

# Wasabi glaze grilled salmon

By Susie Iventosch



Photos Susie Iventosch

This is one of our favorite ways to prepare chicken thighs, and one day we decided to try it on salmon and absolutely loved the way it turned out! The flavors complement the fish so well and the marinade creates a sort of crust once it cooks that is a little bit sweet from the ginger root, a little bit hot from the wasabi, and a little bit salty from the soy sauce! If you can find steelhead

at the fish market, it's fabulous with that too. When we grill fish, we usually pick up a big filet with the skin still on one side and cook it on a piece of foil with the skin

side down. The skin sticks to the foil during the grilling process so you can easily separate the meat from the skin when you go to serve it. Before brushing the filet with the wasabi marinade, we sprinkle a peppercorn seasoning on top of the fish and then add the marinade. Use about half the marinade when you first put the fish on the grill, and then brush the fish again with extra marinade about halfway through the cooking.

On our grill, the fish cooks for about 7-8 minutes all together, but each grill is different so just cook the fish until your desired doneness.



Susie can be reached at [suziventosch@gmail.com](mailto:suziventosch@gmail.com). This recipe can be found on our website: [www.lamorindaweekly.com](http://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>

## INGREDIENTS

- 2 lbs salmon filet (with skin on one side)
  - 1 tbsp. Peppercorn Perfection (or your favorite peppercorn seasoning blend or rub)
  - 1/2 cup soy sauce
  - 1.5 oz. prepared wasabi (1 tube)
  - 2 tbsp. Dijon mustard
  - 3 tbsp. toasted sesame oil
  - 1/2 tsp. Worcestershire sauce
  - 1 tsp. ground black pepper
  - 1 tsp. minced fresh ginger root
- Garnish:  
Toasted sesame seeds  
Lemon wedges  
Parsley sprigs

## DIRECTIONS

Add all of the marinade ingredients to a jar or bowl. Whisk to blend and set aside. You can make this ahead of time and refrigerate until ready to use.

Preheat grill to medium-high. Lay the fish, skin side down, on a piece of aluminum foil. Sprinkle peppercorn seasoning on top of the fish, then baste the top of the fish with half of the wasabi sauce, reserving a little sauce for a second basting.

Place the foil with the fish on it in the center of grill and cook for about 5 minutes. Baste the top of the fish with a little more wasabi glaze and continue to cook for another 2-3 minutes, or until desired doneness.

Remove from grill and, using a metal spatula, separate the fish from the foil so that the fish skin stays on the foil, and you're left with a skinless filet to serve. Garnish with lemons, parsley and toasted sesame seeds.



# Bentley drama students shine at Edinburgh Fringe Festival in Scotland

By Emma Wong



Photo Josslyn Grover

## Bentley drama students shine at Edinburgh Fringe Festival in Scotland

Live concerts, acrobatic acts, and improv specials. Nearly 4000 events, featuring performers from all corners of the world — and among them, a small group of Lamorinda teens. From July 31 to Aug. 9, Bentley Upper School's Advanced Drama class embarked on a trip to Scotland, where they performed shows at the Edinburgh Fringe Festival.

Held in Scotland's capital, the Edinburgh Fringe Festival is the world's largest performing arts event. Drama instructor GG Grilli guided students through the trip and performance process. "Edinburgh is the only festival of its kind," Grilli said. "Events take place in tiny back alleyways, on the lawn and parks, in streets, and

in all kinds of other venues."

This year, students performed through the American High School Theatre Festival, an arts organization accommodating students from the U.S. and Canada. The trip kicked off with two days spent in London, where students watched productions by acclaimed theater companies.

On the third day, students rode a 10-hour trip by coach to Edinburgh, where they took up residence at the University of Edinburgh's Pollock Hall and presented their first show.

