

Colorful and tangy twist on traditional coleslaw



Blue Cheese Coleslaw

Photo Susie Iventosch

blue cheese dressing to add, so I'd start with about 1/2 cup and add more to get to the consistency and taste you like. Also, if you really love the blue cheese flavor, add extra blue cheese crumbles when you toss it and you'll have an intensely blue cheese experience!



Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: 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.

By Susie Iventosch

This is a fun twist on the traditional sweet and tangy coleslaw, using yogurt-blue cheese dressing instead of the more typical mayonnaise-based dressing. Not only is this slaw colorful, but delicious and pairs so well with tacos, burg-

ers, spicy wings or barbecue. The mixture of blue cheese and bacon gives it a great salty taste and the toasted pecans offer a nice crunch. I like to mix the red and green cabbage, but you can use just one or the other, along with the carrots, if you prefer. There is no exact measurement for how much of the

Blue Cheese Coleslaw

(Serves 6-8 as a side dish)

INGREDIENTS

- 1 small head green cabbage, shredded or finely chopped
- 1 small head red cabbage, shredded or finely chopped
- 2 carrots, peeled and shredded or grated
- 2 tablespoons olive oil
- 1-2 teaspoons cider vinegar
- 1/2 cup (plus or minus) homemade yogurt blue cheese dressing (recipe below)
- Salt and pepper to taste
- 1/2 cup pecans, toasted and coarsely chopped or broken
- 1/4 cup blue cheese crumbles
- 4 strips bacon, cooked and crumbled

DIRECTIONS

Place cabbage and carrots in a salad bowl. Toss with olive oil and cider vinegar and then mix in yogurt blue cheese dressing until cabbage is well covered. Season to taste with salt and pepper. Top with blue cheese crumbles, toasted pecans and bacon.



Yogurt Blue Cheese Dressing

(Yields 1 1/4 cups dressing, and you won't need all of this so save it for your next salad adventure!)

INGREDIENTS

- 5 ounces crumbled blue cheese, softened to room temperature
- 2 tablespoons white wine vinegar
- 2 tablespoons olive oil
- 1/8 teaspoon white pepper
- 1/2 cup plain nonfat yogurt

DIRECTIONS

In a small bowl, smash blue cheese until fairly smooth using a fork. Stir in white wine vinegar, olive oil and white pepper. Blend until well integrated. Add yogurt and mix well. This makes a very thick dressing. Add more olive oil or yogurt as desired to arrive at the dressing consistency you enjoy. Refrigerate until ready to use.

◆ Not to be missed ◆ Not to be missed ◆

OTHER ... continued

Double down for the Lafayette Community Center Foundation's first Poker Party! The festivities will be held at 7 p.m. on March 14 at 500 St. Mary's Road. Come to play poker, visit with Lafayetteans, learn a new game, win fabulous prizes. This is a night not to miss. This event is run by the Lafayette Community Center Foundation and will raise funds for its new Lafayette Community Center playground.

All are cordially invited to celebrate with Saint Mary's College Guild St. Patrick's Day Dinner / Auction / Fundraiser at SMC's Soda Center Saturday, 5:30 to 9:30 p.m. March 14. Featuring Rohan Murphy Academy Irish Dancers and The Frank O'Connor Band. A delicious traditional, Irish corned beef dinner with all the trimmings. Guinness, Harp, wine, Irish Coffee available. Tickets: \$50 per person. Make checks payable to: SMC Guild and mail to: Cynthia Kelly, 628 Augusta Drive, Moraga, 94556. Questions: Call Cynthia Kelly at (925) 388-0437.

Lafayette resident, Papa John Kiefer, will, again, offer workshops on "How to Raise Your Own Chickens." Topics will include raising young chicks, laying hen maintenance, and sustainable coop construction. Workshops are free and will be held in Lafayette from 1 to 3:30 p.m. on March 15. Reservations are required.

Contact: chickenspajohn@gmail.com. Location provided upon registration.

The Real Irish Comedy Fest from 7:30 to 9:15 p.m. on March 15 at Leshar Arts Center, 1601 Civic Dr., Walnut Creek. The Real Irish Comedy Fest showcases the best blend of Irish comedic talent in the United States. Accents included. Cost: \$25-30. For more info see <http://realirishcomedytour.com/> or email team@funnybizz.co.

