

Fruity and fabulous Peach Plumb Crumb Pie



Peach Plum Crumb Pie

Photos Susie Iventosch

By Susie Iventosch

It's definitely fruit pie season, and with peaches and plums beautifully ripe at the produce markets, this is a good one to make right now. I make a lot of pies, but there are two new things I did with this pie that I'd never done before. First of all, I combined fresh peaches and plums, along with brown sugar and spice, and then topped the fruit mixture with both a crumb topping and a lattice crust. This serendipitous combination was indescribably delicious. It was also a very pretty pie with both the peach color and dark purplish red of the plums. Don't feel that you need to do both, one crust or the other would be plenty, but if you have time, it's such a treat to have both!

This is my go-to recipe for summer fruit pies, and you can generally swap out the fruit as the summer moves along and different fruits get ripe. Just recently, I made this pie with a combination of berries and stone fruits, (blackberries, blueberries, huckleberries, peaches and nectarines), for a friend's birthday dessert. It was so good and a lot of fun. I wasn't quite sure what to expect with so many different fruits, but I'll definitely make that one again. Earlier in the season, we made strawberry-rhubarb pie using

the same recipe and that was fabulous. The tart flavor of the rhubarb combined with the sweet strawberries was particularly good.

Lately, I've been using cornstarch in place of the flour to thicken the fruit filling, and I really like it because it makes it super simple to change this pie into a gluten-free fruit crisp. The only thing then to do differently, is to substitute Paleo Baking Flour (or your favorite gluten-free flour) for the all-purpose flour in the crumb topping. I find that it takes about one and a half times as much of the Paleo flour as all-purpose flour, so count on about one and one-half cups of the Paleo flour for the crumb topping. I haven't yet met the challenge of a gluten-free pie crust. That's still on the to-do list.

Another crazy thing happened when I made the strawberry-rhubarb crumb pie. Accidentally, I started dumping the crumb topping in with the fruit instead of adding the bowl of brown sugar and cornstarch. (I was a little distracted with a lot of house guests that week). While I managed to scoop most of it out, about one-quarter cup was left in the filling and it turned out that we all loved it that way. So, for the next few pies I added a little bit of the crumb topping in with the fruit and this little accident has be-



come quite popular in our household. Happy ending! When you make this pie, be



sure to make the crust first, then the crumb topping and finally prepare the fruit filling mixture.



This way the fruit will not have to sit out and wilt while you make the crust and topping.

INGREDIENTS

Flaky Crust

2 cups all-purpose flour
1 teaspoon salt
1 1/2 sticks butter 6 oz., (chilled and cut into small pieces)
2 teaspoons cider vinegar
1/3 cup +/- ice-cold water

Crumb Topping

1 cup flour
3/4 cup light brown sugar
1/2 teaspoon cardamom
1 teaspoon cinnamon
1/4 teaspoon salt
1 cube butter (4 oz. or 1 stick)

Pie Filling

4 1/2 cup peaches peeled and sliced
3 1/2 cups black plums sliced (no need to peel these, the skins give you the beautiful color)
2/3 cup light brown sugar
4 teaspoons cornstarch
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon cardamom
1/8 teaspoon nutmeg
1/4 cup of the crumb topping (recipe below)

DIRECTIONS

Flaky Crust

Mix flour and salt in a large bowl. With a pastry cutter, or clean, cold fingers, crumble the butter into the flour until well integrated and the butter is the size of small peas. Sprinkle cider vinegar over the mixture and stir in well with a fork. Add ice-cold water, a little at a time, and blend with a fork until the dough is moist enough to roll into a ball, but not too wet. Roll into one large ball for the bottom pie crust and a smaller ball for the lattice crust.

Crumb Topping

Place all dry ingredients into a bowl and mix well. Cut butter into the dries using a pastry cutter or your fingertips, until the mixture is crumbly. Set aside or refrigerate until ready to assemble the pie.

Fruit Pie Filling

In a separate bowl, mix brown sugar, cornstarch, salt and spices until blended. Then gently toss peaches and plums with brown sugar mixture, being sure to coat the fruit well. Stir in 1/4 cup of the crumb topping.

To Assemble Pie

Roll the large dough ball out on a flour cloth or board into a large circle about 14 inches in diameter. Lay it in the bottom of a 9-inch pie dish. Roll out the second ball of dough into a circle about 10 inches in diameter and cut into strips about 3/4 of an inch wide. Leave on the floured board for now and cover with a towel or plastic wrap so it won't dry out.

Turn the prepared fruit mixture into the pie dish, right on top of the bottom crust, and spread out evenly into the dish. Sprinkle crumb topping mixture over the top of the fruit. Now, weave the lattice crust pieces over the crumb topping and roll the excess dough from the bottom crust over the top of the lattice edges, and roll into a nice even edge. Crimp or flute the edges of the bottom crust so that the lattice crust edges are tucked inside.

Bake at 375 F for 45 minutes, or until crust is golden brown and filling is bubbly. Serve with a scoop of vanilla ice cream or frozen yogurt!