For four days, students performed 70-minute renditions of "On the Flip Side," a collection of audience-interactive skits. Grilli created "On the Flip

Side" years ago as director of the theater company BrickaBrack. "During the show, a mailbox gets passed around the audience. A postcard is drawn with a prompt on it that we perform," Grilli said. When the performance ends, actors call out, "Delivered!" before the next card is drawn. Each script was created by a student, with styles varying from humorous dialogue to sorrowful movement. With different cards being drawn, every show was unique.

Preparation began months before the big performance. During class, Bentley Upper School students brainstormed creative elements to experiment with, including improvisation, lighting, and even puppets. Rehearsals began in February, and the first live performance was held in Lafayette in May.

"We had been working on this production for about five months," rising senior Josslyn Grover said. "It felt so rewarding to be on one of the Fringe stages."

Edinburgh's frenzied pace required students to think — and perform — on their feet. "Students must have all costumes, props, and scenic pieces ready at the start," Grilli said. "They have just 15 minutes to load in and get ready."

The class arrived at Central Hall, an over 750-capacity auditorium, where students finally

performed on the international stage.

"My favorite act was a piece my group created called 'Heads Up,' rising senior Annika Svahn said. "It's a silent movement piece where six of us tell a story with bedsheets and no words. It's a calming piece to do — almost like a dance."

Audience volunteers were also featured in a piece called "A Light at the Cabin Door." "Another actor and I narrate a story about love and an alien invasion, and the characters we describe must be acted out by two audience members," Grover said. "It's always fun for everyone involved."

Offstage, students immersed themselves in Scotland's historic cultural scene. They visited Edinburgh Castle, the over 1,000-year-old stone fortress towering over Castle Rock; walked the

Royal Mile, the main road running through Edinburgh's Old Town; and woke up at 4 a.m. to hike Arthur's Seat to watch the sunrise. Free time was spent exploring dining options or attending more Fringe shows, including those by other high schools from the American High School Theatre Festival.

Grilli hopes the trip expands students' artistic horizons. "This festival draws top talents from around the world. I'm excited to see how this shifts my students' understanding of what's possible in theater," Grilli said.

Though initially intimidating, performing at the Fringe proved eye-opening, especially for rising seniors. "It wasn't easy living in a foreign country for two weeks away from my parents, but I made the most of it," Svahn said. "Scotland

showed me that there's more to life than my small world. Every student should do something like this to shift their perspectives."

Acting onstage in a foreign place tightened bonds among Bentley Upper School's drama circle. "I will take with me the friendships I have made over the process of creating the show," Grover said. "There is a special type of bond created when nineteen people in a tiny backstage perform a randomized order show. It's chaotic but so fun, and there is a trust built by doing the show so many times."

"What I love about theater is that it's connected to the root experience of sharing stories and seeking empathy with others," Grilli said. "It's all those things that connect us."

# Lamorinda Sunrise Rotary announces another handcraft project

Submitted by Tom Guyette



Photo provided

Lamorinda Sunrise Rotary announced its latest raffle, offering a chance to win a stunning outdoor furniture set.

The prize set includes two Adirondack chairs and a nesting table, all meticulously handcrafted from durable solid domestic white ash.

The group has a proud tradition of craftsmanship, with past projects including two canoes, a teardrop trailer, a flower/beverage cart, and benches now placed in a Quiet Space at Las Trampas.

"Our woodworking projects are a

labor of love and a testament to our commitment to the community," said Lamorinda Sunrise Rotary President Fred Stambaugh. "We are excited to offer this beautiful Adirondack set as a prize, knowing that the funds raised will support meaningful projects that make a real difference in our community."

The proceeds from the raffle will support various community service projects, including the Rotary HOME Team, which provides free basic home maintenance to seniors, ensuring their comfort and safety at home.

Tickets can be purchased for \$20 each, with discounts for bulk purchases. To obtain tickets or for more information, please visit [www.LamorindaSunrise.org](http://www.LamorindaSunrise.org) or email us at [email@lamorindasunrise.org](mailto:email@lamorindasunrise.org). Tickets will also be available at many Lamorinda summer and fall community events.

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