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# Beyond Muesli and Fondue The Swiss Contribution to Culinary History

**A Summary of Ambassador Martin Dahinden's Book**

*by C. Naseer Ahmad*

## **Introduction**

Breaking bread together has deep rooted spiritual foundations for strengthening fellowship and in easing tensions among people of different persuasions. So, it is propitious that former Swiss Ambassador to United States Dr. Martin Dahinden, who is a seasoned Swiss diplomat with exquisite tastes and a vast reservoir of knowledge and experience wrote a book *Beyond Muesli and Fondue*, which describes Swiss contributions to culinary history.

This is a book to keep handy for all occasions because of the rich content that provides a historical perspective, and it provides splendid ideas to make any gathering memorable. For Americans of Swiss heritage, this book will give a sense of pride.

The book begins with a quotation attributed to the nineteenth century British Prime Minister Lord Palmerston: “*dining is the life and soul of diplomacy.*” This sets the stage for discussion very aptly, just as any diplomatic engagement requires. Ambassador Dahinden explains that in the “*diplomatic world, official dinners are important for two different reasons. They provide a framework for the exchange of information and opinions, for communications, for negotiations, but also for personal contacts.*”



*Former Swiss Ambassador Martin Dahinden with his book Beyond Muesli and Fondue, The Swiss Contribution to Culinary History.*

From personal experience, attending hundreds of gatherings both formal and informal at the Swiss Ambassador's residence as well as the residences of diplomats around the world, one can validate Lord Palmerston's view that dining is in fact the life and soul of diplomacy. One can also affirm that during his tenure as Swiss Ambassador to the United States, many of the delicious recipes mentioned in the book were on the menu in formal as well as informal parties hosted by Ambassador Dahinden and his charming wife Anita Dahinden.

For those fortunate to have the experience of the warm friendship extended by Ambassador and Mrs. Dahinden, and it is true for

his predecessors and successor as well, the door was always open. But because Ambassador and Mrs. Dahinden had a keen interest in culinary history, menu creation became an art form and a team effort. Some aspects of this effort are documented in the “Preface” of the book. Bratwurst, Raclette, and Fondue were often served in many of the gatherings like music concerts or cultural events.

### **The Ambassador Who Educates About Swiss Culinary Contributions**

Before delving into the discussion about the book, it will be worthwhile to discuss a remarkable speech “*Switzerland’s Culinary Footprint in the United States*” by Ambassador Dahinden on May 4, 2016, at the Union League Club, New York during the annual gathering of the Swiss American Foundation. Some parts of his speech are worth mentioning because they convey something very important for the Swiss American heritage.

*“As Ambassador of Switzerland to the United States you hear me often speaking about the strong economic ties between Switzerland and the United States, about Switzerland being number seven foreign investor here, about the half a million jobs Swiss companies created in the U.S., about their high average salaries and about Switzerland being the leader in research and development among all jobs created through foreign investment, or you hear me speak about the challenging role of Switzerland as protective power of the U.S. in Iran, about the deepening of scientific cooperation, etc.*

*Today, I will speak on something completely different: about Switzerland’s culinary footprint in the United States. This fits very well to this year where we celebrate the 150<sup>th</sup> anniversary of Nestlé. While Paul Bulcke will certainly speak on Nestlé with a focus on today and tomorrow, I will trace the culinary footprint back in history. This is something I have done with enthusiasm since I arrived in the*



*Former Swiss Ambassador Martin Dahinden with Swiss American Foundation leaders.*

*United States in 2014. I discovered many unknown and exciting stories I will refer to. Swiss culinary art and heritage is definitely much more than raclette, fondue, and mesli.”*

In this speech, Ambassador gave an excellent overview of the Swiss contributions to the culinary history as it relates to the United States. Again, some of his words are worth repeating here because of the contextual importance.

