Editorial

Dear Readers in the United States,
Actually, I should not say “dear” because you really let me down this time! I had to go and beg for articles and even had to write one myself. Not that I don’t like writing, but this is YOUR Swiss Review, not mine. YOU are supposed to send me articles. If you are not so good at writing but would like an article to be published, just call me (909 931 7708), tell me over the phone what happened and I write it down. All you then have to do is send me pictures to accompany the article! Is that a deal?

Many of you know that I have been taking Chinese brush painting lessons for years. Now that the teacher has retired, I started silk painting. It’s a completely new challenge, but really fascinating. Unfortunately, that teacher will retire too, so I might soon be trying my hand at watercolor painting. Here is one of my silk paintings, called “Spring”.

I hope you enjoy the present Swiss Review, even if it contains slim pickings!

WAL BAUR
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North Carolina
Swiss Society of Charlotte

From our past events we anticipated a large crowd, but the turnout for the 2016 Raclette evening was a new record. People enjoyed mixing and mingling with Swiss and Swiss friends and relished the smell and taste of delicious cheese. The event was held at the Sardis Swim and Racquet Club and it was great to see new and familiar faces. Besides the main dinner item (the cheese), we enjoyed a variety of homemade salads and desserts. Thanks to all of you who contributed to the menu!

We would like to thank our President Roger Boschung, who successfully organized and moderated the evening.

Many thanks to Lorena! She once again contributed to one of the evenings highlights (besides the cheese) - the raffle. The lucky winners took home exciting prizes: Swiss Chocolate, Swiss Schnaps, Caps, Books and many other great prizes. And of course we would like to thank all of our sponsors, various Raclette Grill Masters and all the attendees for making the Raclette evening another memorable event in the history of the Swiss Society of Charlotte.

Don’t miss our next event! Visit our homepage: www.swisscharlotte.com. We hope to see you soon.

CHRISTIAN KOLLER
California
San Joaquin Valley Swiss Echoes Christmas Dinner 2015
One hundred and thirty guests enjoyed great food, friendship and fun at the annual Swiss Echoes Christmas Dinner held on Sunday, Dec. 6th at the Ripon Swiss Hall. Uncle Buck’s Blaze-N-Barbecue Catering provided delicious Prime Rib and Chicken Cordon Bleu dinners to the delight of everyone’s tastebuds. The wonderful appetizers and homemade Swiss desserts were prepared by our own singers and reminiscent of old Swiss Christmases of days past. We were entertained by the Advent Bell Ringers with beautiful Christmas tunes as well as an accordion serenade by Art Brogli. Come join us in 2016 on the first Sunday of December!

Barbara Mastersson
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San Joaquin Valley Swiss Echoes
Annual Spring Concert & Dance
Saturday, April 16, 2016 - 7:30 p.m.
SJV Swiss Hall, East Main Street & Manley Road—Ripon California

Come join us for an evening of song & celebration
with the debut of our very own
“Children's Choir”
and the
25th Anniversary Celebration of the “Swiss Echoes” Flag

Entertainment will be provided by the children’s choir and the 32 member “Swiss Echoes” mixed chorus dressed in traditional Swiss costumes and singing traditional songs of Switzerland.

Enjoy songs sung by our talented jodel duets and soloists.

Dancing to follow concert to the tunes of the
“Ed Inderbitzin Orchestra”

**Admission to Concert & Dance: Presale $10.00 - At the Door $12.00**

The San Joaquin Valley Swiss Club will be serving up a delicious
Rippli Dinner (smoked pork chop) before the concert from 6-7:00 p.m.
Presale Dinner Tickets by April 11th
Adult Dinner — $12.00  Child Dinner — $6.00 (12 years old and under)

(Limited seating for dinner — buy your tickets early!)

For more information please contact:
Hanna Kessler - ph: (209) 745-1222  JoAnn Kaufmann - ph: (209) 951-6674
Billy Berchtold - ph: (209) 982-4167  Margaret Higgins - ph: (209) 524-0642
Barbara Masterson - ph: (209) 667-1087  Heidi Betschart - ph: (209) 531-2577

Doors Open at 5:30 pm
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Search for Heirs

The Swiss authorities are looking for information about the following persons:

Lillia Maria Tersilia MASSERA, born August 18, 1900, from Gerra Verzasca, emigrated to California probably in 1928

Pio Eligio Egidio MASSERA, born September 13, 1903, from Gerra Verzasca, emigrated to California, probably died in a car accident on February 25, 1939

Arsenio Serafino MASSERA, born December 02, 1901, from Gerra-Verzasca, emigrated to California, probably died in 1988.

All three persons are children of Giuseppe Domenico MASSERA (born February 19, 1864, deceased January 26, 1927) and Dalia Marianna (born May 11, 1879, deceased February 16, 1942).

Anyone who can give information regarding these persons is asked to contact the Court of Locarno-Campagna by August 31th, 2016. After this date the above mentioned persons will be declared “missing” according to article 38 of the Swiss Civil Code.

Court of Locarno-Campagna, Via della Pace 6, 6600 Locarno (Switzerland)
Swiss Passports

Dear fellow Swiss Citizens
Plan your vacation!!

Applying, Processing and Delivery Time for a Swiss identity document.

Applications should be submitted in good time. Swiss passports are produced in Switzerland and after the biometrics appointment at the Consulate General it usually takes between 2 to 3 weeks for the travel document to be delivered. Please note that appointments will be booked rather quickly, prior to the summer/travel season.

