

WISHING YOU A JOYFUL HOLIDAY SEASON

from the Swiss Benevolent Society

FOREWORD

from our Chairwoman Suzanne Egloff

Dear Members, Clients, Friends, and Donors of the Swiss Benevolent Society,



We at the Swiss Benevolent Society, would like to extend our heartfelt wishes to each cherished member of our SBS family, as the year 2023 comes to a close. May your homes be filled with good health, your hearts with warmth, and your spirits with joy, as we embrace the holiday season.

The holidays are a special time to pause, reflect and convey gratitude. We wish to express our deepest



appreciation for your unwavering support throughout the year. Your belief in our mission empowers us to make a difference in the lives of those in need facing difficulties and is the foundation upon which we build brighter futures. The resilience of our SBS beneficiaries, is an inspiration and we are grateful to be part of their journey.

In the spirit of wellbeing and festive cheer this holiday season, we encourage all to take a well-deserved break, spend quality time with loved ones or oneself, and recharge for the year ahead. Reflect on accomplishments and hurdles overcome. Reach out and connect – during this time of the year feelings of loneliness can arise; so please reflect for yourself or someone who may appreciate the company, as sharing the gift of companionship can extend warmth and connection to life.

Once again, thank you for your dedication and support. Our SBS community is a tapestry woven with the threads of diverse experiences, shared moments, and a collective spirit to help and enhance Swiss Wellbeing. Let us continue to stand together, supporting one another, in creating a wellbeing tapestry that reflects the strength of our collective Swiss spirit.

We wish you and your loved ones a joyful holiday season filled with kindness and cherished moments. May the coming year bring you renewed energy, good health, & fulfilment in every aspect of your life.

Warmest regards,

A LOOK AT HOLIDAY TRADITIONS

Swiss Christmas with our Trustee Marc Peter



In the heart of London, nestled among the festive decorations, Trustee Marc Peter opens the doors of his home for a Christmas celebration like no other.

An aroma of cinnamon, vanilla, and the promise of holiday joy permeate the air.

Marc, with roots deeply tied to Switzerland, honors his heritage through a cherished family tradition passed down from his Swiss grandmother. Each year, he invites friends and family to partake in a unique Christmas party – centered not in the living room, but in the warm embrace of his kitchen.



The biscuit production line is more than just a culinary assembly; it's a symphony of laughter, stories, and the magic of togetherness. Marc's kitchen becomes a hub of creativity and warmth, with the scent of freshly baked biscuits weaving through the air.

As the Chrömli take shape, the festivities extend beyond the baking ritual. A spread of traditional Swiss Christmas fare, featuring succulent ham and potato salad, adds to the culinary delights. Glasses clink with bubbles, raising to the spirit of the season and the joy of shared traditions.

In the midst of flour-dusted aprons and the hum of joyous conversations, Marc's Christmas celebration embodies the true essence of the season – a blend of cherished heritage, the joy of giving, & the magic that happens when loved ones gather around a kitchen filled with the spirit of Christmas.





BRUNSLI

Gluten free and delicious biscuit from Basel

Directions

- 1 Mix almonds, sugar, powdered sugar and cocoa powder.
- 2 Mix with egg whites to form a firm dough.
- 3 Cover and let rest for 1 hour.
- Roll out the dough to a thickness 4 of 8 mm, sprinkle with sugar, trace with a fork and cut out various shapes.
- 5 Place on a lightly greased tray and let dry for a few hours or overnight.

Baking Time

In the preheated oven over medium heat (175° C) for about 5 – 10 minutes until the Brunsli come off the tray.



Ingredients

250g sugar 250 g ground almonds 40g powdered sugar 40g cocoa powder 2 fresh egg whites



MAILÄNDERLI

Switzerlands favourite Christmas Biscuit

Ingredients

Dough

250g butter 250g sugar 1 pinch of salt 3 fresh eggs 500g flour 2 lemon, grated zest only

Decor 2 egg yolks



Directions

- Cream butter and sugar together, and mix in grated lemon peel, 3 whole eggs and salt.
- Add flour and knead briefly until
 the dough is smooth. Then wrap in clingfilm and let rest in cold spot for one hour.
- Roll out the dough to a thickness of 6 mm, cut out the shapes and place them on a lightly greased baking sheet. Brush twice with egg yolk.

