

INSIDE:

- Wine Taverns of Würzburg
- Vienna Roundup
- Europe Travel Briefs
- Sparge/Time in Germany

GEMÜTLICHKEIT

The Travel Letter for Germany, Austria, Switzerland & the New Europe

DEAR SUBSCRIBER

Joined at the Typewriter

We assigned this month's lead story on the beautiful Baroque city of Würzburg to contributing editors Claudia Fischer and Roger Holliday, who spent several days there last month. We're in good hands. The duo has flawless credentials, both as travelers and journalists. Ms. Fischer, a crackerjack cook and former speech pathologist, started traveling to Europe in 1973 and has returned every year since — sometimes more than once. In 1993, for example, she'll trot out her well-worn passport for no less than four sojourns to far-away places. With Holliday, she co-authors their weekly column *World of Travel* in the *Toledo Blade*, and for ten years the pair has taught a popular travel class at Bowling Green University.

Britisher Holliday made his first visits to the continent in the mid-1950s with his father who is one England's best-known motorsports journalists. Holliday the elder has authored several books on motorcycle racing and is the retired editor of *Motorcycling Magazine*.

The acorn doesn't fall far from the tree and in 1960, young Roger hopped his motorscooter and batted his way from London to Stuttgart, mostly in a freezing rain. (The rented Opel Corsa Holliday reports on in this issue has slightly more power than his old scooter and does a much better job at keeping out the rain.) Later on he returned to Stuttgart to work for four years in public relations at the Porsche factory. After that he

Continued on page 2

WÜRZBURG

The Fischer/Holliday team revisit Würzburg, a town too often bypassed by Americans. Between draughts of Franconian wine they find some reasonably priced hotels and restaurants.

The history of large European cities is a litany of trial and tribulation. First came the Romans and early Christian missionaries, then the barbarians, the turmoil of the Dark Ages, the Renaissance, the Reformation. Then came the Industrial Revolution, quickly followed by a couple of world wars and now the social and technological upheavals of the last fifty years.

During those tumultuous thirteen or fourteen hundred years an endless number of tiny settlements sprang up across

Europe, many of which have long since disappeared. Even among the survivors, relatively few have played an important historical or political role.

Some achieved greatness: places like London and Paris, Prague and Vienna, Salzburg, Brussels, Berlin.

And Würzburg, Germany.

From the city's 8th-century beginnings all the crucial elements for success were in place: a convenient hill for a fortress, good climate, fertile soil, a navigable river and a strategic

location on an important north/south trade route.

Today Würzburg is a beautiful and thriving city built on both sides of the Main River, picturesquely spanned by a 500 year-old bridge — the Mainbrücke — adorned with twelve life-sized statues of locally important saints.

On the far side, the imposing 13th-century Fortress Marienberg looks over steep, vine-covered slopes and the many spires and steeples of the city.

But the pride of Würzburg is undoubtedly the Residenz, a World Heritage Site, built during the heyday of the Prince Bishops in the early 18th-century and a splendid display of opulence and technological achievement. Even for the traveler who can't stand another castle or church, this is a must-see.

Unfortunately, Würzburg is often bypassed by Americans dutifully following the standard Frankfurt-Heidelberg-Rothenburg-Munich run. Germans

Continued on page 3

DRIVING THE NEW OPEL CORSA

Former motorracing executive, Roger Holliday, takes the '93 edition of an \$18 a day rental car for a test spin and is impressed.

It's not very often you get to try out a brand new car whose pretty face is currently appearing on the cover of practically every automotive magazine in Europe.

But that's exactly what happened to us when the Steinke-Autohansa rental car agency dealt us a new

duck-egg blue Opel Corsa-GM, Europe's latest entry in the field of small family hatchbacks, also known as super-minis.

From the instant we installed ourselves in the front of this super-chic bubble of fun, we recognized that Opel had got this one right and all the

Continued on page 8

DEAR SUBSCRIBER

Continued from page 1

headed for the U. S. and found work with Owens-Corning Fiberglas overseeing the company's motor racing activities on such circuits as Daytona, Watkins Glen and Sebring. Then came a tour of duty at Owens-Corning's Brussels office. Holliday speaks fluent German and passable French.

Somewhere in this continent to continent frenzy Holliday and Fischer hooked up as a travel writing team. He needed someone who knew about food and she welcomed an interpreter.

You'll be hearing more from Claudia and Roger in the next few months because on this assignment for us they also covered Rothenburg ob der Tauber and Stuttgart.

Down on the Farm

For a couple of years I've been promising to report on "farm vacations." The idea sounds great: You send for the tourist office brochure and from it pick a likely looking farm at which to stay for a few days. All those listed are supposed to be genuine, operating farms, complete with animals, farm equipment and real live farmers. It's inexpensive, far from the tourist crowd and one expects the food to be hearty and plentiful. The big payoff, of course, is that the traveler will find the "real" Austria (or Germany, or Switzerland, or France, etc.).

