

NEARLY ALL SOLD OUT! ONLY 100 SEATS REMAINING!

TOYOTA Presents The Annual Spam and Velveeta Holiday Extravaganza

The SPINNERS

"WORKING THEIR WAY BACK TO YOU" SHOW!

THE SOUNDS OF MOTOWN RETURN TO PORTLAND
Saturday December 6, 2014
OREGON CONVENTION CENTER 6:30 PM
The holiday event of the season!
 This event will be filmed live and also your opportunity for audience financial support to Lines For Life, M.I.K.E. Program, Highland's Haven, Project Clean Slate. Black tie optional, but **DRESS TO IMPRESS!**

Pick your seating level now!
\$150 Standard, \$200 VIP, \$300 Motown Row
 Ticket price includes full dinner.
For tickets call 503-231-8259
 Credit and Debit cards accepted
 Tickets also available at [AFTONTICKETS.COM!](http://AFTONTICKETS.COM)

Additional Savings Offer / Buy One - Get One Complimentary Seat!
 Take a test drive at any Portland area Toyota dealer and receive a certificate valid for a second complimentary seat of equal paid value. Or present a receipt of 50.00 or more from any Fred Meyer or Ruth's Chris, Stanfords, Jakes, Heathman, Morton's, El Goucho's, or Chart House Restaurants. Offer ends Nov 23 or first 250 (whichever comes first). Redeem by calling (503)231-8259

FEATURING HART KEENE
 Interactive Illusion, Mind-Reading and Comedy, NBC's *America's Got Talent* finalist!

ALSO FEATURING ERIC SCHWARTZ
 As seen at Laugh Factory and Comics Unleashed
 "It should be against the law to laugh this much!"

PLUS THE BROWN SISTERS OF PORTLAND
 JoAnna Williams, Leah Harrison, Dorcas Smith and Rachel Harrison

Guest emcee Steve Dunn, KATU/ABC News Anchor

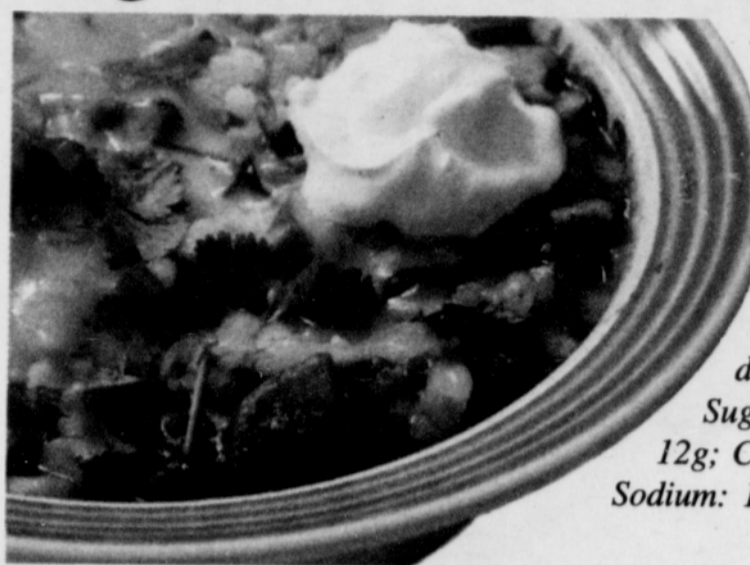
You could win a TOYOTA PRIUS 2 for one year!
 or Two Portland Trailblazers Courtside Tickets (Row 2) w/parking to an upcoming game in December!
 Winner will be drawn evening of event from purchased door prize donation tickets available during the show!
 Door Prize Donation tickets \$30 each - 4 for \$100 - 8 for \$200
 Prius 2 winner must meet Toyota acceptance requirements including but not limited to: minimum age, valid Oregon or Washington Driver's license, providing full coverage insurance, naming all parties as additional insured. This prize is transferable but must be used in 2015 and completed by Feb. 1, 2016. Winner must pay all license, applicable registration fees and/or taxes prior to possession. Value of lease cannot be redeemed for cash. Any drivers must clearly list on winner's auto insurance policy and said coverage must become approved and effective prior to possession. In the event of damage or loss, winner solely is responsible for full loss including any deductibles and all insurance settlements are automatically assigned to Toyota, their agents or providing dealer. *Suggested donation.

TOYOTA A SPECIAL THANK YOU TO THIS YEAR'S CO-SPONSORS

Portland Observer Ambridge AACC Fred Meyer SKANIER Produced By: Idea Works

FOOD

Vegetarian Portebello Chili



Per Serving (based on 6 servings):
 Calories: 311;
 Fat: 7g
 (Saturated Fat: 0.5g); Protein: 13g; Carbohydrates: 51g;
 Sugar: 15g; Fiber 12g; Cholesterol: 0mg;
 Sodium: 1,040mg

Ingredients:

- 2 tablespoons canola oil
- 1 1/2 cups chopped red onions
- 1 cup chopped orange bell peppers
- 2 tablespoons minced garlic
- 2 serrano peppers; stemmed, seeded and minced
- 1 medium zucchini, stemmed and diced
- 2 cups fresh corn kernels (about 3 ears)
- 1 1/2 pounds portobello mushrooms (about 5 large), stemmed, wiped clean and cubed
- 2 tablespoons chili powder*
- 1 tablespoon ground cumin*
- 1 1/4 teaspoons salt*
- 1/4 teaspoon cayenne*
- 1/4 teaspoon basil*
- 3 cups cooked black beans, or canned beans, rinsed and drained
- 3 cans diced tomatoes (or equivalent diced fresh tomatoes)
- 1 cup vegetable stock
- 1/4 cup chopped fresh cilantro leaves

Directions:

1. Make a mixture of the spices in the listed quantity in a shaker, set aside, put an equal amount of these spices in a dish to add to chili while cooking. The shaker will be used to spice up individual servings more according to each preference.
2. In a large stew pot, heat the oil over medium-high heat. Add the onions, bell peppers, garlic, and serrano peppers, and cook, stirring, until soft (about 3 minutes).
3. Add the zucchini, corn, and mushrooms, and cook, stirring, until soft and the vegetables give off their liquid and start to brown around the edges, about 6 minutes.
4. Add the chili powder, cumin, salt and cayenne, and cook, stirring, until fragrant, about 30 seconds.
5. Add the tomatoes and stir well. Add the beans, tomato sauce, and vegetable stock, stir well, and bring to a boil. Reduce the heat to medium-low and simmer, stirring occasionally, for about 20 minutes.
6. Remove from the heat and stir in the cilantro. Adjust the seasoning, to taste.
7. To serve, place 1/4 cup of brown rice in the bottom of each bowl. Ladle the chili into the bowls over the rice. Top each serving with a dollop of sour cream and spoonful of avocado. Sprinkle with spice mixture and green onions and serve.

A CHRISTMAS CAROL

DECEMBER 3rd - 28th

2014 DRAMMY AWARDS

PRODUCTION OF A PLAY

BEST ENSEMBLE

BEST DIRECTOR

PORTLAND PLAYHOUSE

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