

Café Blue Knob Newsletter

June/July 2015

Events

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- 7th June, Sunday 1.30pm
Vintage High Tea
Jane Austen Style
- 25th June Artists & Friends
Lunch, 12.30pm
- 28th June - German Food
Safari Day, 12pm
- 18th July, Saturday Asian
Favorites Night 6 pm
- 24th July Friday Exhibition
'A piece of paradise'
Opening night
- 30th July, Thursday 12.30
Artist & Friends Lunch

Book Now!

Special Café Announcements

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It is important to me to acknowledge all the helpers and supporters of the last 6 months but there are too many to name all. However, here are some of the people that I am truly grateful for: Jenny Creasy, Peter & Jodi Calkin, Heather Kimber, Christine Wynyard, Robin Moore, Jenni & Paul Kendall, Jo Nemeth, Mya Shervey, my friends Mauve, Donna and of course the many supporters who came to the working bee

A Big Thank You

Our first 6 months of the Vintage Café Blue Knob!

I have to say it is and was an adventure – our first six months running Café Blue Knob. The Gallery and I look back at the last six months and shake our heads. We have come far... We had the changeover, the settling in and finding our roles, setting up new events, letting the locals get used to me, renovating the premises and offering new types of food. Especially foods from all over the world, including my traditional German heritage.

I am beyond grateful for all support, help and constructive feedback from all friends of the Blue Knob Hall and Café, plus our valued customers, of course. And in that spirit we all can pat ourselves on the shoulders!

We did well!
**Thank you very much
for making the
Vintage Café Blue
Knob possible!**

It is more fun to talk with someone who doesn't use long, difficult words but rather short, easy words like "What about lunch?"

Winnie The Pooh



Food, Fun & a little Winnie Wisdom

So what about Lunch?

I believe in good food, good friends and a good laugh!
I also stand for quality, telling the simple truths and making people feel nourished and welcome. I hope I accomplish all these things with you. We live in complex times where the big questions are thrown around even more and more- and more questions than answers can be discovered, so I have found to count on things I do happen to know. And I know for sure

Opening Times: Thursday 10-4pm, Friday 10-2pm, Saturday 8.30-2pm, Sunday 10-2pm
mob 0416 616 804
ph 02 6689 7449

that chicken, garlic, lemon and thyme go really well together- almost as well as chocolate, banana, pancakes and ice cream. Hehe. I know that lunch can be sweet as my Mom sometimes made a sweet lunch, which was super special, like sticky rice – or pancakes. In that sense I want to share one of my favorite and simple recipes:

French Crepes

- makes 6-10 large crepes

3 eggs

1 cup whole milk

2/3 cup water or light beer

1 cup plus 2 tablespoons unbleached all-purpose flour

4 tablespoons melted butter (add a dash of salt if you are using unsalted butter)

Mix everything together with a blender, hand mixer, standmixer or whisk until it is smooth and the consistency of cream. Cover with plastic and refrigerate if possible for at least 30min-1h.

Lightly grease a skillet or crepe pan and heat over medium heat. Pour a scoop of batter onto the pan and tilt the pan to spread the batter around (or use a plastic scraper to do so). After a minute or so flip the crepe over and bake until the other side is slightly browned, 30 seconds or so.

Serve with whatever filling you like. Sweet or savoury: my suggestions are mushrooms in a cream and white wine sauce or as a sweet sliced banana, real grated chocolate, cinnamon, cream and nuts – nom nom nom!

Leftover crepes can be wrapped in plastic and stored in the fridge for a good long while.

Special Requests

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Our new Secret Garden Café Space needs more foliage plants & and planter pots. In case you have some abundance of either and don't know what to do with them, we would greatly appreciate your contribution to beautify the garden. Simply contact Joline for more info: 0416 616804.

Special Blue Knob Hall Gallery News

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New Exhibition Opening 'Piece of Paradise' 24th July
2-course Exclusive Dinner available. **Book in advance!**

Facebook and Website Info

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Yes, we are on facebook, and yes, we have a website ☺. On facebook you will find us under Café Blue Knob & Blue Knob Art Gallery



Like us on
Facebook

Our webpage is www.blueknobgallery.com/cafe
Where you can find the latest menu and info on upcoming events.

New Dishes on the Menu

Breakfast Boat

Scrambled eggs on a long spelt roll with Salad & Mayo –
Bacon on it extra available

Schwarzwälder Kirsch Torte

Blackforest Torte in a swiss roll – a delicious chocolate sponge, with cream & thickened cherry sauce with a kick.

German Onion Tart

A wonderful sweet and savoury tart with speck, fried onions, caraway seeds and eggs.

Enjoy - Your Chef Joline

YES, we are open for catering and hosting events of any size from 8 to 50 people. Call Joline 6689 7449 or 0416 616 804 for more info.