



May 2007

welcome

Here at Morrison Street we try and support the locals whenever we can - whether it's by sponsoring local charities, donating to school galas, hosting Arts Festival events or supporting local artists. It's all part of being in a vibrant, active community. We also like to work with other local businesses wherever we can, and to enjoy the relationships that arise from those interactions. Fresh Choice in Nelson is one such example. We admire and support their dedication to stocking a generous range of organic foods and products, and for their promotion of 'Foods Produced Within 200 Kms of Nelson'. Both of these promotions benefit their customers, and ultimately the planet. And we are pleased they also prefer to stock our locally-made baking products. So if you're in a hurry and need a few Morrison Street muffins, scones or slices, just pick some up next time you're at Fresh Choice. Business working both ways.

coffee tips

May 13 saw the end of Fairtrade Fortnight, which was run to raise awareness of, and attempt to address, some of the inequalities in the international trade of commodities. Coffee is a key trading commodity worldwide.

During Fairtrade Fortnight Atomic Coffee were promoting their Essenza and Supremo coffees, both of which are Fairtrade compliant. Atomic always try to source their coffee in as fair, equitable and sustainable way as possible, and are keen to encourage NZ coffee drinkers to find out where their coffee actually comes from, how it was grown and how it was traded. To make your job easier you can buy Atomic's Essenza organic Fairtrade coffee here at the cafe, in 250gm bags retailing at \$13.

coming up

- Our new winter menu is due out May 31. Come and try it.
- Yes, we will be open on Queens Birthday Monday June 4th - 9 till 3

winery of the month

Framingham Wines is the latest winery to feature on our new menu. Watch out for their 2005 Classic Riesling, described as having rich fruit flavours and low acidity. Its lower alcohol content makes it useful either as an aperitif or with food.

morrison's recipes

Corn bread is one of those warm, comforting foods that make winter worthwhile. Originating from North America, where the native American Indians were using it long before the Europeans arrived, it is a popular food throughout the continent. In its various forms it can be either baked, fried or even steamed; our version is baked and will be served with our Full Breakfast on the new menu.

corn bread

*2 1/2 cups self-raising flour
2 tbsp caster sugar
4 tsp baking powder
2 tsp salt
1 1/2 cups quick-cook polenta
1 cup grated cheese
1/4 cup parmesan cheese, grated
1 cup chopped fresh herbs
4 eggs
2 cups milk
2/3 cup rice oil
1 red capsicum, finely diced*

Put all dry ingredients, including herbs and capsicum, into a large bowl
Mix all wet ingredients with a whisk and add to the dry ingredients. Mix well and pour into a lined swiss roll or 26cm spring-form tin.
Bake at 200C for 35-45 minutes or until a skewer comes out cleanly. Cool completely before cutting and enjoying

coffee card draw

Congratulations to:

Erice Jackson

Sara Leach

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

*Jason James 27 May-16 June
Leanne Sheppard 13 May-2 June
Lisa Antonelli 3-23 June*

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**