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New cooking product offers 'in the bag' simplicity

By Susie Iventosch



I was in my local Ace Hardware store when Cassidy, who runs their amazing kitchen department, called me over to see her latest, greatest inventory item. It is called Stasher, a reusable platinum silicon food storage bag that can be reused over and over again, and washed in the dishwasher. These bags can cut down

on the use of disposable baggies, but they are significantly more expensive, too. The great thing about them is they are not just for storing food, but also for cooking food! They can be used in the microwave or oven, in a pot of boiling water on the stovetop and in the freezer for making frozen concoctions, like sorbet. As of

now, they come in several color options and three different sizes, 9.9, 15 and 64.2 fluid ounces.

I intended to try baking Stasher salmon in the oven, but ran out of time and so far have only gotten as far as my egg scramble on the stovetop. It was quite the experiment, because you must push out the excess air before sealing the bag and dropping it into the pot of boiling water. On my first attempt, I apparently did not remove enough air, and what resulted was a messy pot of egg scramble mixed with boiling water. I could see the bag getting very puffy, but by then it was too late. The next attempt worked like a charm, because I removed most of the air before sealing the bag. The eggs were fluffy and delicious, and all the veggies were cooked just right.

The eggs take much longer to cook than in a frying pan, roughly 15 minutes for four eggs, but the idea is a low maintenance meal, where the ingredients are mixed right in the Stasher bag, and you can actually eat right out of the bag, if you want to minimize dirty dishes. Then, place the bag upside down on the top rack of the dishwasher for thorough cleaning.

The verdict is still out, and

I'll report back as I use the Stasher bags to cook more dishes, but for now, I'd say it is a fun kitchen item and fun to experiment with the different uses. They are available online through Amazon and at Target, and most likely you can find them in a local cooking shop, or a hardware store with a good kitchen section. This scramble was made with what I had on hand, but as you can imagine, the kitchen is the limit in what you'd like to add to your scramble!

For more information about Stasher, visit <https://www.stasherbag.com>.



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.

Eggs in a Bag (For 2)

INGREDIENTS

- 4 eggs
- 1/4 cup chopped onions (yellow, red or green)
- 1/4 cup grated cheddar cheese (or cheese of your choice)
- 4 mushrooms, sliced or chopped
- 1 tablespoon parsley or cilantro, snipped into small pieces
- Salt and pepper to taste

DIRECTIONS

Place all ingredients in the Stasher bag (I used the smallest bag for four eggs). Seal and then squish the ingredients to scramble everything together. Make a small opening in the seal and carefully push out as much air as possible. Re-seal tightly, so none of the ingredients leak out while cooking.

Drop the bag into a large pot of boiling water and cook for 12-15 minutes, turning once or twice with tongs. Remove from water and test to make sure the eggs in the center are done. Reseal the bag and cool for a minute or so, until you can handle the bag. Then squish or shake the bag once again to break up and fluff up the eggs. If you don't do this last step, the eggs look like an omelette, which is great too. Garnish with a little extra grated cheese and a sprig of cilantro or parsley.

Correction for nutty granola recipe: Cook the granola at 325 degrees before turning the temperature down to 180 degrees.

Woodminster Summer Musicals closes its 52nd season with 'In the Heights'

Submitted by Kathy Kahn



Producers Associates ends the 52nd season of Woodminster Summer Musicals with Lin-Manuel Miranda's "In the Heights," which tells the universal story of a vibrant community in New York's Washington Heights neighborhood – a place where the coffee from the corner bodega is light and sweet, the windows are always open and the breeze carries the rhythm of three generations of music. It's a community on the brink of change, full of hopes, dreams and pressures, where the biggest struggles can be deciding which traditions you take with you, and which ones you leave behind.

With music and lyrics by Lin-Manuel Miranda and a book

by Quiara Alegria Hudes, "In the Heights" was the winner of the 2008 Tony Awards for Best Musical, Best Score, Best Choreography and Best Orchestrations. This high-energy show, performed under the stars at this open-air performance facility in Oakland's Joaquin Moraga Park, features lovable characters, a contemporary Latin-flavored score and Tony-winning hip-hop dance moves. But it's also very sweet and sentimental, dealing with universal themes of family, romance, and ambition.

Says director Joel Schlader, "In the Heights' brings a joyful new beat to our stage. Be prepared to tap your toes to the rhythms, get immersed in this

electrifying and touching story, and believe in the power of musical theatre."

Tickets are available by phone at (510) 531-9597, online at www.woodminster.com, or in person at Woodminster Amphitheater 10 a.m. to 4 p.m. weekdays and 10 a.m. to 2 p.m. weekends, or at the box office two hours before any performance. Performances are 8 p.m. on Aug. 31 (opening), Sept. 1, 7 and 8, and 7 p.m. on Sept. 2, 6 and 9.

For more information, visit www.woodminster.com.

Daniel Rubio plays the hero/narrator Usnavi in Woodminster Summer Musicals' production of Lin-Manuel Miranda's "In The Heights," which runs weekends Aug. 31-Sept. 9 at historic Woodminster Amphitheater in Oakland's Joaquin Miller Park. Photo Kathy Kahn

Celebrations

Holbrook earns Ph.D. from UC Santa Cruz



Photo provided

Ryan Bailey Holbrook earned his Ph.D. in psychology from the University of California at Santa Cruz on Dec. 8, 2017 and was hooded in a graduation ceremony on June 14, 2018. He grew up in Moraga and graduated from Campolindo High School in 2006 and UCLA in 2010 with a bachelor's degree in psychology, a minor in human complex systems, and a specialization in computing. He is the son of Libby and (the late) Steve Holbrook of Moraga and the grandson of Mary Litzenberger, also of Moraga. He now teaches psychology and cognitive science classes at Cal State Monterey. He lives in Santa Cruz with his wife, Jamie Sullivan Holbrook, a speech pathologist and graduate of Campolindo, Saint Mary's College, and San Jose State University, and their dog Flapjack.

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