

*Editorial Dear Readers in the United States*

HELP!!!

For a long time I received so many articles that I regularly had to let some people know that, unfortunately, their article could not be published due to lack of space. Lately this has changed – I don't know why. But what I do know is that there are plenty of interesting stories out there, just waiting to be told. So many Swiss have a special job, live somewhere unusual, have a wonderful hobby or simply do something outrageous that all other Swiss would love to know about. And you have probably no idea how many artists are among us!

Then there is always the possibility to inform readers about activities in your Swiss Club. Here, you simply have to bear in mind that the deadlines are relatively long.

So, I am definitely counting on you to again be inundated with proposals for articles – and obviously everything accompanied by pictures!



And who would have guessed that making jams and jellies is a hobby of mine! It started with all the trees we have in the garden. First it was apricots and plums, kumquat jam and jelly and orange marmalade, and then I got creative with fig-lemon jam.

WAL BAUR, EDITOR, REGIONAL PAGES USA  
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*North Carolina Swiss Society of Charlotte*

The Jass-Tournament in October 2010 at Daetwyler Corporation in Huntersville produced a new Jass-König, Walter Siegenthaler. Hansruedi Gruenenfelder (2), Astrid Peterson (3) and Lisa Koch (last) rounded up the picture. Congratulations! Maggiano's Restaurant in Charlotte was host to our Annual Meeting in November 2010 and



The Annual Meeting was held at Maggiano's Restaurant in Charlotte

we were able to welcome Viviane Bechtler as a new Board member, as Julie Jetzer did resign after 5 years of service. Thank You Ladies!

Santa Claus was a hit with everyone on December 5th and the

Jetton Park in Cornelius provided a great environment and surroundings. Thank you Samichlaus and Schmutzli for all the hard work and keeping up with the children (and adults); we will see you next year.

For further information on our upcoming



Walter Siegenthaler is the new Jass-König, Hansruedi Gruenenfelder was 2nd, Astrid Peterson was third and Lisa Koch got the red lantern price for beeing last.

events (Raclette Evening, Family Picnic etc.), visit our Website: [www.swisscharlotte.com](http://www.swisscharlotte.com) We are all looking forward to seeing you at one of our activities.

On behalf of the Board and with Best Regards,

WALTER HESS, PRESIDENT  
SWISS SOCIETY OF CHARLOTTE  
(mail2wally@juno.com)



As usual, Samichlaus and Schmutzli were the big hit with old and young!

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Next Regional News

**Swiss Review 3/11**  
Deadline USA May 2nd, 2011  
On the Internet June 20  
Approx. Arrival USA Middle of July

**Swiss Review 4/11** No Regional News

**Swiss Review 5/11**  
Deadline USA Oct. 5, 2011  
On the Internet November 20  
Approx. Arrival USA Beg.-Middle of November\*

## Massachusetts

### Aurelio Bognesi: A Swiss Amongst the New Hampshire Masters

Swiss woodworker Aurelio Bognesi, born, raised, and educated in Lugano, came to the United States carrying the luggage which has helped to make him the renowned artist he is today: Swiss craftsmanship and work ethics, together with the imagination and creativity characteristic of the people of Ticino.



**Coffee-Table:** Bognesi's work combines high functionality with delightful uniqueness and beauty that inspires.

A graduate of the "Centro Scolastico per le Industrie Artistiche," a design school in Lugano, Bognesi worked as a designer

in Paris, the Caribbean, and New York before establishing his studio in Hardwick, Massachusetts, where he lives with his wife Wendy.

