



September 2006

welcome

At last the weather is warming and we are getting a glimpse of what summer holds for us. Bring on those long warm evenings, sunny mornings and cool breaks under the umbrella in the middle of the day.

This month we lose Nicole, who has been here several years now, and Emma. Good luck to you both. They are being replaced by new girls Amy and Anna. Another change in early October sees the release of our new summer menu. Look out for lots of fresh spring produce on this one and some tasty new dishes. Once again, there will be plenty of options for those on restricted diets.

During the Arts Festival we are hosting writer Carl Nixon, of 'fish'n'chips song' fame here at the cafe, and are also sponsoring the Choice show at the Suter. Book early to ensure a seat at each. We look forward to seeing you.

lawry's coffee tips

Here's one version of a well-known legend on the birth of the coffee culture.

A shepherd in Yemen was concerned by how little sleep his sheep needed. He sought the advice of a local monk who found the sheep had a great liking for a shiny green bush covered in little red berries. Curious, the monk picked a few berries and brewed them in boiling water. On drinking the resulting brew he found that he, too, needed less sleep so he began serving it in the monastery so the monks didn't nod off during prayers

coming up

- Winery of the Month for September is Renato Estates - come and enter the draw before it's too late
- 19 October - Readers and Writers Event here featuring young NZ writer Carl Nixon
- 18, 19, 20 October - Choice, at the Suter. A dynamic one-woman show of theatre, dance, film and circus
- 22 October - Sealord Celebrate Showcase. Morrison Street pancakes outside Bardelicious in Trafalgar Street - yum

wine of the month winner

Winner of the Brightwater Vineyards Wine of the Month draw for August was Jenny Gray.

morrison's recipes

This month's recipe is off our current menu, and is one that has proven really popular. What's more, it's wheat, gluten and dairy free if you wish, or you can substitute the rice flour for plain flour if there are no diet sensitivity requirements.

thai fish cakes

600 gm white fish
1/4 cup red curry paste
1/4 cup fish sauce
1 egg, lightly beaten
50gm rice flour (or plain flour if OK)
2 tsp baking powder
8 kaffir lime leaves (soaked in hot water for 10 minutes), chopped finely
1/2 bunch spring onions, finely chopped
1/2 red onion, finely chopped
1/2 capsicum, finely chopped
handful coriander, chopped

Place fish in food processor. Process till smooth.

Place in a large bowl with all the other ingredients.

Form fish cakes, to any size, with wet hands
Cook in frypan with a little oil, approx 5 mins on each side, till cooked through
Serve with salad, dipping sauces, or on rice

coffee card draw

Congratulations to:

Tanya Glenn

Victoria Davis

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>Peter Johnston</i>	17 Sept - 7 Oct
<i>Jo Tyson</i>	8 - 28 Oct
<i>Jane Riley</i>	27 Aug - 23 Sept
<i>Mike Reid</i>	24 Sept - 14 Oct

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