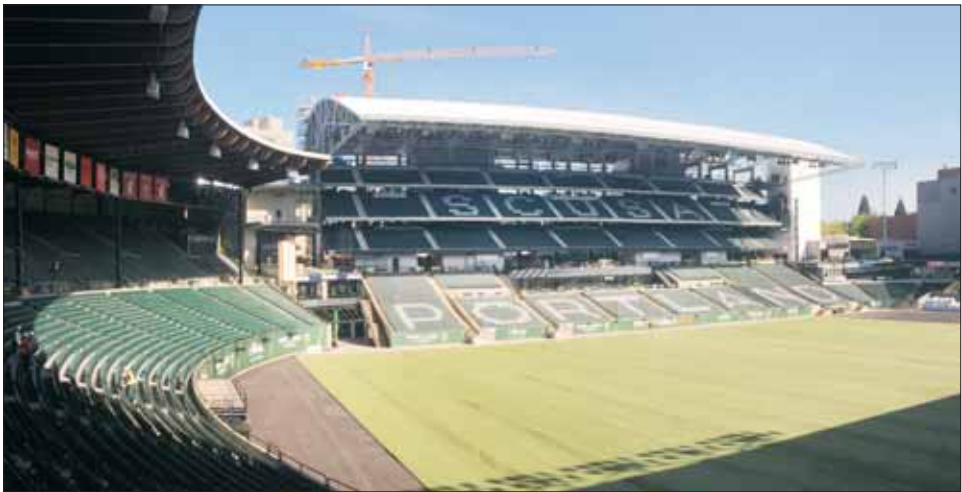




HOME OPENERS. Portland’s Thorns and Timbers are ready for the home openers of both clubs on June 1 and 2 in the newly renovated Providence Park. After 20 months of construction, the stadium will now accommodate 4,074 more fans. (AR Photo/Jody Lim)

Providence Park is ready for home openers June 1-2

Portland’s Thorns and Timbers are ready for the home openers of both clubs next month. The squads have played all their matches so far this year away due to the renovation project at Providence Park, which was originally built in 1926.

Work began on the stadium’s \$85-million privately financed expansion project in September 2017. The renovation completes the full U-shape stadium design that was envisioned in 1925 by the original then-Multnomah Stadium architects.

The 93-foot-tall covered structure features four levels on the expanded east side. Other upgrades to the park include the addition of a state-of-the-art video board/scoreboard on the west side of the stadium, a brand-new sound system, LED field lighting, refreshed concession stands

and concourse amenities, new team store and locker rooms, and more.

More than 4,000 seats were added to the previous attendance number of 21,144, with the capacity now allowing 25,218 fans. After construction that spanned 20 months, raucous PTFC fans are eager to support their players.

The first home match for the Timbers in Major League Soccer (MLS) takes place Saturday, June 1 at 7:30pm against Los Angeles FC. The Thorns open their seventh season in the National Women’s Soccer League’s (NWSL) on Sunday, June 2 at 3:00pm against the Chicago Red Stars.

To buy tickets to upcoming Thorns and Timbers matches, call (503) 553-5555, or visit <www.thornsfc.com> or <www.portlandtimbers.com>.

Japan coach Takakura goes with youth for Women’s World Cup

TOKYO (AP) — Japan head coach Asako Takakura has named her World Cup squad, going with a youthful team as the country aims to regain its winning form.

Forwards Jun Endo, 18, and 19-year-old Riko Ueki were among 23 players named. Veteran forward Mana Iwabuchi was also chosen.

Japan won the World Cup in 2011 and is currently seventh in the world rankings.

Takakura’s team was drawn into Group D with England, Scotland, and Argentina for the tournament’s opening stage that begins June 7 in France. Japan finished runner-up to the United States at the previous World Cup in 2015 in Canada.

The 51-year-old Takakura was hired as head coach in 2016, replacing Norio Sasaki and becoming the first woman to hold the position.

Goalkeepers: Sakiko Ikeda, Ayaka Yamashita, Chika Hirao.

Defenders: Aya Sameshima, Rumi

India hires Igor Stimac as coach for World Cup qualifying

NEW DELHI (AP) — India will try to qualify for the World Cup with former Croatia international Igor Stimac as coach.

Stimac, a defender on the national team when Croatia reached the World Cup semifinals in 1998, signed a two-year contract, the Indian soccer federation said.

India has never qualified for the World Cup. The country will begin the second phase of Asian qualifying for the 2022 tournament in September.

“Indian football is going through a transition, and I am confident his vast experience will guide us to higher echelons,” federation president Praful Patel said in a statement.

Stimac previously coached Croatia’s national team and Qatari club Al-Shahania.

He resigned as Croatia coach after completing a 2014 World Cup qualifying group. Niko Kovac, Stimac’s former teammate, then led Croatia to a playoff win over Iceland.

