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By Susie Iventosch



Cajun-spiced mixed nuts Photo Susie **Iventosch** 

Lafayette.

The second annual Lamorinda Arts Council "Art of Mixology" cocktail competition is just around the corner, from 4:30 to 7 p.m. Saturday, Oct. 10 at Orinda's Theatre Square. This year, the event will also feature a brand new "Art of Table Staging" competition category.

Competitors will serve up their signature cocktails to a distinguished panel of judges as they vie for the title of Mixologist of the Year, and a \$500 cash prize and trophy. Second and third place winners will be awarded \$250 and \$100, respectively.

The "Art of Table Staging" category winner will be selected by J. Rockcliff Realtors and the Audience Choice craft cocktail winner will be selected by those who purchase tasting tickets. Aspiring at-home bartenders are also invited to compete for Top Amateur Mixologist.

We are featuring last year's winning cocktail recipe, The Perfect Pair, which was created by Joe Carpenter, formerly of The Cooperage in

And, because every good cocktail needs a good snack, I am publishing my husband's "secret" recipe for Cajun-spiced mixed nuts. He made this one up all by himself, and our friends and family always love this snack.

For more information about the Art of Mixology craft cocktail competition, to enter and to purchase tickets, go to http://www.lamorindaarts.org/mixology

Tasting tickets for adults 21 years of age and older are \$45.

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