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Recipes for **Altadena**

Contributions by friends, family and residents of Altadena, CA

**Commemorating
One year since the Eaton Fire
1.7.26**

Thank you!

...to all the contributors of this collection and especially for sharing your stories and photos. As survivors of the Eaton Fire, our losses individually and as a community are many and can never be recovered. May being part of this journey together bring us closer to rebuilding our lives and our

Beautiful Altadena.

Food is for sharing, so is this collection, pass it on!

One of the biggest losses for me from the devastation of the Eaton fire on January 7th 2025 was my mother's recipe box and her Fanny Farmer cookbook. Her collection of handwritten and hand typed recipes are now ashes. Thankfully, I had shared many of those recipes over the years. After the fire, I reached out to friends, family and Facebook to see what could be recovered. There were little surprises everyday as I received copies and photos of my families recipes. I knew this loss was not unique to me. And so this collection began. My families recipes and your families recipes will never be "lost" again. The process of talking to contributors of this collection has been healing. I hope making these recipes and sharing the food will be healing for you also.

Katie Dickinson

Continue to Share....

Visit our website at RecipesforAltadena.com to download a free PDF, send us recipes, photos and stories to be added to the website and future editions.

(I apologize in advance for any typos....Let me know of any corrections)

You may download and share the *original* FREE PDF as-is with friends or family. Please do not alter, republish, or sell

Baklava

Shannon Kearney Brousseau

We lost a leather bound journal where family favorites were hand written into over a few decades. A Facebook memory came up recently of my son making baklava and someone in the comments had asked for the recipe. Instead of typing it out, I snapped a photo of the page and shared it. I am so very glad I have a picture of the actual page. It's now the only recipe I have from our book. You can see by the page how well used/treasured that book was.

1 pkg filo dough (1lb)

1lb chopped walnuts

1 1/2 tsp cinnamon

1/4 cup sugar

3/4 cup melted butter

Brush large baking sheet with butter and put down one layer of filo dough. Brush with butter and continue alternating until 7 layers are built up. Then alternate filo, butter, walnut mixture until walnut mix runs out. Then alternate w/ filo and butter for 8-9 layers. Cut before baking!

Bake at 325° for 45 minutes

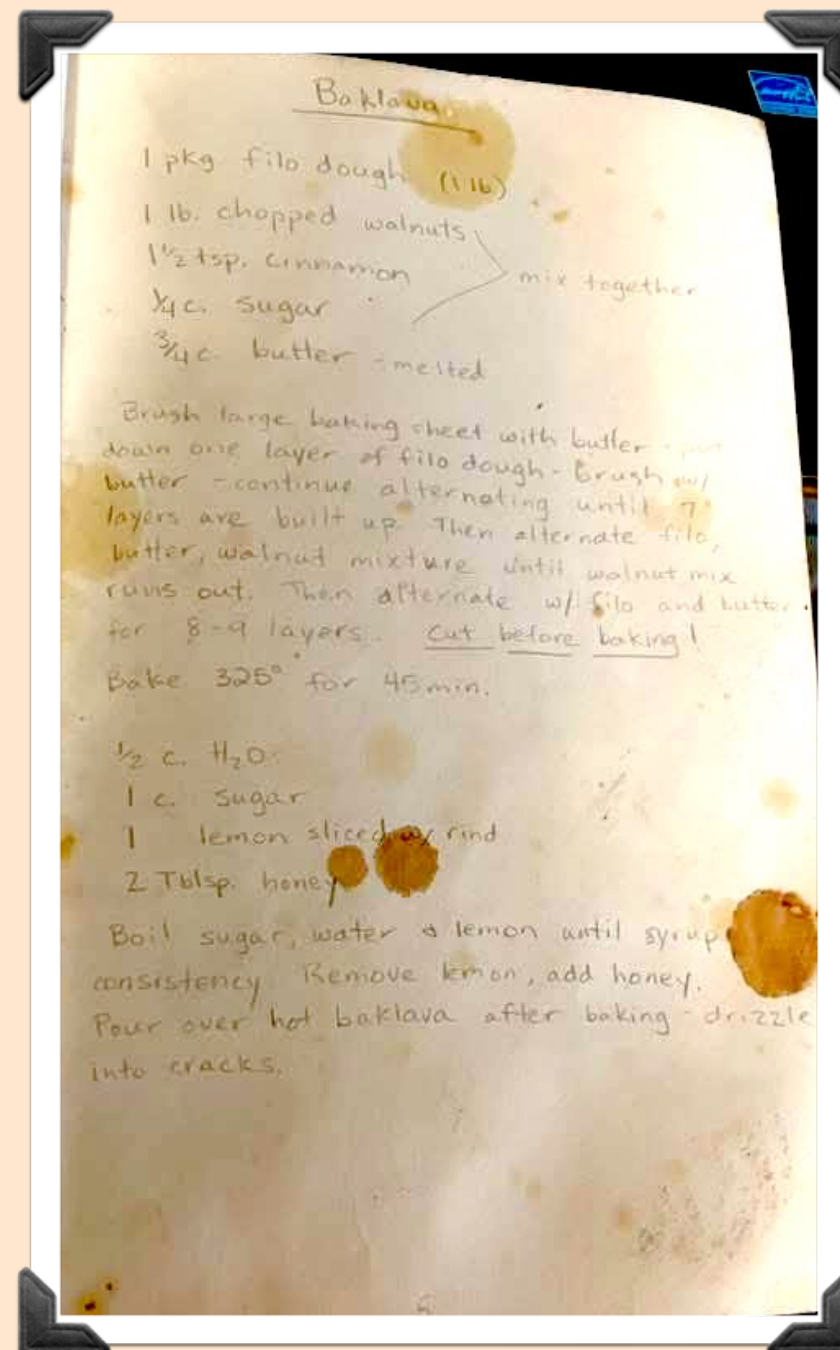
1/2 cup water

1 cup sugar

1 lemon sliced with rind

2 tbsp honey

Boil sugar, water and lemon until syrup consistency. Remove lemon. Add honey. Pour over hot baklava after baking - drizzle into cracks.



Banana Bread

Michelle Cramton, 1079 Marcheta St

This is my family's banana bread recipe that dates back many years to my late Aunt Therese, maybe even further back than that.

$\frac{3}{4}$ c. butter

1 $\frac{1}{2}$ c. sugar

4 eggs

3 c. sifted flour

1 $\frac{1}{2}$ tsp. salt

1 $\frac{1}{2}$ tsp. baking soda

Cream butter and sugar.
Add eggs.

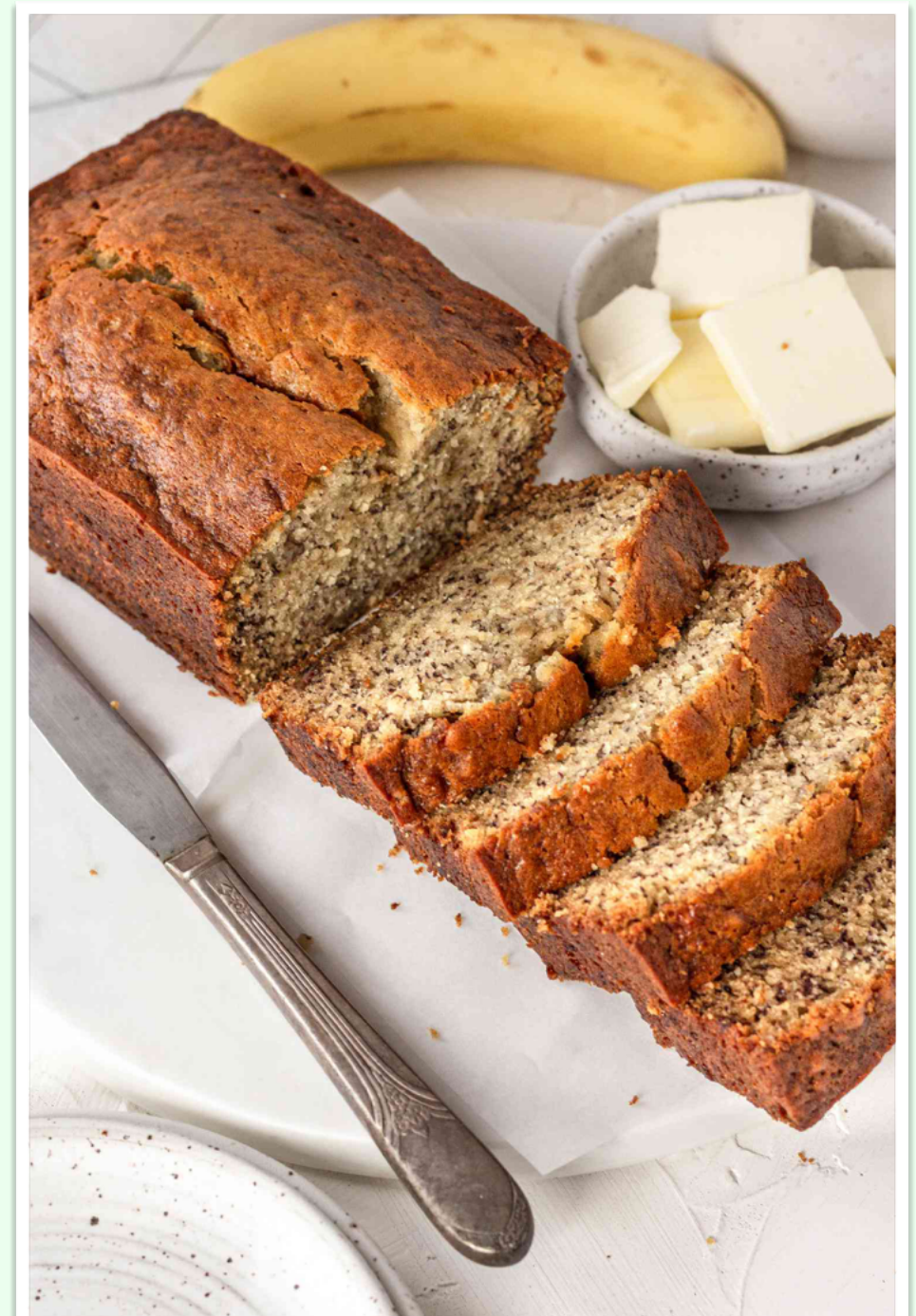
Sift dry ingredients and
add to mix.

In a separate bowl,
mash bananas until
creamy. Add to mix.

Add vanilla. Add nuts.

Bake at 350 degrees for
45 minutes.

Makes 2 loaves.



