

Service Clubs Announcements



Explore Lamorinda Rotary clubs. The heart of Rotary is our clubs—dedicated people who share a passion for both community service and friendship. Learn about Lamorinda's Rotary clubs.



A global volunteer organization working to improve the lives of women and girls through programs leading to social and economic empowerment.



Please join us at our new location **THE LAFAYETTE PARK HOTEL** on Friday mornings at 7am. For more info, please email us at lamorindasunrise@gmail.com

January 9:

Jan Cushman and Gail Chesler from AAUW California will speak about "Tech Trek—Empowering Women For Over 130 Years"

January 16:

Gustavo Silva is Rotary exchange student living in Lamorinda and attending Acalanes High. Gustavo's topic is "My Life as a Brazilian Exchange Student"

We will not meet on January 2nd – Happy New Year!

SOROPTIMIST OF 24/680



"Improving the lives of women and girls through programs leading to social and economic empowerment"

Please join us for our next meeting:

WHEN: Wednesday 1/7/15
Social 5:30-6:00 p.m.
Meeting 6:00 – 8:00 p.m.

WHERE: The Buttercup Grill
660 Ygnacio Valley Road, Walnut Creek.

Please join us for our "Super" Pasta Bowl Fundraiser, **Sat. Jan. 24th** Lafayette Community Center Call (925) 323-1797 for details and tickets \$35.00

For more information, contact:
Regina Englehart @925-876-9076 or go to: **soroptimist24-680.org**

Not to be missed

GARDEN

Worm Composting Bin Workshop from 10 a.m. to noon Saturday, Jan. 17 at Heather Farm Community Center in Walnut Creek. Learn about vermicomposting and build your worm bin. All supplies are covered, including worms. Cost: \$20 per household. Space is limited and registration is required by Jan. 9. Visit www.wastediversion.org to download registration form. Sponsored by the Central Con-

tra Costa Solid Waste Authority. For info, call (925) 906-1801.

Winter Rose Pruning Workshop at 10 a.m. Saturday, Jan. 24 is a must for rose lovers. Rejuvenate your rose bushes and encourage beautiful new canes to produce the best blooms. Workshops are held in a covered outdoor area. Dress warmly and be prepared to learn a lot! Call (925) 254-3713 or email info@mcconnell-nursery.com to reserve a seat.

In Memory

Donald Harrison Stephens



Donald Harrison Stephens, 71, died Dec 17, 2014, at 6:24 p.m. with his wife Mary Kaye by his side at their Moraga home. Don was born Aug. 9, 1943, in Los Angeles, Calif., to Harrison and Doris Stephens. His father was a journalist, his mother raised in Merced, Calif. Doris Landram was an airplane pilot – a very uncommon vocation for beautiful female in 1939. Harrison met

Doris as a journalist while writing a story about her. They moved to La Verne, Calif., in November 1947.

As a boy Don spent summers sailing and surfing on the Southern California coast and hiking in remote areas of the mountain wilderness. He graduated from Bonita High School in 1961. He attended college at Cal Poly, Pomona. He met Mary Kaye Ripley through a mutual friend, Howard Wolff. After getting married, Don and Mary Kaye had four children while living in Pomona. Don's career spun into high gear as a creator and toy engineer, where he developed well known toys such as Barbie, Care Bears, Strawberry Short Cake, Fisher Price Tape Player and Record Player, to name a few, with many more to his credit. In his retirement from the toy industry Don ran a very successful handyman business "The Other Handyman." Many would say his success was due to his honesty and creative thinking. He was an active member of the Moraga Valley Presbyterian Church, Assistant Scout Master to the Boy Scouts of America Troop 212 and worked with various charities like Joni and Friends.

His interests included, most importantly, family where there was a foundational pillar, sailing, donating his time to missions and charities.

He is survived by his father, Harrison Stephens, Claremont, Calif.; sister, Sally Reeder, brother, David Hulse-Stephens; his wife, "the love of his life" Mary Kaye Ripley Stephens, and his four children and their spouses: Jess of Windermere, Fla.; Michael of Newberg, Ore.; Jody Wenglin of Westwood, Mass.; and EriK Stephens of Rockton, Ill.; 14 grandchildren; and three great-grandchildren.

