



June 2007

## welcome

Like the seasons, our staff here change very regularly. It seems to be in the nature of the hospitality industry; that staff can work their way round the country or island, moving from employer to employer to suit their location, or working seasonally between semesters. And despite easily retaining our key staff through all the ups and downs of cafe management our floor staff are as nomadic as cafe workers anywhere. This month we farewell Sharon and Kelly who are both heading back overseas for more travel, and Kirsty, who has moved on to other things. To replace them we welcome Jamie and Magan, and Max is back after being away through injury. And it's a special goodbye to Amy, our smiley front-of-house girl and barista, who is leaving in early July to study. Head chef, Karen, has headed off on an extended overseas trip between menu changes. Brendon has stepped up to fill her shoes and we also welcome Miranda to help out in the kitchen while Karen's away.

## coffee tips

Here's a quote from the 'Ask Emma' page on Atomic Coffee's website. Many of you will remember Emma, who was here for many years and now heads Atomic's sales in the South Island (among lots of other things coffee). She answers the question as to why coffee is best used freshly ground?

*Good coffee should, ideally, taste like it smells. Coffee, once ground, oxidizes at a fast rate making the coffee go rancid. This can take time but not a lot! you will notice significant flow rate, colour and taste [changes] within 30mins of being ground, never mind a day. Ground coffee tends to be hygroscopic too, rapidly absorbing and expelling moisture. In short your coffee will taste better if you grind it to order.*

## coming up

- Our new winter menu was launched May 31. Come and try it - there's lots of nice new flavours

## up-coming exhibitions

Josh McMillan	17 June-7 July
Marlene Wood	8 - 28 July
Lisa Antonelli	3-23 June
Jessie Christieson	24 June-14 July

## morrison's recipes

Here's one for those colder days when root and vine vegetables hold such potential. Next time you're roasting a pan of veges do a few extras and use them for soup. What's more, this warming soup is wheat and gluten free.

### winter roasted vegetable soup

1/4 pumpkin  
2 kumara - any colour  
2 parsnips  
2 carrots  
2 red onions  
5 cloves garlic

Roast the above veges with oil and seasoning at 220C for 25 mins - or until almost cooked.

Put the roasted veges in a large stockpot with

2 1/2 litres water  
1 knob butter  
2 tbsp sweet chilli sauce  
1/4 cup white wine

Simmer till all veges are soft. Place in a food processor or blender and whizz until smooth.

Serve with coconut cream or yoghurt

## coffee card draw

Congratulations to:

Lisa Antonelli

M Wendelborn

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