Pat's Lace Cookies

Heather Lim

I also lost my treasured family recipe box but was overcome with gratitude after we found a place to rent after the fire and a friend came over and brought me the photo he took of the most treasured recipe. My grandmother made this cookie every holiday season along with many others. After she passed, I took over the tradition. But neither of us ever didn't make her Oatmeal Lace cookies. So grateful to have this photo and see her writing and also to share it with others

$\frac{3}{4}$ c. nuts (optional)

4 large overripe bananas

1 egg

1 cup sugar

1 cup oats

$\frac{1}{2}$ cup melted butter

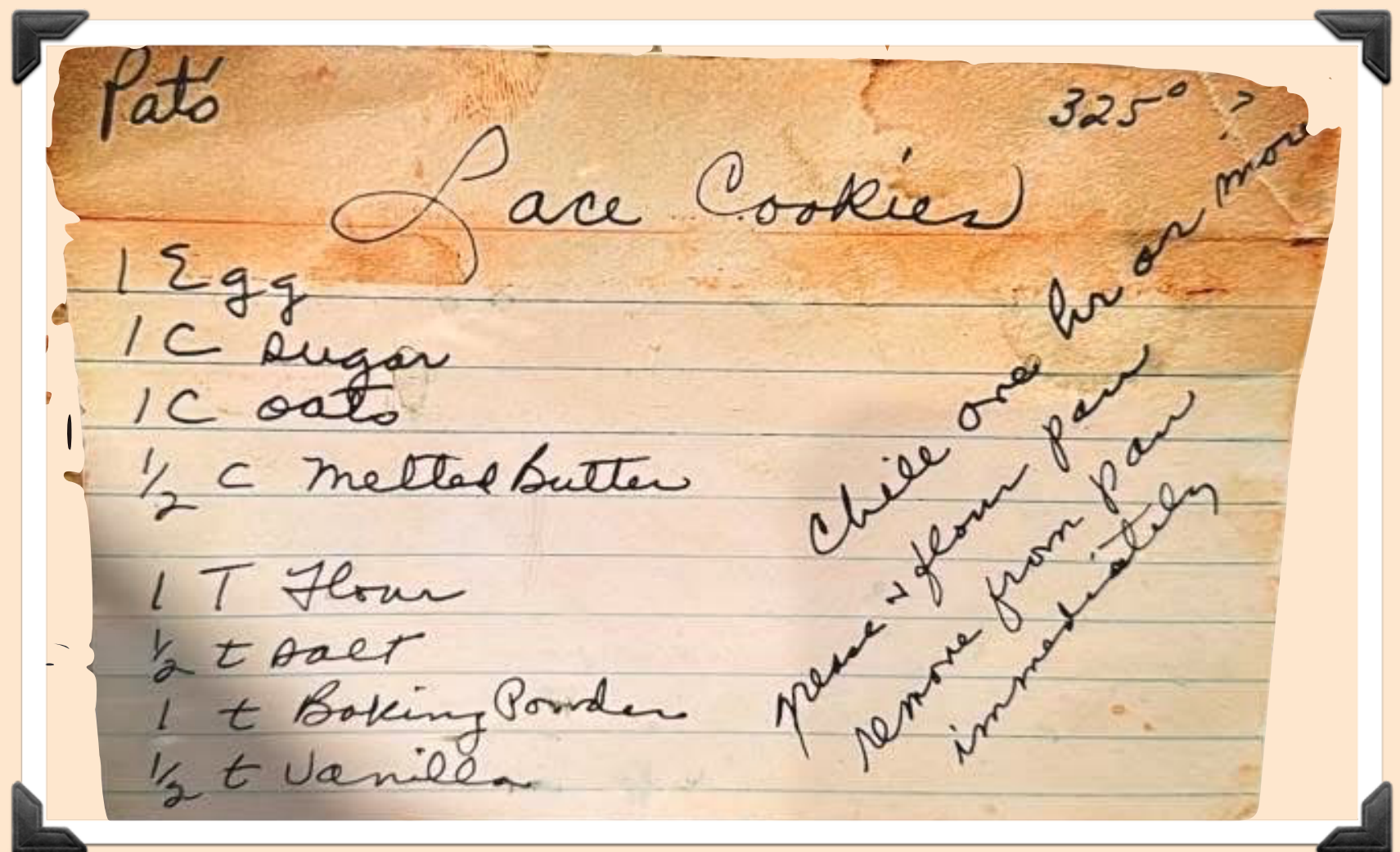
1 Tbsp Flour

$\frac{1}{2}$ tsp salt

1 tsp baking powder

$\frac{1}{2}$ tsp vanilla

Chill one hour or more. Grease and flour pan. Bake at 325°. Remove from pan immediately



Baked (or fried) Cake Donuts

Katie Dickinson, 1060 Marcheta St

This recipe is from King Arthur Flour. My mom made a very similar cake donut. It's not "hers" but it still reminds me of home.
Update: After adding the King Arthur recipe, my brother discovered his recipe card of my Mom's original donut recipe!!

1/4 cup butter

1/4 cup vegetable oil

1/2 cup granulated sugar

1/3 cup brown sugar

2 lg eggs

1 1/2 tsp baking powder

1/4 tsp baking soda

1/2 to 1 tsp ground nutmeg

3/4 tsp salt

1 tsp vanilla extract

2 2/3 cups flour

1 cup milk

**Preheat oven to 425° and lightly grease
2 standard doughnuts pans**

**In a medium size mixing bowl, beat
together the butter, oil and sugars until
smooth.**

Add the eggs, beating to combine

**Stir in the baking powder, baking soda,
nutmeg, salt and vanilla.**

**Stir the flour into the butter mixture
alternately with the milk.**

**Spoon the batter into the lightly greased
doughnut pans, filling the wells to about
1/4" shy of the rim.**

**Bake the doughnuts for 10mins. Remove
them from the oven and wait 5-7 mins
before turning them out of the pans
onto a rolling rack.**

**Roll warm doughnuts in sugar-cinnamon
mix or confectioners sugar or frost as
desired.**



DONUTS
1/2 cup butter (melted and cooled some)
1 1/2 cups sugar
3 eggs
1 cup milk (room temp)
2 tsp. cream of tartar
1 tsp. baking soda
1 1/2 tsp. nutmeg
5 cups sifted flour (more or less)
Beat eggs, add milk, sugar and butter. Add
sifted dry things. Some vanilla & salt are a
good idea. Fat 370 (for sure thermometer!)

Pantry Coleslaw

Lisa Grabow

1 1/2 cup plus 2Tbsp mayonnaise

6Tbsp plus 1tsp sugar

3Tbsp plus 1/2tsp wine vinegar

3/4 cup plus 1Tbsp oil

1/8 tsp each: garlic, onion, mustard, celery powders

Dash black pepper

1Tbsp plus 2tsp lemon juice

3/4c plus 1Tbsp half and half (I used evaporated milk)

1/2tsp salt

2 heads cabbage, shredded

Blend mayonnaise, sugar, vinegar and oil. Add other ingredients and stir. Mixture thickens if made the day before and isn't runny. Dressing keeps several days in tight jar.

Makes 1 qt dressing

Aunt Rose's Brisket

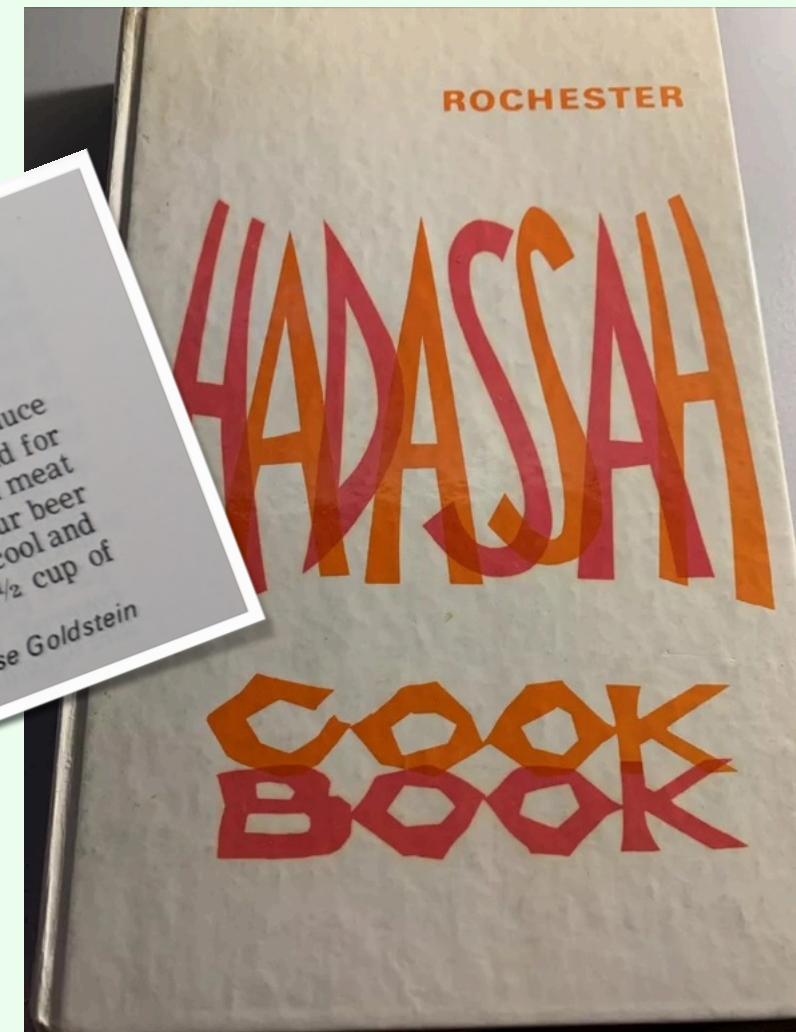
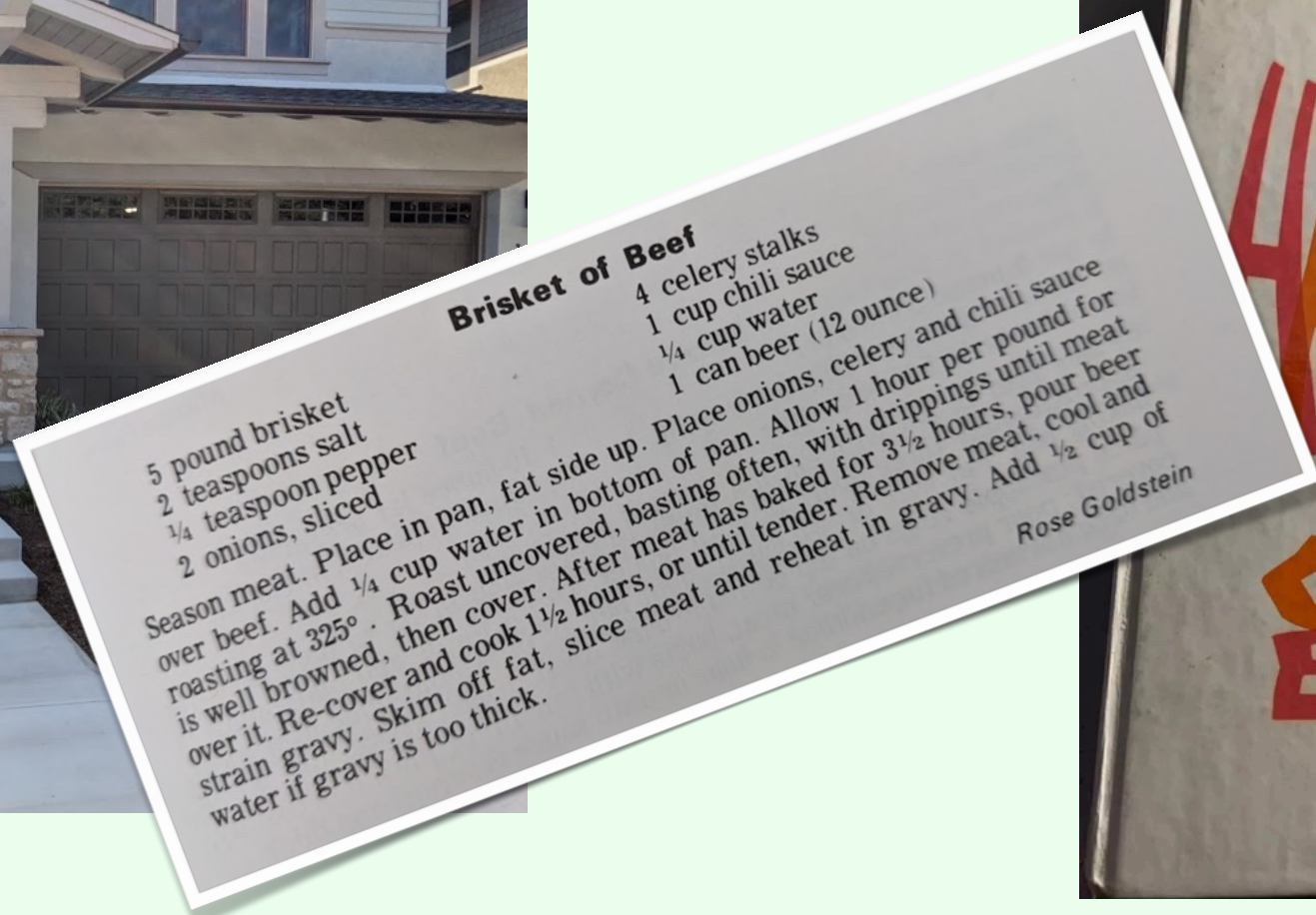
Dr. Bonnie Moura