*“The Delmonico’s Restaurant was the most celebrated place you could eat in the nineteenth century and particularly during the years the Union League Club was founded. Few people know that the Delmonico’s was established by a family from the Italian-speaking part of Switzerland. Lorenzo the Great, as was called the most famous of the Delmonico’s, attracted the most distinguished guests of his time, from Queen Victoria to President Lincoln and Theo-*

*dore Roosevelt, Mark Twain, Charles Dickens, or Oscar Wilde up to the protagonists of the gilded age like the Astors, Morgans, Goodyears, Vanderbilts, or Rockefellers. Many dishes known to the present day were created in this vintage Restaurant like the Delmonico Steak, the Lobster Newberg, or the Baked Alaska. Those dishes are also part of Swiss American culinary heritage.”*

### **The Book as Teamwork**

Gracious and soft-spoken, Ambassador Dahinden made sure to credit all those who helped him in the English version of this book. The original version of this historic book was published in German. Cheryl A. Fain, the Embassy of Switzerland’s official translator, is credited for the English translation. Ambassador Dahinden wrote that, “*Joao Marcos Barboza, the masterful chef of the Swiss Residence transformed the old recipes into modern recipes based on the same ingredients and with the same flavors as the original ones.*” He further stated that “*interns from the world of gastronomy contributed to the individual chapters and brought culinary Switzerland closer to the American public through events. I am grateful to Manuela Flattich (Ice Cream), Nicolas Roth Macedo (Cocktails), Jana Schnewwly (Desserts), and Alin Flückiger (Soups).*”

### **Book Dinner at the Fourth Estate, National Press Club, Washington, D.C.**

The Team approach worked very well in not only the production of the English version of Ambassador Dahinden’s book, but also the presentation on the Embassy event menus. In addition, there was a spectacular event at the prestigious Fourth Estate Restaurant in the National Press Club (NPC), where the nation’s leading journalists and public engagement professionals participated in a memorable setting. NPC website highlighted this event on their website with the heading:



*Former Swiss Ambassador Martin Dahinden signing his book at the National Press Club.*

*“Swiss ambassador to take questions, share his recipes at Fourth Estate restaurant, Sept. 17.” Detailed information described the event as:*

*“The National Press Club’s Events and International Correspondents Teams are announcing an evening with Martin Dahinden, ambassador of Switzerland to the United States, on Monday, Sept. 17, at 6:30 p.m. in the Fourth Estate Restaurant.*

*The event, part of the Club’s Ambassador Series, will include a Q&A session with Dahinden. And the menu will feature not only include traditional Swiss favorites such as raclette, but also recipes from Dahinden’s cookbook, Beyond Muesli and Fondue: The Swiss Contribution to Culinary History.”*

## **A Few Words about the Book**

Organized in seventeen chapters, this book makes a delightful reading. The chapter lengths vary but each chapter has its own charm,

providing wonderful material. The readers will receive a lesson in history and information about not only historical incidents but also the recipes and how many people are served. A great aspect of this book is that the reader can just jump to the chapter that one feels like reading. For example, if at a moment, one is in the mood for an ice cream then there is a chapter dedicated for those with a sweet tooth.

### **Sunlight Food: Dr. Bircher-Benner and his Muesli**

The opening chapter “*Sunlight Food: Dr. Bircher-Benner and his Muesli*,” Ambassador Dahinden writes: “*Muesli or Birchermüsli is the most famous Swiss food. You can find it everywhere now, in the shops and at breakfast tables. This healthy dish is newer than many would expect. It has a troubled history and only a few people know the original recipe.*”



*Bircher Muesli at The Swiss Bakery*

From this point forward in the book, Ambassador Dahinden educates the readers who might not be familiar with Swiss history, the country’s traditions or the history of many dishes that have a Swiss connection in some form. In this chapter, readers will learn about the exemplary life of Swiss doctor Maximilian Oskar Bircher-Benner and how he became an excellent proponent of nutritional reform through his medical practice in Zurich’s industrial quarter, which “*exposed him to the poor state of health of many working class families.*” His medical practice also led him to discover that even the well-to-do families suffered from poor nutrition. From his ob-

servations, he developed the theory of “*sunlight food*” which did not make him popular, and he was ostracized. Dr. Bircher-Benner did not give up, instead he carried on with his efforts for public health through improved nutrition. His clinic attracted many famous personalities like novelist Thomas Mann, winner of the 1929 Nobel Prize in Literature and Swiss poet Herman Hesse. “*Through Bicher-Müesli, which is named after him, he secured lasting fame,*” writes Ambassador Dahinden.