We chose a farm in Kramsach, Austria, just off the autobahn about halfway between Kufstein and Innsbruck. We paid about \$40 for room and breakfast. My mother's side of the family are all Nebraska farmers and as a youngster I spent a fair amount of time on farms and around farmers and farm animals. But after one day in Kramsach I became acutely aware of how much I had

forgotten about life on the farm. I had forgotten, for example, how hard farmers, especially their wives, work. Poor Mrs. Kramsach Farmer had to help with the chores, raise several small children (I recollect five) and be concierge, upstairs maid, waitress, desk clerk, cashier and cook for some 20 guests. For all I know she had an egg route on the side. Nobody should have to work that hard. Through it all she was pleasant, though harried and obviously tired. She aged before our very eyes.

Two other aspects of farm living that my childhood memories had repressed were bugs and smells. It was very hot and humid in Kramsach, weather conditions which foster healthy, vigorous bugs and raise the odor of fresh, rich manure to a point beyond the threshold of pain. The smells I can handle, there is nothing like them to revive a memory. In fact, the sharp farm whiffs that one constantly encounters driving through the countryside in Germany, Austria and Switzerland take me instantly back 40 years to my Uncle Robert's feedlot in Syracuse, Nebraska or to my Uncle Victor's dairy barn in Bennington, Nebraska.

But bugs and flies are a different matter. Having no socially redeeming value, they fit the definition of pornography. At bedtime I left a window open and stupidly turned on my bedside light to read. I was deep into my book, lost to the world when soft, scurrying noises caught my attention. Completely covering about a nine square-foot section of the ceiling above my light were what had to have been hundreds of thousands — maybe millions — of tiny green bugs. A few hundred of them buzzed around my light and a few dozen more landed on various exposed portions of my anatomy. For them it was mid-night snack time. All I could do was

what I did: kill as many as possible and turn out the light.

We left early the next morning with a better awareness of our ability to tolerate *real* country living. Our advice to you is to understand yourself and what you're willing put up with. City folk should approach farm stays with caution.

Clearing the Desk

- Last month's issue was printed on white paper rather than our usual off-white. An unfortunate error for which we apologize.

- The **Eurotunnel** under the English Channel between Folkstone, England, and Calais, France, will open in December. You will drive your car onto a train called Le Shuttle which will depart every 15 minutes for the 35-minute trip. Prices have not been announced.

- Subscriber Mary Schwichtenberg of Lake San Marcos, California, writes that she enjoys *Gemütlichkeit* but asks us to indicate hotels and restaurants that are wheel chair accessible. I'm embarrassed that doing so simply never occurred us and promise to note wheelchair accessible places in the future. However, since some data has already been collected, for the next few months not all of our listings will carry this essential information. Thanks, Mrs. Schwichtenberg, for spurring us to do something we should have done years ago.

- Finally, a little luck. Good friends and subscribers Mick and Jane Cummins of San Rafael, California, report being upgraded by Sixt/Budget in Germany from an Audi 80 to a Mercedes 300 SC. Sixt/Budget didn't have a car with automatic transmission car in the category the Cumminses had reserved. They term the Sixt/Budget people "wonderful." Who wouldn't? — RHB

Vol. 7, No. 5
May, 1993

GEMÜTLICHKEIT

The Travel Letter for Germany, Austria, Switzerland & the New Europe

Editor & Publisher: Robert H. Bestor, Jr.
Associate Editors: E. Schiller, L. Troop
Contributing Editors: C. Fischer, R. Holliday
Design & Composition: Paul T. Merschdorf
Consulting Editor: Thomas P. Bestor
Subscription Dept: N. Badely, K. Steffans

Gemütlichkeit (ISSN 10431756) is published monthly by UpCountry Publishing, 2892 Chronicle Avenue, Hayward, CA 94542. TOLL FREE: 1-800/521-6722 or 510/538-0628. FAX: 510/582-8296. Subscriptions are \$67 per year for 12 issues. While every effort is made to provide correct information in this publication, the publishers can make no guarantees regarding accuracy. Second-class postage paid in Hayward, CA.

POSTMASTER: SEND ADDRESS CHANGES TO:

Gemütlichkeit, 2892 Chronicle Ave., Hayward, CA 94542

Rating Key - Hotel

- I** Basic accommodations or a hotel that underachieves. Suitable only for stays of one or two nights.
- II** Good hotel, typical of its class. Suitable for a longer stay.
- III** A cut above other hotels in its price category.
- IV** Excellent accommodations.
- V** A great hotel, world-class, could be a memorable experience.

