



# Hello!

Sai is originally from Hong Kong. He first joined our team in December 2018 for three months. He left Glenorchy to travel around New Zealand, and in December 2019, Sai decided to come back to Glenorchy and rejoin our team.

Sai is a coffee lover and a fabulous barista. He loves to communicate with our guests by making a little latte art pattern in their coffee. He is a trained barista, but in order to keep improving his skills, he watches an online video about coffee every night before he sleeps.

Sai has a Bachelor's Degree in digital media broadcasting and a background in IT support. He began his journey in New Zealand with a working holiday visa in July 2018.



In his spare time, he likes to explore every corner of New Zealand and take photos of the unique scenery, milky way or aurora. He also likes to play the guitar and enjoys cooking. Today he is going to share one of his favourite recipes - an Asian style beer braised pork belly. Make sure to check out below.

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### **Soup of the day with a ciabatta roll**

Only \$8.50

Did you know that all of our soups are vegan?

They are delicious and perfect for a cold winter's day. A great option also if you're not vegan.

Apart from the soup, we have a delicious vegan pie and Lucie makes some amazing sweet treats that are also vegan.



Come on in and check them out!

### **We're saving your inbox!**

We really appreciate all the positive feedback we've been getting from our weekly Mrs Woolly's newsletter. From this week onwards, we have decided to change the frequency of this newsletter to every 2 weeks - that will also save a little bit of space in your inbox. This project started during the lockdown and we've had so much support from you, so here is a big THANK YOU for sticking around and engaging with us!

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# MRS WOOLLY'S SPECIALS

Our special offers will now be valid for 2 weeks - until Thursday 23 July



**20% off Meadow Fresh Cheese**  
Colby, Edam or Tasty

**25% off Pukka Tea**  
Includes all flavours available in-store

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**15% off all Spice Trader spices**  
Various spices available in-store



**Mushrooms now only \$3.90**  
A bag of 250g. Was \$4.90

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## WE'D LOVE TO *Hear from* YOU!

We are looking at ways to better serve you and our local community. Some of you have provided great ideas while in the store, on how we can support our neighbours. We really appreciate hearing from members of our community and wonder if any of you might also have suggestions on what Mrs Woolly's could be providing or doing for you.

Some of the input we have heard so far includes:

1. Provide a place to sit inside the store for winter coffees
  2. Bring back the "fresh to go" salads
  3. Add the Fairlie Bakehouse sausage rolls since we sell their pies
  4. Sell more NZ made gifts and hand-made products (tell us about your favourites)
  5. Offer a range of fresh veggies and fruit all year long
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We would like to let you know that we're currently working on these suggestions and a few more that we have received.

We now have indoor tables for you to sit and enjoy your coffee. The first lot of Fairlie sausage rolls arrived in-store this week, and we now have a range of sandwiches available and working on getting some more salad options to our cabinet. We have also been offering fresh vegetables and fruits in-store during the lockdown and will continue to do so all year long.

We would love to hear any and all suggestions others of you might have that would make Mrs Woolly's more useful and valuable to you, your family and the local community. If you have additional ideas, wish-list items, or ways we could be serving you better, please hit reply to this email and tell us about them. If you prefer to provide your input anonymously, we always have a suggestion box available on the counter at Mrs Woolly's.

We are grateful for your feedback and support of Mrs Woolly's and helping us put the profits in the Glenorchy Community Trust – with your shop local approach!

[Send us your feedback>>](#)



## **Beer Braised Pork Belly - Asian Style**

by Sai

***Ingredients***

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Pork belly skin-on 1kg  
Smashed garlic 1 tbsp  
3 shallots  
Beer of your own choice 330ml  
10 dried Shiitake Mushrooms (optional)  
Hot boiling water 500ml (For soaking shiitake mushrooms)  
Eggs (optional)

### **Seasoning**

Soy sauce 3 tbsp  
Chinese five-spice powder 1 tsp  
White pepper powder 1 tsp  
Brown sugar 3 tbsp  
Salt 1 tsp  
Dark soy sauce (optional) 1 tsp  
2 Star anise (optional)  
3 Dried bay leaves (optional)

### **Method**

1. Soak shiitake mushrooms into hot boiled water for at least 30 mins till soft. Cut it into 0.5x0.5cm cubes.
2. Cut the pork belly from top-down into 1x1x5cm chunks (It's easier to cut it while it's cold/frozen). Slice shallot. Smash the garlic.
3. Heat a frying pan, add 2 tbsp oil and deep-fry shallot on low-medium heat for 10 mins until brown. Put aside deep-fried shallot and separate the remaining oil.
4. Use the same frying pan to fry pork belly chunks on medium heat, let it sit until brown on all surfaces. Add sugar, stir-fry until sugar covers all pork slices and caramelize.
5. Add soy sauce from the edge of the frying pan, add five-spice powder, white pepper powder, and salt. Stir well. Turn off heat and put it aside.
6. Heat another pot with the oil separated from the shallot. Add smashed garlic, chopped shiitake mushrooms, star anise, and dried bay leaves. Stir-fry 1-2 mins until fragrant.
7. Add pork belly and shallot back into the pot. Mix well.
8. Add the beer into the pot gradually. Bring to a boil for 5 mins. Add dark soy sauce.
9. Add water remained from soaking shiitake mushrooms (or just hot water) until all ingredients are covered with liquid. Cover with a lid and simmer with low heat for 45-60 mins.
10. Boil eggs for 10 mins. Remove the shell. Simmer the eggs into the braised pork belly for at least 15 mins before serving.

Serve with rice.

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*Enjoy!*  
*Sai*

Wishing you all a great weekend ahead!  
Mrs Woolly's General Store Team

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