



June 2009

welcome

The whole issue of sustainability seems to have hit a critical mass as the media bristles with articles on eco-everything, vineyards go green and the option to buy carbon credits to cover air travel becomes mainstream. It's a fascinating process, and, at every turn we're being told of new ways to counter our excessive consumerism and wasteful ways.

Here at the cafe we are very aware of the waste we create, often just through having to maintain high standards of cleanliness and service, and have decided to do something about it. The Reduce, Recycle, Re-use policy is a good place to start. We have recently joined the BYOC (bring your own container) project, encouraging people to bring their own cup for a takeaway coffee or own container for takeaway food. We have bagged coffee grounds available for those keen gardeners, and are working on realistic ways to recycle as much of our waste as possible. Watch this space.

coffee card draw

Congratulations to:

John @ Everyman
Louise @Office Max

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

what's hot

This month's best seller has been the BLAT. This substantial bacon, lettuce, avocado and tomato sandwich (with mayo) has been on the menu for years. It never changes and is still one of our best sellers, regardless of what else is on the menu.

retail area

Try a pack of our in-house muesli, spiced nuts or our wheat and gluten free bread. And ask at the front counter for our cashew nut & capsicum pesto, in-house mayonnaise and hummus, which are all in the chiller. Plus there's hemega3 hempseed oil and Kakariki's EV olive oil, several different Atomic coffees and their Fair Trade dark hot chocolate powder as well.

morrison's recipes

Here's something sweet for a change. It's been on the menu for the last three months and has been very popular. The recipe makes a lot (48 pieces) so there's plenty to give away.

coconut ice

*10 cups icing sugar - sifted
6 cups desiccated coconut
2 x 395gm cans condensed milk
2 egg whites
2 tsp vanilla essence
3-4 drops red food colouring*

Combine icing sugar and coconut in a large bowl
Add condensed milk, egg white and vanilla essence, and mix well
Divide mix in to 2 bowls
Add food colouring to 1 bowl and mix well with your hands (good idea to wear gloves)
Line a swiss roll tin with baking paper
Press in the white mix firmly and evenly with your hands
Then press the pink mix on top
Refrigerate till cold
Cut in small squares - yum

up-coming exhibitions

Dennis McLelland	7 - 27 June
Barbara Franklet	28 Jun - 18 July
Susan Kiesen	7 - 27 June
Fiona Sutherland	28 Jun - 18 July

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