

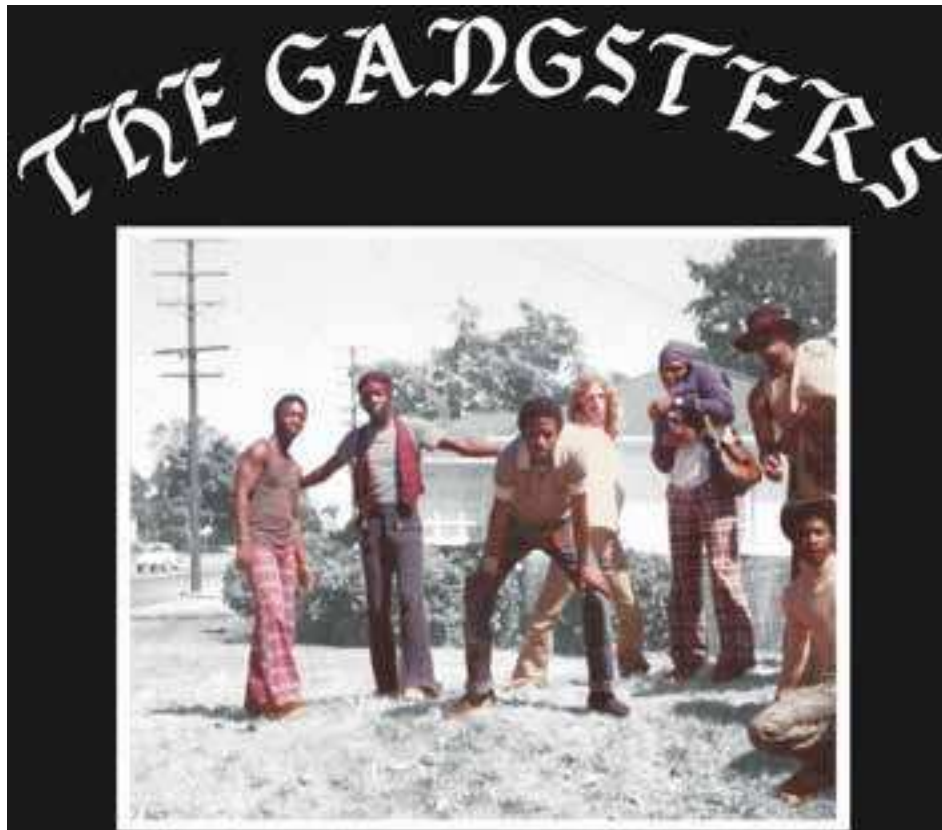
Soul of Albina

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backdrop of archival photographs collected by the Albina Music Trust will accompany the soul, jazz, and funk tunes.

In addition, another prominent group from that era, called The Gangsters, will release a never-before-heard album. The vinyl pressings and CDs will feature original recordings from the 1970s, of jazz-funk instrumentals, and 12 pages of liner notes featuring that band's oral history.

The concert will offer a unique glimpse into a time in Portland where



the funk was undeniable and the horns, harmonies, and backbeat were always on the one.

The Albina Show Revue will be held Friday, Nov. 16 at 7:30 p.m. at the Alberta Rose Theater, 3000 N.E. Alberta St. Doors open at 6:30 p.m. Tickets are available in advance at albertarose-theatre.com.

An after party is also happening the following night, on Saturday Nov. 17, at Dig a Pony, 736 S.E. Grand Ave., from 6 p.m. to 9 p.m.

PHOTO COURTESY ALBINA MUSIC TRUST

An album cover dated to the 1970s shows members of the 'The Gangsters.' The homegrown soul group will participate in Friday's Albina Soul Revue concert at the Alberta Rose Theater and release a never-before-heard album.

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FOOD

Butternut Squash Ravioli with Spinach Pesto

Ingredients:

- 1 butternut squash, halved lengthwise and seeded
- Cooking spray
- 1 tablespoon chopped fresh oregano
- 2 tablespoons unsalted butter, melted
- 2.5 ounces Parmesan cheese, grated and divided
- 3/8 teaspoon salt, divided
- 1/2 teaspoon freshly ground black pepper, divided
- 36 wonton wrappers
- 1 large egg, lightly beaten
- 2 garlic cloves
- 1 1/2 cups fresh baby spinach
- 1/2 cup fresh basil
- 1/4 cup walnuts, toasted, chopped, and divided
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons organic vegetable broth
- 1 teaspoon fresh lemon juice 6 quarts water

Directions:

1. Preheat oven to 400°.
2. Place squash halves, cut sides down, on a foil-lined baking sheet coated with cooking spray. Bake at 400° for 30 minutes or until tender. Cool. Scoop out pulp; discard peel. Mash pulp. Combine oregano, squash pulp, and butter in a large bowl. Stir in 2 ounces (about 1/2 cup) cheese, 1/4 teaspoon salt, and 1/4 teaspoon pepper. Working with 1 wonton wrapper at a time (cover remaining wrappers with a damp towel to keep them from drying), spoon about 1 1/2 teaspoons squash mixture into center of each wrapper. Moisten edges of wrapper with beaten egg; bring 2 opposite corners together. Pinch edges together to seal, forming a triangle. Repeat procedure with remaining wrappers, squash mixture, and egg. Cover ravioli with a towel.
3. Place garlic in a food processor, and pulse until finely chopped. Add remaining cheese, remaining 1/8 teaspoon salt, remaining 1/4 teaspoon pepper, spinach, basil, and 2 tablespoons walnuts. With processor on, slowly pour oil, broth, and juice through food chute. Process until well blended. Place pesto in a large bowl.
4. Bring 6 quarts water to a boil in a large Dutch oven. Add half of ravioli; cook 3 minutes or until thoroughly cooked. Remove ravioli with a slotted spoon. Repeat procedure with remaining ravioli. Add ravioli to pesto; toss gently to coat. Arrange 6 ravioli on each of 6 plates; sprinkle each serving with 1 teaspoon walnuts.

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