

## Lorrie Morgan's Story

### 'Woman of Focus'

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There is a special place I have to go in my head to prepare to share my songs with the genuine feeling that they deserve, says country singer Lorrie Morgan, December's Woman of Focus. I do set aside quiet time, especially before performances, to focus and get centered.

"Entertainment was literally in my blood," says Lorrie. "Songwriting and performing always felt like home to me and they have been my lifelong pursuit. I think that's what everyone needs to look for; those things that allow you to use and share your own unique talents. I just happen to be a singer and songwriter, an entertainer."

Lorrie acquired her education on the road. "My dad (Grand Ole Opry star, George Morgan) was my inspiration, my hero and my champion. He urged me onstage when I was just a young teenager and after he died (in 1975) I began performing with his band. I was honored to become a member of the Grand Ole Opry when I was in my 20's and I've been singing ever since."

Of the challenges Lorrie has faced is living her life in a fishbowl where nearly every step she takes is scrutinized by media or fans. "Only experience and maturity can help to overcome the sting and manage your own response."

Entertainment has always been a male-dominated field, says Lorrie. Being taken seriously upon entering the industry as a young female was a challenge. "I was fortunate to have the support of a strong mother who endured the loss of her husband but was still there for all of my siblings and me."

Lorrie says her mother is first as her inspiration. "She is an amazing, loving woman who has persevered and I adore her. I am inspired by Oprah Winfrey and all that she has built with such passion. She always makes her choices from the heart and I appreciate that. Sarah Palin inspires me with her down-to-earth common sense and her love and knowledge of outdoor activities. I love to hunt and fish, all that stuff, and I admire a woman who can be a leader and can also get her hands dirty in the great outdoors."

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Instrumental in easing Lorrie's path to success was Tammy Wynette. Tammy comes to mind immediately and always as a mentor. "She was a good friend to me and she has seen it all in this business. Tammy was an amazing songwriter and storyteller who wrote from real life experience. She always dressed like a star and that was so impressive. She always made me feel welcome in her home. Tammy was a beautiful lady and so very gracious. I miss her."

Success is kind of moving target, says Lorrie. Persistence and a willingness to learn new things along with keeping a positive outlook are important. Learning to turn off negative input is essential.

Important to success is finding new ways to reach out to fans, artists and businesses. Networking for Lorrie has meant entering into the social networking scene. "Music has always been about connecting people and now the internet has opened a whole new way to connect...I have to say that Facebook and Twitter have been a huge part of reinvigorating my career." Fans enjoy the access and Lorrie says it is great fun interacting with fans all over the world in an instant.

Setting goals is necessary when working on specific projects like an album. A certain number of songs need to be written or found within a given time frame. In the studio, valuable time cannot be wasted so you have to manage the project carefully while protecting the creative process, says Lorrie.

"But in life in general, I am much more likely to choose from the things that organically come my way by using my gut, rather than setting out a list of long-term goals," says Lorrie.

In climbing the pink ladder, remain focused on what you do best, what you love, says Lorrie. I would imagine that success is pretty hollow if it comes without the passion of doing what you love. Help others along the way when you can. When you share your gifts and work from your own personal areas of strength, you will succeed.

business school. At this time I have a cohort of smart, accomplished professional women with whom I can interact and collaborate when needed or desired."

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Faith, faith, faith! This is where Lorrie finds her strength to persevere in difficult times. “I have always leaned on my religion and my inner sense of optimism. I was raised in a strict Catholic home. It may not be evident at the time, but there always is a reason for the way things work out and I’ve learned to look for the window every time God closes a door.”

Of course, there is nothing like a hot bath, candlelight and glass of wine for relaxation, says Lorrie. Life can be an endless string of to-do lists and errands if you don’t take the time for some reflection, time to relax and reassess.

Lorrie is most proud of her children. “There is nothing like the prides of watching little ones grow into wonderful, happy, interesting adults on this planet. Having been able to provide for Morgan and Jesse Keith, raise them and support them in their own very individual endeavors will always be my greatest accomplishment.”

“I love to cook. I enjoy decorating, especially for the holidays. And of course, writing is a very personal release for me, whether it becomes something I share in a song or not. If I were ever to pursue another career, I’d like to join the likes of Paula Deen, Rachael Ray or Martha Stewart. I love home decorating and cooking is a real passion for me.”

Lorrie would like to be involved in a few more acting projects in the future and keep writing and performing.

“I’ll continue to be successful with great people around me.”

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## Lorrie's Favorite Recipe

"My latest favorite recipe is Oyster Casserole"

### Oyster Casserole

Preheat oven to 350

1 tub fresh oysters  
1 bag oyster crackers  
1 c. cream (or milk or half & half)  
1-2 sticks butter  
Salt, pepper, onion & garlic powder

Layer oyster crackers in a baking dish  
Place 5-6 tabs butter throughout  
Place a layer of oysters  
Sprinkle with salt, pepper, onion & garlic powder  
Repeat layers 2-3 times  
Bake at 350 for 30 minutes  
Remove from oven, add milk, cream or half & half halfway up dish depth  
Return to oven and bake for 30 more minutes (covered)

Remove from oven and let stand for 10 minutes. Serve!