Bognesi has received a warm welcome from his American contemporaries, who have recognized that Bognesi's work combines high functionality with delightful uniqueness and beauty that inspires. In the words of David Tatlock, "Aurelio, or 'Bolo,' is a bolt out of the blue...What you get in a Bolo piece is stunning and functional. Chalk it up as a plus that his breadth of view and training is far beyond these shores, even as he has nestled into the quietly generative calm of Hardwick, Massachusetts, free to work out his sumptuous ideas." Not surprisingly, Bognesi received "an invitation to join the New Hampshire Fur-



**Small chest with two drawers.**

niture Masters Association, whose annual fall auction showcases some of the best current work anywhere" (Scott Gibson—"Furniture—102 Contemporary Designs.") The Wall Street Journal describes the Furniture Mas-

ters (www.furnituremasters.org) as "Crafting Tomorrow's Antiques, Today."

Bognesi's work is part of some important private collections, and has been shown in several galleries and at the Currier Museum of Fine Art, the Portsmouth Museum of Fine Art, and Paradise City Art Festivals. It has also been featured in several books and magazines in the States and abroad.

When working with clients, Bognesi designs dream furniture through scale models until his customer is perfectly satisfied,

and will ship his furniture anywhere in the world. His pieces are true reflections of his craft and method: utterly refined, down to the smallest detail, while at the same time appearing peacefully and happily effortless.

Bognesi's collection can be viewed at his website, [www.aurelio-bognesi.com](http://www.aurelio-bognesi.com), and he can be contacted at [ambodesign@gmail.com](mailto:ambodesign@gmail.com)

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**Chair:** Every piece of furniture is a true reflection of Bognesi's craft and method



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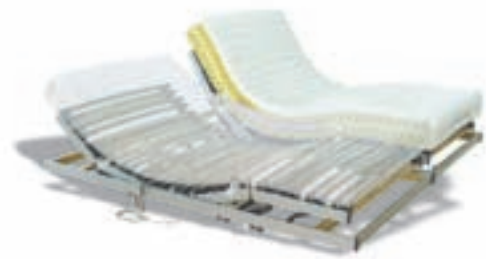
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## Michigan Swiss Community News

The Swiss community in Michigan was very active in 2010 hosting traditional annual events, such as the popular Fondue dinner, 1<sup>st</sup> of August picnic



Taste of Switzerland event at Henry Ford Estate, Dearborn/MI showing Master Chef Leopold Schaeli and Honorary Swiss Consul in Detroit, Walter Wegmueller

and Christmas Party with Swiss Santa of the Detroit Swiss Society, as well as by taking advantage of special occasions to celebrate our Swiss heritage and showcasing Switzerland. Members of the Detroit Swiss Society came together at the Detroit Science Museum early in the year to view the Swiss movie

"The Alps." Some preferred the warmer weather and attended a very special "Open House" at the Michigan International Speedway. Two Swiss teams from Winterthur competed and won the \$ 2.5 million first prize in their category of the Progressive Insurance \$ 10 million Automotive X-Prize Competition, promoting the next generation of highly fuel/energy efficient vehicles. We were honored to have the winning Swiss team joining us for two cookouts during their long competition in Michigan. We were also delighted to have had the opportunity to host

Marc Müller from the French speaking part of Switzerland during his world tour in a solar and wind powered vehicle. We were able to facilitate local meetings for him with industry and university leaders in the



Swiss Santa Robert with youngest Detroit Swiss Society member, Willow Walther

field of green technology. Another memorable occasion was a wonderful concert by the visiting Knabenmusik from St. Gallen. Finally, a very special highlight was the Detroit Swiss Society's

"Taste of Switzerland" event at the historical Henry Ford Estate in Dearborn in October, with about 90 in attendance. Special guests included the Honorary Consul General of Austria in Detroit and our famous guest speaker and long standing member, Master Chef Leopold Schaeli, who introduced our fea-



ICARE solar car at Ford Motor Company in Dearborn (left to right): Robert Santer, Chief Product Analyst, Ford Motor Company; Marc Mueller, ICARE Project Solar World Tour; Gerhard Schmidt, Chief Technical Officer, Ford Motor Company

tured Swiss wines and food as part of a PowerPoint presentation showcasing Switzerland. 2011 promises to be another great year of events thanks to our engaged and creative team of board members and volunteers. For more information about the Detroit Swiss Society, please check out our website: [www.detroitsswiss.com](http://www.detroitsswiss.com).

