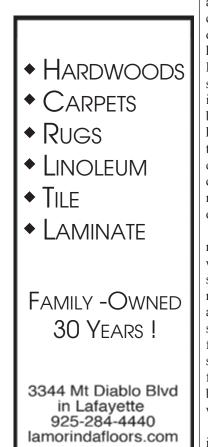


Orinda Mom's Accidental Culinary Successes

By Diane Claytor

does now - and how she accidensets in. She certainly doesn't look er of My Sustainable Table.



Sharon McGinnis Girdle- Girdlestone's family moved to began teaching herself about stone, eyeing her flawless skin, Southern California when she healthy foods. She researched beautiful long blonde hair, and was a teenager. In 2005, she everything she could and learned fashionable outfit, it's easy to moved back to England "so I guess that she's a model. Once could see what it was like to live ten, dyes, casein or refined sugar. she starts talking with her lilt- in my home country as an adult," ing voice and English accent, she explains. It appears to have thoughts shift; maybe she's an been a wise decision; she met meals started coming in. "There actor. When she says she spent a handsome Englishman, marmany years working as a fashion ried him and had their first son, designer, a bulb goes off; now Lennon, there. Three years later, that makes sense. But when the Girdlestone says, "we returned to Orinda resident explains what she California because I wanted to be back in the sunshine." With famitally fell into her job — surprise ly still in Southern California, that was their first choice; but a job like a cook or the successful own- transfer to the Bay Area sealed the deal.

> At 4-years-old, Lennon made a request: he wanted a dragon cake. "I had no idea where to get one," Girdlestone remembers. "I had never made a cake in my life. But I figured I had two days, my sister could help and I'd just do it. I made an unbelieveable mess," but the end result, she said, was a huge, bright green dye-filled cake that everyone loved. People started talking about this incredible cake, sharing pictures on social media and soon she was getting orders for custom cakes.

Girdlestone insists she was never a cook. In fact, she said with a smile, her husband would say she was a terrible baker. "I made him muffins once that were as hard as rocks and tasted like salt," she claims. But with orders for her custom cakes increasing, she obtained a cottage license, formed Lovely Little Cakes, and baked up to 10 custom cakes per week from her home kitchen.

Believing that some behavfood dyes, Girdlestone, who ac- conut macaroon almond granola. knowledges that Lennon's dragon

 \mathbf{C} itting across the table from Born in Northern England, cake was anything but healthy, about baking cakes with no glu-And the orders kept coming.

Soon requests for healthier was one woman who asked me to make a paleo lunch every day for her family of six. Then she wanted paleo dinners," Girdlestone says. Again, a simple plan snowballed and more and more people began asking for healthy meals. "I absolutely hadn't planned on doing this," Girdlestone states unequivocally. But again, she did her homework, consulted with a nutritionist, learned "everything I could about healthy eating and then just went for it."

She rented space in a commercial kitchen and launched My Sustainable Table, delivering good-for-you meals throughout Lamorinda and, by affiliating with other healthy food providers, beyond the immediate area.

Every meal Girdlestone produces is clean and wholesome. All ingredients are locally sourced, seasonal, organic, gluten and GMO free. There's something for every diet, Girdlestone says proudly. "It's clean eating all the way. There's absolutely no rubbish." She creates her own menus and develops her own recipes. A glance at her website is enough to make any mouth water. Meals offered during a week in early June included organic plum, chia almond flour muffins, gluten organic dill sauerkraut; organic ioral issues could be the result of basil and cashew chicken, and co-



Sharon McGinnis Girdlestone and her helpers, Lennon (left) and Finn (right) Girdlestone and Sage Balducci pick fruit for muffins baked for My Sustainable Table. Photo Jennifer Balducci

approximately 200 meals per all. She has one helper and bepurchased, chopped, prepped, cooked, individually packaged and readied for pick up and delivery. And she still bakes approximately three healthier custom cakes every week, although these she typically makes at home so "I can see my family; so they know who I am," she said laughingly.

Like most young kids, her two boys want to eat junk food. They once told her she was a "mean, horrible mommy because I was making them eat gluten-free," Girdlestone admits. "I just teach them and hope they'll remember what's good for them."

