

Has your local chippie made the cut to be one of the top 18 in New Zealand? that's life! asked our regional finalists why they should be the winner of the 2011 Best Chip Shop Competition...

THE 18 REGIONAL FINALISTS

he NZ Chip group is once again running the annual search for New Zealand's best chip shop, ensuring our hot chips are being cooked to the highest standard. In 2009 Oceanz in Silverdale, Auckland took the number-one spot as New Zealand's top chip shop for producing the nation's top chips!

All shops in the competition have completed industry standards training, making sure their customers receive the healthiest and highest quality chips possible.

The 18 finalists have been chosen though combination of public text voting and mystery judging looking at aspects

including chip auglity, chip freshness, colour, shop cleanliness and customer service and chip fat analysis. The six regional winners and Grand National winner of New Zealand's best chip shop will be chosen by a panel of judges. To find out which of these shops is the Best Chip Shop of 2011, watch for the announcement in that's life! magazine in November.



A PROJECT OF THE CHIP GROUP"



BIG J'S TAKEAWAYS IN MT WELLINGTON, AUCKLAND Having been a qualified chef for 25 years, I believe eating at a takeaway shop is not iust about stereotypical areasy food.



FISHSPOT IN THE PLAZA IN PALMERSTON NORTH We provide customers with the highestquality and freshest fish 'n chips in a clean, modern environment.



FISH STOP IN GLEN EDEN, AUCKLAND We work hard to find and prepare a better chip. We are grandmothers and take pride in producing healthy chips every time.



GOLDEN COBWEB RESTAURANT IN ALEXANDRA

We use the best cooking oil and the chips, and we have been awarded the Regional Finalist Prize in the last two competitions.



HASSALL STREET TAKEAWAYS IN TIMARU

We apply quality control and food safety principles to the way we work. Our team provides great customer service.



HOT STUFF TAKEAWAY **IN NGARUAWAHIA** Our customers said our fish 'n chips always are the best and we've got strong support from our community!



IVAN'S TAKEAWAYS IN GLENFIELD, ALBANY Our customers are very happy and very proud of our chips. Heaps of customers say they love our chips so much!



MAC'S FRESH FISH & CHIPS IN MASTERTON

We use the freshest ingredients and our shop has recently been renovated. We have also been a finalist in 2007, 2008 and 2009!



OCEANZ BOTANY DOWNS IN AUCKLAND

Good systems and the best quality products allow our cooks to produce consistently high quality chips for our loyal customers.



SO FINE SEAFOODS IN AVALON, LOWER HUTT Our goal is to provide a better and healthier chip by lowering the fat content by using the shake, bang and hang technique.



THE SANDS FISH & CHIPS IN TAHUNANUI We work hard to maintain the standards we set based on experience, and pride ourselves on a quality product that deserves to win.



THE FRYING DUTCHMAN **IN AHURIRI, NAPIER** We provide customers with a superior product in a clean, welcoming environment. We want every customer to leave with a smile.





OCEANZ SEAFOOD SILVERDALE IN ARKLES BAY, WHANGAPARAOA Our customers are our business and we're

dedicated to making them feel part of the family with a top-quality product



RIC'S GALLEY TAKEAWAYS IN PORTOBELLO, DUNEDIN

We're not just your average fish 'n chip shop. Freshly caught fish are deep-fried, baked or in a burger with our carefully prepared chips.



OCEANZ SEAFOOD ALBANY IN AUCKLAND

We take our chips seriously and work hard to make them healthier and tastier. We swear by the shake, bang and hang rule!



OPPIES FISH AND CHIPS IN ROTORUA

Oppies is changing people's impression of the traditional chip shop. We were named the regional winner for 2008 and 2009



SEABREEZE CITY TAKEAWAYS IN NELSON

Our chips are crisp and soft inside – the best way! We go to great lengths to have the staff and our shop well-presented.



VICTORY SQUARE FISH & CHIPS **IN NELSON**

We pride ourselves on our high-quality products. Winning would mean everything we have worked for has been recognised.