I absolutely LOVE that you are collecting lost recipes. We were in the new Oak Grove of Altadena development and had only been living there for 4 months before our home burned down. I lost all my mother's and aunt's recipes, along with lots of cookbooks. Luckily, I had digitized a few of my favorites, and my many friends have been helping me to replace the cookbooks. I had put out a request for the Rochester (NY) Hadassah cookbook that had been a wedding gift in 1979, and actually received TWO from others of my same age would never used theirs.

I am attaching two recipes. The first is Aunt Rose's brisket that was in the Rochester Hadassah cookbook. My great-aunt Rose passed away in 1988. The second recipe is Aunt Ruthie's matzo farfel kugel, a favorite for Passover. Aunt Ruthie is actually my friend Marilyn's aunt.

Also attached is a photo of us in front of the house on the day we bought it in 2024.

Looking forward to seeing the community collection! I'm happy to contribute if you need more recipes.



Aunt Ruthie's matzo farfel kugel

Bonnie Joyce

Right after the fire, when everyone was asking, "What can I do?" I asked for cookbooks and recipes. I now have a collection. I will gather some of the best ones and pass them along. A little late for this year, but here's Aunt Ruthie's matzo farfel kugel:

3/4 box farfel

4 jumbo eggs (5 x-large)

1/2 cup sugar (to taste)

1/2 can (8 oz) applesauce

1 1/2 tsp chicken-like soup mix

Salt to taste

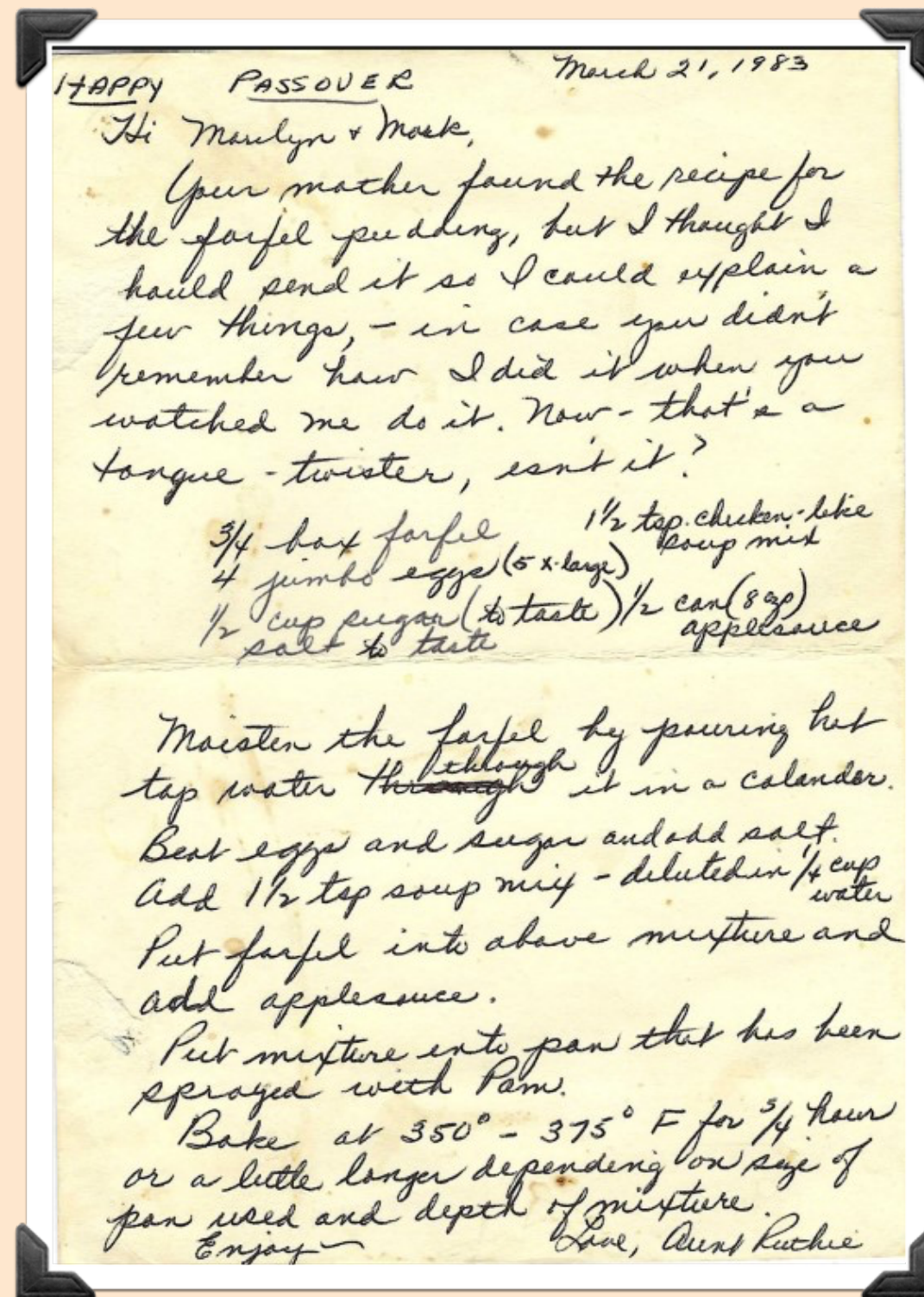
Moisten the farfel by pouring hot tap water through it in a colander.

Beat eggs and sugar and add salt. Add 1 1/2 tsp soup mix diluted in 1/4 cup water.

Put farfel into above mixture and add applesauce

Put mixture into pan that has been sprayed with Pam

Bake at 350-375 for 3/4 hour or a little longer depending on size of pan used and depth of mixture



Mom's Company Corn

Cheryl Koos 2393 Tanoble Dr

This is one of two of our family's favorites that were lost in the fire. Fortunately others had them.