The Persian Center will be hosting its 21st annual Chaharshanbeh Souri from 6 to 10 p.m. on March 17 at 2029 Durant Ave., Berkeley. Jump over bonfires to celebrate the change of seasons and to welcome spring. Enjoy Persian food, music, dancing, and children's activities. Rain or shine. Free. www.facebook.com/PersianCenterOrg/ www.AnotherBullwinkleshow.com 510.334.6523

Our Saviors Lutheran Church presents Spring Equinox Celebration at 7 p.m. on March 19 at 1035 Carol Lane, Main Hall. Through, poetry, song, reflections, and the creation of an equinox mandala, the night will provide you and your kids a chance to honor the turning of the seasons and discover a little equilibrium in a world that often feels out of balance. To Donate and/or get tickets <https://lafayette-spring-equinox.eventbrite.com>

GARDEN

The Walnut Creek Garden Club will hold its monthly meeting at 10 a.m. on March 9 at the Gardens at Heather Farm, 1540 Marchbanks Drive, in Walnut Creek. The topic of the March program is "Behind the Scenes at the Rose Bowl." You do not need to be a gardener to join the Walnut Creek Garden Club.

Please join the Orinda Garden Club for its annual community meeting at 10 a.m. on March 19 at the Orinda Library Auditorium. Brenda Coffee, one of America's top women Bloggers, will speak about the joys and perils of a full and ambitious life. There is no charge to attend and there will be a small sampling of garden club items available for your shopping pleasure.

The Moraga Garden Club Monthly General Meeting will be held at 9:30 a.m. on March 19 at the Holy Trinity Cultural Center, 1700 School Street. Goddess Gardener Cynthia Brian will speak about Fire Safe Landscaping with a Flair. You should not miss this flamboyant speaker who is sure to inspire green and brown thumbs alike. Free.

The Montelindo Garden Club March meeting will be held at 9:30 a.m. on March 20 at the Lafayette Library and Learning Center's Community Hall. Presentation: Don't Snub the Shrubs. Speaker: Rebecca Sweet. www.montelindogarden.com

Service Clubs Announcements

Lafayette Rotary Club

Step in on a Thursday and join us for our lunch meeting.
Thursday at noon Oakwood Athletic Club, 4000 Mt. Diablo Blvd., Lafayette.

March 5: Carlos Reyes Carlos and Violin at His Best	March 12: Bob Cahn About 95% of the Universe is missing!
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www.rotarylafayette.org
www.facebook.com/Rotary-Club-of-Lafayette-CA

Lamorinda Sunrise Rotary

MARCH WEEKLY MEETINGS

6: John Eckstrom, Shelter, Inc. CEO
13: Professor Elena Songster, Panda Nation
20: Gokul Kanna, Ingenuity: Repurposing Drugs for \$Billions
27: Fred Steingraf, Member Presentation

Breakfast, Friday 7:00 a.m.
The Lafayette Park Hotel & Spa, 3287 Mt. Diablo Blvd., Lafayette, CA
www.lamorindasunrise.com

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Come in for some comedy at Cine Cuvee in Orinda

The first Wednesday of the month could provide the perfect comedic respite at Cine Cuvee in Orinda's Theatre Square, which offers free comedy at 7 p.m. in the wine bar. Headliners at the March 4 event will include Marcus Williams, who is part of the Comedy Central Bay Area Clusterfest Showcase, Al Moffatt, who performs with the "Early Bird Special" comedy ensemble, Nicole Tran, who is a regular on the "Kill Tony" podcast at the LA Comedy Store, and Jason Toupes, who produces and hosts "Laughs on Tap" at Faction Brewery.

Don't miss other events at Cine Cuvee and Orinda Theatre, including: Free Movie Night at The Orinda Theatre, featuring "Giant" at 7 p.m. Thursday, March 12; Karaoke at Cine Cuvee at 7 p.m. Friday, March 13; and Live at the Orinda Concert Series at the Orinda Theatre featuring Natalie Douglas at 5 p.m. Sunday, March 15.

For information, visit www.orindamovies.com

Submitted by Tania Sheppard

Looking for a way to get out of the doldrums of daily life?