



LUNCH BUNCH

**A happy, healthy 2012
to all our volunteers and
customers.**

Our famous lunches have taken off!! A second group of 16 ravenous ramblers walked down from the canal on the last Thursday in November. They were given our name from the Bathgate ramblers who come regularly. It seems that those groups use many church cafés on their various walks!

We have had Christmas messages from the two children in Bolivia and Ethiopia whom the Lunch Bunch supports through World Vision. Marlene sent us a Bolivian recipe for ‘**bunuelos**’ (a kind of doughnut). See recipe in next column.




We were closed for two weeks but reopened on the 5th January. Unfortunately very few people seemed to know that we were open!!!!

If you are a regular - ‘thank you’ for your support, but if you have not been before, why not come along for a snack and a chat!! As always a big thank you is due to all of the helpers.

Jim Wilson

***Polmont Church Hall
on Thursdays
from 11.30am – 1.30pm***



LUNCH BUNCH

is THE place to be



Dear God – Please be with those who will be far from their families this Christmas. Bless us who have our families and special friends whom we hold dear. Amen

‘Bunuelos’ (‘Bolivian Fries’)

- 2 spoons of fresh yeast
- 1 cup warm water
- 1 spoon sugar
- 1/2 tsp. salt
- 1/2 tsp cucharilla anise
- 2 eggs
- 2 cups flour
- 3 cups veg. frying lard
- honey to taste
- 1/2 cup of sun flower oil for wetting hands



1. Put water and sugar in bowl, dissolve and then add fresh yeast, let it settle for about 7 minutes and then add salt, anise, eggs, and flour. Mix this little by little until the dough is very moist.
2. Let the dough double its size and start to fry in hot lard.
3. The way to fry is as follows: spread hands with sunflower oil, take a little of the dough with the fingertips and shape it as a thin circle. When you are about to fry it, make a hole in the middle with a stick or the end of a spoon; spin the fries always through the hole in the hot lard. When the fries are golden brown on both sides, drain on colander and then put in bowl.
4. Accompany them with a jar of honey, so that every person serves the quantity they want on the fries.

SHARE-A-CRAFT



Last year saw the Craft Group swell to sixteen ladies. It was a successful year with the ladies brining with them their own craft skills and for us to learn new techniques.

We had an Open Day in November where some of our work was for sale. Our thanks to everyone who has given us their support throughout the year.

We brought a friendly and successful crafting year to a close with a lunch at the Dutch Inn. Our new session started on Friday 20th January in the Church hall at 10.00am. New members will be made most welcome.

Grace and Margaret