### **A Chocolate Dinner**

“*A Chocolate Dinner*” is an illuminating chapter in which Ambassador Dahinden informs the readers about the history of chocolate, which was not even invented by the Swiss, though it is associated with Switzerland just as readily as are mountains, watches, and cheese. “*More than two-and-half thousand years ago, the Mayans cultivated cacao trees, and their language gave us the name xocolatl for a beverage made from cocoa beans,*” wrote Ambassador Dahinden while explaining how the habit of drinking chocolate was brought to Europe by the Spanish conquerors and then became a favorite drink of the European aristocracy.

After providing a historical background of chocolate, Ambassador Dahinden mentions that the “*Swiss chocolate manufacturers successfully follow a strategy similar to the of the watchmakers: they focused on quality, innovation, and high added value.*” He lists the pioneering Swiss chocolatiers and their investments abroad adapting to local tastes. Before giving a number of recipes at the end of this chapter, Ambassador Dahinden writes: “*Chocolate is more than a sweet. One of the popular dinners at the Swiss Residence in Washington is the ‘Chocolate Dinner’ which features chocolate in every course and became a topic of social conversation in Washington. The recipes of this remarkable menu are by Chef Marcos Barboza of the Swiss Residence.*”

### **Maestro Martino: A Ticinese Ends the Culinary Middle Ages**

The story of Martino Rossi, born around 1430 in the mountain valley known as Valle di Blenio in the Canton of Ticino, is fascinating. Ambassador Dahinden describes him as “*one of the most important chefs of all time.*” In this chapter, the readers will learn that Martino Rossi was one of Pope Paul’s private chefs from 1464 to 1471, and then he worked for Pope Sixtus IV. An indication of the high regard for Chef Martino Rossi’s brilliance is that in 1475, the head of the Vatican Library lists his recipes in a Latin cookbook “*De honesta voluptate et valetudine (Of Honest Indulgence and Well-being).*” This cookbook was later translated into other languages as well. “*These recipes are a departure from the culinary culture of the Middle Ages and later form the core Italian cuisine,*” writes Ambassador Dahinden. “*Because clocks could not be found in the kitchens at that time, Martino gave indications by how many paternosters should be prayer until the dish was roasted, boiled, or simmered. That penchant for practicality and precision has remained a Swiss characteristic to this day,*” adds Ambassador Dahinden.

### **Anna Weckerin and Her Delightful New Cookbook**

“*The first cookbook written by a woman comes from Anna Wecker of Basel, or Weckerin in the female form customary at that time. Ein Köstlich New Kochbuch (A Delightful New Cookbook) of 1598 is a protestant work through and through and also suits Basel well for that reason,*” writes Ambassador Dahinden before describing Wecker’s remarkable family history and her passion of considering food as medicine for well-being. He states that “*Anna Wecker was an early advocate of dietetics, the science of eating the right foods to prevent and cure diseases,*” and links Wecker’s philosophy to Dr. Bircher-Benner and “*his famous Bircher muesli.*” Among the

recipes from Wecker's cookbook is the "Roasted Salmon" serving four persons.

### **Vatel and the Sun King's Delights of the Table**

"*Vatel and the Sun King's Delights of the Table*," is a chapter with both drama and delightful recipes. "After the fish delivery for the great banquet for Louis XIV did not arrive on time, Vatel threw himself on his sword," wrote Ambassador Dahinden while providing the historical background about Vatel and the six recipes mentioned in this chapter. "Omelette Aux Asperges"—Asparagus Omelette was apparently a favorite of Louis XIV. The palace of Versailles had many plots occupied with hot-beds to grow asparagus.

### **Dunand: Napoleon's Chef and Poulet Marengo**

"*Dunand: Napoleon's Chef and Poulet Marengo*," is another interesting chapter with history, but not the drama of a chef throwing himself on his sword to avoid shame and embarrassment. One learns about the origin of Poulet Marengo—associated with the Battle of Marengo in 1800—and the creativity of Dunand. Legend has it that Poulet Marengo became Napoleon's favorite dish that was prepared for him after every battle. In addition to Poulet Marengo, there are a few more interesting recipes with Swiss origins in this chapter.

### **Delmonico's and Haute Cuisine in the New World**

"*Delmonico's and Haute Cuisine in the New World*," provides a good historical perspective of the travels and business ventures of Giovanni Del-Monico hailing from the small Ticinese village of Mai-

rengo. Readers will obtain an understanding of the successful Delmonico's restaurants perhaps by the work ethic which inspired the motto: "Quality is more important than the price." The Delmonico Cookbook published in 1880 which was followed by "*The Table: How to Buy Food, How to Cook It, and How to Serve It*"—both mentioned in this chapter provide valuable insight behind the Delmonico legend, and of course, The Delmonico Steak served today.

