



August 2007

welcome

Firstly ... welcome, if this is your first Morrison Street Café newsletter. Each month we publish in both hard copy (this newsletter) and as an electronic version for our large database of friends. If you are a regular and haven't confirmed with us that you want to continue receiving your email newsletter then do so before September 4 (see below). If you would like to be added to our email newsletter list then fill in your details on the front of this newsletter and place it in the comments box at the front door or hand it to a staff member.

Work on the Fashion Island complex next door has finally come back above ground level after many months when it appeared they were in fact constructing an underground complex. The concrete slabs and big steel girders now appearing foretell of something exciting and we are looking forward to providing all those busy shoppers with some great food and coffee. Watch for a few changes on our summer menu to meet that demand.

newsletter changes

Upcoming changes to the law governing the use of email messages come in to effect on September 5. Basically this law states that emails of commercial origin (like this newsletter) can only be sent to recipients who have given express consent to receiving such messages from the sender. So please renew on your latest newsletter reply link or fill in the details on the front of this newsletter.

coming up

- over the next couple of weeks final alterations will be made to the cafe to bring it in line with the surrounding complex. Most of this work will be done after hours, but we apologise for any inconvenience this may cause

up-coming exhibitions

<i>Ellie Lawler</i>	<i>19 Aug - 8 Sept</i>
<i>Yemaya Spence</i>	<i>9 - 29 Sept</i>
<i>Angela King</i>	<i>5 - 25 Aug</i>
<i>Julia Lyn</i>	<i>26 Aug - 15 Sept</i>

morrison's recipes

Assistant chef Miranda has been making some gorgeous cakes lately and here's a Cake of the Day that disappears very quickly. It can also be made with feijoas or canned guavas.

miranda's strawberry & apple shortcake

*180gm butter
1 cup sugar
1 egg
1/2 tsp vanilla essence
juice of 1 lemon
250gm flour
1 tsp baking powder
500gm strawberries
2 chopped apples
1/2 cup sliced almonds
brown sugar*

Cream butter and sugar, then add the vanilla, egg and lemon juice. Sift in the flour and baking powder, mix. Grease a 23cm loose-bottom tin and line with baking paper. Spread 2/3 of the dough over the base of the tin. Mix apples and strawberries and spread over the dough then cover with teaspoons of the remaining dough. Sprinkle with brown sugar and sliced almonds and bake at 180C for 50 - 60 mins. Cool, dust with icing sugar and serve with softly whipped cream flavoured with cinnamon. Serves 8.

coffee card draw

Congratulations to:

Heidi Radel

Colin Wright

Call in to the cafe during the next month to receive a Morrison Street cookbook and a bag of Atomic coffee, ground to your needs

Give us your feedback - mail us back!

We love to hear your feedback on what we do here at the cafe

many thanks
the team @ Morrison Street