



History of Austria

Today's Republic of Austria is a small state, whose origins can be traced far back into history. Populated since prehistoric times, Austria's location in the heart of Europe means that it has had its share of the continent's historical developments. It evolved from a border region into a powerful empire and multiracial state, which collapsed at the end of the First World War. In 1918, the small, newly proclaimed Republic of Austria had at first to come to terms with its European environment. Austria emerged from the Second World War and the sufferings associated with it as a state that feels secure in its existence and which plays a decisive role in Europe.

Geography

Location: Central Europe, north of Italy and Slovenia
Geographic Coordinates: 47 20 N, 13 20 E
Area: Total = 83,858 sq km, Water = 1,120 sq km, Land = 82,738 sq km
Area Comparative: Slightly smaller than Maine
Border Countries: Czech Republic, Germany, Hungary, Italy, Liechtenstein, Slovakia, Slovenia & Switzerland
Climate: Temperate; continental, cloudy; cold winters with frequent rain in lowlands and snow in mountains; coll summers with occasional showers.
Terrain: In the west and south mostly mountains (Alps); along the eastern and northern margins mostly flat or gently sloping.
Elevation Extremes: Lowest Point: Neusiedler See 115 meters,
Highest Point: Grossglockner 3,798 meters
Natural Hazards: landslides, avalanches & earthquakes
Geographic Note: Landlocked; strategic location at the crossroads of central Europe with many easily traversable Alpine passes and valleys; major river is the Danube; population is concentrated on eastern lowlands because of steep slopes, poor soils, and low temperatures elsewhere.

People

Population: 8,188,207 (July 2003 est.)
Age Structure: 0 –14 years: 16.2%, 15-64 years 68.3%, over 65 15.5%
Median Age: total:39.4, male: 38.2, female: 40.7
Population Growth Rate: 0.22%
Birth Rate: 9.43 births/ 1,000 pop.
Death Rate: 9.69 deaths/ 1,000 pop.
Life Expectancy: total pop: 78.17 years, male: 75.02 years, female: 81.48 years
Total Fertility Rate: 1.41 children born/ woman
HIV/AIDS: 0.2% of the population
People Living with HIV/AIDS: 9,900
HIV/AIDS deaths: less than 100
Religions: Roman Catholic 78%, Protestant 5%, Muslim and other 17%
Languages: German
Literacy: 98% of the Pop.

Government

Country Name: conventional long form: Republic of Austria, conventional short form: Austria, local short form: Oesterreich, local long form: Republik Oesterreich
Government Type: Federal Republic
Capital: Vienna
Administrative Divisions: 9 states (Bundesland, Burgenland, Kaernten, Niederoesterreich, Oberoesterreich, Salzburg, Steiermark, Tirol, Vorarlberg, Wien)
Independence: 1156 (from Bavaria)
National Holiday: National Day, 26 October (1955); note—commemorates the State Treaty restoring national sovereignty and the end of occupation and the passage of the law on permanent neutrality
Constitution: 1920; revised 1929 (reinstated 1 May 1945)
Legal System: civil law system with Roman law origin; judicial review of legislative acts by the Constitutional Court; separate administrative and civil/penal supreme courts; accepts compulsory ICJ jurisdiction
 Suffrage: 18 years of age; universal; compulsory for presidential elections
Political Parties and Leaders: Austrian People's Party or OeVP; Freedom Party of Austria or FPÖ; Social Democratic Party of Austria or SPÖ; The Greens Alternative or GA
Flag: three equal horizontal bands of red (top), white, and red

Economy

Economy Overview: Austria, with its well-developed market economy and high standard of living, is closely tied to other EU economies, especially Germany's. Membership in the EU has drawn an influx of foreign investors attracted by Austria's access to the single European market and proximity to EU aspirant economies. Slowing growth in Germany and elsewhere in the world held the economy to only 1.2% growth in 2001, 0.6% in 2002, and 0.8% in 2003. To meet increased competition from both EU and Central European countries, Austria will need to emphasize knowledge-based sectors of the economy, continue to deregulate the service sector, and lower its tax burden. A key issue is the encouragement of much greater participation in the labor market by its ageing population.
GDP: purchasing power parity—\$227.7 billion
GDP per capita: purchasing power parity—\$27,900
GDP by sector: agriculture 2%, industry 33%, services 65%
Inflation Rate: 1.8%
Labor Force: 4.3 million
Unemployment Rate: 4.8%
Exports: \$70 billion
Imports: \$74 billion
Currency: euro (EUR) - note: on 1 January 1999, the European Monetary Union introduced the euro as a common currency to be used by the financial institutions of member countries; on 1 January 2002, the euro became the sole currency for everyday transactions within the member countries.
Exchange Rates: Euros per US dollar - .824 (March 2006)

Miscellaneous

Mobile Phones: 6 million

Internet Country Code: .at

Internet Service Providers: 37 (2000)

Internet Users: 3.7 million (2002)

Railways: total: 6,024 km

Highways: total: 200,000 km

Waterways: 358 km

Airports: 55

Airports with paved runways: 24

Military Branches: Land Forces (KdoLdSK),

Air Forces (KdoLuSK)

Military Age: 19 years of age (2003 est.)

