



- A night for War Child -

# RECIPE FOR EDUCATION

A CULINARY LEARNING CHARITY EVENT

# Welcome



in collaboration with





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A CULINARY LEARNING CHARITY EVENT

## Welcome

**Dear Friends,**

Welcome and thank you for joining us at this magical night for War Child and Fundaziun Uccelin: two amazing NGOs that both focus, among others, on education. Hence the title: Recipe for Education - a culinary learning charity event.

Congratulations, with your presence you are proving that you have a passion for education, food and charity. This will not only ensure that this event will be a great success. This will also help improve the psychosocial wellbeing of children forced to live with the effects of armed conflict and give the gastronomic dreams of the students of Fundaziun Uccelin wings!

To share our passion for food, we will enjoy a unique culinary experience prepared by our star-chefs Andreas, Sergio, Jeroen and Ollie. This moment together will also give us the perfect opportunity to establish new connections and friendships.

To provide you with a chance to donate, we offer you the opportunity to pledge an amount to our two charities and you will have the chance to bid for special items during the Recipe for Education auction.

Your donations are very much needed, as the world that children are growing up in has dramatically changed over the last years with a global pandemic, many wars including in Syria, Yemen and the invasion of Ukraine, the recent earthquakes and the turmoil in Sudan. This has made the mission of War Child even more important: We believe no child should be part of war. Ever.

This is also the case for Fundaziun Uccelin as the culinary scene has seen its own challenges following these world-changing events. Fundaziun Uccelin is able to support those that have dreams and to give them the wings that all of us require during our careers.

Finally, a big thank you to all the sponsors and volunteers that have worked so hard to make this culinary, learning, charity event a success.

*On behalf of the War Child Support Switzerland team,*  
**Tom Berkhout**





## War Child Support Switzerland team

In line with the War Child vision: we are the small ones that dare to dream big, we are a small team of volunteers in Switzerland that dare to dream big. The outcome is this night for War Child and Fundaziun Uccelin - Recipe for Education. We will continue dreaming also after this event and invite you to join us in giving dreams wings.

*Anton Eikhout, Vera Duin, Tom Berkhout, Claartje Zwetsloot, Fiona Matt,  
Elsabé Schimmelpenninck van der Oye, Susan Kraaijeveld and Kimm van Berkel*



*What is your fondest memory as a child in the kitchen?*

*"I grew up in one of Europe's best asparagus regions. My best memories are those of the asparagus dinners during Easter. Of course, asparagus prepared the Dutch way: with some boiled potatoes, biological ham, butter and parsley. Combined with a nice glass of Riesling from the Bündner Herrschaft!"*

*- Tom Berkhout -*



# War Child

Worldwide 230 million children grow up in areas affected by armed conflict, and are the ones most damaged by the effects of war and violence. The fundamental rights of these children to be protected, educated and to live free from fear and trauma are repeatedly violated.

War Child believes this situation is unacceptable - and it is our mission to change this.

We work exclusively to improve the wellbeing of children living with armed conflict. Our programmes are designed to boost the strength and resilience of children. We provide psychosocial support, education and protection as part of a proven science-based 'Care System' to help children build a better future - both for themselves and their communities.

We love to use creative methods such as music and dance to build a connection with children in our programmes. We also work to give children a voice and ensure they are involved in the decision-making processes that affect their lives.

Everything we do has a lasting impact, but we can not do it alone. We need you. Good and loyal friends who believe - like us - that no child should be part of war. Ever.

We are immensely grateful for your support.  
Have a magical evening.

**Ramin Shahzamani,**  
CEO War Child

*What is your Recipe for Success?*

*"Being true to myself and knowing what brings me energy and satisfaction is part of my recipe for success. Learning (fast) from mistakes, being positive, and a 'yes we can' attitude adds the spice to my dish. Having great collaborators and working with people who are better than me has always made me stronger and has been the special sauce."*





# Fundaziun Uccelin

The ability to guarantee a high level of fine dining quality in the long-term, hinges on the fostering of culinary talent with a clear focus on the training of individual talents. The current industry practice around the world is to offer various training options based on academic curricula. The personalised development of individual artisan talents falls by the wayside. Fundaziun Uccelin uses a different approach and aims to close this gap.

As an independent foundation, Fundaziun Uccelin wants to give wings to the next generation of gastronomers. For Fundaziun Uccelin, it is not origin or curriculum vitae that count, but potential and motivation. By supporting young talents from the kitchen and service sector individually, Fundaziun Uccelin gives them and the gastronomy new perspectives.

Within the framework of the tailor-made foundation programmes, the Uccelin Foundation sends the scholarship holders out into the big wide world of culinary arts, to leading restaurants and producers on every continent. This is how enthusiasm and passion for professions are created, which is one of the most beautiful and valuable things in the world.

Fundaziun Uccelin builds bridges between gastronomic talents and partners and this is how it is ensured that curiosity and passion meet know-how and experience. During the five-months programme, Fundaziun Uccelin, the partner restaurants and the producers of their choice are always there for the scholarship holders.

*Fundaziun Uccelin - wings for gastronomic dreams.*





# Hotel Vitznauerhof

## Life is better at the lake

On the sunny side of Lake Lucerne, the Hotel Vitznauerhof is a listed four-star superior retreat. People who appreciate something special will find a stylish lifestyle hideaway in this beautiful spot. Another highlight is the restaurant's panoramic terrace.

