

# LAMORINDA WEEKLY

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Meat Manager Jim Gates holds a fresh turkey, alongside Diablo Foods Owners Dan Stokes and his sister Connie Collier.

Photo Pippa Fisher

## Lafayette grocery store's decision benefits local restaurants

By Pippa Fisher

This year family-run Diablo Foods has chosen not to offer its traditional complete takeout Thanksgiving turkey dinners – a decision made specifically in order to encourage its customers instead to support local restaurants at a time when small businesses are struggling to stay afloat.

Not competing with local restaurants was an idea that came to Dan Stokes and was encouraged by his sister Connie Collier. Together they own and run the grocery store – a popular Lafayette mainstay.

“We just wanted to give back to the restaurants in town that have had such a bad break through all of this,” says Collier, adding that they feel so fortunate to have been able to keep their doors open and

to have kept all their staff employed through the crazy times.

Restaurants offering Thanksgiving dinners this year include Tutus, Metro, The Coop, Lafayette Park Hotel and Spa's The Park Bistro and Bar, The Main Kitchen Café, Out of the Cave Foods, and Whole Foods. Several sold out ahead of the holiday.

Diablo Foods will still be offering pre-cooked turkey and various prepared side dishes.

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*We are grateful for our wonderful clients and community. Wishing you a safe and joyful Thanksgiving!*

happy Thanksgiving Day

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## MOFD lifts burn ban, offers Thanksgiving safety tips

By Nick Marnell

Though Contra Costa County reverted to a more restrictive ban on activities Nov. 17 due to a spike in coronavirus infections, a total gut punch was attenuated when the Moraga-Orinda Fire District lifted its two-month burn ban that same day. Thanks to the rains and changing weather conditions, open burning, recreational fires, campfires and fires in outdoor fireplaces are now allowed within the district for the first time since Sept. 7.

“We still would like to remind residents to use caution and follow basic fire safety guidelines when burning. Also please remember to check with Bay Area Air Quality to see if it is a burn day,” Fire Marshal Jeff Isaacs said.

The lifting of the ban does not apply to the outdoor burning of brush, vegetation and garbage,

which is still prohibited.

With the approach of Thanksgiving Day, the district offered a few tips on avoiding a catastrophe in the kitchen.

Turkey fryers can easily tip over, spilling hot oil across a large area. Use a turkey fryer only outdoors on a sturdy, level surface well away from things that can burn, and create a kid- and pet-free zone around the fryer to protect against burn injuries.

Be careful not to overfill a cooking pot so the oil will not spill over when the turkey is placed inside. Since a partially frozen turkey will cause hot oil to splatter, make sure the turkey is completely thawed before placing it in a fryer.

Check the temperature often with a cooking thermometer so the oil won't overheat. And be sure to use cooking gloves that protect hands and arms when handling the pot lid and handles.

When cooking a turkey in a fryer check the temperature often with a cooking thermometer so the oil won't overheat.

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