

Obsession leads to MORE bacon



EAT, PRINT, LOVE

Anna Axelson
Co-Editor-in-Chief

You know what makes a good meal great? Bacon. You know what makes a great meal awesome? More bacon. As if it were ever in debate, bacon is indeed the food of the gods, guaranteed to satisfy almost every man, woman and child to piggy perfection. Luckily, we here at *Eat, Print, Love* completely understand the obsession and love affair that the populace at large has fallen for. We will of course do our best to provide you with yet another mouthwatering option to this staple of human existence.

Below you'll find a boisterous bacon bounty that can serve as an appetizer for several or a meal for few—though one thing is for sure, you'll find yourself coming back to this recipe time and time again for its gooey, bacon-y goodness.

Bacon Rolls

- 1 lb bacon
- 8 oz cream cheese
- 1 clove of garlic, minced
- 1 tsp chopped chives
- Pinch of salt
- Freshly ground pepper
- 5-6 slices of bread
- Toothpicks

First off, as devastating as it is to mar perfection, go ahead and slice the bacon in half and set aside. In a small bowl, combine softened cream cheese with the garlic, chives, salt and pepper to taste.

Using the classic housewife's go-to blunt weapon of choice (a rolling pin), flatten the bread and it may be beneficial to chop off the crusts (depending on the bread), if nothing else this will give you a square piece to work with.

Lay out four pieces of bacon (it's raw, don't lick your fingers yet, I promise it's worth the wait) and place one a flattened slice of bread on top. Spread a bit of the cream cheese mixture over the bread like slathering a sandwich with peanut butter.

Roll up the bread and bacon as you would an overpriced Persian rug and secure with four to five toothpicks about an inch apart. Repeat this process until you have run out of bacon and are teetering on the edge of starvation. Place all your fancy little rolls on a baking sheet and then freeze until firm. (Remember, patience is a virtue.)

Once firm, slice rolls into four to five pieces pieces, each secured with a toothpick. If you aren't ready to cook them up for hungry guests, you can either refrigerate or freeze at this point until you're ready closer to an impending meal service or go ahead and cook them up (because let's face it, you can't wait any longer). When you're ready, preheat oven to 425 degrees and place rolls – not touching – on a broiler pan. You'll want to bake these little babies for 20 to 30 minutes or until bacon has crisped.

Serve with your dipping concoction of choice or plain as to not hide any of the bacony goodness from your desperate taste buds. Either way, once you've tried them, we here at *Eat, Print, Love* offer your stomach a hearty "you're welcome," and bid you a kind reminder to share (though as it IS bacon, for sheer peace of mind sharing is not required or recommended).



Illustration by Anna Axelson *The Clackamas Print*

Breanna Craine
Arts & Culture Editor

Everyone has had either a written list or maybe just a mental list of things they wanted to do before they 'kick the bucket.' These are the dreams of what people really want to accomplish in life. Some may put them off until the later stages in life and some may start checking off their bucket list items starting as teenagers.

Bucket lists became more popular after the 2007 release of the movie "The Bucket List" starring Jack Nicholson and Morgan

Freeman. Of course the term was always used, but people started to realize that you never really know how long you have to live and there are some things you need to do before you die.

CCC counselor Stephanie Schaefer gave some input on why people create bucket lists.

"I think it depends on the person. It serves as a reminder of what people want to accomplish in life," said Schaefer.

With the rise in tragedy and health problems, people start to think that life is short and they want to accomplish everything they have ever dreamed. Some of the bucket list items that people have are quite thrilling, like sky-

diving or climbing a mountain. Many will not ever pursue their goal, but for the ones that do not lose sight of their dream, they will have the best memories.

A new student this term, Shelby Coran, wants to go to lineman school to be a line worker as her career, but she has more dreams she wants to accomplish in her life.

"I've always wanted to hike Mt. Hood. I've never hiked a mountain before," said Coran.

Traveling is a very common bucket list item. Whether it is just to see different states or to backpack around Europe, this is probably the easiest to check off your list.

Melissa Stewart, a fourth term student at CCC, wants to travel across the United States and look at all the history that our country has.

"I want to see all the ridiculous monuments around the United States. I wanna pack a bus and travel the whole U.S. I would love it," said Stewart.

Another CCC student, Angela Mclean, wants to see the pyramids in Egypt.

No matter how young or old you are, setting goals and dreams is a necessity to live a good, healthy life. You do not have to write down a list of things to do, but have high dreams and enjoy the life you live!



"I really want to travel to Spain and Greece. I want to drink wine, eat food and be in the sunshine."

—Gail Toddy



"On my bucket list I want to go to Ireland and become a grandma, eventually."

—Traci Reiner

AN INFO SESSION ON A

SATURDAY MORNING?

CLEARLY WE ATTRACT
A DIFFERENT SORT OF STUDENT.



MARYLHURST UNIVERSITY
You. Unlimited.

The University for Grown-ups

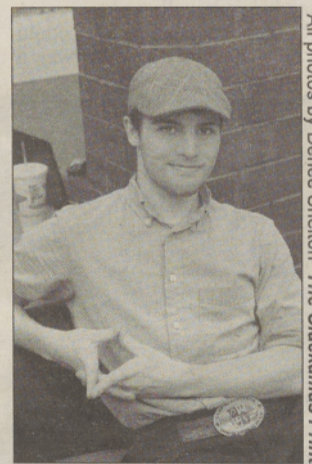
Marylhurst offers a quality education from professors who practice what they teach and knowledge you can apply out in the real world.

Featuring two new bachelor's degrees: Media & Film Studies and Digital Humanities

UNDERGRADUATE INFO SESSION
Sat. May 11, 9 a.m. - noon
BP John Administration Building

admissions@marylhurst.edu
503.699.6268
marylhurst.edu/grownups

17600 Pacific Highway [Hwy. 43] - 10 miles south of Portland



All photos by Denee Shelton *The Clackamas Print*

"I wanna go to Marine Corps boot camp. I have to see where my placement test takes me. I died once. When I got hit by the car it snapped my neck. I only wanted to die once."

—Joey Leckey