

Château de Prangins. MUSÉE NATIONAL SUISSE. SCHWEIZERISCHES NATIONALMUSEUM. MUSEO NAZIONALE SVIZZERO. MUSEUM NAZIONALE SVIZZERO.



À TABLE !

QUE MANGE LA SUISSE ?
WAS ISST DIE SCHWEIZ ?

CHE COSA MANGIA LA SVIZZERA ?
WHAT DOES SWITZERLAND EAT ?

07.04.2019
20.10.2019



Château de Prangins.

MEDIA KIT

À table! What does Switzerland eat?

07.04 – 20.10.2019

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This media kit, as well as illustrations of the exhibition, can be downloaded from the website www.atable.chateaudeprangins.ch from midday on 4 April.

Château de Prangins.

À table! What does Switzerland eat?

07.04 – 20.10.2019

1 - MEDIA RELEASE

À table! What does Switzerland eat?

Château de Prangins – Musée national suisse | 07.04 – 20.10.2019

“Show me what you eat and I will tell you who you are.” In a world where sharing pictures of your latest meal on social media is all the rage, the familiar adage takes on a whole new relevance. With endless information at our fingertips, knowing where food comes from, consuming seasonal produce and enquiring into the working conditions of everyone involved in its production have become major concerns. Decisions on what to eat are influenced by social, political and economic considerations. Food is not just about sustenance: it is also a nexus of cultural and medical practices and an expression of religious and ethical choices.

Taking its cue from the times in which we live, the exhibition “À table! What does Switzerland eat?” sets out to explore what’s bubbling away in the cooking pots of Homo helveticus. Swiss culinary culture is constantly changing, and this is reflected in the wide variety of its regional specialities. What is our food heritage? Where do its roots lie? Combining a scientific, historical and sometimes playful approach, not forgetting the gourmet side of the topic, this exhibition serves up a fascinating and diverse menu covering everything from table manners and the myriad ways of preparing and consuming food to the mechanisms behind famine and plenty, taboos and culinary trends.

In association with Slow Food and La Maison de la Rivière, the exhibition at the Swiss National Museum – Château de Prangins turns the spotlight on French-speaking Switzerland, with a new display and objects yet unseen. It also emphasizes the social ties created via family recipes and the knowledge shared through professional innovations, while local production, biodiversity and plant heritage will be examined season by season in the museum’s kitchen garden – the largest conservatory of forgotten vegetable varieties and rare fruits in Switzerland.

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2 - OVERVIEW OF THE EXHIBITION

Eating is about more than the sustenance of life. The choices we make about what to eat and what to avoid are motivated by social, economic, ethical, religious and health concerns. Switzerland does not have a national cuisine. Nevertheless, over the centuries it has built a rich culinary heritage that reflects its cultural diversity and manifests itself both throughout its lands and in the movement of people, foodstuffs and knowledge about cookery.

Drawing inspiration from the banquet and the bistro table, an entertaining and colourful exhibition design presents objects from the valuable to the everyday, old photographs, educational and multimedia resources on a range of topics:

- Dining culture and table manners
- From open fireplace to microwave: family recipes and haute cuisine
- Female chefs take over the kitchen
- Swiss culinary heritage
- The origins and distribution of fruits and vegetables
- Hungry for meat
- Hunger and abundance
- Trends, taboos and the future of food
- Kitchen garden and visitor centre

When did we start using knives, forks and spoons?

What is the origin of table manners, with their guidance on how to conduct ourselves at the table and use cutlery, tableware and serviettes correctly? The exhibition opens with one of the finest items from the Swiss National Museum's collections: a linen tablecloth dating from the early 16th century. Its embroidered motifs reveal a fully laid table, with plates, bowls, glasses and knives – but, as yet, no forks. In the years thereafter, tableware and table manners will come to serve as markers reflecting social hierarchies and lifestyles, as will the places where people eat and the composition of their meals. What did we eat in days gone by, and what makes up our diet today? And what of the future? Where do tomatoes, corn, strawberries and potatoes come from?

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Planting potatoes became commonplace in times of shortage, such as the famine that affected the Vaud region in 1771–1772: the potato was a substitute for the cereals and bread that were most people's staple diet at the time. When did fondue – now regarded as the quintessential Swiss dish – come into being, and who invented it? The earliest recipe did not appear until 1699, in a cookery book from Zurich; though it still did not include bread or a fork to dip it into the pot of cheese. Fondue as we know it today is actually a recent invention, the product of an advertising campaign conducted in the 1930s by the Swiss cheese marketing association. Today it is eaten more or less everywhere, but the recipes used to prepare it differ markedly from region to region. These are just some of the questions that *À table!* sets out to answer.