Pure relaxation at the Vitznauerhof means a visit to the spa. Soothing massages, treatments, sauna, steam bath, outdoor whirlpool and much more ensure a refreshing attitude to life. In the enchanting park with a private beach as well as a boat and bathing jetty you can take a deep breath - everyday life is far away. You can also relax in the 53 rooms and suites. The symbiosis between history, modern elegance and a serene lakeside atmosphere has been perfectly achieved.

*"Did you know that you can rent out the entire hotel exclusively for your event?"*

*The inhouse events team can also assist you with smaller events such as seminars and family dinners."*

Host Raphael Herzog and his team pamper their guests not only with the longest sunset on the lake, but also with personal service, excellent cuisine and stylish rooms in the most beautiful location in Vitznau.

## Fine Dining

Since April 2018, top Dutch chef Jeroen Achten has been Executive Chef of the Hotel Vitznauerhof and the Restaurant Sens. In February 2021, he and his team plucked two stars from the Michelin sky at the Sens. In the summer of 2023, the hotel will offer the perfect setting for the innovative "Ibiza Food Studio" gastronomy concept by top Danish chef Boris Buono, bringing the relaxed Ibiza farm lifestyle, coupled with a passion for local products and total freedom to the Sens restaurant.



# The Chefs

## Andreas Caminada

Without a doubt, Andreas Caminada is one of the best chefs in Switzerland. At the age of 33, he had already earned many awards in the culinary industry: three Michelin stars and 19 Gault Millau points – and he has been able to maintain this high level. At the age of 26, Andreas became the tenant and chef the cuisine of the historic castle restaurant Schloss Schauenstein and it is there that he achieved unparalleled success. His brilliant and creative cuisine is based on combining two to three products and leaving them as natural as possible.

*Through his foundation, Fundaziun Uccelin, Andreas focuses on developing the talents of up-and-coming culinary masters and ensuring the continued growth and diversity of their achievements.*

## Ollie Schuiling

Ollie Schuiling is one of the biggest talents of the European fine dining scene. He has worked at iconic restaurants such as the three Michelin restaurants De Leest, the Netherlands and La Vie, Germany. Before opening his own restaurant, he was the kitchen chef and right hand of Andreas Caminada at Schloss Schauenstein. In 2020, Ollie opened Restaurant Kasteel Heemstede, the Netherlands. His kitchen focusses on fresh products, excellent sauces and on combining many international flavours. In just two years, Ollie and his team have exceeded all the high expectations. With one Michelin star and 17 Gault Millau points, experts see this as just the beginning.

## Sergio Herman

Sergio Herman is the strong and passionate force behind the Sergio Herman Group, one of Europe's most creative and unique restaurant groups. The Dutch chef and entrepreneur who is known for his aesthetic sense and his love for products from Zeeland, the Netherlands, worked his way up through the gastronomic landscape of the Netherlands and Belgium over the past three decades. He started his career during his teenage years in the restaurant Oud Sluis, the Netherlands, and transformed this typical mussel restaurant that was owned by his parents into a unique culinary destination. He earned three Michelin stars in 2005 and was ranked in the top 50 of the World's Best Restaurants for eight years before he decided to close the doors in 2013 and to embark on new culinary adventures. *Today the Sergio Herman Group manages various restaurants: Pure C, AlRrepublic, Blueness Cadzand, Le Pristine Antwerp, Blueness Antwerp and the franchise brand Frites Atelier, and the group is working towards the opening of two restaurant projects in Singapore and Tokyo, Japan in 2023.*

## Jeroen Achtien

The chef de cuisine of the Vitznauerhof Hotel is Jeroen Achtien. Before starting his Swiss adventure, Jeroen was the sous chef at De Librije, the Netherlands. Jeroen and his team are specialized in fermentation-driven cuisine at the highest level. He is uncompromising when it comes to quality, careful when it comes to regionality and always takes the seasons into account. In February 2021, he and his team were crowned with two Michelin stars and 18 Gault Millau points. "Working with the regional products around Lake Lucerne and combining them with the flavours from all over the world is the most exciting thing for me. In addition, vegetarian dishes play an important role in the menu of the fine dining restaurant Sens" says Achtien. *This will also be one of the last opportunities to see Jeroen Achtien in action at Vitznauerhof before he embarks on his new culinary adventure in the Netherlands.*



Andreas Caminada

*What is your fondest memory as a child in the kitchen?*  
"Baking Christmas cookies with my mum."



Ollie Schuiling

*What is your Recipe for Success?*  
"Working hard, focusing on flavours and details."



Sergio Herman

*What is your fondest memory as a child in the kitchen?*  
"The smell of mussels and garlic and the taste of fried langoustines that were quenched in the pan with sherry vinegar and nut oil and some salted butter! These smells and tastes are etched in my memory."



Jeroen Achtien

*What is your Recipe for Success?*  
"I strive to improve my skills by one step a day."

## Tooske Ragas - Presenter

Your host for tonight is Tooske Ragas, one of the greatest Dutch TV personalities. She took her first steps into television as a VJ on music stations TMF and MTV. Tooske captured the hearts of many people as the presenter of Idols on Dutch television and other large-scale (live) tv productions. She gained international fame in Germany as the co-presenter of the hit Deutschland sucht den Superstar television show, that attracted tens of millions of German, Austrian and Swiss viewers.