Restaurants

- ❖ Acceptable meals, but *only* if the price is right.
- ❖❖ Good food but not good value, overpriced.
- ◆ Serves good, plain food, typical of the region.
- ☆ A cut above other restaurants in its price category.
- ☆☆ Outstanding food and service.
- ☆☆☆ A great restaurant in every respect

Special Designations

- G** By virtue of location, decor, special charm, warmth of management, or combination thereof, an especially pleasant establishment.
- Offers significant value.



Stay away.

WÜRZBURG

Continued from page 1

comprise 80% of the city's visitors.

In order to do our bit to rectify this dreadful state of affairs we returned last month after an absence of several years and found everything we loved about the city is unchanged.

With over 4,000 beds in 45 or so hotels, pensions and gasthofs available, accommodations are rarely a problem even during busy periods.

Maritim Hotel Würzburg

Located just off the ring road, close to the train station and adjacent to the Congress Centrum, the Maritim understandably focuses its attention on the business sector. Though all the necessary features from meeting rooms to banquet facilities are present, they're of little benefit to the average tourist.

Our moderately-sized room had a decent view of the river and the usual amenities — color TV, radio, mini-bar and phone. The furnishings were typical but not unpleasant with a full length mirror, a small table and two upholstered chairs. We were surprised, however, that in a relatively new hotel there were few electrical outlets and, even worse, the room was poorly lit. Two bedside lamps had ultra low-watt bulbs and were totally inadequate for bedtime reading.

The bathroom was considerably brighter with both a tub and a shower in addition to a hairdryer, terry cloth bathrobes and, something of a rarity, washcloths.

The cost of the room was 388 DM (\$241) with an extensive breakfast buffet that was a bit hectic but among the better ones we've ever ravaged.

This large hotel with 293 rooms also has an indoor swimming pool, sauna, sun room, three restaurants

WÜRZBURG

Population: 128,000

Altitude: 597 feet

Approximate distances from:

Frankfurt	110 km	69 miles
Hamburg	540 km	338 miles
Cologne	300 km	188 miles
Nürnberg	110 km	69 miles
Rothenburg	60 km	38 miles
Munich	280 km	175 miles
Stuttgart	150 km	94 miles

Würzburg Tourist Offices

Tourist Info Pavilion at train station
Monday-Saturday 8:00 am-8:00 pm
Telephone: 09 31- 37436

Tourist Information Office
Haus zum Falken-Falcon House
Upper Market Square
Monday-Friday 9:00 am-6:00 pm
Saturday 9:00 am-2:00 pm
Telephone: (09 31) 37398

Recommended tourist office publications in English:

- Würzburg City Map. Free.
- Würzburg Information for Tourists. Free.
- Würzburg Tourist Guide. Color photos, detailed information on local sights. 96 pages. Approximately 7 DM (\$4.34).

Guided strolls in English depart Tues.-Sat. (except holidays) at 11:00 am from Haus zum Falken. Mid-April to the end of October. Two hours, 10 DM (\$3.80), includes entrance to Residenz.

Annual Events-1993 Dates

62nd Mozart Festival	June 5-26
Wine Festival at Bürgerspital	June 21-25
Wine Festival at Residenz	June 29-July 2
Killiani-Volkfest	July 3-19
35th Würzburg Wine Festival	Sept. 17-27
Würzburg Jazz Festival	Nov. 5-7
Bach Concert Days	Nov. 20-28
Christmas Market	Nov. 26-Dec. 23

and a bar.

Maritim Hotel Würzburg, Pleichertorstrasse 5, 8700 Würzburg, telephone 09 31-3 05 30, fax 09 31-1 86 82. Singles 219 DM to 339 DM (\$136-\$210), doubles 280 DM to 388 DM (\$174-241). Major cards.

Maritim Hotel Würzburg: II

Hotel Rebstock

Another well-known hostelry, the efficiently run **Hotel Rebstock** has a stunning yellow and white rococo facade, a history of hospitality that goes back to 1408 and a pleasant situation in the university district between the river and the Residenz. Just inside the front doors are a charming circular bar and lounge area with an enormous skylight and floor-to-ceiling French windows.

The hotel had a major overhaul in 1986 so the guest rooms are attractively decorated and furnished; fresh and up-to-date with double-pane windows to block out sounds from the busy street below.

Hotel Restock (Best Western), Neubaustrasse 7, 8700 Würzburg, telephone 09 31-3 09 30, fax (09 31) 3 09 3100. Singles 167 DM to 234 DM (\$104-\$145), doubles 270 DM to 319 DM (\$168-\$198). During May, June, September and October there is a 20 DM (\$12.50) increase per room. Major cards.

Hotel Restock: II

Walfisch Hotel

Smaller, quieter and cheaper, with an unbeatable view of the Fortress Marienberg just across the river, is the **Walfisch Hotel**. A lot has been done to modernize the mechanics of the place since our last stay here six years ago but the big bowl of fresh fruit is still on the reception desk and the staff is as friendly as ever.

