



Switzerland

Snowy peaks, blue lakes, cheese, chocolate and punctual trains, in four languages at the heart of the Alps.

AT A GLANCE

Facts to know

CAPITAL

Bern

CAPITAL STATUS

Bern is officially the 'federal city', the seat of parliament and government since 1848. The constitution does not name a capital, but Bern is the capital in practice

POPULATION

About 9.1 million (9,127,100 at the end of 2025)

OFFICIAL LANGUAGE

Four national languages: German, French, Italian and Romansh. German, French and Italian are official at federal level, and Romansh is official for dealings with Romansh speakers. As main languages (2020 figures): German about 62 percent, French about 23 percent, Italian about 8 percent, Romansh about 0.5 percent

CURRENCY

Swiss franc (CHF), since 1850, divided into 100 Rappen or centimes

AREA

About 41,300 km²

GOVERNMENT

Federal republic of 26 cantons with direct democracy. The seven members of the Federal Council together are head of state and government, and the President of the Confederation changes every year

HIGHEST MOUNTAIN

Dufourspitze, 4,634 m, in the Monte Rosa massif near the Italian border

LONGEST RIVER

The Rhine runs about 375 km through or along Switzerland on its way to the North Sea. The Aare, about 295 km, is the longest river entirely within Switzerland

NEIGHBOURS

Five: Germany, France, Italy, Austria and Liechtenstein

DRIVES ON THE
Right

CALLING CODE
+41

A 45-minute trip to Switzerland

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- 0 to 5 min** Welcome. Show the map page and find Switzerland together. Ask: who has been there, or knows someone from there?
- 5 to 15 min** Read the facts at a glance, then three moments from the story: 1291: The Federal Charter; 1815: The Congress of Vienna; 2008: Switzerland joins the Schengen Area.
- 15 to 25 min** At the table: talk about Cheese fondue and Raclette. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help.
- 25 to 30 min** Say it like a local: practise "Grüezi mitenand" (Hello, everyone (Swiss German)), "Guten Morgen" (Good morning), "Guten Abend" (Good evening). Everyone says them together.
- 30 to 40 min** Quiz: read the questions aloud, or play the big-screen version at <https://worldstroll.com/countries/switzerland/group>. No scores needed.
- 40 to 45 min** Talk about it (questions page), then stamp or sign everyone's passport page.

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Switzerland and its cities



- Bern (Canton of Bern): The Zytglogge clock tower, The Federal Palace, home of the Swiss parliament, The bears, its heraldic animal, kept by the river, Albert Einstein's flat on the Kramgasse
- Zurich (Canton of Zurich): Banking and finance, The Grossmünster, where Zwingli preached, ETH Zurich, the technical university, Lake Zurich
- Geneva (Canton of Geneva): The International Committee of the Red Cross, The United Nations Office at Geneva, The Jet d'Eau fountain, John Calvin and the Reformation Wall
- Basel (Canton of Basel-Stadt): Switzerland's oldest university, founded in 1460, Roche and Novartis, Art Basel, The Basel carnival, Fasnacht
- Lausanne (Canton of Vaud): The International Olympic Committee and the Olympic Museum, The Gothic cathedral, consecrated in 1275, A metro in a city of only about 145,000 people, The Lavaux vineyards nearby

- Lucerne (Canton of Lucerne): The Chapel Bridge and its Water Tower, The Lion Monument, Lake steamers, The Lucerne Festival of classical music
- Lugano (Canton of Ticino): Lake Lugano, Monte San Salvatore and Monte Brè, Banking, Italian-speaking culture
- St. Gallen (Canton of St. Gallen): The Abbey Library, Embroidery and textiles, The University of St. Gallen, The baroque cathedral, once the abbey church
- Schaffhausen (Canton of Schaffhausen): The Munot fortress, Painted oriel windows, The Rhine Falls nearby, Watchmaking
- Zermatt (Canton of Valais): The Matterhorn, Being car-free, The Gornergrat railway, Skiing and hiking all year
- Interlaken (Canton of Bern): The Jungfrau, Eiger and Mönch, Lake Thun and Lake Brienz, The railway to the Jungfrauoch, Tourism since about 1800
- Montreux (Canton of Vaud): The Montreux Jazz Festival, held since 1967, The Freddie Mercury statue, Chillon Castle nearby, Belle Époque hotels

A short history of Switzerland

From a mountain alliance in 1291 and battles against the Habsburgs to the Reformation, neutrality, a short civil war and a modern federal state, Switzerland grew slowly, canton by canton, into one of Europe's most stable countries.

