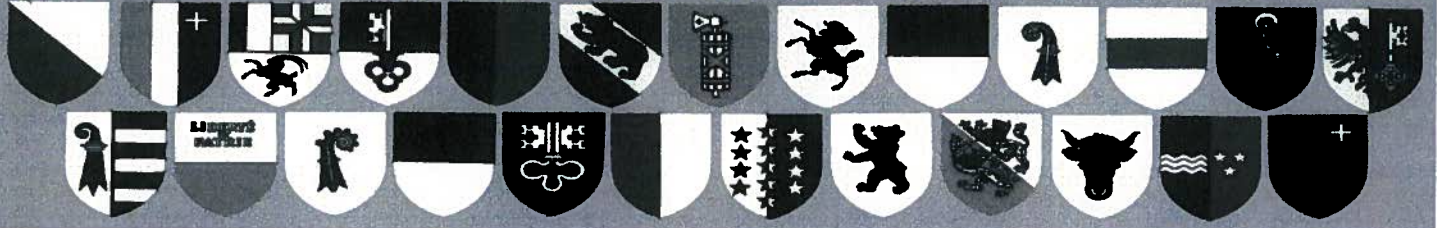




SEATTLE SWISS SOCIETY INC.



www.seattleswiss.org

March 2010

Important Dates:

March 27	Fondue Party
April 18	Jass Party
April 29	Consul General Reception
August 1	1st August Celebration
Aug. 21-22	Hike
Late Oct.	Fall Dinner
Dec. 5	Christmas Party

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PRESIDENTS' CORNER

Dear friends,
Let us all make 2010 a successful year for our club. I hope to welcome you to our upcoming events, the first being our annual Fondue Party. What could be more traditionally Swiss than that? Make the trip to Monroe part of the event by carpooling and bringing your friends.

On April 29th we expect a visit from **Julius Anderegg**, the new Swiss Consul General in San Francisco. Our club is planning a reception in his honor. More specific information will be mailed to you in early April.

Our Jass lessons have started. Although the "newbees" may not be ready for this year's Jass tournament, they certainly will be ready for a friendly game. We welcome more "Jassers" with hands-on experience in our "national sport". Thank you to Patty and Jason Richert for hosting our Jass training sessions.

Norma Vogeli, who has been our party chair for several years, has retired. Her excellent organizational skills and dedication have made our events so very successful.

We extend our heartfelt thanks for her efforts and hard work.

At this time I am very pleased to welcome **Margret Aebersold** who will take over Norma's position as our next party chair. I am confident that she will be just as successful as Norma. I encourage all our members to support Margret and to help out wherever possible.

I am always open to suggestions. If you would like to contact me, please

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FONDUE PARTY

Even though this winter has been unseasonably mild, we are looking forward to the cozy comfort of our annual **Fondue Party**. Please join us for our traditional Swiss Cheese Fondue on **Saturday, March 27** from 4:00 PM.– 8:00 AM at the **Monroe Swiss Hall** in Monroe. Chef Roland Oberholzer has agreed once again to be in charge of preparing the fondue. The cost is \$20 for members and \$25 for guests.

We ask that you bring an appetizer, salad or dessert to share.

Also please bring your fondue pots, burners and forks (all marked with your name). Without them we are unable to serve our many guests.

As you know, Kirsch is an important ingredient for a good fondue and donations will be greatly appreciated.

To sign up, complete the **Reservation Form** on page 5,

and please let us know what you will bring.



"Fondue isch guet und git a gueti Luune"

YOUR 2010 BOARD

President: *Hans Saxer* 360-863-2094
Vice President: *Roland Oberholzer* 425-637-8750
Treasurer: *Patty Richert* 425-444-7672
Secretary: *Dick Reutimann* 206-232-7022
Events Chair: *Margret Aebersold* 425-353-0788
Newsletter: *Hanna LeMaster* 360-455-8376
Auditors: *Cindy Hutter*
(Open)



President's Corner (cont.)

do not use the phone number listed in the new address list that was available at the General Meeting. I managed to get my own phone number wrong. The correct number is 360-863-2094 (or cell 206-484-7394). Corrected address lists will be available at our next events.

Hope to see you all at the Fondue Party.