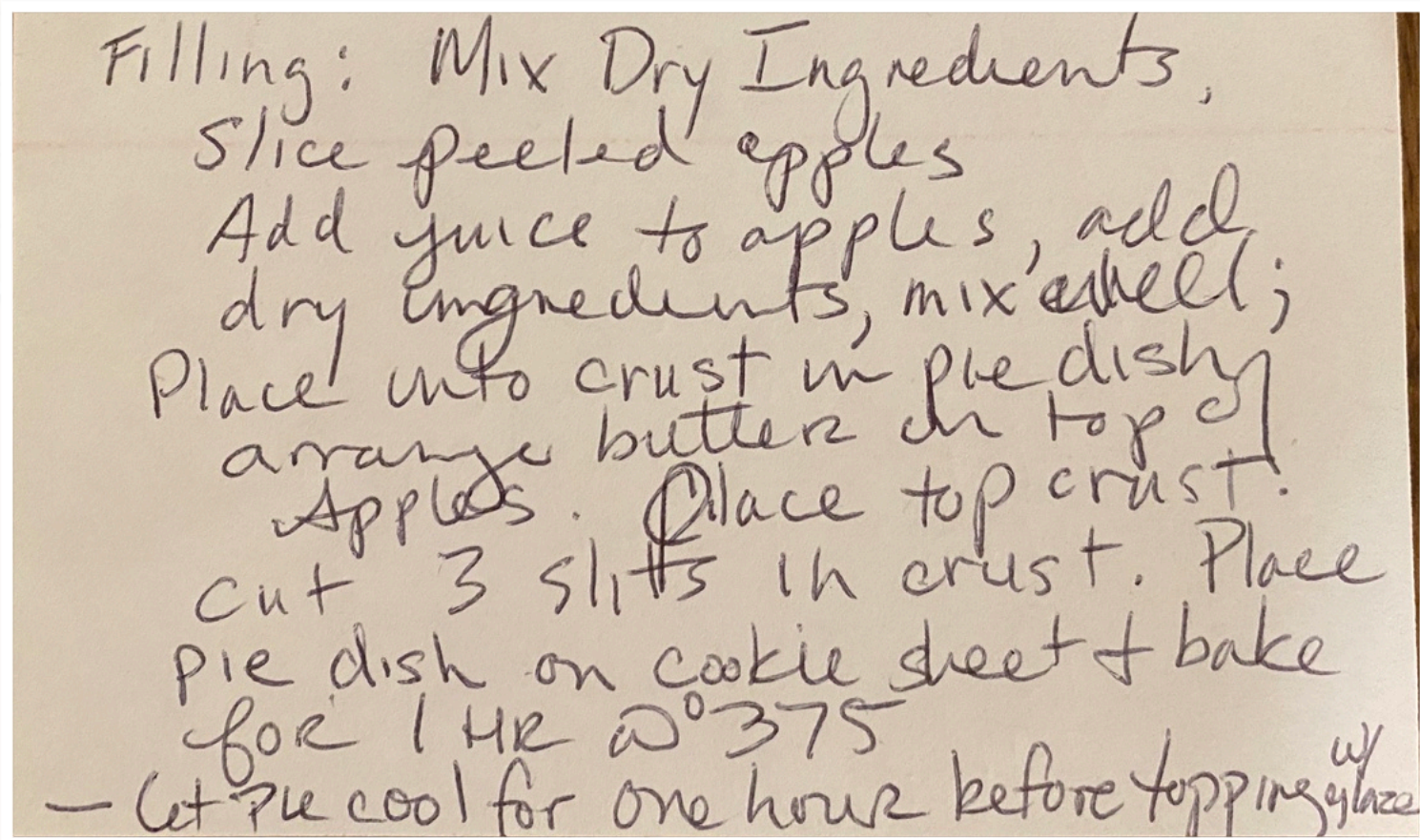
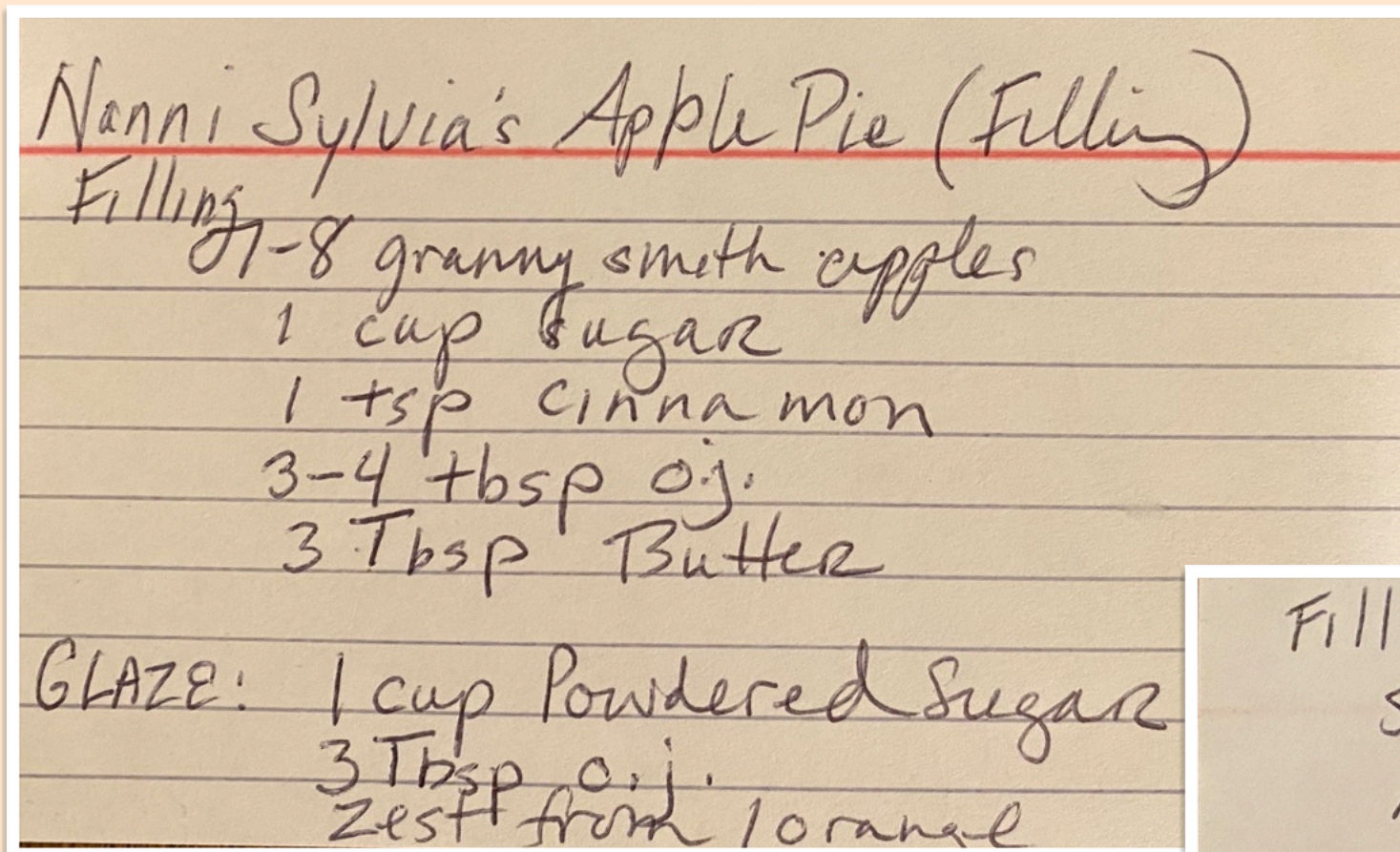
Mom's Company Corn
Preheat oven to 350°
2 cans of drained 11oz baby corn (Niblets)
1/2 cup butter
1/2 cup sugar
~~1/2~~ 1 tsp flour
1/2 cup evaporated milk
1 1/2 tsp baking powder
2 well-beaten eggs

heat butter & sugar until melted
(medium heat)
Stir in flour - mix until well blended
remove from heat
gradually stir in evap milk
add baking powder
add eggs
fold in corn
turn into one quart casserole
Bake 40-45 min until knife comes out clean

Nanni Sylvia's Apple Pie (filling)

Cheryl Koos 2393 Tanoble Dr

This is one of two of our family's favorites that were lost in the fire. Fortunately others had them.



BoBo Bread

Kit Fisher 2929 Maiden Lane

Attached are photos of the front and back of a recipe in my mom's handwriting from 1969. The recipe is for my great grandmother's bread. We called her Grandma Bobo. She was originally from Arkansas, but her family moved by covered wagon to Iowa when she was a child.

This treasured recipe rested in my mom's wooden recipe box next to my cookbooks.

Our home of 18 years was at 2929 Maiden Lane, a 2-story, 1948 Streamline Moderne, corner of Maiden Lane and Dolores Drive. It was hard to miss as it was painted a very cheerful light green.

Sift together 3 times:

12 cups flour

8 tbsp sugar

2 tbsp salt

4 eggs

1 cup milk

1/4 lb soft butter

2 cups water (total)

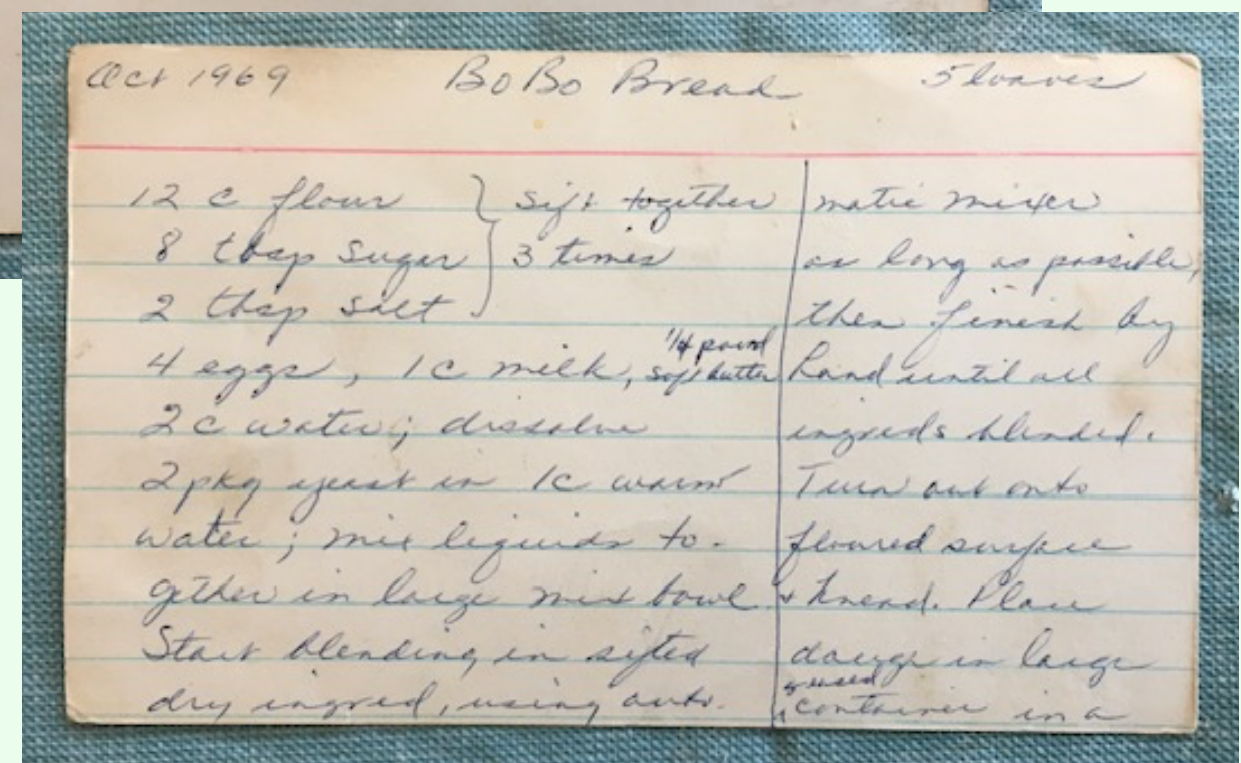
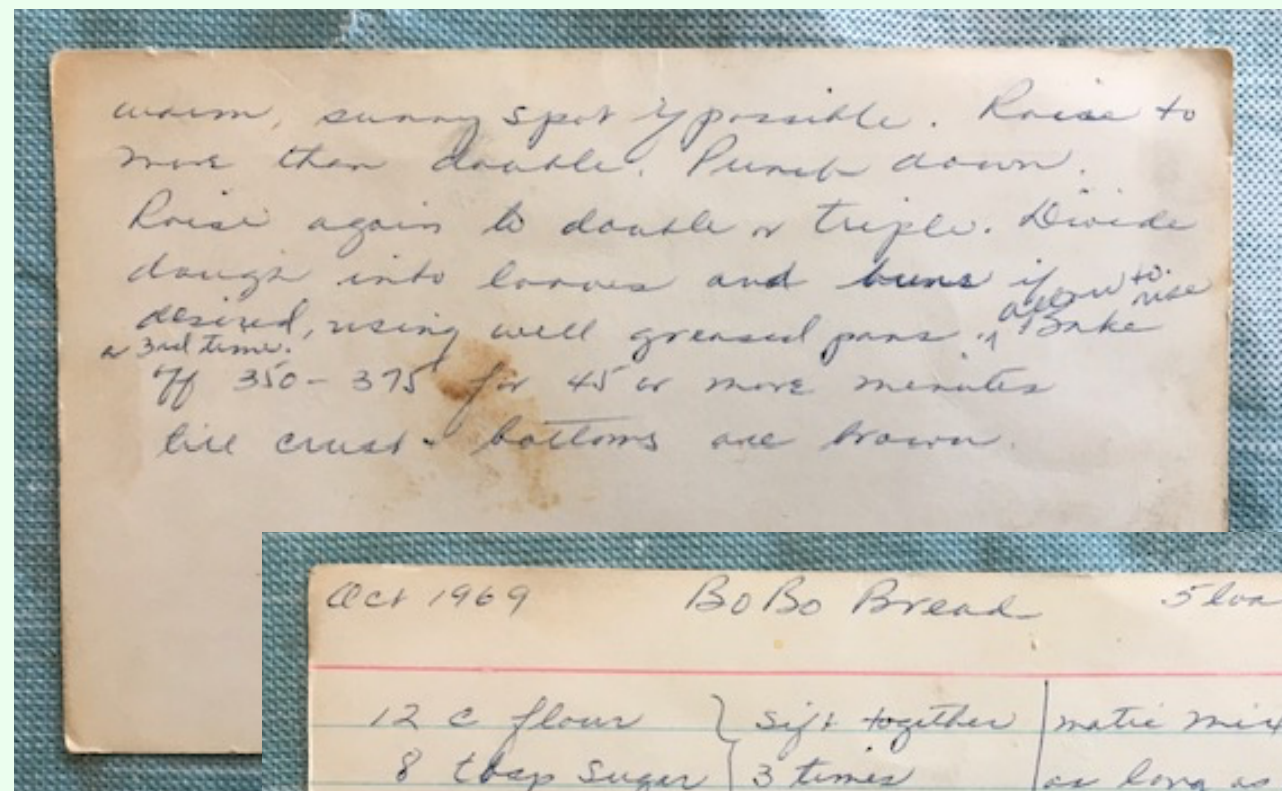
Dissolve 2 pkg yeast in 1 cup warm water

