



# Nasushiobara & Linz

## Agriculture in Austria



Apricot orchard ©Österreich Werbung/ Robert Herbst

Austria is situated at around the same latitude as Hokkaido, so agriculture is also similar.

About 32% of Austria’s area is used for farming. Approximately one third of which is used to grow grains like wheat, corn or rye. Unlike in Japan, rice is difficult to grow in Austria.

As for vegetables, onions, carrots and tomatoes are grown in large quantities. In fruits, apples are grown the most, constituting about 82% of the fruit production in Austria. Strawberries and apricots are also typical fruits for Austria. That is why a lot of apple juice, strawberry jam and

apricot jam is sold.

Fruits which are not seen often in Japan but are common place in Austria, there are red currants, prune plums or elderberries and elderflowers. Other flowers are planted for food, too. The fields of canola or sunflowers which are made into oil or poppy seed, which is used in desserts, are beautiful.

Animal farming is a big and representative part of Austrian farming, too. The self-sufficiency in meat and dairy

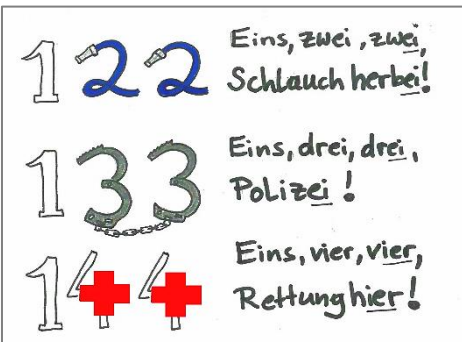
products is over 100%, so that we produce more than the Austrian people eat. In the State of Upper Austria, the state capital of which is our sister city



Cow stable ©Österreich Werbung/ Nina Baumgartner

Linz, dairy farming is especially prevalent. Ecological farming is popular in Upper Austria as well as Austria as a whole.

## Culture Corner: Austrian Emergency Numbers



The most important emergency phone numbers in Austria are 122 for the fire brigade, 133 for the police and 144 to call the ambulance. To make it easy for children to memorize the numbers, we use pictures that look similar to the numbers and rhymes. Since the fire brigade uses hoses, the twos are compared to hoses. We say “122, fetch the hose!” Since the police uses handcuffs, the shapes of the threes are likened to open handcuffs.

We simply say “133, Police!” The shapes of the fours are similar

to the logo of the Red Cross, and we say “144, ambulance is here!” By the way, there is an **emergency number that works in all countries of the European Union**, which is “**112**”. This number can be used in English. For anyone planning to travel Europe: Best memorize this number.

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## Lively Host Town Exchange

Nasushiobara City is registered as “**Host-Town for a Harmonic and Inclusive Society**” with the Republic of Austria as our partner country. For this reason we conduct many exchange projects. Currently, 9 elementary schools and junior high schools in our city participate in an online exchange with 8 Austrian Paralympic swimmers and cyclists and cheer them on.



↩ Learn more on the city's homepage (Japanese).

### W. Ablinger & Higashi Elementary

Exchange Meetings: Nov. 24, 2020; Feb. 18, 2021;

Higashi Elementary School has opened two online exchange meetings with the athlete Mr. Ablinger so far. He asked about our recommendations for sights and food in Japan, and our school life. The children were nervous, but the athlete's kind smile gave them confidence and they did their best to communicate. They asked him questions like how he prepares for races, or what his happiest moment during his competitions was. They really got to experience how fun an exchange like this is.



**Name:** Walter Ablinger / **Sport:** Hand cycling (Class H3) / **Age:** 51

**Message:** “Wonderful to experience the children's radiant smiles! Public and international interest in para sports is vital in order for us to be able to showcase our achievements.”

### A. Onea & Shiobara Elementary and Junior High

Exchange meetings: Oct. 9, 2020; Feb. 5, 2021;



We had two exchange meetings with the Austrian paralympic swimmer Andreas Onea. He prompted us to think about what we can do to build a society in which there is understanding, cooperation and support for dis-abled people. We also introduced Shiobara Onsen, folded an origami crane and played *fukuwarai* and more. We are grateful for this valuable opportunity for an exchange with the world class athlete and the whole school cheers for Mr. Onea.

### A. Onea & Higashi Nasuno Junior High

Exchange meetings: Aug. 25, Nov. 20, 2020; Jan.28, 2021;



All our students participate in the exchange with Mr. Andreas Onea. The students introduced the school, made an encouraging video and gifted him 1000 paper cranes. Using flexible ideas of the students like this, we are cheering him on. During the first exchange meeting, former Minister for the Olympics and Paralympics Mrs. Seiko Hashimoto and the Mayor of Nasushiobara participated. Through the Host Town Initiative we got to know a new world of connecting with people across country borders and the “symbiotic society\*”. We want to shape this new world. *We love Onea!*

\* Similar concept to “inclusive society”

**Name:** Andreas Onea / **Sport:** Para Swimming / **Age:** 28 / **Message:** “It was amazing to get to inspire the students and raise the excitement in anticipation of the games in Tokyo!”

