

Just Around the Corner

The shop is running successfully and the new displays are popular. Now that the Christmas rush is over, Gail and the team are planning new lines for the Spring.

Just in are: fat balls, nut and seed blocks for wild birds and Rawhide dog chews. The new bread and fruit/veg lines remain very popular.

Post Office Services

A year in to running the Post Office, we are aware how valuable the service is and are determined to keep it running.

Jackie and Glynis are keeping the service running efficiently. After 12 months we can now see how the financial side is going. The Post Office pays the shop a commission based on the amount of business we do. This pays for about one third of the wage costs, the remaining two thirds being made up by the shop, currently about £5000 a year. The shop can bear this at the moment. With a small increase in daily shop sales and more use of the Post Office, we would cover these costs and keep the service running as now.

The Management Committee is exploring sources of funding but, if available, these would only be short term one-off grants.

How can you help?

- Use the shop and Post Office regularly. If we are not stocking what you need then please tell us.
- Volunteer as a shop assistant. When staff or volunteers are away it places an extra burden on those left, especially when the post office also needs cover.
- Write to your MP expressing your concern that your community shop is having to subsidise a public limited company, namely Post Office Ltd.
- Take part in our bonus ball lottery and help towards our running costs

Coming up

Valentine's Day14th February

Mothering Sunday 11th March

Easter 2nd April

Easter is coming and we are stocking up with new as well as your favourite lines.

Chocolates and sweets from £1.75, Boxes and tins of biscuits. Hot cross buns and Easter biscuits.

Increased range of wines, and of fruit and vegetables. New ranges of cards and wrapping paper. When available, small bunches of fresh spring flowers.

All subject to availability.

Onion Soup Recipe

Here's a hearty soup for a cold winter's day and can be prepared in under an hour.

Serves 4

3 tablespoon of oil

½ Kg (1lb) onions

1 level tsp of brown or demerara sugar

1 Litre (1¾ pints) of beef stock, or water and a stock cube

4 tablespoons of dry white wine

Seasoning to taste

4 thick slices of bread

Cheese such as Blue Vinny

Method

Peel and slice the onions thinly. Add these to the butter and oil heating in a heavy pan. Cover and cook over a gentle heat for about 12 minutes so that the onions are soft. Stir in the sugar and cook over a moderate heat until the onions start to brown. If you do not have any stock, add a stock cube to the water and bring to the boil. Add the stock and the wine to the onions. Taste the soup and add seasoning if required. Simmer gently for 30 minutes minimum.

You could prepare this soup the day before it is required and that will only enhance its taste once re-heated! Toast the bread. Pour the soup into bowls and break the toast onto the soup. Crumble the cheese onto the toast. Enjoy!

All of the ingredients for this onion soup can be bought in the village store.

Did You Know?

The Post Office offers a range of banking services. Access your personal bank account and make cash withdrawals, deposits, balance enquiries and cheque deposits.

Store Winter Opening Hours

Monday - Friday..... 07:00 – 17:00

Saturday..... 07:30 – 13:00

Sunday..... 08:00 – 10:30

Post Office Opening Hours

Mon, Tue, Thu, Fri..... 09:00 – 12:00

Wednesday..... 09:00 – 11:30

Saturday..... 10:00 – 12:00

Easter Opening Times

Store

Good Friday, 30th March 08:00 – 10:30

Saturday, 31st March..... 07:30 – 13:00

Easter Sunday, 1st April . 08:00 – 10:30

Easter Monday, 2nd April 08:00 – 10:30

Post Office

Good Friday, 30th March Closed

Saturday, 31st March..... 10:00 – 12:00

Easter Sunday, 1st April Closed

Easter Monday, 2nd April..... Closed

Thanks Again

Thank you for your support and through it, your support for the community.

**The store is here for you
Can you be here for the store?**

Bishops Caundle Community Store