### **Joseph Favre: The Revolutionary and His Culinary Dictionary**

Ambassador Dahinden narrates the amazing story of Joseph Favre, a nineteenth-century Swiss Revolutionary, who was a "*lively intellectual with broad interests and great curiosity.*" From reading Joseph Favre's story, the reader will come to appreciate the author's skill in bringing attention to a subject, his life, and specific contributions—both intellectual as well as culinary—to history. During his lifetime, Favre worked in many restaurants and hotels, served food in a variety of settings, and interacted with people from different backgrounds. As the story goes, in 1876, Favre worked as a chef at Hôtel Zaehringen in Fribourg, and prepared a light meal for Empress Eugénie, who was travelling *incognito*, and the Bishop of Orléans, Félix Dupanloup. After the meal, Bishop Dupanloup apparently said that Favre's cooking was "*diabolically good.*" Favre spent the last years of his life preparing a great dictionary of cooking. According to the Wikipedia, the complete work in four volumes appeared in 1895, with a notice to the Reader:

*"Struck by the considerable number of fanciful terms and names given to dishes on restaurant menus and the menus of dining rooms, I have long thought that classification in the form of a dictionary, including the etymology, history, food chemistry, and properties of natural foods and recipes would be a book most useful to society."*

## **César Ritz: King of Hoteliers and Hotelier to Kings**

In the short chapter “*César Ritz: King of Hoteliers and Hotelier to Kings*” which begins aptly with the assertion that the name “Ritz” is a trademark for glamour and chic lifestyle, Ambassador Dahinden efficiently describes the story of Ritz who set standards for the luxury hotel business and how the name is so attractive even today. The reader will learn about César Ritz’s humble beginning as the thirteenth child in a shepherd’s family in a small village in the Canton of Valais. Ritz’s family sent him to work in an inn, where he would work as a *sommelier*. He was soon thrown out and told that “*nothing would become of him in the gastronomy business.*” But as fate would have it and as his career path progressed, Ritz came into contact with the upper class. With each progression on the ladder to success, Ritz would find his calling to become an entrepreneur. In 1905, he opened the Ritz Hotel in London. Soon after, Ritz Hotels opened in cities around the world. Though, Ritz died in 1918, “*the reputation of his hotels has long outlived him,*” notes Ambassador Dahinden. Like the previous chapters, recipes for mouthwatering dishes are found in exquisite detail.

## **Oscar of the Waldorf**

Like the captivating story of César Ritz, the tale of Oscar Tschirky is awe inspiring. Some would say that it is too good to be true—“*a poor man, who attained prestige and wealth in America through his great commitment.*” Hailing from the German-speaking part of Switzerland, Oscar followed his brother to America at the age of seventeen, partly in response to the letters of his brother which mentioned the opportunities available in this country. Soon after arriving in America, he applied for U.S. citizenship and got a job as a porter at the famous Hoffman House Hotel on Broadway

in New York City. With a strong work ethic and efficiency, Oscar Tschirky moved into a succession of roles until he became the steward on the hotel owner's yacht. In 1893, Oscar Tschirky later joined the famous Waldorf Hotel as the *maître d'hôtel*. In 1896, he published *The Cookbook by "Oscar" of the Waldorf*. Out of the recipes in the book, the Waldorf Salad is the most well-known and widespread to this day.

While portraying Oscar Tschirky's story, Ambassador Dahinden also renders the history of the famous hotel as well. The original hotel was so successful that John Jacob Astor, a cousin of the builder William Waldorf Astor, built a new seventeen-story hotel next door called Astoria, which was joined by a connecting passageway called the Peacock Alley. With the new hotel, the two properties were named as "*Waldorf=Astoria*," denoting the passageway. In 1929, the old *Waldorf=Astoria* was demolished to make way for the Empire State Building. A new hotel with the same name "*Waldorf=Astoria*" was built on Park Avenue and Oscar Tschirky worked there as well. On the fiftieth anniversary of the hotel, where he also had worked for fifty years, his biography *Oscar of the Waldorf* was released.