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## Canada

### Singing and Yodeling in Vancouver, B.C.

#### 27th Swiss Singing and Yodeling Festival, June 23 - 26, 2011

The Vancouver Swiss Choir and the Swiss Society of Vancouver are proud and honored to have been chosen as the host of the 27th Pacific Coast Swiss Singing & Yodeling Festival. Welcome to the University of British Colum-

thentic and natural beauty of this unique surrounding. 13 Choirs with over 250 singers and yodelers will participate in the four-day event. They come from Canada, the USA, Switzerland, and Korea: Jodelklub 'Edelwyss' and "Helvetia-Alpenglühn" from Portland, Swiss Singing Society of San Francisco, Männerchor 'Edelweiss' and 'Enzian' Ladies Choir from



The singers of the Vancouver Choir, together with the members of the Vancouver Swiss Club are organizing the 4-day event.

bia in Vancouver, the holiday destination and congress venue in a setting of tall forests, snow-capped mountains, nestled beside the Pacific Ocean. Discover the many attractions of the au-

Tacoma, Swiss Singing Society 'Harmonie' from Los Angeles, Swiss Chorus 'Edelweiss' from Salt Lake City and the San Joaquin Valley 'Swiss Echoes' from Ripon, California. They are



joined by 3 Canadian Choirs, the 'Kims Modi Kapelle' from Korea and the 'Jodelklub Niederurnen' from Switzerland.

Like everything else in Switzerland, the country's folk music has been subject to the diversity of its landscapes, languages, folk customs, and traditions. On Friday, June 24 at the renowned Chan Centre for the Performing Arts at UBC, the 250-person Grand Chorus will combine the best Swiss Choral Singing with

The Non Singer Badge Holder Program will enjoy Friday engaged in their own activities under the motto "Explore UBC's world-class gardens, museums and aquatic centre or join one of the two guided tours in Vancouver." Evenings are reserved for celebration, dancing to three live bands, good food and wine. Sunday morning offers a Yodeling Mass performed by the Jodelklub Niederurnen and culminates in the Banquet and Closing Ceremony. For Room Reservations at UBC, Festival Registration & Badge, Individual Tickets, Yodeling courses, Ads/Sponsorship, Transportation from and to



Vancouver is a beautiful destination. All Choirs from the Western United States are looking forward to travelling "up North"

old Swiss Volkslieder and Jodellieder. All singers are dressed in colorful authentic costumes. The Folk Fest on Saturday offers the stage to the 13 choirs, many soloists, an Alphorn chorus, and Kim's Schwyzerörgeli-Quartet. Yodeling courses are offered to members of the participating choirs as well as to the public.

Airport check out our official website [www.saengerfest2011.info](http://www.saengerfest2011.info). All UBC accommodations are discounted and include breakfast and all Festival venues are within walking distance.

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*California*  
*The Swiss Benevolent Society of San Francisco celebrates its 125<sup>th</sup> anniversary*

In 1850, two years after gold was found at Sutter's Mill, the Swiss Consulate was established in San Francisco. Around that time, a Swiss Mutual and Benevolent Society of San Francisco was also founded but we know



Consul General Julius Anderegg listens to a presentation

little of it. We consider therefore the founding of the Swiss Relief Society in 1886 by Swiss Consul Antoine Borel and other Compatriots as our founding date. Swiss immigration was very different then, as people emigrated to find work and to survive. Most immigrants spoke little or no English and were isolated from the general economy; they depended largely on their fellow Swiss for help and social life. In 1901, The Swiss Relief Society was formally incorporated and everything was well until April 18, 1906 when the earthquake and subsequent fire destroyed