Most of the double rooms overlook the fortress; none are particularly large but all have the

Continued on page 4

WÜRZBURG HOTELS

Continued from page 3

basic elements of comfort: TV, phone, minibar, etc. Our favorite is the round-window room on the top floor for 200 DM (\$124); it's not very big and the twin beds are perpendicular to each other but the photographic opportunities are outstanding!

The excellent restaurant has a complete menu with main dishes in the 22.50-34.00 DM (\$14-22) range.

One nice touch: just by the elevator is a special display of children's books about whales, making a happy connection with the hotel name which translates to what else but ...'whale'.

Walfisch Hotel, Am Pleidenturm 5, D-8700 Würzburg, telephone 09 31-5 00 55, fax 09 31-5 16 90. Singles 150 DM to 180 DM (\$93-\$112), doubles 200 DM to 280 DM (\$124-\$174). Major cards.

Walfisch Hotel: III \$

Gasthof Zur Stadt Mainz

Our first choice in Würzburg. We've seldom had a more gracious reception. Fifteen rooms on three floors over a restaurant on a busy thoroughfare. Very simple, very plain but absolutely loaded with genuine hospitality and charm.

The gasthof, which has been making travelers happy since 1430, attracts passersby with its pretty rococo facade.

The rooms were all redone three years ago with white walls, flowered drapes, deep blue carpets, knotty pine furniture and good lighting. Each room has a crisp, clean bathroom with toilet and shower. The hallways and stairway landings aren't bad either with lots

always has plenty of atmosphere but not many can compare to this one for coziness and easy informality. Every inch of wall space is covered with antlers, paintings and photographs. Shelves and window ledges hold pottery and plants and copper pots. Sunlight pours in through leaded windows. Benches and long wooden tables line the walls, each with a pot of fresh flowers.

An indication of the management's thoughtfulness: the menus are translated into *many* languages...including Braille and Russian. Even better, while we were there a Japanese cook was called out of the kitchen to help two of his fellow countrymen order their meals. The Schwarzmann family are travelers themselves and know what it's like to be a stranger in a foreign land.

The Zur Stadt Mainz is also in a good location, on a pleasant street not far from the train station and only a short walk from the Juliusspital and the Burgspital (see

article page five).

Gasthof Zur Stadt Mainz, Semmelstrasse 39, 8700 Würzburg, telephone 09 31-5 31 55, fax 09 31-5 85 10. Singles 130 DM (\$81), doubles 180 DM to 190 DM (\$112-118). Major cards except Diner's Club.


GERMANY'S FAVORITE SPRING VEGGIE

All over Germany in the merry months of May and June a strange compulsion grips the nation — *Spargel* mania! It's asparagus season and the Germans just can't get enough of it.

From Lübeck to Lindau, a perfect asparagus spear is white and about 3/4" in diameter, the direct opposite of the pencil-thin, green stuff we revere here in the U.S. The classic presentation is a full pound of asparagus served as a main course with hollandaise and boiled new potatoes. Sometimes for variety, it comes with butter or savory herb pancakes.

But the delicacy can appear just about anywhere on the menu, with the possible exception of dessert. *Spargel* soups abound, usually cream-style, often with crab. One restaurant we saw offered lobster salad with mushrooms and asparagus, another dished it up with mussels and saffron rice. And, of course, a hearty portion can accompany any kind of meat.

Home-grown *Spargel* is obviously the best. There are 2,000 growers in Bavaria alone. Not surprisingly, competition comes from abroad but since the Germans prefer to prepare and eat *Spargel* the same day it is harvested, offerings from Greece and Turkey start out at a significant disadvantage. Many farmers sell directly from their homes to consumers, others bring the produce to market where long lines form instantly.

The cost for this seasonal treat? A few weeks ago we noted *Spargel* as an a la carte menu selection at from 33 DM to 46 DM (\$20-\$29). In markets the price for the fresh, uncooked stuff was around 15 DM per kilogram, about \$9.00 a pound. 

of plants, dried flower arrangements and a collection of antique cast-iron stoves. However, the hotel does not have an elevator.

The Stadt Mainz is known for Franconian specialities: wedding soup, hot onion pie, oxtail stew; all in generous proportions and at reasonable prices.

The typical German *stube*

EATING WELL IN WÜRZBURG

Good eating places abound in Würzburg. The first one that local people always mention as their favorite is...

EDITOR'S CHOICE favorite

Backöfele

This 500 year-old Würzburg institution combines all the elements of a beer hall, wine *stube* and restaurant into a rustic, eclectic scene. It's hectic, it's casual and it's fun.