The presenter considers War Child “the expert when it comes to children and war”. Tooske: “As a mother of four children, I know how important it is for a child’s development that it can grow up under normal circumstances. That it gets opportunities and can look to the future with confidence. War Child gives those opportunities and I want nothing more than to help all those children to the best of my ability.”

*Tooske has been a War Child Ambassador since 2016. In 2017 she climbed the 5895-metre-high Kilimanjaro to raise funds for war children, who earn a chance and need our help so hard.*



*What is your fondest memory as a child in the kitchen?*

*"My grandparents would visit every other Wednesday, and for lunch, my grandmother would bake apples with sugar and cinnamon that we then ate on white bread... loved that! Loved her!"*

## Jop Ubbens - Auctioneer

Jop Ubbens, an auctioneer like no other, will take you through the various unique, exclusive items this evening. Jop is the former director of and auctioneer at Christie’s and he has worked in Amsterdam, London, Jakarta and Singapore.

As an experienced and driven auctioneer, he continues to devote himself to charities such as Human Rights Watch and War Child. Nowadays Jop advises private art collectors, connoisseurs, museums and other cultural organisations on 19th and 20th century European and Exotic paintings and drawings. In addition, he consults on collecting strategies and helps with acquiring or selling works of art, as well as giving advice on integrating collections.

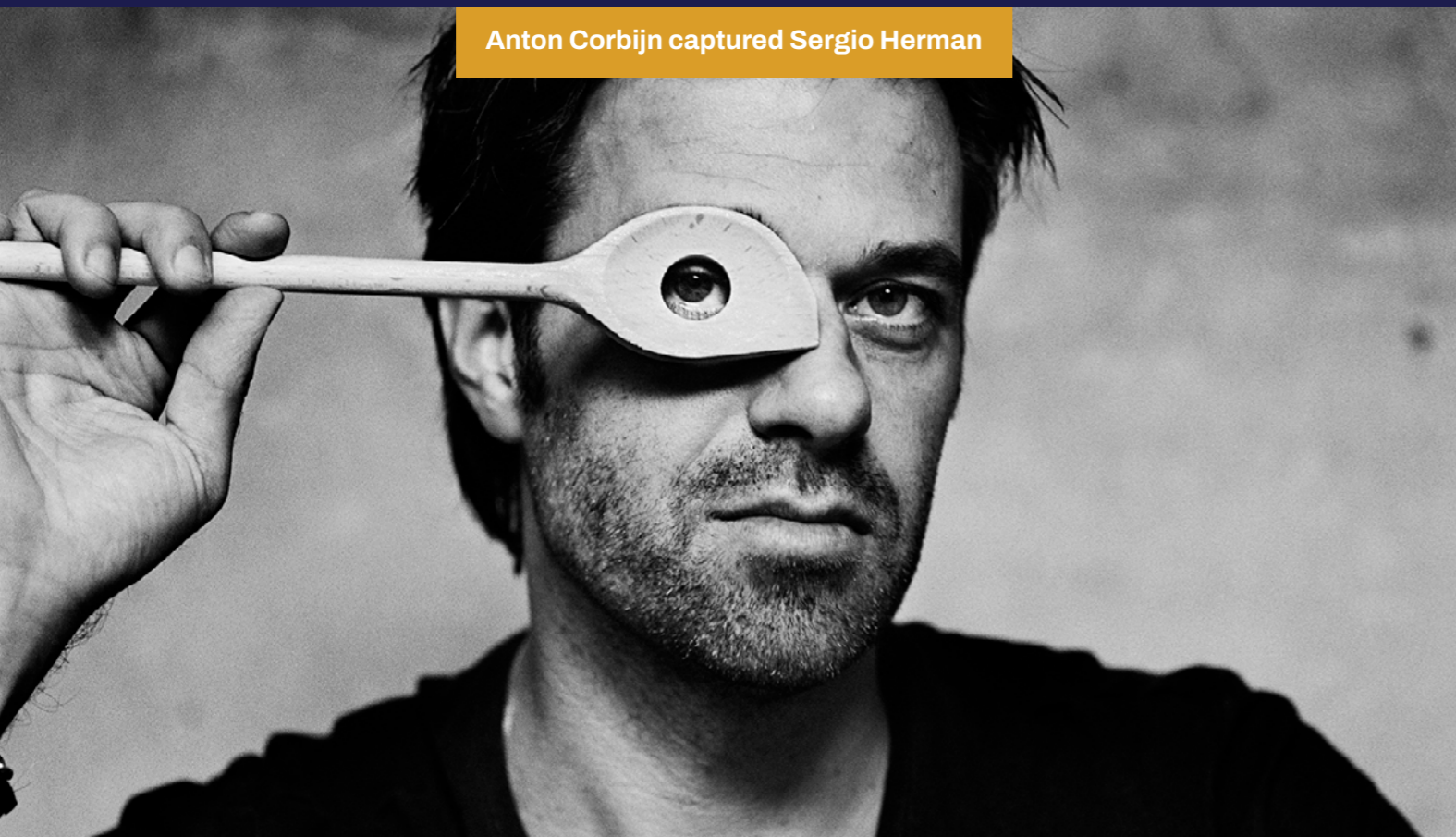


*What is your fondest memory as a child in the kitchen?*

*"My mother is standing over a large pan of boiling water, in which a limp cow tongue is simmering."*

# A masterpiece on your wall

Anton Corbijn captured Sergio Herman



# The master's eye will catch you twice

This is a combined masterpiece of two talented artists both driven by their passion and eye for detail. So, what are their Recipes for Success?

