

Pub quiz

1. What annual Spanish event has killed 15 participants since 1910?
2. Labrador is a region in which country?
3. India produces the most feature films per year. Which country produces the second-most?
4. The Cu Chi tunnels are a 250km long network of underground chambers beneath which country?
5. The Venetian landmark the Ponte dei Sospiri is also known as the Bridge of ____?
6. Bolivia is named after which hero and liberator?
7. Since 2017 Saudi Arabia, the UAE and four other countries have refused to allow flights to or from which other Arab country?
8. The national motto of which country literally translates to 'liberty, equality, fraternity'?
9. True or False: the first Oktoberfest was a celebration of a royal marriage in 1810.
10. 'Hasten' is an anagram for which city?
11. What city does this collection of pictures spell out?



Sudoku

TRICKY

THE aim of Sudoku is to complete the entire grid using the numbers 1-9. Each number can only be used once in each row, column, 3x3 box.

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

www.sudokuoftheday.com – visit them and get a new Sudoku every day!

Travel the world with mince and meatballs



THIS weeks meatball recipe was sent to us by Jayde Kincaid from Fifty Degrees North.

These traditional Finnish Fish balls are from a family living in Saimaa – the largest lake in Finland part of the majestic Finnish Lakeland.

I can't wait to give these ones a try.

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

xx Jenny

Jenny Piper
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Publishing
Group



Finnish Fish Balls (Haukipullat)

INGREDIENTS

- 500g fresh pike fillet
- 1-1½ tsp salt
- (NOTE 1)
- 2 eggs
- ½ lemon, juiced
- 20ml cream
- Small handful chopped dill

METHOD

Cut fish fillet into small pieces.

Mash all ingredients in a blender so that the dough is smooth (NOTE 2).

Roll the balls by hand. Water your hands a bit in between rolling the fish balls. That way the dough does not stick to your hands.

Bake 200°C for 15 minutes or cook in a frying pan in butter 2-3min on both sides (NOTE 3).

Serve fish balls with mashed potatoes and sour cream dill sauce for a traditional Finnish dinner.

NOTE 1: This recipe can also be made with salmon

NOTE 2: Making fish ball dough can be a tough job for your blender. Add a little bit of fish and liquid alternately to get a nice and smooth dough.

NOTE 3: Baking fish balls in the oven is the healthier option, but frying on a pan gives fish balls better look and buttery flavour.

ANSWERS 15 MAY

Pub quiz: 1 False, 2 Agra, 3 India, California, 4 One. All of China is (UTC+8), 5 The gift of the gab, 6 The Alps, 7 France, 8 Iran, 9 Monaco (18,960 people per m²), 10 Switzerland, 11 Puerto Rico (poor + toe + re[ply] + CO [carbon monoxide molecule])

Whose flag is this: Albania

Word jumble: host, beverage, family, jaunty, return, wander, outdoors, voyage, fancy, ENJOYMENT

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