



*to enable talented young people to achieve their aspirations, using links across Europe between commercial and academic organisations*

www.UnitedEuroBridge.org  
www.UnitedEuroBridge.eu  
info@UnitedEuroBridge.org

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**Estonia**

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## Citizens' of Europe



The EU's land and sea borders with other countries extend along tens of thousands of kilometres.

Removing internal border controls so

that we can move freely within the EU requires a consistently high standard of controls at its external frontiers. This is a shared responsibility. Each country's frontiers must be managed in the interests of all. Within its borders, the EU is creating a single area of

freedom, justice and security, so that

European citizenship goes beyond a set of shared values to become a

concrete reality. Europe's citizens should be able to feel equally safe and enjoy the same rights wherever they go in the EU, while criminals should not feel safe just because they have crossed the border into another EU country.

Making citizenship work also means improving the quality of life for EU citizens, by:

- investing in public health to reduce inequalities in the incidence of major diseases and tackle jointly any threat of a pandemic;



- promoting the same level of consumer protection throughout the EU, as well as promoting European linguistic and cultural diversity;
- encouraging exchanges between people and communities.

## Keeping us Secure

Keeping up with criminals in a borderless Europe is a growing challenge, particularly as the number of cases continues to grow and the volume of evidence collected for complex crimes can be encyclopaedic. Judges and police need to be able to

exchange

information quickly and securely both domestically and across borders if justice is to be effective. Greater efficiency in the exchange of information will cut the amount of 'dead time' in

investigations and trials waiting for information, evidence and witnesses to arrive.

The [Secure-Justice project](#), funded by the EU and coordinated by an Italian company, aims to make the life of judges and the police much easier by developing a system for the secure electronic exchange of information relating to a crime, particularly during the investigative phases and the trial





itself. That information may be written evidence, but it may also be the use of videoconferencing technology to obtain interpreters' translations or allow witnesses needing protection or anonymity to give



evidence remotely.

The project is testing the most advanced techniques

for protecting the information, including biometry, cryptography and digital watermarking. Biometric authentication can be used, for example, to identify remote users, such as witnesses. Thanks to cryptography, judges and policemen will be able to communicate over long distances safe in the knowledge that no criminal can hack into the system. Digital watermarking will guarantee the authenticity of documents. There are six Italian partners in the project, including the Italian Ministry of Justice, together with companies, universities and government entities from Denmark, France, Greece, the Netherlands, Norway, Poland, Spain, Switzerland, and the United Kingdom. The system will be tested in court rooms in Varese, in Italy, and in Wrocław in Poland, and by investigators in the Canary Islands of Spain.

## European Youth Event

Between 15 and 17 September 2007, around 120 young people from all over Europe discussed in six working groups on issues related to the theme of "Volunteering: A Challenge for Youth Empowerment in the 21st Century". [Click here to see their conclusions](#) The EU Commissioners Jan Figel and Vladimir Spidla were also present, and they explained young people the recently adopted Communication on Youth: "[Promoting young people's full participation in education, employment and society](#)".

The event was organised by the Portuguese Government, the Portuguese National Youth Council and the European Youth Forum,

with the support of the European Commission.

## EURO<26

If you are a citizen of a Council of Europe member state and a EURO<26 cardholder, then register, answer three simple questions correctly and enter a raffle for a free trip for two to the All Different - All Equal Final Event which takes place in Malmö, Sweden from 4-7 October 2007.

Entries can be submitted until 2nd September 2007. The winner will be drawn on 3rd September 2007.

To enter, visit: <http://www.alldifferent-allequal.info/quiz>

All Different - All Equal is a youth campaign of the Council of Europe. It encourages young people to participate in democratic processes and to fight discrimination. The campaign is supported by the European Commission. [www.alldifferent-allequal.info](http://www.alldifferent-allequal.info)  
EURO<26: European Youth Card Association  
<http://www.euro26.org>



## Translate and Win

**Juvenes Translatores - a new competition to reward the EU's best young translators** Cereal packets, film subtitles, books, instructions: you don't have to look far to realise that **translation is everywhere!** As part of the EU's 50th birthday celebrations, the Commission is organising a competition to give young people a first-hand experience of what it's like to be a translator.



