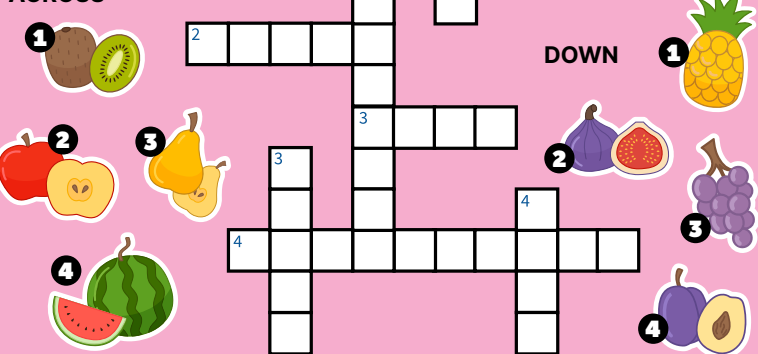




## Crossword

ACROSS



## Word Find

FIND THE HIDDEN WORDS BELOW. THEY CAN RUN UP, DOWN, FORWARDS, BACKWARDS & DIAGONALLY BUT ALWAYS IN A STRAIGHT LINE.

**EVENTS**  
LIVE  
MUSIC  
NEWS  
PODCAST

**PRIZES**  
RADIO  
SONGS  
WHATS ON  
WIN

S W S U W S S P  
T Y I K O Q W O  
N O S N E M E D  
E R G E E U N C  
V S A V Z S R A  
E T I D Z I K S  
V L X C I C R T  
W H A T S O N P



Find the pairs

## Spot the Difference

CAN YOU FIND THE 12 DIFFERENCES BETWEEN A & B?



## Find the 12 objects



## The Humble Yum Yum Recipes thanks to Ganesh Raj

DINNERS DECIDED! GRAB AN ADULT TO HELP MAKE THESE DELICIOUS DISHES

### TOM YUM 'YUM YUM' FRIED CHICKEN

Ingredients: 4 PEOPLE

8 drumsticks (skin on)  
2 eggs  
1 cup regular flour  
2 pot of Tom Yum instant noodles  
1 cup Veg oil  
Salt and Pepper  
2 cups of plain Yoghurt

### Directions:

- 1 Remove the skins from the drumsticks and set aside.
- 2 Bring a pot of water to boil. Empty 1 sachet of Tom Yum from one of the the noodle pots and boil.
- 3 Take out 2 cups of the cooked stock and set aside.
- 4 In the rest of the stock, poach all the chicken. Cook each batch of 4 drumsticks for 8 mins. Once cooked set aside
- 5 In a bowl beat the eggs.
- 6 Place TWO packs of Tom Yum noodles into a bag with one end open. Try and get all the air out. Cover the bag with a tea towel. Use a rolling pin to smash the noodles into a crumb. Keep it slightly chunky.
- 7 Pour the cup of oil into a pot or pan that will cook 4 drum sticks at a time. And the oil should go half way up the drumstick. Heat the oil and get it up to mid temperature.
- 8 Setup the crumbs, flour and beaten eggs in 3 separate bowls.
- 9 Do 4 drumsticks per batch.
- 10 Roll each drumstick in flour, then egg and then the cereal crumb.
- 11 Gently lower the chicken into the medium heat oil and leave it alone for 6-7 mins.
- 12 Once golden brown, turn the drumstick once to the other side and do the same. Cook for another 6-7mins.
- 13 Pull the cooked chicken out and set it down to drain.
- 14 Bring the two cups of stock that were set aside, up to the boil. Empty the remaining sachet of Tom Yum seasoning and the two packets of dehydrated garnish into the boiling stock. Turn off the heat and mix well.
- 15 Once a little cooler, mix in the two cups of yoghurt. Mix well. That's the sauce!

**THE HUMBLE YUM YUM** – Creating new and fun dishes for up to 4 people that costs less than \$20 is the key ingredient to TVNZ 1's host of Eat Well For Less New Zealand, Ganesh Raj. With the focus on having fun, breaking the food 'rules', and serving up deliciousness, The Humble Yum Yum will add some spice to everyday cooking at home. Check out [thehumbleyumyum.com](http://thehumbleyumyum.com) for more recipes and videos.



### HONEY NUT CRUNCH FRIED CHICKEN

Ingredients: 4 PEOPLE

8 drumsticks (skin on)  
2 eggs  
1 cup regular flour  
2 cups honey nut crunch cereal  
1 cup vegetable oil  
1 tbl garlic powder  
Salt and pepper to season

### Sauce:

1/2 cup soy sauce  
1/2 white vinegar

### Directions:

- 1 Remove the skins from the drumsticks and set aside
- 2 Season the chicken with ½ tablespoon of garlic salt and pepper. Combine and set aside to marinate
- 3 In a bowl beat the eggs
- 4 Place a paper towel over the cereal. Use your fist to crush the cereal into a crumb. Keep it slightly chunky
- 5 Pour the cup of oil into a pot or pan that will fit 4 drumsticks at a time. Heat the oil and get it up to a medium temperature
- 6 Set up the cereal crumbs, flour and beaten eggs in 3 separate bowls
- 7 Roll each drumstick in flour, then egg, and then the cereal crumb
- 8 Gently lower the chicken into the medium heat oil and leave it alone for 6-7 mins. Cook 4 drumsticks at a time
- 9 Once golden brown, turn the drumstick to the other side and do the same. Cook for another 6-7mins
- 10 Pull the drumsticks out and set them on paper towels to drain
- 11 Mix the soy sauce and white vinegar in a small pot and reduce over a medium heat until it's half the original amount. That's the sauce!

## Jono & Ben's Stolen Internet Jokes

WHAT DOES A CLOUD WEAR UNDER HIS RAINCOAT?  
THUNDERWEAR

HOW DO YOU MAKE AN OCTOPUS LAUGH?  
WITH TEN-TICKLES

HOW DO WE KNOW THAT THE OCEAN IS FRIENDLY?  
IT WAVES

