

## Readers Lend Their Voices...

To the Editor

We would like to thank the staff at WOEC for the generous use of their large board meeting room in October.

As the Vernonia Health Center Board we needed space to interview perspective building contractors in

October. WOEC graciously allowed us to use their very comfortable space for those important meeting.

Thank you WOEC staff!

Most Sincerely,  
Vernonia Health Center Board

### HOW TO SEND LETTERS TO THE EDITOR

Vernonia's Voice welcomes and requests your thoughts, opinions and ideas. Please include your name, address and phone number, limit your letters to 300 words or less. Vernonia's Voice reserves the right to edit, omit, respond or ask for a response to letters submitted. We will print letters space permitting. Deadline is the 1st and 3rd Monday of each month. Email: [scott@vernoniasvoice.com](mailto:scott@vernoniasvoice.com) or mail to: Letters, PO Box 55, Vernonia, OR 97064.

## Valley Vet to Close Vernonia Office

In 1974, Dr. Jule Plummer opened her office in Vernonia in order to provide the community with affordable, quality veterinary care for their pets and livestock. Since then, things have changed.

Other veterinary clinic are now providing needed veterinary care in Vernonia. Dr. Jule retired in 2012, and Valley Veterinary Clinic Vernonia's last patient care day will be December 26, 2013.

We will still be in our Rainier office to serve you. We

have a veterinarian on call nights and weekends if you have an emergency and large animal services will still be provided to the area. If you request, we can provide mail service for products.

Your animals' records will be maintained at the clinic in Rainier. Please call us if you need the records transferred.

Thank you for 39 great years! We've been happy to be your veterinarians!

## Celtic Yuletide Celebration *Celtic music that touches the heart, mind, and soul!*

A special Celtic Yuletide concert is scheduled for Saturday, December 14, 2013, at 7:30 PM at the Donovan Wooley Performing Arts Center at the Clatskanie Mid-High School, features the Celtic group Craicmore.

Come see these talented performers brighten the stage with the Christmas Spirit. Drawing on their Gaelic roots, Craicmore (Irish for 'Great Fun') brings a theatrical touch to its Holiday audience. While performing joyful and heartfelt seasonal songs like I Saw Three Ships, The Wassail Song and Sleigh Ride, along with traditional Scottish and Irish music, Craicmore traces the roots of some of America's Christmas traditions to their Celtic origins.

Prior to Craicmore's evening concert on Saturday

a special one hour public workshop entitled: "Celtic Connections" is slated by the performers at 11 AM, in the same auditorium. It promises an engaging, interactive program, it's free and it's fun. All community members are encouraged to participate in this event that will be invaluable to musicians and middle, high school and college music students (both instrumental and voice). History buffs and music lovers who have an interest in music, how it's made and where it comes from will be genuinely enlightened.

Come see Craicmore enchant the stage with breathtaking and the complex choreography under the sponsorship of the Clatskanie Arts Commission (CAC) in their ongoing effort to make family fare available and affordable in the Greater Lower Columbia Region

that encompasses their surrounding serving area in this their 25th Performing Arts Season. This performance also receives support from an Oregon Cultural Trust grant administered through the Columbia County Cultural Coalition.

Tickets: \$15/adult, \$12/student or senior citizen and \$8 for children 12 and under for the show are available at "Some Like It Hot!" in the Evergreen Shopping Center in Clatskanie, OR along US Hwy 30, or at the door with the CAC box-office opening at 7 p.m. in the foyer of the auditorium on the evening of the show.

For more information about this and other CAC offerings throughout the year, patrons are invited to call the commission at (503) 728-3403 or visit them on the web at [www.clatskaniearts.org](http://www.clatskaniearts.org).

## From The Garden *On-line food preservation course*

Will your New Year's Resolutions include updating your food preservation skills? Do you want to learn how to safely can, dry or freeze your garden's bounty? Oregon State University Extension Service invites you to enroll in Preserve@Home, an on-line food preservation class to teach individuals how to safely preserve a variety of food products. Participants learn how to produce high quality, preserved foods and the science behind food preservation and food safety.

The registration deadline is Monday, January 13, 2014 at noon. The first class of the 6-week course opens on-line on Thursday, January 16, 2014. Each lesson includes online text (that can be downloaded and printed), on-line bulletin board to facilitate participant discussion, and a real-time weekly chat to interact with classmates and instructors

and weekly open book quizzes, as well as an open book final exam. The weekly on-line chat session for the first lesson will be on Thursday, January 23, 2014 from 1:00 to 1:45 PM.

**Topics to be covered include:** Foodborne Illness – causes and prevention, Spoilage and Canning Basics, Canning High Acid foods, Canning Specialty



High Acid Foods – pickles, salsa, jams, jellies, etc., Canning Low Acid Foods, and Freezing and Drying. Supplemental materials this year will include materials

on planting varieties for food preservation and one on cold storage and root cellaring. OSU Extension Service of Columbia County will provide a hands-on lab experience for local participants. Students will practice pressure canning and water-bath canning recipes to take home. The optional hands-on lab will be held in St. Helens on Saturday, March 22, 2014 from 9:00 AM to 2:00 PM, location TBD.

**Cost of the course is \$50 and includes the price of the hands-on lab.** Many of the supplemental materials are available free, on-line. Class size is limited. This course has been developed and is offered collaboratively with University of Idaho Extension Service and eXtension. Call 503- 842-3433 to reserve your space, and then get your registration materials submitted by Monday, January 13, 2014 at noon. For more information and registration mate-

rials contact the OSU Extension Office in St. Helens at 503-397- 3462 or at: <http://extension.oregonstate.edu/columbia/>

### Christmas Gifts for Gardeners

- **Registration to the food preservation online class. See above. Outcome: Homemade food. What's not to like!**
- **Nice gardening gloves, especially the flexible kinds that rose thorns don't penetrate.**
- **Knee pads for gardeners.**
- **A well-made spading fork or shovel.**
- **Cast aluminum hand tools or specially designed "ergonomic" tools for less muscle strain.**
- **A greenhouse or a good cold frame (could be home-made).**
- **High quality loppers or hand pruners**

Warren Grange & Columbia County Fair Board invite you to the Grand Opening of the New Grange Kitchen at the 4-H Building at Columbia County Fair Grounds, St. Helens

**Sunday Dec. 8th**  
From 1-4  
Ribbon cutting at 1:30



## Christmas Dinner In Vernonia



Join us in celebrating the Spirit of Giving this Christmas Season at the 7th Annual Christmas Dinner

Serving from 1 pm to 4 pm  
On Wednesday, December 25th  
at the Vernonia Senior Center

Dinner is free to families and friends in Vernonia. No gratuities or donations required

Dinner will include turkey & dressing, ham, cranberries, mashed potatoes & gravy, vegetable, bread, choice of dessert and beverage. Dinners To Go & limited deliveries available!

For more information contact Bill James at 503-359-2310.