

Arts & ENTERTAINMENT

Zoo Reopens after Digging Out

Snow and ice shuttered the Oregon Zoo over the long Presidents Day weekend, but the popular destination re-opened on Friday, with a return to regular operating hours.

“Most people didn’t get to see it, but it’s been beautiful up here on the hill,” said Scott Cruickshank, interim zoo director. “The animals had a lot of fun playing in the snow. We can’t wait to welcome back guests.”

Under COVID-19 safety procedures, all guests, including zoo members, must reserve tickets online in advance, and masks are required throughout the zoo. To learn more about what to expect when visiting, go to oregonzoo.org/reopening.



The Oregon Zoo re-opened to regular operating hours on Friday after digging out from snow and freezing rain that caused a week long closure.



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RECIPES

Coconut & Squash Dhansak

Ingredients:

- 1 tbsp vegetable oil
- 500g butternut squash (about 1 small squash), peeled and chopped into bite-sized chunks
- 100g frozen chopped onions
- 4 heaped tbsp mild curry paste
- 400g can chopped tomatoes
- 400g can light coconut milk
- mini naan bread, to serve
- 400g can lentils, drained
- 200g bag baby spinach
- 150ml coconut yogurt, plus extra to serve

Directions:

1. Heat the oil in a large pan. Put the squash in a bowl with a splash of water. Cover with cling film and microwave on High for 10 mins or until tender. Meanwhile, add the onions to the hot oil and cook for a few mins until soft. Add the curry paste, tomatoes and coconut milk, and simmer for 10 mins until thickened to a rich sauce.
2. Warm the naan breads in



a low oven or in the toaster. Drain any liquid from the squash, then add to the sauce with the lentils, spinach and some seasoning. Simmer for a further 2-3 mins to wilt the spinach, then stir in the coconut yogurt. Serve with the warm naan and a dollop of extra yogurt.

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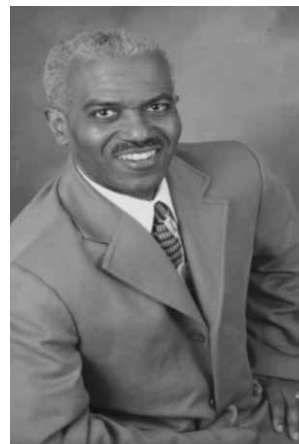


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