



"The Caffe With a Difference..."

Welcome to our Fourth Quarterly Newsletter for 2008 BUONGIORNO NEWS

THIS MONTHS CUSTOMER FEEDBACK WINNER

Congratulations to Rebecca of Trott Park, enjoy your \$25 gift voucher with us.

A SNEAK PEAK OF UP- COMING WINE SPECIALS

HOUGHTON THE BANDIT SHIRAZ

Brilliant, ruby red with garnet hue. Aromas of ripe cherries and Satsuma citrus, floral violet notes and hints of nutmeg and cinnamon spice.

HOUGHTON THE BANDIT SAV BLANC PINOT GRIS

Bright and vibrant with pale straw and green tinge.

Aromas of intense lifted characters of lychee, guava and passionfruit.



October saw Caffe Buongiorno O'Halloran Hill successfully win the 2008 Small Business Champions Awards in the Restaurant category for South Australia. We have been fortunate enough to now win this prestigious award two years running. The national finalist presentation took place at Star City Sydney in early November where we were proud to represent ourselves and the quality of small businesses in South Australia.



Owners Tony and Lennie Russo with General Manager Bart Rucinski at the National Wine Centre



Meet and greet with Martin Hamilton Smith



Promotional Video and Dynamic Digital Signage

We are proud to launch our official promotional video. A fun and professional presentation of our product, service and ambience can now be view on our web site www.caffebuongiorno.net.au or visit www.youtube.com to view the 2 minute clip in full. The video has also been uploaded onto our new digital screen within the caffe. The screen offers advertising space for local and state businesses utilizing the latest innovation to promote to a captive target audience. If you would like more information regarding the possibility of advertising on this screen please contact @DS Adelaide office on 8362 5020 or visit their website at www.atads.com.au for more details.

Girls Pink Night Out Fundraiser

Sunday the 16th of November saw our caffe host a cancer awareness and fundraiser dinner for 50 women supporting the cause. The ladies enjoyed the pink themed evening over a few hours and a wonderful dining experience. The event raised \$1000 for cancer research. Thank you to Sheron Bruce and Taryn Edwards for organizing and choosing Caffe Buongiorno O'Halloran Hill as their preferred location.

The Christmas Season

Please make your reservations now for the festive season. Don't miss out on a table for your work Christmas dinner, club break up or family gathering. Call us today on **83811744** or reserve your table online. Please note that we will be closed Christmas Day. On behalf of the entire team we wish all of our patrons, suppliers and friends a very Merry Christmas and a happy prosperous New Year.



Great Service ✓ Great Coffee ✓ Great Food ✓



Winner Best Family Restaurant 2006
Finalist 2007
Finalist 2008



Finalist 2006



Finalist 2002
Winner 2005
Winner 2006
Winner 2007



Gold Award For Excellence 2007 & 2008
Champions Award For South Australia 2007 & 08
National Small Business Winner 2007



Lennie Russo
Winner
Women In Business Award



Voted Best Place For Pizza By Listeners

Environmentally Friendly Bags

In anticipation of next years ban of plastic carry bags as of January 1st we would like to encourage all who order our take away meals to make the change now and bring in their own environmentally friendly bags. This will make the transition and habit easier by the time January arrives.



A Wireless Lunch

Our restaurant has now become an internet hot spot. This means that you can now bring in your laptop and wirelessly connect to the internet through our network. Please ask one of our friendly staff for the network security password. Happy surfing.



The ATADS digital signage monitor is now available for local business advertising.



Girls Pink Night Out Fundraiser

Wine Trivia and Fun Facts

- The wreck of the TITANIC, holds the oldest wine cellar in the world and despite the depth and wreckage, the bottles are still intact. Happy diving.
- Cork was developed as a bottle closure in the late 17th century. It was only after this that bottles were lain down for aging, and the bottle shapes slowly changed from short and bulbous to tall and slender.
- In the 1600's thermometers were filled with brandy instead of mercury.
- The average age of a French oak tree harvested for use in wine barrels is 170 years!
- Nebuchadnezzar is the largest wine bottle and holds 15 litres or 120 glasses of wine.
- High-quality dry table wines has about roughly 600 to 800 grapes per bottle.

IN LOCAL NEWS

The Sammy D Foundation is set to have its official community launch on the 29th of November at the South Adelaide Football Club, Hickinbotham Oval from 10am. Tickets for the event can be purchased from Moshix 1300 438 849, ICA Morphett Vale and at the Southern Adelaide Football Club. All proceeds go to the Sammy D Foundation, supporting young South Australians in sport, fitness and life skills. For more information visit www.sammydfoundation.org.au

A recycling centre that turns business waste into children's craft has been set up in Hackham. The Waste Nott Recycling Store is located on Gates Road, as has been established to help reduce business carbon footprints by recycling craft items for the use of children.