In November 2007, **17-year-olds** will be able to take part in a **translation competition** being held on the **same day** in all **27**

**EU countries.** Pupils can choose to translate



a text from any one of the EU's **23 official languages** into any other. Their entries will then be judged by professional translators from the Commission's translation service. The **27 best** budding translators, one from each member country, will receive a certificate and win, for themselves and one adult, a **two-day trip to Brussels**. During their stay, the winners will represent their school at a ceremony attended by Mr **Leonard Orban**, commissioner for multilingualism. Are you interested? Have a look at the [press release](#) or go to the [competition's website](#). If you have any questions, please write to the following address: [DGT-translatores@ec.europa.eu](mailto:DGT-translatores@ec.europa.eu)  
<http://www.oktoberfest.de/en/index.php>

## "O'zapft is!" - 14 days of Oktoberfest fun

With the traditional words "O'zapft is!" - "the barrel has been tapped" - the Munich Mayor Christian Ude declared the Oktoberfest 2007 open. From September 22 to October 10 the world's largest beer festival will attract about six million people who are expected to consume innumerable litres ("Maßkrüge" in Bavarian) of the famous Oktoberfest beer. Visit our galleries for impressions from the "Wiesn" to experience the fun and Bavarian "Gemutlichkeit" at home.



## A Quality Environment

How the EU [Contributing](#)? The European Union's environmental policy is based on the conviction that economic growth, social progress and environmental protection all help to improve our quality of life. What is more, they are interlinked. A careful balance must be struck between them if development in, and

around the world, is to be sustainable — in other words, if future generations are also



to enjoy a better quality of life. The major challenges for the environment today are climate change, the decline in biodiversity, the threat to our health from pollution, the way in which we use natural resources and the production of too much waste. The EU is addressing these challenges by setting high environmental standards, and by promoting new ways of



working and cleaner technologies. New environment-friendly technologies developed in Europe could also make our economy more competitive, thus creating jobs and funding social progress.

Text only:  111 Kb      Illustrated version:  713 Kb



## Oktoober olema Eesti kuu

... (this month is about Estonia) Every month the United Euro Bridge will issue a newsletter customised to a different European Country. If you like to contribute with the editing, email us: [info@unitedeurobridge.org](mailto:info@unitedeurobridge.org)

## Kuhu Minna, Hida Teha Eesti

(Things to see, things to do in Estonia)  
**Osmussaar Island.** Osmussaar Island (area 4.69 square km) is located 7 km northwest of Põõsaspea Cape, near the western



border of the Gulf of Finland. The island is 5 km long and 1.5 km wide, with its longer axis in a northwest-southeast direction. The plant cover is dominated by junipers; there are rare patches of deciduous forest. Two small lakes — In Hamne and Lilla Hamne — are located in the southern part of the island. The 6 m high Osmussaar Cliff in the northern part of the island is the westernmost outcrop of the North-Estonian Klint. Many erratic boulders can be seen in the northern part of the island. The historical records of the island date back to the 13th Century (the island was once called Odinsholm or Odensholm).

Medieval meets modern, that's how many would sum up Estonia. A rapidly advancing country which is leading Europe forward in cyberspace, but



which holds on tightly to the quaint charm of Tallinn and the unspoilt countryside. Tranquil islands,

picturesque villages and churches, Estonia is a refreshing place to visit.

Take a **Tallinn city break**;



wander the cobbled streets, enjoy coffee & cake on Old Town square, stroll out to Kadriorg palace and park, or spend a day sight-seeing out of town at Paldiski former Soviet submarine base, or to Lahemaa national park with its splendid manor houses.



## Kedagi Tundma, Külastama Eesti

(Meet and Visist Estonia) **Estonian Flag**

**Meaning:** The colors of the national flag represent Estonia's history, nature and folk costumes. The blue stripe represents faith, loyalty and devotion as well as the sky, sea, and lakes. The black symbolizes the dark past and suffering of the Estonian people as well as the traditional black jacket of the Estonian peasant. The white represents striving towards enlightenment and virtue, hope and freedom. White also symbolizes the color of birch bark and snow, and Estonian summer nights illuminated by the midnight sun. **Estonian Flag History:** This Estonian flag was adopted on August 7, 1990. It was originally adopted on November 21st, 1918, after Estonia declared independence from Russia. Estonia was taken over by Russia again in June 1940 and the flag was banned. Estonia regained its independence on August 20, 1991. The Estonian flag was flown in both the 1905 and 1917 Russian revolutions as a symbol of Estonian independence. The current Estonian flag was designed in December 1990. **Interesting Estonian Flag Facts:**

The roots of the Estonian flag date back to 1881 when Estonian university students attempted to form a fraternity. They adopted blue, black and white as the fraternity's colors. **If you want more, [Click](#)**



[here](#) East-Virumaa is the northeastern county of Estonia. It is surrounded by water from three sides. Gulf of Finland bounds the county from north. From east river Narva that is a border between Estonia and Russia. From south lake Peipsi. From the west border that runs only in the middle of forests and swamps starts West-Virumaa. But there is enough room for beautiful health resort areas in East-Virumaa. Beautiful shores can be found in Sillamäe and Narva-Jõesuu.