The Dutch photographer/film director, Anton Corbijn is perhaps best known for immortalising some of the greatest artists of our time. His iconic portraits of David Bowie, Depeche Mode, Naomi Campbell, Tom Waits, U2, the Rolling Stones, Martin Scorsese, Clint Eastwood, Ai Weiwei, amongst others, are praised for the way they capture the soul and charisma of his subjects. All his portraits show deep blacks and powerful highlights like this one of Sergio Herman.

Anton has captured Sergio's culinary critical eye for a reason. The three Michelin star Chef, also ranked in the top 50 of the World's Best Restaurants, has been admired for his modern style of cooking that embraces the rich and diverse flavours of the world. Do you accept the challenge of Sergio watching over your culinary cooking skills?



Offered to you by: Anton Corbijn

*Anton Corbijn - Sergio Herman, The Hague, 2012  
Pigment Print on Hahnemühle Fine Art Paper  
83 x 83 cm (image size 74 x 74 cm) AP I/II (FM 762)  
Titled, numbered and signed with artist labels on the verso*

# Special guest at opening night - Inter Scaldes

Incl. 7-course dinner & hotel, helicopter flight and oyster tasting



# Unique dinner experience for 2 persons with J18

Be a special guest at the opening night of top Michelin star chef Jeroen Achten at Inter Scaldes. Travel to Zeeland, the Netherlands, by helicopter where Jeroen and his wife Sanne will welcome you to their newly renovated restaurant: Inter Scaldes, one of the top fine dining restaurants in the Netherlands.

Your taste experience of Zeeland will commence with a private tour of the famous Oyster farm "Oesterij" by the owner Jean. He will not only show you the magic of traditional oyster farming, but will also let you taste the oysters, paired with a perfect wine. Can you already imagine the soft salty taste?

Following your visit, a bottle of Champagne Belle Epoque Blanc de Blancs, offered to you by Perrier-Jouët, will be waiting for you in your hotel room. Your culinary experience will continue with a 7-course dinner prepared by Jeroen which will surely spoil your taste buds. The next day, after breakfast, the helicopter will fly you back to any chosen destination in the Netherlands. This a true Recipe for a unique Experience!