Mix liquids together in large mix bowl.

Start blending in sifted dry ingredients using automatic mixer as long as possible then finish by hand until all ingredients blended.

Turn out onto floured surface and Knead. Place dough in large greased container on a warm, sunny spot if possible. Rise to more than double. Punch down. Rise again to double or triple. Divide dough into loaves and buns if desired using well greased pans.

Allow to rise a 3rd time. Bake at 350°- 375° for 45 or more minutes till crust and bottoms are brown



Broccoli Casserole

Marie Halpin Metcalfe Lewis Ave, Altadena

This was my grandfather's recipe, we lost his original copy with his writing in the fire.
Most often cooked on Thanksgiving.

Large bag frozen broccoli (I think 32 oz?) can do fresh, but for simplicity's sake.

2 eggs, beaten

1 onion, chopped fine

1 can mushroom soup

1/2 cup mayo

1 cup grated cheese

1/4 cup melted butter

1 pkg herbed stuffing mix, not cubed!

Cook broccoli until it is still a little crisp. Combine eggs, onion, soup, mayo. Place broccoli in a casserole dish, add layer of cheese, pour soup mix over the top. Top with stuffing mix.

Drizzle melted butter over the top. Bake at 350 degrees for 30 minutes.

Uncle Frank's "Welcome to the Family" Chicken Spinach Enchiladas

Pamela Madrid

My now husband and I visited his Uncle Frank in Ojai for dinner on our first date. He was an avid cook, and a larger-than-life personality who officially welcomed me to the family that evening. Somehow, he knew his nephew and I were destined to be together forever. Sadly, he passed away a few years ago. I try to make these enchiladas in his honor on the regular.

Ingredients:

Chicken breast- 2 large

Fresh cleaned spinach-4 to six bags (or to taste)

Monterey Jack cheese - 1 large block

Monterey Jack cheese- 1 bag shredded

Brown Onion (1 whole onion- chopped in rounds) for chicken & 1 cup for spinach (finely chopped)

Las Palmas MILD Green Chile Verde

Enchilada Sauce

(28 oz and 19 oz cans)

Corn tortillas (approximately 40)

Garlic

Bay leaf - 4

Olive oil- to sauté spinach

Salt to taste

Optional garnishes:

Chopped Cilantro

Sour cream

Avocado

Method:

1- Preheat oven to 350 degrees.

2- Boil chicken in water with bay leaf, 6 garlic cloves, one full onion (cut into rounds), salt to taste. Cook until no longer pink. Set aside chicken to cool. Strain chicken broth for another recipe. I like to make Spanish rice to serve with the enchiladas.

3- Shred chicken in a medium size bowl and set aside.

4- Sauté spinach in small batches with olive oil, garlic to taste, and chopped onions until wilted. Strain liquid after all spinach has been cooked and add salt to taste. Set aside to cool.

5- Prep large rectangular baking dish by lightly covering bottom with enchilada sauce. Use the larger 28 oz can for this.

6- Cut Monterey Jack cheese into strips and set aside.

7- Pour 19 oz enchilada sauce into a shallow bowl and set aside.

8- Set up work station with all ingredients. The following order works for me- left to right. (Tortillas, enchilada sauce, cheese, chicken, spinach)

9- Gently microwave a few tortillas so they're pliable. Dip a tortilla into the enchilada sauce, dripping excess.

10- Proceed to add slice of cheese, chicken and spinach and roll tortilla tightly. Place on backing dish- seam down.

11- Repeat until you fill the baking dish- don't be afraid to crowd them a little.

12- Pour the enchilada sauce evenly over the rolled tortillas. Spread the shredded Monterey Jack cheese over them as well.

13- Bake for apx 15 minutes. Broil for a few minutes to brown.

14- Serve with sour cream, chopped cilantro and avocado. ENJOY!!!!



Forever Neighbors of Altadena

Melody Malmberg 2196 N. Holliston
Joan Fritz (across the street)
Anina Minotto 2188 N. Holliston

Our first home was at 2196 N Holliston, now sadly lost.

We had just married and were crazy young. The first month we created a nearly 24-hour workshop in our garage to build props for a horrible TV movie called Sampson and Delilah.

In spite of that, as soon as we moved in we were welcomed by our next door neighbors (the Minotto-Gadds, who were in their mid-thirties) and the couple across the street (Joan and Conrad Fritz, in their mid-fifties).

We had many many many dinners and holidays together, welcomed one baby together (Prescott Gadd, now a father himself in Highland Park) and enjoyed each others' company from 1982-1989, when we moved a whole halfmile away to Meadowbrook Rd. We still kept/keep in touch and have had many parties and gatherings together since.

The Soda Bread recipe is from Joan Fritz, who came to the US with the sister Ellen from Dublin, Ireland in 1957. A legal secretary her whole life, she passed away a few years ago. Joan made Soda Bread, and Yorkshire Pudding and roast beef, every Christmas.

(Joan's home across the street from us was spared, in the capriciousness that was the Eaton Fire). Conrad was an aeronautical engineer from Switzerland.

The Auf Lauf recipe is from Anina Minotto, who lived just south at 2188 N Holliston (also lost). Her oldest daughter, Ariana, just had her own baby Nov 4! We now live in Santa Barbara after 40 years in Altadena. Best to all there, always.

Ellen's Soda Bread

Joan Fritz (across the street from 2196 N Holliston)

2 1/2 cup all purpose flour

1 teaspoon soda

Dash salt

2 tablespoons butter

1 1/2 cups buttermilk (shake buttermilk before pouring)

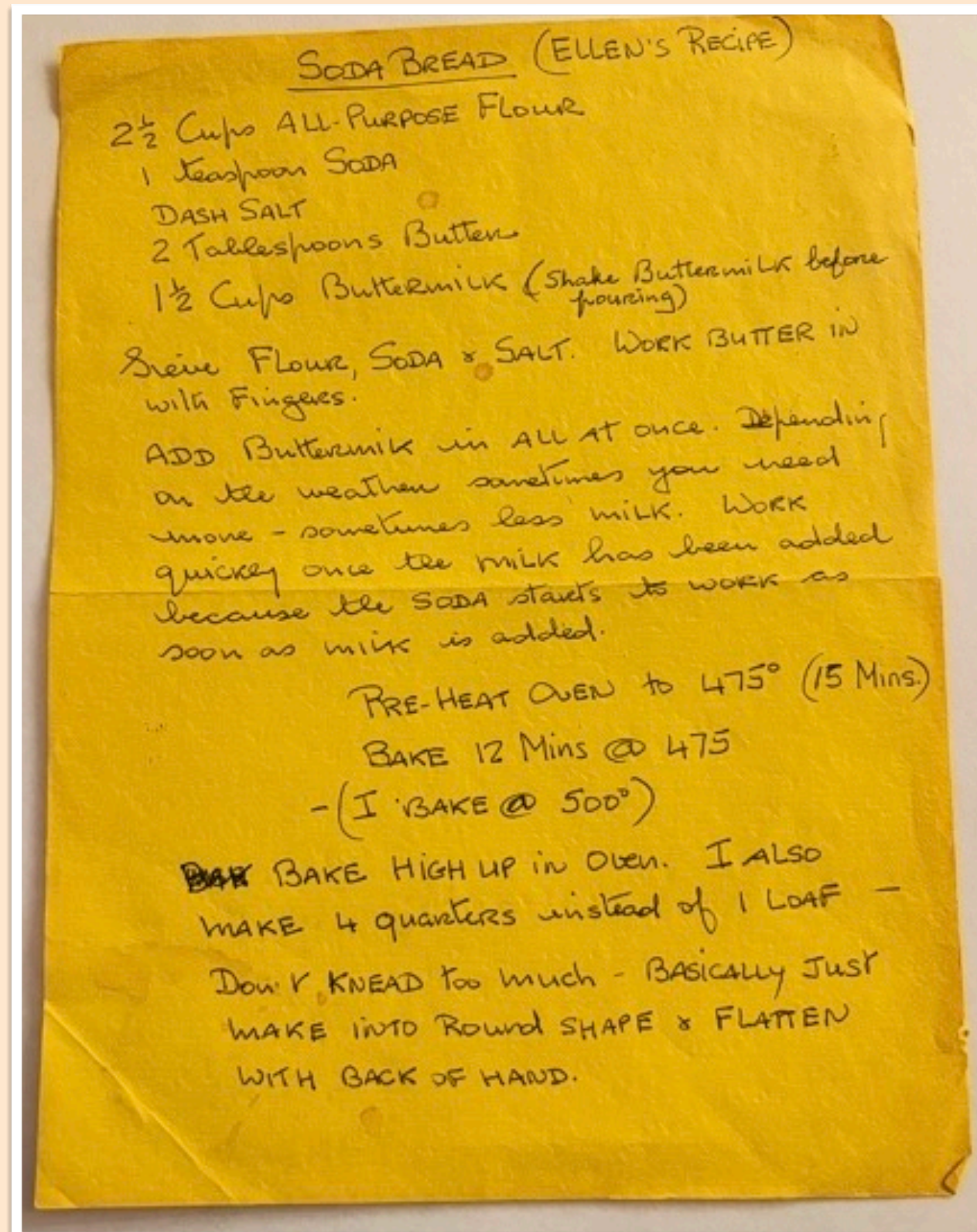
- Sieve flour, soda and salt. Work butter in with fingers.

