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June 2007

Council Conclusions on extending and enhancing the Global Approach to Migration 2808th GENERAL AFFAIRS



Council meeting, Luxembourg, 17-18 June 2007. The Council adopted the following conclusions: "The Council

underlines the importance of the issue of migration for the EU and its Member States. The Council therefore welcomes the important progress being made with the adoption and the implementation of the Global Approach to Migration, the strategy established by the European Council in December 2005 and complemented by its Conclusions on the development of comprehensive European Migration Policy of December 2006."

Past lessons, Future challenges 12 - 15 June 2007, Brussels

Linking in with the festivities for the 50th anniversary of the Treaty of Rome, Green Week 2007 will look back at 50 years of European



environmental policy and will look at the future. We'll be reviewing past actions and identifying success and failures, and

looking at the challenges we will face in the future. What have we achieved? Where could we do better? Which are the drivers for change? Do we need to adapt our lifestyle and how? How can innovations and technology help us? Green Week will provide a unique

opportunity for debate, exchange of experience and best practice among non-governmental organisations, businesses, various levels of government and the public. We hope to see you at Green Week and encourage your active participation in the debates. If you would like to get a feeling about what Green Week is all about, have a look at [last year's website](#).

Latest news Public consultations

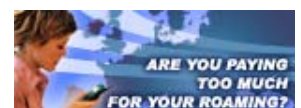
The Commission has launched a public consultation on **Bio-fuel issues in the new legislation on**



the promotion of renewable energy. The public consultation is **open until 4 June 2007** [Read more...](#) The Commission has launched a broad public consultation on **advancing the use of market-based instruments for environment and energy related policy purposes in the Community.** The public consultation is **open until 31 July 2007** [Read more...](#)

Tariffs: [Roaming Around Europe](#)

What are people paying for international roaming? This link will give you some typical roaming charges faced by subscribers in each EU country, giving you an idea of what you can reasonably expect to pay. Tariffs provided in these pages are based on a four-minute voice conversation on a typical weekday morning or afternoon including VAT ([more details](#)).



Postal services should be opened up to competition by 2011, subject to strict conditions. Free movement of services - 18-06-2007.



Remaining postal service monopolies in EU Member States should expire by 31 December 2010, two years later than the 1 January 2009 deadline proposed by the European Commission, said the Transport Committee on Monday.

Full market opening should mean that national operators will no longer have a monopoly on mail below the maximum weight of 50 grams, known as the "reserved area". The full Parliament will vote on the draft directive in July.

European Parliament to vote on findings of Equitable Life inquiry. Background - Petitions - 13-06-2007.

On Tuesday 19 June in Strasbourg, Parliament will debate and vote on the final report by its committee of inquiry



into the crisis at Equitable Life, a British life assurance company. MEPs are expected to endorse the inquiry's findings, which include far-reaching recommendations aimed at preventing such cases in future and at fostering a healthy European pensions and insurance market. The report also includes a call for the UK government to set up a compensation scheme for Equitable victims.



Este mês é sobre Portugal (this month is about Portugal). 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

As pessoas portuguesas e Terra
(Portuguese People and Land)

The country is fairly homogeneous linguistically and religiously. Native

Portuguese are ethnically a combination of pre-Roman Iberians and Celts with a fair amount of Roman and Germanic, along with some other minor contributions (Berbers, Arabs and Jews).

In the 2001 census, the population was 10,356,117, of which 51.7% was female. By the end of 2003, legal immigrants represented about 5% of the population, and the largest communities were from Brazil, Ukraine, Romania, Cape Verde, Angola, Russia, Guinea-Bissau and Moldova with other immigrants from parts of Latin America and Eastern Europe. The great majority of Portuguese are Roman Catholic. The biggest metropolitan areas are Lisbon, Porto, Braga, Coimbra, Setúbal and Aveiro. Portugal, long a country of emigration, has now become a country of net immigration, and not just from the former Indian and African colonies. Today, many Eastern Europeans (especially Ukrainians, Moldavians, Romanians and Russians), as well as Brazilians, are making Portugal their home. There is also a small number of Chinese. Click [here](#) to know more

Você soube isso... (Did you know that . .)

The southern coast, the Algarve, contains some of Europe's finest beaches and resorts. Portuguese is one of the world's most widely spoken languages?

More than 200 million people speak Portuguese worldwide - only 10 million in Portugal but over 160 million in Brazil and the rest in Angola, Mozambique and other former Portuguese territories in Africa and Asia. George Washington drank Port. Portugal exports minivans to Germany and Japan. Portugal sells cars abroad. Ford and Volkswagen joined forces in Portugal's largest foreign direct investment, AutoEuropa. Established in 1995 and located just south of Lisbon, in Palmela, the plant has been producing and exporting 98% of output to the rest of Europe and Japan. Portugal has an Eiffel bridge; the same architect/engineer of the famous Paris landmark constructed the beautiful, arched D. Luis Bridge over the Douro River in Porto, Portugal's second largest city. Portugal, like Spain and France, has bullfights. There is one major

difference, however, in Portugal, "toureiros" battle the bull but the animal is not killed at the end of the corrida. If you want to know more, [click here](#) and you'll see.

