

Why be
anywhere
else?



Easter Eggs aplenty for the children in Wingello

The Secret Menu Ingredient

How do food items make it onto our menu at The Un-Named Cafe?



We have been upgrading and re-doing the menu for our cafe recently and some customers have asked us how items make it into our selection. The menu of every restaurant or cafe is

different and reflects the choices of the establishment as to style, availability, skills and customer requests.

Like other responsible food providing establishments, it is part of food safety and professionalism to ensure each item on the menu has been thoroughly considered before being offered as a choice.

Every item and ingredient must be examined to determine:

1. Availability from local suppliers at the appropriate price and quality,
2. Methods of storage and handling to ensure maximum freshness and quality,
3. Methods of preparation and cooking to ensure maximum flavour, presentation and consistency,
4. Customer requests.

Over the last seven years we have gradually refined our menu selections to ensure that everything we offer can be made efficiently, with maximum taste, quality and presentation on a consistent basis.

An example of an existing speciality is our fried eggs. We visited many establishments offering breakfasts and found the fried eggs to vary greatly in quality and

presentation. The technique we have developed is effectively steaming the egg so that it is soft in the middle with no uncooked parts and also no burnt parts. A technique was also developed to consistently make the right style of scrambled eggs. We don't do poached or boiled eggs as the nature of the food variety we offer meant that consistency and quality could not be guaranteed.

A new item on our menu is what we call Chicken Steak - a 200 gram Chicken Breast fillet. We had been working to provide a chicken based option for our customers that was Gluten safe and tasty for everyone. The chicken comes from Marulan meats so we knew the quality and availability were good.

Then we did a lot of experimenting on the best way to cook and decided on pan frying with some pepper and salt in a little oil. Very yummy.

The same process was gone through for our new Hash Browns.

We regularly examine and update our menu based on customer requests. If you would like to see something on our menu let us know. We will put the option through our process and then do taste testing with family and customers.



The Perfect Fried Egg

"Eggs with no snotty bits"

We fry our eggs by quickly cracking the egg on the hotplate, pouring a little water next to it and placing a lid over the egg, whitening the top with steam. This is like getting the consistency of a poached egg without the soggy toast.

Perfect!



Store Opening Hours

Phone: 02 4884 4340

Mon - Thu:	7:30 am - 6:00 pm
Fridays:	7:30 am - 6:00 pm
3rd Friday of Month -	Open till 8:30pm
Weekends:	8:00am - 2:30pm
Public holidays:	8:00am - 10:30am

We are open **Every Day** except Good Friday and Christmas.

Bin Collection Mondays

April	
4	Yellow
11	Green
18	Yellow
25	Green

Library Bus

Tuesdays 2:15 to 3:15
In front of the park
Apr 12,26 May 10, 14

Fire season ended on

1 April

Fires can now be lit without a permit.

News Snippets

WVA Community Meeting 2nd April, 10:30am

The Wingello Village Association are holding a community meeting to bring you up to date with what the Committee has been doing and to hear your views and concerns.

As the Centenary of the Hall is coming up in 2018, there has been lots of interest in the history of the Village, with suggestions to form a Local History Group under the umbrella of the WVA. If you, or someone you know is interested and cannot attend the meeting, please contact one of the committee.

Wingello Hall Meeting 30th April, 2 pm

The Wingello Mechanics Institute Hall Committee are holding a meeting open to all Villagers to discuss the planning of celebrations for the Centenary of the Opening of the Hall in 1918.

Wingello Bush Dance 14th May, 6:30 pm

Wingello Bush Dance at the Wingello Hall kicks off early with the renowned Paddy's River Band. This will be a great night for all the family and includes hot finger licking food. BYO drinks. Adults \$20, family \$40 (2 adults plus 2 children), children \$10 (12 and over). Numbers are limited and booking is essential, so get in quick by booking online using the following link <https://www.trybooking.com/KWQK>. For further enquiries, please phone Carol on 4884 4312.

Wingello Fire Brigade News

Again vandals have struck our Village with both the Australian National Flag and the NSW RFS Flag being stolen from the flagpoles outside the Wingello Fire Station. This is the third time now that the National Flag has been either stolen or vandalised as was the case the last time that this happened in March 2015. Locals should know who is visiting over the Easter break.



It is clear that this is a direct attack on the Brigade and because of the nature of the vandal attacks is likely to come from someone within the Village. Accordingly we ask that if anyone has any knowledge of this cowardly act to please notify NSW Police.

These flags flew over the David Quinlivan Memorial Garden and were an integral part of the ongoing memory of our Senior Deputy Captain who lost his life in the Wingello Fire of 1997

We are now at the end of the official bushfire season and we have been very lucky with no fires to talk about in Wingello. So that means as from 1st April we can now burn off without requiring a fire permit.

If you require any assistance in regards to this matter, please do not hesitate to contact the Brigade.

Monthly Dinner at the shop

We have brought back our regular once a month dinners at the shop. They are held on the 3rd Friday each month with a Roast as the main meal and a special entree and dessert for a fixed price of \$29. This month's dinner will be **Friday 15th April**.

When you book you can select to be on a special "Meet and Greet" table where individuals, couples or small groups can join others on one large table. It's a great way to meet new people in a convivial atmosphere.



Entrees are served at 6:30pm.

Entree: Handmade Fresh Gnocchi.

Main: Slow Roasted Beef with Potatoes and Vegies.

Dessert: Individual sticky date puddings with Caramel sauce.

MUST book by Midday Thursday 14 April

Meet & Greet/Craft 5th April & 3rd May 2:30 pm

Our regular Meet and Greet/Craft Afternoon at the Meeting Room at the Hall. Come in for a friendly chat, a cuppa and a biscuit or bring something to work on if you'd like to. \$2.00 donation appreciated to cover the cost of hiring the room.

Conditions for burning off:

- The material that is to be burnt must be only vegetation from your property.
- It must not contain materials such as plastics, wooden pallets, cardboard boxes (*It is illegal to burn treated pine timbers or tyres anywhere in NSW*).
- Piles must not be greater than 2 cubic metres. Logs over 150mm diameter should not be added to the piles.
- All materials must be dead and dried.
- If practical, place the vegetation to be burnt in an area well clear from other materials.
- Have water on hand and monitor the burn at all times.

The next big event the brigade will be involved in is of course Brigadoon on the 9th April. The Brigade assists in the setting up on the day prior and then running some events on the day itself. A busy couple of days for the team. The money earned by the Brigade for events like this goes towards the purchase of equipment for the station and the crew.

So as winter months get closer let us make sure that we do not neglect to check our electric blankets and make sure our fuel heaters are cleaned and in good working order so that we will have safe winter.

As always be prepared and stay safe and we hope you all had an enjoyable and happy Easter.