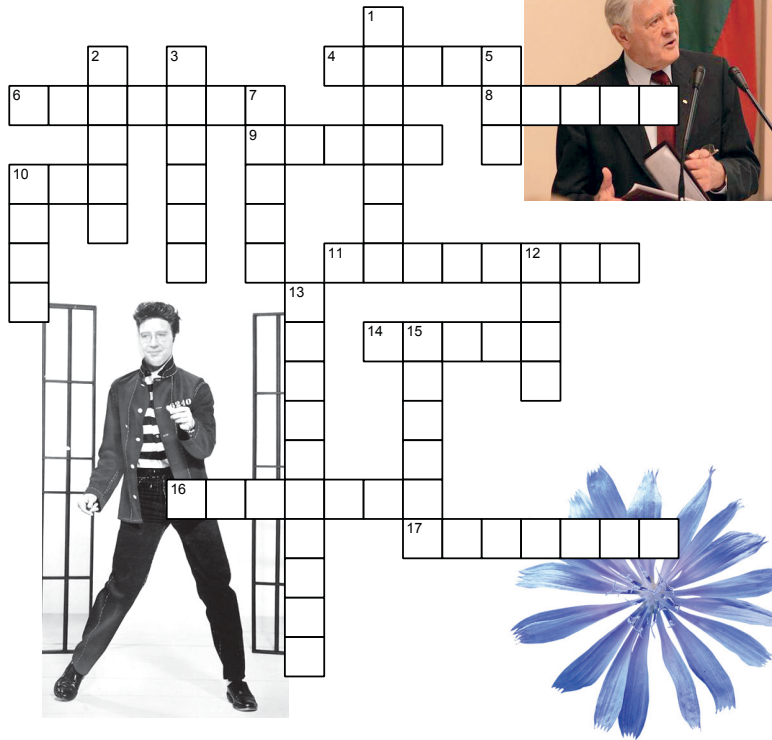


### Baltic CRYPTIC



**Across**

- 4. A Latvia man returned to his border town after holidaying in Balaklava (5)
- 6. Buzz alters something in this Baltic president (7)
- 8. I followed a cat to this Estonian town (5)
- 9. This Estonian university needs to tart up (5)
- 10. Fret for Lithuania's national plant (3)
- 11. Some of Latvia's bovine population are feeling glum (4, 4)
- 14. In this chamber I found a gem (5)
- 16. In this city, don't go to the short inn, go to the opposite one (6)
- 17. Lithuania's first man heard to cuss (7)

**Down**

- 1. Latvian chick needs to shake her rear to be symbolic (7)
- 2. Elvis was spotted in Estonia's Parliament (5)
- 3. This Munster was so tall, in Tallinn he towered above them all (6)
- 5. It is easy to copy this Latvian town (3)
- 7. Heard this stem delivers babies (5)
- 10. A brig anchored in this port city (4)
- 12. Ergo, Latvia's monster of a town (4)
- 13. I heard this Estonian blossom can also be an ingredient (10)
- 15. In this town Latvians are mad on apples (6)

### SUDOKU

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

**CRIME IS ON THE RISE!**

A band of babushkas are causing a crime wave in the Baltics. It is believed that they are responsible for a bout of break and enters as well as swiping chewing gum and magazines from news stands.



### Frikadelu Zupa (Meatball Soup)

During the cold season nothing is better to warm your innards than hot soup. Frikadelu (meatball) soup is a simple and scrumptious traditional Latvian dish combining the country's favourite ingredients, meat, potatoes and dill.

Ingredients:

- 1 Pound Ground Beef
- 1 Cup Bread Crumbs
- 2 Medium Eggs
- Salt And Pepper – To Taste
- 3 Medium Potatoes – Grated
- 5 Medium Carrot – Chopped
- 1/4 Cup Chives – Snipped
- 1/4 Cup Dill or Parsley – Chopped
- 10 Cups Stock

Mix together beef, bread crumbs and eggs. Season with salt and pepper. Add potatoes to stock and simmer for 10 minutes. Add carrots and simmer for 10 more minutes. Make small meatballs with the beef and add to the broth. Add chives and simmer for 30 minutes. Serve sprinkled with dill.

