



NEWSLETTER



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

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Germany

N.11

Welcome to the autumn news



If you are thinking of going to another European country to study or work, or on holiday, if you are

looking for activities or opportunities in Europe... if you have something to say, or Click here below



http://europa.eu/youth/index.cfm?l_id=en

A little more About the EU Parliament

The European Parliament is the only directly-elected body of the European Union. The 785 Members of the European Parliament are there to represent you, the citizen. They are elected once every five years by voters right across the 27 Member States of the European Union on behalf of its 492 million citizens. Click here to see your rep.

<http://www.europarl.europa.eu/members/public.do?language=EN> and for the European Union in the World, Click here to view.

http://ec.europa.eu/world/where/index_en.htm

Sustainable Energy EU Campaign

A European Campaign to raise awareness and change the landscape of energy. Sustainable Energy Europe is a **European Commission** initiative in the framework of the **Intelligent Energy - Europe** Programme, which will contribute to achieve the



European Union's energy policy targets within the fields of renewable energy sources, energy efficiency, clean transport and alternative fuels. <http://www.sustenergy.org/tpl/page.cfm?pageName=home>

Council of Europe

The **Intelligent Energy - Europe** programme is the EU's tool for funding action to improve



these conditions and move us towards a more energy intelligent Europe.

http://ec.europa.eu/energy/intelligent/library/publications_en.htm

The EU interest in Globalisation

The EU's raison d'être for the 21st century is crystal clear: to equip Europe for a globalised world. "We need a confident, open, reforming Europe, actively promoting the European interest. European leaders now need to maintain the vision and redouble their ambition," said the commission president. The discussion paper adopted today by the college for the Lisbon informal summit (18-19/10) makes clear that the Lisbon strategy for growth and jobs is at the heart of Europe's response to globalisation.





An H2 Future?

What will daily life in Europe be like in the future? The EU commission wants it to be cleaner, safer and more comfortable. It



sees hydrogen as the way to go. Oil and gas were the fuels of yesteryear. Will tomorrow's be fuel cells and hydrogen? The EU and European industry think so, and are launching a [joint technology initiative](#) to make it happen. The new public-private partnership is to develop hydrogen technology and bring it to the market by 2020 in the automobile and transport sector as well as in other areas of daily life. The partnership is set up for six years, with funding worth almost €1bn – including €470mn from EU coffers. Hydrogen and fuel cells are potential energy sources for very many products and might soon be powering our mobile phones, laptops and heaters.

If Europe running on hydrogen is still a sci-fi fantasy, hydrogen cars are here already, some even market ready. However, marketing will be complex and costly, because these vehicles are not yet covered by the [EU's approval system](#). The commission is therefore recommending that procedures be simplified. While developing new energy sources is essential, it is not enough to solve all the problems facing Europe. If we are to combat climate change and protect our environment, for example, we must also have sustainable ways of getting around town. So how to tempt Europeans onto their bikes and into their walking shoes, while guaranteeing that their journey will be as safe as if they took the car? Every year, 8 000 pedestrians and cyclists are killed on the EU's roads. The commission is proposing a [raft of measures](#) to reduce the death toll, including requiring all passenger cars to be equipped with assisted braking systems (ABS) from 2009.

With an eye to the future, the [restructuring forum](#) to be held in Brussels on 17 October will bring together 200 high-level representatives to discuss the challenges of

the automotive industry and how to anticipate change.

EU Blue Card

EU 'Blue Card' to target skilled. The European Commission has unveiled a Blue Card for skilled immigrants, based on the US Green Card.

The plan would allow suitably qualified people and their families to live and work within the European Union. The EU says it needs 20m skilled workers over the next two decades, and is very short of expertise in engineering and computer technology. The scheme, which is more restrictive than the

Blue Card	Green Card
Does not give permanent residency	Gives holder permanent residency
Valid up to two years, renewable	Valid for 10 years, renewable
Allows holders and families to live, work and travel in EU	Allows holder to live, work and travel in the US
Applicant must have one-year EU job contract with salary of three times minimum wage	Five channels to seek a card: employment, family links, a lottery, investment, or resident since before 1972
Permanent residency automatic after five years	Holders can become US citizens after five years

US Green Card, would need the approval of all 27 EU member states. Correspondents say another aim of the plan is to reverse a current trend under which skilled migrants, mostly from Asia and Africa, emigrate to the US to find work.

