

Friday, November 17th saw another amazing fun-filled night at Busby Church with Abba tribute band, Abba A Rival producing a night of classics from the Swedish superstars as a packed audience danced and sang their way through the evening. Making it even more special as a community event was the spread of ages in the crowd, and it was the kids who wasted no time getting the dancing started, although the older generations needed very little encouragement to join in.

The night kicked off with Scott Bonnyman, who stole the show at our Garden Party in August, with a collection of his own songs mixed with covers of the Beatles, Oasis, Coldplay and U2 amongst others.

As well as the evening receiving a unanimous thumbs-up from the virtually sell-out crowd for an evening of real fun and friendship, the raffle raised £176 for Busby Brownies, with a top prize of two return tickets anywhere in Scotland kindly donated by Scotrail.







It's a Small World

Marilyn Ross

In May we had a wonderful family holiday in Vancouver. Having all three grandchildren under one roof was non-stop fun — although exhausting! One day we treated the children to a snack at McDonalds and while we were ordering my husband got chatting to a tall gentleman sporting a tartan bunnet. Imagine how surprised we were to discover that this man was Scottish, born in Govanhill but was evacuated to Busby during the Second World War! His name is Andy McKerracher Quinn and he talked fondly of living with his aunt Lily McKerracher and his cousin Betty McKerracher in the flats opposite Busby Primary School where he was a

pupil. He remembered the schoolchildren's excitement on hearing the news that Hess had crashed in a field nearby in May 1941. He spent many years working in the Royal Hong Kong Police Force where he met his wife. Now retired, they live in Vancouver. Anyone out there remember him?



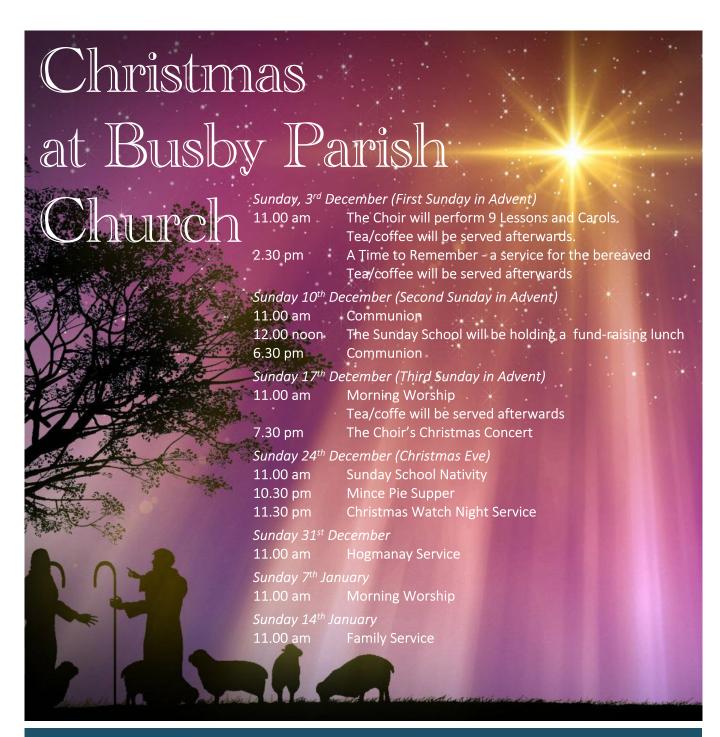
Busby Drama Group

"First Nighter"

Following their highly acclaimed productions of "Snow White" and "Supper and Song", my sources tell me that the Group are hard at work rehearsing for their new pantomime, "Mother Goose", which will take place in Busby Parish Church Hall at 7.30 on the evenings of Thursday 11th, Friday 12th and Saturday 13th January 2018.

Tickets, priced £7 for adults and £5 for Primary School children, are now on sale and may be ordered from Jackie Murray, on 01355 901766, or from any member of the Group.

I look forward with great anticipation to another hit production. See you 2018!





Busby Bakes

Shona Park

I have been asked to contribute a small recipe section to Focus Magazine and as the Christmas period is almost upon us I thought I would work around a festive theme. These are not precise recipes per se, more of guidelines or ideas for some festive bites.

Boxing Day Wraps

Hands up who's sick of turkey curry and boring old dry turkey sandwiches on the 26th December.

This is an ideal way to use up leftovers and not perhaps as heavy on the stomach as some of the traditional ways of using up the Christmas Turkey.

Ingredients

- Tortilla Wraps
- Left over Turkey or Ham
- Left over Stuffing
- Left over Christmas Cheeseboard brie or Camembert are ideal but blue cheese also work well.
- Leftover Cranberry Sauce or chutneyplace
- Melted Butter

Method:

- 1. Preheat the oven to $190 \, ^{\circ}\text{C/ Gas} \, 5$
- 2. Lay the wraps out on a large baking tray and spread with the cranberry sauce or chutney.
- 3. Layer on the other ingredients.
- 4. Roll the wraps up ensuring you tuck the ends in and the sealed end face down on the tray.
- 5. Brush the wraps in melted butter.
- 6. Bake for approx. 15 minutes until golden and crisp at the edges.

Why not play around with different combinations or try adding any leftover veg too.





Party Pinwheels

This is a simple party nibble that can be prepared ahead of time and frozen till required

Ingredients:

Puff pastry Chutney or pesto

Cheese

Cooked chopped bacon

Method:

- 1. Preheat the oven to 200°C/Gas 6. Roll out the puff pastry or unwrap if using ready rolled.
- 2. Spread either pesto or chutney on top and sprinkle over grated cheese or other desired toppings.
- 3. Roll up like a Swiss roll or roll each side into the centre like a palmier.
- 4. Chill for 10 minutes.
- 5. Slice about 1cm thick and place on a floured baking tray. (If freeing for future use do so now.)

Experiment with different fillings and cheeses of your choice. Merry Christmas Everyone!