1291 **The Federal Charter**

In early August 1291, the communities of Uri, Schwyz and Unterwalden in the central Alps agreed to help each other against outside threats and to settle disputes without foreign judges. The charter became the symbol of the country's founding, and Swiss National Day is held on 1 August. The original is kept in a museum in Schwyz.

1315 **The Battle of Morgarten**

On 15 November 1315, men from Schwyz, Uri and Unterwalden ambushed the army of the Habsburg Duke Leopold I by Lake Ägeri and routed it. A month later the three communities renewed their alliance, and over the next decades Lucerne, Zurich, Bern and others joined.

1386 **The Battle of Sempach**

On 9 July 1386, the Confederates defeated a Habsburg army near Sempach, and Duke Leopold III was killed with many of his knights. A later legend says Arnold von Winkelried threw himself onto the enemy's pikes to open a gap, but the story first appears more than a century afterwards.

1515

The Battle of Marignano

On 13 and 14 September 1515, near Milan, the Swiss were heavily defeated by the French army of King Francis I and its Venetian allies. The defeat ended Swiss ambitions in northern Italy, and a 'Perpetual Peace' with France followed in 1516. It is often seen as the starting point of Swiss neutrality.

1519

Zwingli starts preaching in Zurich

In 1519, Huldrych Zwingli became the preacher at the Grossmünster in Zurich, and his sermons launched the Swiss Reformation. Switzerland split into Protestant and Catholic cantons, a divide that shaped its politics for more than 300 years.

1536

Calvin comes to Geneva

The French reformer John Calvin arrived in Geneva in 1536. The city became a centre of Protestant thought, sometimes called the 'Protestant Rome', and today the Reformation Wall in Geneva's park honours Calvin and his colleagues.

1648

The Peace of Westphalia

The treaties that ended the Thirty Years' War in 1648 formally recognised the Swiss Confederation as independent of the Holy Roman Empire.

1798

The Helvetic Republic

In 1798, French revolutionary armies invaded and replaced the old confederation with the Helvetic Republic, a centralised state allied to France. It lasted only until 1803, when Napoleon restored much of the cantons' self-government.

1815

The Congress of Vienna

After Napoleon's defeat, the European powers at the Congress of Vienna restored Swiss independence, and in 1815 they recognised the country's permanent neutrality. Geneva, Valais and Neuchâtel joined the confederation, which has kept its borders almost unchanged since.

1847

The Sonderbund War

In November 1847, seven Catholic, conservative cantons that had formed a separate alliance, the Sonderbund, were defeated by federal troops under General Guillaume Henri Dufour in less than a month. Fewer than 150 people were killed, and it was Switzerland's last civil war.

1848

The federal state is founded

On 12 September 1848, a new federal constitution turned the loose alliance of cantons into a modern federal state with a parliament and a seven-member Federal Council. On 28 November 1848 the new parliament chose Bern as the federal city.

1863

The Red Cross is founded in Geneva

Shocked by the suffering of wounded soldiers after the Battle of Solferino in 1859, the Geneva businessman Henry Dunant called for an organisation to help them. The International Committee of the Red Cross was founded in Geneva on 17 February 1863, and the first Geneva Convention followed in 1864. Dunant shared the first Nobel Peace Prize in 1901.

1882

The Gotthard rail tunnel opens

In 1882 the 15 km Gotthard railway tunnel, then the longest tunnel in the world, opened under the Alps

between Göschenen and Airolo. About 200 workers died building it, and its chief engineer, Louis Favre, died of a heart attack inside it in 1879.

1971

Women win the federal vote

In February 1971, Swiss men voted to give women the right to vote in national elections, after rejecting it in 1959. The last canton to hold out, Appenzell Innerrhoden, had to give women the vote in cantonal matters after a Federal Supreme Court ruling in 1990.

2002

Switzerland joins the United Nations

After a popular vote, Switzerland became a full member of the United Nations in 2002, although Geneva had long been home to many UN offices.

2008

Switzerland joins the Schengen Area

On 12 December 2008, Switzerland joined the Schengen Area, so there are no routine passport checks at its borders with its neighbours. It is still not a member of the European Union: voters rejected the European Economic Area in 1992, and the old application to join the EU was withdrawn in 2016.

