

Estonian PROVERBS

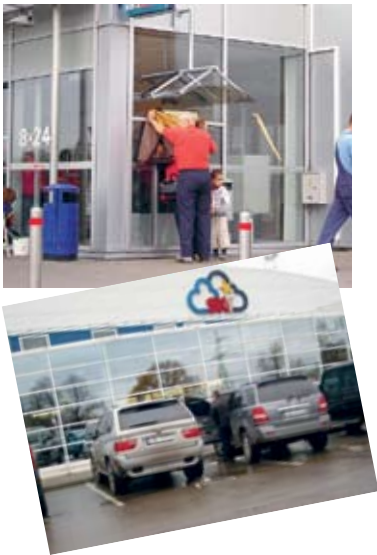
"Weigh everything carefully seven times before making a move."

*"One can not make soup out of beauty."
"Sometimes silence is the answer."*

"He who fears the wolf, should not go into the forest."

"Who does not give thanks for a little will not thank for a lot."

"The work will teach you how to do it."



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

Baltic Capital streets WORD FIND

E I D Q D A O Y Y C P U H A V A I M U V T X P I T
 S H L V N N L P T I K G E D I M I N O W J I Z Z T
 T T A I E N O L P I L I E S R N K J B K E J T R S
 S O A X I N G V C M V K E X C K M U R R K W L T B
 D R O N H K E R E M Y T G Y I A N U I T A K Y P O
 Y Z P M U N A P E M A Q R P T R K Z V L B J D B L
 P Y O W P N F L T C B D F A A E A A I N A V O O I
 W D Z A H U N Z V W I R O P K X L V B N T D S K I
 P U G F U D I E D A X N A M L U K Z A W G Z Z S V
 R A T A S K A E V U R P I D I A U L S L T I D T A
 P J Z E C V Y M S Z I I I E I N C J R K A R D O L
 D N A R V A A T Z T B G J L K D I P L E R N U H A
 N Q K M G J K L O L E P Q U S U Z K L F T A N Z I
 K O H T U X N Z N R V E C C V U U I O E U V K F A
 V A L D E M A R A U N I Q R U S U P O N S U R O U
 D N R U U T L I J A N A R Q P R D F E J U I I B P
 U N I V E R S I T E T O R U E M H I N S I J S K X

Find the streets below in the grid above, they can be found horizontal, vertical or angled.

- | | | | | |
|------------------|---------------|------------|------------------|--------------|
| Tallinn streets: | RAVALA | BRIVIBAS | RAINA | KALVARIJU |
| DUNKRI | RUUTLI | DZIRNAVU | VALDEMARA | LYDOS |
| KOHTU | TARTU | GRECINIEKU | VALNU | PILIES |
| NARVA | TOOMPIESTEE | JEKABA | | RUSU |
| NUNNE | VE NE | KALKU | Vilnius streets: | TITTO |
| PARNU | VIRU | LACPLESIS | BOKSTO | TRAKU |
| PIKK | | NOVEMBRA | DIDZIOJI | UNIVERSITETO |
| PUHAVALMU | Riga streets: | PILS | DOMINIKONU | ZYDU |
| RATASKAEVU | CAKA | TORNA | GEDIMINO | |

Black Bread Soup LEIVASUPP



One of Estonia's national dishes is bread soup. This soup should ideally be made with sourdough black bread, but you can use a good pumpnickel. There are many varieties depending on tastes and seasonal fruits and berries. Bread soup, like a liquid fruit cake, is really a dessert served at the end of a meal.

Ingredients:

- * 1/2 cup Raisins
- * 1/4 cup plum brandy
- * 1/2 cup Sugar (or according to taste)
- * 5 cups water
- * 6 slices black sourdough bread (crusts removed, toasted)
- * 2 small tart Apples (peeled, halved, and sliced)

- * 1/2 cup fresh cranberries
- * 3/4 cup pitted dried prunes
- * 1/2 cup cranberry juice
- * 1 cinnamon stick
- * Juice of 1 lemon
- * 3 cloves
- * whipped cream for garnish

Preparation:

Soak the raisins in the brandy for 20 to 30 minutes. In a soup pot, put the water and 1/2 cup sugar to a boil over high heat. Add the bread, and then reduce the heat to a low and simmer until the bread just begins to dissolve. Remove the bread with a slotted spoon and push it through a fine sieve. You can also process it in a food processor, but for no more than two pulses. The bread should not be pureed. Stir the bread back into the pot. Add the raisins with their soaking liquid and the remainder of the ingredients. Bring to the boil, and then reduce the heat and simmer covered, until the fruit is tender. Remove from the heat. Cool, then refrigerate for at least 1 hour. Garnish with whipped cream and serve.

		7	2	3			1	
			7	8				2
6								5
			5	7			4	8
2			1		8			3
1	5			9	4			
5								6
9				5	7			
	2			4	3	8		

SUDOKU