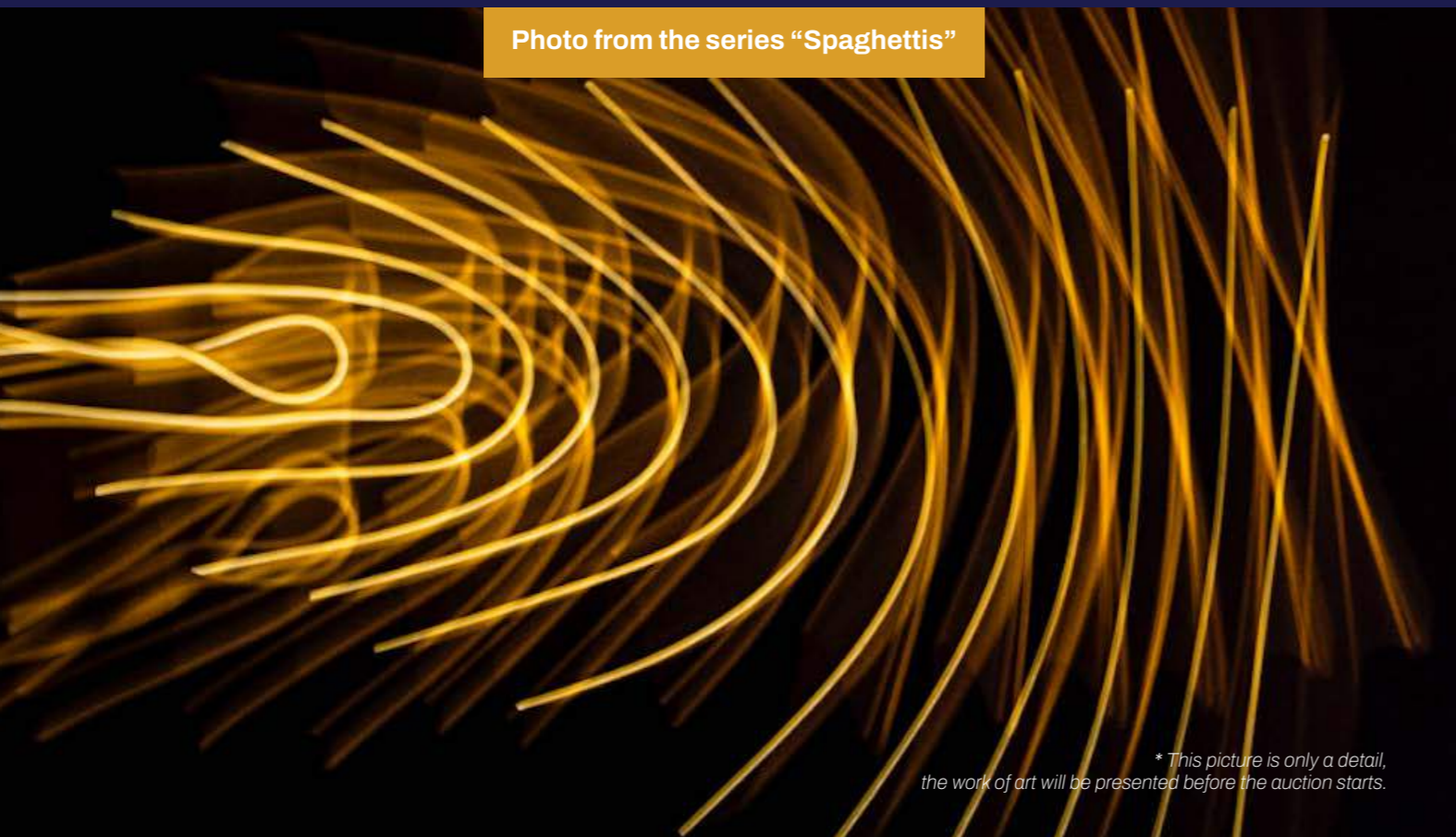


Offered to you by:  
Jeroen and Sanne Achten | Inter Scaldes  
Oesterij  
HeliCentre  
Perrier-Jouët - Belle Epoque Blanc de Blancs  
KLM



# Spaghettis by Rolf Sachs

Photo from the series “Spaghettis”



*\* This picture is only a detail,  
the work of art will be presented before the auction starts.*

# Spaghetti Soul - Anima degli Spaghetti

This artistic photo called “Spaghettis” by the artist Rolf Sachs will instantly give your dining room or kitchen a stylish ambience. Rolf Sachs, a well known Swiss artist and designer, has studied various styles and trends from minimalism to surrealism. He works with an equally diverse range of media, from photography, sculpture and installation to interior design and set design.

Rolf currently works and lives in Rome, where he opened a new studio in 2020. His work has been exhibited internationally in galleries and museums including the Victoria and Albert Museum, London, the Museum for Applied Art, Cologne and the Peggy Guggenheim Collection, Venice.

Bid for the personally signed picture from the photographic series “Spaghettis” and we will include a Recipe for Spaghetti by Andreas Caminada.



**Offered to you by: Rolf Sachs**

*Photo from the series “Spaghettis”  
Photographer: Rolf Sachs  
Size: 164 x 115.51 cm (framed) - 2020*

# Your IWC Pilot's Watch Chronograph 41 Blue Dial



# Your bid depends on precision

Your watch is a unique timepiece. Originally inspired by cockpit instruments, IWC built on a 85 years legacy when the first Pilot Watch was launched. Let adventure begin with your Pilot's Watch Chronograph 41.

Conceived as a navigation instrument for aviators, this watch is the quintessential tool for modern-day explorers. The Pilot's Chronograph is one of their most versatile designs, a perfect blend of class and sportiness.

If you are seeking some extra flair, this watch will impress you and others with the robust and precise in-house chronograph movement crafted in Schaffhausen. The stainless-steel model with the iconic IWC blue dial is a real eye-catcher.

The integrated system allows you to change this blue calfskin strap in no time at all. Its versatility in combination with the 10 bar water-resistant case, makes the chronograph a distinguished companion in all walks of life – not just in the cockpit.



**Offered to you by: IWC Richemont**

*IWC Pilot's Watch Chronograph  
41 Blue Dial  
Stainless steel case  
Automatic, self-winding  
Diameter 41.0 mm  
Blue calfskin strap (20.0 mm)  
with EasX-CHANGE system  
Made in Switzerland*

# Michelin star dinner for 10 on your own OFYR

Prepared by Ollie Schuiling

## Exclusive culinary experience at home (NL)

Imagine hosting a night in your own back garden for 10 of your best friends and imagine a top Michelin Star chef preparing an exclusive culinary experience for you on your own brand new OFYR.

OFYR has transformed outdoor cooking from a solo activity to a shared experience and a true moment of connection. This cooking unit has an iconic design and connects people around its fire for all seasons. With a collection that consists of much more than cooking equipment only, OFYR has created a true lifestyle.

With one Michelin star and 17 Gault Millau points, Ollie Schuiling is one of the biggest talents of the European fine dining scene and he can also show you his passion for outside cooking in a most relaxed way. And no worries, he will leave the OFYR behind for you to create more moments of connection for you and your friends. This is what you call a Recipe for a Successful cooking party in your garden!

