



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

April 2007

This section contains the Spring Reports that have been presented by the European Commission to the European Council since the introduction of the Lisbon Strategy in 2000. [Growth and jobs](#) Community policy in the sphere of development cooperation "shall contribute to the general objective of developing and consolidating democracy and the rule of law, and to that of respecting human rights and fundamental freedoms" (Article 177(2) of the Treaty establishing the European Community). This mandate is supplemented by Article 11(1) of the Treaty on European Union which identifies developing and consolidating "democracy and the rule of law, and respect for human rights and fundamental freedoms" as overall objectives. The United Euro Bridge is in communication with the [Apneaap Women Worldwide](#) to offer some of our people to their cause.

This April, Europe's internet domain .eu celebrates its first year of being open to the public. Over 2.5 million domain names have been registered. This enormous number of active users makes .eu Europe's third most popular top level domain (TLD) and seventh most popular worldwide. With a 17% increase of registrations over the past five months, .eu is also one of the fastest growing TLD names on the web and we are one of them.

It's your call!

The latest [report](#) on the EU's €290bn telecommunications industry highlights a

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Finland

N.4

number of promising developments in 2006, assisted by EU rules:

falling prices – prices in the mobile phone industry fell by almost 14% compared with 2005.

rising broadband take-up – 20m new lines in 2006, an increase of 39% on 2005.

keeping your number when switching mobile operator – consumers increasingly exercise this right under EU law (more than 31.4m last year).

With falling prices, mobile phone use is on the rise. Overall, the EU average stands at 103% (478.4m). Luxembourg comes out on top as the most mobile friendly – an astounding 171% of the population are subscribers. Italy and Lithuania are close behind with 134% and 133% respectively.

Currently in the spotlight is the issue of international roaming charges. Despite the commission's [roaming website](#) and upcoming regulation to lower roaming charges, average prices for making calls abroad remain unjustifiably high. To redress this, new rules are being rushed through this summer and are expected to cut retail prices by as much as 70%.

The report revealed the sector's fastest growing segment to be broadband. Worth €58.5bn, the number of subscribers in the EU is up from 11.4% in 2005 to 15.7% in 2006.

Internet telephony has also become widely available and is likely to drive down prices for fixed voice calls and the



EU's special 112 emergency number remains to be used to its full effect.

New EU initiative - *Black Seasenergy* – set to boost cooperation in the region.



Today's new Black Sea initiative caps a string of recent developments highlighting the growing ties between the EU and the Black Sea region. It follows the entry of new members Bulgaria and Romania, and Turkey's application to join, and sits alongside the EU's strategic partnership with Russia and [bilateral action plans](#) with Ukraine and Georgia, all part of its "[neighbourhood policy](#)".

The Black Sea initiative is the latest of the EU's frameworks for managing its relations with neighbouring countries, in the same vein as its [Euro-Mediterranean partnership](#) and [relations with \(north-western\) Russia](#).

The EU's overarching approach is known as the European neighbourhood policy. Since its creation in 2004, it has helped develop the regions bordering an expanding EU, in both the East and the Mediterranean basin, preventing the emergence of unstable areas on the bloc's perimeter. The EU uses the policy to build special economic and political ties with [these countries](#).

Until 2006, the policy was financed mainly through special EU programmes for the [East/Russia](#), the [South/Mediterranean](#) and [democracy/human rights](#). In January 2007, these were replaced by a single [fund](#)– the European neighbourhood and partnership instrument (ENPI), and

funding increased by 32% (in real terms) to €12bn (until 2013).

Tämä kuukausi ympärillä Suomi (this month is about Finland). 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 admin@unitedeurobridge.org

Suomi Kansa ja Maa (Finland People and Land)

Finland has a population of 5,276,571 people spread over more than 330,000 km² (127,000 sq mi) making it the most sparsely populated country in the European Union. Finland is a democratic republic with a semi-presidential system and parliamentarism. Click [here](#) to know more

FINLAND SIGHTSEEING AND TRAVEL

What is there to see in this beautiful country called Finland? By using the Finguide Sightseeing Guide, travellers to Finland are invited to browse and view information describing some of the many Finnish sights, attractions, places and activities available to visitors,



travellers and tourists, in the various regions of Finland. Finnish Sights, attractions and places are categorized according to region and area, making it easier to find information for Finland attractions, available to travellers and tourists, in a particular town, city or part of Finland.