What people eat in Switzerland

Swiss food is mountain food: cheese, potatoes, bread, dried meat and cream, with each language region adding its own flavour. German-speaking areas love rösti and veal in cream sauce, the French-speaking west is the home of fondue and raclette, and Italian-speaking Ticino eats polenta and risotto. Breakfast is bread, butter and jam or a bowl of muesli, lunch is often a warm meal, and cheese dishes are a winter treat to share.

Cheese fondue (Fondue)

The Swiss Alps and western Switzerland

Cheese melted with white wine and a little cornflour in a heavy pot called a caquelon, kept warm at the table. Everyone dips cubes of bread on long forks. A classic mix is 'moitié-moitié', half Gruyère and half Vacherin Fribourgeois.

Raclette

Valais

A half wheel of cheese is heated until the cut face melts, and the soft cheese is scraped onto plates. The name comes from the French 'racler', to scrape. It is eaten with boiled potatoes in their skins, small pickled gherkins and pickled onions.

Rösti

Canton of Bern

Coarsely grated potato, raw or boiled first, fried in butter into a flat golden cake. It began as a farmers' breakfast in the canton of Bern and is now served with many meals, often topped with a fried egg or cheese.

Zurich-style sliced veal (Zürcher Geschnetzeltes)

Zurich

Thin strips of veal, quickly fried with onion, then simmered briefly in a sauce of white wine, cream and meat stock, often with mushrooms. It is traditionally served with rösti.

Alpine herders' macaroni (Älplermagronen)

The Swiss Alps, especially central Switzerland

Pasta and diced potatoes cooked together, then mixed with cream and cheese and topped with fried onions. It is traditionally served with apple sauce on the side, a sweet contrast to the rich cheese.

Bircher muesli (Birchermüesli)

Zurich

Rolled oats soaked overnight, mixed with lots of freshly grated apple, lemon juice, nuts and a little cream or yoghurt. Today it is a Swiss breakfast, but its creator served it to his patients as a light evening meal.

Capuns

Graubünden

Little parcels of Swiss chard leaves filled with a spätzle-style dough and pieces of air-dried meat, simmered in a mix of stock and milk and served with grated cheese. It is a favourite dish of the canton of Graubünden.

Leeks and potatoes Vaud style (Papet vaudois)

Vaud

Leeks and potatoes gently stewed, often with a little cream and white wine, and served with a smoked cabbage sausage. The white and green of the dish are said to match the colours of the Vaud flag.

Polenta

Ticino

Cornmeal slowly cooked in water to a thick porridge, soft or left to

set and then grilled or fried. In Italian-speaking Ticino it is a staple, often served with braised meat, sausages or cheese.

Cervelat

All of Switzerland

A short, plump sausage of beef, pork and bacon, often called the national sausage. It is grilled over a fire with the ends cut crosswise, so they open out as it cooks.

Air-dried beef (Bündnerfleisch)

Graubünden

Lean beef that is salted, spiced and dried in the mountain air, then sliced paper thin. It is eaten as a starter with bread, and small pieces go into dishes such as capuns.

Basel honey biscuits (Basler Lächerli)

Basel

Hard spiced biscuits made with honey, almonds, hazelnuts, candied peel and kirsch, baked in a sheet, glazed with sugar and cut into small rectangles while still warm.

Engadine nut tart (Bündner Nusstorte)

Engadine, Graubünden

A round shortcrust pastry filled with chopped walnuts in caramel and cream. It keeps for weeks, so it is a popular gift to send home.

Zug cherry brandy cake (Zuger Kirschtorte)

Zug

Layers of nut meringue and sponge soaked in kirsch, the cherry brandy of the region, filled with butter cream, covered with toasted almonds and dusted with icing sugar.

GOOD MANNERS

At the table

- Before eating, people wish each other 'En Guete' in German-speaking areas, 'Bon appétit' in the French-speaking west and 'Buon appetito' in Ticino.
- With fondue, use the long fork only to dip the bread and carry it to your plate, not to eat from. By tradition, whoever loses their bread in the pot buys a round of drinks or sings a song.
- White wine or black tea is usually drunk with fondue and raclette.
- Service is included in restaurant prices. Many people round up the bill or leave up to about 10 percent for good service, but it is not required.
- At a fondue, stir the pot in a figure of eight each time you dip, and do not scrape the bottom: the toasted crust, la religieuse, is lifted out and shared at the end.

Cheese fondue

Cheese melted with white wine and a little cornflour in a heavy pot called a caquelon, kept warm at the table. Everyone dips cubes of bread on long forks. A classic mix is 'moitié-moitié', half Gruyère and half Vacherin Fribourgeois.