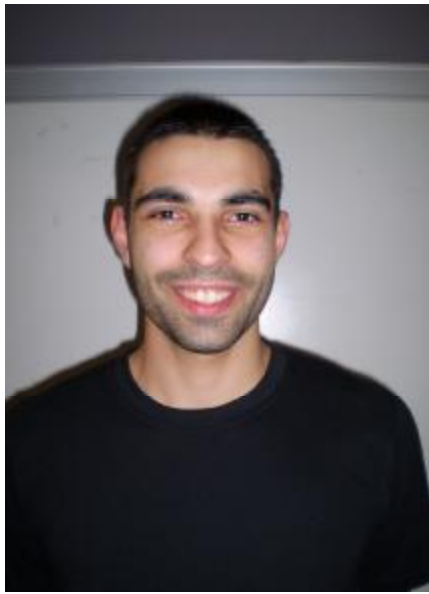
Sniffer dogs will be used for the first time to detect drugs at the annual schoolies celebrations at Victor Harbour this weekend. More than 25,000 school leavers are expected to converge to celebrate the end of year exams and school years.

Artist registration is now open for the Adelaide 2009 Fringe. The Fringe is urging all artists to register to participate in the largest Fringe Festival in the southern hemisphere. Visit www.adelaidefringe.com.au. Old South Road, Old Reynella from Reynell road to Oval Road will be temporarily closed on Sunday the 23rd of November between 10.45am to 11.30am due to the Lions Reynella Heritage Fair.

If you would like to receive this news letter via email please fill in your details and place them in the customer feedback box you could win a voucher to spend at the café valued at \$25.00

This mailing list is confidential and will not be passed onto a third party. To unsubscribe please send an email to admin@caffebuongiorno.net.au with the word unsubscribe in the subject line

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STAFF PROFILE

Name: Salvo Motta

Age: 22

Time at Caffe Buongiorno O'Halloran Hill?: 3 months

Why do you enjoy working with us?: The front of house team is very friendly. The owners come from the same region of Italy as I am from. The general manager is Polish just like my best friend.

Favourite meal here and why?: The traditional Italian bruschetta because its made from very fresh roma tomatoes and soft bocon-cinni cheese.

Ambitions for the future?: Short term is to improve my English skills. Study to become an accountant, run my own business and travel.

What do you do with your spare time off?: During my time off I enjoy gardening, watching and playing soccer, spending time with my wife and taking the dog to the dog park.

Eventhough Salvo has not been with us long, he brings much experience in the traditional methodology of making pizzas. We welcome his fresh ideas and recipes which will make their way onto our Monthly Chefs Specials very shortly. Sal not only makes world class pizzas, but is also a qualified barista, putting much love and care into his coffee making. We welcome you and look forward to a long and warm stay with us.

WEB SITE

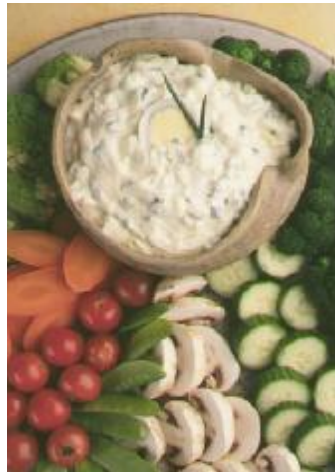
Just a reminder regarding our web site. Visit [www.caffe buongiorno.net.au](http://www.caffebuongiorno.net.au) for the latest news, competitions, menus, marketing, the ability to reserve online, feedback forms, gift voucher requests and much much more.

RECIPE

Home Made French Onion Dip

Ingredients

- 2 large onions sliced
- 50g of butter
- 1 tablespoon salt
- 1 tablespoon crushed garlic
- ½ tablespoon white pepper
- ¼ cup brandy
- ¼ cup of sour cream
- 400g cream cheese
- ¼ cup of hot water



Method

Allow cream cheese to be left out for a few hours at room temp to become soft or place in bowl, cover and put in microwave for 1 ½ mins. Place sliced onions, butter, salt and pepper in a fry pan and place on heat. Allow butter to melt and onions to become brown. Once onions are browned add brandy and allow the alcohol to be flamed. Add onions, sour cream and cream cheese into food processor and blend on hi speed for approx 2 mins while adding water slowly to thin out dip. Remove and place in containers. Label, date and store in fridge. Allow setting for 2 hours in fridge and ready to eat. If correctly stored in fridge at right temperature should last for up to 2 weeks.

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