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business briefs



Andrea Quinn at Cake in Lafayette Photo Sophie Braccini

A Sweet-Lovers' Paradise at Cake
35 Lafayette Circle, Lafayette
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You no longer need to make a special trip to Kaua'i to get Andrea Quinn's unique macaroons and pastries. She and her husband Patrick have returned to the Bay Area where they were raised. This young business woman, who decided to become a pastry chef during an internship at Chez Panisse, opened Cake in Lafayette a few days ago in La Fiesta Square. Quinn was raised around good food and has always gravitated toward the delicious world of sweets. She spent her childhood at her family's almond orchard in Brentwood where she cooked with her mother using fresh produce from their garden and neighboring farms. After graduating from the Athenian School, where she met her husband, Patrick, she took the next logical step and enrolled in the California Culinary Academy, graduating in 1994. Since her Chez Panisse internship, she's worked as a pastry chef at The Lodge at Lahontan, the Santa Fe Bar and Grill, and Bay Wolf, among others, before opening the award-winning Icing on the Cake on Kaua'i with her husband. Now with kids in tow, they are back in the East Bay to live closer

to family. Their new sweet stop is located in the space formerly occupied by Tea Cake next to Open Sesame. "We are baking all sorts of cakes, pies and cookies and also offer special occasion cakes, using 90 percent organic ingredients," says Quinn. The shop is open daily from 10 a.m. to 6 p.m. and Quinn says once the word gets out they may expand hours for breakfast, because Quinn also loves to experiment with drinks, too. For example she uses Sightglass Coffee's Owl's Howl espresso to make her cold brew concentrate, which she chills, adds organic milk and a hint of organic sugar and serves over ice. Quinn's macaroons that Lafayette City Manager Steve Falk describes as "Perfect" - with their moist center and chewy caramelized crust - are also available at Diablo Foods.

Linda Rosales Named September Moraga Employee of the Month

Popular food server at Ristorante Amoroma, Linda Rosales, has been named the Moraga Employee of the Month. Rosales is known for her friendly approach and cheerful attitude. "Linda has a tremendous following of our customers who always want to be seated in her station," said Amoroma's owner Hafiz Haidari. "She always has such a positive attitude and a smile on her face and she has a knack of making friends with the customers. They just seem to love her." The Rotary Club of Moraga and the Chamber of Commerce will present Rosales with a \$50 gift card to Safeway as well as a \$50 gift certificate to CVS in Moraga at the Moraga Rotary luncheon on Tuesday, October 2.

News from the three Chambers of Commerce

Lafayette

Monthly mixer at Citibank from
5:30 to 7 p.m. October 10, 3614 Mt. Diablo Blvd, Lafayette.

Ribbon Cutting for the new business The Bloom Space from 5 to 5:30 p.m. October 11, 3391 Mt. Diablo Blvd, Lafayette.

Moraga

Chamber regular members meeting Friday, September 28 at the Hacienda de las Flores starting at 7:30 a.m. with coffee and muffins, and followed by a discussion from 8 to 9 a.m. about the issues that will be on the November ballot and might impact business owners.

Orinda

The Fifth Annual Orinda Restaurant Tour held September 18 at Theatre Square was a huge success. Nearly 350 "foodies" - an increase of nearly 120 participants from last year - enjoyed appetizers and wine pairings from local restaurants, as well as live music from two bands, creating a "street party" atmosphere. Proceeds benefited the Educational Foundation of Orinda and the Orinda Chamber of Commerce.



Employee of the Month, Linda Rosales Photo provided

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