

Supporting Local Supports You

Local businesses support locals

In our current economy we see the most popular path to growth for larger organisations is to buy out or destroy smaller businesses. They initially offer cheaper prices and promise all sorts of benefits, at least until there is no opposition. You can do something about it. These larger organisations' primary focus used to be on their shareholders, now it is to others that control their boards, but their local areas and employees are certainly not their highest priority.

When you purchase from a locally owned and operated business, normally by someone who lives locally, consider how much of your money goes back into your local community. We know that over 85% of our costs are returned back into the community in the form of wages, local produce, merchandise, tradesmen, other services and more.

Also, when you frequent a local business you often are recognised when you enter the door and your preferences are known. I handed in an order to the kitchen the other day and the person cooking read the order and said, "Ah, XXX is here."

Did you know we have quite a few smaller businesses based in Wingello and nearby? Some provide services via mail or electronically to customers all across Australia and throughout the world. Others provide personalised services to locals and those within driving distance. All the trade work we have done at the shop and at home uses local talent. We get as much as possible through local suppliers in Moss Vale, Southern Highlands, Marulan or Goulburn.



Sometimes people mistakenly look at the sticker price and not the total cost of an item. The real cost of an item is the item price plus the fuel cost of travelling there plus use of your vehicle and the cost of your travelling time. For a typical vehicle at current prices, fuel costs to Moss Vale and back are around \$10 and \$14 to Goulburn or Bowral/Mittagong.

The other false comparison is comparing two items and not the underlying quality. Not all items are the same, even though they are called the same. A customised item made to order with fresh ingredients and larger serving size is much better value than a fast pre-prepared item made in bulk.

Support local and get better value and service. You will be helping your neighbours and local area as well!

PO Boxes Available

We have Post Office Boxes available at the Wingello Village Store. These provide 24/7 access to your mail and you can pick up your parcels at any time we are open. Signing up to Mail2Day gives you an email if you have mail in your box.

And we also do banking and all other Postal services.

A small PO Box is only \$72 with yearly renewal of \$52

This is a special concessional rate as Wingello, Penrose and parts of Tallong don't have street delivery.



Fire season ended 1 April Check if you can burn on In front of the park your property.

Library Bus Tuesdays 2:15 to 3:15 Jun 6,20 Jul 4, 18

Bin Collection Mondays June

Yellow Green Yellow 26 Green

Store Opening Hours Ph: 02 4884 4340 / 0493 521 856

Mon - Fri: 7:00am - 4:00pm Weekends: 8:00am - 3:00pm Public holidays: 8:00am - 10:30am

We are open Every Day except Good Friday, Easter Sunday, Christmas, Boxing & New Year's Days.

Wingello Events

The Men's Breakfast continues being a great time to gather and chat with no particular agenda. First Saturday of every month at the Wingello Village

Store is when we meet to have a general chat and solve the problems of the world - then do it all again next month.

Story Time is great fun as youngsters enjoy a very interactive story time reading from a great collection of good books. Every Second Tuesday at 10:30am at the Wingello Village Store. June 6, 20, July 4, 18

Craft Afternoons

The Wingello Village Association is recommencing the informal craft afternoons and catch ups that were suspended during COVID. They will be held on the first Saturday of the month starting in July, in the meeting room of Wingello Hall 2 pm to 4 pm. Bring along whatever

craft you are working on and enjoy the company of other crafters or just come for the catch up. Cost is \$5 to help with cost of hiring the hall and afternoon tea.

All Things Textile

The WVA is having a Display of Textile Talent on **Sunday 25 June, 1 pm to 4 pm** in Wingello Hall. Cost \$5 including afternoon tea. This is a great opportunity to see local talent in all areas of textiles such as quilting, knitting, sewing, embroidery, crocheting, spinning and felting etc.

If you would like to have something included in this display, please contact Margaret Fitzpatrick on 0408 654 347, or contact us via secretary@gmail.com



New Stuff at the Shop

More Dairy Options

We now have direct supply from Bega who supplies our Dairy Farmers milk and Dare flavoured milks and more.

You will see a number of new items in the Dairy fridge as we try different things. We can also now get fresh Lactose Free milk (1 and 2 Litre), yoghurt and more.

Let us know if there is something you would like to try. Dairy deliveries are three times a week - Tuesday, Thursday and Saturday.

Gluten Free, Lactose Intolerant and Vegetarian options

We want all our customers to have a lovely meal and drink at the Wingello Village Store. That includes those that have various dietary considerations.

Gluten Free

If you have strong reactions to Gluten, we can fire up our dedicated Gluten Free Fryer. Check the menu for Gluten Free options such as burgers on a plate and others. Some of our customers replace the toast in a breakfast with Hash Browns which are a great option. Just ask us what options we can do. We use separate cutting boards, knives and tools to ensure your meal is really gluten free.

Our chocolate powder is also gluten free so Cappuccinos and Hot Chocolates are OK.

Lactose Free

We have great quality Lactose Free, Soy and Almond Milk. If you would like fresh Dairy Farmers lactose free milk, let us know and we'll get it in for you.

Vegetarian Options

We have Vegetarian breakfasts and burgers.

The "Bubble and Squeak" vegetable patty is very tasty.

As always, you can make the breakfast or burger your own by applying extras like fried or fresh mushrooms and onions, lettuce, tomato, pineapple, beetroot and hash browns or even beer battered, straight or sweet potato chips.

We are now trying a new **Mushroom Burger**. We did some experimenting to capture the best flavour and by deep frying the patty all the flavour is captured and the patty has a lovely crunch. We serve it on a fresh or toasted bun with lettuce, tomato and our home made Belgian mayonnaise.