A beer costs between 3 DM and 4.50 DM (\$1.86-\$2.81) and bowls of soup average 6 DM (\$3.72). Bratwurst and sauerkraut are tempting at 8.90 DM (\$5.53) but on this our third visit we decided to expand our horizons. Pork loin chops in an excellent sauce of fresh mushrooms and cream with fried potatoes and salad cost 21.50 DM (\$13.41). The marinated lamb chops were more expensive at 33.50 DM (\$20.80) but served rare, as ordered, and smartly arranged on a bed of ratatouille, garnished with sprigs of fresh rosemary.

The exterior of Backöfele is unassuming and could easily be mistaken for some kind of storage facility, located as it is on a narrow, side street. In fact, at first glance you'd hardly suspect the faded green wooden door leads to a restaurant. Persevere.

Gaststätte Backöfele, Ursulingasse 2, 8700 Würzburg, telephone 09 31-5 90 59. Moderate. No credit cards. Reservations essential.

Gaststätte Backöfele: ☆

Weinhaus zum Stachel

On another evening we went to the **Weinhaus zum Stachel**, now celebrating its 580th birthday, and opted for a table in the courtyard. A beautiful place. Small, with

Continued on page 8

FRANCONIAN WINE TAVERNS OF WÜRZBURG



In the 23rd of June, in the year 1319, Johann von Steren had a good idea. He established the Bürgerspital zum Heilige Geist to care for the sick and needy citizens of Würzburg and at the same time designated certain of his vineyards to provide the necessary financial support.

A couple of centuries later, Prince Bishop Julius Echter followed suit and founded the Juliusspital with the same general goals in mind and a similar motivation: 'to acquire divine salvation through the mortal and the eternal through the transient'.

Today these two institutions are among the oldest and largest wine estates in Germany, with 140 and 170 hectares respectively, and still provide the major source of income for their charities.

Franconia, the wine region around Würzburg, is known for full bodied, dry white wines traditionally bottled in the distinctive green, flask shaped 'bocksbeutel'. The mild and fruity Müller-Thurgau grape accounts for 60% of the area production, another 25% is the more vigorous Sylvaner, said to be the best produced anywhere. Rieslings are popular as are some modern varieties including the flowery Bacchus.

The German poet and wine connoisseur, Goethe, was a great fan of Franconian wine — he drank close to three bottles a day — and in 1821 he consumed 900 liters, proclaiming as he did that, 'Life's most profound wisdom lies in wine'.

The best bottles, of course, remain in Germany so even if you're not normally a white wine devotee, reserve judgment until you try these. And what better place to do so than at the aforementioned spitals?

Burgerspital Weinstube

The Burgerspital can handle up to 400 winers and diners at any one time in its various rooms. In nice weather the action spills out into the courtyard where waiters in authentic leather cellarer's aprons work diligently and spital residents enjoy the warm sunshine on the balconies above and wait for their daily glass of wine.

Medium dry wines—Müller — Thurgau, Bacchus, Sylvaner, Mario-Muskat and Kerner Kabinett — are available by the glass for 4.20-5.25 DM (\$2.60-\$3.26). Drier versions of Müller-Thurgau and Kerner Kabinett cost 4.50-5.25 DM (\$2.80-\$3.26).

Full, moderately-priced meals are served throughout the day.

Bürgerspital Weinstube, Theaterstrasse 19, 8700 Würzburg, telephone 09 31-1 38 61. Closed Tuesday. No credit cards.

Bürgerspital Weinstube: ◆ G \$

Juliusspital Weinstube

The Juliusspital is considerably smaller. We sat in a little nook by a leaded glass window. Fresh tulips and a candle graced the table in a

Continued on page 8

VIENNA ROUNDUP

We'll return to Vienna in the next month or so and in due course our report on that city will appear in these pages. However, for some that may not be soon enough. For Vienna-bound summer travelers here is an update:

Karajan/Bernstein Festival

Filmed concerts and operas conducted by Herbert von Karajan and Leonard Bernstein are shown outdoors on a giant screen at the Rathausplatz from mid-June to the end of July. Admission is free.

Photos by Leibovitz

Some 150 photographs by Annie Leibovitz will be displayed at the Kunsthaus from August 5 to October 3. Ms. Leibovitz is known for her photos of famous American entertainers and pop music stars which have appeared on the covers of *Vanity Fair* and *Rolling Stone*.

Sculpture

Until October at the Austrian Gallery in the Lower Belvedere is an exhibition of the Viennese baroque sculptor, Georg Raphael Donner.

