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Service Times Sunday, 11:00AM
Bible Study Saturday, 12:00 Noon
Office Hours 9:00AM to 5:00PM



Linda and Dr. Alvin Ellerby

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Savoring the Richness of Paterson's World

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other, but they don't cling. This is what love looks like, and it is important to good art and to good seeing and listening.

One of the things I appreciated about Paterson's world is that it is realistically diverse. Jarmusch has said that he did not write Laura as a specifically Persian character, but he is a smart and clear enough filmmaker to recognize that Farahani was perfect for the part; the fact that he had not originally conceived her as Persian did not mean that she was necessarily white. Farahani's energy is right -- she is luminous and smart and obviously follows her own beat, and her culture is part of all that. So many films, even those set in industrial cities like Paterson, center whiteness, as though the city has been bleached of people of color. I grieve that this bears comment, but Paterson's world is rich

with people who don't look like him at all. Like so many other details of the film's construction, the diversity of characters makes the film seem more awake. I felt myself savoring the richness of Paterson's world.

Mostly, that is because Paterson savors it, in his subtle way. His poetry (written by the poet Ron Padgett) is simple and clear, the product of an awakened soul. I have long suspected that monks who live a life of contemplation are accomplishing more than inner tranquility; they are offering something to the rest of us. "Paterson" suggests to me the same thing about poets.

Darleen Ortega is a judge on the Oregon Court of Appeals and the first woman of color to serve in that capacity. Her movie review column Opinionated Judge appears regularly in The Portland Observer. Find her movie blog at opinionatedjudge.blogspot.com.

FOOD



This original recipe combines all the best in an omelet and hash browns, but improves on both, using taro root instead of potatoes and adding lemon, lime and ginger to make a tasty centerpiece for breakfast.

Pan-Fried Taro Cakes

BY PAUL A. NEUFELDT

INGREDIENTS:

- 2 eggs
- 1/4 cup fine-chopped green onions
- 1/4 cup finely diced tomatoes
- 1 tablespoon lemon pepper
- 1/2 teaspoon powdered ginger
- 1/2 lime, juiced and zested
- 2 cloves garlic, peeled and smashed
- 2 cups grated taro root
- 1/4 cup grated sharp cheddar cheese
- White truffle oil for frying

DIRECTIONS:

1. Stir and mix together all ingredients in a bowl using a fork.
2. Use a large serving spoon to pour and shape each cake in a large skillet, making 4 to 6 cakes.
3. Fry on medium heat for about 5 minutes or until lightly browned on each side.
4. Serve immediately or refrigerate for up to a week (*reheat in the fry pan for a few minutes or for 1 minute in a microwave.*)

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and all walks of life

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