Don was preceded in death by his mother, Doris Stephens and his sister Susan Collins.

A Celebration of Life service is scheduled Saturday, Jan. 10, 2015, at Moraga Valley Presbyterian Church, Moraga, Calif. In lieu of flowers donations may be sent to the Boy Scouts of America Troop 212, care of Moraga Valley Presbyterian Church, Moraga, Calif.

MOVIE REVIEW

'Into the Woods'

By Derek Zemrak



Photo provided

Each year Disney releases a holiday film; last year it was "Frozen," which earned two Oscars (Best Animated Feature and Best Original Song for "Let It Go"). This year Disney presents "Into the Woods," a family musical based on the Broadway play which has already received three Golden Globe nominations – Best Motion Picture, Musical or Comedy; Emily Blunt, Best Actress in a Motion Picture, Musical or Comedy; and Meryl Streep, Best Supporting Actress in a Motion Picture, Musical or Comedy.

Rob Marshall, who previously received an Oscar nomination for the 2002 box office hit "Chicago," has directed his second musical. The witch, portrayed by Meryl Streep, is in full pursuit to reverse a family curse with the help of magical items from several classic fairy tale characters. She uses the Baker (James Corden) and his wife (Emily Blunt) to attempt the curse reversal. The all-star cast also includes Anna Kendrick (Cinderella), Johnny Depp (The Wolf), Chris Pine (The Prince) and Christine Baranski as the wicked stepmother.

"Into the Woods" is a beautifully shot film and takes the moviegoer to a faraway place, making it a great family movie event this holiday season. If you are a fan of musicals you will truly enjoy this movie. The entire cast does an outstanding job in the singing category. "Into the Woods" is rated PG and runs slightly over two hours with a total running time of 124 minutes.

Derek can be heard each Saturday morning at 8 a.m. on KEST 1450AM discussing movies and entertainment in the Bay Area.

Crispy Finger Food for New Year's Festivities

By Susie Iventosch



Mini Cheddar-Potato Pancakes

Photos Susie Iventosch

A couple of weeks ago, we had dinner guests arriving in a few hours and I had yet to decide what to serve for hors d'oeuvres! Although we have a pretty big finger food and dip game, I really wanted to try something different. Because everyone seems to love potatoes, the idea of mini potato pancakes or latkes, sounded like a fun idea. Cheese always goes so well with potatoes, so we grated in a little cheddar, along with onion to make them nice and crispy and hearty. Then, there was some leftover red onion jam in the refrigerator and it could be mixed with something like plain yogurt or sour cream to make a nice dipping sauce. That was it! It all made for a fun, festive and easy finger food to munch on before dinner! These also make for a wonderful side dish to go with any sort of meat or poultry.

Mini Cheddar-Potato Pancakes

INGREDIENTS

- 4 medium sized Yukon gold potatoes, grated
- 1/2 yellow onion, finely chopped
- 3 tablespoons flour
- 1/2 cup grated cheddar (white or yellow)
- 1 egg
- 1/2 teaspoon each, salt and pepper
- 1/2 teaspoon lemon pepper
- Garnish: Serve with red onion jam mixed with Greek yogurt or sour cream.

DIRECTIONS

Grate potatoes and wring out excess liquids through cheese cloth. Place in a large bowl along with lemon pepper, salt and pepper. Add onions and grated cheddar and mix well. Sprinkle flour over potatoes and mix into batter. Then add the egg and stir until egg is well integrated. Heat olive oil or canola oil in a skillet over medium-high heat and drop soup spoon-full scoops of potato mixture into pan. Pat down with spatula and cook on first side until golden brown and crispy, then flip and cook until golden brown on the second side. You can sprinkle extra grated cheddar on top just before serving, if you like a lot of cheddar! Serve on a platter with a bowl of the red onion jam mixture in the middle for dipping. * The Red Onion Jam recipe is on the *Lamorinda Weekly* website, www.lamorindaweekly.com in the Dec. 3 archive or on the "food" tab at the top of the page.



Susie Iventosch can be reached at suziventosch@gmail.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.

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