

Unscramble

HOW many words can you make out of these nine letters? Every word needs to include the centre letter, have four letters or more and not be a proper noun or a plural. You can only use each letter once.

L	P	A
A	E	L
T	A	B

Good – 12 words
Very good – 18 words
Excellent – 23 words

NOTE: We've used Chambers Dictionary to decide what words are acceptable.

Pub quiz

1. Anna Creek Station is the world's largest working cattle station, slightly larger than the size of Israel. In which Australian state is it located?
2. True or false: at the top of the Shwedagon Pagoda in Yangon, Myanmar, is a 76-carat diamond?
3. In which country should you not clink your glass with someone else's when cheering?
4. What is the most populous city in Europe?
5. Colca Canyon is the deepest canyon in the world. Where can you visit it?
6. In which country is the location where the most chocolate is purchased in the world?
7. The nickname 'Pearl of the Indian Ocean' refers to which country?
8. Does Berlin or Istanbul have the most kebab restaurants?
9. In which country has the oldest mummy, dating to around 5050-3000BC, been found?
10. Which country has the second-largest number of English speakers?

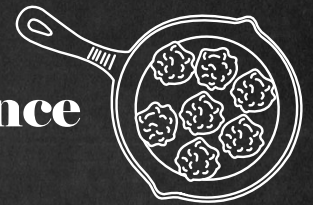
ANSWERS 12 JUN

Pub quiz: 1 True, 2 Tree trunks sunk into the marshy ground below, 3 45 degrees, 4 One person per two kangaroos, 5 Sweden, 6 a) 1%, 7 Edinburgh, 8 Gobi Desert, 9 Bulgaria – its name hasn't changed since 681AD, 10 The Dal Lake in Srinagar, India, 11 Bendigo (Ben [Affleck] + dig + go)

Where in the world: Friendship of the Peoples Fountain, Moscow, Russia

Unscramble: behind, bide, bidet, bind, bite, debit, diet, dine, dint, edit, hide, hied, hind, hint, hinted, indie, inhibit, INHIBITED, thin, thine, tide, tied, tine

Travel the world with mince and meatballs



FOR those like me who love mince – it doesn't always have to be in a ball shape!

This weeks recipe is Faschierter Braten courtesy of Astrid at Austrian National Tourist Office.

This a typical Austrian Sunday dish for the whole family.

A hearty meal for a cold weekend.

Keep sending in recipes to meatballs@traveldaily.com.au

xx *Jenny*

Jenny Piper
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Faschierter Braten

INGREDIENTS

- 500g (half beef, half pork)
- 200g white bread, cut into small cubes or rolls torn up
- 1 cup milk
- 1 egg
- 1 onion, finely chopped
- 1 bunch parsley, finely chopped (plus more to garnish)
- 2 cups beef broth
- Pinch of marjoram
- 2 tbsp breadcrumbs (optional)
- 1 tbsp oil
- Salt & pepper to taste

POTATO MASH

- 1kg potatoes
- 2 tbsp butter
- 125ml milk
- Pinch of nutmeg
- Salt & pepper to taste

METHOD

Pour the milk over the bread cubes and let them soak (not too soggy) for about 10 minutes.

Preheat the oven to 180°C. Heat the oil and sauté the onion and the parsley in a pan. While the onion is sautéing, place the potatoes in a large pot with water and cook them until tender.

In a large bowl, thoroughly mix together the meat, onion and parsley, the soaked bread cubes, 1 egg, salt, pepper and marjoram. If the mixture feels too wet and is not sticking together add in the breadcrumbs.

Step 4: Form the meat mix into a nice, free-form loaf shape and put in a greased oven/casserole dish. Pour 1/2 cup heated beef broth into the oven dish and place it in the heated oven for about 50-60min. Check the loaf every 15min to make sure there is always liquid in the oven dish. If the liquid is gone simply pour more beef broth over the loaf.

Once the potatoes are tender, peel and mash until smooth. Once smooth add in the milk, butter, nutmeg, salt and pepper.

Serve the meatloaf with potato mash, the remaining liquid from the oven dish and chopped parsley.