

# JESTER'S CAFÉ

| Spring is Sprung | Every Day is Earth Day | Rainbow Salad Rolls |

## Fresh & Homemade

Our kitchen staff starts their day as early as 3 a.m. to bake our signature quiches, strata, French toast casserole and brownies, and to prepare our black bean cakes, homemade soups and all of our unique sides and salads.



Most kitchens have several stations to produce their various dishes, but we make the most of the space we have: two cooks working in tandem produce and plate all of the delicious dishes we offer. We don't have a grill, a fryer, or even a frying pan, but what we do with what we do have is delicious. Try something new today!



## SPRING IS SPRUNG!

No sooner than the daffodils fade, than it's time to get back in the garden because spring is here and summer's never far behind!

It's obvious that Jester's Café's co-owner, head gardener, occasional florist, and quiche lover, Sydney has been hard at work with Rob offering encouragement and a glass of wine at the end of the day. Many of the plants came from Sydney and Rob's own garden. Time (and a bit of weeding and watering) will tell what their efforts will yield.



Summer-flowering bulbs and plants have been added to our little patch such as rudbeckia, echinacea, cleome, gladiolus, hollyhocks, verbena, hyssop, zinnias, iris (both Dutch and bearded), as well as herbs such as oregano, thyme and parsley. Hellebores, nandina, hostas and ferns nestle in the shade beneath the magnificent Lady Banks rose climbing the roof. The little patch of pavers is interspersed with fragrant, tufting ground cover and bright green creeping Jenny.



*"If you have a garden and a library, you have everything you need." Marcus Tullius Cicero*

Before you leave our garden, be sure to check out the varied selection of books in the Peter Kusnic mini lending library at the sidewalk, named for a bibliophile Castle Street resident. Take one, leave one, share and enjoy!

*Mimosa - Irish coffee - Just Peachy - Carrot Cake - Key Lime Pie - Oreo Walnut Fudge Brownie*



## Every Day is Earth Day

We're doing our part! We compost all our coffee grounds, eggshells and vegetable peelings, amounting to 60 pounds a week. That's a ton and a half of waste kept out of landfills and put back into our gardens every year.

We are also using compostable to-go containers, utensils and straws. They cost a bit more, but helping keep our earth green is worth a little green!

## Guide to Castle Street

What's up on Castle Street? Check [JestersCafe.com/local](http://JestersCafe.com/local). And if you forget to pick up a **t-shirt** today, you can order one (or a dozen) online. We have them in men's and ladies' sizes in four different colors.

## ♥ the Artwork?

It can be yours! New Elements Gallery curates our art and all of the fabulous pieces are offered for sale. [@newelementsgallery](https://www.instagram.com/newelementsgallery) to see more of their fabulous art and jewelry.

## MATTHEW'S Rainbow Salad Rolls with Hoiyaki Sauce

Jester's Café's kitchen has been enlivened by the addition of Matthew Armfield whose daily soups are causing a sensation. A High Point native, Matthew lived abroad in Europe for most of his teen years and his travels exposed him to a wide range of food, as well as study at culinary school. Just as his music tastes range from classic jazz to metal, he professes a love for food fusion, blending the distinct flavors of different ethnic cuisines to create something all his own. The recipe he's sharing captures the vibrant color and freshness of spring!



For the rolls, cut red, yellow and green bell peppers and cucumber into thin strips. Shred carrots, red cabbage, green onions. Slice avocado. Matthew smoked his own salmon but you can use grilled salmon or lox. In leaves of Boston lettuce or rice paper, assemble the fish and vegetables, sprinkle with garlic salt, pepper, red pepper flakes, and roll up. Top with sesame and pomegranate seeds to make it even more festive.

For the Hoiyaki sauce, in a saucepan add rough chopped onion, celery and carrot, peels and all,  $\frac{1}{2}$  C pineapple juice, a finger length of chopped ginger, 1 orange, 1 lime, 1 lemon cut in half, 3 C soy sauce, 2 C water. Bring to a boil, then simmer for 20 minutes. Strain, then return to the pot at a soft boil. Add  $\frac{1}{2}$  C sugar. Once dissolved, whisk in a slurry of  $\frac{1}{4}$  C cornstarch and  $\frac{1}{4}$  C water.

Follow Matthew on Instagram at [@matthewarmfield](https://www.instagram.com/matthewarmfield) and Jester's Café at [@jesterscafeoncastle](https://www.instagram.com/jesterscafeoncastle) for more inspiration!