## Süüna Tegema Eesti

(How to cook Estonian Food))

### Estonian Herring and Potato Salad

For the salad:

- 1 salted herring filet (schmaltz style)
- 2 red-skinned potatoes, boiled and cut into 1/2-inch dice
- 3 canned beets, cut into 1/2-inch dice
- 1/3 cup minced onions
- 1 large tart apple, cored and cut into 1/2 inch dice
- 1/2 cup diced dill pickles
- 2 hard-cooked eggs, chopped
- 1 cup diced cooked ham or veal

For the dressing and garnish:

- 1 tablespoon whole-grain mustard
- 1 teaspoon dry mustard
- 1 1/2 tablespoons cider vinegar
- 1 1/3 cups sour cream
- 1 teaspoon prepared red horseradish, drained
- 1/2 teaspoon sugar, or more to taste
- Salt and freshly ground pepper, to taste
- 1 hard-boiled egg, for garnish

Soak the herring filet in cold water, covered, overnight. Rinse well, pat dry, and cut into half-inch cubes.

Place in a large bowl and combine with the potatoes, onion, beets, apple, chopped eggs, pickles, and meats.

In a small bowl, whisk the mustards with the vinegar until



smooth. Stir in the remaining dressing ingredients (through the salt and pepper) and blend well.

Add the dressing to the salad: toss. Transfer to a serving bowl. Serve garnished with sliced egg. Serves 6.

### Shrove Tuesday Buns

#### Ingredients:

- 2.5 dl lukewarm milk
- 25 g compressed yeast or 11 g dry yeast
- 1 egg
- 1/2 tsp salt
- 1 dl sugar
- 1 tsp ground cardamom
- 7 dl wheat flour
- 100 g soft margarine
- For glazing: 1 egg
- For filling: 3 dl double or whipping (35-38% fat) cream
- 2 tsp vanilla sugar

#### Directions:

If using the compressed yeast dissolve in lukewarm milk; dry yeast can simply be



mixed into the flour. Add egg, sugar, salt and cardamom to the milk, mixing continuously, then gradually add flour. Add soft margarine at the final phase of kneading. Knead the dough by hand or machine until it is smooth and does not stick to your hands or the bowl. Leave to rise in a warm place under a cloth, until it has doubled in size. Mould small buns from the



dough, place them on greaseproof paper on a baking sheet, and leave them to rise again under the cloth. Prepare oven to 225 C, brush the buns with beaten egg and bake in the oven for 10 minutes. Allow to cool. Cut off the top of the buns, pile whipped cream mixed with vanilla sugar on the lower halves, and replace the lids.

## Leavened Rye Bread

### Ingredients:

2.5 dl lukewarm (37-40 C) water

2.5 g yeast

2.5 dl rye flour

48 hours later:

25 g yeast

7 dl lukewarm water

3 tbsp oil

ca 2.5 l (ca 1.3 kg) rye flour or  
a mixture of wheat and rye flour

2 tsp salt

2 tsp sugar

### Directions:

Measure the ferment flour into a bowl, add the water, mix well and leave covered with



cling film in a warm, draught-free place to ferment. On the third day crumble 25 g yeast into a large bowl, add a little water and sugar and mix until it dissolves. Now add the rest of the water, oil, ferment and salt, and then about 2 l of the flour. Knead, adding flour, so that the dough will not stick to the bowl or your hands. Sprinkle the dough with flour, cover it, and leave to rise in a warm place for 50-60 minutes. Outturn the dough onto a table sprinkled with flour, and gradually knead in the remaining flour, until the dough no longer sticks to the table. Mould the dough into two smooth loaves, place them on baking sheet covered with a

greaseproof paper, cover them with a tea-towel and leave to rise in a warm place for about 30 - 40 minutes. Prepare oven to 175 C, brush loaves with lukewarm water or milk, bake on the lower shelf for 50-60 min. You can find out whether the bread is ready by the following method: take the loaf out of the oven, turn upside down and tap a few times; if you hear a hollow sound, it is ready, if the sound is muffled, it should be placed back into the oven. Cool on a rack under the tea-towel.

## Anything to share? Anything to advertise?

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Are you looking for something or someone? You could advertise anything you like in YOUR newsletter, please send your contributions to:  
[info@unitedeurobridge.org](mailto:info@unitedeurobridge.org)



**The information in this newsletter is, to our knowledge, correct at the time of issue.**