Mozart at the Schönbrunn

Mozart's opera *Don Giovanni* and his *Requiem* performed as a ballet will be presented from July 7 to August 14 outdoors at the Schönbrunn Palace. The opera will play Wednesdays, Fridays and Saturdays, the Requiem on Mondays and Tuesdays. On evenings in which the weather does not permit an outdoor performance, ticketholders who have paid a surcharge of about \$9 can see the performance indoors in the palace's 300-seat

theater. Tickets are 250 AS to 750 AS (\$23 to \$68) without the surcharge and available from Wiener Kammeroper, Fleischmarkt 24, A-

an der Wein from July 16. The *Phantom of the Opera* is at the Raimundtheater until June 30. For tickets contact Vienna Ticket Service, Postfach 160, A-1043 Vienna, telephone 1-587 98 43, fax 1-587 98 44.

Summer Concerts

Vienna's 42nd Summer of Music offers 150 concerts at several venues from now until September 5. Among a long list of top ensembles scheduled to perform are the Vienna Philharmonic, the London Symphony Orchestra and the Academy of St. Martin in the Fields. Tickets are priced from 110 AS to 620 AS (\$10-\$56) Contact: Klangbogen Wien, Laudongasse 29, A-1080 Vienna, telephone 1-4000 8410, fax 1-4000 998410.

Jazz in Vienna

From July 1 to 15 the Vienna Jazz festival will feature such noted artists as Ray Charles, Nancy Wilson, Lou Rawls, Carlos Santana, Stevie Wonder, the Manhattan Transfer and the Count Basie Orchestra. Contact: Live Performance Service, Esteplatz 3/13, A-1030 Vienna, telephone 1-712 42 24, fax 1-712 3434.

Getting Around

A 24-hour rover ticket good for unlimited travel on the city's subway, trams and busses is 45 AS (\$4.40). A 72-hour rover ticket costs 115 AS and the weekly season ticket (valid Monday to Sunday, photo required) is 125 AS.

Blue Danube Radio

FM radio in English at 103.8 and 92.9 on the dial.

Vienna Tourist Board
Obere Augartenstrasse 40
A-1025 Vienna
Phone: 1-211 14-0
Fax: 1-216 84 92



Gemütlichkeit Recommends...

VIENNA HOTELS

Luxury

Imperial, Kärntner Ring 16, A-1015 Vienna, phone 1-501 100, fax 501 104 10, Rating: V

Sacher, Philharmonikerstrasse 4, A-1015 Vienna, phone 1-514 56, fax 1-514 57810, Rating: V

Expensive

Kaiserin Elisabeth, Weihburggasse 3, A-1010 Vienna, phone 1-515 26, fax 1-515 267, Rating: III

König von Ungarn, Schulerstrasse 10, A-1010 Vienna, phone 1-515 840, fax 1-515 848, Rating: III

Römischer Kaiser, Annagasse 16 3, A-1010 Vienna, phone 1-512 7751, fax 1-512 7751 13, Rating: III

Moderate

Kärntnerhof, Grashofgasse 4, A-1011 Vienna, phone 1-513 19 23, fax 1-513 22 28, Rating: II

Pension Neuer Markt, Seilergasse 9, phone 1-512 2316, fax 1-513 9105, Rating: II

Wandl, Petersplatz 9, A-1010 Vienna, phone 1-534 550, fax 1-534 55 77, Rating: II

*

Schlossherberge am Wilhelminenberg (Youth Hostel), Savoyenstrasse 2, A-1160 Vienna, phone 1-45 85 03-700, fax 1-45 48 76, Rating: I

RESTAURANTS

Expensive

Restaurant Korso, Mahlerstrasse 2, A-1010, Vienna, phone 1-515 16, fax 1-515 16550, Rating: ☆☆

Zu den drei Husaren, Weihburggasse 4, A-1010, Vienna, phone 1-512 10920, fax 1-512 109218, Rating: ☆

Moderate

Am Lugeck, Rotenturmstrasse/Lugeck 7, A-1010 Vienna, phone 1-512 79 79, Rating: ☆

Falstaff, Währinger Strasse 67, A-1010, Vienna, phone 1-42 27 41, Rating: ◆

Himmelforte, Himmelfortegasse 24, A-1010 Vienna, 1-5131967, Rating: ◆

Zum Kuckuck, Himmelfortgasse 15, A-1010 Vienna, phone 1-51 28 470, Rating: ☆

Budget

Hopferl, Naglergasse 13, A-1010, Vienna, phone 1-533 2641, Rating: ◆

Smutny, Elisabethstrasse 8, A-1010, Vienna, phone 1-587 13 56, Rating: ◆

Zum Weissen Rauchfangkehrer, Weihburggasse 4, A-1010, Vienna, phone 1-512-34-71, Rating: ◆

1010 Vienna, telephone 1-513 08 51, fax 1-512 44 48 26.

Musicals

The musical *Elisabeth*, on the life of Empress Elisabeth, is at Theater

EUROPE TRAVEL BRIEFING

LTU Sale Fares

LTU International Airlines flies to several points in Germany from New York, Los Angeles, Miami and Orlando. High season — June 1 to September 30 — fares are \$898 from L.A., \$798 from Miami and Orlando and \$749 from New York. For travel during October subtract \$100 from those fares, providing tickets are purchased by June 30. Book through a travel agent.