An avid supporter of the Bay free caprese, turkey quinoa bake, Area Crisis Nursery, Girdlestone donates a percentage of her profits to the organization.

Girdlestone can't help laugh-My Sustainable Table caters ing at herself, admitting that her

"accidental career" story is hiweek. And Girdlestone does it larious. "I never cooked. I never baked. And here I am with two tween the two of them, food is businesses. I love what I do and feel great because I know that I'm helping people eat healthier. What we put in our bodies matters."



Plum paleo muffins baked by Sharon McGinnis Girdlestone for My Sustainable Table.

Lamorinda Weekly business articles are intended to inform the community about local business activities, not to endorse a particular company, product or service.

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Business Bites

Compiled by Vic Ryerson

Venture Quality Goods honored at Annual Small Business Awards Luncheon

As Seen in Lamorinda What's in 'a' **Truck?**



Raymundo Reyes delivers for Amazon Photo Sophie Braccini

Raymundo Reyes is a hard worker. The 63-year-old man works for Amazon, delivering small- and medium-sized packages to the Lamorinda area and beyond. He says he could work up to 60 hours a week but works only 50. A conscientious driver, he turns off the engine of his small white truck with the famous "a" emblazoned on one side, for security reasons, he says, every time he delivers a package.

The distribution center is located in San Ramon and deliveries in Amazon trucks in Lamorinda started three months ago, according to Reyes. - S. Braccini



Rosylyn and Tom Stenzel in front of their store

Photo A. Scheck

Tom and Rosylyn Stenzel, owners of Venture, a men's and women's clothing store they started during the recession, were honored May 6 at a luncheon, along with recipients of this award from other cities in Contra Costa and Alameda Counties. The event was hosted by the East Bay Leadership Council.

Venture offers quality clothing produced here in California. Tom Stenzel's years of experience in the apparel industry (including a long gig with Levi Strauss) helped him understand their target audience, and the Stenzels have been creative in their marketing, embracing many non-traditional ways to appeal to the community. Their efforts have paid off, as they have beat the odds of starting the business From the Three Chambers at a risky time.

Moraga Country Club's Joel Dantoc Named June Employee of the Month

Moraga Rotary and Chamber of Commerce will honor Joel Dantoc, a food server and bartender at Moraga Country Club, as Moraga's June Employee of the Month. He will be presented with his award, as well as with gift cards for Moraga's Safeway and Pennini's Restaurant, at the Moraga Rotary lunch at Saint Mary's College on July 19.

Dantoc has been serving MCC patrons for the past 12 years, consistently receiving solid reviews from customers and co-workers alike. MCC General Manager Andrew Scott describes him as "a true team player," offering to work longer shifts or extra days when necessary. "He does whatever job ... needs to be done."



From left: Wendy Scheck, Moraga Chamber President, Angie Rosenberry, Moraga Country Club Food & Beverage Manager, Joel Dantoc, Roger Gregory, Moraga Rotary President Photo Kevin Reneau

Fitbody Boot Camp

Moraga's latest entrant into the local fitness scene is Fitbody Boot Camp, which has taken over Karate Fitness USA's space in Moraga Shopping Center. A nationwide franchised fitness business with locations elsewhere in California, Fitbody Boot Camp offers a fitness and fat loss workout program emphasizing 30 minute High-intensity Interval Training (HIIT) sessions conducted by certified trainers in a group setting.

Further information is available at (925) 794-6048 or info@fitbodymoraga.com.

Lafayette Chamber of Commerce

www.lafayettechamber.org (925) 284-7404

The Lamorinda Small Business Forum will present Protecting Your Business -- Robbery/Recovery/Emergency on Thursday, July 14, 5:30 - 7 p.m., at the Bank of the West Lafayette Branch, 3583 Mt. Diablo Blvd., Lafayette. The program is open to all businesses throughout Lamorinda.

Moraga Chamber of Commerce

www.moragachamber.org (925) 323-6524

Orinda Chamber of Commerce

www.orindachamber.org (925) 254-3909

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