See Europe through your Eyes

EURplace26 - See Europe through the Eyes of Young Europeans! Young people under 30 years old and from around the world are invited to upload photos reflecting their experiences of tolerance and intolerance in Europe on the theme of All Different - All Equal campaign from the Council of Europe. **The deadline for sending photos is 15th December 2007. For detailed information on the themes, guidelines and rules, prizes, please visit: <http://www.eurplace26.org>** The contest is



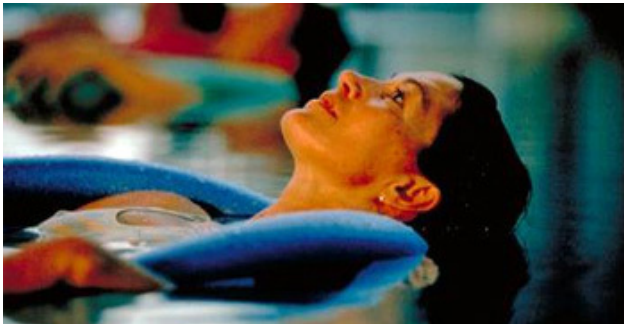
an initiative of the EURO<26 and the European Youth Card Association with the participation of the Council of Europe's All Different, All Equal campaign.

Dieser Monat ist es ganz über Deutschland

.... (this month is about Germany) 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

Natürliche Schönheiten von Deutschland

(Natural beauties of Germany) Germany is the perfect destination for health and



fitness breaks with more than 350 health and spa resorts, as well as numerous hotels and holiday centres, where your well-being is the top priority. Cultural delights, culinary experiences, sights of historical importance and active holidays are also very much on the agenda. To experience the benefits of a holiday in Germany with all your senses click <http://www.thermen-deutschland.de/index2.htm> for alternative forms of tourism.

Werden Sie zu den saubereren grüneren Städte in Deutschland fertig

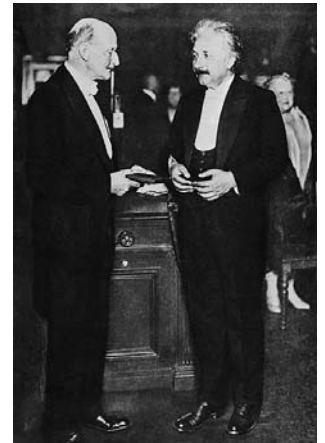


(Get ready for cleaner greener cities in Germany) From January 2008, inhabitants and you the visitor will benefit from a new law which will prevent heavy polluters and dirty vehicles from

entering 33 German city centres including Berlin, Cologne, Duesseldorf, Frankfurt and Stuttgart. The aim is to provide cleaner air, a healthier life and a much more enjoyable environment. Anyone wishing to drive to a city in Germany will need to be aware of this important new change.

Das Land der Dichter und Denker

Germany is often called *Das Land der Dichter und Denker* (the land of poets and thinkers). The work of Albert Einstein and Max Planck was crucial to the foundation of modern physics, which Werner Heisenberg and Max Born developed



further. They were preceded by physicists such as Hermann von Helmholtz, Joseph von Fraunhofer, and Gabriel Daniel Fahrenheit. Wilhelm Conrad Röntgen discovered X-rays, an accomplishment that made him the first winner of the Nobel Prize in Physics in 1901. In Germany and many other countries X-rays are called "Röntgenstrahlen" (Röntgen-rays). Heinrich Rudolf Hertz's work in the domain of electromagnetic radiation was pivotal to the development of modern telecommunication. Through his construction of the first laboratory at the University of Leipzig in 1879, Wilhelm Wundt is credited with the establishment of psychology as an independent empirical science. Alexander von Humboldt's work as a natural scientist and explorer was foundational to biogeography.

