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Lafayette's Jim Peacock Shares His Story and His Kitchen!

By Susie Iventosch



Jim Peacock in his kitchen

Photo Susie Iventosch

Lafayette resident Jim Peacock is one of six homeowners who will open their kitchens to the public on Saturday May 16 as part of the 10th Annual Lafayette Juniors Kitchen Tour. Peacock is a not only a contractor who designed and remodeled his own 1929-era kitchen, but he is an avid cook, who has travelled across the ocean to partake in cooking classes in Italy and France. "About three years ago I went to Italy and attended the Apicius Cooking School in Florence for 10 days," Peacock said. "I could have stayed forever!" Peacock first began cooking at the ripe old age of five. He made his first complete meal when he was 8 years old and never looked back! He says it was his mom who gave him the love of cooking and he al-

ways enjoyed being in the kitchen with her. "As a teenager I use to bake all the time but would never have let my friends know," he confessed. "Boys didn't cook much in those days. When I was 14, I started canning and have done this every year since." Sometime in the 1980s, Peacock decided to expand his knowledge of cooking and enrolled in Chocolatier Dessert School, taught by Flo Braker. "I was the only male in the whole class!" he remembered. This sparked a series of cooking vacations, including a one-week intensive course at Le Cordon Bleu in Paris. "That really got me going. I came home and started going to cooking schools and would work as

an assistant at several of them, because it was free and hands on." Peacock loves to entertain friends for dinner parties, and hosted and cooked for his mom's 80th birthday garden party. "I have done a wedding for 90, a birthday party for 150, a seven-course Italian summer dinner for 35, and on and on," he said. "I love to plan the menu." As the proud owner of 1,200 cookbooks, Peacock has plenty of recipes to choose from for his menu planning. He says he uses all of them and created a special library for the sole purpose of storing these books. Actually, there are so many cookbooks, that they spill over into almost every nook and cranny of his house! The cookbook collection "dwarfs" his 600-bottle wine collection, but both are impressive and the wine cellar has the additional claim of being temperature-controlled! Perhaps one of his most interesting collections is his 200-piece copper collection. "When you come to my home you will see over 200 pieces of copper on display and every cooking gadget known to man," he remarked. Peacock was excited about sharing this Tuscan Meat Soup recipe he learned at the Apicius Cooking School in Florence. "It's made by feel," he says. "The Italians are not big on giving you the exact cooking times. Make sure you use a good cut of veal and pork otherwise they can be tough." His trick for tenderizing the veal and pork is to marinate them in a little lemon juice for several hours before cooking. It usually takes about 30-45 minutes to make this dish.

Tuscan Meat Soup Ingredients

- ½ chicken
- ½ rabbit*
- 1 squab (pigeon)*
- 3/4 lb. pork
- 3/4 lb. veal
- 3 carrots chopped
- 1 large onion chopped
- 3 celery stalks chopped
- 28-ounce can chopped tomatoes (without onions and spices)
- ¼-1/3 cup good olive oil
- 1 cup red wine
- Chicken stock (1-2 cups, depending upon desired thickness)
- 1 tsp. hot chili pepper flakes
- Salt to taste
- Toasted French bread

These recipe is available on our web site. Go to: www.lamorinda weekly.com Susie can be reached at suziven@gmail.com

Jim Peacock's kitchen will be featured in the 10th Annual Lafayette Kitchen Tour on Saturday, May 16th. See story on page 17



Directions

Sauté the chopped vegetables in olive oil in a large saucepan. As they become soft, add all the meat which has been cut into smaller pieces and braise, first on low heat with pan covered. After a few minutes remove cover and cook a little longer. Pour in wine and let it almost cook off. Add the canned tomatoes and salt. Finish cooking adding the stock as needed. Slice the bread and toast. Rub slices with garlic. Place all of the soup in a large bowl or soup tureen (family style) and place the bread all around the sides of the bowl and into the soup. Drizzle extra virgin olive over the soup as it is placed on the table. *You can delete the rabbit and squab. Just add additional chicken, pork and veal.

