

March 4, 2009

Dear Reader,

I am back in Europe after 3 fabulous weeks in beautiful Australia. During AIME I had the chance to catch up with lots of my lovely clients and I look forward to many more groups from New Zealand and Australia in the near future.

We received **great feedback** for our newsletter over the last months – just one small example I would like to share with you:

*"Thank you so much for your email newsletters - they are always interesting, informative and not too long!! To tell you the truth, I rarely have time to read these types of newsletters, but yours is an exception!"*

**Rena from EGR International**

With the below information you will get a better idea of **Austria, the Czech Republic, Hungary, Germany, Slovenia, or Croatia**. Here are facts and news you may, or may not know:

**> MUST DOs in  
 Germany's  
 capital Berlin –  
 part 1**

**part 1 - Tour the historic monuments**

Berlin is a fascinating mix of old and new architecture, as encapsulated by the new Reichstag with its glass cupola designed by Sir Norman Foster. The **Brandenburg Gate on Pariser Platz** is the city's trademark and a symbol of its past division, and is a popular spot to hang out.

**Charlottenburg Castle**, one of the oldest castles in Europe, is staggeringly beautiful and close to the city centre. More confronting are the small segments that remain of the **Berlin Wall** and the Topography Of Terror exhibition, which details life under the Nazis between 1933 and 1945.

The Memorial to the Murdered Jews of Europe is a modern installation near the Brandenburg Gate and the **Berlin Jewish Museum** is a stark reminder of the Holocaust.

**Checkpoint Charlie**, the former border crossing point, remains intact and is awash with tourists ready to have their photographs taken in front of it but you can gain more insights at the **House am Checkpoint Charlie**, a museum which has some of the original equipment used in successful escapes, including cars with false bottoms.



> **The Miniature Prague – Marionettes Tell the Stories**

One of the **most typical aspects of Prague** many tourists tend to overlook is the local deep-rooted **tradition in marionettes (puppets attached to strings)** – their creation, display, their operas and plays. Many tourists simply dismiss the idea of visiting a puppet show because they associate the tiny wooden marionettes with something overly childish. Yet those who have given the Prague puppets a chance are charmed. It is one of the **most unique shows** that is not so easy to find elsewhere.

Making puppets is a historically very old tradition. Even the ancient Egyptians used to bury their dead with puppets. In Europe one may find traces of marionettes as far as the **12th century**. The times flew by and the tradition became art. Austria, Germany, Italy – marionettes won over the wide public and both children and their parents enjoyed the fairytales performed by marionette masters.

In Prague, the performances are breathtaking. There are **several theatres that focus strictly on the puppet shows**; the most famous are the **National Marionette Theatre**, Theatre Drak and Theatre Minor. Local specialty performed by the National Marionette Theatre is the famous **Mozart opera – Don Giovanni**. After **3000 performances**, the show has basically reached perfection. The International Institute of Marionette Art and its museum are a great place to learn about the **history and tradition of marionettes**.



> **INVENT's favourite musician**

**Jason Mraz** is an American Grammy-nominated singer-songwriter, born and raised in Virginia.

Jason is currently promoting his latest studio album, "We Sing. We Dance. We Steal Things." which was released on May 13, 2008. The first single "I'm Yours" reached #1 on AAA radio charts in the US. As of October 14, 2008, the album has been certified Gold by the RIAA, selling in excess of 500,000 copies in the US.

**We not only love his music but also the fact that it seems Jason decided to become an ambassador of the countries INVENT offers:**

The **video** to the song "I'm Yours" was filmed in **Munich**. Included are shots of the Airport, cycling through the **English Garden**, the **Chinese Tower beer garden**, skateboarding through **Viktualienmarkt**, and more. There's even a couple of seconds of him **surfing the Eisbach**.

The next video "**Lucky** (With Colbie Caillat)" is set in beautiful **Prague** and shows Jason strolling around **Old Town Square, Prague Castle**, astronomical clock, **Charles Bridge**, Moldau river, and many other beautiful areas of the Czech Capital.

By the way, his name Mraz is **Czech** and it means "Freeze".

JASON MRAZ



WE SING. WE DANCE. WE STEAL THINGS.



> **recipe for a perfect Sacher Torte. Good luck!**

The history of the world-famous Original Sacher-Torte dates back to 1832, when the still omnipotent "Coachman of Europe", **Wenzel Clemens Prince Metternich**, gave out the order to create a particularly delicious dessert for spoiled, high-class guests. "But don't get me into disgrace, tonight!". The **sixteen-year-old apprentice boy Franz Sacher**, while covering for the chef who was on his sickbed created this delicacy. His efforts were crowned by full success and this was the beginning of the tour de force of what probably is the **world's most famous cake**.

**Ingredients**

150g fondant chocolate  
150g butter  
150g sugar  
5 eggs  
150g flour  
apricot jam.

**For the glaze:** 75g sugar, 1 cup of water, 100g rich chocolate bar.

**Making it:** Melt the chocolate in a glass bowl as it sits in a pan of boiling water. Work the butter and half the sugar together into a creamy consistency. During the process add bit by bit the chocolate and egg yolk. Whisk the egg white into a stiff cream and fold in the remaining sugar. Take half of the above chocolate mixture and whisk it with the egg white cream. Add carefully the flour and the rest of the chocolate mixture. Grease with butter an oven baking pan and cook at 180°C for around an hour. When done, let it cool. Slice in half to insert the apricot jam in the middle. Boil two spoons of jam with a little water and spread on one half of the cake. Now make the glaze by dissolving the sugar in boiling water. Melt the chocolate bar and mix in well. Allow the glaze mixture to cool slightly then spread quickly on top of the cake. Original Sacher-Torte is at its best when served with unsweetened whipped cream.



I hope you enjoyed the above information.  
Until next time!

Kind regards,

Birgit Kraus

