A crunchy breakfast companion for seasonal fruit

By Susie Iventosch



Homemade granola

omemade granola makes a great break- and I've used pecans, walnuts, pistachios fast companion to all of the amazing and pumpkin seeds, but you can swap those fresh fruits available in the markets this time out for your favorite nuts and seeds. I don't of year! We've just picked a couple gallons add dried fruit this time of year, but if you of huckleberries, and aside from making make this in the winter months, you can al-

Photo Susie Iventosch

Nutty Granola

INGREDIENTS

- 1 18-ounce container quick oats
- (approximately 5-6 cups) ½ cup light brown sugar
- ¾ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon cardamom
- 1 cup pecan halves
- 1 cup walnut halves
- ½ cup raw pistachios
- ½ cup slivered almonds
- 1/4 cup pumpkin seeds
- ½ cup canola oil
- ½ cup agave or honey 1 tablespoon vanilla extract

DIRECTIONS

Preheat oven to 325 F. Spray two baking sheets that have rims (so the granola won't fall off while cooking).

Mix first five ingredients together in a large bowl and stir well. Add nuts and seeds. Add oil, and toss thoroughly to coat as much of the oats and nuts as possible. Add the vanilla to the agave or honey, and mix well. Pour the agave over the oats and nuts and stir with a spoon to mix well, so that everything is coated with the agave mixture. Turn granola onto prepared baking sheets and bake for 20 minutes at 350 F. Turn oven temperature down to 180 degrees and continue to bake for approximately 45 minutes to one hour longer, until granola is slightly browned and crunchy.

Remove from oven and cool completely on baking sheet before transferring to airtight containers. You will find that you need to break up large pieces of granola as you transfer it. Store with other cereals.



please contact her by email or call our office at (925) 377-0977.

muffins or scones, topping granola with ways add dried cranberries, raisins, currants berries or stone fruits is another great way or apricots to this recipe. to enjoy the bounty of the summer months. This recipe calls for an assortment of nuts,

'The Third Murder' a reflection on truth and destiny

By Sophie Braccini



Image provided

irokazu Kore-eda's movie that will show in Orinda starting Aug. 10 is a dizzying descent into the hiding places of a murder suspect's soul. "The Third Murder" is a game of cat and mouse between a man who has his life on the line and his lawyer, who starts out simply looking for the best legal strategy to pursue at the trial, but who is gradually drawn into the world of the strange assumed culprit, uncovering one lie after another.

The thriller is magical in its form and substance. The International Film Showcase that is presenting this movie in Orinda featured a film by Kore-eda, "Like Father Like Son" in 2014. Even then, the filming mastery of the director was enchanting. He has a way of filming sequences where characters barely say a word This technique is an efficient dant, the impatient judge, the lamorindatheatres.com.

intrique in the movie.

Constructed as a mystery thriller, the film follows the defense team's investigation as the main lawyer, Shigemori (Masaharu Fukuyama), begins doubting Musami's (Kôji Yakusho) guilt. The director explores themes that interest him: parent-child relationships, free will, and how when can be done to change their destiny.

The movie also contains a harsh criticism of the judicial system, where judges, lawyers and prosecutors in the the concept of justice.

Who is guilty, who has is, whatever the consequences? Those are questions that

way to convey mystery and cynical lawyer, the dangerous criminal, all have masks and play a role in a deadly human tragedy, and in the end, who is manipulating whom and who will drop their mask?

Yakusho as the accused Musami plays the ambiguity of the main character perfectly. Is he a savage killer, a selfless hero, or a poor man who has been mistreated by someone is dealt the wrong life in search for redemption? cards from the start nothing Kore-eda also created a poignant feminine figure, Sakie, the daughter of the murdered man played by delightful Suzu Hirose, who holds some of the keys to the mystery.

Those who liked "Like end watch out for each other's Father Like Son" may recogreputation with little regard for nize Fukuyama, who played the architect in that movie. His transformation from cynicism the courage to look at what to soul searching proves very convincing.

"The Third Murder" will and yet the emotions ooze Kore-eda asks, stating that play at the Orinda Theatre for through the gaze and subtle really courageous human be- one week starting on Aug. 10. body language of the actors ings are few in this world. The For more information, visit that are filmed in close-up. self-righteous public defen- internationalshowcase.org or

Celebrations

Orinda student awarded pre-med scholarship

Submitted by Meg Walker



Sienna Marley

Photo provided

ienna Marley, a recent graduate of Miramonte High School in Orinda, has earned a \$12,000 scholarship to help her with the costs of undergraduate studies and medical school. The scholarship was awarded by the physicians at Palo Alto Medical Foundation (PAMF) who give out a few scholarships every year to deserving local students committed to becoming doctors. The scholarships help meet the need for future physicians.

Marley is this year's Dr. Brian Paaso Scholar, a special Pre-Medical Scholarship awarded every four years in the memory of Dr. Paaso, a gastroenterologist who practiced his whole career at PAMF. Marley is an accomplished student, as well as a school and community leader who volunteered at John Muir Hospital and the Casa De Gracia senior facility while also being a varsity cheerleader, president and founder of her local Filipino American Club, a peer mentor/ tutor, a drama club member and a Women in STEM club member.

Last year, she studied abroad for seven weeks in Xi'an, China, on a National Security Language Initiative for Youth scholarship sponsored by the U.S. Department of State.

She will be attending University of California, Berkeley.

Community Service: We are pleased to make space available whenever possible for some of Lamorinda's dedicated community service organizations to submit news and information about their activities. Submissions may be sent to storydesk@lamorindaweekly.com with the subject header In Service to the Community.

Tanya A. (Nelson) Ojala

Tanya Ojala passed away on Sunday, July 15, 2018 at age 69 following complications from liver failure.

She was born on June 16, 1949 in Los Angeles, the beloved daughter of Harry Nelson and the late Diane (Meerschaert) Nelson. She was the eldest of five children and had four younger brothers whom she helped raise: Larry, Ronald, John and the late James Nelson. After graduating from St. Bernard Catholic School in 1967, she attended the University of California at Los Angeles. It was there that she met and married in 1970 the late Donald I. Ojala. She obtained a Bachelor of Arts in Pictorial Art and then worked for a few years before starting her family.

She was the beloved mother of three children: Erik (Katherine Fitzgerald), Thomas (Pooja Lal) and Kristin (Conan Dooley) Ojala. She raised all three and supported her husband's career, moving the family from California to Germany, Indiana and Pennsylvania before returning to California in 2001 following Don's passing. A resident of Moraga for a total of 25 years, she loved horses, horseback riding and art. She is survived by her father, three of her four brothers, her three children, and her three grandchildren, Luke, Ben and Anika Ojala.

In lieu of flowers, donations in her memory may be made to the Sierra Club Foundation (sierraclubfoundation.org) or the Brain & Behavior Research Foundation (bbrfoundation.org).

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If you would like to share an announcement about a special event or achievement, such as a wedding, engagement, scholarship or graduation of a local resident, or about a special person from Lamorinda who has passed, send a photo along with your text (up to 250 words) to storydesk@lamorindaweekly.com, and include "Celebrations and Remembrances" in the subject line.