



# Hello!



Shelley joined our front of house team at Mrs Woolly's General Store in 2020. Most of the Glenorchy locals will know her as she's lived here for close to 20 years now. She has wandered around the world for about 20 years, mostly working as a raft guide, spending most of that time in Nepal and the US. She came back to New Zealand and eventually ended up in Glenorchy, and she's now lived here longer than she's lived anywhere else. She used to work as a river guide on the Dart River for several years, and spent about 10 years mowing much of Glenorchy's grass. Now she finds herself behind the counter at Mrs Woolly's General Store.

Shelley loves being outside, in the mountains, rivers, the lake, the sun and the rain, just not the wind! She enjoys tramping, playing music, and reading. She loves being able to go for a wander or a bike ride from where she lives without having to drive anywhere. Shelley doesn't enjoy cooking, so she didn't share a recipe with us. Instead, she's shared with us her favourite quote from John Muir:

*"I only went out for a walk and finally concluded to stay out til sundown, for going out, I found, I was really going in."*

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## Courgette, Pea and Basil Soup

*Well, looks like winter has popped in uninvited, so instead of a salad recipe we had for you, here is a quick and simple soup that you can make on days like these.*

Serves up to 8 kiwis

### Ingredients

75ml		olive			oil
1	head	of	garlic	(cloves	separated and peeled)
About	6		courgettes	(chopped	into 3cm thick slices)
1l			vegetable		stock
500g			frozen		peas
50g			basil		leaves
200g	feta	(broken	into	small	pieces)
1tsp	of	finely	grated	lemon	zest
Salt			&		pepper

### Method

1. Put oil in a large saucepan and place on a medium-high heat
  2. Add the whole garlic cloves and fry for 2-3 minutes, stirring frequently, until they turn golden
  3. Add the courgettes, 2 teaspoons of salt and lots of pepper and continue to fry (and stir) until starting to brown
  4. Pour the stock and 500ml of water and bring to boil on a high heat. Cook for 7 minutes, until the courgettes are soft but still bright green.
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5. Add the peas, stir through for 1 minute, then add the basil. Remove from the heat and using a blender or liquidizer, blitz the soup immediately until it is smooth.

6. Serve topped with feta and lemon zest. Finish with a drizzle of oil and a good grind of pepper.



## **SAVE THE DATE**

### **Mrs Woolly's Market Day 2021**

**Sunday 7 February (Waitangi Weekend)**

We have planned a special day filled with fun activities for the whole family this Waitangi Weekend, so come on down and join us!

**20% off Storewide**  
**Market stalls**  
**Live music**  
**Food Truck open for lunch**  
**Kids face painting**  
**Local wine tasting**

Find out more details on the Facebook event page, and register your interest to receive updates.

***[Head onto Facebook event page>>](#)***

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Next week is the last time we'll open the Food Truck on Tuesdays this season. We will continue to open the Food Truck on Fridays from 5.30pm to 8pm until the end of February, and the taco menu will rotate along with the other menus on Fridays.



### **Friday 22 January - Curry**

From 5.30pm to 8pm

All curries \$16.50

#### **Chicken Green Curry**

Thai style curry served on coconut rice with fresh herbs and peanuts

#### **Beef Rendang Curry**

Malaysian rich and tender beef stew served on coconut rice with fresh herbs and roasted coconut

#### **Vegan Tikka Masala**

Roasted vegetables and tofu in rich Indian style spiced curry, served on coconut rice with fresh herbs and almonds

**Add a warm garlic flatbread for \$3.50**

All curries are gluten free, dairy free and mild-medium spiced. Ask our team to add chili for extra heat.

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## Tuesday 26 January - Tacos

From 5.30pm to 8pm

1 Taco \$8 | 2 Tacos \$15 | 3 Tacos \$21

Braised beef GF

Grilled chicken GF

Black Beans and Corn (Vegan)

With tomatillo salsa verde, cotija cheese, guacamole, slaw, sour cream, coriander and lime.

Baked Tortilla Chips with cheese with tomatillo salsa verde, guacamole, sour cream GF (Vegan on request) \$10

Side of beans and corn GF, VG \$5

All tacos are served on corn tortillas and are gluten free.

VG Vegan | GF Gluten Free

## Dessert on Tuesdays and Fridays

### Ice Cream Sandwich GF (VG on request) \$8.50

Fresh cinnamon and peanut butter cookie with your choice of Mrs Woolly's Gelato vanilla or chocolate (vegan), served with chocolate sauce (vegan)

Don't forget to bring your own container to get \$0.50 off!



From Monday 25 January onwards Mrs Woolly's General Store will close an hour earlier.

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From Monday 25 January  
Monday to Friday  
8am - 6pm

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# MRS WOOLLY'S SPECIALS

Our special offers are valid for 2 weeks - until Thursday 4 February



**Zamora Sausages 450g**  
Now only \$10.90 each



**Tea Total 20 pyramid bags**  
Now only \$12.90

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**Lemons**  
Now only \$1 each



**Donovan's Chocolate Drops -  
Milk/Dark chocolate**  
Now only \$5

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

[MrsWoollysGeneralStore.nz](http://MrsWoollysGeneralStore.nz)  
**03 409 0051**

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