



September 2008

## welcome

### BIG NEWS

*Our smiling barista Max Tate took out Best Barista in the local Hospitality Awards last week - WELL DONE MAX*

There's a new feeling in the air - the promise of another exciting arts festival , daylight saving just around the corner and the possibility of some sunshine very soon is bringing on that 'soon it will be summer' feel. And after all the rain of recent weeks we really need it. For us here at the cafe a big part of that burst into warmer weather is the release of our early summer menu. This year it will be launched a little earlier than usual - around October 9 - and promises lots of special summer flavours. The Mezze platter delivers a middle eastern burst of provincial flavours with its char-grilled capsicums and eggplant, tzataki, hummus, semi-dried tomatoes and feta, with grilled pita bread - a perfect match for one of the new vintages off the wine list, like the chilled rosé.

## something about coffee ....

The word from Atomic coffee is that at last they have secured suppliers to ensure that their Veloce coffee (the blend we use by far the most of) is now 100% Fair Trade. Sourced from Nova Resende Cooperative in the Minas Gerais region of Brazil this new coffee forms the base of the Veloce blend, and guarantees a great espresso every time.

## cable bay café opens again soon

*watch out for details*

## what's hot

This month's best seller has been the Smoked Fish and Kumara Cakes. These tasty wheat and gluten-free patties are served with a sweet red Beetroot Relish on the side, which is also our recipe of the month this time.

## up-coming exhibitions

Jason McCormick 7 - 27 Sept  
Jeanette Marlow 28 Sept - 18 Oct  
Helmut Gottschalk 7 - 27 Sept  
Ellie Lawler 28 Sept - 18 Oct

## morrison's recipes

This refreshing relish is great to have sitting in the fridge as it makes an excellent accompaniment to fish or potato cakes, chicken, or as a platter chutney for spreading on crackers or with cheese.

### beetroot relish

*500gm whole beetroot*

Top and tail and place in a roasting dish. Cover with tin foil and bake at 200C till tender - approx 1 - 1 1/2 hours

Cool, peel with a small knife and chop into cubes.

Into a saucepan, put  
*3/4 cup brown sugar*  
*1 clove garlic - finely chopped*  
*2 tsp toasted coriander seeds*  
*1 orange, zested and juice*  
*1/2 cup white vinegar*  
*1/4 tsp salt*  
*1/4 tsp black pepper*  
*cooked beetroot*

Simmer above for 30 minutes.  
Thicken with 1/4 cup of water mixed with 1 tbsp arrowroot  
Simmer for 2 minutes  
Can be kept in the fridge for several weeks or preserved in hot jars

## coffee card draw

Congratulations to:

Colin Wright

Linda Phillips

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

**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