

Across

- 1. Latvia shares its borders with Estonia, Russia, Lithuania and which other country?
- 3. Almost 80% of Lithuanians belong to which church? 6. What is Estonia's predominant religion?

8. Known as the Baltic Riviera, is which Latvian seaside town?

- 9. Famous Latvian band, Brainstorm's lead singer is Renars who?
- Estonia's longest river shares its name with which Estonian city?
- 15. Latvia's President Valdis Z? 17. Estonia's summer capital
- Tallinn's old town retains buildings built in this architectural style. 22. River that runs through Latvia's capital and Lithuania.
- 23. Estonia's national stone.
- 24. Latvia's national bird.

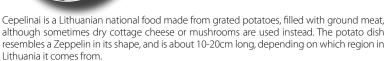
Down

- 2. The new border control agrrement that the Balics joined in December 2007.
- 5. The Baltic coast is also known as the what coast?
- 10. Estonian island that has the world's largest meteorite crater.
- 11. Riga is known as the capital of which architectural style? 12. The only Soviet nostalgia sights left in Vilnius are the what statues?
- 13. Estonia has 1500 of these that neither Latvia nor
- Lithuania have
- 16. Latvia's national insect.
- 19. Estonia's president.
- 20. Which American rock legend has a monument errected in Vilnius, Frank?
- 21. The Estonian town of Valga borders which Latvian



Lithuanian proverbs:

Cepelinai or Zeppelins



This dish is very filling, and was traditionally only served for guests or during heavy work seasons.

711

Ingredients:

- 1 kg uncooked potatoes
- 3 or 4 boiled potatoes

Preparation:

Ground beef

Filling:

- 1 onion, finely chopped
- 1 teaspoon marjoram
- Peel and grate the raw potatoes, then squeeze out excess liquid from them through a cheesecloth. Let the starch settle to the bottom, then pour the liquid off and add the starch back to the potatoes. Peel and mash the boiled potatoes, then add them to the grated ones. Add a dash of salt and knead well.

Take approximately egg-sized pieces of the mixture and form into patties. Place spoonfuls of the spiced and salted filling into the center of the patties. Close the patties around the filling and form them into oval shapes.

Place the cepelinai in boiling water and cook for approximately 30 minutes. Carefully stir the pot so that the cepelinai do not stick to the bottom. Cepelinai are eaten with bacon and melted sour cream or butter sauce.

- 4. Otepaa, Estonia's winter capital also means the head of which animal?
- 7. Latvia's biggest ethnic minority.
- 14. Estonian and international football player who currently plays for English team Watford is Mart who?

UTO-PUR

Seen anything funny or interesting in the Baltics? Email photos to editor@citypaper.lv

Kiek in de Kök

Toompea

SUDOKU

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