



“I wanted to become more involved in the community that my children would be growing up in. In a few short years, I went from knowing hardly anyone to knowing more than not, and I love it.”



# The Cathedral Café

BY WENDY BAYES **IT HAS ALWAYS BEEN** my hope that our café would be a symbol of hospitality, a great cup of coffee, good food, good friends and a couple of laughs. Located in the heart of historic, downtown Fayetteville, Cathedral Café customers come from all walks of life—law offices, students and tourists, as well as locals. The bookshelves are stuffed with used books to browse or to buy, and the children’s books are always free. Large stained-glass windows splash colorful light on the hand-painted tables.

The building that houses the café was originally a church built in 1905 that continued to operate until circa 1985. The building was then used as a storage facility for about 10 years until the café opened in April of 1997. My husband Rick and I bought it a few years later, in June 2000. The learning curve has been amazing. My only restaurant experience prior to purchasing the Café was working as a server here for six months prior to becoming an owner and I had to lie to get that job.



Cajun Crab soup that Bayes created.

“I truly believe it’s what we all crave in this way-too-fast world—time to connect. Time to share.”



Wendy Bayes' special recipe for the Cathedral's hummus.



### Cajun Crab Soup

- 4 lbs yellow squash, sliced thin
- 2 lbs yellow onions, diced
- 1 cup carrots, shredded

Sauté in one cup of butter until squash starts to fall apart in large stockpot.

Add, work through, bring to a boil:

- 1 ½ tsp. cayenne
- ½ cup fresh chives
- 1 pound crabmeat, back fin
- 8 cups vegetable stock

In a separate container, add one cup flour and four cups of half and half. Shake until there are no lumps.

Add to boiling soup to thicken. Soup must be boiling.



### Hummus

- 128 .oz garbanzo beans
- 1 cup tahini
- 1 cup lemon juice
- 1 tbsp. minced garlic
- 1 tsp. salt
- ½ tsp. cayenne
- ½ cup dried parsley flakes
- 2 tsp. cummin

Mix all ingredients with spoon in a large bowl until some consistency. Process in a food processor in small batches until smooth, adding olive oil as needed.

### Mixed Berry Cheesecake

- 1 ½ cups graham crackers
- 1/3 cup brown sugar

Mix together with a fork. Add 2 tbsp. soft or melted butter and mix with fork.



Spray cheesecake pan with nonstick spray and press crumbs on the bottom of the pan only. Bake for 15 minutes at 350°. Cool completely.

In stand mixer add:

- 48 .oz cream cheese, room temperature
- 1 ¼ cup sugar

Blend well.

- 2/3 cup eggs
- 1/3 cup heavy cream
- 1 tsp. vanilla
- 2 tsp. flour
- 1 cup mixed berries

Pour into pan, bake one hour at 350° and then leave in the oven for one hour with the oven off.

Rick and I were raft guides for 16 years and decided we wanted to become more involved in the community. After our children—Cassidy, now 13, and Kyle, now 10—were born, I wanted to become more involved in the community that my children would be growing up in. In a few short years, I went from knowing hardly anyone to knowing more than not, and I love it. I love walking down the street and knowing almost every single person, stopping to chat, seeing what’s going on with their family and so forth. I truly believe it’s what we all crave in this way-too-fast world—time to connect. Time to share.

In addition to breakfast, lunch, homemade desserts (including award-winning carrot cake and cheesecakes) and used books, the café offers WiFi and has a public computer for customers to use. We have customers that come in here every single day—some just for their morning coffee, some for breakfast (they claim that this is their kitchen) and others for breakfast and lunch.

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With many tasty treats and delectable desserts, the Cathedral is always busy.



Wendy Bayes, the owner and operator of the Cathedral Café.

When I moved here from Ohio, I was happy about my choice of location to raise a family. I mean, look at the New River Gorge—why would anyone choose to live anywhere else in the world? I was also sad, though. I missed my family, missed those connections. Over the past 15 years, I have embraced the largest, craziest, most thoughtful and loving family that anyone could ever wish for. Sometimes I picked them, sometimes they picked me, but the most important thing is that we have each other, and for this I am truly thankful. ■

*Photography by Tracy Toler*



Located on the second floor, above the Café, is The Attic, an eco-friendly alternative to a drive to the local “big-block.” We are proud to offer many recycled, reclaimed and/or fair trade items along with a wonderful selection of one-of-a-kind sterling silver, wooden toys and eco-conscious clothing. We have funky purses made from recycled items ranging from mosquito netting, license plates and billboards to rice sacks and tarps. ■ *Photography by Tracy Toler*

The Attic, located above the restaurant, features many fun items for sale.

