

Michelle Obama Coming to Portland

February stop added to book tour

Former First Lady Michelle Obama has added Portland to the list of cities she will visit to promote her new book, "Becoming."

The upcoming Feb. 9 appearance at the Moda Center was announced Monday as her national book tour, billed as "an intimate conversation" with Obama, was increased with more appearances around the country, including Portland and Tacoma in the Pacific Northwest.

Access to presale tickets is available by registering through Ticketmaster Verified Fan by Wednesday at 10 p.m. to access

presale tickets by Friday, Dec. 14, while supplies last. The platform is being used to ensure tickets are put into the hands of real fans and not resold on secondary websites.

In her memoir "Becoming," Obama describes her life with deep reflection and mesmerizing storytelling. She invites readers into her world, chronicling the experiences that have shaped her—from her childhood on the South Side of Chicago to her years as an executive balancing the demands of motherhood and work, to her time spent at the world's most famous address.



Michelle Obama adds a Feb. 9 date at the Moda Center to promote her memoir 'Becoming.'

Obituary

A Zest for Life and Love for Her Family

Gary Ann Taylor

Services for Gary Ann Taylor will be held Friday, Dec. 14 at 11 a.m. at Fellowship Missionary Baptist Church, 4009 N. Missouri Ave. A repass will follow at Billy Webb Elks Lodge, 6 N. Tillamook St. Viewing will take place on Wednesday, Dec. 12 from 4 p.m. to 7 p.m. at Terry Family Funeral Home, 2337 N. Williams Ave.

Gary Ann died Dec. 4, 2018. She was born on July 28, 1946 in Vanport, the fourth of eight children born to O.C. and Birdie

Lee Taylor. In 1964 she became a proud graduate of Jefferson High School. She moved to Los Angeles and in 1965 welcomed her first born child, son Devin Bass.

She returned to Portland, completed business school and embarked on a long lasting career with the Portland Observer. Later she went on to become a manager at Fred Meyer where she worked until her retirement.

In 1986 Gary Ann welcomed daughter Memory Ann Taylor. Five years later, she met Charles J. Stroughter, the husband with



whom she raised Memory and spent the rest of her life.

Gary Ann is preceded in death by her parents, brothers Willy and Larry Taylor, sisters Mary Lee Taylor and Bernadine Johnson and stepson Anthony Stroughter.

She is survived by husband Charles J. Stroughter, sisters Doris Link and Sharon Taylor, brother Ronald Taylor, brother-in-law

Earl Bennett, son Devin Bass, daughter Memory Ann Taylor, step children Nikki, Justin and Catherine Stroughter, daughter-in-law Paula Bass, grandsons Devin Jr., Kayden, Pryce, Alex and Brian, granddaughters Jazmyne and Leah as well as six great grandchildren and a host of nieces, nephews and cousins.

With her undeniable beauty and bold personality Gary Ann left a lasting impression on all who had the pleasure of knowing her. When asked to describe herself she would often simply and loudly proclaim "I'm a Leo." Strong, boisterous, majestic and fierce she perfectly embodied the traits of her zodiac sign and so much more. She was not just the life of the party but often the party itself.

Gary Ann had a zest for life matched only by her love for her family and friends. Though she stood only 5 feet 5 inches in

height Gary Ann always seemed larger than life. With a smile that could be seen from a mile away, a voice that could never be mistaken and presence that commanded the attention of everyone in the room, she was often the center of attention anywhere she went.

She loved to laugh, travel, shop and cook for her family. The fondest memories of her for most, likely involve a meal she cooked for them. No matter the circumstances she was always happy to cook for anyone who wanted to eat.

A daughter, sister, mother, wife, Gary Ann was so much to so many but undoubtedly the most coveted role in her life was that of grandmother. "Danny" as she was affectionately named by her grandson Kayden, loved to care for and spoil her grandchildren.

Elegant, charming, lively, glamorous and so much more, Gary Ann Taylor was truly one of a kind and will forever be missed.

Boss Hogg Christmas Tree Lot

Stand \$10

Wreath \$10



Any Doug Fir 5-7 ft. \$30.00

Any Nobel Fir 5-7 ft. \$55.00

**New location
at MLK and Bryant**

FOOD

Chicken Marsala

Ingredients

- 4 skinless, boneless, chicken breasts
- All-purpose flour, for dredging
- Salt and black pepper
- 1/4 cup extra-virgin olive oil
- 4 ounces prosciutto, thinly sliced
- 8 ounces crimini or porcini mushrooms, stemmed and halved
- 1/2 cup sweet Marsala wine
- 1/2 cup chicken stock
- 2 tablespoon unsalted butter
- 1/4 cup chopped flat-leaf parsley

Directions

1. Put the chicken breasts side by side on a cutting board and lay a piece of plastic wrap over them;

pound with a flat meat mallet, until they are about 1/4-inch thick. Put some flour in a shallow platter and season with a fair amount of salt and pepper; mix with a fork to distribute evenly.

2. Heat the oil over medium-high flame in a large skillet. When the oil is nice and hot, dredge both sides of the chicken cutlets in the seasoned flour, shaking off the excess. Slip the cutlets into the pan and fry for 5 minutes on each side until golden, turning once – do this in batches if the pieces don't fit comfortably in the pan. Remove the chicken to a large platter in a single layer to keep warm.

3. Lower the heat to medium and add the prosciutto to the drippings in the pan, saute for 1 minute to render out some of the fat. Now, add the mushrooms and saute until they are nicely browned and their moisture has evaporated, about 5 minutes; season with salt and pepper. Pour the Marsala in the pan and boil down for a few seconds to cook out the alcohol. Add the chicken stock and simmer for a minute to reduce the sauce slightly. Stir in the butter and return the chicken to the pan; simmer gently for 1 minute to heat the chicken through. Season with salt and pepper and garnish with chopped parsley before serving.