Música portuguesa

Fado music is the heart of the Portuguese soul. It is arguably the oldest urban folk music in the world. Some say it came as a dance from Africa in the 19th century and was adopted by the poor on the streets of



Lisbon. Or perhaps it started at sea as the sad, melodic songs coaxed from the rolling waves by homesick sailors and fishermen.

Whatever its origins its themes have remained constant: destiny, betrayal in love, death and despair. A typical lyric goes: *"Why did you leave me, where did you go? I walk the streets looking at every place we were together, except you're not there."* It's a sad music and a fado performance is not successful if an audience is not moved to tears. [Click here](#)

E agora para o paladar... (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

"Arroz de Polvo" or Octopus Rice

1 kilo Octopus
1 cup of Red wine
3/4 cup of Olive oil
1 Onion -- chopped
2 Garlic cloves finely chopped;
3 Tomatoes skinned & chopped
1 large Bell pepper, green -- chopped
Salt -- to taste
Pepper -- to taste
Chilli powder -- to taste
500 g Rice, short grain
Precook octopus in red wine with a little water. The octopus will exude liquid so that you are likely to end up with more cooking liquid at the end. Keep this and add water to make it up to 2-1/2 cups. Take away the octopus and cut them into

small pieces. Heat olive oil in a large saucepan; add a chopped onion and cook gently, stirring, for 2 or 3 minutes. Add garlic, tomatoes, and pepper. Season with salt, pepper and chilli powder to taste. Cook for a few minutes longer. Add the cooking liquid from the octopus and bring it to the boil. Add rice (preferably short-grain risotto rice like Arborio) and bring back to the boil, then turn the heat very low and put the lid on the saucepan. After 15 minutes, stir to ensure the rice is not catching on the bottom of the saucepan. In 5 minutes more, taste a grain or two to make sure it is soft. The rice should still be quite damp.



Portuguese Cream Tarts (Pasteis de Nata)

These are very delicious homemade Portuguese custard tarts, to make this dessert is not that hard but very quick to make with these instructions, hope you enjoy.



Ingredients -

- 75 grams Caster Sugar
- 4 Egg Yolks
- 500 grams Puff Pastry
- 140ml Single cream

Preparation/Method **1.** Get a nice size bowl and let the fun begin, in the bowl put the egg yolks in and whisk together with the caster sugar until you have a thickish consistency. **2.** Now add the cream little at a time whilst beating very well. **3.** Get yourself a saucepan and pour the mixture you have done in and bring to a simmer, make sure you keep stirring the mixture until the mixture thickens. Once this is done put the mixture to one side and allow to cool down. **4.** Preheat your oven to 240 degrees Celsius/gas mark 9. **5.** Now get the pastry and roll out quite thinly and cut out approx 16 circles/rounds. **6.** Now get a deep mini muffin tin and grease quite well and place the pastry rounds into this pushing the pastry in quite firmly. (Grease with butter is the best). **7.** Now the mixture you made earlier put evenly into the puff cases in the

tin (roughly about 1 tablespoon per case).
8. Place in the pre heated over for 10 to 15 minutes or until the pastry is a nice golden colour and well risen, the custard will have browned nicely on the top once cooked. **9.** Leave to cool down then you are ready to serve. This mix makes 12 to 16 custard tarts. Cooking Time takes 25 minutes.

Portuguese Biscoitos

1 1/2 cups all-purpose flour
 1/2 cup sugar, plus
 1 tablespoon sugar
 1/2 teaspoon salt
 3 tablespoons baking powder
 4 eggs
 8 tablespoons unsalted butter, melted and slightly cooled

Preheat the oven to 350 degrees F.

In the bowl of an electric mixer fitted with the paddle attachment, combine the flour, sugar, salt, and baking powder and mix well. Add 3 of the eggs and mix until thoroughly combined. Add the butter slowly and blend until the mixture forms into a smooth dough that pulls away from the sides of the bowl.

Lightly grease 2 large cookie sheets. Working with 2 tablespoon portions of dough at a time, roll the dough with your hands against the counter to form snake-like lengths about 5 inches long and 3/4-inch thick. Bring the edges together and press to seal so that you have a small donut shape. Place the dough circles onto the prepared cookie sheets spaced



about 1-inch apart. Mix remaining egg with remaining tablespoon of sugar to form a glaze. Brush the top of each cookie with some of the glaze. Bake for 20 to 22 minutes, or until the cookies are

light golden brown on top. Cool completely, then store in an airtight container for up to 2 weeks. Serve with tea or coffee.

Portuguese Holidays

Camping is a tried and tested way of going on a cheap holiday and, in Portugal, it is by far the cheapest option (and very popular). During high season, prices per adult per night are from €2 to €5, plus €1.50 to €3.50 for a tent and the same again for a car. [Click here for more information's](#) When booking your budget holiday to Portugal, think about discount



flights as another method to cut your costs. If you are prepared to fly early in the morning, have flexible departure dates and book in advance to secure the cheapest seats, you can really benefit from the latest cheap deals.

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.