Whether you are searching for information about Finnish Modern Art and Design, Architecture, Historical Places, Guided Boat Cruises, Museums, Natural Wonders, Family Attractions or perhaps something completely different, we are sure that you will find some form of tourist attraction or activity which will be added to your Finland travel itinerary.

An important Museum is the Hvitträsk, it was built between 1901–1903 by three architects, Herman Gesellius, Armas Lindgren and Eliel Saarinen. The main building,



designed in National Romantic style, built of logs and natural stone, was both a common studio and a home for Eliel Saarinen and Armas

Lindgren for some years after it was completed. During that time, Gesellius lived in the courtyard building and later moved into the north-wing of the main building after Lindgren relocated in Helsinki.

Soita pelimanni, soita... (Lets the music play...)

The importance of music in Finnish culture is evident right from the first words of the *Kalevala*, the key literary works, with its roots in Karelia. It played a central role in giving the independence seeking Finns a strong identity in the 19th - 20th Century. Sibelius, the famous Finnish composer used Kalevala themes extensively in his compositions.

*"I am driven by my longing,
and my understanding urges
That I should commence my singing,
And begin my recitation.
I will sing the people's legends,*

*And the ballads of the nation.
To my mouth the words are flowing,
And the words are gently falling."*

Kalevala

The original musical instrument of the Finnish tribes was the *Kantele*, which was replaced by the *violin* and later the *accordion*. The full-sized chromatic button accordion is the instrument of choice for "Real Finnish" music.



The writer's grandfather Vihtori Saarnio was the [Viipuri](#) (Vyborg) representative for Kouvolan Harmonikka (harmonikka=accordion) before the Russian invasion and occupation of Viipuri. As a result of the long history and culture of the accordion in Finland it is not surprising that you can hear some of the best accordion playing in that country. [Suomen Harmonikkainstituutti](#) The Tango has been a favorite Finnish music and dance for most of this Century, and every year a [Tango Queen and King](#) are chosen in competition, and Finland has a [National Tango](#) called *Satumaa*. This phenomenon is unique in the Scandinavian countries, possibly due to the Finns' love of romantic music, some of which is played in the minor keys. Finnish music often concerns the beauty of their country or the lost mythical land of Karelia. There are hundreds of music and song festivals throughout Finland in the summer that attract musicians and visitors from all over the world. No matter what type of music is your interest, you will find a concert somewhere in Finland, especially in the summer.

And now for the palate...

Would you like to share some recipes to with us? We are really keen to publish your one if you are interested please email us to:

admin@unitedeurobridge.org

FINNISH OVEN-BAKED PANCAKE

500 ml whole milk

3 eggs

2 - 4 tbs sugar

pinch of salt

200 ml flour

In a bowl, whisk together the milk and eggs. Add the sugar and mix. Add the flour into the mixture little at a time, whisking thoroughly to avoid the forming of lumps. Cover the bowl with plastic wrap and let the batter stand refrigerated or in cool room temperature

for at least 1 hour before baking.

Pour the batter in a 40 x 40 cm wide deep oven pan lined with a sheet of parchment paper. Bake at

225 - 250 °C for 20

- 25 minutes or until the pancake is puffed and golden brown.

Cut the pancake in squares and serve immediately with homemade raspberry or strawberry jam and whipped cream or ice cream.

You can also make an **apple pancake** by distributing thin apple slices on top of the batter. Dust the top with cinnamon and bake following the instructions given above.

Serve the pancake warm with a scoop of vanilla ice cream, drizzled with maple syrup (see the picture on right).

