

MOTHER OF
THE MONTH
(M.O.M)



JULIE
BARKER

Julie Barker was born and raised in Portland, Oregon. She went to business college after high school and became a secretary for Pacific Power. After a few years in the business world, Julie realized that an office job was not for her and started working at a local restaurant. After two years serving and bartending, she decided to "get away from it all," and headed down to Cannon Beach where she continued to work in the foodservice business.

When her son Danny was just a year old, Julie bought a small restaurant in Manzanita which came to be called the Blue Sky Café. She thought as an owner she'd have it easy and just have to make sure her guests were happy and staff managed. She quickly learned that in the restaurant biz, that's never the case, and ultimately did every job that had to get done. But as people in her kitchen moved on, Julie worked more and more in the kitchen, and eventually that's where she stayed.

After 16 years, Julie sold the Blue Sky to one of her partners and opened up a bakery and catering business down the street.

Things didn't go so well for the new owners of the old cafe, and when it closed, Julie was invited to return.

Since the space was larger, Julie decided to move back, and that's where her Bread and Ocean Bakery/Deli/Catering (www.breadandoccean.com) thrives today, serving breakfast and lunch daily.

Julie has always loved food (as a kid she even ate chicken livers!) and says her Czechoslovakian grandmother was her inspiration.

She fondly remembers the egg noodles draped over the backs of the chairs around the kitchen table and loved her grandmother's delicious kolachy (sweet yeast rolls). Unlike her grandmother, though, Julie's food is primarily Asian and Mediterranean-inspired, as you can see from her menu this month.

Julie learned how to cook from cookbooks and magazines and still devours them today. Her son Danny is a busser here at Mother's and is the one who nominated her for the Mother of the Month (M.O.M.). He is so proud of her and her accomplishments. He tells us, "not only is Julie a wonderful chef, she's an even better mother.

To be a single mother and make the time to run a successful business at the coast for over 16 years just shows what an amazing person she is, and I am so grateful to have her as my mother."

Taste her food, and you'd wish she was your mother, too!



A Word from Lisa Schroeder. . . The Mother of Mother's Bistro and Bar

Over the years I have come to realize that home-cooked food is the best food. I'm talking about the kind of foods our mothers or grandmothers used to make, when they had time. Slow-cooked foods that take hours to prepare -- hand-made dumplings, stews, roasts and braised dishes.

At Mother's, we take classic homemade favorites and refine them with classical cooking techniques, so they're like mom's cooking, only maybe a bit better. We make everything from scratch, using the best possible ingredients.

In my travels I have also discovered that the best meals of a country are not found in its restaurants. They're found in its homes, made with love by mothers cooking for their families. And so, each month we'll feature a Mother of the Month (or "M.O.M."), and bring you some of her special dishes. This way we can all learn about other cultures, while experiencing new flavors and dishes from around the world.

We at Mother's are all committed to making your meal a warm and fuzzy experience.

We hope you enjoy your food as much as we enjoy making and serving it!

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**JULIE
BARKER**

LUNCH

APPETIZER

Caprese Salad

fresh house-made mozzarella cheese, local tomatoes, julienne basil, balsamic reduction & olive oil
9.95

ENTRÉE

Grilled Eggplant Sandwich

served open-faced on grilled country bread with parsley pesto,
smoked mozzarella cheese & grilled tomatoes, served with pasta salad
7.95

DINNER

APPETIZER

Caprese Salad

fresh house-made mozzarella cheese, local tomatoes, julienne basil, balsamic reduction & olive oil
9.95

ENTRÉE

Thai Peanut Chicken

Danny's favorite dish, sautéed chicken breast & broccoli in peanut sauce
(with coconut milk, kaffir lime leaves, lemongrass, peanuts, herbs & spices),
served with jasmine rice, topped with green onions & carrots
14.95

Redfish Palermo

red snapper baked in parchment with sun-dried tomatoes, kalamata olives, feta cheese,
extra virgin olive oil, roasted fresh fennel, artichoke hearts, ouzo, fresh oregano & basil,
served with creamy lemon polenta
16.95

DESSERT

Mango Cheesecake

topped with fresh mango, in a coconut-macadamia nut crust
5.95

**we accept visa, mastercard, discover, diner's club & american express
no personal checks, please • sorry, no more than 4 separate checks per table
we reserve the right to add 18% gratuity to split checks & parties of 6 or more
split plate charge \$1.00**