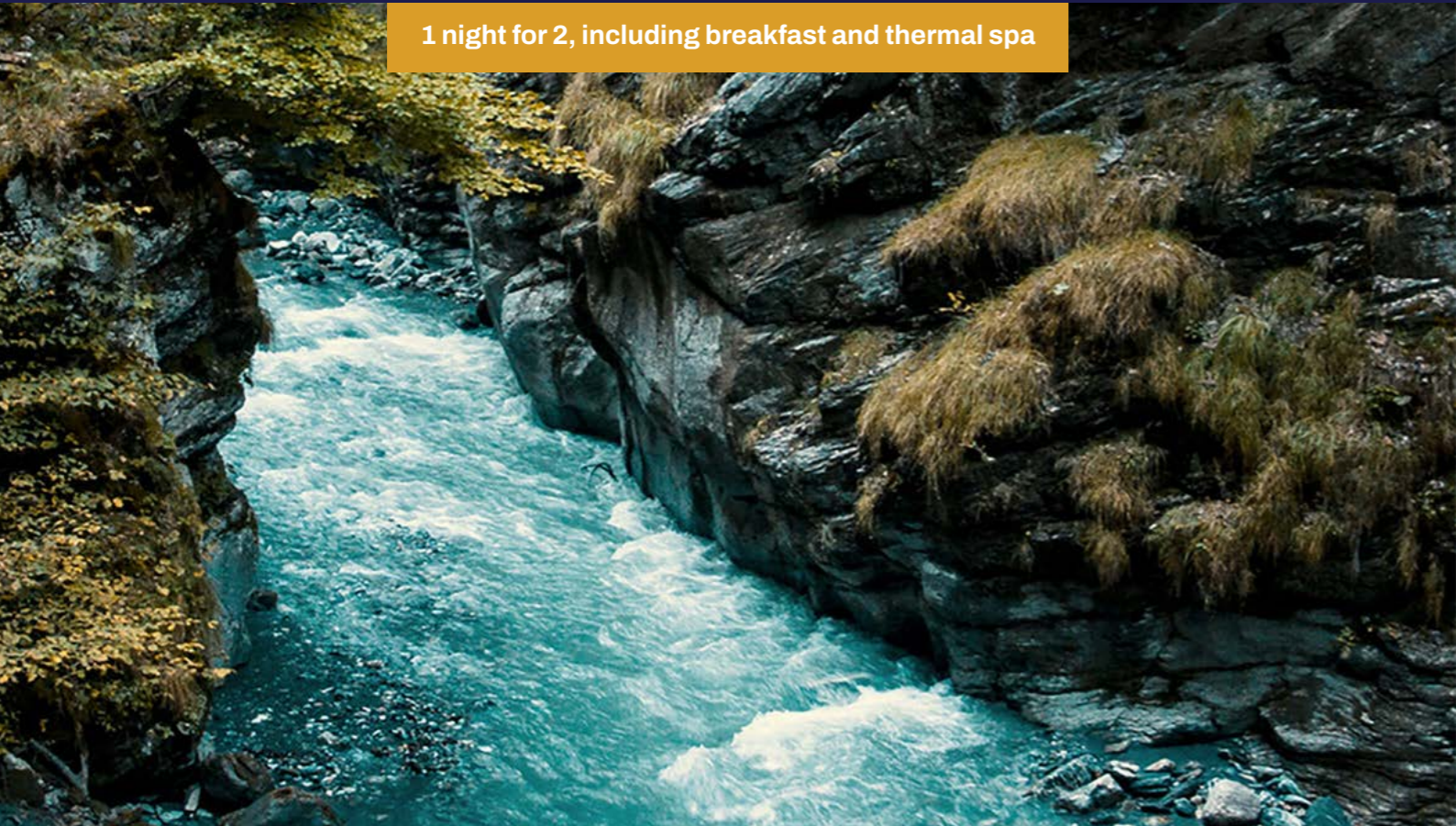


Offered to you by: OFYR | Ollie Schuiling

*Dinner for 10  
Homecooked Michelin star dinner prepared by Ollie Schuiling  
Brand new OFYR*

# Unwind at Grand Resort Bad Ragaz \*\*\*\*\*

1 night for 2, including breakfast and thermal spa



# Immerse yourself in a sense of well-being

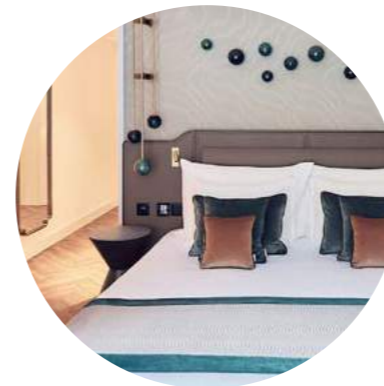
At the five star hotel Grand Resort Bad Ragaz, a bathing and spa tradition spanning hundreds of years, takes centre stage.

You will enjoy the Tamina Therme and its sauna and find real relaxation in the magnificent Helena thermal bath. You can also take part in their daily fitness and relaxation programs, which brings new energy.

After spending a long active day admiring breathtaking views over the mountain landscape of the Canton of Graubünden, it's time to relax in your hotel room. Here you will find exclusivity, comfort and tranquility. Be ready for a night of deep sleep.

In the morning, a seasonal and authentic breakfast awaits you. Every dish is an ode to joie de vivre.

This is your well deserved Recipe for Well-Being.



Offered to you by: **Grand Resort Bad Ragaz**



# Microlino - the bubble car reborn

Incl. customised artwork by Ona Sadkowsky



# Drive home in your own Microlino

It all started with a simple question: “How much car do you really need for your daily commute?”. Inspired by the dinky Isetta also called “bubble car” released in 1953, Swiss urban mobility pioneer Wim Ouboter developed the Microlino. An iconic 100% electric compact and sustainable city car, two seater, with a top speed of 90 km/h, and up to 230 km range.

Always searching for a better urban lifestyle mobility, Wim and his sons, Oliver and Merlin realised more than 50 different mobility innovations worldwide for children, young people and adults. Their entrepreneurial spirit is in their DNA.

