

Where in the world?



THIS bridge is a double-decked metal arch bridge spanning across a river and connecting two cities.

When it was constructed in the late 19th century its span (172m) was the longest of its type in the world.

It was originally designed to just have a single deck to facilitate

ships moving up and down the river but was changed to a double deck due to the growth of the population.

Today the bridge carries both metro trams and pedestrian traffic but no motor vehicles.

Can you name the bridge or the city it is found in?

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, once in each column, and once in each of the 3x3 boxes.

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

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

Who needs a drink?



THIS recipe comes from Oceania Cruises' Director of Culinary Enrichment & Executive Chef Kathryn Kelly.

The flavours of limoncello will transport your tastebuds to the beautiful, sunny Amalfi Coast in Italy.

Although the recipe does take 10 days to make, it's

not too labour intensive and is well worth it.

Keep sending your recipes to cocktails@traveldaily.com.au.

xx
Jenny

Jenny Piper
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10-Day Homemade Limoncello

Makes 1 x 750mL bottle

INGREDIENTS

- 6 unwaxed lemons (preferably organic)
- 1 (750-millilitre) bottle vodka, preferably Belvedere
- 2 cups sugar
- 1 cup water

METHOD

Wash the lemons well and remove their rinds (don't include any of the pith). Combine the lemon rind with the vodka in a large sterilised jar, seal and let stand in a dark place for six days. After six days, in a small saucepan combine the sugar and water over medium heat until it simmers and the sugar dissolves. Let cool then transfer the lemon rind from the vodka to the syrup. Reseal the vodka jar and transfer the syrup and rind to a new sterilised jar and seal. Let both jars stand in a dark place for three more days. Remove the rind from the syrup and add the syrup to the vodka (you don't have to use all of it, add it to your desired sweetness). Strain the combined vodka and syrup into a sterilized bottle and enjoy chilled!

ANSWERS 23 OCT

Pub quiz: 1 c) 1940s, 2 b) 500 years, 3 Spencer Gulf and St. Vincent Gulf, 4 Delta Air Lines, 5 Sri Jayawardenepura, 6 Nairobi, 7 Broome, 8 Ballarat, 9 Metro-Goldwyn-Mayer, 10 Australia, Malaysia, and Singapore

Unscramble: acute, aunt, caul, clue, cult, cute, eluate, elute, lucent, lunate, lute, nucleate, peanut, peculate, penult, PETULANCE, puce, pule, punt, taupe, teacup, tuna, tune, ulna, unapt, uncap, uncle, unlace

Whose flag is this: Bhutan