Main dish pie

Make a little magic in your kitchen. You'll amaze your family and friends when you create this maindish pie that does the impossible by making its own crust.

It's a snap with biscuit baking mix, which adds dimensions to your cooking talents. Simply mix bacon and vegetables in a pie plate. Beat remaining ingredients, pour into the pie plate and bake.

Impossible Corn 'n' Bacon Pie is as delicious as it is easy. It is one of the newest of the many "impossible" pies recently developed.

IMPOSSIBLE CORN 'N' BACON

16 slices bacon, crisply fried and

crumbled

1/2 cup chopped onion 1/2 cup chopped green pepper

1 can (81/4 oz.) whole kernel corn,

drained 3 eggs

11/2 cups milk

1 to 2 teaspoons red pepper sauce 1/4 cup biscuit baking mix

1/4 teaspoon salt

Heat oven to 400 °F. Grease pie plate, 10×11/2 inches. Mix bacon, onon, green pepper and corn in plate. Beat remaining ingredients until smooth, 15 seconds in blender

Adventists sponsor food drive

The financial responsibility of the Community Services work sponsored by the Seventh-day Adventist denomination will be brought to the attention of the residents of Northeast Portland between November 20 and Christmas

Sharon Seventh-day Adventist Chruch at NE 22nd Avenue and Sumner Street will join sister congregations throughout the Portland Area conducting its annual door-todoor appeal in addition to contacting the businessman of the area again this year. The church's goal, which it hopes to reach in record breaking time, has been set at

"Those knocking on doors will be unpaid volunteers. Their identity can be easily confirmed by a lapel badge and the 16-page pictoral report given to all those they approach," said Pastor Ted Jones.

All during the year church members contribute to these projects. They, therefore, carry approximately 90 percent of the financial load. It's the last 10 percent given by friends of the church at this time of the year that provices the boost the denomination needs, added Pastor Jones. Therefore, when a solicitor calls, be as generous as possible.

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on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center come out clean, about 30 mintues. Cool 5 minutes. 6 to 8 servings.

Note: Two ears fresh corn can be substituted for the canned corn. Place corn in enough unsalted cold water to cover (salt toughens corn). Heat to boiling. Boil uncovered 2 minutes; remove from heat. Cut enough kernels from corn to measure about 11/4 cups.



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