suziventosch@gmail.com This recipe can be found

If you would like to share your favorite recipe with Susie please contact her by

(925) 377-0977. Or visit

w.lamorinda



Sat. July 27, 2024 | 7:30pm

Lafayette-Orinda Presbyterian Church

Sun. July 28, 2024 | 4:00pm First Presbyterian Church of Oakland

General Admission: \$25 | Student: \$10

cantareconvivo.org | ph: 510.836.0789

### Popover Strawberry Shortcake with Yogurt Whipped Cream & Dark Chocolate Sauce



This is such a fun varia tion on strawberry short-cake, using popovers in place of the shortcake biscuits! I love the spongy texture of the cooled popovers filled with strawberries and cream. Nowadays, whenever whipped cream is called for in a dessert like this, I usually blend it on a one to-one ratio with nonfat plain Greek yogurt. The combination is so deli-cious and gives a hint of tanginess to the whipped cream that offsets the sweetness of the berries and chocolate sauce. But, if you are not a yogurt fan, just stick with the whipped cream!

povers are so much fun to watch bake as they poof up and rise way above the pan, leav-ing an airy open center. But, don't open the oven while they are baking. Be white they are baking. Be patient and if you have a glass window in your oven, you can see them rise! Once you take them out of the oven and they begin to cool, they settle back down into a spongy. back down into a spongy texture. If you prefer to keep them open, airy, and crispier, then poke a little air hole in the top of each popover as soon as you take them out of the oven to allow the steam to escape. If they do collapse, don't worry at all, because the texture of the inside is a delicious spongy bread that soaks up the strawberry juices

and cream in this

recipe.
You'll need a
non-stick muffin tin or an actual popover tin, which is available at most kitchen stores. The popover pan al-lows for more air to circulate around the batter than a muffin tin, but I find that a well-greased nonstick muffin tin works very well

Popovers are very versatile and can be made with cheese and savor spice blends or left plain and scooped up with your fa-vorite jam for breakfast. We've made them with Parmesan, salt. and pepper to use as dinner rolls and they are fantastic and light.

Strawberries and chocolate pair so well together, so I made our sim-ple dark chocolate sauce to drizzle over the top of everything!

### Popover Strawberry Shortcake

(Makes 6 Servings) INGREDIENTS

Popovers 3 large eggs 1 cup milk

2 thsp. vegetable or extra-virgin olive oil 1 cup all-purpose flour 1/2 tsp. salt Strawberries

wberries, stems removed and sliced

#### Whipped Cream

1 cup heavy cream
1 cup nonfat plain Greek yogurt
1 tsp. vanilla
2 tbsp. powdered sugar
Using an electric beater, or your standing mixer, whip cream
to stiff peaks. Fold in the yogurt, vanilla, and powdered sugar.
Refrigerate until ready to use.

#### Chocolate Sauce

10 oz. dark or bittersweet chocolate chips (or bars, cut up) 1/4 cup light agave syrup

1/3 cup water (+/-) 1-2 tsp. vanilla extract

In a saucepan, melt chocolate along with agave and water. Whisk until smooth and stir nilla extract.

DIRECTIONS

Propovers

Preheat oven to 400 F. Prepare your muffin or popover tin by rubbing the entire inside of the cups with a thin layer of butter. Then, spray them with cooking spray. This will really help to get them out of the pan more easily. Set aside.

In a medium sized bowl, whisk the eggs until well blended. Whisk in milk, oil and salt and stir well. Slowly whisk in the flour and continue to whisk well until blended and smooth.

Pour batter into prepared tips and fill to about 3/4 full. Bake for about 20-25 minutes or

smooth.

Pour batter into prepared tins and fill to about 3/4 full. Bake for about 20-25 minutes, or until popovers are super puffy, tall, and are golden brown. Remove from oven and immediately poke a little hole in the top of the popover with a long toothpick or small knife to allow the steam to release. This will keep your popovers from collapsing. Cool completely.

While the popovers are baking, it's a great time to clean and slice the strawberries, whip the cream, and make the chocolate sauce. Then, you'll be all ready to serve as soon as the popovers are baked and cooled.

ers are baked and cooled.

When ready to serve, you can open up the top of the popover to fill it with the sliced berries, or simply serve the berries over the top. Either way, put a dollop of the yogurt-whipped cream both under and over the top of the berries. Arrange a sliced berry on top and drizzle chocolate sauce over the top of everything.

## Chalk drawings bring color to Saranap neighborhood

By Elaine Borden Chandler



Annie Andres, Lily Andrews, and Leah Andres with one of their chalk drawings.

Amidst the Fourth of July traditions of grilling, fire works, and parades, Saranap neighborhood has one that is beloved but unique. As two women at the Forma Gym informed their friends "We're going to see the chalk drawings." At An-nual Ponderosa Lane Fourth of July Celebration, the street was closed off and filled with people in themed outfits, American flags, and tables sit-ting in driveways waiting to be loaded with food. At the curve of the street, the pavement itself bloomed into color, covered by dozens of chalk ered by dozens of chalk drawings. The two artists behind this little local tra-dition are two teenage girls, Lily Andrew and Annie Andres. Lily, wearing white crocs and a cowrie an-klet, stood over the stars

and stripes ice cream cone that she drew for the occasion. "I had chalk on my face and stomach and legs. My mom was like, 'Did you fall in a pool of chalk?"" she said cheerfully. Lily is 13 years old and the fourth generating of her family. generation of her family to live on Ponderosa Lane. She said that prob-ably everyone in the close-knit neighborhood knows Betty Crawford. "That's her great grand-mother," explained An-nie, pushing her long straight hair over her shoulder.

