

Why be
anywhere
else?



Dining in Wingello?

Now you can eat out close to home!

Dining in Wingello

On 3 July we will be having our first dining evening at the Wingello Village Store.

From 5:00pm we go into evening dining mode.

The dining experience will be rather unique. As you see them now, tables will be all around the store. As building improvements happen, more space will be available but customers will be immersed in the shop while dining.

Our menu will have the standards we currently have but a specialty for each Friday. Specialties include Pizza and Pasta, Roast dinner, Chinese, Malaysian, Bangers and Mash, and lots more. We are even lining up guest Chefs who want to experience authentic Australian country customers!

The first Friday will be Pizza and Pasta. If you want the Pizza take-away you will need to bring a plate as we have no containers for pizza! We do have pasta take away containers.

Feedback makes us better

The vital ingredient in improving our service is your feedback. We want information that can help us get everything right.

Customers told us what makes a good Australian burger - it needs beetroot as standard.

Others told us which buns were better and how each of the ingredients tasted. The result is the best burger in the Highlands - the Wingello Burger.

Initially the great quality pies from Bryant's Bakery were too dry at the end of the day. Once we knew, we investigated and corrected the problem.

We have had plenty of feedback on our Fish and Chips - as to quality and serving sizes and more. Each of these responses - of our successes and failures - have enabled us to get all the parts right.

So tell us what we do right and wrong. If something wasn't quite right we have to know so we can improve. We intend being here for a long time so it is

Store Opening Hours

Phone: 02 4884 4340

Mon - Thu: 7:30 am to 6:00 pm

Fridays: 7:30 am to 8:30 pm
(Open for Dinner!!)

Weekends & Public holidays:

8:00 am to 2:30 pm

We are open **Every Day** that Newspapers and Postal Services are delivered.

in your interest getting us to do everything the way you like best!

Fabulous Fish

Fish and Chips Fridays have been a success! We had spent quite some time beforehand getting the quality of the fish,



Some of the local young ladies having fun in Wingello

batter, oil and all the ingredients right.

A key ingredient to getting the fish and chips right is good oil (we use Sunflower Oil), frequent changing of the oil and the right temperature. If the oil is too old, the batter looks cooked, but the inside is not done properly.

The batter is a simple mix of Soda Water and Flour. The fish comes out light and fluffy and the batter complements - rather than detracts - from the very tasty New Zealand Hoki.

Our real test came on the first day.

We had a great rush of orders for lunch, much greater than expected so it looked like complete chaos reigned in the kitchen. Fish was being battered, chips cooking, orders being prepared as new orders kept coming in.

There was a lot learned in that busy hour or so. We went back and re-arranged the kitchen, orders, practiced packing and preparation and the evening rush was much better handled.

So now we are able to offer fresh fish and chips from Friday through to Monday until the fish lasts. This is to ensure the fish

remains fresh and the highest quality.

What makes a good chip?

Chips are tricky things. It is easy to make a bad chip - soggy or too hard, not tasty and so on. Everyone knows when the chips aren't right.

Our testing has shown that the key ingredients are the oil quality, hot enough temperature and quality of the potatoes.

The chips are working well, but we are going one step further. Frozen chips are OK, and we have been making excellent hot chips from commercial frozen chips, but we wanted to be something special.

We have been working on freshly made chips straight from the potatoes. The potatoes are great quality local spuds, which are then scrubbed clean by our willing workers.

They are then made into chips and part cooked once. The skin remains as this actually improves the flavour immensely.

As orders arrive, the chips are cooked and ready for eating. Many of our customers have helped with valuable feedback.

Postcard 5: Wingello: Where Rainbow's End is so close.



(A ray of colour on a grey day)



Australia Post

During Official Australia Post hours you will be able to receive expert assistance with Bill Payments, Australian and International Money Orders, and assistance with Australian and International Postage.

MONDAY TO FRIDAY:

9:00 am to 5:00 pm

SATURDAY:

9:00 am to 12:00 pm

You can always collect your mail whenever the Store is open.

Customer Loyalty Bonuses

At the end of each quarter (March, June, September and December) the Wingello Village Store pays a Customer Loyalty Bonus. We have just paid \$460 to customers!

Every customer who tracks their purchases with their Wingello Village Store Customer Card gets a \$10 credit for every \$200 they have spent over the 3 month period. This excludes sales of Telephone Credits or Cash Outs as these are just funds transfers and not sales.

This means that regular customers can get up to a 5% discount just for shopping locally. Also, shopping locally means that over 85% of the money spent at the store goes to local (Southern Highlands and Goulburn) suppliers and employees. What you spend here, helps your neighbours.



Community Notices

Let us know any community notices and we will publish them here. We can include meeting times, events, gatherings, fund raisings, etc.