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. Or visit <https://treksandbites.com>



Modern verse translation of Shakespeare's 'King Lear' opens at Cal Shakes, Sept. 7; Ting to step down after 7 years at helm



Eric Ting

Photo courtesy Cal Shakes

Submitted by Kevin Kopjak

California Shakespeare Theater (Cal Shakes) announced the full cast and creative team for "Lear," the world premiere modern verse translation of William Shakespeare's "King Lear" by playwright and Oakland-native Marcus Gardley ('black odyssey' at Cal Shakes).

Co-directed by Cal Shakes' Artistic Director Eric Ting and Aurora Theater Company's Associate Artistic Director Dawn Monique Williams – and star-

ring James A. Williams in the titular role – "Lear" is presented in partnership with Oakland Theater Project and Play On Shakespeare. "Lear" performs at the Bruns Memorial Amphitheater (100 California Shakespeare Theater Way, Orinda) Sept. 7–Oct. 2.

Set in San Francisco's Fillmore District from the eminent domain crisis through to the subsequent displacement of the 1960s, "Lear" is Gardley's deeply personal deconstruction of the classic story of power, betrayal, and madness. The production – infused with live

jazz music accompaniment composed by Resident Artistic Director at SF Jazz, Marcus Shelby – reckons with uncomfortable legacies, with the consequences of our actions, and with the vulnerability and ultimate resilience of the human heart to find its way back again.

"Translating 'King Lear' was a dream as it is my favorite Shakespearean drama," Gardley said. "I am elated to be able to share this timeless story with the Bay Area and to have two of my favorite directors at the helm – Eric Ting and Dawn Monique Williams. We have the honor of presenting this epic and placing it in The Bay at a pivotal time in our community's history. The Bay Area is the perfect location for 'Lear' because of themes concerning class, the wealth gap, and the importance of family, community, and legacy. I am certain

that audiences will have an incredible time experiencing 'Lear.' It has been a long time since 'black odyssey' and it's great to be back home doing another classic!"

"My time at Cal Shakes as much as anything has been defined by the community of artists that have graced our stage," said Cal Shakes Artistic Director and "Lear" Co-Director Eric Ting. "I consider it the greatest gift to welcome Marcus Gardley back with his stunning re-imagining of 'King Lear,' and to collaborate with the extraordinary Dawn Monique Williams as Co-Director! It's sure to be an exquisite conclusion to my tenure at Cal Shakes and I hope a real celebration of this craft—this community – we call theater."

Adds Co-Director Dawn Monique Williams: "Marcus Gardley is one of the greatest

playwrights of our time. His stunning poetry and limitless dramatic imagination bring such heart to his work. As the president of Shakespeare's fan club, I can think of no better marriage than that of these two Bards. This 'Lear' all at once delights in wit, shatters the heart, and asks us all to take care of home."

Production of "Lear" is supported by Oaklandish and The National Endowment for the Arts, with Student Discover Matinees supported by Shakespeare in American Communities, a program of the National Endowment for the Arts in partnership with Arts Midwest. Single tickets (ranging from \$35–\$70) are available online at calshakes.org or by calling 510-548-9666 (Tuesday through Friday from 2 to 6 p.m.). Ticket prices are subject to change without notice.

Cal Shakes Artistic Director Eric Ting to depart after 7 years at helm

Submitted by Kevin Kopjak

California Shakespeare Theater's (Cal Shakes) board of directors announced on July 20 that Artistic Director Eric Ting will depart the Bay Area nonprofit theater organization following the conclusion of the 2022 season. The board of directors has formed a transition committee to begin the important work of overseeing the artistic leadership evolution.

"The pandemic shifted the circumstances of so many lives. Mine was no exception," said Ting. "Amidst the move to remote work, my family relocated back to New York City; and as so many of our theaters now slowly return to the vital work of live and in-person performance, the time has come for me to step down so I can be with them full-time. There are so many individuals who have lifted up our work at Cal Shakes to extraordinary heights, but I want to especially recognize the efforts of Co-Board Presidents Kate Stechschulte and Tracey Walthall, and our incredible Managing Director Sarah Williams for helping to shepherd this theater through the tumult of the pandemic and all that's to come."

Adds Ting: "The real testament to any endeavor is not how much you change a thing, but how much you are changed by it. I leave Cal Shakes reshaped by its artists, staff, board, community and civic partners, patrons and funders, and above all, our audiences who I've had the great honor of being in company with these past seven years. I've learned what it means to truly serve a community through art, to listen through complexity and resist urgency, to create spaces where we can exist in the glory of our full selves. And through it all, I've held close the unwavering faith in the power of stories to unite us not in our common experience, but in the strength of our differences."

"Eric's visionary leadership and unparalleled artistry has made a lasting impact on Cal Shakes and the Bay Area theater community," said Cal Shakes Managing Director Sarah Williams. "He inspires me – and so many others – to use the power of theater to challenge our preconceived notions so that we might imagine a more equitable world. I can't think of a better way to celebrate Eric's incredible artistry on the stage and close out his tenure at Cal Shakes than with our production of Marcus Gardley's 'Lear.'"

For information on Cal Shakes' COVID safety policies, visit <https://calshakes.org/cal-shakes-covid-19-safety-precautions/>. For more information, visit calshakes.org.