## Incredible add-on artistic opportunity

If you dare, the Swiss artist Ona Sadkowsky can transform your car into a more urban style vehicle.

Ona's artistic signature can be described as colourful and her images mostly represent a social and sustainable society. Discuss your ideas with Ona for a car painting or logo, and find out what represents your business or personality best.



Offered to you by: Wim Ouboter | Microlino



## Work of Art by Ona Sadkowsky

## Cool! Urban art in your house

Make a statement at home or in your office! The colourful paintings of Ona will leave an instant, powerful and positive impression in any space. Every visitor will be drawn into it.

Ona Sadkowsky is one of the most ambitious young urban artists in Switzerland. Her work is characterised by vivid and colourful representation of different figures and her work invites you to contemplate the underlying idea of the sometimes complex composition, strongly accentuated by the powerful lines.

This work of art has been especially created by Ona for this event: Recipe for Education. And will be revealed during the auction. Careful, the paint might still be wet!



**Offered to you by: Ona Sadkowsky**

*painting: To be revealed during the auction  
Medium: Acrylic on canvas*

*\* This picture is an example,  
your artwork will be shown during this event*

# Capri-Sun - New War Child partner

**We are proud to present a new War Child partner: Capri-Sun. Please let us introduce Roland Weening, CEO of Capri-Sun to you.**

**How do you know War Child and what do you specifically like about this NGO?**

*"It was through Tom Berkhout that I learnt more about War Child and this is when I realised that there is a perfect fit between War Child and Capri-Sun."*

*"What I like about War Child is the focus, the scientific based approach and the fact that the money goes where it should go: to the children. The focus is reflected in the name, this is exactly what they do and how they work: they focus on children affected by armed conflict by providing psychosocial support. This is specific and clear and through this focus, long lasting impact is possible."*

*"Secondly, the science-based approach ensures that their work and not the organisation itself, is the most important. By making it open source, this science-based approach becomes scalable ensuring that other organisations and thereof more children can benefit from this. Finally, by maintaining a small overhead, most of the funding can go towards helping a child. And child is the most important word in the mission of War Child."*

**What was your Recipe for Success?**

*"My drivers are curiosity, the need to know "why" and to challenge myself and others to do better, to "step out of your comfort zone". Last but not least: work hard. I have never seen lazy people achieve long lasting success."*

**What makes Capri-Sun unique?**

*"What makes Capri-Sun unique is the fact that it is a fully natural product and one of the few, if not only, children focused beverage brands. The pouch is also iconic, tactile and has an added play value thanks to the straw."*

**What do Capri-Sun and War Child have in common and why is Capri-Sun interested in working together with War Child?**

*"War Child and Capri-Sun both believe mental health and education are important components to enable children to develop to their true potential and that carefree moments are also essential."*

*"Both organisations focus on the future and aim to bring smiles to the world. An example of such a moment was the feedback Capri-Sun received from the parents in the shelters in Ukraine: when they gave their children a Capri-Sun pouch, a tiny carefree moment was created in the midst of an armed conflict. We both provide support on different levels and working together can therefore create an even bigger impact."*

*Doing good is in the DNA of Capri-Sun, as the founder of the company, Dr Hans-Peter Wild is not only an entrepreneur, but also a philanthropist who strongly believes in the importance of giving back. Capri-Sun has always given ad-hoc funding, now it is time to start a long lasting partnership which will enable us to create a long term vision together, resulting in a structural and greater impact."*

**What can Capri-Sun do to help War Child to become more successful and what can War Child do to help Capri-Sun?**

*"An important element that Capri-Sun can do to help War Child, is of course through funding. Additionally, by sharing our company's know-how in any way we can and where required, we could also add value for War Child and Capri-Sun employees."*

*"There is a shift in society and a high salary alone is no longer the driving factor. Adding a purpose, a feeling of pride for the company you work for, is also required. Capri-Sun wants to be a frontrunner in providing this for their staff. We believe that giving Capri-Sun employees the opportunity to get to know and understand War Child and giving them the opportunity to get involved, will also add to the broader success of Capri-Sun."*

**Roland Weening**  
CEO of Capri-Sun

**Capri-Sun**

*What is your fondest memory as a child in the kitchen?*

*"The first thing that comes to mind is baking apple pie with my mother. I am instantly reminded of the taste of the raw dough and the smell of the pie coming out of the oven. An apple pie is not just apple pie, it captures happiness for me."*



