kalberer@swissclubdc.org)

**Webmaster:** Johannes Hofer, [hhofer@verizon.net](mailto:hhofer@verizon.net)

## Advertisement

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We invite professionals and corporations to place your ad on the Swiss Club Website by contacting [Melanie Way](mailto:Melanie Way).

Your ad will also appear on the e-Postillion which is sent to our membership on a monthly basis. All we need from you is a business card sized image containing your website/email information;

anyone clicking on it will be linked to your website.

2021 prices are as follows:

\$75.00 for dues paying members and \$100.00 for non-members.

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