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# Treat dad to bacon-chocolate chip cookies this Father's Day

By LAUREN MURPHY  
*Of No Adults Allowed*

When I was younger my dad used to travel a lot for work. Since he wasn't always home, my family had to find some creative ways to stay close. Family dinners were replaced with a phone call every night, weekends were reserved for watching TV shows together, and occasionally, we girls would make him some food for the road.

This particular recipe is a little more time consuming and you'll definitely need some adult help, but it is one of my dad's favorite cookies.

Since this one takes a little more time you need to put on some good music to dance and sing to while you wait between steps.

### What you'll need:

One package of bacon, yes you read that correctly, these cookies have bacon in them.

- 2 ¼ cups of flour
- ½ teaspoon of baking soda
- ¾ cup melted butter
- ½ cup white sugar
- 1 cup brown sugar
- 1 tablespoon of pure vanilla extract
- 1 whole egg
- 1 egg yolk
- 2 cups of chocolate chips

The first thing you need to do is cook the bacon. Ask an

adult to help you preheat the oven to 350 degrees. Put aluminum foil on the baking sheet (to help make clean up easier), and place the bacon in a single layer on the sheet (we usually use a whole pack of bacon but it's up to you how much you want to add).

Cover the bacon with brown sugar and then bake it for 10 minutes.

Use tongs to flip the bacon and then bake it for another 10-15 minutes (time may vary based on your oven. It's important to make sure that it's completely cooked; food poisoning is not a good gift!). After you've cooked your bacon place it on a cooling rack. When it's cool enough to handle, ask your adult to chop it into tiny pieces for you and then set it to the side. You want the bacon pieces to be about the size of a chocolate chip.

Turn the oven down the 325 degrees after that.

While your bacon is cooking, you can sing and dance in your kitchen or you can get started on your cookie dough, both are totally valid and acceptable options.

Sift the flour and baking soda in a small bowl, set that to



the side for later.

In a medium bowl, cream butter with white and brown sugar.

Add vanilla, egg and egg yolk to the bowl with the butter and sugar, mix it up until it's creamy and light.

Add the flour mixture and mix it again.

Now add the chopped bacon and the chocolate chips, stir it up until it's distributed evenly.

Line the baking sheet(s) with parchment paper. Put

tablespoon(ish) size balls on the sheets and bake for 13-15 minutes, you'll know they're done when the edges are brown. Remove from the oven, let the cookies sit on the pan for a little bit before moving them to a cooling rack or they'll fall apart.

The most efficient way we've found to do this is to have two or three baking sheets, this recipe makes about 36 cookies, then while one pan is cooling, the other can be baking.

### Vocab Time!

There's a couple of terms in this recipe you might not be familiar with. Here's what it all means:

**Sifting** – The process of stirring something, typically dry goods (like flour), to break up lumps and clumps. Sifting helps make sure that all your dry goods blend evenly.

**Cream** – Beating something, like butter, with: wooden spoon, electronic mixer, until it's smooth and creamy.

## Bag the cookies with this nifty trick

By LAUREN MURPHY  
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Wrapping gifts is probably the worst part of gift giving; luckily, this cute and simple gift bag not only wraps the cookies to give it an added layer of cuteness, but also doesn't require a lot of skill.

Cut an inch and a half or so off the top of the bag. Fold them diagonally so the top corners are touching in the middle, crease it so you can find the fold again later but don't secure it yet.

Use craft paper to cut out a tie, ask an adult for help with the scissors, the top of your tie should be a little shorter than the length of the collar. Tape it to the collar so the "knot" of the tie is even with the bottom edge of the collar.

Now refold the corners of the collar and tape them down.

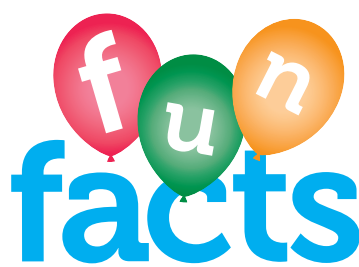
Taste one of the cookies to



make sure that they're still good and then put the remaining cookies into the bag. Tape or glue the collar to the top of the bag. If you want to leave the bag open you can or you can tape the sides of it closed.

And that's all there is to it, Happy Father's Day!

- Pandas spend 12 hours a day eating.
- A group of flamingos is called a flamboyance.
- The first food eaten in space was apple sauce.
- Hippopotamus milk is pink.
- In some parts of East Asia you are born at age one instead of zero.
- 20 percent of all oxygen that you breathe is used by your brain.
- Monkeys can go bald when they're old, just like humans.
- The opposite sides of dice always add up to seven.
- An average orca whale can swallow an entire sea lion whole.
- Baby kangaroos are roughly the size of a grape at birth.
- Ostriches can cover up to 16 feet in a single stride.
- Some of the first flags on pirate ships were red, not black.
- The most common gifts on Father's Day are neckties.



### jokeBOX

Why are the things you're looking for always in the last place you check?

Because when you find it, you stop looking.