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## E. Bachmaier & Hokine Junior High

Exchange meetings: Dec. 7, 2020; Jan. 26, 2020;

“Do you know Seika (a Chinese restaurant in Nasushiobara)?” was one of the questions asked by our first grade students. Even questions like this were generously answered by Mr. Bachmaier, who proceeded to stir the conversation in a merry direction. He earnestly answered a question about what made him want to start doing sports after his accident. The contents of these exchange meetings will stay with and benefit the students in their future lives. They are looking forward to the coming exchange meetings.



**Name:** Ernst Bachmaier / **Sport:** Hand cycling (Class H1) / **Age:** 50

**Message:** “Define your goals and consistently work towards them. If there are stones barring your way or your goal, sidestep or remove them.”

## E. Egger & Takabayashi Junior High

Exchange meetings: Feb.1, Mar. 9, 2021;

At Takabayashi Junior High School we carried out the exchange with a member of the student committee in a central role. At first, the students were shy due to being nervous, but Ms. Egger’s kind smile made the students automatically smile in return. We conducted a lively exchange of thoughts about our cultures, the current state of the corona virus, hand cycling, and more. We realized that “a smile” in itself is a language that is understood all around the world. Through the exchange our interest in the Paralympic Games and foreign countries has grown, along with our circle of friends that are connected through “a smile”.



**Name:** Elisabeth Egger / **Sport:** Hand cycling (Class H3) / **Age:** 24

**Message:** “My next goal in sports is to participate in the Paralympic Games in Tokyo!”

## Austrian Anthem for Minister Hashimoto’s Visit



⇐ Watch a video of the children singing the Austrian anthem here.

In the Project “Flag and Anthem”, the children of Aoki Elementary School learned about the flag and national anthem of Austria, which is our partner country as a Host Town. They learned the anthem’s pronunciation and received pointers to sing it well from a specialist. It was not easy, but the children practiced a lot, remembered the German lyrics and performed the anthem beautifully. During the visit of the Minister for Olympics and Paralympics, Mrs. Seiko Hashimoto, to Nasushiobara on December 13 2020, the children of Aoki Elementary School performed the Austrian national anthem and their school anthem. Minister Hashimoto enjoyed it a lot.

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## Handmade ☆ Liptauer Spread

Liptauer spread is popular in Austria, Slovakia and Hungary. Most of the time, it is simply spread on bread and eaten this way, but if you garnish it with ham or cucumber pickles it is even more delicious.

**Ingredients:** 2 tbsp. butter, 200 g cream cheese or cottage cheese, 1/4 onion, 6 small cucumber pickles, 2 tbsp. parsley, 4 tsp. paprika powder, salt, pepper (optionally 1 tsp each: capers, mustard, caraway)

**How to:** ① Cut the onion into small cubes. Finely dice the cucumber pickles and parsley. Grind the caraway seeds.

② Take the butter out of the fridge ahead of time so it softens. Mix the soft butter with the cream cheese. ③ Mix all the ingredients. The spread keeps fresh in the fridge for several days.



Answer on page 4



**Q:** What is Austrian sugar made from?

**A:** Sugar Beet

**B:** Sugar Palm

**C:** Sugar Cane

**D:** Sugar Maple

## Regional News



Find the recipe on Nasushiobara Channel.



## Upper Austria, where Hearts connect

In the City of Gmunden in Upper Austria there is a special day for couples, the “*Liebstatsonntag* (Sunday for swearing your love)”. It takes place three weeks before Easter\*. On this day, usually men give *Lebkuchen* (gingerbread) hearts to the woman they love. The heart is decorated with a glaze with lots of sugar. In olden days, it was a “day of love” in a broader sense, so in the 17<sup>th</sup> century it was customary to distribute food to the destitute people in the city. The tradition to give a gingerbread heart to the person you love has spread since the 1940s. The tradition is registered as immaterial cultural heritage. Gmunden City is a beautiful tourist destination, known for its ceramics and situated by a lake. A visit on this special day is sure to be fun. By the way, Austria doesn’t celebrate White Day, but this year *Liebstatsonntag* was celebrated on March 14. \*Easter Sunday 2021 was on April 4.



**State:** Oberösterreich (Upper Austria) ♥ **State Capital:** Linz ♥

**Population:** ca. 1,495,756 ♥ **Area:** ca. 11,983 km<sup>2</sup> ♥

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Nasushiobara Sister City Newsletter



Quiz-answer: A.  
Austrian sugar is made from sugar beets.