



March 2007

welcome

Despite all the work going on around us here as the development of the Fashion Island complex gets underway we are still enjoying lots of people through the cafe. The demolition of the old buildings is well through and hopefully, once construction begins, the use of heavy machinery may diminish.

Thankfully there has been little effect in the cafe from all this noise; only the courtyard area has suffered to any major extent, and we now have several tables on our Hardy Street frontage for those who enjoy the outdoors. We look forward to the promise of a nice new deck area opening out to Fashion Island. Our new autumn (brrrrrr) menu was released this month and there are plenty of exciting new options to try. See the recipe opposite for something off the new menu. Staffwise we say goodbye to Jess and Lora and welcome Jordan on to the floor, and farewell Basil from the kitchen as we welcome Brendon to replace him.

coffee tips

Time for a quote from the Atomic Coffee national newsletter, Atomic Flash, which featured us in their latest issue. "Morrison Street Cafe Nelson, the most awarded cafe in New Zealand over the past nine years of the awards", Michael Guy, Cafe Magazine, after the regional win in the 2006 NZ Best Cafe Awards. Big ups to Morrison Street Cafe of Nelson, still going strong after all these years and proving a force to be reckoned with. Lawry (Sausage) and Max (Fungus) pictured behind their much loved 3 Group 95 pumping out all those morning coffees.' (sorry no pic for us)

coming up

- New menu out now. Come and try it.
- Any artists who would like to book an exhibition space here at the cafe through winter, please contact Lawry. Various spaces available in the front and rear galleries.

breakfast buzz

If you're not a morning regular here you may not have discovered the wonderful buzz the cafe has in the early morning. Often it is our busiest time of day with tables full of people enjoying a morning coffee or sharing a business breakfast before starting their own busy day. It is also the only time of day we accept bookings.

morrison's recipes

Here's something delicious off the new menu. The cake is layered - a sweet biscuit-style base, topped with a soft cake and a crunchy walnut topping. It's beautiful with cream or yoghurt and a coffee.

walnut cake

2 cups wholemeal flour
2 tsp baking powder
2 cups brown sugar
120 gm butter
1 tsp baking soda
1 cup milk
1 egg
1 tsp mixed spice
1 tsp nutmeg
1 cup walnuts

Place flour, baking powder, brown sugar and butter into food processor. Mix to a crumble. Press half this mix into a springform tin. With the remaining half crumble add the rest of the ingredients and only 1/4 cup of walnuts. Top with the remaining walnuts. Bake for 1 hour at 170C.

coffee card draw

Congratulations to:

Nicola Hewitt

Joy 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

up coming exhibitions

Rachel Pratt	4 – 24 Mar
Andy Elliot	25 Mar - 14 Apr
Antoinette Wastney	11 – 31 Mar
Ellie Lawler	1 - 21 April

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