

Pub quiz

1. Why do so many multinational companies choose Ireland as their strategic European base?
2. What is the capital of Belarus?
3. To the nearest 100m, how tall is Uluru?
4. How many years did it take to construct the Sydney Harbour Bridge?
5. .kr is the internet domain code for which country?
6. True or false, Al Capone was once an inmate at the infamous Alcatraz prison in San Francisco?
7. The cruise port of Halifax is located in which Canadian province?
8. Which structure is taller, the Sydney Tower or the Empire State Building?
9. Which city was home to the world's first Airbnb listing?
10. Garrett Camp co-founded which peer-to-peer travel company?

Whose flag is this?



THIS flag is actually the inverse of another country's flag, which has red stripes and a blue triangle instead of what is depicted on this one.

The triangle on this flag symbolises equality and is used on a number of flags of nations in the former Spanish empire.

Do you know whose flag this is?

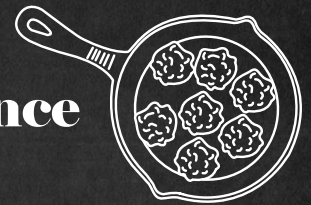
ANSWERS 10 JUL

Pub quiz: 1 Lima, 2 Java, 3 PORTUGUESE and ANDORRAN, 4 It was a tomb for ancient pharaohs, 5 He drowned in a river during a rest day, 6 1996, 7 c) 100, 8 Pennsylvania, 9 France, 10 The Danish krone, 11 Newcastle (new + cast + Elle [Woods])

Where in the world: Plitvice Lakes National Park, Croatia

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

Travel the world with mince and meatballs



TO FINISH off our journey around the world with mince and meatballs we have the famous South African Bobotie.

We received this recipe from both South African Tourism

and Adventure World – so it must be good. Enjoy making.

xx Jenny

Jenny Piper
Owner,
Business
Publishing
Group



Bobotie

INGREDIENTS

- 2 thick slices bread, crusts removed
- ½ cup milk
- 50g unsalted butter
- 2 large onions, finely chopped
- 2 garlic cloves, finely chopped
- 1 tbsp chopped ginger
- 2 tbsp mild curry powder
- 2 tbsp tomato paste
- 2 tbsp fruit chutney, plus extra to serve
- 3 bay leaves
- 2 tbsp vinegar
- 1kg beef mince
- 1/3 cup sultanas
- 1/3 cup Slivered almonds, toasted and chopped
- 1 cup water

EGG TOPPING:

- 2 eggs
- 1 cup full cream milk
- 1/4 tsp ground turmeric

TOMATO SALSA:

- 2 tomatoes, chopped
- 1 small brown or white onion, chopped
- 2 tbsp malt vinegar
- Salt and freshly ground black pepper

METHOD

Preheat oven to 180°C. Soak breadcrumbs in milk and set aside. Meanwhile, melt butter in a large, deep ovenproof frypan over medium heat. Add onion to the pan and then cook, stirring, for 3-4 minutes until soft, seasoning with salt and pepper. Add the garlic and ginger, then cook for a further 1 minute until fragrant then add the curry powder and stir through. Add bay leaves, tomato paste, chutney and vinegar and cook for 2-3 minutes to caramelise the mixture slightly. Add the mince and cook, breaking up lumps with a wooden spoon, for 5-6 minutes until browned. Stir in the soaked bread and milk, breaking it up to combine then add the sultanas and almonds. Add 1 cup water, season, reduce the heat to medium low and cook for 10 minutes until reduced. For the topping, beat the egg, turmeric and milk in a bowl or jug and season with salt. Remove the beef mixture from the heat then press down on the mixture to create a flat surface. Carefully pour over egg mixture. Scatter over extra bay leaves and bake for 35-40 minutes or until the topping is golden. Meanwhile combine all the ingredients for the tomato salsa in a bowl and set aside. Remove bobotie from the oven and serve immediately with the salsa and extra chutney.