

A Fellowship of Village Residents Who Share in Food Experiences



October 2023

Next Meeting is

November 11

Clubhouse 5, Room 1

1:30-3:30 p.m.

The theme is

Traditional Thanksgiving

(everything but the turkey!)

The club will provide a ham. Please bring an appetizer, side dish or dessert large enough to feed 10 people and appropriate for the holiday. List ingredients if possible. Recipes are welcome, with your name included.

Hosted Events

Contact the hosts first to see if space is still available.

Lucille's BBQ

23760 El Toro Rd., Lake Forest

Thursday, Oct. 26, 4:30 p.m.

Happy Hour; drinks and food can be ordered off regular menu; gift cards at Costco are \$79.99 for \$100

Hosted by Rowena St. Moritz

949-494-7407

Postino Park Place

2981 Michelson Dr., Irvine

Friday, Nov. 17 at 4:30 p.m.

Happy Hour; Bruschetta board recommended

Hosted by Ed and Sandi Marcus

847-858-0520



Halloween Feast!



Eyeballs



Spiders



And Skeletons,
Oh My!



**At Caló Kitchen and Tequila
In Laguna Niguel**



At Irvine Grill

Recommendations:

Calo Kitchen (hosted), South Coast Plaza; excellent service in private room; short rib enchilada, shrimp ceviche, shrimp and crab enchiladas, halibut tacos and deep-fried ice cream all excellent, chicken tostada good but high-priced, flan large and thick

Irvine Grill (hosted), Irvine; Persian; beef *koobideh* missing seasoning; N.Z. lamb kebabs and branzino excellent; *fesenjan* (chicken with pomegranate and walnut sauce) thick and sweet; shrimp and mushroom grill not well seasoned, baklava heavily flavored with rose water; mixed reviews and they did not honor promise for separate checks without great to-do!

Moulin, Newport Beach; escargots excellent; great traditional French bistro fare

Brodard Chateau, Garden Grove, Vietnamese; excellent egg rolls

Las Brisas, Laguna Beach; spectacular view; excellent Mexican food but not worth high prices; park on street to avoid valet charge; gift cards at Costco

Longboard, Huntington Beach; Two one and a quarter pound lobsters with corn and potatoes for \$39.99 delicious, tender and moist

Mozambique, Laguna Beach; view spectacular, Peri Peri chicken and chicken livers excellent; shares rewards points with sister restaurant Skyloft

Bru Grill and Market, Lake Forest; Happy Hour; whole boneless chicken, Thai chili chicken, short rib pasta recommended

Recipes from Wendy Hager:

Olive Tapenade

3/4 lb pitted black olives
3-4 oz capers
4-6 cloves of garlic
Fresh thyme, finely chopped
1/2 C olive oil
3 T chopped parsley
1/4 tsp cayenne
1/2 lemon, juiced
1 T red wine vinegar
Combine all ingredients in a food processor and pulse to combine well to a coarse grind. Serve with crusty bread.

Almond Roca

1 C butter (2 sticks)
1 1/4 C sugar
1 - 6 oz pkg chocolate chips
3/4 C almonds finely chopped in food processor for sprinkling on melted chocolate
Candy thermometer

Cover cookie sheets with foil and grease. In a saucepan combine butter and sugar. Cook over medium heat stirring constantly. Cook until the candy thermometer reaches 310 degrees and the candy is a rich caramel color. Stir in chopped almonds, pour over greased foil. Spread quickly, sprinkle on chocolate chips then spread as they melt. Sprinkle finely chopped almonds over the chocolate. Once cooled place in refrigerator until chocolate is set, then break into pieces.

Recipe can be doubled for convenience and don't melt butter before incorporating the sugar. They must be done together.

Procedure for bringing food:

Dishes must be placed on the round table, where you'll collect your plate. Please do not take your food to the long table. Then go get your badge (**please wear it!**) and take a seat. Tables will be called randomly by number. These steps will help the event be a more pleasant and organized experience for everyone!

A Personal Ask From Sandi:

My 13-year-old granddaughter is saving for her class trip to Washington, D.C., and NYC this spring. The cost is \$2500. She is collecting recyclable bottles and cans with a CRV value. If you collect them to throw in the blue bin rather than turn them in for a refund, please contact me at 847-858-0520. I will arrange to pick them up from you. (If she reaches her goal, we'll continue for her younger sister's trip down the road.) Thank you!

Member Dues 2023

\$20 per person. CHECKS ONLY, please, payable to the Foodies Club. You may bring your check to a meeting or mail it to Carol Bennett, 2401 Via Mariposa West – Unit 2F. Contact Carol with questions at 949-397-9173 (landline). Memberships paid in last quarter of year are good through the end of December, 2024.

IMPORTANT:

Please check the membership directory to make sure that your information is correct. Let Sandi know if it is not.

Please consider hosting! This was always a popular activity for club members and the board hopes to see it revived. It's easy, so please give it a try! You can download the form from the LWV website or use the ones that will be on the back table. Why not share your favorite place with your friends or all try something new together?

Reminder

**All club information and documents are found on the club website:
[Foodies Club | Laguna Woods Village](#)**

***Newsletter Editors:* Penny and Leon Schwartz**

***Restaurant Listings:* Lisa and Dave Osterman**