### **Henry Haller: The White House Chef**

"*Henry Haller: The White House Chef*" is one of the most interesting chapters narrating the historical background of the famous chef—who served many U.S. Presidents—from Altdorf, Switzerland and received his initial culinary training at the Park Hotel in Davos. "*Life in the White House is immensely fascinating to the general public*," Ambassador Dahinden accurately states. He then provides a brief—with emphasis on culinary aspects—history of life in the most recognizable building in the country and perhaps around the world. "*The eating habits in the White House fundamentally changed with the Carter family. After more than 120 years, the*



*Ambassador Dahinden with Chef Henry Haller at the White House.*

*American President came from the Old South again. With him, the lifestyle from Dixieland also moved into the White House, often simple dishes from Carter's home and with unconventional hospitality" writes Ambassador Dahinden. What is interesting is that Chef Henry Haller was there before him and had already served some of President Carter's predecessors. There is an interesting story about the Chinese Walnut Chicken, which was one of the favorites dishes of Pat Nixon's. "When she described the recipe to journalists as a 'favorite of Henry's, members of the press assumed that Henry Kissinger had brought back the recipe from China. But it came from Henry Haller." The White House Family Cookbook, Henry Haller's memoir includes some of the recipes for the dishes served in the White House. The recipes for the favorite dishes of different U.S. Presidents and/or their spouses make Henry Haller's memoir and this chapter a fun read.*

A special treat for the guests visiting some functions was that they also had the opportunity to see Chef Henry Haller, who passed away on November 9, 2020, at the age of 97.

## **Julius Maggi: Soup in the Industrial Age**

*“No other Swiss citizen has had such a profound impact on cultural history of soup as Julius Maggi, the well-known pioneer in industrial food production,”* writes Ambassador Dahinden as he narrates the fascinating tale of this inventor who was born in Frauenfeld, Switzerland, in 1846 in an Italian immigrant family. His father was a mill owner who earned a considerable fortune. Julius Maggi took over his father’s business and expanded it. He was a keen observer and his curiosity led to the invention of soup. *“A groundbreaking success was the launching of the Maggi bouillon cube (Kub),”* writes Ambassador Dahinden. In an effort to patent his invention, Maggi founded the *“Société du Bouillon Kub.”* As Ambassador Dahinden further explains, in 1912, six million of those bouillon cubes were sold in France each month. Paris was virtually inundated with bouillon cubes advertisements. His marketing genius can be understood by the distribution of free samples in street kitchens. Readers will further learn about “cubism” as an art form.

*“It is a small world, after all”* is an expression people use often. This was true for Maggi as well. One of the French chefs Maggi collaborated with had also worked for César Ritz.

From this chapter, the readers will learn a lot about Maggi and the company bearing his name. *“The Maggi cube and many other of Julius Maggi’s products are still on grocery store shelves throughout the world,”* adds Ambassador Dahinden. The Maggi company was absorbed in the Nestle corporation and Maggi products are now sold by this multinational giant.

## **The Savory Swiss Soups and Their Stories**

*“The Savory Swiss Soups and Their Stories,”* starts with the statement that *“soup was the first nourishment cavemen took from the cooking pot.”* In describing the soup *“Potage a La Guillaume Tell,”*

the Ambassador Dahinden sets the stage beautifully to introduce the readers to different soups, their recipes, and history. “*Potage a La Guillaume Tell*” was created by Ferdinando Grandi, who was the great nineteenth-century chef and who perhaps had Rossini’s beautiful opera “*Guillaume Tell*” in mind while creating this soup. The recipe of Anna Weckner’s Almond and Pea soup, based on her cookbook mentioned earlier, is included in this chapter. The “*Kappeler Milchsuppe*” has its origins from the First Kappel War between the Protestants and the Catholics in the Old Swiss Confederation. The interesting thing about this chapter is that in addition to providing the history of each soup mentions the culinary luminaries mentioned in this book in earlier chapters so everything ties together well.

### **Carlo Gatti:**

#### **The Swiss Inventor of the Ice Cream Cone**

Ice cream cones sell like hot cakes during the hot summer days. Perhaps not many people know that the inventor of this vital rescue and relief item’s origin was born in Marogno in the Val Blenio valley in the Canton of Ticino, Switzerland—not far from where Martino Rossi was born. Ambassador Dahinden educates the readers about the interesting life and business career of Gatti, who was a creative genius. Like some of the other earlier chapters, Ambassador Dahinden provides the recipes of the famous ice creams and the famous hotels or restaurants they were served. Furthermore, he mentions that on special occasions at the Embassy of Switzerland in Washington they are served on an ice cream cart. As the saying goes, this is something to write home about.

