

## Australia word search

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

**SEE** if you can find these words. They are hidden horizontally, vertically and diagonally, forwards and backwards.

ADELAIDE	KAKADU	SAUSAGES
BONDI	KANGAROO	SCHOONER
BRISBANE	KOOKABURRA	ULURU
BUDGYSMUGGLER	KOSCIUSZKO	WINERY
CANBERRA	QANTAS	
CRICKET	QUOKKA	

## Word jumble

**UNJUMBLE** each of these words and then use the letters circled to form a new word.

virer = \_ \_ \_ ( ) \_ \_  
 lverta = \_ \_ \_ \_ \_ ( )  
 rtocuy = ( ) \_ \_ \_ \_ \_  
 tpsarpo = \_ \_ \_ \_ \_ ( ) \_ \_  
 lrdow = ( ) \_ \_ \_ \_

macle = \_ \_ ( ) \_ \_  
 citket = \_ \_ \_ \_ \_ ( ) \_ \_

○ ○ ○ ○ ○ ○ ○ ○

### ANSWERS 24 APR

1 Haut-Rhin, Bas-Rhin, and Moselle,  
 2 South Australia, 3 Isle of Skye, 4 Kauai,  
 5 Oscar Wilde, 6 New Zealand (It's a hill  
 called Taumatawhakatangihangakoau-  
 auotamateaturipukakapikimaungahoro-  
 nukupokaiwhenuakitanatahu),  
 7 Dùn Èideann (Dunedin)

Whose flag is this: Libya

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

## Travel the world with mince and meatballs



**SEVERAL** years ago I went on an APT cruise with Luke Nguyen where he ran some spontaneous cooking classes which was a lot of fun and the food was delicious. So of course I thought Luke would be able to come up with a

Vietnamese meatball recipe for us - here it is, courtesy of Luke's TV show Railway Vietnam on SBS.

xx *Jenny*

Jenny Piper  
 Owner,  
 Business  
 Publishing  
 Group



### Vietnamese pork meatballs (Bánh mì xù mai)

Serves 4-6 | Prep 45mins | Cook 45mins

#### INGREDIENTS

##### MEATBALLS

- 300g pork mince (lean meat to fat ratio 7:3)
- 2 cloves garlic, finely chopped
- 2 red Asian shallots, finely chopped
- 2 tbsp sugar
- 2 tsp sea salt
- ½ tsp freshly ground pepper
- 2 tbsp fish sauce
- ½ tsp dried chilli flakes (optional)

##### grocers)

- 2 cloves garlic, finely chopped
- 1 large onion, cut into wedges
- 80g pork skin (optional), cut into 4 cm x 5 cm pieces
- 1.2 litres pork stock
- 1 tbsp rock sugar
- 1 tsp sea salt
- 2 tbsp fish sauce

##### TO SERVE

- 6 spring onions, sliced
- 6 sprigs coriander
- 2 long red chillies, sliced
- 4 Vietnamese baguettes

##### BROTH

- 60ml (¼ cup) annatto oil (available from Asian

#### METHOD

For the meatballs, combine all the ingredients in a large bowl and use your hands to combine well until a paste forms. Shape the mixture into small meatballs, placing them on a tray lined with plastic wrap as you go. You should get around 15-18 meatballs. For the broth, place a medium saucepan over medium heat. Add the annatto oil, then the garlic and sauté for 1-2 minutes or until fragrant. Add the pork skin (if using) and the onions and cook for 3 minutes or until just softened.

Add the pork stock and bring to the boil. Gently add the meatballs, bring back to the boil, then place the lid on, reduce the heat to low and simmer gently for 20 minutes. Add the rock sugar, salt and fish sauce, return to the boil and simmer for another 5 minutes.

To serve, divide the meatballs between bowls and ladle over enough broth to submerge them. Garnish with the spring onions, coriander and chilli and use the baguette to dip into the broth.