The link below guides you to the webpage where you can order a new identity document. Please choose: “Ausweisbestellung für Auslandschweizer/innen” (for Swiss citizens living abroad)
http://www.schweizerpass.admin.ch/pass/de/home.html
Or in French:
“Commander un passeport ou une carte d’identité”
http://www.schweizerpass.admin.ch/pass/fr/home.html

Information about identity documents

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New York
Sarah Marquis

Recently we had the chance to meet with Swiss adventurer and explorer Sarah Marquis. Born and raised in Montsevelier, a small village in the Canton of Jura, her love for exploration began at an early age. By seventeen, she had traveled to Turkey to ride a horse across the Central Anatolia Region. In her 20 years of expeditions, she’s crossed the Pacific Crest Trail from Canada to the Mexican border in four months, fended off beavers in Patagonia, canoed through Canada’s Algonquin park, walked the Australian outback and crossed the land of the Incas on foot from Chile to Peru via Bolivia. Sarah says she’s always had an intense fire burning inside her that’s led her to fulfill her passion for exploration. In her own words she explains, “You don’t become an adventurer: you are one”.

In her newest book, ‘Wild by Nature’, Sarah describes her solo adventures walking through the wilderness for over three years. It’s the story of one woman, 6 countries, 8 pairs of hiking boots, 3,000 cups of tea, and 1,000 days and nights.

Elected Adventurer of the Year in Europe in 2013 and nominated National Geographic Adventurer of the Year in 2014, Sarah has won many awards and accolades for her solo expeditions. She has been a TED speaker and has written extensively on what it’s like to explore uncharted territory. Sarah’s energy radiated throughout the room when she met with us at the Consulate General and we were deeply inspired to hear her story.

Watch our exclusive interview with the National Geographic Explorer on our YouTube: www.bit.ly/MeetSarahMarquis

CONSULATE GENERAL OF SWITZERLAND IN NEW YORK

High Sierra – California
I experienced my first mountain scare, narrowly escaping an avalanche up North. I had to wait six days at the top, before being able to finally get down, one morning at 3 am when the snow was hard enough.

Northern Gobi Desert, winter. It was the end of the day, the temperature had dropped to ~30°C (~22°F), and I was getting ready to put on my tent. This horseman appeared from nowhere, sat down and lit a cigarette, all in total silence. Once he’d finished he nodded to me and left, soon consumed by the whirling snow.

Northern Australia, day 835. I was overjoyed to be back in the bush, where every plant, every tree, every noise was familiar. But I would still need to pay attention to everything around me, as the bush holds constant danger from unseen threats such as crocodiles, bison and snakes.
California
Playing God in my Garden

As soon as we moved in our house, I stood frowning in front of my eight lemon trees, loaded down with fruit. What to do with such a bounty? Whoever visited us, worker or friend, had to leave with a plastic bag full of lemons. And the trees were still full. Help came, when I saw a group of Mexicans picking lemons in neighbors garden. I asked and to my surprise they even offered me $30.00 for the whole harvest. I started considering myself as being a farmer!

Among the other trees, we recognized the avocado tree immediately because it was also full of fruit. As it was the middle of February, the other trees were bare, so we had no idea what surprises were waiting for us. They all bloomed wonderfully. The apricots were the first fruits to be ripe. Having grown up in the Valais I was overjoyed. The whole house smelled of apricot pie and the jam production was in full swing. I barely finished that job when the peaches began to ripen, followed by giant plums. And then there were the figs. I had asked the neighbor when they would be ripe. He said: “When the crows come”. Yes, they came and spent the whole day in the tree, protesting loudly when we approached to pick some fruit. I made fig-jam, fig-lemon jam and fig-syrup.

My sister sent me some sunflower seeds and a little seed envelope that said “mixed blue flowers” from Switzerland. The California sun and the California soil did wonders for the sunflowers. They grew to 12 feet in height. We were able to measure one when it was toppled by a strong wind. The best of the blue flowers were the forget-me-nots. But even they shut up to over a foot and looked rather measly. And their seeds stayed on and on and regrew every year.

All around the letterbox I have paper whites and daffodils. They seem to be the preferred food of the snails. I thought: “If an American president can declare war, so can I!” and declared total annihilation. Snail poison was distributed in a thought out maneuver all around the flowers. Every morning I was able to pick up the victims.

The tulips were a problem. They need a cold winter to bloom. I bought the bulbs in September, left them for two months in the fridge in an airtight container so they wouldn’t dry out. Theoretically you should dig up the bulbs of the spent flowers and repeat the procedure every year. Do you want to guess how often I did the trick?

And then there are the roses. In January we prune them way back to force them into a rest period. As soon as the weather is warmer, they start to regrow and in April they all bloom. I sprayed them with my self-made mixture of stinging nettles, garlic and dishwashing liquid against aphids. It didn’t help but the whole garden smelled like a kitchen. Then I bought several hundred red ladybugs at the nursery and hoped, they would have a feast eating all the aphids. But the ungrateful creatures ate only part of them and then flew off to greener pastures without any sign of gratitude. One can also buy praying mantis but, praying or not, I doubt that they are more efficient and stay longer.

In that sense, my garden is a micro-cosmos where battles are being fought like anywhere in the world. And I play God and decide who has won and who lost his place.

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