The exhibition also turns the spotlight on French-speaking Switzerland in particular. The Swiss National Museum has teamed up with the Maison de la Rivière to tell the story of fish in Lake Geneva since Roman times – when new species were already being introduced into its waters – through objects from its collections. As the lake shores become increasingly built up and water quality changes, however, some of those species are now dying out; nevertheless, almost 120 people still make a living by fishing for them. Switzerland boasts a large number of starred restaurants, many of which are located around Lake Geneva. Award-winning female chefs from French-speaking Switzerland – Marie Robert, Virginie Tinembart, Catherine Praud, Marianne Rohrer and Cécilia Zapata – revisit traditional recipes to produce dishes that visitors will be able to take away.

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3 PUBLICATION



A lavishly illustrated publication designed and edited by Pia Schubiger accompanies the exhibition. It contains four articles offering an insight into the history and issues of eating in Switzerland.

“Was isst die Schweiz? Que mange la Suisse? Che cosa mangia la Svizzera? What Does Switzerland Eat?”

116 pages

In four languages

Produced by the Swiss National Museum, Forum of Swiss History Schwyz, 2017

CHF 21.90

ISBN 978-3-905875-43-0

The publication is on sale in the museum shop and bookstores or can be ordered from info.prangins@museenational.ch or by calling +41 (0)22 994 88 90

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4 - ACCOMPANYING PROGRAMME AND GENERAL INFORMATION

Events

A range of activities linked to the exhibition will take place on various special days.

INTERNATIONAL MUSEUM DAY

SUN 19.05.2019 | Admission free

RENDEZ-VOUS AU JARDIN

SUN 26.05.2019 | Admission free

One-day festival: each spring, Château de Prangins invites visitors to explore its historical kitchen garden and park. This year's themes of agronomy and economics tie in with the temporary exhibition.

WORLD DAY OF ACTION AGAINST HUNGER

SAT 15.06.2019 | Admission free

A chance to discover the exhibition with the help of young people, as pupils from the Gland secondary school act as guides.

SWISS NATIONAL DAY

THU 01.08.2019 | Admission free

OPEN AIR CINEMA

THU 29.08.2019

FRI 30.08.2019

SAT 31.08.2019

Single price | CHF 10

In partnership with Visions du Réel: screenings of three films linked to the temporary exhibition in the courtyard of Château de Prangins. Preceded by a guided tour.

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HERITAGE DAYS

SAT 14.09.2019

SUN 15.09.2019

Admission free

DÉJEUNER SUR L'HERBE

SUN 29.09.2019 | Admission free

One-day festival

A journey back in time, this year's Déjeuner sur l'herbe is devoted to the 18th century. The programme includes numerous activities for all ages. The stand-out feature of the festivities is the fashion show, a competition that is open to all (sign up at the event). A gourmet food market will be selling all the ingredients for a perfect picnic in the idyllic surroundings of the château.

SWISS CASTLE DAY

SUN 06.10.2019 | Admission free

Activities on request

Booking required

+41 (0)22 994 88 90 | info.prangins@museenational.ch

Free for schools, except for "Ices and sorbets"

GUIDED TOUR OF THE TEMPORARY EXHIBITION

All ages | F, D, E

60 min | max. participants 25

CHF 120 per guide

Admission to the museum

CHF 8 per person

À TABLE, AU CHÂTEAU!

Revisit the culinary history of the 18th and 19th centuries: eating habits, precious objects and everyday utensils.

Children's version | F

Ages 6 and over

90 min | max. participants 12 | CHF 180

Adult version | F

60 min | max. participants 25

CHF 120 per guide | Admission to the museum

CHF 8 per person

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OLD... BUT STILL TRENDY

The kitchen garden visitor centre looks back at the history of old fruit and vegetable varieties and discusses some current issues surrounding food.

Adults | F, D, E

60 min | max. participants 25

CHF 120 per guide | Admission to the garden free

THE CHÂTEAU AND ITS BEEHIVES

An introduction to how a beehive is organised, followed by a honey tasting with the Nyon bee-keeping society.

Ages 6–15 | for schools only | F, D

90 min | max. participants 12 | Activity available from 15 May to 30 June and 27 August to 10 September

ICE CREAMS AND SORBETS, 18TH-CENTURY STYLE

Did people eat sorbets before refrigerators were invented? Cheese, saffron, cloves, rye bread and rose are just some of the 18th-century flavours to try in this workshop.