Military Expenditures: \$1.497 billion

International Disputes: Minor disputes with Czech Republic and Slovenia continue over nuclear power plants and post-World War II treatment of German-Speaking minorities

Info provided by: CIA World Factbook

<http://www.cia.gov/cia/publications/factbook/geos/au.html>

Festival of Early Music

annually in July and August

One of the most important festivals of Early Music worldwide is held in Innsbruck every year. Music from medieval times to early classical period, baroque operas and performances in historical venues. Performances take place in Innsbruck as well as the Castle of Ambras.

To order tickets call 011-43-512-57 1032 or send an email to innsbruckfestival@altemusik.at

Austrian Cuisine

The Tyrol, the western mountain region, is known for its hearty soups, meat dishes garnished with browned onions and fried bacon, bread dumplings with bacon bits, fritters filled with cheese, spinach or herbs. Large platters of roast pork, smoked pork, sausage and dumplings served on a mound of sauerkraut, cold-cut platters of bacon and cheese and venison dishes using chamois meat can be found in this region. The top drinks are beer, light red wine and Schnapps.

Info provided by: Austrian National Tourist Board

<http://www.austria-tourism.at/>

Innsbruck

The Inn valley has always been very important for its geographical and trafficable favorable position. First settlements date back to the Bronze Age. When the Roman Empire expanded to the North, the valley became an important military transportation route. They built a fortified road stop, Veldidena, which is now Innsbruck's district of Wilten. With the settlements of the Bajuwaren, the area turned Bavarian and was later given to the Bishops of Brixen, who lost more and more control of the area to the native Tyrolean counts. In the year 1187 the name "Innsbrucke", which means Bridge over the River Inn, is first mentioned. Soon they built out Innsbruck as the center of their domain.

In the 15th century the emperor Maximilian I made the city to his center of his new administration-, culture- and finance politics. He erected the "Goldene Dachl" in the core of Innsbruck's now historic center, a renaissance oriole, decorated with gold painted copper shingles. In 1665 Empress Maria Theresia built the Triumph Gate and expanded the "Hofburg", the residence of the Habsburgs in Innsbruck.

Nowadays the architecture of this period still characterizes the cityscape.

In 1805 Napoleon's armies defeated Austria and Tyrol was given to the Bavarians. The Tyrolean resistance fighter Andreas Hofer managed to free Tyrol from the German and French troops for a while and in 1814 it was returned to the Austrians. Andreas Hofer is a Tyrolean National hero and a large painted round panorama picture, the "Rundgemälde", was dedicated to his fight on the Mount Isle.

Nowadays Innsbruck, with its 150,000 inhabitants, is, because of its favorable position in the Alps, an international center for winter sports and was the host of the Olympic Winter Games twice, in 1964 and 1976. It is also kind of an unofficial capital for snowboarding in Europe.

Info provided by: About Austria.org

<http://www.aboutaustria.org/capitals/innsbruck.htm#1>

Visit us on the web: <http://unostudyabroad.com>

WIENER SCHNITZEL (AUSTRIAN)

Serving Size : 6

6 Veal cutlets (Loin cut)
meat tenderizer
salt
ground pepper
flour
beaten eggs
bread crumbs
oil
slice of lemon

One old German cooking magazine's 'Die Kuche' opinion is that the Wiener Schnitzel is the best food that is possible to make from meat. 'It should have an odor like flowers, should be juicy like sherry, and should be crispy like fresh baked bread.' This meal is almost a symbol for Middle European cuisine. Of course, it is the most popular in Austria where it came from, but very well-known in Hungary, too! A lot of Hungarians believe and say the Wiener Schnitzel is a traditional Hungarian meal. It is false! It has never been Hungarian! It was born in Vienna, the capitol of Austria.

The Meal-

Has to be made from veal cutlets. Use for one serving, 1 raw veal cutlet. Be sure the cutlet is nice and thin. Flatten it on cutting boards and cut through the tendons. Beat with meat tenderizer, but not too hard, just to make the tissues a little softer. Salt and sprinkle with ground black pepper. Roll in flour, beaten eggs, and bread crumbs. Secure on the bread crumbs with a soft push of your palm. Fry it immediately in plenty of hot oil or in pork lard, until its color turns to be golden brown. If you wait even just a few minutes to fry, the bread crumbs suck the meat juice in and you will lose the best flavors of the veal meat. One side ready in approximately 1 1/2 to 2 minutes. Turn it to the other side. Never turn it back again, even if you think the color is not dark enough. If you do, the meat will be soaked and greasy.

Serve on a platter, over lettuce leaves with a side of French

Academic Year Abroad

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