Baking Time

Let dry then bake at medium heat (175° C) in preheated oven for 15 – 20 minutes until golden brown.





RUGELACH

A crisp, crescent-shaped Hanukkah treat



Ingredients

Dough

225g butter 225g cream cheese 250g flour 1/2 teaspoon salt

Filling

200g sugar 2 tbsps cinnamon 112g melted butter 65g finely chopped walnuts

Directions

Beat butter and cream cheese until 1 smooth. Gradually add flour and salt to mixture. Divide dough into 4 balls, then wrap in foil; cool for 1 hour.

Roll out each ball into 30cm circles.
Brush with melted butter, sprinkle 3
tbsp cinnamon-sugar-mix and 2
tbsp walnuts. Cut each circle into 12
wedges/triangles.

Roll up wedges from wide end, place pointed side down on baking paper.

Curve ends to form a crescent.

Baking Time

Bake for 25 minutes at 175° C until golden brown. Brush with remaining butter and sprinkle cinnamon-sugar.



DONATIONS

Season of Giving: Light up lives with your donation

Helping us help others

As we joyfully embrace the festive season, let's unite to make a profound impact. Your generosity has already transformed the lives of Swiss Nationals navigating challenges in the UK.

In the spirit of the season, consider brightening the lives of those in need. Your contribution, whether big or small, brightens the path for our fellow Swiss citizens. Your donation plays a crucial role in our mission, providing financial aid, enhancing well-being, and fostering a sense of



Nadine Hoffzimmer Office Administrator

community. Together, let's create a fellowship of care and support, embodying the true spirit of the holidays.

To donate and be part of this impactful journey, please visit our website **www.swissbenevolent.org.uk**. Your support enables us to address the cost of living crisis and fund means-based educational scholarships, ensuring a brighter future for the Swiss community.

Wishing you a joyous season filled with warmth and gratitude.
With heartfelt thanks, The Swiss Benevolent Society



DECEMBER In Unity

A Harmony of timeless Traditions and Festive Cheer



December becomes a mosaic where diverse cultures and traditions converge, creating a symphony of joy and hope. It's a season of new chances, new life, and renewed aspirations. Regardless of faith, the end of the year becomes a bridge to new opportunities, fostering a sense of unity and shared optimism for the future. As we celebrate the richness of our traditions, the Swiss community comes together to celebrate and to acknowledge the rich diversity within our society.

Many people in Switzerland celebrate the end of one year and the beginning of another during this festive season. It's a time of reflection, gratitude, and hope for new beginnings. Whether celebrating Diwali, Hanukkah, Kwanza or other festivities; the end of the year becomes a universal canvas for embracing the promise of a brighter tomorrow. So let us cherish the essence of love, unity, and hope that goes beyond cultural boundaries.

















REFLECTIONS

by our Trustee Federico Sassoli de Bianchi

As we bid farewell to the old year and welcome the new, our SBS Trustee and Treasurer Federico Sassoli de Bianchi reflects on the delightful New Year celebrations in Lugano. Here, the festivities extend beyond January 1st, following the Julian calendar to Sylvester's day on the 13th. It's a time of exchanging presents and enjoying family dinners. Dressed in colourful costumes, the lively streets host a dance ceremony, adding a touch of charm to the celebrations and bringing a joyful spirit to the streets.

His favorite part is the grand gathering on Piazza Della Riforma. Under the open sky, the New Year arrives

with live music, fireworks, and clinking glasses in a cheerful atmosphere. As midnight approaches, the bells chime in harmony with dazzling fireworks, turning the Piazza into a magical wonderland. Welcoming 2024 is a celebration that captures Lugano's vibrant and promising spirit. Cheers to new beginnings!





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