

Live The Retirement That You Deserve With A Reverse Mortgage!

- For homeowners age 62 and older
- You retain the title
- No monthly mortgage payments
- No income or credit score requirements
- No limitations on how you spend the proceeds

David Chang
Reverse Mortgage Advisor
NMLS #913224



Reverse Mortgage Solutions, Inc. dba Security One Lending
NMLS ID 107636, 2727 Spring Creek Drive, Spring, TX 77373.
Licensed by the Dept of Business Oversight under the CA Residential Mortgage Lending Act #4131074. Homeowner remains responsible for paying property taxes, required insurance and home maintenance. This ad is for a 1st mortgage loan.

Phone: 925-984-1190



TREE SCULPTURE

COMPLETE TREE CARE

Proudly serving the East Bay since 1965!

Fully Insured ❖ Certified Arborists ❖ License #655977

(925) 254-7233 ❖ www.treesculpture.com

Siggy's

CARPET CLEANING

LAMORINDA'S FAVORITE
FAMILY OWNED BUSINESS
FOR OVER 36 YEARS

(925) 283-8744

www.siggyscarpetcleaning.com
3408 Mt. Diablo Blvd. Lafayette

FALL SPECIAL
15% OFF

Rosewood House

FINE FURNITURE & ASIAN ANTIQUES SINCE 1969

CONCORD 4700 CLAYTON RD. (925) 827-9588
OAKLAND 2523 BROADWAY (510) 451-7373

Lamorinda's Specialties of the House

A Preponderance of Pizza

By Amanda Kuehn Carroll



Photo Amanda Kuehn Carroll

It's been a long day at work, traffic was a terror, the kids are hungry and you don't feel like cooking. You would, in fact, rather do anything else. It's a pizza kind of night. But where do you go? Who do you call? Never fear. There are pizzas of all varieties to be had in the Lamorinda area. From artisanal thin crust topped with caramelized onions and drizzled in truffle oil to a good old pepperoni from the shop at the corner, local pizza is where it's at.

Locally owned and operated, **Lamorinda Pizza** in Moraga's Rheem Center is happy to please. Topped with fresh veggies, high quality Molinari meats and Grande Italian cheeses, Lamorinda's hand-rolled pizza crusts are anything but ordinary. Specializing in East Coast thin crusts, Lamorinda Pizza offers the traditional Meat Lovers, Combination and Spicy Hawaiian, as well as more adventurous sausage and pesto, spinach and artichoke options. Or you can build your own. Offering casual dine-in, takeout and delivery, customer service is a key part of the business. You can even order online. It doesn't get much simpler than that. Lamorinda Pizza is located at 382 Park St. in Moraga. For information, call (925) 376-4040 or visit www.lamorindapizza.com.

If "family friendly" is what you're looking for, look no farther than Orinda's **Village Pizza**. Opened in 1984, Village Pizza has established a local, small town feel that isn't going anywhere. Their combination pizza is the most popular order, but

according to Morgan Gunn, manager for 20-plus years, "Everyone has their own favorites." Gunn's personal favorite is the chicken pesto with garlic, though he said that it really depends on his mood. He might just as soon opt for a chorizo-topped Mexi, a Putanesca with anchovy or one of the feta cheese specials. From the checkered tables to the open kitchen, you'll be sure to feel at home sitting down at Village Pizza. Village Pizza is located at 19 Orinda Way in Orinda. Call (925) 254 1200 or visit villagepizzaorinda.com for info.

With a name like **Pizza Antica**, you would expect to see tables topped with crispy crusts and parmesan-powdered breadsticks, but this local restaurant does much more than pizza. For over a decade Pizza Antica has provided the people of Lamorinda with a family-style restaurant with upscale dining. "You can get pizza," said manager Heather Butler, "and the

pizza is great. But you could just as easily order a steak and a glass of cab." Pizza Antica emphasizes the use of local, organic and seasonal ingredients. They're currently featuring roasted corn and heirloom tomatoes, which are beautifully paired with bacon, basil and arugula or caramelized onions and white truffle oil. There's a three cheese with shaved broccoli and pancetta, as well as a fennel sausage with Portobello mushrooms and roasted onions. If it's a pizza night out, you can even bring the kids. Pizza Antica has a menu especially for them. Pizza Antica is located at 3600 Mt. Diablo Blvd. in Lafayette. For more information, call (925) 299-0500 or go online to www.pizzaantica.com.

Say Pah-cheese! If you like your pizza to be more of a "pie" then you're sure to love the deep-dish of **Paxti's** Chicago-style pizza. Started in Palo Alto in 2004, Paxti's was opened by partners Bill Freeman and Francisco "Patxi" Azpiroz. The two had a dream to bring together delicious pizza and family hospitality. Though they specialize in deep-dish, they also offer pan crust, thin crust, whole wheat and gluten free – all made from scratch and each with their own specialties. From the basil-garlic-parmesan of the Bianco Verde to the garlic fennel sausage of the Matt Cann, it's hard to go wrong no matter what you choose. You can even order online if you're hungry or in a hurry. Paxti's is located at 3577 Mt. Diablo Blvd. in Lafayette. Call (925) 299-0700 or visit www.patxispizza.com for more info. Buon appetito!



Pizza Antica

Photo Andy Scheck

Cal Shakes Wraps Season with 'A Midsummer Night's Dream'

By Lou Fancher



Erika Chong Shuch (Hippolyta, Titania), Daisuke Tsuji (Oberon, Theseus) and Danny Scheie (Puck, Snug) in "A Midsummer Night's Dream," directed by Shana Cooper. Photo Kevin Berne

Love is a dirty battleground. Love is splendid.