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... updated April 15, 2009 ...

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	Chow Restaurant, 53 Lafayette Cir, Laf, 962-2469	Ristorante Amorora, 360 Park St, Mor, 377-7662
	Quinzos, 3651 Mt. Diablo Blvd, Laf, 962-0200	Japanese
	Ranch House, 1012 School St, Mor, 376-5127	Asia Palace Sushi Bar, 1460 B Moraga Rd, Mor, 376-0809
	Terzetto Cuisine, 1419 Moraga Way, Mor, 376-3832	Blue Ginko, 3518-A Mt. Diablo Blvd, Laf, 962-9020
	The Cheese Steak Shop, 3455 Mt. Diablo Blvd, Laf, 283-1234	Kane Sushi, 3474 Mt. Diablo Blvd, Laf, 284-9709
	BBQ	Niwa Restaurant, 1 Camino Sobrante # 6, Ori, 254-1606
	Bo's Barbecue, 3422 Mt. Diablo Blvd, Laf, 283-7133	Serika Restaurant, 2 Theatre Sq # 118, Ori, 254-7088
	Burger Joint	Yu Sushi, 19 Moraga Way, Ori, 253-8399
	Flippers, 960 Moraga Rd, Laf, 284-1567	Mediterranean
	Nation's Giant Hamburgers, 400 Park, Mor, 376-8888	Petra Cafe, 2 Theatre Sq # 105, Ori, 254-5290
	Nation's Giant Hamburgers, 76 Moraga Way, Ori, 254-8888	Oasis Cafe, 3594 Mt. Diablo Blvd, Laf, 299-8822
	Cafe	Turquoise Mediterranean Grill, 70 Moraga Way, Ori, 253-2004
	Express Cafe, 3732 Mt. Diablo Blvd # 179, Laf, 299-1372	Mexican
	Ferrari-Lucca Delicatessens, 23 Lafayette Cir, Laf, 299-8040	360 Gourmet Burrito, 3655 Mt. Diablo Blvd, Laf, 299-1270
	Geppetto's cafe, 87 Orinda Way, Ori, 253-9894	El Charo Mexican Dining, 3339 Mt. Diablo Blvd, Laf, 283-2453
	Rising Loafer, 3643 Mt. Diablo Blvd Ste B, Laf, 284-8816	El Jaro Mexican Cafe, 3563 Mt. Diablo Blvd, Laf, 283-6639
	Susan Food Catering & Cafe, 965 Mt. View Dr., Laf, 299-2469	La Cocina Mexicana, 23 Orinda Way, Ori, 376-9987
	California Cuisine	Mucho wraps, 1375-B Moraga Way, Mor, 377-1203
	Metro Lafayette, 3524 Mt. Diablo Blvd, Laf, 284-4422	Baja Fresh Mexican Grill, 3596 Mt. Diablo Blvd, Laf, 283-8740
	Shelby's, 2 Theatre Sq, Ori, 254-9687	Celia's Restaurant, 3666 Mt. Diablo Blvd, Laf, 283-8288
	Chinese	El Balazo, 3518 Mt. Diablo Blvd, Laf, 284-8700
	Asia Palace Restaurant, 1460 B Moraga Rd, Mor, 376-0809	Maya Mexican Grill, 74 Moraga Way, Ori, 258-9049
	Chef Chao Restaurant, 343 Rheem Blvd, Mor, 376-1740	Número Uno Taqueria, 3616 Mt. Diablo Blvd, Laf, 299-1333
	China Moon Restaurant, 380 Park St, Mor, 376-1828	Pizza
	The Great Wall Restaurant, 3500 Golden Gate Way, Laf, 284-3500	Mountain Mike's Pizza, 3614 Mt. Diablo Blvd, Laf, 283-6363
	Hsiangs Mandarin Cuisine, 1 Orinda Way # 1, Ori, 253-9852	Mountain Mike's Pizza, 504 Center St, Mor, 377-6453