San Francisco. Even the office of the Swiss Relief Society burned and all archives were totally destroyed. Vice-Consul Freuler went through the smoldering debris of the office and managed to retrieve the fireproof safe. It contained \$11,537.52, equivalent to \$283,800 today. Acting Society President Emil Pohli immediately started disbursement of cash to the Swiss earthquake victims at special weekly meetings. By the end of the year, they had disbursed the entire sum. In 1916, the widow of Consul Borel donated \$20,000 to the Society in memoriam of her husband. To put this into perspective: a homeless person could get one week's stay in a room at the Helvetia Hotel for \$2.50! On a humorous note, there was a debate whether to organize the customary Swiss Independence Day picnic in 1919 on June 29, as Prohibition started on July 1st of that year! In the end, tradition prevailed and the picnic was held on August 3d, without beer and wine.

The Society survived World War One, the Great Depression and World War II, where six members



President Ruedi Sandmeier presides over the 126<sup>th</sup> Annual Meeting

lost their lives fighting on the side of the Allies. After World



War II, the Society reached its highest membership ever, with 628 paying members. As the US instituted its social programs, the need for financial assistance from the Society diminished. However, we realized the need to provide financial assistance for the education of our younger members. In 1979, August K. Strotz put the scholarship pro-

During the last 25 years, generous donations from Mrs. and Mr. Amstutz in 1986, Mrs. Canonica and Mr. Isler in 2000, and by Mrs. Iselin in 2006 enabled us to broaden our scholarship program. At the 2011 Annual Meeting Mrs. Iselin pledged another \$50,000 to her scholarship fund. Thank you very much. The Amstutz scholarship was the first to be awarded on merit only. Since its inception, our program has supported students with close to \$750,000. This generosity has been made possible by contributions from our members and the aforementioned donors, our investment income, financial support by Swiss clubs in the



Partial view of the members present at the Annual Meeting

gram in motion, and it was an immediate success. Financial assistance to the less fortunate was not stopped, but it was no longer the main focus. In 1986, the Swiss Relief Society celebrated the 100<sup>th</sup> anniversary with a ball, attended by Mayor Diane Feinstein and Swiss Ambassador Klaus Jacobi. The society also changed its name to "The Swiss Benevolent Society of San Francisco." Two years earlier, the first Seniors Party and Spring Dance was organized by Mrs. Iselin; this popular party, free of charge for seniors over 70 years, has been held ever since and is usually attended by over 100 people.

Bay Area and the Swiss Federal Government. This year, as we celebrate our 125<sup>th</sup> anniversary, we are a vibrant society and proof that we have changed with the times. We will celebrate this milestone with a formal Gala Dinner and Ball on September 10 at the Westin St. Francis in San Francisco. Please visit our web site [www.sbsf.com](http://www.sbsf.com) for more information.

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## New York Swiss Ball 2011

### in Honor of Albert Gallatin (1761-1849), America's Swiss Founding Father

January 29<sup>th</sup>, 2011 marked the 250th anniversary of Gallatin's birthday. To celebrate the occasion, the Swiss Society of New



Animated conversation between John Sexton, President of New York University and Ambassador François Barras, the Consul General of Switzerland in New York

York dedicated its annual Ball to this historical figure, who arguably has been overlooked by history.

Held at the spectacular Pierre Hotel on Fifth Avenue across from Central Park, the Swiss Ball is the most important formal social event of the Swiss commu-

nity. It was a great success, attracting more than 300 people. "This is a record attendance of a level not seen in over 25 years," underlined Beat Reinhart, the Swiss Society President. To mark Gallatin's historic times, guests were welcomed to an ambience enlivened by students of the Albert Gallatin School for Individualized Studies of New York University, who were dressed in period costumes. Gallatin's image on his US postage stamp fronted the Silent Auction booklet, and his immeasurable lifetime of commitment to public service in the founding of the United States was shown on the dinner card with important dates of his life.