Hans Saxer

JASS PARTY

April 18, 2010
 1:00 p.m. to ???



This year's Jass Party will be held at the home of **Martha & Tony Ruegg**. Please call them at (425) 747-3608 no later than April 12 if you would like to participate, and to find out what you can bring.



Martha & Tony Ruegg
 4218 - 135th Place SE,
 Bellevue, WA 98006
 (425) 747-3608

GENERAL MEETING RECAP

The annual General Meeting of the Seattle Swiss Society was held on January 30, 2010, at Our Redeemer's Lutheran Church.

Over 30 members were in attendance. The past year's events were reviewed and the board presented the tentative schedule for the upcoming festivities for 2010. A new board was proposed and confirmed by the membership.

We ended our evening by enjoying a traditional "Wurstsalat" served along

with bread and wine and a selection of desserts and coffee. Many thanks to Patty Richert for making the delicious Wurstsalat!

The board would like to extend a special thank you to Norma Vogeli for all of her years of service as our party chairperson. The board would also like to thank all of our members who helped set-up, clean-up and contributed in making this a successful meeting.

CALENDAR OF EVENTS 2010



<u>Date</u>	<u>Event</u>	<u>Location</u>
March 27	<i>Fondue Party</i>	Monroe Swiss Hall
April 18	<i>Jass Party</i>	Martha & Tony Ruegg
April 29	<i>Reception for Consul General</i>	Kaspar's
August 1	<i>1st August Celebration</i>	Edgebrook Club
August 21&22	<i>Hike</i>	Stevens Pass
Late October	<i>Fall Dinner</i>	TBD
December 5	<i>Christmas Party</i>	Monroe Swiss Hall

FALL DINNER RECAP

Our annual fall dinner was held on October 23rd at South Seattle Community College.

There were approximately 50 members and guests in attendance. We enjoyed a delicious meal prepared by Chef **Robert Houot** and his staff.

The evening began with appetizers and wine. Some of the wine was made by the students at the SSCC. The menu included split pea soup with smoked pork sausage, followed by an onion tart with greens. The main course was Poularde with a Riesling reduction, rice pilaf and vegetables. For dessert we enjoyed Chocolate Gateaux with Crème Anglaise.

After dinner the guests participated in a quiz contest which added entertainment to the evening. The people at each dinner table worked as a team. The questions asked were about geography and vital other statistics comparing Switzerland and Washington State.

The board would like to extend a special thank you to Norma Vogeli, our event chairperson, and to Chef Robert Houot, his staff and the South Seattle Community College for making this event possible.



Annual Dues are Due

**Your Swiss Club depends on your support.
If you have not already
paid your annual dues,
please do so now by completing
the Membership form on page 5.
Thank you!**

From the Publisher's Desk . .

Do you have any news, information, thoughts or ideas that you would like to share with other members of the Club? Please contact your publisher/editor, Hanna LeMaster, at lemaste22@gmail.com or (360) 455-8376

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Fax: (415) 788-1402
E-mail: vertretung@sfr.rep.admin.ch

CHRISTMAS PARTY RECAP



The 2009 Christmas Party on December 6th came with a new twist – “Make Your own”.

As it turned out, they all had been “good” during the year and were rewarded with a small present.

Once again we celebrated the Season with our Monroe friends at their Swiss hall. Our club attendance was 23 adults and 8 children. Tony Wehrle donated the Christmas tree and the kids, young and old, had fun decorating it.

The festivities started with a marvelous luncheon. The Monroe Club provided the turkey, the Reutimanns and Rueggs the hams, and everybody else brought delicious dishes from their own kitchens. A big thank you to all who helped make this a most enjoyable meal.

We just finished singing Christmas carols when we heard the tinkling of a bell. Samichlaus (Hans Hauser) had arrived to visit with the children (young and old).

Meanwhile Rene Vogt and Roland Oberholzer were busy in the kitchen. They got everything ready for the “Make Your Own” part – for the children to make their own cookies. There was a lot of excitement as they punched out cookies and even the parents and grandparents participated in the fun. After a short time in the oven the cookies were ready for tasting. There were even some left over to take home. A special thank you to Rene and Roland from the children.

And last, but not least, a special thank you to the Monroe Swiss Club, our chairperson, Norma Vogeli, and to everyone who brought food and helped with set-up and clean up to make this another memorable event.