RUNEBERG'S CUPCAKES

These cakes were named after Johan Ludvig Runeberg (1804 - 1877), the national poet of Finland, who is said to have had a special liking in them. His birthday is celebrated on the

5th of February, around which time the cakes are sold in many bakeries or made at home. Although the recipe may seem long and complicated, it isn't — the cakes are very quick and easy to make.

batter:

1 egg

25 ml sugar

50 ml soft brown sugar (firmly packed)

100 g butter

50 ml cream

200 ml flour

1 tsp baking powder

50 g ground almonds

(50 ml ground or finely chopped walnuts or hazelnuts or ground dark sugar cookies)

1 tsp vanilla sugar

½ tsp almond essence

(a dash of almond liqueur — eg "Amaretto")

sugar syrup:

100 ml sugar

50 ml water

1 - 2 tbs (or to taste) Swedish punsch, rum or cognac

raspberry topping:

100 ml raspberries — fresh or frozen

50 ml sugar

sugar icing:

icing sugar

water

dash of almond essence

Melt the butter and let it cool slightly. Whip the cream until soft peaks form. Beat the egg and sugars until fluffy, add almond essence (and liqueur), melted butter and whipped cream.

Mix together the dry ingredients. (If you do not have walnuts, hazelnuts or sugar cookies at hand, you can omit them or replace them with ground or chopped almonds.) Gently fold the dry ingredients into the batter.

Lightly butter eight small (90 ml / 3 fl. oz) cylindrical moulds and spoon the batter into them. Place the moulds on a baking sheet and bake the cakes at 175 - 200 °C for 15 - 20 minutes or when a cake tester/toothpick inserted in the middle of them comes out clean.



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Meanwhile, prepare the sugar syrup and raspberry topping. Place the sugar, water and the alcohol of your choice into a small saucepan. Bring the mixture to the boil, so that the sugar melts and alcohol evaporates. Remove from heat and set aside. Place the raspberries and sugar into another small pan, bring to the boil and cook gently until the sugar has melted and the berries are broken (about 15 minutes). Stir every now and then. Set aside to cool. The topping should be rather thick, let it boil for a little longer if it is too thin.

Take the hot cakes out of the oven, prick them with a toothpick, and drizzle the warm sugar syrup on top of them. Use all of the syrup. Let the cakes absorb the syrup for half an hour or longer. When the cakes seem thoroughly moist, gently remove them from the moulds and flip them over.

If the bottoms of the cakes are uneven, cut them flat carefully, using a serrated knife, so that the cakes will stand straight. This is most easily done while the cakes are still inside the moulds. Cut by moving the knife along the rim of the mould.

Cut a small round hole on the top of cakes using a small teaspoon (see picture below). Fill the holes with raspberry topping and let it set in refrigerator.



Cut small holes on top of cakes



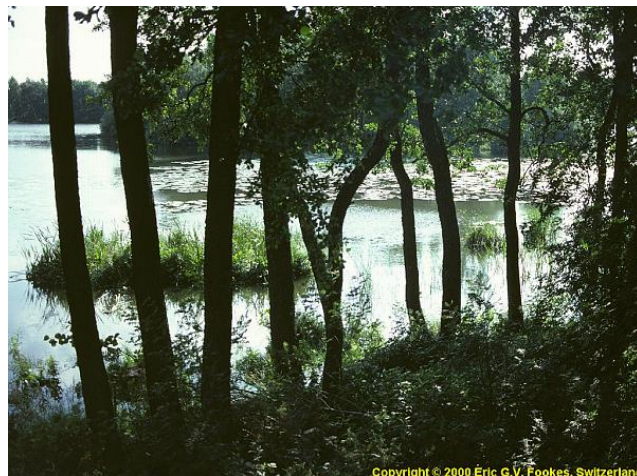
Fill holes with topping and decorate

Meanwhile, prepare a very thick sugar icing by mixing a dash or water with icing sugar. Flavour the icing with a dash of almond essence. Pipe the icing around the raspberry topping on top of cakes (see picture above). Let the sugar icing set and serve the cakes with coffee or tea.

Makes about 8 small cakes.

And now some beautiful photos of this special land.

[Click here](#) and see a view of the sea from woods near Merimasku village below the Turku Archipelago in south western Finland consisting of more than 20,000 islands



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: admin@unitedeurobridge.org



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