

'The Gold Seekers' (Los Buscadores) at Rheem



By Sophie Braccini

The Rheem Theatre in Moraga will host the December performance of the International Film Showcase. This month, Efi Lubliner and Jo Alice Canterbury who run these monthly presentations have brought back "The Gold Seekers," a funny and touching South American adventurous comedy.

Los Buscadores is based on an existing Paraguayan urban legend that permeates Asunción's social stratus, leading many to still believe that millions are buried in the basements of the capital city as a

result of wealthy people fleeing during the 19th century Paraguayan War.

The heroes of this epic story are ordinary and somewhat naive people caught in a dream of riches. They are colorful, touching and very funny. A good choice for a time when families go to the movies together, the film by Juan Carols Maneglia and Tana Schembori tells the story of ordinary people, trying very hard to make a better life for themselves. It shows a society where poor people have to face great hardship and do so with a mix of fatalism, creativity, superstitions

and religious faith.

The International Film Showcase brings almost every month to Lamorinda a foreign film of high caliber (including several Oscar winners or nominees), not yet distributed in the Bay Area. The films offer an opportunity to discover other countries, ways of living and thinking. Started at the Orinda Theatre, the showcase now incorporates the Moraga-based Rheem Theatre.

Screening of "The Gold Seekers" starts Dec. 14 for a full week. For more information, visit <http://lamorindatheatres.com>.

A perfect pumpkin bread to serve holiday house guests



Photos Susie Iventosch

Pumpkin-Squash Breakfast Bread

By Susie Iventosch

Recently, I made pumpkin bread using canned pumpkin, which turned out to be more like pumpkin cake (with caramel glaze) and realized that I wanted more substance to my bread. A quick online search produced the Macrina Bakery Squash Harvest Loaf recipe. Macrina supplies many of the coffee shops and retailers with baked goods in the greater Seattle area. I've had their squash bread and it is delicious! After

reading through the recipe and seeing what we had on hand, I made several changes, one of which was to add some canned pumpkin in addition to freshly baked and puréed squash. Another was to add raisins to the batter. And, since I am a huge cardamom fan, I included that in the assortment of spices that make this bread so yummy. I also used some white whole wheat flour in place of all white flour, to give a little healthy boost. White whole wheat flour is made from hard white spring

or winter wheat berries, and has the nutritional value of whole wheat flour, but milder in color, flavor and texture. It still includes the bran, germ and endosperm of the berries, all ground into the flour. The flour we normally see labeled as Whole Wheat Flour is made from the red spring wheat berry, and has a darker color and more robust flavor than the White Whole Wheat Flour.

If you plan on having holiday house guests, this bread is delicious and goes a long way, since it is chock full of goodies and quite dense. Double the recipe for two loaves.

For more on the difference between whole wheat flour and white whole wheat flour, please visit: <https://www.thekitchn.com/whats-the-difference-between-whole-wheat-and-white-whole-wheat-flour-236647>, or <https://www.bobsredmill.com/blog/healthy-living/hard-red-wheat-vs-hard-white-wheat/>.

For more information on Macrina Bakery, please visit: <https://www.macrinabakery.com/>.

Pumpkin-Squash Breakfast Bread

(Makes one 9 x 6 loaf of bread)

INGREDIENTS

- 1 cup cooked and puréed squash (Delicata, Acorn, or Butternut)
- ½ cup canned pumpkin
- 2 eggs
- ½ cup canola oil
- ¾ cup (6 tablespoons) milk mixed with 1 teaspoon cider vinegar
- 1 teaspoon vanilla extract
- 1 cup raisins, soaked in boiling water and then squeezed dry of any excess water (I use Trader Joe's Jumbo Raisin Medley)
- ½ cup walnut pieces, roasted
- ½ cup pecan pieces, roasted
- 2 1/2 cups pepitas (green pumpkin seeds), half for bread and half for topping
- 1 cup unbleached white flour
- ¾ cup white whole wheat flour
- ¾ cup, packed, light brown sugar
- ¾ cup granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 3 1/2 teaspoons nutmeg
- 1/2 teaspoon cardamom
- 1 teaspoon salt
- 2 tablespoons raw sugar for topping

DIRECTIONS

For squash: *It depends upon the kind of squash you choose in order to know how many to cook, but whatever the case, cut squash in half, and clean out seeds. Place cut side down onto greased baking sheet and cook at 400 F for approximately 35-40 minutes, or until a knife easily inserts and pulp is tender. Remove from oven and cool. Scoop out pulp and smash with a fork, or purée in a food processor. Use 1 cup of this purée for this recipe.