The evening started with a cocktail reception. Soon there was a dense crowd of people milling around - greeting, hugging and toasting galore. And yes, there was that scent of warm cheese in the air, too. Can't have a gathering of Swiss expats without "Raclette" - no matter that there's dinner to follow later! We just



From left: Daniel Haener, former Swiss Deputy Consul General in New York; Nicholas Dungan, Author; two students from Gallatin School at NYU; Jeannette Seifert-Wittmer, Vice-President Swiss Society and Swiss Ball Chairperson; Gallatin student; Beat Reinhart, President Swiss Society; Lukas Sieber, Presence Switzerland, Swiss Embassy, Washington, DC; Gallatin student; Dr. John Sexton, President New York University.

love our cheese, don't we! The doors to the grand ballroom then opened for the main part of the evening. The orchestra played a wide array of music under the magnificent chandeliers. In the later hours, the Late Night Ball, attracted many young Swiss. It's a new concept introduced a year ago with which the Swiss Society hopes to generate the interest of a new generation for the events and activities of the organization.

be found in education, with the founding of New York University. "To this day NYU is influenced by the spirit of Gallatin. The essence of Gallatin is Swiss. And the essence of NYU is Gallatin." The biggest jewel of NYU, he added, was the Gallatin School for Individualized Studies, where students compile their own curriculum. The 2011 Swiss Society Fellowship Prize of \$ 10,000 is awarded to NYU's Gallatin School.

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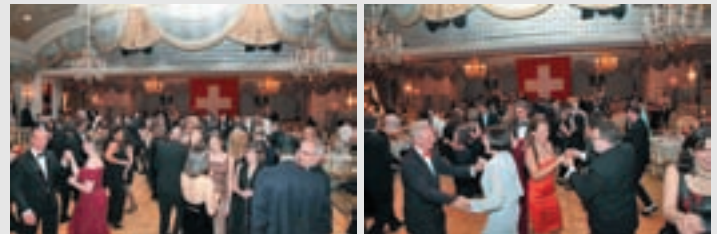
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The dance floor of the ball room was busy until late at night

The Swiss Ball was held under the patronage of Ambassador François Barras, the Consul General of Switzerland in New York, who has only recently taken up his post in the city. He reminisced that nearly to the day 20 years ago, as a guest then, he had come to a Swiss Ball once before. "Not in my wildest dreams would I have imagined to find myself here again. And to have the honor to be the patron of the Ball."

The guest speaker John Sexton, President of New York University, spoke about the varied interests and activities of Albert Gallatin. In Sexton's view, Gallatin's most important legacy is to

The Swiss Ball was just one of various Gallatin events around the US held in cooperation with the Swiss Confederation's Gallatin250 Project highlighting life and legacy of the Geneva born Gallatin. Part of the Gallatin250 Project is a new biography by Nicholas Dungan entitled "Albert Gallatin: America's Swiss Founding Father." The book was published in September, 2010, by New York University Press.

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*Virginia  
Taste of Schwiiz at  
The Swiss Bakery*

Do you long for Wurzelbrot, Läckerei, Raclette, Ragusa...? You can find all of these and more at The Swiss Bakery's two locations in Northern Virginia. There is no need to be homesick for the tastes of the Heimat anymore!

The Swiss Bakery and Pastry Shop specializes in Swiss and German baked goods. The surrounding community voted it as a 2010 "Best Desserts" winner on City's Best.com.

Bakery items are prepared fresh daily by skilled chefs in Springfield, where customers can watch delicious breads, cakes, cookies and ice cream being created before their eyes. The Springfield location also has a café serving Swiss breakfast and lunch specialties, soups and sal-



**Cookies from the one pound box** ads, and carries a nice selection of European beer and wine. Owners Laurie and Reto Weber bring a wealth of experience to their enterprise, Laurie as an award-winning pastry chef and Reto as a master baker in his native Switzerland. Laurie developed her passion for cooking and baking in her parents' restaurant in the Midwest. In his native Canton of Thurgau, Reto followed in his grandfather's footsteps to become a baker and pastry chef. He came to the United States in 1996 to work for Albert Uster Imports, North America's premier importer of Swiss foods.