Ingredients

- 1 clove of garlic, cut in half
- 300 ml dry white wine
- 1 teaspoon lemon juice
- 400 g Gruyère cheese, grated
- 400 g Vacherin Fribourgeois cheese, grated (or more Gruyère)
- 1 tablespoon cornflour
- 2 tablespoons kirsch (cherry brandy), optional
- Pepper and a little grated nutmeg
- 800 g day-old white bread, cut into cubes with some crust on each

Method

1. Rub the inside of a fondue pot or heavy saucepan with the cut garlic.
2. Pour in the wine and lemon juice and warm them over medium heat until just steaming. Do not let it boil hard.
3. Add the cheese a handful at a time, stirring in a figure of eight with a wooden spoon until each handful melts.

4. Mix the cornflour with the kirsch (or with 2 tablespoons of wine) and stir it in. Keep stirring for 2 to 3 minutes until the fondue is smooth and creamy.
5. Season with pepper and nutmeg and set the pot over a burner on the table, on a low flame so it just bubbles.
6. Spear the bread cubes on long forks, dip and stir, and use the fork only to carry the bread to your plate. Note: not all the alcohol cooks off, so leave out the kirsch and use apple juice instead of wine if you cook for children or anyone avoiding alcohol.

Rösti

Coarsely grated potato, raw or boiled first, fried in butter into a flat golden cake. It began as a farmers' breakfast in the canton of Bern and is now served with many meals, often topped with a fried egg or cheese.

Ingredients

- 1 kg firm, waxy potatoes, boiled in their skins the day before and chilled
- 3 tablespoons butter or butter with a little oil
- 1 teaspoon salt
- Pepper

Method

1. Peel the cold potatoes and grate them coarsely into a bowl. Season with salt and pepper and mix gently.
2. Melt 2 tablespoons of butter in a large non-stick frying pan over medium heat.
3. Add the potatoes and press them lightly into a flat cake. Cook for about 15 minutes, shaking the pan now and then, until the underside is golden and crisp.
4. Put a plate over the pan, turn the rösti out onto it, add the rest of the butter to the pan and slide the rösti back in, uncooked side down.
5. Cook for another 10 to 15 minutes until golden underneath. Cut into wedges and serve hot.

Zurich-style sliced veal

Thin strips of veal, quickly fried with onion, then simmered briefly in a sauce of white wine, cream and meat stock, often with mushrooms. It is traditionally served with rösti.

Ingredients

- 600 g veal (or pork fillet), cut into thin strips
- 2 tablespoons butter
- 1 tablespoon flour
- 1 onion, finely chopped
- 250 g mushrooms, sliced
- 150 ml dry white wine
- 150 ml beef or veal stock
- 200 ml double cream
- 1 teaspoon lemon juice
- Salt, pepper and a pinch of paprika
- Chopped parsley

Method

1. Dust the meat with the flour. Heat half the butter in a large frying pan until very hot and fry the meat in two batches for about 2 minutes each, until browned. Take it out and keep it warm.
2. Add the rest of the butter, the onion and the mushrooms to the pan and cook for 5 minutes until soft.

3. Pour in the wine and let it bubble for 2 minutes, then add the stock and cream and simmer for about 5 minutes until the sauce thickens.
4. Return the meat and its juices to the pan and heat through for 1 to 2 minutes, until the meat is hot all the way through, without boiling hard.
5. Season with lemon juice, salt, pepper and paprika, sprinkle with parsley and serve with rösti.

Alpine herders' macaroni

Pasta and diced potatoes cooked together, then mixed with cream and cheese and topped with fried onions. It is traditionally served with apple sauce on the side, a sweet contrast to the rich cheese.

Ingredients

- 300 g potatoes, peeled and cut into 1 cm cubes
- 300 g short macaroni or penne
- 200 ml single cream
- 150 g Swiss mountain cheese such as Gruyère, grated
- 2 onions, thinly sliced into rings
- 2 tablespoons butter
- Salt, pepper and a little nutmeg
- Apple sauce, to serve

Method

1. Bring a large pan of salted water to the boil. Add the potatoes and cook for 5 minutes.
2. Add the pasta and cook together until both are tender, about 10 minutes. Drain well and return to the pan.
3. Meanwhile fry the onion rings slowly in the butter for about 15 minutes, until soft and golden brown.
4. Warm the cream, pour it over the pasta and potatoes, stir in the cheese and season with salt, pepper and nutmeg.
5. Heat gently for 2 to 3 minutes until creamy, top with the fried onions and serve with apple sauce.