- add buttermilk in all at once. Depending on the weather sometimes you need more - sometimes less - milk. Work quickly once the milk has been added because the soda starts to work as soon as milk is added.

Pre-heat oven to 475° (15 mins)

Bake 12 mins at 475° (I bake at 500°)

Bake high up in oven. I also make 4 quarters instead of 1 loaf. Don't knead too much. Basically just make into round shape and flatten with back of hand



Auf Lauf (Dutch Baby, more or less)

Anina Minotto 2188 N Holliston

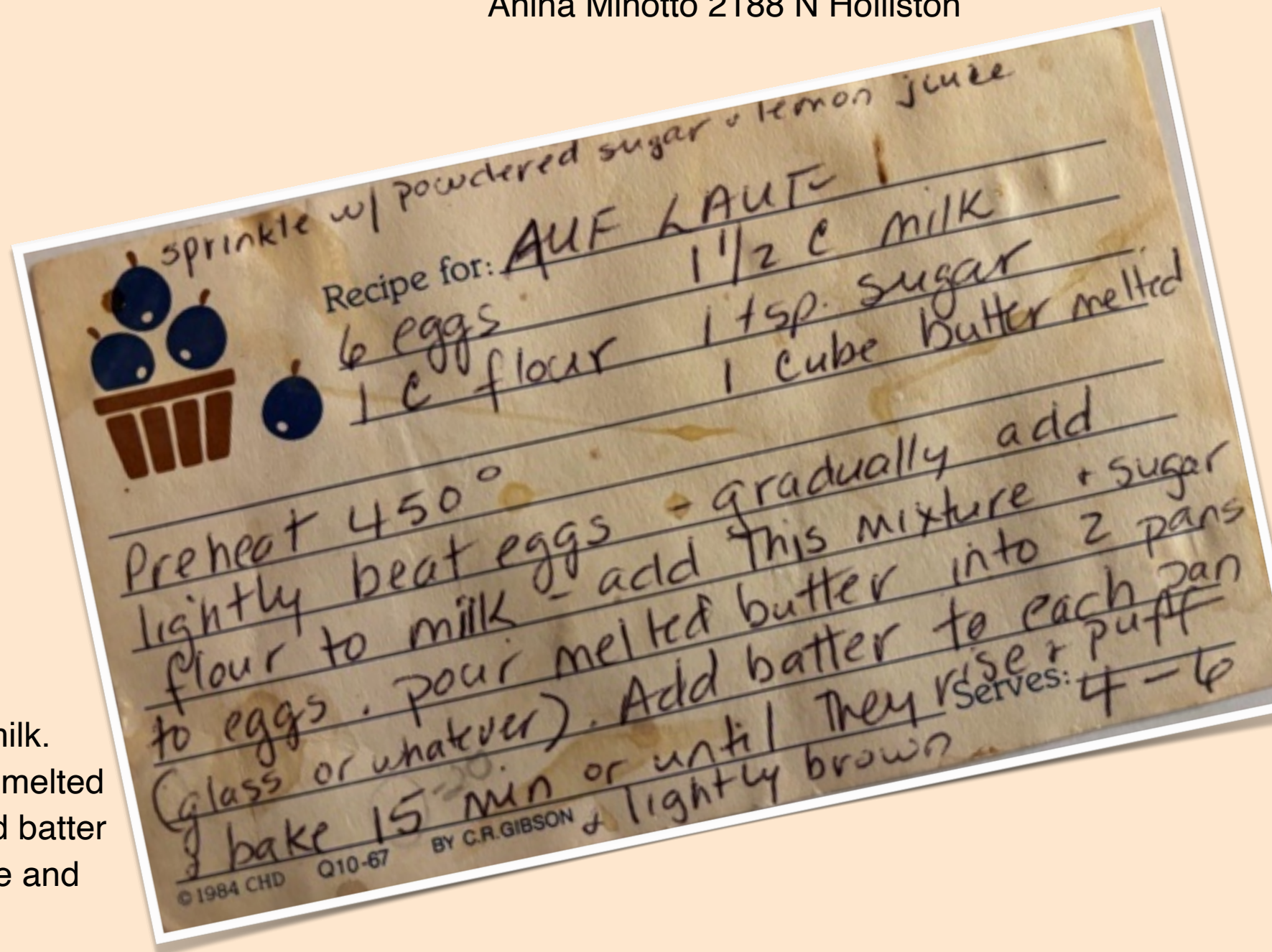
6 eggs
1 cup flour
1 1/2 cup milk
1 tsp sugar
1 cube butter melted

Preheat oven to 450°

Lightly beat eggs. Gradually add flour to milk. Add this mixture plus sugar to eggs. Pour melted butter into 2 pans (glass or whatever). Add batter to each pan. Bake 15mins or until they rise and puff and lightly brown.

Sprinkle with powdered sugar & lemon juice

Serves 4-6



One Pot Ratatouille

Liz Huston

My submission isn't one that was handed down to me, but one that I wish to hand down to my daughter, for it has significance to us (and I lost the original in the fire).

When my daughter was little (she's 24 now), she would only eat yellow food (mac & cheese mainly). As a single mom, it was so hard on every level, but especially at dinner time. I am a bit of a Francophile and my daughter and I bonded over our love of Paris and all things French. She especially loved the movie Ratatouille when she was little, which gave me the idea to cook it! I got the recipe from a friend, and it was the only way she would eat her veggies. This is still my go-to for comfort food, and I've made it so many times over the years that I don't need a recipe (though I really miss that handwritten one I lost). This might not be "authentic" but it's ours and I'd be honored to share it with you.

1 red onion, 4+ cloves of garlic, 1 aubergine, 3 zucchini squash, 1 red pepper, 4 tomatoes, herbs de provence, olive oil, salt & pepper

- Cook the garlic and onion in a generous amount olive oil for about 6 minutes in a stew pot
- Add the chopped aubergine and some herbs de provence and cook for about 6 minutes
- Add the chopped zucchini and cook another 6 minutes
- Add the chopped red pepper and some herbs de provence and cook for about 5 minutes
- Add the chopped tomatoes and cook for about 5 minutes

Add herbs de provence at every other step. Salt & pepper to taste.

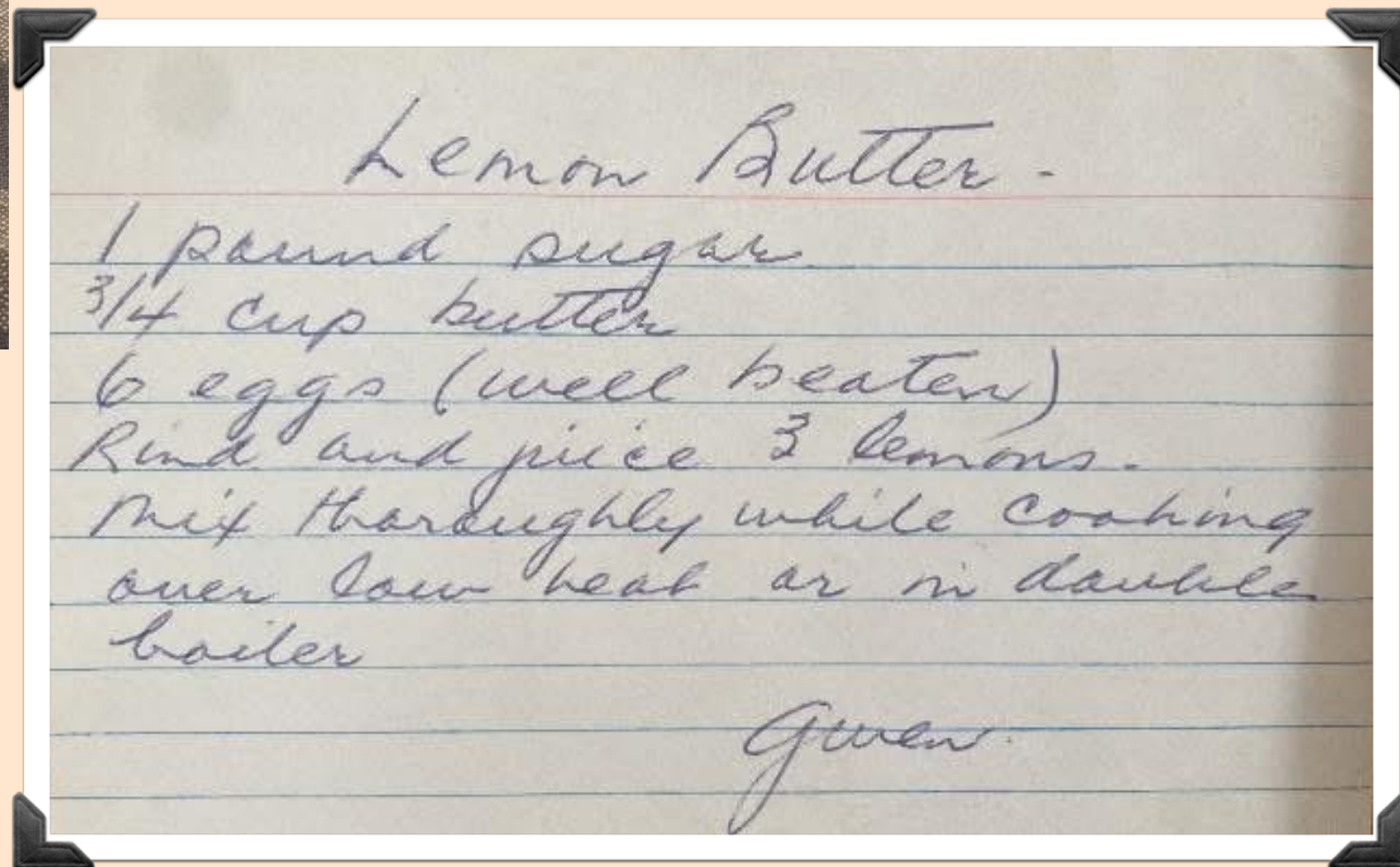
There is no need to add any other liquids as the liquid comes from the vegetables.

