

# EAGA Business Builder

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Today's presentation was by Miguel Morrison - Gold Street Caffè



Today we were treated to the inner makeup of some things unique. From his opening statement, to his answer of the last question, Mr. Morrison's presentation provided an insight of how his realm has combined, meshed and woven its various happenings and experiences into the life, the people, the restaurant and the food that currently make up the world of Miguel Morrison. Miguel is the son of a Cleveland native father and a Guatemalan mother. His parents met in the 1970s, while the elder Mr. Morrison, as a member of the Peace Corp, worked to improve the lives and living conditions of folks in Latin America. The Morrison family ended up in the Chama area of northern New Mexico. A younger

Miguel spent many of his winter days playing in a yard filled with snow and the air filled with the smell (or I suspect Miguel would say "aroma") of his father's sawmill. Miguel is an experienced wood splitter, and knows his way around a baseball field; literally - having played the game from T-Ball through American Legion. He graduated from Santa Fe High School, but was pretty sure things would be more advantageous for him if he moved to a bigger community, like say...New York or L.A. (that's not Los Alamos). His sister had precede him in the escape from Santa Fe, and her apparent good words about southern California encouraged Miguel to 'go west'. That decision proved to be one of the bigger threads in his life's weaving. In his new location, Miguel and his friends discovered that they could find whatever food they desired, anywhere, any time of the day. Eating became a cultural experience, not just a means for survival. Miguel's culinary interests had already been set in motion by his mother. Growing up in their home came with a requirement of everyone's attendance at family dinners. Miguel had spent a lot of time helping, OK--watching, his mother prepare the meals. He not only learned the value of each ingredient to the recipe, but also the importance of the order in which the ingredients were inserted in the process. That knowledge, combined with his restaurant jobs--which often provided for encounters with the SoCal chefs' eclectic attitude towards the meshing of different foods--apparently began to develop a hidden interest in food as an art. Miguel came back to New Mexico with an intention of earning a degree in Latin American Studies. While attending UNM, one of his tuition providing jobs was working at Gold Street Caffè. He obviously impressed the owners and was offered an opportunity to run the place. Miguel jumped at the chance, and his culinary flair has surfaced. As General Manager of Gold Street Caffè, Miguel is the talent that guides the operation. From a staff that shares his passion for quality food, to the delicacies that are presented to the customer, all are influenced by Miguel. He and his staff have put together some of the most interesting, and obviously delicious, food dishes in the city. Miguel understands that each of the restaurant's customers is actually a food critic. They are there to really experience the meal; not just 'grab some grub' and head on down the road. Gold Street Caffè intends to make dining a positively memorable event. The things that Miguel learned from his Mother; the cultural blends of food he learned in California; and Mr. Morrison's own ingenuity, creativity and culinary prowess, show up in the menu. Gold Street offers meals like a Bennie Burger (patty of 50% ground bacon and 50% ground beef on a toasted sourdough burger bun, topped with a fried egg and jalapeno hollandaise). By the way, that's their award winning red chile, honey glazed bacon. They offer a Salmon Benedict (smoked salmon, poached egg, jalapeno hollandaise, etc); as well as a signature Eggs Benedict (egg, bacon, green chile hollandaise, on a green chile cheddar biscuit). Seems like that guy Benedict gets too much credit. A dish like that last one should definitely be named Eggs Morrison. There are many different food experiences listed on the menu, but not enough space here to appropriately describe them all. Just go by Gold Street Caffè and order something. Whatever you get will definitely be different and it will definitely be excellent. The restaurant is located at 218 Gold Ave, NW. Current business hours are: 8:00AM to 3:00 PM Sunday through Wednesday and 8:00 AM to 8:00 PM Thursday, Friday and Saturday. Miguel and his crew can also cater your event—their place or yours. Call 505-765-1633 for the details.

