



September 2007

welcome

Spring is here - well almost. It feels great to have a slightly warmer wind swirling along the street some days. And although the nights are still cooling off it won't be long before we have a good selection of early summer veges in the kitchen. Which brings us to the release of the new summer menu - due out mid-October. Watch out for some succulent dishes and lovely summer salads.

cable bay cafe

The big news this month is, of course, our new baby sister cafe out at Cable Bay. Opening in the old Cable Station Cafe, which began life back in the 1920s as a tearooms, Cable Bay Cafe will become an exciting coastal destination. The menu will be broadly seafood focused, with lots of yummy extras, local wines and good coffee. There will be plenty of outdoor seating in the courtyard, and more tables indoors for those windy days. The cafe is due to open late October so start planning a few beach trips out there after that. It will be open daytimes, 7 days, all year round, with evening opening till around 7pm on Fridays - a great place for a wind-down after work on Friday, and a good spot to take visitors to our region.

In line with the new beach theme we are looking for some great old photos depicting summer at the beach in Nelson. The best of these will be hung at Cable Bay Cafe. 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

- we are hosting Readers & Writers novelist Fiona Farrell as part of the Nelson Arts Festival. Happening Oct 16 at 5.30pm, but arrive earlier for a glass of wine and a platter (extra). Tickets are \$12 or \$9 (early booking) at Everyman or online - www.nelsonartsfestival.co.nz
- remember the new summer menu due out mid-October
- we will be celebrating Morrison Street's 10TH BIRTHDAY next month - watch for a few things happening over the month

morrison's recipes

This very colourful salad has become a favourite on our current menu. The rich colours of the quinoa, beetroot and broccoli look as good as they taste. The salad can be served warm or cold.

quinoa pilaf and vegetable salad

*1 cup quinoa
1 onion, finely chopped
1 tbsp curry powder
2 cups vege stock or water
1/2 cup currants
1/2 cup sliced almonds
1/2 tsp turmeric*

Rinse the quinoa under running water for 2 mins. Strain.

Saute the onion in a pot until soft, add curry powder and turmeric. Saute for 2 minutes more.

Add stock, bring to the boil and simmer for 20 minutes or until all liquid is absorbed, stirring regularly. Stir in currants and almonds.

Vegetables: any blanched or roasted veges can be used - broccoli, fennel bulb, carrot or roasted beetroot, kumara or pumpkin, etc

coffee card draw

Congratulations to:

Sara Leach

Vera Zachariassen

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>Yemaya Spence</i>	<i>9 - 29 Sept</i>
<i>Leanne Sheppard</i>	<i>30 Sept - 20 Oct</i>
<i>Fran Gould</i>	<i>16 Sept - 6 Oct</i>
<i>Donna Corry</i>	<i>7 - 27 Oct</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