An Easy Bike Trip

For the traveler who would like to do a little — but not too much — bicycling in Europe, and not forgo fine accommodations and cuisine, **World Travelers** of Mercer Island, Washington, offers a four-day Frankfurt to Heidelberg bike tour. The \$575 per person price tag includes hotels, breakfasts, dinners, bicycles, bilingual guides and a support van to carry the heavy stuff. Call 1-800-426-3610.

Northern Rentals

Thatched roof, Friesian houses, some of them with such diverse amenities as pianos, windmills and swimming pools, can be rented in Germany's northern state of Schleswig-Holstein for prices beginning at 1,400 DM (\$860) per week. Contact: Gitta's Landhäuser, Seestrassse 5, D-W-8757 Karlstein/Main, phone 06188-77134.

For Archaeology Buffs

Seminars entitled "Archaeology on the Spot" are offered July 23-29 (480 DM/\$298) and November 10-14 (340 DM/\$211) in Trier. New discoveries, mostly from Roman times, are constantly being made in the Mosel region between the Eifel and Hunsrück. Amateur archaeologists can take part in excursions to dig sites. Contact: Tourist Information, Postfach 3830, D-W-5500 Trier, Germany. Telephone 0651-978 080.

Black Forest Vacation Rentals

Gemütlichkeit believes the best European travel bargains involve renting an apartment, house or condominium. Where does one find good deals? How about the small, southern Black Forest towns of Görwihl and Herrischried where vacation apartments begin at 245 DM (\$152) per week. Contact: Verkehrsamt, D-W-7883 Görwihl, phone 07754-708 10. Or, Verkehrsamt, D-W-7881 Herrischried, phone 07764-61 91.

Opera Tickets

Opera fans should know about **Eventnet**, a New England firm which can book tickets to all of Europe's major opera houses including Vienna, Paris, Berlin, Dresden, Munich, Hamburg and London. Contact: Eventnet, 319 Woodford St., Portland ME 04103-5609, phone 800-729-5609, fax 800-795-7469.

"Fly" an Intercontinental Jet

Aviation enthusiasts yearning to sit at the controls of a Boeing or Airbus jet can do so in one of **Lufthansa's** flight simulators in Frankfurt, Bremen or Berlin for from 500 DM to 700 DM per hour (\$310 - \$435). Contact Lufthansa at its main Frankfurt office, phone 069-696 2777, fax 069-696 4599.

Lufthansa Flights from Detroit

Detroit now has new Lufthansa service in the form of three non-stops per week to Frankfurt. The flights are operated by Condor, a Lufthansa subsidiary, and depart Mondays and Thursdays at 5:05 p.m. and on Wednesdays at 9:20 p.m.

Cook's Tour

Gemütlichkeit espouses independent travel to Europe and that is why most of the many tour brochures that cross our desk are discarded. Occasionally, however, when we get wind of something a bit out of the ordinary we pass in on to you. In that category is Herzerl Tours "Austrian Cooking, Wine and Coffeehouses" tour, which claims to

give participants an insight into "three things Austrians adore and do well — cooking, growing wine and making coffee." The tour includes cooking classes, private visits to wineries and stops at some of Vienna's oldest coffee houses. From New York, the October 23-30 tour is priced at \$1,830 and includes airfare, transfers, first class hotel, breakfast and lunch or dinner each day, two operetta or concert tickets, cooking classes, lectures at coffeehouses and heurigen and an English-speaking guide. Phone Herzerl Tours 212-867-4830.

Heidelberg Packages

We receive many press releases from local tourist offices promoting discount prices for multi-night stays. It indicates to us that one of the first places to start looking for bargain hotel rates is the tourist office of the towns one plans to visit. Heidelberg, perhaps Germany's most expensive small city, offers "Three Days in Heidelberg with a Heart" priced from 197 DM (\$121) and including two nights lodging, breakfasts, entrance to the castle, a city tour and a Neckar cruise. Contact: Verkehrsverein, Postfach 105860, D-W-6900 Heidelberg, phone 06221-10823, fax 06221-165108.

Lugano Package

Lugano, another town that can wreak havoc with a travel budget, offers a "Romantic Lugano" package that includes three overnights, breakfasts and dinners, unlimited travel on local urban transport, a funicular ride to Mont Brè, a train trip to Ponte Tresa, a boat ride to Morcote and entrance to several museums. Per person prices are 214 Sfr. (\$146) for a two-star hotel, 319 Sfr. (\$217) for a three-star hotel, 433 Sfr. (\$294) for four-star accommodations and 595 Sfr. (\$405) for a five star hotel. Contact: Ente Turistico Lugano, Riva Albertolli 5, CH-6901 Lugano, Switzerland, phone 091-21 46 64, fax 091-22 76 53. ☒

OPEL CORSA

Continued from page 1

Ford Fiestas, Nissan Micros and Renault Clios that compete in the European econobox class would have to scramble to keep up.