- ♦ Board Member elections are coming up. The terms of TJ Maloy and Klint Hall will expire at the end of the year, so we will be choosing their replacements. If you are interested in nominating someone, or if you are interested in the position for yourself, please contact Mario or President Pat. Please submit any nominations as soon as possible. Elections will be in held in early December.
- ♦ EAGA Holiday Party will be December 5th at Hyatt Regency - Downtown Albuquerque. 330 Tijeras, NW The hotel's self-parking is complimentary, if available. Valet parking for a special \$10 rate. Cocktail hour will be from 5:00 to 6:00 PM. Two drink tickets will be given to each attendee, and there will also be a cash bar. Dinner at 6:00 PM. Entrée selection of beef or salmon - with wild rice and seasonal veggies; salad, desert and wine service. No charge for Member couples; guests \$30 each / \$50 per couple. Sign-up sheets at our Tuesday breakfast meetings. If you are not able to sign up at breakfast, please call Mario with your reservations. The hotel has set aside a block of rooms with a special rate of \$89, plus tax. There is a [Booking Website](https://resweb.passkey.com/go/EAGApartnership) for making your room reservation.
- ♦ There will not be EAGA breakfast meetings on November 24th, December 22nd and December 29th in order for members to celebrate the various holidays.

## Business Leads:

The Marble Tap Room will be opening soon on Montgomery, near Scarpas.  
- Pat Maloy—Maloy Mobile Storage

## Reciprocity:

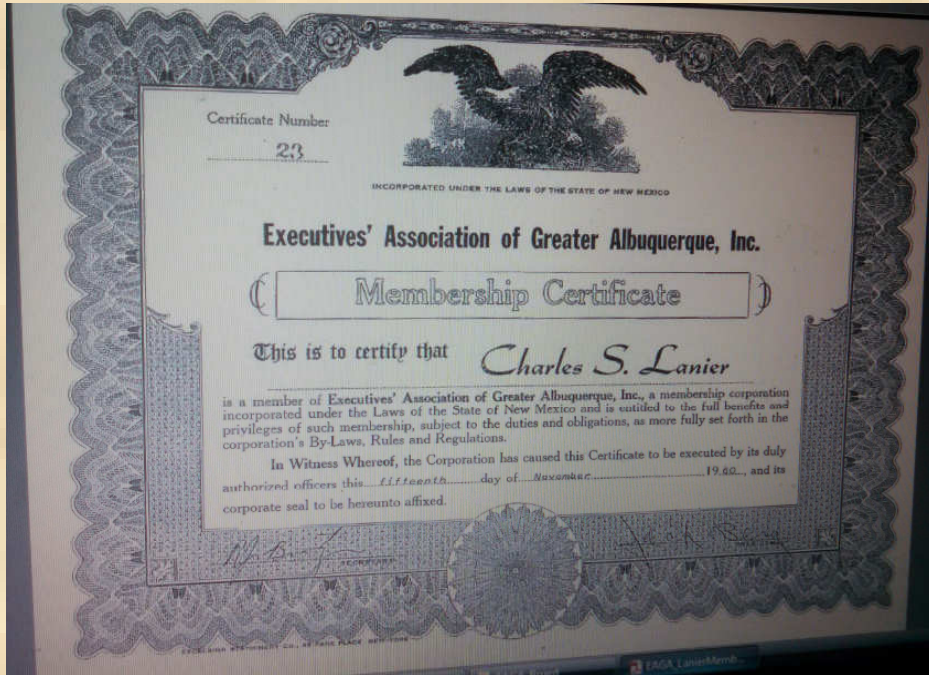
None written today.

More items of interest from the EAGA members' historical files:

Official EAGA Membership Certificate of Charles S. Lanier.

Certificate number 23

Dated: fifteenth day of November, 1960



## Badge Board Greeters

- Nov 17th Jeff Bentley - Bentley's Auction
- Nov 24th No Meeting - Thanksgiving Holiday
- Dec 1st Scott Peck - MP Group Inc
- Dec 8th Ken Easley - Empire Builders
- Dec 15th

## Upcoming Speakers

- Nov 17th Brock Carter - Safety Counseling
- Nov 24th No Meeting - Thanksgiving Holiday
- Dec 1st Garrett Hennessy - TLC Plumbing
- Dec 8th Randy Baker - DRB Electric
- Dec 15th

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