Bircher muesli

Rolled oats soaked overnight, mixed with lots of freshly grated apple, lemon juice, nuts and a little cream or yoghurt. Today it is a Swiss breakfast, but its creator served it to his patients as a light evening meal.

Ingredients

- 100 g rolled oats
- 200 ml water or milk
- Juice of 1 lemon
- 4 apples
- 4 tablespoons chopped hazelnuts or walnuts
- 150 g natural yoghurt or 100 ml single cream
- 1 to 2 tablespoons honey

Method

1. The evening before, stir the oats into the water or milk, cover and leave in the fridge overnight.
2. In the morning, put the lemon juice in a bowl and grate the apples into it with their skins on, stirring often so they do not turn brown.
3. Stir the apples into the soaked oats with the yoghurt or cream and the honey.
4. Sprinkle with the nuts and serve at once. Add berries or other fruit in summer.

Useful phrases

Grüezi mitenand

GRUE-uht-see MIT-uh-nand · Hello, everyone (Swiss German)

Guten Morgen

GOO-ten MOR-gen · Good morning

Guten Abend

GOO-ten AH-bent · Good evening

Uf Widerluege

oof VEE-der-lue-guh · Goodbye (Swiss German)

Tschüss

CHUESS · Bye

Merci vielmal

MEHR-see FEEL-mahl · Thank you very much (Swiss German)

Wie gohts?

vee GOHTS · How are you? (Swiss German, friendly)

En Guete!

en GOO-uh-tuh · Enjoy your meal! (Swiss German)

Proscht!

PROSHT · Cheers! (Swiss German)

Entschuldigung

ent-SHOOL-dee-goong · Excuse me, sorry

Sprechen Sie Englisch?

SHPREKH-en zee ENG-lish · Do you speak English? (polite)

Ich verstehe nicht

ikh fer-SHTAY-uh nikht · I don't understand

Wo ist die Toilette?

voh ist dee toy-LET-tuh · Where is the toilet?

Wie viel kostet das?

vee FEEL KOST-et dahs · How much does this cost?

Die Rechnung, bitte

dee REKH-noong, BIT-tuh · The bill, please

Ein Billett nach Bern, bitte

ine BIL-yet nahkh BERN, BIT-tuh · A ticket to Bern, please

Bonjour

bohn-ZHOOR · Hello, good day (French)

Buongiorno

bwon-JOR-noh · Good morning, good day (Italian)

Things you might not know

1. The Swiss national flag, a white cross on red, is square. The only other square national flag is that of Vatican City. The Red Cross emblem is the Swiss flag with its colours reversed, in honour of Switzerland.
2. The country code CH and the currency code CHF come from the Latin name of Switzerland, Confoederatio Helvetica, the Helvetic Confederation. The Latin name has appeared on Swiss coins since 1879.
3. Switzerland has no single head of state. The seven members of the Federal Council share the role, and one of them serves as President of the Confederation for just one year.
4. The Swiss vote on national questions up to four times a year. With 100,000 signatures collected within 18 months, citizens can force a national vote on changing the constitution.
5. As of 2026, the Gotthard Base Tunnel, 57 km long and opened in 2016, is the longest railway tunnel in the world. It runs up to 2,450 m below the mountains.
6. Velcro is a Swiss invention. In 1941, after a walk, the engineer George de Mestral looked at the burdock burrs stuck to his clothes and his dog's fur under a microscope and saw hundreds of tiny hooks. The name comes from the French 'velours' (velvet) and 'crochet' (hook).

7. The Swiss Army first issued a soldier's folding knife in 1891. Karl Elsener, whose company later took the name Victorinox from his mother Victoria and the French word for stainless steel, patented his famous improved design in 1897.
8. The World Wide Web was invented in 1989 by Tim Berners-Lee at CERN, the particle physics laboratory on the edge of Geneva, and the first website went online in 1991.
9. Albert Einstein lived in a flat on the Kramgasse in Bern from 1903 to 1905 while working at the Swiss patent office. The papers of his 'miracle year' 1905, including special relativity, were written there.
10. The Pope has been guarded by Swiss soldiers since 22 January 1506. Recruits to the Pontifical Swiss Guard must be unmarried Swiss Catholic men, and new guards are sworn in each year on 6 May.
11. Heidi, the story of an orphan girl living with her grandfather in the Swiss Alps, was written by Johanna Spyri and published in 1880 and 1881. It is one of the best-selling books ever written.
12. Switzerland shaped modern chocolate. François-Louis Cailler opened a chocolate factory near Vevey in 1819, Daniel Peter created milk chocolate in Vevey in 1875 with help from his neighbour Henri Nestlé, and Rodolphe Lindt invented conching, which makes chocolate smooth, in Bern in 1879.
13. Toblerone was created in Bern in 1908. Its name joins Tobler, the family name, and 'torrone', Italian for nougat, and it is still made mainly in Bern.

