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**Showing the Love for Olives in this Cheesy Beer Bread**

By Susie Iventosch



Sharp cheddar-olive beer bread

Photo Susie Iventosch

**Recipe**

**INGREDIENTS**

- 3 cups self-rising flour
- 2 tablespoons sugar
- One 12-ounce bottle of beer (I used Coors Light)
- 1 1/2 cups grated sharp cheddar cheese, divided
- 1 cup Napoleon sliced green olives (or any olives you like), divided

**DIRECTIONS**

Preheat oven to 350 F.  
Mix flour and sugar in a large mixing bowl. Stir in half the grated cheddar and half the olives. Make a well in the middle of the mixture and pour beer into the well. It will foam up, so don't worry. Slowly work the beer into the dry ingredients, until well incorporated. The dough will be quite stiff.  
Turn dough out into a greased or sprayed 9 by 5 inch loaf pan. Sprinkle remaining olives and cheese evenly over the top of the dough.  
Bake for approximately 35 to 40 minutes, or until tester comes out clean.



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.

The 6th Annual Orinda Olive Festival is just around the corner, scheduled from 11:30 a.m. to 4:30 p.m. Oct. 4. Although there won't be a recipe contest this year, there will be cooking demonstrations, olive oil tasting, food, games and crafts for the whole family. In addition, a delightful assortment of products and services will be raffled off again this year. The festival celebrates the 130-year-old Mission olive groves at the historic Wagner Ranch and proceeds benefit the Wagner Ranch Nature

Area. In honor of the upcoming festival, and because my family really does love olives, I made this sharp cheddar-olive beer bread for the occasion. The sliced green olives packaged by Napoleon, are perfect for this recipe and have the taste of a Mediterranean cracked green olive. Kalamata and feta would make a nice rendition of the beer bread, too. And, I should mention, this is perhaps the easiest bread on earth to make from scratch.

The 6th Annual Olive Festival will be held Oct. 4, from 11:30 a.m. to 4 p.m. at the Wagner Ranch Nature Area, 350 Camino Pablo, Orinda. For more information, please visit: <http://fwrna.org/> Napoleon brand olives are sold at most grocery stores.

**You can find most of the recipes published in the Lamorinda Weekly on our website. Click Food tab.**

*Specialties of the House*

**The Hunt for Happy Hour – Table 24**

By A.K. Carroll



Margarita and mojito



Petaluma burrata served with house-made flatbread



Pizza Margherita

Photos A.K. Carroll

The Hunt for Happy Hour series – bringing you information about the freshest and finest when it comes to discounted beverages and premium small plates in the Lamorinda area – continues this week with Table 24, an Orinda meeting place for the whole family.

Whether you're out running errands, killing time before a movie, or looking for a place to connect with good friends, you're more than welcome to pull a chair up at Table 24. Running from 3 to 5 p.m., Mondays through Sundays, Happy Hour is available throughout the family-friendly restaurant and spills out onto the patio where you're almost sure to cross paths with a classmate or neighbor. It's a community living room where everyone is welcome, with a reclaimed wood table for every family and a chair for every guest.

Happy hour specials include \$5 no-fuss margaritas and mojitos, muddled and mixed

with simple fresh ingredients including real mint and hand-squeezed limes. Well cocktails ring in at \$6 with draft beers being poured for \$4. Drakes 1500 and Trumer Pils are accompanied by a rotating tap and a selection of bottles, all of which can be enjoyed right at the bar, out on the patio, or anywhere in the cozy wood-paneled dining room. Wines by the glass include a selection of reds, whites and sparkling varieties. Whatever your beverage, it's sure to be served with a smile and a friendly "How's everything going?" from your server. Don't be surprised if a pre-BART beverage or a "just one" well turns into an all-afternoon conversation.

A drink or two later, you might be ready for some grub, and comfort food is the name of the game where the folks at Table 24 are concerned. Around this particular table you'll find molten fries, mac 'n' cheese, juicy burgers and wood-fired pizzas. New to happy hour is a \$5 Margherita pizza crafted with house-made

marinara, fresh basil and a generous helping of molten mozzarella. You can also turn to the dinner menu, where you'll find bacon-roasted Brussels sprouts, fire-roasted chicken wings and creamy Petaluma burrata served with house-made flatbread and drizzled in a beautiful balsamic. Though the section on the menu is labeled "For the Table," you may be tempted to keep these items all to yourself. Dashes of pepper and sprinkles of sea salt make for festive flavors and one is never enough.

Sweatpants, yoga pants, business suits and sundresses are all acceptable attire in an eating establishment where you're as likely to sit beside a cadres of students as you are a family of five or a couple of senior citizens. It takes all kinds to make a community and that's exactly why this space was created. So get out of the office or out of the house, drop the distractions while still feeling as though you never left home. Join the family at Table 24, the largest living room in all of Orinda.



Roasted Brussels Sprouts

**When:** 3-5 pm, Monday-Sunday  
**Where:** Theatre Square, Orinda  
**Drinks:** \$2 off wine, \$6 well cocktails, \$4 draft beer, \$5 margaritas and mojitos  
**Food:** \$5 Margherita pizzas, \$10-13 appetizers  
**Recommended:** Roasted Brussels Sprouts and Trumer Pils

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