

The buffalo was valuable only for its hide. After skinning, mostly by natives and their women, the carcasses were left to rot, feeding gorging dingoes, carrion kitchawks and crows. Millions of pounds of good beef putrified in the topic sun.

After skinning, the hides had to be shifted six or seven times before delivery to Darwin merchants who bought them for about 2s. a pound. That meant £A7 to £A8 for a dry hide. Working expenses, however, were heavy. Horses and saddlery, trucks, salt, rifles and ammunition, food, labour and clothing left hunters with a small enough margin, even though some, in a big way, grossed up to £A12,000 a year.

Suddenly the market fell and shooters were offered only a few pence a pound for the best hides. They needed at least 1s. to break even. That meant curtains for buffalo-hunting in Australia.

So these lumbering animals, since free from the menace of the riflemen, have been basking and wallowing, breeding and multiplying—and, what is worse, penetrating further south into the good cattle lands. These buffalo hordes, besides destroying rich grazing land, are threatening the rice paddies at Humpty Doo, the area of the Territory's prospering rice-growing venture.

Now these teeming thousands of bovines are facing another challenge. With the new export policy coming into force, the northern buffalo will not be exterminated completely, but it seems almost certain he and his kind will be turned into an economic asset worth millions to Australia.

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RECIPES FOR BEGINNERS

(Some Tasty Dishes)

Bacon and Liver Rolls in Casserole

1 lb. sheep or lamb's liver
 ½ lb. bacon
 ½ pint stock
 1 onion
 Parsley
 1 oz. flour
 Salt and pepper

Method: Wash and cut liver in thin pieces and wipe dry. Cut rind from bacon and lay piece of liver on slice of bacon. Roll up and tie with strong cotton, or use toothpick. Season flour with salt and pepper, roll liver rolls in flour and place in pan and brown in hot fat (bacon fat preferred).

Stuffed Boned Shoulder of Lamb

1 shoulder lamb (boned) 3 lb.
 2 tablespoons grated onion
 Salt and pepper
 2 cups white breadcrumbs
 1 dessertspoon shortening
 Herbs
 1 egg

Method: Combine stuffing ingredients. Place stuffing in bone pocket and secure with skewers or string, keeping flat. Bake in hot oven with vegetables in season. Joint will cook in a shorter period if kept flat.

Vienna Steak

1 lb. fillet of veal
 Flour
 Salt and pepper
 1 egg (beaten)
 Breadcrumbs
 Grated cheese
 Lemon and parsley

Method: Trim veal and cut into suitable portions. Season veal and beat it flat. Dip each piece of veal into flour, egg and breadcrumbs. Sprinkle with grated cheese and fry in smoking hot butter. Cook for 8 to 10 minutes each side. Serve with parsley and cut lemon.

Savoury Beef and Cutlets with Grilled Tomatoes

1½ cups rice cereal
 1½ lb. minced beef
 ¼ cup chili sauce
 1 egg, slightly beaten
 1 teaspoon salt
 1 teaspoon Worcestershire sauce
 2 teaspoons prepared mustard
 3 tablespoons grated onions.

Method: Crush rice cereal into fine crumbs. Combine with remaining ingredients and mix well. Divide meat mixture into 6 portions; shape each to resemble a cutlet. Wrap in waxed paper; chill.

Grilled Tomatoes

3 small tomatoes
 ¼ teaspoon rosemary
 ¼ teaspoon thyme
 6 tablespoons grated cheese

Method: Cut tomatoes in half crosswise; sprinkle cut surfaces with rosemary and thyme. Arrange chilled cutlets and tomatoes, cut side up, on griller rack. Broil about 8 minutes. Turn cutlets with pancake turner, sprinkle tomatoes with cheese and broil about 5 minutes longer. Serve immediately. Serves 6.

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The cameraman found Thelma Flanders, of Coff's Harbour, taking advantage of the sunshine