



150th

Diocesan

Shared Lunch

On Stretch Sunday (August 10) Bishop Garry is encouraging every parish to celebrate our diocesan anniversary with a shared lunch. To facilitate a feeling of togetherness, it is suggested that each parish offers a similar menu - food that may have been eaten 150 years ago. We recognise that not every church has kitchen facilities, so the suggested menu includes simple fare and a picnic style option.



Shared Lunch Suggestions

Sit-down menu

Starters

Vegetable Soup
Chicken Broth
Split Pea Soup

Main Course

Lamb/Mutton Stew
Veggie Stew
Shepherds Pie

Dessert

Eureka Pudding*
Jam Roly Poly



Picnic Food

Bacon & Egg Roll
Cold Roast Lamb/Mutton
Jellied Fruit



Recipe for *Eureka Pudding

Preparation

10 mins Cook: 1½ - 2 hours Serves 6-8

Ingredients

1 teaspoon mixed spice
½ teaspoon cinnamon
1 cup milk
60gms butter
1 cup mixed fruit
1 teaspoon bi-carb soda, dissolved in a little water
1 cup Self Raising flour, sifted

Method

Place a large pot of water onto boil.
Grease a pudding basin.
Place the first 5 ingredients into a saucepan and bring slowly to the almost boil.
Remove from the heat.
Add bi-carb which has been dissolved in a little water.
Add sifted Self Raising Flour and mix well.
Place in prepared pudding basin and seal with a lid.
Place in the boiling pot of water.
Steam for 1½ - 2 hours.
Serve hot with Custard, cream or ice cream.

*Sourced from Early Settlers Household Lore Compiled by
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