

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.

R	E	N
A	U	N
D	C	E

Good – 15 words
Very good – 22 words
Excellent – 29 words

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

Famous faces



THERE are three different faces that make up this picture.

They are a mixture of famous celebrities and travel names. Can you figure out who the

eyes, nose and mouth in this picture belong to?

And don't worry if you can't guess them all, two out of three ain't bad!

ANSWERS 03 MAY

Where in the world: Giant Buffalo, Jamestown, North Dakota

Pick the nation: Kenya

Whose mascot is this: Smokey X - University of Tennessee (all sports teams)

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

Eyes on the pies



ACCORDING to the author of this recipe, Richard Hall who used to work for Fab Travel Deals, this Beef and Guinness Pie is a good luck charm for the NZ All Blacks rugby team.

Apparently he only makes it in winter when the All Blacks play the Wallabies in the Bledisloe Cup and the Kiwis have won every time he's made it.

If you want the Aussies to

win, maybe don't make this pie

on game night, but otherwise it sounds absolutely mouth-watering.

We're still looking for more pie recipes, send yours to pie@traveldaily.com.au.

xx Jenny

Jenny Piper
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Beef and Guinness Pie

INGREDIENTS

- 2kg Blade or Chuck Steak cut into 2cm cubes
- 1 tbsp cooking oil
- 1 cup self raising flour (can use plain but self raising gives it more body)
- 500ml beef stock
- 1 beef stock cube
- 1 onion, diced finely
- ½ cup tomato paste
- 4 cloves garlic, chopped
- 3 cloves
- 3 cardamom pods
- 1 dessert spoon black peppercorns
- 1 tsp smoked paprika
- 1 tsp coriander seeds
- 1 tbsp tumeric
- 1 bay leaf
- Two kaffir lime leaves
- 1 tsp salt or to taste
- 1 x 400ml can Guinness
- 1 tbsp brown sugar (if needed)
- Puff pastry

METHOD

In a fry pan brown the onion, add half the flour slowly and mix together. Remove from pan. Turn up the heat to hot and sear and brown the steak in batches if not able to do all at once.

Add remaining flour to the meat and coat well. Add onions. Place the meat and onions into a slow cooker.

In the fry pan add all the dry spices and heat until aromatic. Grind to a powder in a mortar & pestle and add to the slow cooker.

Warm the stock and add to the slow cooker. Add ¾ can of Guinness (the rest is for the cook) and the tomato paste. Strip the kaffir leaves from the central stalk and add with bay leaf and garlic to the slow cooker.

Cook on high in slow cooker for 4 hours, ensuring the meat is covered with the stock.

After a couple hours taste to see if slightly bitter from the Guinness. If slightly bitter add the brown sugar.

Once cooked, put the meat into ramekins or a baking dish and cover with puff pastry. Coat with either egg or milk and cook in 180°C oven for around 20-25 mins until pastry is golden brown. Serve with mashed potatoes and vegetables.