Philippe Goetschel

Honorary Consul
Consulate of Switzerland



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Seattle@honorarvertretung.ch

www.eda.admin.ch/washington

*For more information on our Club, please
check out our website at:
www.seattleswiss.org*

DIRECTIONS TO MONROE SWISS Hall

The Monroe Swiss Hall
18500 Tualco Road, Monroe, WA

From 1-405 North or South: (Allow 45 to 60 minutes from downtown Seattle).

Take Woodinville/Monroe/Highway 522 Exit and follow 522 to end (in Monroe) where it meets Highway 2. Turn left at light onto Highway 2. Follow 0.6 miles to Lewis St/ Highway 203 and follow 1.7 miles and take a right on Tualco Road. Follow 0.7 miles to Swiss Hall.

Monroe Swiss Colony 2010 Calendar

Monthly Meeting & Potluck Luncheon - 1st Sunday

July/August—no meetings

Early September—Dance

For information contact: Eileen Crutcher
(360) 939-2334.

Swiss Club Helvetia of NCW (Leavenworth)

For information contact Martin & Heidi Stoller
(509)782-5808.

Tacoma Swiss Society 2010 Calendar

No dates available at this time.

For information call the Tacoma Swiss Society -
Joe & Louise Hospenthal at (253) 896-2593

ÄLPLERMAGRONEN



Vor- und zubereiten: ca. 1 Std. Für eine weite ofenfeste Form von ca. 2 Litern, gefettet. Vorbereiten: Ofen auf 120 Grad vorheizen, Form vorwärmen. Salzwasser, siedend

500g festkochende Kartoffeln, in ca. 2cm grossen Würfeln und 200g Älplermagronen: Kartoffeln und Magronen weich kochen, abtropfen. 200 g rezenter Bergkäse, fein gerieben: lagenweise mit den Kartoffeln und den Magronen in die vorbereitete Form schichten, mit Käse abschliessen, warm stellen. Pfanne ausreiben. 2 Esslöffel Butter: in derselben Pfanne warm werden lassen. 2 Zwiebeln, in feinen Streifen und 1 Knoblauchzehe, gepresst: hellbraun rösten, auf den Magronen verteilen, warm stellen. 3 Esslöffel Milch, 3 Esslöffel Vollrahm und 2 Prisen Salz: zusammen in derselben Pfanne aufkochen, über die Magronen giessen. Pfanne ausreiben.

APFELSCHNITZE

0,5 Esslöffel Butter: in der Pfanne warm werden lassen. 750g rotschalige Äpfel, in Schnitzen: andämpfen. 1,5 dl Apfelwein oder Süssmost, 1 Zimtstange halbiert und ca. 2 Esslöffel Zucker: alles beigegeben, Apfelschnitze zugedeckt knapp weich köcheln. Deckel entfernen, Flüssigkeit etwas einköcheln, Zimtstange entfernen. Kalt oder warm zu den Älplermagronen servieren.

2010 Olympic Winter Games in Vancouver



The ski jumping star of the Salt Lake Games, and occasional Harry Potter lookalike, **Simon Ammann** of Switzerland, turned in a magical performance to win the normal and large hill competitions and capture two gold medals, one of them the first gold medal of the Vancouver Olympics.

He emerged from obscurity to win a pair of gold medals in 2002.

His success made him an instant celebrity in the U.S. and in his native Switzerland.



2010 Olympic Medal Standings

AMMANN Simon	Gold	Ski Jumping Normal Hill
AMMANN Simon	Gold	Ski Jumping Large Hill
COLOGNA Dario	Gold	Men's 15km Individual
DEFAGO Didier	Gold	Men's Downhill
EGGLER Markus	Bronze	Men's Curling
HAUSER Jan	Bronze	Men's Curling
JANKA Carlo	Gold	Men's Giant Slalom
MULLER Toni	Bronze	Men's Curling
NOBS Olivia	Bronze	Ladies' Snowboard Cross
SCHMID Michael	Gold	Men's Ski Cross
STOCKLI Ralph	Bronze	Men's Curling
STRUBIN Simon	Bronze	Men's Curling
ZURBRIGGEN Silvan	Bronze	Men's Super-Combined