The dichotomous words are never more true than in California Shakespeare Theater's season closing "A Midsummer Night's Dream."

Artistry is easily found in director Shana Cooper's brash take on William Shakespeare's tale of fairies who control mortals struggling with uncontrollable love passions. Vaulting through the play's two acts, Cooper is unafraid – perhaps roiling purists, but thrilling fans of non-conformity – to follow a line from the play and explore how "so quick bright things come to confusion."

"Dream" famously has a father rejecting a daughter, two fairies fighting, two female friends intermittently in love with each other's lovers, two men who war and waver in their romantic affiliations (all this largely due to intoxicating, poisonous flowers), six bumbling misfits in an oh-so amateur acting troupe, a fickle moon, a forest, a spritely protagonist/instigator named *Puck* and a wedding. The tan-

gle of interweaving tales belies a simple story: Love is a dirty battleground. Love is splendid.

Nestled within the confusion of love's impulse, Cooper and her collaborators explode with creativity.

Set design by Nina Ball is magical, with an opening backdrop that resembles white parachute material with webbing, or the backside of packing tape – and wood chips covering the entire stage. Rolling up the backdrop early in the production reveals terrific, gauzy tulle backing that floats, cloud-like for the duration. Operating under the tutu-like material cleverly positions the action in the very non-ethereal land of legs, a near-private, earthbound place where sensation burns, things churn, and there's risk of a swift kick. A scaffold of branches, a chopped-wood wall, and most hilariously (especially when turned upside down), a sheet of plastic with a hole cut out of it are like super heroes; performing a sure purpose and looking fantastic while doing so.

And then there are Katherine

O'Neill's costumes; wicked and wonderful in palette and performance. Swathed in tones from muted mud to shining silver to bawdy red to creamy white, characters' colors tell the messy to marvelous story at the heart of the comedy. Imagination runs rampant, with *Bottom*, an "ass" in steel-studded black boots and fishnets, an asthma inhaler, bodacious braziers for ladies, a tinsel-wigged lion and more.

Erika Chong Shuch does double duty and earns twofold bravos as movement director and the fairy queen *Titania*. Paired perfectly with Cooper, Shuch's choreography establishes momentum in the play's opening scene – a cross between mud wrestling and carnal coupling – and continues the cathartic kinetics with ever-escalating physicality. Vertical feats shine: with a character's well-crafted dive off a step ladder, intricate but never obtrusive partnering and a glorious, towering moment of theater, when Shuch "grows" to cartoon-like proportions on the shoulders of the ensemble.

The sheer bravado of the cast doesn't preclude their sensitivity, with Daisuke Tsuji (*Oberon*) striking a balance between other- and this-worldliness that could escape recognition, but shouldn't, due his masterful subtlety. Danny Scheie (*Puck* and other roles), a Cal Shakes favorite, is expectedly funny, so it's almost a pleasant surprise that Margo Hall (*Bottom*) steals the comedic brass ring playing a narcissistic "actor" and braying "ass." If a few of the ensemble and transitional scenes lag – a carnival-like dance scene, the play-within-a-play near the end – there's not a weak element in the individual actors. Special shout outs: Tristan Cunningham

(*Hermia*) has astonishing power; mixing rage, revenge, jealousy and humor – often, while hooked on another character's shoulders or flinging herself into the air or rolling in wood chips. James Carpenter (*Theseus* and other roles) continues to be one of the Bay Area's finest actors. Shuch, smart and smacking with female ferocity, manages to be warm and win hearts.

Half nightmare, half dream: Love is a dirty battleground. Love is splendid.

"A Midsummer Night's Dream" will be playing through Sept. 28 at California Shakespeare Theater, the Bruns Amphitheater, 100 California Shakespeare Theater Way (off Highway 24), Orinda. For information, call (510) 548-9666 or visit www.calshakes.org.

The Great Tragedies: Mike Daisey Takes on Shakespeare Oct. 2-12

Submitted by Marilyn Langbehn

Created especially for Cal Shakes' 40th anniversary, master storyteller Mike Daisey will share hilarious and thought-provoking takes on "Romeo and Juliet," "Hamlet," "Macbeth," and "King Lear" – each presented on separate evenings for eight performances only, Oct. 2-12 at the Bruns Amphitheater. Each evening is unique and can be viewed independently; all four together form an epic oral accounting of triumph and folly told with Daisey's dark and hilarious intensity.

Cal Shakes Artistic Director Jonathan Moscone says, "I love the way Mike takes aspects of our culture on – he's fearless, fiercely articulate, but like a jazz musician, working from a theme – in this case, Shakespeare, and wrestling with it with the entirety of his wit and intellect, right in front of your eyes. The Theater of Mike Daisey is fully, undeniably alive, and I am thrilled to have him explore Shakespeare's great tragedies on our stage."

Daisey has been called "the master storyteller" and "one of the finest solo performers of his generation" by The New York Times for his groundbreaking monologues which weave together autobiography, gonzo journalism, and unscripted performance to tell hilarious and heartbreaking stories that cut to the bone, exposing secret histories and unexpected connections. His controversial work, "The Agony and the Ecstasy of Steve Jobs," was recognized as one of the year's best theater pieces by The New York Times, Wall Street Journal, The Washington Post, Seattle Times, Seattle Weekly, San Jose Mercury News, and The San Francisco Bay Guardian.

For information, visit http://www.calshakes.org/v4/ourplays/2014/2014_mikedaisey.html.



Mike Daisey

Photo Ursa Waz