Und jetzt für den Gaumen

(And now for the palate)

Kartoffelsalat (pronounced Car tah fell zal lot) is a potato salad that is served warm. It's also very similar to another German salad, Kartoffel mit Speck. (potatoes with bacon)

What you will need:

5 pounds red potatoes (boiled with skins on)
3 stalks celery (medium chopped)



1 medium onion (medium chopped)
3/4 pound smoked bacon (chopped)
1/4 cup flour
3/4 cup white vinegar
4 Tbs. sugar
1/2 tsp. salt
1/2 tsp. pepper



Fry the bacon until crispy. Remove the bacon from the pan with a slotted spoon and drain on a paper towel. Drain some of the oil off, but leave enough to salute' the onions and celery in. Salute' the onions and celery just until tender and clear. Remove the onions and celery. Add to the pan the flour, and some of the reserved oil (or add about 4 Tbs. of vegetable oil). Cook the flour and oil just until it thickens and browns slightly. Add the vinegar, sugar, salt, pepper and stir until mixed well. Next add the onions, celery and bacon. Slice the hot potatoes (and peel if desired) into 1/4 inch rounds. Gently toss the potatoes with the onion mixture. Let this stand for several hours to allow the flavours' to blend. Serve hot or room temperature.

Knockwurst with Sauerkraut Dinner

Ingredients:

1/3 cup chopped onion
2 slices cooked bacon, cut up
1 cup beer
1 cup water
2 tablespoons cornstarch
2 tablespoons coarse-grain brown mustard
2 tablespoons molasses
2 teaspoons caraway seed
1/2 teaspoon ground allspice
1/4 teaspoon pepper
1 large rutabaga, peeled & cut into 1" cubes
1 pound fully cooked knockwurst, bias-sliced into 2- to 2-1/2-inch pieces

2 medium cooking apples, cored and cut into 8 wedges each
1 16-ounce can sauerkraut, drained and rinsed

Directions:

In a Dutch oven or large pot cook onion and bacon until onion is tender but not brown; drain fat. Stir in beer. In a 2-cup glass measure combine the water, cornstarch, brown mustard, molasses, caraway seed, allspice, and pepper; stir into bacon mixture. Cook and stir until thickened and bubbly. Add rutabaga; cover and cook 15 minutes. Stir in the knockwurst, apple wedges, and sauerkraut. Cook, covered, 15 to 20 minutes more or until apples are tender.



Apfelstrudel

Ingredients:

for the dough:

10-1/2 oz. bread flour
1/6 oz. salt
1-1/2 oz. vegetable oil
5-1/3 oz. water, lukewarm

for the filling:

4-1/2 lb. apples (Golden Delicious), sliced
5-1/3 oz. granulated sugar
1-1/2 oz. dark rum (Myers)
5-1/3 oz. raisins

1/8 tsp. ground cinnamon
2 lemons (juice and peel)

for the buttered breadcrumbs:

10-1/2 oz. butter (unsalted)
10-1/2 oz. bread crumbs



Directions:

Knead flour, salt, oil and water into a medium-firm dough. Divide into 3 small round loaves, brush each loaf with melted butter and let sit for 1 hour. Peel, core and slice apples. Mix in granulated sugar, raisins, grated lemon peel, lemon Juice, rum, cinnamon and blend together well. Roll the dough loaves with a rolling pin, then stretch rolled dough on a strudel sheet with the backs of your hands. Coat 2/3 of dough sheet with buttered breadcrumbs, spread apple filling over remaining 1/3 of dough. Tear off edges, shape strudel into roll by lifting strudel sheet. Place strudel on a buttered baking sheet and brush with melted butter. Bake strudel for 60 to 90 minutes in a 400 degrees F to 425 degrees F oven.

Honig Brät Mandeln



Ingredients:

2 cups whole almonds, skin on
1/4 cup sugar
1/2 tsp salt
2 Tbsp. honey
2 Tbsp. water
2 tsp. almond or vegetable oil

Directions:

Spread the almonds in a single layer in a shallow ungreased baking pan and place in cold oven. Bake at 350° F, stirring occasionally, until the internal colour of the nuts is tan to light brown, 12 to 15 minutes. (The nuts will continue roast a little more after they are removed from the oven.) Set the roasted almonds aside. Thoroughly mix the sugar and salt. Stir together the honey, water and oil in a medium-size saucepan and bring to a boil over medium heat. Stir in the roasted almonds and continue to cook

and stir until all of the liquid has been absorbed by the nuts, about 5



minutes. Immediately transfer the almonds to a medium-size bowl into which some sugar mixture has been sprinkled. Sprinkle the remaining sugar mixture over the almonds and toss until they are evenly coated. Spread the almonds out on wax paper. When cool, store at room temperature in a tightly covered container or plastic bag for up to two weeks. Makes 2 cups.

Anything to share? Anything to advertise?

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



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