



welcome

Hopefully the rain hasn't caused too much havoc for everyone. There's a big mess out there, but perhaps the sun will come out later so the cleanup can begin.

It's that time of year again - Christmas, New Year, lots of barbecues, friends and family. We hope you get to enjoy all this, and some good food, wine, coffee and great company along the way.

holiday hours - we will be closed Christmas and New Year's Days, but otherwise we're open right through, but on reduced hours until January 9. For detailed info on our holiday hours check out our website or see the signs on the cafe doors.

coffee card draw

Congratulations to:

Jane Evans

Helen Pettersen

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

what's hot

The Smoked Salmon Lavosh Cracker is a consistent favourite. This dish is dairy free. The lavosh cracker is a cumin-flavoured crisp flatbread, which is filled with chunky smoked salmon and served with avocado, tomato, lemon and coriander.

our allergy-free foods

A good number of dishes on our menu are wheat, gluten or dairy free, or vegetarian. For those who enjoy a soy milk coffee we use a soy milk which is lower in fat and sodium, has no added cane sugar, and is organic and gluten-free. Ask to see the menu allergy sheets if you want to know more about a dish.

our retail area

Take home a pack of our cafe-made muesli, W&GF bread, ciabatta or sourdough breads, hummus, cashew nut & capsicum pesto or our mayonnaise. Try the Kakariki EV olive oil, Atomic coffee or Fair Trade dark hot chocolate powder. Or the new Nelson Arts Guide or the Coffee Carafe and Pouring Kettle.

upcoming exhibitions

18 Dec - 7 Jan Tania Bostock, Greta Baldwin
8 - 28 Jan Mandy Preston, Larisse Hall

See us on Facebook



Dec 11 - Jan 12

morrison's recipes

What would Christmas be without a cake? This one's nice and moist without being too rich. It can be used as a special occasion cake as well.

karen's nut-free christmas cake

- 1.425kg mixed fruit
- 2 tsp nutmeg
- 1 tsp mixed spice
- 1/2 tsp each of cinnamon, white pepper and salt
- grated rind of 2 oranges
- 1 cup brandy
- place all the above in a large bowl, mix well, cover and leave to soak for at least 4 hrs, or overnight
- 500gm butter - softened
- 500gm brown sugar
- 10 eggs, at room temperature
- 125gm self-raising flour
- 500gm plain flour
- an extra cup of brandy to pour over the cake
- prepare a deep-sided 25cm square cake tin with 2 layers of baking paper- no creases
- beat butter, sugar and vanilla essence till white and creamy
- add the eggs one at a time, mixing well after each addition
- sift the flours on top of the creamed mixture and gently mix together. Spoon mix into cake tin
- wrap the base and sides of the tin with 6-8 layers of newspaper tied with string
- place in oven on 'bake' at 160C for 3 - 3 1/2 hrs or until a skewer comes out clean
- remove from the oven and pour over extra cup of brandy
- wrap in tin foil when cold
- ice with your favourite butter icing before using

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