Top with fresh basil and balsamic vinaigrette. Serve with crusty bread or is also delicious with a side of mashed potatoes.

Lemon Butter

Katie Dickinson, 1060 Marcheta St

My English grandmother always had a jar of this in the refrigerator ready to spread on a homemade crumpet or scone. Below is my mom's handwritten card that she had given to my friend Susan's mom years ago. I was brought to tears when Susan sent it back to me along with some of her own family recipes



Michelle's (Grandma Stein's) DELICIOUS Apple Pie

Michelle Cramton, 1079 Marcheta St

This is my grandmother's (my mom's mom) apple pie recipe - including the homemade crust! I'm pretty sure it was HER mother's recipe. Enjoy!

Homemade Pie Crust (or buy Pillsbury ready-made pie crusts – you'll need 2 crusts per pie)

Mix:

3 c. flour

1 c. shortening

½ tsp. salt

1 Tbsp. sugar

Moisten with:

1 egg

1/3 c. water

1 Tbsp. vinegar

If the crust browns too quickly, cover the pie(s) with a piece of aluminum foil.

Divide dough into quarters. Roll out each quarter into a single crust.

Place one crust in a pie pan. Fill with Courtland or Macintosh apples, sliced into ½ in. wedges, until heaped (at least 6 apples per pie).

Using a fork, mix ¾-1 cup sugar with 1 heaping Tbsp. of flour until no lumps.

Sprinkle the mixture on top of the apples and tap the pie pan to distribute throughout.

Sprinkle salt over the apple mixture, then sprinkle with cinnamon to cover but not too thick.

Then sprinkle with 1 level tsp. of Nutmeg.

Place 4 pats of butter in each quarter of the apple mixture.

Cover the apple mixture with crust, sealing the edges by curling over the edge of the pie pan. Finger-pat the edges, then lift the crust between each pat (print) to create a wavy pattern.

Using a fork, poke holes throughout the top crust to vent.

Bake at 425 for 15 minutes; then lower heat to 375 for 30-45 min until the crust is golden.

Nanaimo Squares

Katie Dickinson, 1060 Marcheta St

Grease an 8x8 glass or metal pan.

Over simmering double boiler melt and combine:

1/2 cup butter

1/4 cup sugar

5 Tbsp cocoa powder (not dark)

1 tsp vanilla extract

Add:

1 egg - well beaten

Whisk together until thick, smooth custard forms.

Remove from heat and add:

1 cup graham crackers finely chopped

1 cup sweetened coconut - finely shredded

1/2 cup finely chopped walnuts

Spread chocolate mixture in to prepared pan and refrigerate until cooled.

Meanwhile, mix into a smooth paste:

3 Tbsp milk

2 tbsp Bird's vanilla custard powder

Blend in:

1/4 softened butter

2 cups powdered sugar

1/4 tsp salt

Spread custard layer evenly over cooled chocolate mixture

Melt together and drizzle over custard layer:

1 oz unsweetened chocolate

1 Tbsp butter

Chill well before cutting into small squares.

Makes approximately 16 squares.



Oatmeal Brown Bread or Porridge Bread

Katie Dickinson, 1060 Marcheta St

This recipe is from my Aunt's original copy of The Laura Secord Canadian Cookbook. During COVID, I shared this with my cousin on Facebook and just recently was able to recover the recipe. But sadly my Aunt's cookbook is forever gone.

Combine in a large bowl:

1 cup rolled oats
2 tsp salt
3 Tbsp butter or shortening

Pour over top:

2 cups boiling water
Stir until butter or shortening melts. Cool to lukewarm.

Meanwhile, dissolve:

1 tsp sugar in 1/2 cup lukewarm water (100°F)

Over this sprinkle:

1 envelope active dry yeast. Let stand for 10 mins. Stir briskly with a fork. Add softened yeast to lukewarm mixture, together with:

1/2 cup molasses

Beat in:

1 cup whole wheat flour
Then:
2 cups all-purpose flour

Add another:

2-3 cups all-purpose flour

Work in last of flour with a rotating motion of the hand. Turn dough out on a lightly floured surface and knead 8-10 minutes. Shape into a smooth ball and place in a greased bowl, rotating dough to grease surface. Cover and let rise until doubled (about 1 1/2 hours). Punch down and shape into 2 loaves.

Place in greased 8 1/2" x 4 1/2" loaf pans, grease tops and let rise again until doubled. Bake in a preheated 375° F oven for 60-65 minutes. Makes 2 loaves



Lenox Almond Biscotti

Katie Dickinson, 1060 Marcheta St

This recipe is from Doris Greenspan's cookbook: Baking: From My House to Yours. She writes "They are perfect...crunchy but not rock solid, dippable, drinkable and eminently munchable." I say: Make a double batch....you will not regret it!

Preheat oven to 350° F

Line a baking sheet with parchment or a silicone mat

(Use 2 baking sheets if doubling the recipe)

Ingredients

1 1/2 cups all purpose flour

1 1/2 tsp baking powder

1/4 tsp salt

1/2 cup yellow cornmeal

1 stick (8 Tbsp unsalted butter, room temp

1 cup sugar

2 large eggs

1 1/2 tsp pure almond extract

3/4 cup sliced almonds, blanchd or unblanchd (My Note: don't use slivered almonds. The dough will fall apart)

Whisk the flour, baking powder and salt together. Add the cornmeal and whisk again to blend.

Working with a stand mixer, preferably fitted with a paddle attachment or with a hand mixer in a large bowl, beat the butter and sugar together a medium speed for 3 minutes, until very smooth. Add the eggs and continue to beat, scraping down the bowl as needed for another 2 minutes or until the mixture is light, smooth and creamy. Beat in the almond extract. Reduce the mixer speed to low and add the dry ingredients, mixing only until they are incorporated. You'll have a soft stick-to-your-fingers dough that will ball up around the paddle or beaters. Scrape down the paddle and bowl, toss in the almonds and mix just to blend.

Scrape half the dough onto one side of the baking sheet. Using your fingers and a rubber spatula or scraper, work the dough into a log about 12" long and 1 1/2" wide. The log will be more rectangular than domed and bumpy, rough and uneven.

Form a second log with the remaining dough on the other side of the sheet. (Form 4 logs if doubling)

Bake for 15 mins or until the logs are lightly golden but still soft and springy to the touch. Transfer the baking sheet to a rack and cool for 30mins.

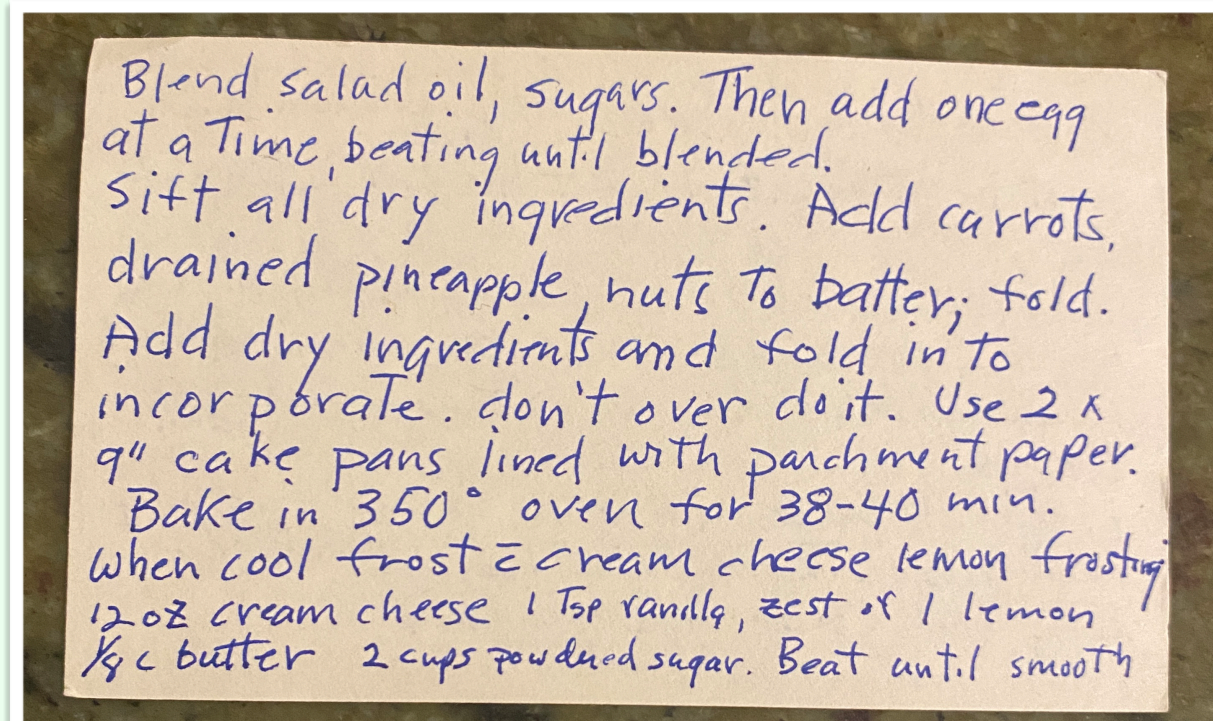
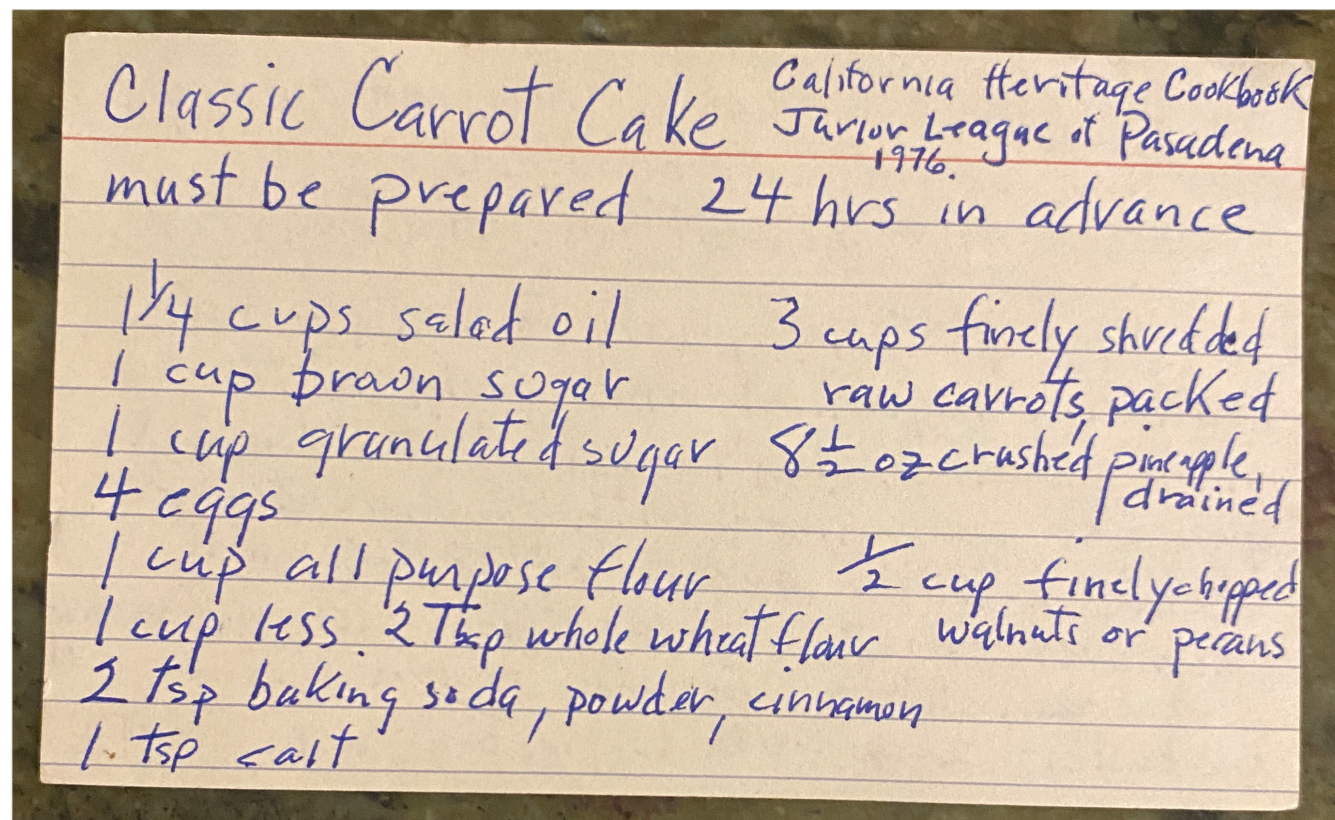
After cooling, transfer the logs to a cutting board and using a long serrated knife trim the ends and cut the logs into 3/4" thick slices. Return the slices to the baking sheet - this time standing them on their sides - like a marching band and return to the 350° oven. Bake another 15mins or until golden and firm. Transfer to a rack and cool to room temp



