



February 2008

welcome

Isn't this summer fabulous? Lots of long hot days (well, almost hot) and lovely warm nights. Who needs to travel away at this time of year when Nelson is shining at its best. Our customers have been enjoying the new terrace area outside during the good weather. A nice tasty platter of food, a long cool drink and some good friends is all it takes.

We will be releasing our late summer menu in early March. As usual it has been designed around the bountiful seasonal foods available over that time. Look forward to some very interesting choices.

something about coffee

In New Zealand the word 'barista' is floated around freely to describe someone who makes espresso coffee and is enthused or even very passionate about what they do, with a love of all things coffee. However, in Italy, where the term comes from, barista is the term for a bar-tender, and describes someone who prepares both alcoholic and espresso drinks, even without the passion.

cable bay cafe

And if you haven't already made it out there, put aside time to visit our sister cafe at Cable Bay. Now the peak rush has passed please note new opening times and days

Fri-Sat 10am to 7pm

Wed, Thurs & Sun 10am to 4pm

Mon-Tues closed

The menu is excitingly different, focusing on seafood, but with a few other treats in there as well. Call ahead for a table - 546 8799

what's hot

This month's best seller has been the Salmon Hummus Rolls. These super tasty omelette rolls are filled with a very decent amount of smoked salmon and served with spinach, hummus and lemon. They're wheat and gluten free and will be staying on the new menu. Come and try them for yourself!

morrison's recipes

Here's one of our most popular baking items, Ginger Gems, which sell out quickly whenever they appear on the counter. Even better, they're easy to make, and you don't need special gem irons to cook them in. Muffin tins are just fine.

ginger gems

270gm golden syrup
170gm butter
1 ½ cups flour
¾ cup brown sugar
¾ tsp baking soda
¾ tsp baking powder
¾ tsp ground cinnamon
1 ½ tbsp ground ginger
½ tsp mixed spice
½ tsp nutmeg
¾ cup milk
2 small eggs

Melt golden syrup and butter together.
Whisk in milk and eggs.
Combine all dry ingredients together
Combine wet and dry ingredients together well with a whisk
Pour into greased muffin tins or gem irons, but only fill ¾ full as they will rise
Bake at 180C for approx 20 mins, or until a skewer comes out clean.

coffee card draw

Congratulations to:

Lisa Antonelli

Colin Wright

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

up-coming exhibitions

Kathy Mortimer	10 Feb - 1 Mar
Helmut Gottschalk	2 - 22 Mar
Soe Aung	10 Feb - 1 Mar
Jeana Packer	2 - 22 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