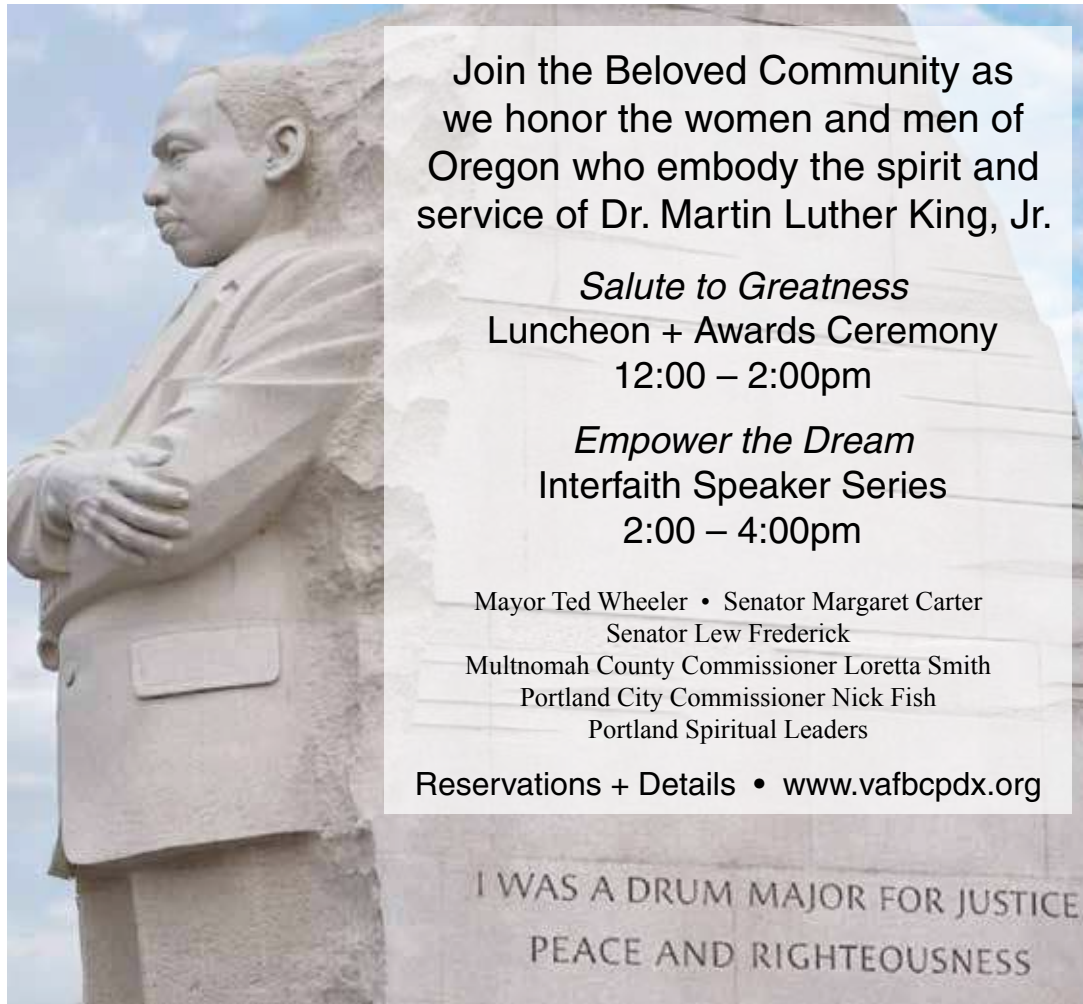


2018 Drum Major Celebration

Saturday, January 13 + Sunday, January 14



Join the Beloved Community as we honor the women and men of Oregon who embody the spirit and service of Dr. Martin Luther King, Jr.

Salute to Greatness
Luncheon + Awards Ceremony
12:00 – 2:00pm

Empower the Dream
Interfaith Speaker Series
2:00 – 4:00pm

Mayor Ted Wheeler • Senator Margaret Carter
Senator Lew Frederick
Multnomah County Commissioner Loretta Smith
Portland City Commissioner Nick Fish
Portland Spiritual Leaders

Reservations + Details • www.vafbcpx.org

Vancouver Avenue First Baptist Church
3138 North Vancouver Avenue. Portland 97227
503 282 9496

FOOD



Cheesy Sorghum and Shaved Squash Pilaf

Ingredients:

- 1 cup water
- 1/2 ounce dried porcini mushrooms
- 12 ounces peeled butternut squash
- 2 tablespoons olive oil
- 1/2 cup finely chopped shallots
- 1 tablespoon fresh thyme leaves
- 8 ounces sliced cremini mushrooms
- 3 garlic cloves, minced
- 3 cups cooked sorghum (about 1 cup uncooked grains)
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 3 ounces cave-aged Gruyère cheese, finely shredded (about 3/4 cup)

Directions:

1. Combine 1 cup water and porcini in a 2-cup glass measuring cup. Microwave at HIGH for 3 minutes. Let stand 10 minutes. Remove mushrooms from cup with a slotted spoon, reserving liquid in cup. Finely chop porcini.
2. Cut squash into long, 1 1/2-inch-wide pieces. Shave into ribbons using a mandoline or vegetable peeler to yield about 6 cups.
3. Heat a large (14-inch) skillet over medium-high heat. Add oil to pan; swirl to coat. Add shallots, thyme, cremini mushrooms, and garlic; sauté 9 minutes. Stir in porcini, sorghum, salt, and pepper. Pour in porcini soaking liquid, stopping before grit at bottom of measuring cup reaches opening. Arrange squash ribbons on top; cover and cook 4 minutes. Gently stir squash into sorghum mixture; cook 2 minutes or until most of liquid evaporates.
4. Remove pan from heat. Sprinkle pilaf evenly with Gruyère; gently fold in cheese until it melts.

IERNVault
LEGAL SERVICES

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Child Support & Custody

Motor Vehicle Accidents



Joyce Washington

Born: 1937 - 1996

*Joyce Washington Believed in this Community
and all those that made this Community Great.*

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The Portland Observer

