



G'Day Mates!, Welcome to Australia, land of 'Roos, Koalas, Kiwi and more! From the



wild Outback to big cities, like Canberra, our capitol, Australia has the best of both worlds! Here you will see breathtaking vistas & famous landmarks, such as the Great Barrier Reef, The Twelve Apostles, Kakadu National Park, Sydney Opera House & Kings Park & Botanic Garden.



Our National Anthem is "Advance Australia Fair," but perhaps our best know song is the delightful "Waltzing Matilda", both of which can be heard on YouTube at these links.

https://www.youtube.com/watch?v=yjTV5xXb_as (Advance Australia Fair) and https://www.youtube.com/watch?v=VEVKUE_ma00 (Waltzing Matilda) This version by Rolf Harris includes brief explanation of some Auzzie words!

A visit "down under" offers many unique souvenirs, from sparkling opals, Ugg brand boots and Akubra (Bush) hats to cricket bats, Emu oil, and kangaroo leather goods. One iconic souvenir is the traditional boomerang.

Here is my tutorial for making a one inch scale boomerang.



Supplies- .

Stripwood approximately 1-1/2" l by 1/2" w by 1/16" D.

Pattern -



X-acto knife or razor blade & fine sandpaper.

Acrylic paints & fine paintbrush

- Trace pattern shape onto stripwood. Carefully cut away excess wood shaping to suit your liking. --
- Using fine sandpaper, smooth and taper the edges of the boomerang to a smooth finish. Continue sanding to smooth and round the center top toward the tapered edges. (The underside should be left flat, but smooth)
- Sand until you are pleased with your boomerang's angle & shape. (Both of which will vary, but between 1" to 1-1/2" long is good for one inch scale. (Is anyone brave enough to try making one in quarter scale?))

(Next Paint a design. A few examples of painted boomerangs are shown below for inspiration. The Aboriginal style of dot painting combined with various stripes, patterns or images is easiest for miniature work. Google "boomerang designs" for more examples.)

-Lightly pencil your design onto the top surface. It's best to slightly thin paints. (Two light coats are better than one thick layer.) Take your time to carefully paint your design.

-When dry, seal your boomerang with matt sealer or varnish. Dry well, and display it with pride, alongside your other travel souvenirs!



Original antique.

Crikey! Now that the boomerang is finished, I'm ready for tucker (food!) How about No-Bake Koala Biscuits or a delicious Lamb Dill & Pine Nut Burger?

No-Bake Koala Biscuits (cookies)

Ingredients

- 1 cup icing sugar
- 2 tbs milk
- black liquid food colouring
- 8 milk arrowroot biscuits
- 2 tbs desiccated coconut
- 16 brown mini M&Ms
- 8 black jelly beans
- 8 white mini marshmallows



Method

1

Sift icing sugar into a large bowl. Add milk gradually and combine to create a thick icing. Add 1-2 drops of food colouring very gradually until icing is desired grey colour.

2

Spread icing onto biscuits.

3

Sprinkle icing with coconut. Invert to remove excess.

4

Place two M&M's for the eyes and one black jelly bean for the nose. Cut marshmallows in half horizontally and position two halves for the ears.



Dill and Pine Nut Burgers (Easy 0:20 Prep, 0:15 Cook, 4 Servings)

Note- If the lamb mince begins to stick to your hands while forming the patties, try wetting your hands with a small amount of water.

Try using lamb leg steaks, lamb rump steaks, or lamb backstrap (eye of loin) as an alternative to mince.

Ingredients

Lamb patties

- 500 g (1 lb.) lamb mince
- 2 tbs toasted pine nuts
- 2 tbs fresh dill finely chopped
- 2 spring onions thinly sliced
- 1 garlic clove crushed
- 1 pinch salt and pepper *to taste
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Method Toppings and to serve

- 1/2 cup red wine vinegar
- 1 tbs caster sugar (fine ground sugar. Use regular sugar)
- 1 red onion thinly sliced cut into rings
- 4 tbs mayonnaise good quality
- 1 1/2 tsp ground cumin
- 1/2 lemon, juiced
- 4 soft burger buns halved
- 120 g (1/4 LB) fetta,(feta) crumbled
- 1 baby cos lettuce (Romaine) leaves only

1. **Lamb patties:** Combine ingredients in a bowl, season to taste and mix well with your hands to combine until the mixture starts to hold together. Divide into four and shape each into a flat patty that's slightly larger than your bun. Place on a tray and refrigerate for 30 minutes.
2. While the patties are chilling, bring vinegar, sugar, 1 1/2 tsp of salt and 200ml (slightly over 3/4 cup) of water to the boil in a saucepan. Once boiling, remove from heat, add onion and set aside to pickle. Drain before using.
3. Mix the mayonnaise, cumin and lemon juice in a bowl to combine and season to taste.
4. Heat oil in a large frying pan over medium heat, add lamb patties in batches and fry, turning occasionally until browned and still a little pink in the centre (5-6 minutes). Set aside to rest for a minute.
5. **To serve:** Toast the cut-side of the buns and spread bases with cumin mayonnaise. Top each with a patty, fetta, pickled onion to taste and lettuce. Place the bun tops on and serve.

Now that tucker (food) is ready, how about kicking back and enjoying an Australian adventure in film? These are a few of my favorites that you may enjoy; "The Man From Snowy River", "Quigley Down Under", "Crocodile Dundee " (The sequel, too,) "Finding Nemo" and/or the classic Steve Irwin Nature Series, "The Crocodile Hunter."

A Hope you enjoyed your flight of fantasy to beautiful Australia! it's fair dinkum for anyone seeking an unforgettable adventure, down under! G'Day!

