

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.

A	U	N
I	T	T
A	F	E

Good – 16 words
Very good – 24 words
Excellent – 31 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 24 MAY

Where in the world: Mandarin Oriental, London, England

Pick the nation: Dubai

Whose mascot is this: Rocky - Denver Nuggets (NBA)

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

Eyes on the pies



APT has headed all the way over to North America to bring us today's recipe.

This pie comes from the *Wild Delights Cookbook - Blueberries and Polar Bears* by Churchill Wild, an operator of rustic-luxurious ecolodges on

the coast of Hudson Bay which offers polar bear safaris.

xx Jenny

Jenny Piper
Owner, Business
Publishing
Group



Coconut Cream Pie

INGREDIENTS

FLAKY PASTRY*

- 1 3/4 cups all-purpose flour
- 3/4 tsp. salt
- 2/3 cup lard
- 1 egg yolk
- 1 1/2 tsp. vinegar
- 1/3 cup cold water

*This recipe makes enough pastry for two crusts, or one double crust pie.

COCONUT CREAM FILLING:

- 1/4 cup sugar
- 3 tbsp cornstarch
- 2 cups milk
- 2 eggs beaten (Note 1)
- 1 1/2 cups coconut
- 1 tsp. vanilla
- 1 cup whipping cream, whipped

METHOD

CRUST

To make the pastry, mix the flour and salt and then cut in the lard with a pastry blender or two knives until the mixture resembles coarse crumbs. Separate an egg yolk into a measuring cup. Add the vinegar and whisk with a fork. Fill to the 1/3 cup (75 mL) measure with cold water.

Add to the flour mixture and mix with a fork until it just clings together and cleans away from the side of the bowl.

Divide dough in half. Roll out pastry on a lightly floured surface and fold in half. Gently move the pastry to the pie plate and unfold. Coax the pastry into the plate and allow pastry to overhang edges to reduce shrinkage.

Bake pie shell in 180°C oven for 30 minutes or until browned.

FILLING

Mix sugar and cornstarch in a saucepan. Gradually blend in the milk. Cook over medium heat, stirring constantly until mixture comes to a boil and thickens.

Add a little of the hot milk mixture to the beaten eggs, then return the eggs to the saucepan and stir well. Heat to boiling, stirring vigorously.

Remove cream filling from heat and add the coconut and vanilla. Allow to cool. Fold in one cup (250 mL) whipped cream and pour it into the baked crust.

Top with remaining whipped cream. Chill and serve. If desired, sprinkle with toasted coconut.

Note 1 Since we are using whole eggs, the white may tend to cook in lumps. Just mix it with a hand blender until smooth. The flavour and texture will be lovely!