Fit and finish were perfect. The driving position and controls were properly located and the seats gave us quite enough support to make long distance driving a pleasant and tireless experience.

Despite its micro dimensions — 147 inches long by 69 inches wide — the Corsa somehow manages to be at the same time spacious, sporty and extremely 'cute.' We intercepted many an admiring glance from the normally power hungry local *fahrers*.

Large windows gave us excellent all-round vision, front seat entry and egress is easy and the car's 9.9 cu. ft. boot capacity is by far the largest in its class.

If our particular Corsa, a very basic two-door model, had one serious downside, it was in the power department. With just 1.2 liters under the hood, this is definitely not your autobahn racer. In fact, it was only by using maximum revs in all five gears and some judicious overhauling that we managed to avoid being classified as a road hazard in the face of the 150 mph Mercedes, Porsches and 'Bimmers' that patrol the autobahns these days.

Get on the yellow roads, however, and the Corsa comes into its own, gamboling along at 50 miles per hour as happy as you please. Safety hasn't been sacrificed either with seatbelt pretensioners, anti-intrusion door beams and special safety seats as standard. Parking, of course, is a snap with less than 12 feet to worry about!

As the Opel Corsa (built by Vauxhall in the U.K.) is likely to find its way onto most of the rental car options in a hurry, chances are that you'll get to try out one soon. If so, you might see if there's a 1.4 liter, 4-door version available. It could avoid some flashing lights or finger pointing on the autobahn.

As a basic rental car for two people with luggage, who are looking for some backroad touring at economy prices, we can't think of a better machine.

With our *Gemütlichkeit* discount, we paid \$126 per week, not including 15% German Value Added Tax. We used an AmEx card to pay for the rental and it provided the Collision Damage Waiver insurance.

Opel Corsa Rating:
Stunning in its class 

WINE TAVERNS

Continued from page 5

room with great, high ceilings and big wrought iron chandeliers.


Wine by the glass cost between 3.40 DM and 5.20 DM (\$2.12-\$3.22). We had a crisp, dry and delicious-

ly cool 1991 Randersackerer Marsberg, Sylvaner for 4.90 DM (\$3.04). Fresh bread to keep our palates fresh arrived with the wine and on the table was a basket of *wein blatz*, 8" rounds of cracker-like bread and *frankische salzstangen*, 12" long breadsticks, both baked at the Juliusspital Bakery. Note: the custom here is to charge 1/2 DM (31¢) for each piece of bread consumed.

Lunch was delicious and inexpensive. Bratwurst with sauerkraut cost 8.50 DM (\$5.28) as did the Franconian speciality, *Blaue Zipfel*, veal sausages simmered in vinegar with spices and vegetables.

Juliusspital Weinstube, Juliuspromenade 19, 8700 Würzburg, telephone 09 31-5 40 80. Inexpensive. Closed Wednesday. No credit cards.

Juliusspital Weinstube:
◆ G \$

It's difficult to imagine a more leisurely way to spend an afternoon or evening in Würzburg than in one of the spitals, tasting wine and enjoying good food. Always remembering, of course, the proceeds go to charity. 

EATING WELL

Continued from page 5

only enough space for 40 or so people, this classic little garden is special. Wide steps wind up to the ornate balcony, huge pots of lilies, daisies, hydrangeas and roses sit firmly on the newel posts. There's a slender

birch tree, huge ferns, stone arches, vines growing up the wall, red geraniums, potted trees.

Sadly, the rather ordinary food didn't live up to the romantic setting. Perhaps we should have ordered one of the five kinds of fresh fish available; even so this is not a place to miss. Come early on a warm evening, choose an inexpensive item off the menu and relax in the 5-star atmosphere over a glass of Franconian wine. Reservations recommended.

If the garden is full or the weather inclement, another eighty people can be served in the charming rooms within.

Weinhaus zum Stachel, Gressengasse 1, 8700 Würzburg, telephone 09 31-5 27 70.

Weinhaus zum Stachel: ◆

Final Würzburg Notes

Not only is Würzburg an important tourist mecca, it is a busy, working, commercial city and not an easy place to drive in during the week. Streets closed to auto traffic and one-way streets compound the problem. Fortunately, the central area is compactly arranged and immensely walkable.

For train travelers, Würzburg makes an excellent base of operations. The Hauptbahnhof is within walking distance of hotels and 300 trains depart daily to every corner of Germany.

Try to visit Würzburg on the weekend when 