

# Get Your 'Olive' On!

By Susie Iventosch



Quinoa pasta with cracked green olives, Kalamata olives, arugula, tomatoes and Parmesan  
Photo Susie Iventosch

The Friends of the Wagner Ranch Nature Center's Olive Festival and Olive Recipe Contest is just around the corner. This is the fifth year of the event, but it will be the inaugural recipe contest, so I want to encourage all of you wonderful cooks to get your recipes ready for the event. The Olive Festival will take place on Sunday, Oct. 12, from 1 to 4 p.m. and the dishes are due to the judging panel by 1 p.m. Judging will be conducted and winners announced at 2:30 p.m. during the festival, and prizes will be awarded! Be sure to bring copies of your recipes to hand out at the event.

In anticipation of the Olive Festival, I wanted to create a new olive recipe, especially since we love olives in almost anything! This is a quick and easy pasta dish, made with cracked green olives and Kalamata olives, along with arugula and cherry tomatoes. I used quinoa pasta, because we have a lot of readers out there who are interested in gluten-free, but any rotelli or fusilli pasta you like would be wonderful with it.

Enjoy and good luck with the recipe contest! I look forward to trying the winning recipes for a future column.

For more information, please visit <http://www.fwrna.org>.

## Olive-Arugula Pasta

(Serves two as a main dish, or four as a side dish)

### INGREDIENTS

Quinoa rotelli (by Ancient Harvest) 8 oz. package  
1/4 cup extra-virgin olive oil  
1 clove garlic  
1/3 cup minced parsley  
2 cups fresh arugula leaves  
16 cherry tomatoes, halved or quartered  
16 cracked green olives, pitted and halved or quartered  
16 Kalamata olives, pitted and halved or quartered  
1/2 fresh lemon  
1/2 cup freshly grated Parmesan cheese  
Salt and pepper to taste

### DIRECTIONS

Prepare olives, tomatoes, parsley and Parmesan ahead of time. When you're ready to eat, cook pasta according to directions. We like it slightly al dente. Toss cooked, drained pasta with olive oil and pressed garlic. Then toss in remaining vegetables (arugula, parsley, tomatoes and both kinds of olives), and squeeze lemon juice over all. Season to taste with salt and pepper. Garnish with Parmesan and serve with crusty French or Italian bread. Simple and delicious!



Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, [www.amazon.com](http://www.amazon.com), and [www.taxbites.net](http://www.taxbites.net).

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**This recipe can be found on our website:**

[www.lamorindaweekly.com](http://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.

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## As Seen In Lamorinda: Former Orinda Chamber President Sue Breedlove and Husband In Tandem



Photo Sophie Braccini

For more than 15 years Sue and Jim Breedlove have spent time riding a tandem bicycle together and were recently spotted practicing on the Lafayette-Moraga Trail in preparation for a 75-mile-long trip from Half Moon Bay to San Luis Obispo with a group of 13 friends. "Jim rides in front, and sometimes I find it a little hard to be the stoker (back rider) because I have no control of the bike, and I can't see passed him," says Sue Breedlove. "If you can drive a tandem together, it speaks for your marriage!" At the end of her trip on Sept. 19, she said, "We had a great time, we are all but one in our early 60s and we had a lot of fun!" Next stop was the Edna Valley Winery for a well-deserved chill. S. Braccini

## John and 3Mules.com



Photo Cathy Dausman

Over the last few weeks many residents spotted a man who has become an urban legend in the western United States: John and his three (now two) mules. For 31 years John has been a nomad, traveling with his mules, living off the land and sleeping in the arms of Mother Nature. John believes that he is a pioneer and that more people will embrace his free lifestyle and seek a more authentic relationship with nature as technology gains ground in running their lives. John is not completely averse to technology though; his facebook page <https://www.facebook.com/3Mules> has more than 28,000 likes, and he posts pictures and comments about his travels. After Lamorinda, he caught a ride to cross the bridge into San Francisco and bring his good vibes there. S. Braccini

## Out and About

Some fun, fall events just outside Lamorinda's borders

By Lou Fancher



Cal Performances' Swan Lake

Round up the wagon because it's time for the Ruth Bancroft Garden's fall plant sale on Saturday, Oct. 11. The annual event offers a members only pre-sale from 9 to 11 a.m. and memberships can be purchased at the door. For the mass public, the doors open at 11 a.m. Admission to the garden is free all day until 4 p.m. With the drought spanning three years and showing no sign of abating, a yard filled with drought-tolerant succulents is a no-brainer: it's either that, or asphalt. Plus, it's a great way support Ruth, who celebrated her 106th birthday in September and continues to live on the family property adjacent to the 3.5-acre public garden. Volun-

teers at the garden dispense advice and help visitors select plants for any budget. The sale ends at 3 p.m.

For complete information and directions, visit [http://www.ruthbancroftgarden.org/rbgarden/pages/other\\_events.html](http://www.ruthbancroftgarden.org/rbgarden/pages/other_events.html).

It would be fair to say, after 20-some years as a professional in the field, I've a slight slant for dance. Having fully disclosed the bias, **two shows at Cal Performances' Zellerbach Hall** provide a two-punch knockout: Australian swans and Sasha Waltz. First up on Oct. 16-19 is "Swan Lake" with the Australian Ballet and the Berkeley Symphony (that's live music!). Company artistic

director Graeme Murphy's rendition shakes up Tchaikovsky, slays the black swan before the curtain goes up, and pits the action as a psycho drama. Who says ballet is boring?

"Sasha Waltz and Guests" Oct. 24-25 brings on more live music, serenading the audience with Schubert's sublime piano *Impromptus* and lieder. Climb out of your box, join the innovative choreographer's investigations and the intimate new work from the company named the European Union's Cultural Ambassador in 2013. Information and tickets at <http://calperformances.org>.

Finally, if you're seeking Big-Name show-stoppers, head to Oakland's Paramount Theater for **Jerry Seinfeld** Oct. 17; **Bob Dylan** Oct. 28-30 (<http://www.paramounttheatre.com/tickets.html>). And for "miracles in miniature," head to the **East Bay Mini Maker Faire at Park Day School**, 360 42nd Street in Oakland, from 10 a.m. to 5 p.m. Oct. 19 (<http://ebmakerfaire.wordpress.com/about/>). I've been to this family-friendly event and there's nothing small about the young imaginations behind the mind-boggling display of robots, rockets, urban farming initiatives, sustainable energy sources, bicycles, hand-made crafts, 3-D fabrication and more.

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