

ADULT DAY PROGRAM
for those with Alzheimer's or other related dementias

- STIMULATING ACTIVITIES
- LIVE MUSICAL ENTERTAINMENT
- GAMES
- CRAFTS
- EXERCISE
- FRIENDSHIP

New Expanded Facilities!

LARC
LAMORINDA ADULT RESPITE CENTER
925-254-3465
433 Moraga Way Orinda www.holyshepherd.org

very nice pools verynicepools.com
925-283-5180

We do the work. You get to play.

Maintenance • Repair • Build

Established 1977 in Lafayette, California. Serving the entire Contra Costa County area and beyond.

Moraga Pear & Wine Festival Recipe Contest

By Susie Iventosch



Karen Reed's pear and cheese pinwheels

Photo Susie Iventosch

This year's Pear Recipe Contest boasted five winners for a wide variety of recipes, including Nancy Ogden's Pear Coffee Cake, Karen Reed's Pear and Cheese Pinwheel appetizers, Elaine Cable's Rustic Chai Pear Scones with pear butter, Eva Spindler's Pear Cake dessert and AJ Russell's Pear-Oatmeal Cookies.

While they all sounded fantastic, I only had enough time – and ripe pears – to try two of them. So, I made the Pear Cheese Pinwheels and Miss Spindler's Pear Cake. Both were delicious! I wound up eating the pinwheels for dinner one night and the following day consumed a hefty portion of pear cake, fresh out of the oven. Beware, it is tough to eat just one piece.

The fun thing about recipe contests is that they challenge the imagination.

"I've done the pear recipe contest in the past," said Karen Reed, who won for her pinwheel appetizers. "What usually comes to mind are sweets. This time I tried to create something simple, easy to put together and a dish where you can be creative. I love the creativity aspect of the contest."

In fact, I did not try this, but goat cheese would probably be a fun alternative to the cream cheese for a little different flavor in the pinwheels.

Reed, vice president of the Moraga Park Foundation board, said she really enjoyed the entire festival. "It was perfect weather and there were lots of fun activities going on all day."

In addition to the many activities, the Park Foundation sold a record number of pear pies for people to take home, as well as for the pie eating contest. Nations Giant Burgers doesn't

normally make pear pies, but they made 450 of them for this single event, roughly 25 more than last year!

Eva Spindler, a sophomore who plays volleyball, basketball and swims for Campolindo High School, found out about the recipe contest about two hours before the final dishes were to be delivered to the festival. She made up her recipe in quite a big hurry!

"My mom told me about the contest, and I said, why not," Spindler said. "Every cake needs flour, so I started there!"

She was reviewing other recipes online and found a cinnamon cake. Since she had entered a few other recipe contests, she knew what went well together and converted that cinnamon cake into her pear cake.

During the contest, she and her mom left to donate at a blood drive and when they returned, she was informed that she had won the youth dessert division! She never had a chance to taste the cake, so she asked if there was any left for her to try. Apparently, not even a crumb could be found.

"Well, I am really glad they enjoyed it, but I would've liked to have tried it," she said.

With most of her life devoted to sports, Spindler will have to carve out enough time to try this recipe again, because it really is superb!

"I will probably enter more recipe contests, because you make your own creations that you can share with others. I would love it if more people would participate in these recipe contests!"

You can see all of the winning recipes at: www.lamorindaweekly.com under the FOOD tab.

Pear and Cheese Pinwheels

Karen Reed
2013 Adult "Appetizer" Winner

- Ingredients**
- | | |
|--------------------------------|--------------------------------------|
| 2 pounds ripe Moraga pears | 2 cups shredded sharp cheddar cheese |
| ½ cup cream cheese | 2 cups shredded Monterey Jack Cheese |
| ½ cup onion chive cream cheese | ½ cup Craisins |
| ¼ pound thinly sliced ham | ½ cup finely chopped pecans |
| 4 whole wheat wraps | 4 garden herb wraps |

Directions
Pear, ham and cheese pinwheels: Peel, core and thinly slice pears. Spread a thin layer of onion chive cream cheese on each whole wheat wrap. Sprinkle lightly with Craisins. Cover with a layer of pear slices, then a layer of ham and a layer of Monterey Jack cheese. Roll wraps tightly into log shapes. With a sharp serrated knife, slice the logs into 1-inch sections. Lay the sections on their sides on a serving dish to show the pinwheel design.

Pear, cheddar and pecan pinwheels: Peel, core and thinly slice pears. Spread a thin layer of plain cream cheese on each garden herb wrap. Sprinkle chopped pecans lightly over the cream cheese. Cover with a layer of pear slices and a layer of cheddar cheese. Roll wraps tightly into log shapes. With a sharp serrated knife, slice the logs into 1-inch sections. Lay the sections on their sides on a serving dish to show the pinwheel design.



Eva Spindler's pear cake

Photo Susie Iventosch

Eva Spindler's Pear Cake

Eva Spindler
2013 Youth "Dessert" Winner

- Ingredients**
- | | |
|------------------------------|--------------------------------------|
| ½ cup butter | 1 teaspoon baking soda |
| 1 cup brown sugar | 1/2 teaspoon salt (Susie's addition) |
| 1 tablespoon vanilla extract | 1/2 cup buttermilk |
| 1 egg | 2 pears, cut up |
| 1 1/2 cups flour | |

Directions
Preheat oven to 350 degrees. Grease a baking dish. (Eva used 9x13 and also has tried a bread loaf pan. I used an 8x8 and loved the way it turned out!)

In a large bowl, beat butter and brown sugar until smooth and creamy. Add egg and vanilla and beat well. Mix flour, salt and baking soda and add to butter mixture alternately with buttermilk. Stir in pears.

Bake for approximately 25 minutes, or until a tester comes out clean and top of cake is golden brown. Serve warm or at room temperature.

Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziventosch@gmail.com.

This recipe can be found on our website:

www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.



Business Directory

Heating

Underpinning

Gardening

Advertise

ATLAS
HEATING & AIR CONDITIONING COMPANY
CA LIC. #489501

Old-fashioned service and high-quality installations.

925-944-1122
www.atlasheating.com
Since 1908

Bay Area UNDERPINNING
GENERAL CONTRACTOR LIC. 947129

BUILDING FOUNDATIONS • LIFTING
LEVELING • STABILIZING

707 310-0602
www.bayareaunderpinning.org

J. Limon Gardening

Maintenance/Clean-up
Monthly Service
Sprinkler
System Repair

Call Jose
(925) 787-5743
License #: 018287

25 yrs. experience in Lamorinda

Reach 60,000+ in Lamorinda

Advertise in Lamorinda Weekly
Call 925-377-0977 today