Next to the ice cream cone was an intricate and remarkably symmetrical flower that Annie, 14 years old and covered in years old and covered in paintings of stars and fireworks, had created. "I also helped my sister with that one," she said, pointing to a crescent moon. Her sister Leah Andres the tallest of the moon. Her sister Lean Andres, the tallest of the three with long wavy blonde hair, occasionally joins the other two but also acts as chalk runner and car lookout. "When-ever Annie runs out of chalk she just tells me to chalk, she just tells me to get more," she said looking amused

The chalk drawing started during Covid when Fiona Greenaway, a neighbor, had several boxes of chalk that needed to be used. She and Annie started mak-ing drawings in the ing drawings in the street, but soon Fiona street, but soon Flona stopped and Lily joined Annie. In the beginning, they mostly drew what-ever came to mind. Now they often reference what other artists are doing on Pinterest and have Pinterest and have be come much more skilled. Lily noted that both her style and freehand have improved after drawing for so many years. Their drawings on

July 4 included flowers delicate bubbles, a faded flamingo, a rippling American flag, Dumbo, a sun, and a coconut. Annie nodded to a bug-eyed rooster from "Moana," saying, "Lily did the Hei Hei there, which I really like." Annie drew an enormous whale shark, so enormous that it ended up causing some technical difficulties. Giggling, Lily said, "Annie was like, 'I don't have enough blue, delicate bubbles, a faded 'I don't have enough blue it's going to have to be different colors!" Annie started laughing too. "I had no blue whatsoever!" As people walked by on their way to the children's bicycle race, the girls mused on what their next projects should be — Annie wanted to check her Pinterest hoard for chalk Pinterest board for chalk art while Lily said she had wanted to draw a

Pacman.
Kayla Andrew, Lily's
mother, enjoys whatever
the girls draw. "It's so fun
because it brings joy to so
many people. And they
love doing it, so all
around it's a great thing,"
she said, standing in her
festively decorated driveway. Annie's father Mike
Andres, who was wearing way. Annie's father Mike Andres, who was wearing an American flag jumpsuit, noted with pride that she has always had a flare for artwork. "It really livens up the neighborhood," he added, gazing over the drawings. "A lot of the neighbors come by to stop and look at it. They seem to come by during their evening walks just to see the artwork."

Gail Burnett is one such neighbor. She walks by every day with her

by every day with her friend Marlene to check

out the drawings. She out the drawings. She said that people in the neighborhood compare notes on which drawings they have seen. "The most recent one is really this spectacular, huge flower. It goes almost from curb to curb," she said. Several people men. from curb to curb," she said. Several people mentioned the drawings had in particular given the neighborhood a spot of joy in their day during lockdown. People still take pictures of the drawings and ask Lily and Annie about them. Small nie about them. Small children sometimes ask them to make specific drawings for their birth-days. "I had a neighbor ask if I could draw Spider-Man for their birthday recently "re-

Spider-Man for their birthday recently," re-called Annie. Other children also have drawn with them for a couple of weeks, es-pecially kids who are new to the neighborhood. new to the neighborhood However, Annie and Lily are the ones who have kept on drawing for years. When asked what has made them continue, Lily chirped, "It's really people just coming by and saying that they love and saying that they love

# SMC's NEW Leadership program

continued from Page 5

Choosing to admit a small number of students to the program was in-tended to make the learntended to make the learn-ing experience more inti-mate. "We wanted to use this as an opportunity to build connections and network," explained Ruiz. "It's a concentrated way to open a door for yourself."

SMC chose appli-

cants who demonstrated leadership experience at their respective campus or community and were seeking to expand their knowledge about politics and civic engagement. "The applications in-cluded questions with regards to past experi-ence," stated Santiago. We also wanted recommendations from profes-sors, and we reached out to other schools and contacts that we knew in or-der to get good candi-dates. Most were from community colleges, five are from St. Mary's and one is from Humboldt."

Lafayette Mayor Gina Dawson, California State Representative Re-becca Bauer-Kahan, Con-tra Costa District Attorney Diana Becton, and Orinda Mayor Darlene Gee, were among the more than 22 guest

speakers and panelists scheduled for the one week program. Besides attending lectures and workshops

on topics ranging from the workings of state pol-ities to how to run a po-litical campaign, and the opportunity to partici-pate in professionaliza-tion sessions in order to tion sessions in order to learn the necessary skills for entrance into the public sphere and succeed, the students trav-eled to the Capitol in Sacramento for a gov-ernment day to learn how to present bills through the legislature by joining teams and taking on a variety of roles during the process "This will be an an-ul event, and hope-fully it will get higger."

fully it will get bigger," said Santiago and Ruiz. "We are very thankful for the seed money we received to do this —
from the League of
Women Voters, the
American Association of
University Women, and
especially the SMC
alumni. We want this to
be a long term sustainable program."
For more information email:
newleadershipsmc@
stmarys-ca.edu.

stmarys-ca.edu