



October 2006

welcome

The big focus in town over the next month is the Arts Festival, held from the 13th to the 23rd October all over the region. There are the usuals like the Masked Parade, Mac's Sculpture Symposium and the Celebrate Nelson event in Trafalgar Street. And much, much more.

We are personally involved in three events - the Readers & Writers event being held here at the cafe on Oct 19 featuring Carl Nixon, a young NZ writer who writes short stories and stage pieces and is this year's Resident in Creative Writing at Canterbury Uni. We are also catering at the Sealord Celebrate Nelson event on Oct 22 - lots of those yummy Morrison Street Pancakes being served at the top of Trafalgar Street, in conjunction with Bardelicious who are providing the wine. And we are also sponsoring the one-woman show, Choice, at the Suter on Oct 18, 19 and 20. This dynamic show features Amanda-Lyn Pearson, a high-energy Australian who has received rave reviews for 'Choice' right across Australia. She runs the show, combining dance, circus, film, multi-media and soundscape.

Buy your discounted 'Choice' tickets here at the cafe for just \$23. Save \$10 a seat!!

coming up

- Winery of the Month for October is Te Mania - come and enter the draw for this month's prize bottle
- 19 October - Readers and Writers Event here featuring young NZ writer Carl Nixon
- 18, 19, 20 October - Choice, at the Suter. See above for tickets and details
- 22 October - Sealord Celebrate Showcase. Morrison Street pancakes outside Bardelicious in Trafalgar Street - yum
- The cafe will also be open that day so come on down if you want a quiet spot away from the Showcase crowds

wine of the month winner

Winner of the Renato Estate Wine of the Month draw for September is Alison Hart

morrison's recipes

Here's a nice basic one for a quick dessert if guests are coming for dinner, or for afternoon tea with friends. It makes a big cake, suitable for 12 to 14, so invite plenty of people.

carrot cake

- 1 1/2 cups self-raising flour
- 1 1/2 cups wholemeal flour
- 2 tsp mixed spice
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 2 tsp baking soda
- 2 cups caster sugar
- 6 eggs
- 2 cups oil
- 2 tsp vanilla essence
- 1 1/2 cups diced walnuts
- 4 cups grated carrot
- 1 cup sultanas
- 4 tbsp coconut

Line the base of a large spring-form tin with baking paper
Place all ingredients into a bowl or cake mixer. Mix till blended well together.
Pour into tin. Bake at 180C for 1 hr 15 mins or until a skewer comes out clean.
Cool completely. Ice with a cream cheese icing. Enjoy.

coffee card draw

Congratulations to:

Sharon Morrison

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

<i>Mike Reid</i>	<i>24 Sept - 14 Oct</i>
<i>Jane Barber</i>	<i>15 Oct - 4 Nov</i>
<i>Peter Johnston</i>	<i>17 Sept - 7 Oct</i>
<i>Jo Tyson</i>	<i>8 - 28 Oct</i>

Give us your feedback - mail us back!

We love to hear your feedback on what we do here at Morrisons

many thanks
the team @ Morrison Street