

A Fun Appetizer with a Peachy Kick

By Susie Iventosch



This appetizer starts with grilled peaches and jalapeno.

In the spirit of the upcoming Moraga Peach Recipe Contest, my son and I decided to make an appetizer using grilled peaches and jalapenos! We topped it all with crumbled feta cheese and then broiled it to get the compote warm and the cheese slightly browned. It could be served as is, and would be delicious over grilled chicken, but we served it as an appetizer over a goat cheese/cream cheese/gorgonzola mixture and spread it on grilled honey whole

wheat-sunflower seed crostini. Also, we used some of the peaches in our basket that were getting to be over-ripe, so this is a good use for those peaches you just couldn't quite get to in time!

The Moraga Peach Recipe Contest is sponsored by the California Farmers' Markets Association. It has been pushed out two weeks later than originally scheduled, and will now be held during the Moraga Farmers' Market on Sunday, Aug. 10. People



Grilled Peach-Jalapeno Compote tops a cheesy blend. Photos Susie Iventosch

can drop off their peach creations from 9:30 to 11:30 a.m. at the information booth, and winners will be announced Aug. 17 at the market. Whether it's a favorite family dish, or a brand new concoction created just for the contest, I always love to see families cooking together and especially love seeing our local youth getting involved in these contests. I'm really looking forward to trying and publishing this year's wonderful entries!

There will be a Recipe Entry Form pickup and peach purchasing day at the market on Sunday, Aug. 3. People can come get information, pick up an entry form, buy a cookbook from last year, and then go buy some peaches from the farmers. For more information, please visit the CFMA website: <http://cafarmersmkt.com> or call (925) 465-4690.

Grilled Peach-Jalapeno Compote Appetizer

INGREDIENTS/DIRECTIONS

Preheat barbecue or grill to medium high heat.

Marinate the following ingredients together for 15 minutes:

- 4 peaches, pitted and halved (skins on)
- 2 apricots, pitted and halved (skins on)
- 1 fresh jalapeno, seeded and halved
- 6 tablespoons olive oil
- 2 tablespoons fresh lime juice
- 1 tablespoon brown sugar
- 1/2 teaspoon sea salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon dried oregano

Meanwhile, heat 2 tablespoons olive oil in a skillet, and sauté:

- 4 small or 2 large shallots, peeled and thinly sliced
- 1/4 teaspoon sea salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon dried oregano

Cook over medium-high heat until beginning to caramelize. Deglaze pan with 2-3 tablespoons dry sherry and 1 tablespoon butter and simmer until liquid is mostly absorbed.

Now, take peaches and jalapenos out of marinade and grill over medium-high heat for 10-15 minutes, turning halfway through the cooking. Apricots cook the fastest, followed by peaches and finally the jalapeno. Cook until each is lightly browned on the skins.

Remove from heat and puree grilled peaches, apricots and jalapeno in a food processor along with the caramelized shallots and:

- 1 additional teaspoon lime juice
- 1/2 teaspoon powdered cumin
- 1/2 teaspoon Balsamic vinegar
- 1/2 teaspoon cider vinegar
- 1/4 teaspoon white pepper
- Season to taste with sea salt

To serve:

Place compote in a baking dish and sprinkle 1/3 cup crumbled feta cheese evenly over the top. Broil just until heated through and feta begins to brown. Spoon over a mound of the cheese mixture (equal parts cream cheese, goat cheese and crumbled gorgonzola ... we use about a half cup of each and mix well). Garnish with finely diced fresh jalapeno and serve with crostini or sturdy crackers.

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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.

Looking Good in Lamorinda

Summertime Fun

By Moya Stone

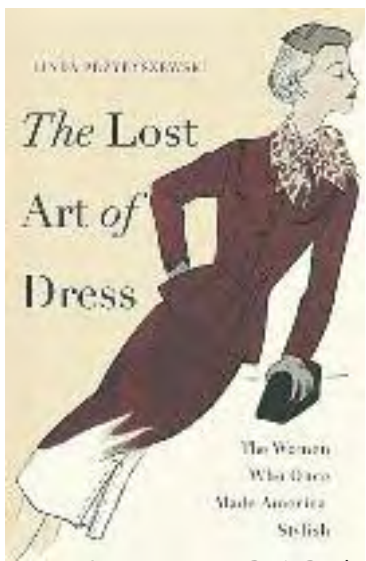


Image courtesy Basic Books

Seems we're trippin' back to the 1970s this summer with the popularity of the maxi. The long dress or skirt actually hit designer runway shows a couple of years ago but the motif has gone mainstream now and can be spotted just about everywhere. No surprise really, as the maxi is marvelous for keeping us covered but still cool and it's a nice choice for summer

activities from swim meets to soirees.

Speaking of summer activities, I recommend popping into the Moraga Art Gallery's current exhibit to see a unique line of jewelry by Oakland artist, Margaret Dorfman. Called Vegetable Parchments each piece is made from thin slices of a vegetable or fruit. Carrots, papaya, zucchini, beets, and broccoli are just a few fruits and veggies that Dorfman transforms into earrings, cuffs, necklaces, and decorative bowls. She hand slices the produce with a mandolin slicer and fuses the slices to tarnish-proof copper. A non-toxic lacquer-like finish is then applied, which adds protection and a nice sheen. Dorfman's jewelry will be on display and for sale through Aug. 9.

The Lesley Evers shop in La Fiesta Square closed the end of May, but Evers is still around. She says, "We sure loved our Lafayette clientele and hope that they will come through the tunnel and visit our College Avenue store until we find a permanent location there." Evers is looking for a space in Walnut Creek.

I'll keep you posted but in the meantime check out the blog: <http://www.lesleyevers.com/blog/>.

If you're looking for a good book to read this summer, I'm enjoying "The Lost Art of Dress: The Women Who Once Made America Stylish," by Linda Przybyszewski. A professor of history at the University of Notre Dame as well as an author and an award-winning seamstress, Przybyszewski discusses what she calls the "dress doctors" – women in the first half of the 20th century who taught young girls and women how to dress well. In home economics classes and women's clubs, in magazines and on the radio, the dress doctors, armed with basic fashion knowledge and some serious sewing skills, imparted their wisdom on how to assemble appropriate attire for home, school, work, daytime and evening.

Dense with information yet accessible, "The Lost Art of Dress" takes readers on the most interesting of adventures describing the rise of

the dress doctors and their eventual decline in the 1960s (due to casual-wear in the suburbs, the youth craze, and designers' simplification of their fashions). In addition to discussing the women themselves, Przybyszewski goes into great detail about what they taught including a description of the five art principles – harmony, rhythm, balance, proportion,

and emphasis – which they believed should be applied when creating an outfit. There are plenty of illustrations (a rarity in books these days) that make a nice addition to the text.

Stay cool out there and go forth in style.

Moya Stone is a fashion writer and blogger at <http://overdressedforlife.com/>.



Vegetable Parchment cuff bracelets by Margaret Dorfman. Photo provided

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