- 14.** The Basel carnival, Switzerland's largest, begins at exactly 4 o'clock in the morning on the Monday after Ash Wednesday, when all the lights go out, and lasts exactly 72 hours. It is on UNESCO's list of intangible cultural heritage since 2017.

TALK ABOUT IT

Questions for the group

- Have you ever been to Switzerland, or has someone in your family? What do you remember?
- Have you ever tasted Cheese fondue or Raclette? What is a dish you remember from a trip?
- Women win the federal vote (1971). Do you remember hearing about it? Where were you then?
- Have you seen Matterhorn, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Switzerland, which would it be and why?
- Which fact surprised you the most today?

QUIZ

How well do you know Switzerland?

Circle the right answer. The answers are on the last page.

1. On which date is Swiss National Day celebrated?

- A) 14 July
- B) 12 September
- C) 1 August
- D) 6 May

2. Swiss women won the right to vote in national elections in 1971.

- A) True
- B) False

3. The Sonderbund War of 1847, between federal troops and seven conservative Catholic cantons, lasted less than a month.

- A) True
- B) False

4. In Swiss restaurants, service is included in the prices, so a tip is not required.

- A) True
- B) False

5. Raclette, melted cheese scraped onto potatoes, comes from which canton?

- A) Basel-Stadt
- B) Valais
- C) Zurich
- D) Ticino

6. What is the highest mountain summit in Switzerland?

- A) Dufourspitze
- B) Jungfrau
- C) Eiger
- D) Matterhorn

7. Which city is the seat of the Swiss parliament and government, officially called the 'federal city'?

- A) Bern
- B) Geneva
- C) Zurich
- D) Lucerne

8. In Switzerland, German is written with 'ss' instead of the letter 'ß', so 'street' is spelled 'Strasse'.

- A) True
- B) False

9. Which Geneva businessman inspired the founding of the Red Cross in 1863 and won the first Nobel Peace Prize?

- A) John Calvin
- B) Rodolphe Lindt
- C) Jean-Jacques Rousseau
- D) Henry Dunant

10. 'Uf Widerluege' is how you say hello when you walk into a shop in Zurich.

- A) True
- B) False

11. Who wrote 'Heidi', the story of a girl living with her grandfather in the Swiss Alps?

- A) Astrid Lindgren
- B) Johanna Spyri
- C) Lewis Carroll
- D) Hans Christian Andersen

12. As of 2026, the Gotthard Base Tunnel, opened in 2016, is the longest railway tunnel in the world.

- A) True
- B) False

Quiz answers

1. C) 1 August

1 August, inspired by the date of the Federal Charter of early August 1291.

2. True

True. Male voters approved it in February 1971, after rejecting it in 1959.

3. True

True. It lasted from 3 to 29 November 1847, and fewer than 150 people were killed. The new federal constitution of 1848 followed.

4. True

True. Service has been included since 1974. Many people round up or leave up to about 10 percent for good service.

5. B) Valais

Raclette comes from Valais, where melting cheese by the fire is recorded as early as 1574.

6. A) Dufourspitze

The Dufourspitze, 4,634 m, in the Monte Rosa massif, is the highest. The Matterhorn is 4,478 m, the Jungfrau 4,158 m and the Eiger 3,967 m.

7. A) Bern

Bern has been the federal city since 1848. Zurich is the largest city and Geneva is home to many international organisations.

8. True

True. Swiss Standard German does not use ß, so you see Strasse and gross instead of Straße and groß.

9. D) Henry Dunant

Henry Dunant saw the wounded after the Battle of Solferino in 1859

and called for help for them. He shared the first Nobel Peace Prize in 1901.

10. False

False. Uf Widerluege means goodbye. On the way in you say Grüezi.

11. B) Johanna Spyri

Johanna Spyri, a Swiss writer, published it in 1880 and 1881.

12. True

True. It is 57 km long and runs up to 2,450 m below the mountains.

Switzerland visa page

Name: _____ Date: _____



Next stops

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<https://worldstroll.com/countries/switzerland>