

NEARLY ALL SOLD OUT! ONLY 150 SEATS REMAINING!

100

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 Gouchos, or Chart House Restaurants.
 Offer ends Nov 25 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's eligibility 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 driver must clearly listed 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

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SKINNER

Produced By: Idea Works

FOOD

Holiday Greens Stuffed Red Peppers

BY PAUL A. NEUFELDT

Greens have long been a standard for holiday food in African American culture. Here is presented a colorful way of cooking them stuffed in red peppers.



Ingredients:

- 1 tablespoon olive oil
- 2 cups cooked brown rice (use rice cooker)
- 1 1/2 lbs fresh greens, stemmed and cut into 3" pieces
- 1/4 cup tablespoon balsamic vinegar
- 1/4 teaspoon crushed red pepper flakes
- 1/4 pound ground pork sausage (or cubed extra firm tofu)
- 1/4 cup chopped fresh Italian parsley
- 4 cloves garlic, minced
- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- 1 pinch ground cayenne pepper
- 4 large red bell peppers, halved and seeded

Directions:

1. Preheat the oven to 375 degrees F (190 degrees C).
2. While oven is heating, Bring water to a boil in a large pot over high heat. Blanch greens for 5 minutes, remove, strain, then put in bowl of ice water to stop cooking process.
3. Put large saucepan on stove with olive oil on medium heat, cook ground sausage thoroughly (or briefly brown cubed tofu for vegan version).
4. Add greens to saucepan, then stir in rice, balsamic vinegar and spices, cook for another 5 to 10 minutes until greens are softened to your preferred consistency. Turn off stovetop and remove saucepan from heat.
5. Drain liquid from saucepan into a 9x13-inch baking dish and set aside. Stuff green bell peppers with beef and sausage mixture.
6. Place stuffed green bell pepper halves in the baking dish; sprinkle with fresh ground black pepper, cover baking dish with aluminum foil, and bake in the preheated oven for 30 minutes.
7. Remove aluminum foil an additional 20 to 25 minutes until peppers are tender.

ANGEL BRA

Breast Cancer Awareness

The Right Bra Can Save Your Life!



The Benefits of Ardyss Angel bra

CUPS: A to KK and special sizes by request
 SIZES: 28 to 42
 AVAILABLE COLORS: Black, Beige and White
 Custom Colors Also Available

The Angel Bra is made of a sturdy lace and PowerNet material that provides excellent benefits to firm, equalize, and completely reshape your bust without underwire.

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- Provides proper support and makes your bust look firm and beautiful
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- Provides correct positioning to help properly circulate oxygen-rich blood & nutrients
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- Suspension band helps to minimize or add volume (when used as a push-up bra)

Bra Fit Specialist
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 503-913-0853

Boss Hogg Christmas Tree Lot



- Any Doug Fir 5-7 ft. \$20.00
- Any Grand Fir 5-7 ft. \$20.00
- Any Nobel Fir 5-7 ft. \$30.00

New Location:
 MLK between Bryant and Morgan