



February 2007

welcome

Well, it's been a long time coming, but work has finally started on the new Fashion Island retail centre surrounding us. And as exciting as that may be it is also going to cause some disruption here over the next few months. We apologise for any inconvenience resulting from this but intend to maintain the ambience inside the café as it has always been – lots of good food, great coffee and pleasant company – with a bit of added noise.

Morrison Street (the roadway) is now closed, as is the carpark. We have retained disabled and service access through to the rear of the café by a walkway from the Hardy Street end of Morrison Street. The courtyard is still open at this point but will close shortly for a while, but we now have several tables on Hardy Street so you can continue to enjoy the outdoors.

paint-it-pink mandalas

Through to Mar 3 the Front Gallery is hosting a collection of pink mandalas by artists from around the world in support of breast cancer awareness. Mandala is a Sanskrit word meaning 'circle' or 'radiating from the centre'. Breast cancer brings powerful emotions of transformation to the surface; mandalas can make the journey both more meaningful and more manageable. The Paint-It-Pink Mandala Project incorporates the mandala symbol with pink, the colour associated with breast cancer awareness. Together they represent a growing body of art supportive of healing and transformation and a hopeful cure. Framing of this exhibit was made possible in part by a grant from Creative New Zealand, Nelson City Council and Hot Yoga of New Zealand. Call Claire at Hot Yoga for more details (ph 548 2298).

wine of the month winner

Winner of the Richmond Plains Wine of the Month draw for December-January is Paul Holm

coming up

- Tuesday Feb 20 is Shrove Tuesday, a time on the Christian calendar of celebration and feasting when families use up all the foods they won't be allowed to eat in the 40 day lead-up to Lent. Here at the café it is PANCAKE DAY so come and enjoy a tasty pancake.
- Watch out for the release of our new autumn menu in mid-March

morrison's recipes

This laksa has become a firm favourite on our current menu, and will be rolling through to the new autumn one as well. But if you want to make it at home, here's the recipe. Ingredients are available from local Asian food stores and supermarkets.

fish and mussel laksa (serves 4)

laksa stock

1 litre water

1/4 cup roughly chopped coriander

4 kaffir lime leaves

1 stick lemongrass

25mm (1") fresh ginger, roughly chopped

Bring all the above to the boil. Simmer for 10 mins. Strain.

laksa soup

1/2 jar laksa paste

1 x laksa stock (above)

3 tbsp fish sauce

375ml coconut cream

1 chilli, finely chopped

2 tbsp lemon juice

1 tbsp brown sugar

Saute laksa paste on a low heat for 5 mins, stirring regularly.

Add remaining ingredients. Bring to the boil only. Serve.

We serve it with noodles, bok choy, mussels and fish. There are many other options from chicken to vegetarian.

coffee card draw

Congratulations to:

Anne Rush

John Francis

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

up coming exhibitions

Pink mandalas

11 Feb – 3 Mar

Rachel Pratt

4 – 24 Mar

Katie Poole

18 Feb – 10 Mar

Antoinette Wastney

11 – 31 Mar

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