#### **Swiss Desserts and the Stories Behind Them**

From the chapter “*Swiss Desserts and the Stories Behind Them*,” the reader will learn that before cheese and chocolate, Swiss

confectioners spread the country's culinary reputation throughout Europe. Ambassador Dahindsen's skills as a storyteller and as an educator really shine in this chapter because in a few pages not only does he give a brief historical overview, but he also describes the recipes of mouthwatering desserts.

### **Cocktails Served at the Swiss Residence in Washington**

Libations served before the official events start are vital ice breakers for conversations, especially in a diplomatic setting. So, the chapter "*Cocktails Served at the Swiss Residence in Washington*," the creativity of the team at the Swiss Embassy in Washington. Even though not all drinks served are necessarily Swiss in origin, they are crafted in a manner which blends both Swiss and American history as well as culture in the most imaginative way. Here are a few examples:

- "*Fifty Seven Chevy*" is named after the popular car made by the Chevrolet Motor Company started by Louis Chevrolet who was born in La Chaux-de-Fonds, Switzerland, and moved to the United States in 1901.
- "*Golden Gate 75*" drink commemorates the 75<sup>th</sup> anniversary in 2012 of the Golden Gate Bridge, San Francisco, California. This drink also honors the famous Swiss-American engineer Othmar Ammann who played an important role in the construction of this bridge.
- "*The Astoria*" was created by Oscar of the Waldorf and was published in the book *100 Famous Cocktails* in 1934.

### **In Search of a Swiss National Cuisine**

"*In Search of a Swiss National Cuisine*" is an interesting chapter which provides the analysis as well as explanation of why foodies can't identify a specific Swiss cuisine despite enormous contributions to culinary history.

Because each chapter presents interesting historical perspective and dishes or drinks with Swiss origins, it is hard to ignore the Swiss contributions to culinary history and just as hard to pick a favorite because every chapter is outstanding in its own right.

The book provides a culinary journey from the Renaissance to the modern times. It gives so many opportunities to discover remarkable chefs and the recipes associated with them.

The list of recipes, neatly organized by categories such as soup, desserts, and cocktails and drinks, is tucked at the end of the book. For those who want to try any of the recipes, this list contains the designated page number.

This book is a splendid idea for an ice-breaking diplomatic discussion in any setting. It should also be a good item for the bookshelves of diplomats who work hard to solve sometimes intractable issues.

### **On the Road with the Ambassador Dahinden's Book**

Books inspire readers to try recipes, and there are so many ideas that can be explored with *Beyond Muesli and Fondue*. Another option is to explore the choices in local surroundings. In the Washington, D.C., metropolitan area, the Stable restaurant and the Swiss Bakery might satisfy those looking for some of the culinary choices in the book. Each restaurant has its own charm and unique history. For instance, when a customer visits the Swiss Bakery run by Laurie and Reto Weber, they might feel as if they are in Switzerland, whereas the bakery is actually in a strip mall just outside the Beltway in Springfield, Virginia. The staff is friendly, the ambiance is definitely Swiss, and the food is both tasty and excellent. The menu includes traditional items that a customer might find in the streets of Geneva, Zurich, or Zermatt.

Laurie's introduction to the culinary world began as a child in her parents' restaurant in the Midwest, her father was also a baker.



*The Swiss Bakery is in Springfield, Virginia.*

Reto's story is like some of the people mentioned in Ambassador Dahinden's book.

In his native Canton of Thurgau in Switzerland, Reto followed in his grandfather's footsteps to become a baker and pastry chef. He arrived in the United States in 1996 to work for Albert Uster Imports, North America's premier importer of fine Swiss foods. As their Research and Development Chef, Reto traveled extensively throughout the U.S., teaching classes and giving demonstrations on Swiss products to food professionals. In 2001, Reto and Laurie purchased a small neighborhood bakery and created The Swiss Bakery and Pastry Shop, where their client list includes embassies like the Embassy of Switzerland, Washington, D.C., Swiss Societies (Clubs), and other organizations.