

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



SPRING SPECIAL
15% OFF

Theater View Veterinary Clinic



Theater View Veterinary Clinic, owned by Dr. Laurie Langford, is excited to announce a new addition. Dr. Amelia Ausman has joined our team. Come check us out.



Phone: (925) 317-3187
 Fax: (925) 334-7017
 Email: theatervieworinda@gmail.com
 www.theaterviewvetclinic.com
1 Bates Blvd., Suite 200, Orinda

TAXI BLEU

All Airports Served 24/7

Dispatch: **925-849-2222**
 Direct: **925-286-0064**
 www.mytaxibleu.com
 mytaxibleu@gmail.com



BAD INC. Bay Area Drainage, Inc.

Are You Ready For El Niño?

- French Drains
- Underfloor Drains
- Downspout Systems
- Subdrain Systems
- Sump Pumps
- Retaining Walls
- Pavestone Driveway & Walkways

A General Engineering Contractor
 Locally owned and Operated
 Contractor LIC # 762208

925•377•9209



visit our website
www.bayareadrainage.com

Thoughtful Food

Bacon and Brown Sugar Scones are a Sweet and Savory Treat in the Morning

By Susie Iventosch



to loving bacon and the sweet touch of brown sugar sounded so good to me. I tried it the very next day, and we used that brown sugared-bacon in a Cobb Salad and then realized it would be great in these scones, too. I decided that a few toasted pecans would also add some nice crunch to the texture.

I am not sure if these scones fit more into the sweet or the savory category, since they include bacon, blue cheese, figs and pecans, but regardless, they are really delicious and would be great served alone or with a side of scrambled eggs. I haven't tried this recipe with fresh figs, but if you do, please let me know how it turns out! Fresh figs and blue cheese are always a fantastic combination! Also, I am curious if the brown sugar would add the same amazing flavor to turkey bacon, but have yet to try that one, too.

Scones don't have to be dull and dry.

This recipe for Brown Sugared-Bacon, Fig and Blue Cheese Scones with Toasted Pecans came about from a couple of different angles. First of all, my son bought a fig-bacon-blue cheese scone on his way to work a few weeks ago. He emailed me and told me how

amazing it was and asked if I could please make a batch for him. Why, of course, no problem.

And, then, when I was visiting my sister in Tucson, she showed me how she prepares bacon, sprinkled with brown sugar and then baked in the oven. I must confess

Photo Susie Iventosch

INGREDIENTS

- 1 ½ cups all-purpose flour
- 1 ¼ tsp. baking powder
- ¼ tsp. baking soda
- ½ tsp. salt
- 1 stick of butter, cut into pieces
- 4 strips brown sugared-bacon*, cooked and crumbled
- ¼ cup pecan pieces, toasted and coarsely chopped
- 5-6 dried figs, cut into bite-sized pieces
- 1/3 cup crumbled blue cheese
- ½ cup buttermilk

DIRECTIONS

Preheat oven to 400 degrees. Line a baking sheet with parchment paper, or spray with cooking spray.

Prepare brown sugared-bacon. (See instructions below)

In a large bowl, mix flour, baking powder, baking soda and salt. Using a pastry cutter or your fingertips, cut butter into dries until integrated. Add pecans, blue cheese, figs and bacon crumbles and mix.

Stir in buttermilk with a fork or wooden spoon. If necessary, use your hands to make sure all the flour is incorporated. Add a little more buttermilk, if necessary.

Shape into a large circle, about one-half to three-fourths-inch thick. Cut into eight pie-shaped pieces and place onto parchment paper. Bake for 15 minutes or so, until scones are beginning to brown on top and dough appears to be cooked. It can be frozen or stored in refrigerator. Reheat in hot oven to crunch up and serve.

Brown sugared-bacon

Lay bacon strips out on a baking sheet. Sprinkle each piece of bacon with a tiny amount of brown sugar. For example, I used about 1 teaspoon for 10 strips of bacon, so not much at all. Bake at 350 degrees for approximately 15 minutes. Turn bacon, and repeat the process by sprinkling each piece on the reverse side with a small amount of brown sugar—again about 1 teaspoon for all 10 pieces. Continue to bake for another 5 to 10 minutes, or until bacon is cooked to desired doneness. You may have to drain fat from bacon once or twice during the baking process.

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.



Lamorinda Girl Pays Wishes Forward

By Cathy Dausman



Audrey Price was able to meet her favorite band, One Direction, in 2014.

The summer of 2014 was a difficult time for Campolindo High School sophomore Audrey Price. Diagnosed with a brain aneurysm, Price underwent surgery the very day summer vacation began (a Friday the 13th) and suffered surgical trauma to her right side which confined her to a hospital ward for six long weeks (see <https://www.lamorindaweekly.com/archive/issue0902/pdf/An-Instant-Leftie-Campo-students-brain-surgery-recovery-continues.pdf>).

That same summer ended on a higher note, though, when through Make-A-Wish Foundation Price was flown to Chicago to meet her favorite band — One Direction — attend their concert, meet the group backstage and be photographed with them. Initially reluctant to accept a wish for Audrey and warned that it might take years to have it granted, Price's mother Barbara

Price said the hospital medical staff encouraged them to participate. "Just do it!" she said of their incredible experience.

Fast forward to present day, and you'll find Price is busy helping other candidates obtain their big wish. In December Price collected 1,588 letters from teachers and students for the Macy's Believe Campaign, raising \$3,176 for Make-A-Wish. She says she'll fundraise for that event again next December.

But now she and several other members of Make-A-Wish's Young Professional Advisory Council and

Details:

- Kids Carnival for Wish Kids
 - Benefits the greater Bay Area Make-A-Wish foundation
 - Saturday June 4, 1 to 4 p.m.
 - Our Savior's Lutheran Church, 1035 Carol Lane Lafayette
 - Tickets \$1 per event or \$20 for unlimited game participation
- To donate online, go to: <http://mawevites.kintera.org/faf/donorReg/DonorPledge.asp?ievent=1079236&lis=1&knetae1079236=68B290E5FAFE405EB1B4279238A58CBA&supId=411012775>

Photo provided

some 20 volunteers are preparing to host a Kids' Carnival for Wish Kids June 4 at Lafayette's Our Savior's Lutheran Church. The carnival, designed for children ages four to 10, features professional face painting, temporary tattoos, a cupcake walk, bingo, musical beach towels and other carnival games. Price has already raised \$600 in advance of the event. All proceeds benefit Make-A-Wish. "They are working so hard to provide fun games and activities [while] spending as little as possible," said Price's mother.