



"Gotta make the donuts," and Lion Chris Pallotta does.

We love donuts so much that we ascribe mystical powers to them. "Donuts: is there anything they can't do?" Homer Simpson marveled. No relationship is so strong that it can endure a pilfered donut. "Be sweet and honest always, but for God's sake don't eat my donuts," warned former Spice Girl Emma Bunton.

Since the mid-1970s, the Bolton Lions in Massachusetts have filled their fundraising coffers thanks to the power of the donut. Over six or so weekends each fall they set up a makeshift donut shop at a covered farmstand. "It's an autumn tradition for a lot of people. They get their pumpkins and apples and their donuts," says Lion Bob Nuzzo.

The Lions fry one kind: a cake donut. That's all they need to make. "They're the best. You get a bag full of warm donuts," Nuzzo says.

The club began their donut operation because a member had a donut-making machine. They originally sold them at the Bolton Fair. But when other food vendors were allowed and sales declined, the club opted for the weekend gig.

Making donuts is not rocket science. "The key is the right consistency to the batter. Too thin and they don't rise

properly. They're oily throughout. Too thick and they're oil bombs. Real heavy," says Nuzzo.

Lions are not forbidden to eat as they cook, but maybe the club ought to institute a rule: "You have to run two times around the parking lot if you eat one. No, we figure if you stand out in the cold you are entitled to eat the donuts and drink the coffee," says Nuzzo.

The history of the Lions' donut making reflects our attitudes toward food. Early on, the club used beef fat. Then they used a combination of animal and vegetable oil before settling on vegetable oil. "We've got healthy donuts—as healthy as something made with flour and sugar can be," jokes Bill Keysor.

Bolton is in a rural area 30 miles from Boston, where a Dunkin' Donuts stands on nearly every corner. The nearest Dunkin' Donuts to the Lions' shop is 10 or 15 minutes away. That's far enough for donut lovers to stay put in Bolton. "We were amateurs, but we've become professionals. You have to learn to turn the crank [on the fryer] and you're all set," says Keysor.