



# Hello!

Alice was born in Whanganui and grew up in the Wairarapa. She first came to Glenorchy in 2006 to do a summer season with DOC. Alice joined our team in October 2019 as a General Assistant, and we're so pleased to have her, always with a lovely smile first thing in the morning.

Alice is a very talented artist, she likes to draw birds and says she would like to practice oil painting more. She makes beautiful cards with her drawings, which are also for sale at Mrs Woolly's.

Alice also likes to keep herself active, doing at least one lap of the boardwalk most days with either her dogs or child.



She has shared with us her go-to birthday cake recipe. She said this recipe is an absolute winner - quite literally as she won first place with this in the Victoria sponge cake section at the Flower Show a few years ago.

This recipe comes from a cookbook called 'Goodbye Gluten'. Make sure to check it out below and give it a go for the next birthday party! Don't forget to let her know what you think when you next see her in the store.

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## New Vegan and Vegetarian Options

### Bean Supreme tofu and vegan burger patties!

Delicious and easy options for a quick and nutritious meal.

Tofu \$5.60

Kumara burgers \$9.80





### **Eggs - Pick your own!**

We have dropped our prices and started selling our eggs per unit. You can now choose how many you'd like and place them inside a paper bag, or bring your own egg carton.

60 cents each

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Conservation Week 2020 starts 15 August and we would like to support DOC encouraging everyone to see nature through new eyes.

Since the COVID-19 lockdown, many of us slowed down and looked at our lives and the world differently. So, we're inviting you to enjoy a fresh perspective on our natural spaces and unique wildlife, and boost your wellbeing by immersing yourself in nature.

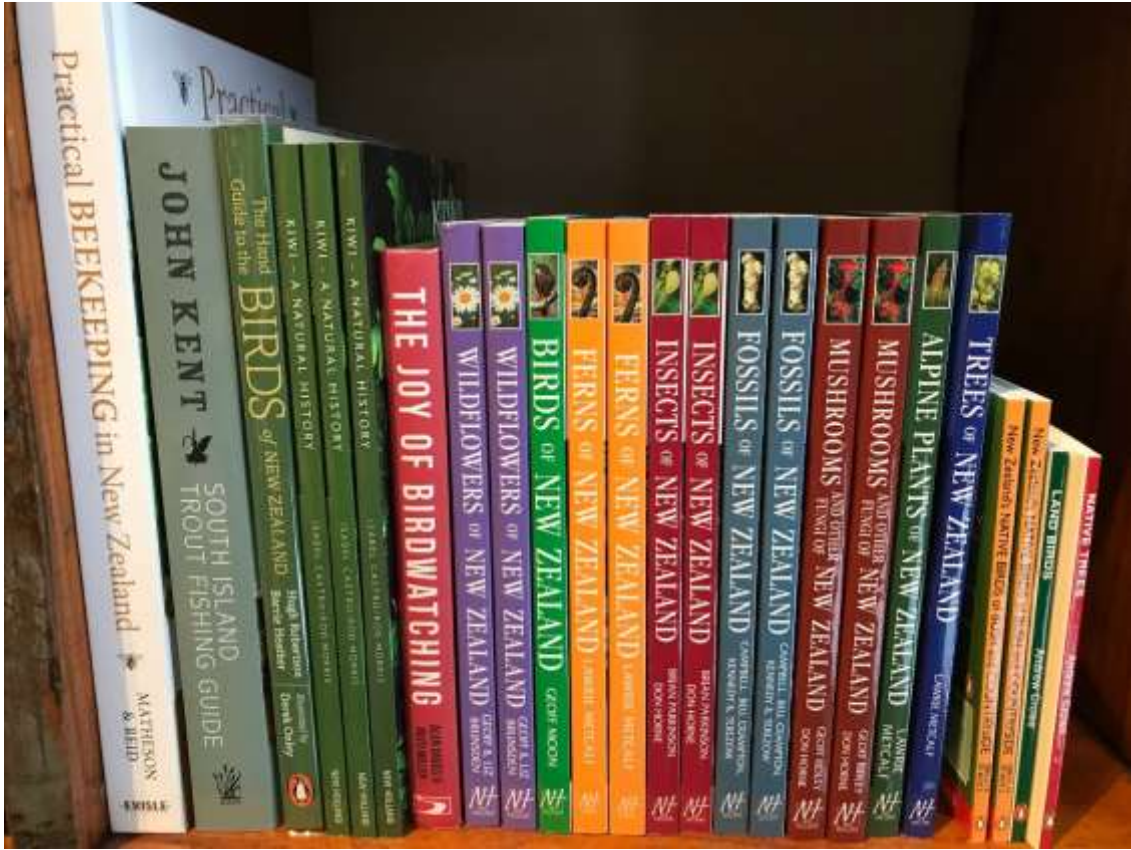
Engage online, at activities or events, or by exploring your own backyard to embrace what's always been there; look, listen, breathe and feel.

