

FigJam News

Fig and Walnut Newsletter: FigJam Edition 1



Did you know that Fig & Walnut opened in a crazy whirlwind on 22 June 2016?

It has been great getting to know so many locals and seeing people come to celebrate special occasions or have a good catch up with old friends. Thanks for making Fig & Walnut such a great place. We're so happy to have been embraced by the local community. We look forward to celebrating many more anniversaries!

Keep on, keeping on

Meet Masha.

She is our number one keep cup customer. She pops in most days for a latte and always brings her own cup. Masha says, "It's a really easy way to reduce a lot of unnecessary waste - think of all the disposable coffee cups that don't end up in landfill when you use a keep cup! I also find the coffee tastes better out of a glass cup."



When we asked Masha what she likes best about Fig and Walnut (no money exchanged hands!) she said, "It feels like I'm visiting old friends every time I come in. Love the cosy interior and the cute outdoor area out the back. And the cakes by Arianne are not to be missed - she is a wizard."

We give a 50 cent discount to those who use bring their own keep cup and we recently registered on the [Responsible Cafes](#) website as part of the broader Australian café community that does their bit for the environment.



Make sure that next time you're dropping by that you remember to consider our Community Pantry. The philosophy behind the pantry is to take what you need and give what you can.

Chilli Relish

Many of you have commented on how much you love our chilli relish. Here's our secret recipe. Make up a batch and put it in your fridge. It's a great accompaniment that adds an extra special touch to so many dishes.

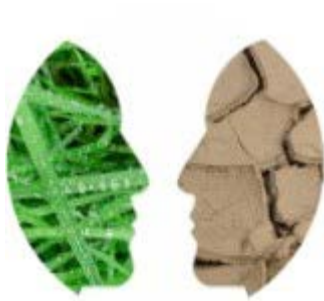
INGREDIENTS

250 grams long fresh red chilli peppers (deseeded and cut into 4 pieces)
2kg red peppers (cored, deseeded and cut into rough chunks)
1 litre passata
1 cup veggie stock

METHOD

1. Sterilise your jar/s and leave to cool.
2. Put the cut-up chillies into a food processor and pulse until they are finely chopped. Add the chunks of red pepper and pulse again until you're happy with the way it looks.
3. Combine the chilli pepper mixture, your passata and veggie stock and put in your slow cooker (or on a very low heat on the stove) for 3 hours.
4. Turn off the slow cooker or take the pan off the heat and allow it cool. The liquid will thicken up as it cools.
5. Once cool, ladle into your jars and seal tightly.
6. Enjoy!





You're invited

We are so proud to be hosting and catering for the [Climate for Change](#) fundraiser on **Wednesday 19 July 6pm - 10pm.**

Tickets are \$45 can be purchased through [Consider the Sauce.](#) Follow the links to find out more and book.



Winners!

Congratulations to Zakri Warden and David McNamara from Foodbank Victoria. You are this month's winners of the \$20 Fig and Walnut voucher to spend next time you visit the cafe.

[Foodbank Victoria's](#) aim is to provide healthy food for all. Each month, they source and distribute food to 134,000 Victorians.



Grand opening

LONNI opening on 1 July in the front room at Fig & Walnut.and will stock beautiful curated products including: soft furnishings, gifts, plants, jewellery, ceramics, candles, gift cards and wrap. And fresh flowers on week-ends! You know, two birds one stone... Great gifts, coffee and food all in the one shopping stop. Win!

Thank you so much for reading our first edition of FigJam News. We want to keep you up to date with all of our news, views, events, celebrations, hairstyles, fads, recipes. You name it. Let us now what you want to read about in the next edition!

