

New Zealand word search

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

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

AOTEAROA	KIWI	SHEEP
CANTERBURY	MAORI	SKIING
FIORDLAND	MARLBOROUGH	TASMAN
HAKA	QUEENSTOWN	WELLINGTON
HIKING	ROTORUA	
HOBBITON	RUGBY	

Word jumble

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

aastl = _ _ _ l _

tnlape = _ _ _ _ e _

looig = _ _ _ _ o _

inicesu = _ _ _ _ s _ _

urto = _ _ _ o _

videocr = _ _ _ _ _ r _

eeaibn = e _ _ _ _ _

sholet = _ _ o _ _ _

○ ○ ○ ○ ○ ○ ○ ○ ○

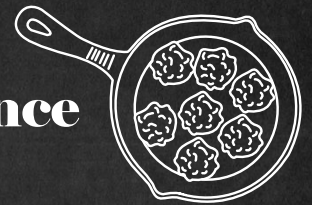
ANSWERS 01 MAY

Pub quiz: 1 Italy, 2 Russia, 3 Saigon, 4 Purnululu National Park, 5 Lion, leopard, Cape buffalo, elephant, rhinoceros, 6 Spanish, 7 Russia, 8 Southern Alps, 9 France, 10 Dubai, 11 Canberra (can + bear + ahh)

Whose flag is this: Thailand

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

Travel the world with mince and meatballs



AS THE weather starts to cool we all look to some comfort food and what better food than mince, in the form of cottage pie!

Today we have a twist on your classic cottage pie, made with duck mince.

The recipe was supplied to us by Fiona Dalton and the team at Uniworld. It is from Bea Tollman's cookbook *A Life in Food*. Bea is founder of the Red Carnation Hotel Collection, and also consults on all Uniworld onboard menus. She is known

for her simple but delicious comfort food.

Fiona has test cooked the pie and describes it as the 'most delicious and decadent cottage pie on the planet'.

Enjoy cooking it, and don't forget to send us a picture of the end result.

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

xx *Jenny*

Jenny Piper
Owner,
Business
Publishing
Group



Duck Cottage Pie

Serves 4-6

INGREDIENTS

- 1kg coarsely ground duck breast
- 50g clarified butter
- 1 tbsp tomato puree
- ½ tsp of rubbed thyme
- 1 bay leaf, crumbled
- 1 tsp chopped sage leaves
- 2 stalks finely chopped celery
- 1 ½ Spanish onions, chopped
- 6 medium sized carrots, chopped
- 1 tsp each of parsley and chervil, chopped
- 500ml chicken stock
- 1kg cooked potatoes, flavoured with cream and butter, salt and freshly ground pepper.

METHOD

Saute the onions in butter until transparent. Add the duck meat and saute, stirring continuously until brown.

Stir in the carrots, celery, tomato puree, parsley and chervil, rubbed thyme, crumbled bay leaf and sage leaves. Add the chicken stock and season to taste with salt and freshly ground pepper, then cover and simmer for 30 to 40 minutes or until the meat is tender.

Put the meat mixture in a well-buttered deep oval pie dish. Mash the cooked potatoes and add clarified butter, salt and freshly ground black pepper to taste.

Pile the potato mixture on the meat and brown in the oven at 180°C for about 10 minutes or until golden brown and crispy.