There is a whole lot of activities and events happening. Find out more on their website via the link: <https://www.doc.govt.nz/news/events/conservation-week/>

To celebrate conservation week, we have put all of our books about New Zealand nature, birds, wildlife, and tracks on special.

**Get 10% off starting today until Thursday 20 August.**

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Books about New Zealand wildflowers, birds, ferns, insects, fossils, mushrooms, alpine plants, trees, natural history, bees, tramps, day walks, and more.

**Adult books starting from \$12**



Kids' books are also on special. Books with engaging and illustrated stories about Aotearoa's wildlife and bees. A great way to start a conversation with the little ones.

**Kids' books starting from \$23**

# MRS WOOLLY'S SPECIALS

Our special offers are valid for 2 weeks - until Thursday 20 August



**ALMOND,  
COCONUT &  
SOY MILK**  
**\$4.80**  
From \$5.40

**Dairy free milk - all options**  
Almond, coconut and soy \$4.80



**SPINACH  
NOW ONLY**  
**\$4.50**  
From \$4.90

**Spinach**  
Now only \$4.50

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**All EcoStore Products**  
10% off across all range



**Streaky bacon**  
Now only \$7.90



## **Raspberry and Vanilla Sponge**

by Alice

### ***Ingredients***

*4 large eggs, room temperature*  
*3/4 cup caster sugar*  
*1/3 cup cornflour from maize*  
*2/3 cup gluten free flour mix*

*1/2 tsp baking powder, gluten free  
1 tsp cream of tartar  
1/2 tsp baking soda*

### ***Cream Filling***

*1/2 cup raspberry jam  
300 ml cream  
2 tsp vanilla extract  
1 tbsp icing sugar, gluten free  
extra icing sugar for dusting*

### ***Method***

- 1. Preheat oven to 175°C*
- 2. Prepare two 20cm round cake tins by lining the bases with baking paper. They need to be deep tins or the mixture will flow over the tops.*
- 3. Using an electric mixer beat the eggs and the caster sugar on high for 10 minutes until very thick and creamy.*
- 4. Meanwhile sift the flour mix, baking powder, cream of tartar and baking soda three times. This helps aerate the flour mix so the sponge will be as light as possible.*
- 5. Gently fold in to the egg mixture using a large metal spoon. Be careful not to over mix.*
- 6. As soon as there is no more visible flour, stop mixing. This ensures as many air bubbles as possible will be in the mix.*
- 7. Divide mixture evenly in to the two cake tins and level the tops.*
- 8. Bake for 20-25 minutes until the cakes spring back when pressed with a finger.*
- 9. Carefully remove from the tins to a wire rack to cool completely.*
- 10. Sandwich the two cakes together with the cream filling.*

### ***Cream Filling***

- 1. Place one cake topside down on a cake plate. Spread with the raspberry jam.*
- 2. Whip the cream, vanilla and icing sugar until it holds its shape, being careful not to over whip. Spread over the jam. Place the second cake on top.*
- 3. Dust with extra icing sugar.*

*Happy baking!  
Alice*

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

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