



October 2007

welcome

Amidst our busy spring schedule the big thing this month is our 10th BIRTHDAY. At the end of October Morrison Street Cafe will have been open for 10 YEARS!! Well done us. Originally housed in a much smaller building in Morrison Street we quickly outgrew that, moving into our current building in 1998. Watch for a few treats at the end of the month.

The new summer menu is out, which always brings a rush of work with things to be changed at every level of the operation. New stock bought in, new recipes to be trialled, menus to be designed, set up and printed, the till to be reprogrammed, new wine and beer matches thought out, new serving suggestions and a whole string of new dishes for the staff to become familiar with. But the best part is always the feedback from customers as they work their way through the new selection, trying a different thing each week till they hit their new favourite. We love your feedback on all the dishes, and your experience here in general, so fill in a comment card next time you're in.

cable bay cafe

As you may have seen in the local papers we have had to postpone the opening of Cable Bay Cafe due to unforeseen circumstances. Rest assured, though, we will be opening in plenty of time for summer, so keep planning those beach outings with friends and family who will be visiting through the holiday period. A new opening date will be published shortly.

We are still looking for great old photos depicting summer at the beach in Nelson. A selection of these will be hung at Cable Bay Cafe. We've had a good response so far with some really great shots being dropped off. So search out those old family shots of Tahunanui, the Abel Tasman beaches and Golden Bay and drop copies in here to Morrison Street (for simplicity we won't be returning the supplied copies). The best ones will earn their owners a \$25 voucher to spend at Cable Bay Cafe.

coming up

- Remember the new summer menu out now. Come and try it
- We will be celebrating Morrison Street's 10TH BIRTHDAY at the end of the month

morrison's recipes

These sweet little morsels are an absolute triumph - moorish and inviting without being too rich or sweet. They are just one of the delights on our new Baking & Sweet Treats menu and are delicious with coffee.

chocolate and almond truffles

*1/2 cup cream
2 tbsp sugar
200gm cooking chocolate
1/4 cup ground almonds
1/2 cup chopped roasted almonds*

Combine cream and sugar in a pot. Bring to the boil and simmer for 4 mins, stirring regularly. Let stand for 5 minutes. Add chocolate and almonds. Stir in. Chill until almost set, then shape in to balls with your hands.

Melt another 200gm cooking chocolate in microwave in 1 min bursts, until melted. Coat truffles by dunking them in the melted chocolate and taking out with skewers. Place on greaseproof paper to cool and set. Makes 14 truffles.

coffee card draw

Congratulations to:

Colin Wright

Vanessa Barnett

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

up-coming exhibitions

<i>Jo Tyson - Kids Art</i>	<i>21 Oct - 17 Nov</i>
<i>Jane Riley</i>	<i>18 Nov - 8 Dec</i>
<i>Donna Corry</i>	<i>7 - 27 Oct</i>
<i>Paul Taylor</i>	<i>28 Oct - 17 Nov</i>

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**