Utsugi, Saki Kumagai, Shiori Miyake, Risa Shimizu, Nana Ichisei, Asato Miyagawa, Moeka Minami.

Midfielders: Mizuho Sakaguchi, Emi Nakajima, Yuka Momiki, Yui Hasegawa, Hina Sugita, Narumi Miura.

Forwards: Yuika Sugawara, Mana Iwabuchi, Kumi Yokoyama, Rikako Kobayashi, Riko Ueki, Jun Endo.

First all-female crew appointed to handle AFC Cup game

KUALA LUMPUR, Malaysia (AP) — Referee Yoshimi Yamashita and assistants Makoto Bozono and Naomi Teshirogi are set to become the first all-female crew to officiate one of the Asian Football Confederation’s (AFC) continental club competitions.

The AFC said all three women passed a fitness test that matched the requirements for male officials, and described the appointment for the AFC Cup Group F match between Yangon United of Myanmar and Naga World of Cambodia as a “timely boost” considering the referees are among 12 Asian match officials involved in the Women’s World Cup in France in June.

Yamashita has previously officiated at the under-17 Women’s World Cup and the Women’s Asian Cup.

“This is one of my dreams,” Yamashita was quoted as saying. “It’s an important achievement for us because it’s the first time three women will officiate in an AFC club competition and it comes before the Women’s World Cup.

“I have to thank the AFC for giving us this opportunity to join the history books in women’s refereeing in Asia.”

Assistant referee Teshirogi said she was expecting a tough assignment because the male players “have different personalities and temperament.”

“In the future, we hope to set the example for more female referees to take the leap to officiate in men’s football matches,” Teshirogi said. “More women passed the men’s fitness test, so that shows how motivated the women referees are.”

Vegetable kebabs with a crisp exterior and juicy interior

By America’s Test Kitchen

Vegetables on their own can be a great option for grilled kebabs, because they cook quickly and, when done right, offer a crisp, charred exterior and a juicy, tender interior.

Tossing grilled vegetables with a bold dressing can do wonders to brighten up an otherwise boring dinner, but for our take on vegetable kebabs, we took the idea one step further. We tossed the vegetables with half of our dressing before skewering and grilling them, giving them great flavor from the start.

We also grilled lemon quarters to tone down their bright acidity and give the juice a deeper, more complex flavor when added to the dressing. Bell peppers and zucchini are classic grilling vegetables for good reason: Bell peppers sweeten over the flame, while zucchini hold their shape and meaty texture.

Portobello mushroom caps were the perfect addition to the kebabs; as



GRILLED GOODNESS. These Grilled Vegetable Kebabs have a crisp exterior and juicy interior. The recipe appears in the cookbook Master of the Grill. (Daniel J. van Ackere/America’s Test Kitchen via AP)

they released their moisture on the grill, they picked up great char flavor and developed a deep, meaty taste.

America’s Test Kitchen provided this article to The Associated Press. More recipes, cooking tips, and ingredient and product reviews are available at <www.americastestkitchen.com>.

Grilled Vegetable Kebabs

Servings: 4
Start to finish: 40 minutes
You will need eight 12” metal skewers for this recipe.

1/4 cup extra-virgin olive oil
1 teaspoon Dijon mustard
1 teaspoon minced fresh rosemary
1 garlic clove, minced
Salt and pepper

6 portobello mushroom caps (5 inches in diameter), quartered
2 zucchini, halved lengthwise and sliced 3/4 inch thick
2 red bell peppers, stemmed, seeded, and cut into 1 1/2-inch pieces
2 lemons, quartered

Whisk oil, mustard, rosemary, garlic, 1/2 teaspoon salt, and 1/4 teaspoon pepper together in a large bowl. Measure half of mixture into separate bowl and set aside for serving. Toss mushrooms, zucchini, and bell peppers with remaining oil mixture, then thread in alternating order onto eight 12” metal skewers.

For a charcoal grill: Open bottom vent completely. Light large chimney starter half filled with charcoal briquettes (three quarts). When top coals are partially covered with ash, pour evenly over grill. Set cooking grate in place, cover, and open lid vent completely. Heat grill until hot, about five minutes.

For a gas grill: Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Turn all burners to medium.

Clean and oil cooking grate. Place kebabs and lemons on grill. Cook (covered if using gas), turning as needed, until vegetables are tender and well browned and lemons are juicy and slightly charred, 16 to 18 minutes. Transfer kebabs and lemons to platter, removing skewers.

Juice two lemon quarters and whisk into reserved oil mixture. Drizzle vegetables with dressing and serve.

Nutrition information per serving: 152 calories (73 calories from fat); 8 g fat (1 g saturated, 0 g trans fats); 0 mg cholesterol; 332 mg sodium; 17 g carbohydrate; 5 g fiber; 10 g sugar; 6 g protein.

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