For nuts: Place nuts and pumpkins seeds on a baking sheet lined with aluminum foil. Bake at 400 F for approximately 10 minutes, or until just beginning to brown. Remove from oven and cool.

For raisins: Place raisins in a small bowl, completely cover with boiling water and allow to sit for about 15 minutes, or until soft. Drain water and squeeze any excess water from raisins. Set aside.

For bread:

In a large bowl, place all dries, including flours, sugars, spices, nuts and half of the pumpkin seeds. In a separate bowl, combine squash purée, canned pumpkin, eggs, soured milk, oil, raisins and vanilla. Mix well. Add to dries and stir until well combined.

Pour batter into a greased 9x6 bread loaf pan. Sprinkle remaining half of the pumpkins seeds and the raw sugar on top. Bake for approximately 50-55 minutes, or until a knife inserted in bread comes out clean.

*I used about 2 Delicata squash or 1.5 Acorn squash. I have not made it with butternut squash yet!



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.



When I say "good," you say "neighbor."

Mike Rosa

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Service Clubs Announcements

Lafayette Rotary Club

Step in on a Thursday and join us for our lunch meeting.
Thursday at noon Oakwood Athletic Club, 4000 Mt. Diablo Blvd., Lafayette.

<p>December 13: Jon Dwyer District Governor "State of District 5160"</p>	<p>December 20: Sharon from New Day for Children</p>
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www.rotarylafayette.org
www.facebook.com/Rotary-Club-of-Lafayette-CA

Not to be missed

THEATER ... continued

"The Great God Brown" by Eugene O'Neill directed by Eric Fraisher Hayes, 8 p.m. Saturday, Jan. 12 and 2 p.m. Sunday, Jan. 13, at the Museum of the San Ramon Valley, Danville. Prior to the plays of Eugene O'Neill, masks were seen as a theatrical way to become another person or animal or to become unrecognizable. In this play, for the first time, characters wear masks to hide their true feelings and take their mask off to show how they really feel or see themselves. Tickets are \$25 and can be purchased at www.eugeneoneill.org.

Equipped with colorful paper, ribbon, bows, boxes, scissors and tape. Everything needed to wrap gifts free, without the watchful eyes of the recipients! Open to the public.

Celebrate love this holiday season by adopting a wonderful kitten or cat from Community Concern for Cats. All CC4C cats live in foster homes and many can be seen at this weekend's adoption event, Dec. 15-16. Hours are 1 to 4 pm at Pet Food Express in Lafayette and Pleasant Hill and Petco in Walnut Creek. For more information, see www.communityconcernforcats.org.

Friends Corner Book Shop, located at the corner of First Street and Golden Gate Way in Lafayette, is having a half-price sale from 9 a.m. to 5 p.m. on Saturday, Dec. 15. We are currently featuring holiday books in addition to regular inventory.

Hospice East Bay's Tree of Lights 5:30 p.m. on Sunday, Dec. 16 at the Moraga Country Club, 1600 St. Andrews Drive. <https://hospiceeastbay.org>.

Pause to honor the longest night of the year at 6 p.m. on Friday, Dec. 21 on the outside patio of Our Savior's Lutheran Church located at 1035 Carol Lane. Enjoy a warm drink as a local fire arts performer brings light to the darkness. Solstice poetry and a brief reflection will guide participants into a candle light labyrinth walk as we honor the wonder of winter. This child-friendly event is sponsored by the Order of the Sacred Earth. Dress warm. Donations welcome.

OTHER

5A Rent-A-Space presents Santa's Secret Wrapping Room from 9 a.m. to 5 p.m. Dec. 1-24.

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