Adults | F, E

90 min | max. participants 12

CHF 180 per guide | Admission to the museum

CHF 8 per person

A GARDEN FOR THE FIVE SENSES

An activity in the kitchen garden, our conservatory of traditional varieties, featuring weird and wonderful fruits and vegetables to stimulate the senses.

Ages 6–12 | F, D, E

90 min | max. participants 12 | Activity available from 15 June to 15 October

PRANGINS: THE GARDEN

A guided tour of the kitchen garden to learn about its history, vegetables and plants.

Adults | F, D, E

60 min | max. participants 25 | CHF 120 per guide | Admission to the garden free

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Guided tours and public workshops

WHAT DOES SWITZERLAND EAT?

A guided tour followed by tea in the Café du Château

60 min

Tour included in the price of admission; tea CHF 10. Every first Sunday of the month | 15:00

OLD... BUT STILL TRENDY

A closer look at the fruits and vegetables in the kitchen garden visitor centre

60 min

Included in the price of admission

SUN 05.05, SUN 06.10 | 11:30

GOURMET TOUR OF THE KITCHEN GARDEN

Guided tour of the kitchen garden followed by an introduction to cookery in the museum. With Bernard Messerli, curator of the gardens, and Yvan Schneider, chair of Slow Food Vaud

90 min

Included in the price of admission

SUN 02.06, SUN 07.07, SUN 04.08, SUN 01.09 | 10:30

BARONESS MATILDA GUIGUER REQUESTS YOUR PRESENCE!

An actor-guided tour

30 min

Included in the price of admission Every Sunday in July and August | 12:30, 13:30, 14:30

FOR MEMBERS OF THE ASSOCIATION DES AMIS DU CHÂTEAU

Guided tour (booking required), with Nicole Staremborg, conservator and exhibition curator

60 min

THU 13.06.2019 | 18:30

In the spotlight: encounters with specialists

À TABLE! WHAT DOES SWITZERLAND EAT?

With Nicole Staremborg, conservator and exhibition curator

30 min

SUN 26.05.2019 | 10:45, 13:45

SUN 29.09.2019 | 11:00, 13:00

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SUSTAINABLE FOOD: EVERYONE'S A WINNER

With René Longet, sustainable agriculture specialist

30 min

SUN 26.05.2019 | 11:15, 14:15

ON THE ANTHROPOLOGIST'S PLATE

With Laurence Ossipow, anthropologist and professor at the University of Applied Sciences and Arts Western Switzerland, Geneva

30 min

SUN 29.09.2019 | 11:30, 13:30

TEA, COFFEE AND CHOCOLATE. A WHIFF OF THE EXOTIC IN THE 18TH CENTURY

With Aline Jeandrevin, art historian

30 min

SUN 26.05.2019 | 11:00, 14:00

SUN 29.09.2019 | 13:30, 16:30

IN AND OUT OF FASHION: FRUIT AND VEGETABLE VARIETIES

With Bernard Messerli, curator of the gardens

30 min

SUN 26.05.2019 | 11:30, 13:30

SUN 29.09.2019 | 11:00, 13:00

APPLES AND CORN: A DISCUSSION ON VARIETIES OLD AND MODERN

With Valentine Giesser, curator of the Maison du blé et du pain, and Jeanne Giesser, an agricultural engineer working in food production

30 min

SUN 29.09.2019 | 13:45, 16:30

FISHING THROUGH THE AGES

With Jean-François Rubin, Director of the Maison de la Rivière

30 min

SUN 26.05.2019 | 15:00, 16:00

SUN 29.09.2019 | 11:45, 13:15

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JOURNÉES DU JARDIN

FROM BARONS' GARDEN TO MUSEUM GARDEN

FRI 24.05.2019

SAT 25.05.2019

Two days of discovery focusing on the kitchen garden, its produce and related issues, from the Ancien Régime to the present day. A gourmet round-table, conferences and discussions with specialists on the history of kitchen gardens and orchards promise some fruitful exchanges and friendly encounters. Followed by “Rendez-vous au jardin” on Sunday 26 May.

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General Information

Museum opening hours | Admission

Tue–Sun 10:00 – 17:00

Open on public holidays

Adults CHF 10 | concessions CHF 8

Admission free for children and young people up to age 16

Swiss National Museum – Château de Prangins

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