



Happy Birthday!

**Claudis 'Joe' Maurice Banks Sr.**

Sunrise: July 19, 1935

Sunset: Nov 3, 2012

*To my father, the best man in our life. You were a good father, understanding no matter what came your way. You always knew how to fix things, by saying by saying to me, 'shake that s--- off and leave it alone.'*

*Daddy, sometimes I find myself picking up the phone to call you and I realize you have gone home and are no longer here. I miss talking to you. You never cared what time we would call. You were always there to listen and I thank you for that.*

*If I could choose anyone in the world to be my dad, it would be you.*

*From daddy's girls, Cathy Banks, Stephanie Banks, Rhonda, and your only son, Claudis Banks Jr.*

*Grandpa, I love you, from Pankey.*

## Cafe at Miracles

in The Miracles Club Bldg.



"Real Southern Cooking"

4200 NE MLK Jr. Blvd.

971-200-7227

## FOOD

### Homemade Granola

*This is a great recipe for homemade granola. I make it weekly! Any dried fruit can be substituted for the raisins. I use dried cranberries in mine and it's fantastic! Original recipe makes 12 servings.*

#### Ingredients:

- 5 cups old-fashioned oats
- 1 cup brown sugar
- 1 cup flaked coconut
- 1 cup wheat germ
- 1 tablespoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 cup water

#### Directions:

1. Preheat oven to 325 degrees F (165 degrees C).
2. Mix oats, brown sugar, coconut, wheat germ, cinnamon, and nutmeg together in a large bowl. Stir water, oil, and vanilla extract into the oat mixture; spread onto a baking sheet.
3. Bake in preheated oven, stirring every 15 minutes, until golden brown and crunchy, about 1 hour; transfer to a bowl. Stir raisins and almonds through the granola.



- 1/2 cup vegetable oil
- 1 tablespoon vanilla extract
- 1/2 cup raisins
- 1/2 cup sliced almonds

### Old-Fashioned Pancakes

#### Fellowship Missionary Baptist Church



#### 27th Pastor's Appreciation

July 20, 2014 at 3:00pm

4009 N. Missouri St, Portland, OR

Rev. J. Walter Hills II, Guest Preacher

#### Theme:

*"Anointed to preach the gospel from childhood to manhood"*

Luke 4:18-19 & 1 Corinthians 13:11

#### Co-Chairpersons:

Sis. Jenese Fayson • Sis. Yvonne Lawrence

Dr. Johnny Pack IV • Pastor



*Anybody can add water to a boxed pancake mix, but you're better than that! These pancakes are not too thick, not too thin, but tender, light, buttery, and delicious. Original recipe makes 12 pancakes.*

#### Ingredients:

- 1 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon white sugar
- 3 tablespoons butter, melted
- 1 egg
- 1 1/4 cups milk
- cooking spray

#### Directions:

1. Sift together flour, baking powder, salt, and sugar in a large bowl.
2. Whisk in melted butter, egg, and milk until combined. Let batter rest for 5 minutes.
3. Preheat a large skillet over medium-high heat. Spray with cooking spray. Pour batter into the hot skillet, about 1/4 cup of batter for each pancake. Cook for 2 to 3 minutes, until bubbles appear on the sides and center of each pancake. Flip and cook until golden, about 1 to 2 minutes.