**Who's heart does not beat faster when seeing such a choice of baked goods?**

Laurie and Reto met when she was working as the pastry chef at Roberto Donna's Galileo Restaurant in Washington and he was demonstrating Swiss products to food professionals. They married in Switzerland and purchased their first bakery in 2001. Their goals are to provide "homesick Swiss" with favorite products, as well as maintain a tradition of high quality and customer service.

In the European tradition, Laurie and Reto are also committed to making environmentally-conscious decisions whenever possible and built their second store in Springfield with a variety of green features, including the use of recycled and salvaged wood, creating a cozy Swiss feel. The Swiss Bakery caters private



**A friendly atmosphere inside the store invites you to linger!**

and business functions, prepares wedding and other custom cakes, sells at local Farmers' Markets, and has a thriving mail order business. There are specialties for every major holiday, as well as an Oktoberfest and the popular "Swissmas" celebration. You're in luck if you happen to be in the Washington, DC area and can stop by one of the two stores to see for yourself. Product offerings, store hours and directions can be found on [www.theswissbakery.com](http://www.theswissbakery.com). Not to fear if you live far away. You can order the familiar foods you yearn for at [www.theswissbakeryonline.com](http://www.theswissbakeryonline.com). Guten Appetit!

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***Congratulations to another Centenarian!***

Anna Elsa Zopfi-Baer was born in Glarus, Switzerland on August 27, 1911. She moved to the United States in 1934 in order to marry William Zopfi who was born in 1898 and brought up in Schwanden, Canton Glarus. Following their marriage, they lived in Webster, Mass for a few years and then settled in Manchester NH where William died in 1987. Anna Elsa remained there until 1992 when she moved to Lexington, Mass and then in 1996 to Providence, RI in order to be near her daughter, five grandchildren and five great grandchildren.



Anna Elsa Zopfi-Baer looking great at 100

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## Washington

### *Living in Harmony with Nature on the Olympic Peninsula*

Elisabeth was born in Gossau, canton St. Gallen as one of nine children. She did a four year apprenticeship as Mechanical Designer in Switzerland and worked in her profession until age 51. Falling in love brought her to the US in 1981, and kept her here.

For reasons unknown to either of them, Steve and Elisabeth found themselves living on the Olympic Peninsula in Washington State. Maybe it was because it is just the most beautiful spot in the United States. They spend their time involved in the natural environment, gardening, fishing, and utilizing the bounty that their environment provides as the seasons turn.



They are bee keepers because the bees provide both a vital contribution to the pollination of the environment and also some of arguably the best honey on the planet. Here Elisabeth spins the honey out of the frames and then it's just poured into jars.



They grow multiple varieties of squash.

Beets, turnips, parsnips, carrots, and potatoes are grown and then stored in the cold cellar for winter use. In the fall, many species of



mushroom grow. One of the favorites

is the Chanterelle. Steve knows when and where to catch whatever.

Here it's Dungeness crab. They are cooked, cleaned, and packaged for frittatas or soups.



This is the back half of their property and several of their gardens. In their greenhouse, they start plants, and then transplant them into their gardens.



Their gardens and orchard are organic. Here's their Strawberry bed in bloom, some of their Bing Cherries, Peaches, and Figs.



They produce, harvest, and process most of their own vegetables.

They grow their own cabbage and process it into sauerkraut.




Some days it's so calm that the water is like glass. This is a great time to be fishing.

Leisure time: Steve plays his mandolin, Elisabeth studies a Backgammon move, and later teaches the game of "Jass".

They have their own herd of deer, and occasionally the Raccoon population explodes and then they have to relocate the extras.

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