Classic Carrot Cake

Elizabeth Pattengale, Eagle Rock

Note from Katie Dickinson: This recipe is originally from The California Heritage Cookbook, Junior League of Pasadena, 1976 edition. Our dear friend Elizabeth Pattengale made it for us several times over the years. Liz and Paul are very connected to the Altadena community and graciously opened their home to us the night of the fire. Liz recently gave me one of her own mother's recipe boxes with a collection of their families favorite recipes. I will treasure it always.



Blackberry and Blueberry Pie

Gale Sinatra, 1059 Marcheta St.

This recipe is originally by Debbie Sanchez on Allrecipes



Ingredients

Pie Crust:

- $\frac{2}{3}$ cup shortening, chilled
- 2 cups all-purpose flour
- 1 teaspoon salt
- 5 tablespoons cold water

Filling:

- $\frac{3}{4}$ cup white sugar
- $\frac{1}{3}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon ground cinnamon
- 4 cups fresh blueberries
- 1 $\frac{1}{2}$ cups fresh blackberries
- 1 tablespoon lemon juice
- 2 tablespoons butter

Directions

Step 1

Cut shortening into 2 cups flour and salt until the shortening is the size of small peas. Sprinkle in water 1 tablespoon at a time until flour is moistened. Gather into a ball, wrap with plastic, and refrigerate at least 30 minutes. Divide the dough in half and roll out half on a lightly floured board. Line a 9-inch pie dish with the pastry. Roll out the top crust and set aside.

Step 2

Preheat oven to 425 degrees F (220 degrees C).

Step 3

Mix sugar, $\frac{1}{3}$ cup flour, and cinnamon. Stir in berries to coat. Pour the filling into the pastry-lined pan. Sprinkle with lemon juice and dot with butter. Cover with top crust; cut slits in the top to vent the steam. Seal the crust and flute the edges.

Step 4

Cover the edges of the crust with foil to prevent over-browning. Bake in the preheated oven until the crust is golden brown and the juices are bubbling, about 45 minutes. Remove foil during the last 12 minutes of baking.

Editor's Note:

If you use frozen berries, you'll need to increase the baking time. Bake as directed, and then reduce the heat to 350 degrees F (175 degrees C). Bake until the juices are bubbling, about 30 minutes more.

Potato Puree

Carola Donnerhak, Maiden Lane

This recipe is originally from The Modernist Cuisine Cookbook

INGREDIENT	WEIGHT	VOLUME	SCALING	PROCEDURE
Yukon Gold potatoes, peeled	500 g	about 4 potatoes	100%	<div>① Preheat a water bath to 70 °C / 158 °F.</div> <div>② Cut the potatoes into 2.5 cm / 1 in pieces.</div> <div>③ Combine the potatoes and water in a zip-top bag, remove as much air as possible from the bag (see page 58), and seal it.</div> <div>④ Cook sous vide for 35 minutes.</div> <div>⑤ Drain the water from the bag, and refrigerate the potatoes, uncovered, until completely cooled, about 30 minutes.</div>
Water	1 kg	1 L / 4¼ cups	200%	
Water	as needed			
Unsalted butter, cubed, room temperature	200 g	1¾ cups	40%	
Heavy cream or whole milk, brought to a simmer	125 g	140 mL / ½ cup	25%	
Salt	to taste			<div>⑥ Transfer the potatoes to a pot, and cover with water.</div> <div>⑦ Bring the water to a boil. Reduce the heat, and simmer until just tender, about 25 minutes.</div> <div>⑧ Drain the potatoes, and pass them through a ricer.</div> <div>⑨ Stir into the potatoes. Optionally, for a finer texture, pass the potatoes through a fine sieve into a bowl holding the butter. Mix well.</div> <div>⑩ Stir the hot cream or milk into the potatoes.</div> <div>⑪ Warm the mixture in a saucepan over medium-low heat until hot, stirring often with a spatula to prevent sticking.</div> <div>⑫ Season, and serve warm.</div>

Cumin-Curry Pork Roast

Katheryn Henry, 933 Dolores Dr

These are 3 big hits with my dinner guests!

3 1/2 lb. boneless half pork loin roast
1 large clove garlic, cut into thick slivers (I omitted this part)
2 T brown sugar
1 1/2 tsp curry powder
1 tsp cumin
1/2 tsp salt

1/4 tsp pepper
1 large onion cut into wedges

1. Preheat oven to 375 degrees. Cut several slits in pork roast, insert garlic slivers. In small bowl, blend brown sugar, curry powder, cumin, salt & pepper. Rub mixture evenly over pork roast.
2. Place pork in shallow roasting pan. Place onion wedges around roast, add 1/3 cup of water or chicken broth to pan. Roast 1 hour 15 min to 1 hour 30 min or until instant read thermometer registers 155 degrees. Cover and let stand 5-10 minutes before serving.

Serves 8.

Chicken with Pistachio Orange Sauce

Katheryn Henry, 933 Dolores Dr.

Chicken with pistachio orange sauce

4 large juicy oranges
4 half chicken breasts, boned, skinned and flattened (between layers of waxed paper to prevent raw chicken splatter)
1/4 teaspoon black pepper
2 teaspoons vegetable oil
2 teaspoons grated orange zest
2 tablespoons minced green onions
1 teaspoon Dijon mustard
1/4 cup shelled roasted and salted pistachios
Salt optional

Halve one or more oranges and squeeze to get 1/2 cup of juice. Slice the remaining oranges. Sprinkle the chicken with pepper and salt, if desired. Sauté chicken in the oil until done through but still moist and tender, turning once. Transfer chicken to a serving dish and keep warm. Add the juice, zest, green onion and mustard to the pan stirring to make a sauce. Add the orange slices and pistachios. Heat through and pour over chicken.

Makes 4 servings.

Grape Salad

Katheryn Henry, 933 Dolores Dr.

From the Kitchen of: Grape Salad to: _____

red grapes

green grapes

8 oz. cm. cheese

8 oz. sour creme

1/3c sugar

2 tsp vanilla

soften

+

mix

Top with brown sugar & nuts

Oven Temp: _____ Time: _____ Serves: _____

"My Kid Can Do It" Vietnamese Spring Rolls

Cathy & Phoebe Hue, Marcheta St



Ingredients: Rice Paper, Choice of Protein/Firm Tofu, Bean Thread or Rice Vermicelli, Cucumber/Carrots, Lettuce or Herb(s) of choice: Basil, Mint, Cilantro.

Prepare Fillings:

Cook and slice protein (cube tofu, spray light oil, air fry at 400F for 13-15 minutes)

Cook vermicelli to package directions (boil 5 minutes) rinse under cold water and drain.

Wash herbs; pat dry. Thinly slice carrots and cucumber.



Prep Station:

Large shallow bowl or pie dish with room temp water (about 1 inch)

Large plate for rolling surface.

Soften one rice paper.

- Dip one sheet into room temp water for 1 minute, then place on your rolling surface.

Layer the fillings (lower third of the wrapper).

- Place 1 leaf of lettuce (fold if large) on the lower third. Add a small handful of vermicelli, sliced veggies, a few herbs and the protein pieces.



Roll tightly:

- Fold the bottom edge up over the fillings, tuck the sides in (like an envelope), then roll upward to close.
- Repeat for remaining rolls. Cover completed rolls with a damp towel to keep moist; best eaten within 4 hours.

Serve.

- Serve with dipping sauce (e.g. "nuoc mam" fish sauce, soy or peanut sauce)



Beautiful homes of Altadena taken by the Eaton Fire



1060 Marcheta St. 1928



1059 Marcheta St



1024 Marcheta St



1079 Marcheta St



29-B West Altadena Drive



Lewis Ave, Altadena



Elizabeth Knight, artist

1007 Marcheta St



1030 Marcheta St



2414 Maiden Ln



2929 Maiden Ln. 1948



Elizabeth Knight, artist

1079 Maiden Ln

On January 7th, 2025, the Eaton Fire took over 9400 structures including businesses and homes. Thousands more were damaged. At least 19 people were killed. Generations of history have been lost. Thousands of lives forever changed.