# Auction Rules and Regulations

- An auction will take place during Recipe for Education (the Auction).
- Unless otherwise indicated, all profits from the Auction will be distributed between War Child Holland (75%) and Fundaziun Uccelin (25%).
- The War Child Support Switzerland team has attempted to catalogue and to describe all items correctly based on information provided by the donors and sponsors of the auction items (the Auction Items) in this auction booklet (the Auction Booklet). No statement contained in this Auction Booklet shall be deemed to be a guarantee, representation or assumption of liability.
- Certain Auction Items will not be sold below a minimum bid.
- The War Child Support Switzerland team reserves the right to add, withdraw or modify any Auction Item after the Auction Booklet has been made available.
- The highest bidder acknowledged by the auctioneer (the Auctioneer) shall be the successful bidder (the Successful Bidder). The Auctioneer reserves the right to reject any bid. A bid made cannot be withdrawn and the Successful Bidder is legally bound to pay in accordance with his/her bid.
- When the Auctioneer designates a Successful Bidder, the Successful Bidder will be required to sign a confirmation form and provide his/her name, email address and telephone number, so that payment can be made after the Auction and the Auction Item can be handed over.
- It is the responsibility of the Successful Bidder to redeem the prize. All trips, stays in hotels, use of facilities, exchange of tickets, excursions and activities are to be planned in consultation with the donor of the auction item, unless stated otherwise. It is also his/her responsibility to check the possible expiry date of the voucher.
- All prices are inclusive of VAT, which means that no VAT is to be deducted.
- The Successful Bidder pays for the Auction Item, which he/she receives in return for his bid. The difference between the Bidding Price and cost price is considered a donation and therefore tax deductible for Swiss residents. Upon request, War Child Support Switzerland will issue a donation certificate to the Successful Bidder. And upon request donations can be made directly to War Child Holland to grant Dutch tax deductibility.
- He/she who donates money directly to War Child Support Switzerland or Fundaziun Uccelin, independently of the Auction, will also receive a donation certificate upon request.

# THANK YOU

Andreas Caminada  
Sergio Herman  
Jeroen and Sanne Achten  
Ollie Schuiling  
Vahe Amroian

The team at War Child  
The team at Fundaziun Uccelin  
The team at Hotel Vitznauerhof  
The team at the Sergio Herman Group  
The team at Frites Atelier

Crawfield  
Buffel! Reclame  
Dahli Design  
Drukkerij RAD  
Heeg Treuhand GmbH

Anton Corbijn  
Rolf Sachs  
Ona Sadkowsky  
Tanja La Croix

Adam&Uva  
Appelaere  
Brauerei Vitznau  
Capri-Sun  
De Goede & de Stoute  
Dr Barbara Sturm  
Dutch Flower Group  
Dubno  
Gosselin  
Grand Resort Bad Ragaz  
HeliCentre  
Hemro  
Inter Scaldes  
IWC Richemont  
Kaviari

KLM  
Keller Früchte + Gemüse  
Knutwiler  
Le Nouveau Chef  
Match Tonic  
Microlino  
Oesterij  
OFYR  
Options  
Pernod Ricard  
Perrier-Jouët  
Plantin  
Rituals Cosmetics  
Royal Spelt  
Sense of Delight  
Swiss Lachs  
The Wine Goose  
Villiger Cigars Switzerland  
Weinsicht  
531 Riesling



# Upcoming Events

## THE ROOF OF AFRICA IS CALLING...

Mount Kilimanjaro  
The highest mountain in Africa -  
An unforgettable challenge

You don't climb one of the world's highest mountains alone. Your fellow climbers and our dedicated instructors will help you reach the summit. Nor do you take on a challenge like this just for yourself. We're asking you to do this in support of the 230 million children forced to live with the effects of war and violence.

War Child provides hundreds of thousands of these children with vital protection, education and psychosocial support.

The War Child Kili-Challenge will see you raise funds to empower children to build a better future - both for themselves and for their communities.

**Dare you take on the Kili Challenge?**  
[WWW.WARCHILD.NL/KILI](http://WWW.WARCHILD.NL/KILI)



## SIX HANDS DINNER

Monday, 11 December 2023

Once a year, Andreas Caminada invites Fundaziun Uccelin to the Schauenstein Castle. Together with two other top chefs Andreas Caminada cooks for the benefit of the promotion of young talent and combines their culinary art to create a unique menu. Who will be meeting in Fürstenu this year on 11 December will be announced soon. All proceeds from the gala evening will go to the foundation's work.

Date: Monday, 11. December 2023  
Time: 6:30 pm  
Location: Schauenstein Castle  
Cost: CHF 880 per person  
*(incl. 6-course menu, wine pairing, water, coffee/tea)*

**Interested?** Fundaziun Uccelin is happy to accept registrations at the following email address: [info@uccelin.com](mailto:info@uccelin.com)



## WHITE NIGHT KITCHEN PARTY

Monday, 05 June 2023

Celebrations must be celebrated as they fall! For the 6th time, the already legendary White Night will take place at the Vitznauerhof. Once again, the VH Family has invited star chefs from all over Europe and will transform the spacious kitchen into a stage for the highly paid chefs - and you will be right in the middle of it all.

Alongside good beats from the vinyl turntables, you will enjoy delicacies directly from the cooker and personally served by the stars. The garden will be transformed into a delicatessen paradise with several food stations, where the producers will present their exquisite wines and sparkling wines.

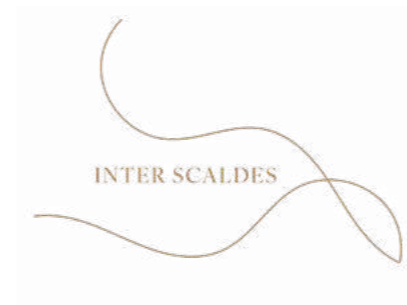
Enjoy 181,5 Gault&Millau points and 12 Michelin Stars in one evening for CHF 295.00

**Interested?** Vitznauerhof is happy to accept registrations on their website: [www.vitznauerhof.ch](http://www.vitznauerhof.ch)





Auction items were offered to you by





- A night for War Child -

# RECIPE FOR EDUCATION

A CULINARY LEARNING CHARITY EVENT