	Lily's House, 3555 Mt. Diablo Blvd #A, Laf, 284-7569	Pennini's, 1375 Moraga Rd, Mor, 376-1515
	Mandarin Flower, 581 Moraga Rd, Mor, 376-7839	Round Table Pizza, 361 Rheem Blvd, Mor, 376-1411
	Panda Express, 3608 Mt. Diablo Blvd, Laf, 962-0288	Round Table Pizza, 3637 Mt. Diablo Blvd, Laf, 283-0404
	Szechwan Chinese Restaurant, 79 Orinda Way, Ori, 254-2020	Village Pizza, 19 Orinda Way # Ab, Ori, 254-1200
	Uncle Yu's Szechuan, 999 Oak Hill Rd, Laf, 283-1688	Zamboni's Pizza, 1 Camino Sobrante # 4, Ori, 254-2800
	Yan's Restaurant, 3444 Mt. Diablo Blvd, Laf, 284-2228	Sandwiches/Deli
	Coffee Shop	Bianca's Deli, 1480 Moraga Rd # A, Mor, 376-4400
	Millie's Kitchen, 1018 Oak Hill Rd #A, Laf, 283-2397	Europa Hofbrau Deli & Pub, 64 Moraga Way, Ori, 254-7202
	Squirrel's Coffee Shop, 998 Moraga Rd, Laf, 284-3081	Kasper's Hot Dogs, 103 Moraga Way, Ori, 253-0766
	Village Inn Cafe, 204 Village Square, Ori, 254-6080	Noah's Bagels, 3518 Mt. Diablo Blvd, Laf, 299-0716
	Continental	Orinda Deli, 19 F Orinda Way, Ori, 254-1990
	Petar's Restaurant, 32 Lafayette Cir, Laf, 284-7117	Subway, 396 Park St., Mor, 376-2959
	Vino Restaurant, 3531 Plaza Way, Laf, 284-1330	Subway, 3322 Mt. Diablo Blvd #B, Laf, 284-2627
	Druck Club Restaurant, 3287 Mt. Diablo Blvd, Laf, 283-7108	Subway, Theatre Square, Ori, 258-0470
	French	Seafood
	Chevalier Restaurant, 960 Moraga Road, Laf, 385-0793	Yankee Pier, 3593 Mt. Diablo Blvd, Laf, 283-4100
	Hawaiian Grill	Singaporean/Malaysian
	Lava Pit, 2 Theatre Square, St. 142, Ori, 253-1338	Koptiam, 3647 Mt. Diablo Blvd, Laf, 299-1653
	Indian	Steak
	Swad Indian Cuisine, 3602 Mt. Diablo Blvd, Laf, 962-9575	Casa Orinda, 20 Bryant Way, Ori, 254-2981
	Italian	Tea
	Giardino, 3406 Mt. Diablo Blvd, Laf, 283-3869	Patisserie Lafayette, 71 Lafayette Cir, Laf, 283-2226
	Knox Restaurant, Lounge, 3576 Mt. Diablo Blvd, Laf, 284-5225	Tea Party by Appointment, 107 Orinda Way, Ori, 254-2206
	La Finestra Ristorante, 100 Lafayette Cir, #101, Laf, 284-5282	Thai
	La Piazza, 15 Moraga Way, Ori, 253-9191	Amarin Thai Cuisine, 3555 Mt. Diablo Blvd #B, Laf, 283-8883
	Mangia Ristorante Pizzeria, 975 Moraga Rd, Laf, 284-3081	Baan Thai, 99 Orinda Way, Ori, 253-0989
	Michael's, 1375 Moraga Way, Mor, 376-4300	Royal Siam, 512 Center Street, Mor, 377-0420
	Mondello's, 337 Rheem Blvd, Mor, 376-2533	Siam Orchid, 23 Orinda Way # F, Ori, 253-1975
	Pizza Antica, 3600 Mt. Diablo Blvd, Laf, 299-0500	Vietnamese
		Little Hearty Noodle, Pho & Pasta, 578 Center St., Mor, 376-7600

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