

# Stabilizing Our Community

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bers and provides meeting space for local organizations.

A major grant to support rebuilding Allen Temple's community space was recently made in

the form of a Community Livability Grant of \$280,000 thanks to Prosper Portland. Donations have also been received from Tom Kelly, Neil Kelly Company, the Portland Observer, the city of Portland, NW Natural, Life Change Church,

The Skanner and Décor Cabinets.

An engraved brick for the church construction project is a perfect way to commemorate a special occasion or special person. You can share cost of a brick with family, friends or colleagues.

Allen Temple CME Church is 501©3 non-profit organization so donations can be tax deductible.

Donors of \$500 will be able to engrave a 4 X 8 brick; a \$750 contribution pays for an 8 X 8 brick and a generous contribution of \$1,000 will bring you a 12 by 12 brick.

A brick can serve as a lasting

memorial for a beloved pet, friend or family member. Whatever the message your brick represents a unique memory to be cherished for years to come

You can purchase a Legacy Brick or give a donation by calling 503-852-1758, email atcmerrf16@gmail.com or on visit he church website atcpdx.org.

## FOOD Sautéed Greens, Smoked Turkey, and Provolone Panini

### Ingredients:

- 1 tablespoon olive oil
- 1/4 teaspoon crushed red pepper
- 2 large garlic cloves, minced
- 5 ounces chopped kale
- 2 tablespoons water
- 4 ounces thinly sliced reduced-fat provolone cheese
- 8 (3/4-ounce) slices ciabatta bread

- 4 ounces thinly sliced smoked turkey breast
- Cooking spray



### Directions:

1. Heat a large cast-iron skillet over medium heat. Add oil to pan; swirl to coat. Add red pepper and garlic, and cook 1 minute, stirring frequently. Add kale and 2 tablespoons water; cook 4 minutes or until kale wilts, stirring occasionally.
2. Divide half of cheese evenly among 4 bread slices. Top evenly with smoked turkey and kale mixture. Top evenly with remaining half of cheese and remaining bread slices.
3. Heat a grill pan over medium-high heat. Lightly coat both sides of sandwiches with cooking spray. Arrange sandwiches in pan. Place cast-iron skillet on top of sandwiches; press gently to flatten. Cook sandwiches 2 minutes on each side or until cheese melts and bread is toasted (leave skillet on sandwiches while they cook). Cut each sandwich in half.



### Baked Kale Chips

#### Ingredients:

- 1 bunch kale
- 1 tablespoon olive oil

#### Directions:

1. Preheat an oven to 350 degrees F (175 degrees C). Line a non-insulated cookie sheet with parchment paper.
2. With a knife or kitchen shears carefully remove the leaves from the thick stems and tear into bite size pieces. Wash and thoroughly dry kale with a salad spinner.
3. Drizzle kale with olive oil and sprinkle with seasoning salt.
4. Bake until the edges brown but are not burnt, 10 to 15 minutes.

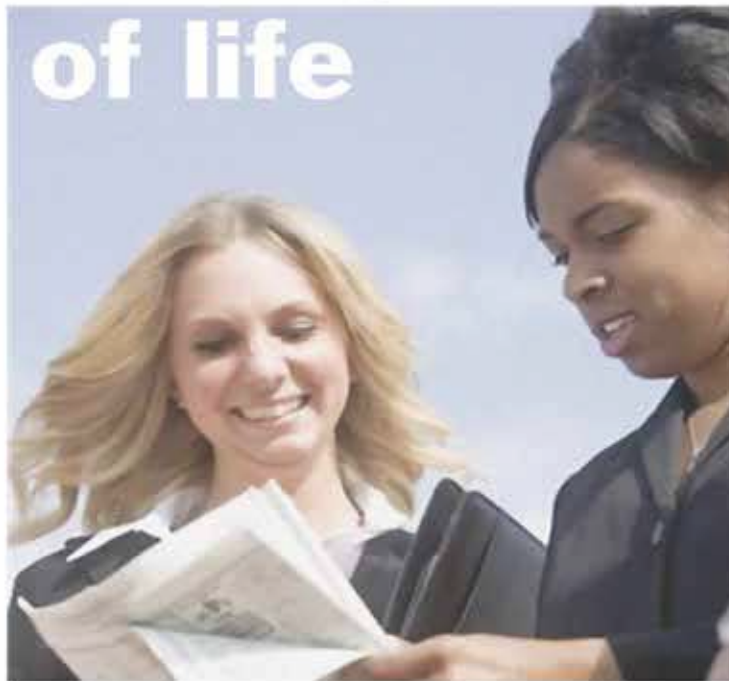
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