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Events: calendar@lamorindaweekly.com
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Lamorinda's Religious Services



THE ORINDA COMMUNITY CHURCH
 10 Irwin Way, Orinda | 925.254.4906 | www.orindachurch.org
"No matter who you are, wherever you are on life's journey, you are welcome here!"
Join us Sundays at 10:00 a.m.

Refuge COMMUNITY CHURCH
Sundays at 10:30 am
 A NEW, non-denominational Christian church
 Veterans Memorial Building 3780 Mt. Diablo Blvd., Lafayette
www.refugecommunity.org
 925-942-1000

ST. MARK'S UNITED METHODIST CHURCH
Serving Orinda & Moraga
 451 Moraga Way Phone: 925 254 5965
 Worship Service and Sunday School -- Sundays 10:30 am
 "The Church with Open Hearts, Open Minds and Open Doors"
 Pastor: Rev. Ron Swisher

St Stephen's Episcopal Church
 66 St. Stephen's Drive, Orinda
 254-3770. www.ststephensorinda.org
 Sunday 8am & 10am.
 Music at both services. Choir at 10am.
 Sunday School & childcare at 10am.
St. Stephen's Preschool
 254-3770 x19

St. Anselm's Episcopal Church
 A Loving Community
Sunday Services: 8 and 10 AM
 Active Youth Program, Sunday School, Nursery Childcare, 10 AM
 682 Michael Lane, Lafayette, 284-7420, www.stanselms.ws

Get connected.
 Grow in your faith.
 Serve others.
Lafayette-Orinda Presbyterian Church
 Sunday Worship 9 & 11:00 a.m.
 Programs for children & youth
 LOPC
 49 Knox Drive | Lafayette | www.LOPC.org | 925-283-8722

SUMMER WORSHIP
 Sundays at 9:30 am & 6 pm
 REST, RELAX, & REFRESH YOUR SOUL
 www.mvpctoday.org • 925.376.4800
 Moraga Valley Presbyterian Church
 10 Moraga Valley Ln., Moraga, CA

ORINDA CHRISTIAN SCIENCE CENTER
 24 Orinda Way (next to the Library) - 254-4212
 Sunday Service and Sunday School 10 - 11 am
 Informal Wednesday Meeting 7:30 - 8:30 pm
 Reading Room/Bookstore M - F 11 - 4; Sat 10 - 1
 www.christianscienceorinda.org

Holy Shepherd Lutheran Church, 433 Moraga Way Orinda
 9:15 a.m. Worship Service
 Coffee Fellowship 1/2 hour before & after worship
 925-254-3422 Nursery care 8:45 to 10:45 a.m.

Our Savior's Lutheran (ELCA)
 1035 Carol Lane, Lafayette
 283-3722 www.oslc.net
SUMMER WORSHIP SCHEDULE
 One Sunday Service at 9:30 a.m.
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• Dining • Dining • Dining •

Put the Lime in the Coconut...

By Susie Iventosch

You put the lime in the coconut and ... eat it all up! This recipe inspired me to go back and find Harry Nilsson's famous song from the 70s and actually read all of the lyrics. I just remembered the main line "you put the lime in the coconut and drink it all up", but could never remember beyond that. As it turns out, the lime in the coconut caused a bit of a belly ache to the kids in the song, but we have tried this recipe a few times now, and no one had to call the doctor!

especially well for July 4th celebrations, since the white cupcake and coconut make a great base for patriotic decorations. As you're preparing your July 4th menu, think about serving these cupcakes adorned with red, white and blue foil picks or American flag picks. You can also make mini cupcakes with this recipe, which will yield close to 3 dozen miniature cupcakes.

For a trip down memory lane visit this link to watch the video:
<http://www.youtube.com/watch?v=Tbgv8PkO9eo>



Coconut cupcakes with lime

Photos Susie Iventosch

Coconut Lime Cupcakes

(Makes 14 regular sized cupcakes)

INGREDIENTS

- 1/2 cup butter, softened
- 3/4 cup granulated sugar
- 3 tablespoons cream of coconut (such as Coco Lopez)
- 3 tablespoons milk
- 3 eggs
- 1 1/2 cups flour
- 1/3 cup angel flake coconut
- 2 1/4 teaspoons baking powder
- 2 teaspoons lime juice
- 1 teaspoon grated lime zest (optional)
- 1/4 teaspoon salt
- 1 recipe coconut-lime cream cheese frosting (below)
- 2 cups angel flake coconut for topping

DIRECTIONS

In a large bowl, beat butter and sugar until light and fluffy. Beat in cream of coconut and milk. Add eggs, one at a time, and beat well after each. Sift together flour, salt and baking powder and add to butter mixture. Mix well. Stir in coconut and lime juice and zest. Pour into muffin tins lined with foils or papers, and bake at 350° for 18 minutes, or until golden brown and toothpick inserted into centers comes out clean. Cool on rack. When completely cooled, frost and top with shredded coconut. (It's easiest to place the coconut in a bowl, and holding the bottom of the cupcake by the paper or foil cup, gently roll the top of the cupcake in the coconut, being sure to completely cover frosting.)

Coconut-Lime Cream Cheese Frosting

- 1/4 cup butter, softened
 - 4 oz. cream cheese, softened to room temperature
 - 1-2 teaspoons fresh lime juice
 - 3 tablespoons cream of coconut (add a little more if necessary for spreading consistency)
 - 3 cups powdered sugar
- With electric beater, cream together butter and cream cheese. Mix in lime juice and 3 tablespoons of the cream of coconut. Beat well. Slowly add powdered sugar, beating until integrated with each addition. Add extra cream of coconut if needed for spreading consistency.

Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziven@gmail.com.



These recipe is available on our web site.
Go to: 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.



July 4th cupcakes