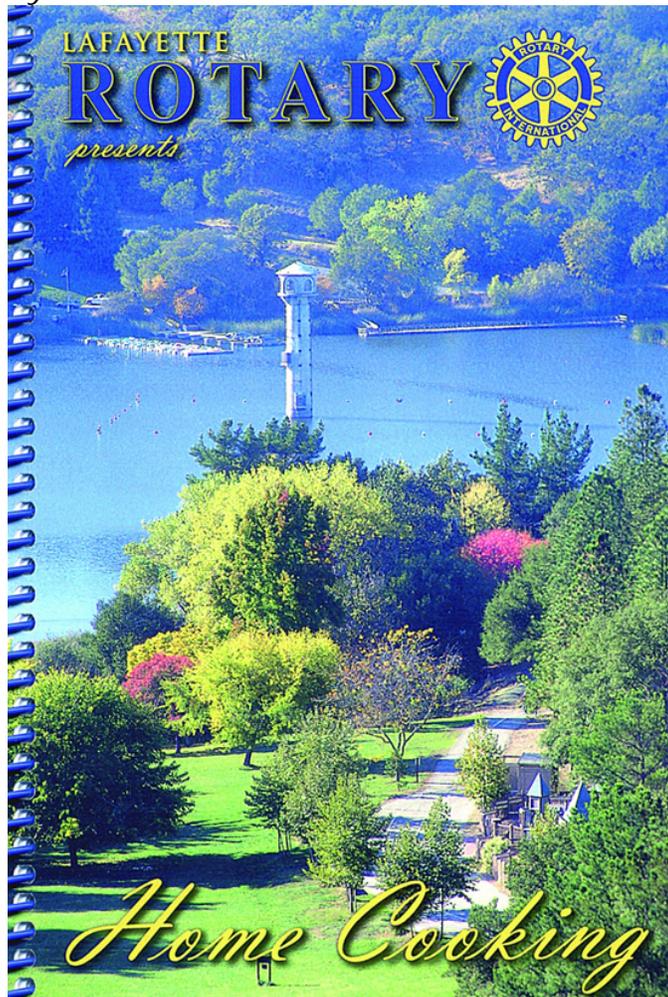


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Rotary Cooks for a Cause

By Susie Iventosch



Rotary's motto, "Service above Self" perfectly describes the motivation of this global organization's 1.2 million members, and the local chapters are a living example of words put to action. The Lafayette and Lamorinda Sunrise Rotary Clubs have teamed up to publish a cookbook, Home Cooking, chock full of good old family recipes. All book proceeds are slated for Haitian earthquake relief efforts.

Home Cooking comprises 100 pages of family favorites from members of both clubs, in addition to several special recipes submitted by area restaurants. The book features dozens of recipes from appetizers to desserts and just about everything in between. This week's featured recipe, "Boozy Chicken," found on page 35 of the cookbook, is a Fazel family favorite handed down to Lamorinda Sunrise Rotary president John Fazel by his mom. The recipe's clever name was derived from the wine used in the recipe.

"I was raised on a farm near Perry, Iowa and my mother, Dorothy Fazel loved to entertain," Fazel remembers. "Many, many relatives lived in the area and many more stayed with us when they traveled across the country, so there were always people coming and going around our house."

According to Fazel, the Lamorinda Sunrise Rotary has raised approximately \$40,000 over the years for victims of four major national and international natural disasters. They hope the community will help in this effort by purchasing the book for a \$10 (or greater) tax deductible donation. Checks may be written to Rotary Foundation/Earthquake Relief.

In addition to the cookbook fundraiser, the club has three major projects in the works for later this year—"Rotary Home Team," a project to assist senior citizens with little fix it and odd jobs around the house; the "Three-Quarter Century Club" June luncheon, a free luncheon celebrating local seniors; and the June 20th Father's Day fundraiser, "World of Wheels" featuring a unique collection of bicycles,

motorcycles and cars on display in the Postino parking lot in Lafayette.

The first Rotary Club was founded in Chicago in 1905 by attorney Paul Harris and three of his friends for the purpose of bringing business and professional leaders together to provide humanitarian service. The second and third clubs opened in 1908 and 1909 in San Francisco and Oakland, respectively. Today, there are more than 32,000 club affiliates in 200 countries or geographical areas.

This local Rotary Club cookbook may be purchased for a \$10 donation by contacting:

John Fazel, President,
Lamorinda Sunrise Rotary
Prudential California Realty
51 Moraga Way in Orinda (next door to Peet's Coffee and Tea)
Phone (925) 324-2017
Email: nmtns@prodigy.net



Photo Susie Iventosch

Cook and simmer over low heat for about 30 minutes, or until the thickest pieces of chicken are tender.

In a separate pan saute 1/2 cup sliced mushrooms in olive oil to brown. Add to chicken with 1/2 cup sliced green olives. (I used black olives and they were good, too!)

If sauce needs thickening, stir in 2 tablespoons flour and 1/2 cup chicken stock.

Serve over rice, potatoes or puff pastry shells.

Photo Susie Iventosch

Reach the reporter at: suziven@gmail.com

John Fazel

(Serves 4-6)

Ingredients

2-3 pounds chicken breast, cut into small bite-sized pieces

Mix together:

1/3 cup flour

1 teaspoon salt

1/4 teaspoon pepper

Toss chicken bites in flour mixtures and brown in 1/4 cup olive oil. Drain excess oil.

In same pan, add:

1 clove garlic, minced

3 tablespoons chopped yellow onion (I used a whole onion!)

4 tomatoes, quartered

1 cup white wine

1 tablespoon dried parsley

1/4 teaspoon powdered thyme

1/2 bay leaf

Directions