

Fund raising continues for library fixup

A total of \$472 was raised toward the purchase of new ceiling tile, carpet and window coverings for the Vernonia Public Library in a hot dog and pie sale held Jan. 28 at Vernonia Sentry Market.

Vernonia Pride, which is coordinating the fundraising,

New flags will fly on Presidents' Day

Thirty new American flags will fly in Vernonia on President's Day, Feb. 20, announced Vernonia Pride spokesperson Enid Parrow. Vernonia Pride has purchased the flags and prepared poles and sockets, as needed. They will be inaugurated and installed at 8 a.m. on President's Day. A turnout to celebrate the flag raising ceremony and express a little Vernonia Pride is in order.

Rebekahs' feature strawberry pancakes

An All-You-Can-Eat Strawberry Pancake breakfast prepared by the St. Helens Rebekahs will be served Sunday, Feb. 19, at the Odd Fellows Lodge, 18th and Church Streets in St. Helens.

Tickets are \$3.50 for adults and \$2 for children. Proceeds will go toward a paint job for the exterior of the lodge.

expressed a thank you to all who donated and participated in the "City Library Refurbishing" fund raiser.

Additionally, Pat and Darlene Knight of Lew's Place, held a Superbowl raffle raising \$84 for the project.

A "Your Chance to Dine Out in Vernonia" raffle is continuing through March 4th. The following businesses have donated prizes for the raffle: Lew's Place, two prime rib dinners; Crazy Charlie's, two country fried steaks; Cedarside Inn, one large pizza; Side Track Restaurant, \$20 value; Mini Mart, \$20 val-

ue; Country Kitchen, cream pie of choice; Crabtree's Pub & Deli, \$20 value; Gloria's Spar Tree, steak dinner for two; Cindernook, two Gourmet Burgers; Sunnyside Deli, \$10 value. Total value of the raffle is \$163.

Tickets are \$2 each, or 3 for \$5. They may be purchased at City Hall, City Library, The Hair Parlour, Crazy Charlie's, or from roving sales people who will catch up with you on the street. A ticket order or donation may also be mailed to Vernonia Pride, c/o Shirlee Daughtry, 1800 Bridge Street, Vernonia, 97064.

Childcare classes are scheduled

Community Action Team's Child Care Resource & Referral Program will be sponsoring Basics I and II training classes on Saturday, Feb. 25 at the Head Start Building on Bachelor Flat Road in St. Helens, across from the Columbia County Fairground.

These are the only Basics I, II or III classes that will be offered in Columbia County this year.

Basics I: Health and Safety will begin at 8 a.m. and end at noon.

Brown bag lunch break

until 1 p.m.

Basics II: Social and Emotional Health, 1 p.m. - 5 p.m.

Basics III: Guidance and Discipline, Tuesday, March 7, 6 p.m. to 10 p.m. at Head Start Building.

Beginning Saturday, April 1, there will be a Portland Community College class: Family Child Care, Programs and Practices. This class is worth two hours of credit. It will also meet at the Head Start Building.

For further information call Debby or Barbara at (503) 397-3511.

Cooking Corner by Gladys

By Gladys Sharar

With winter weather and busy families, casseroles are really handy, especially if you have one in the freezer for extra-busy times. I made several casseroles for my daughters to have in their freezers for use when their babies arrived; they have thanked me many times. Here are two wonderful casseroles that freeze well.

ITALIAN CASSEROLE

(MENU IN A MINUTE) Serve with fresh fruit and French bread

- | | |
|--|-----------------------------|
| 1 - 7 oz. pkg. spaghetti cooked according to directions | |
| 2 - 10 oz cans condensed cream of mushroom soup | |
| 1 - 10 oz. pkg. frozen chopped spinach, thawed, well drained | |
| 1/2 tsp. dried marjoram | 1/4 tsp. fennel seeds |
| 1/4 tsp. salt | 1/4 tsp. pepper |
| 1 lb. Italian sausage | 1 large onion, chopped |
| 1 clove garlic, crushed | 1 large egg, lightly beaten |
| 1 - 15 oz. carton ricotta cheese | |

Combine cooked spaghetti and one can of soup. Place in a lightly greased 13" x 9" pan; set aside.

Combine spinach, remaining can of soup and next four ingredients. Spoon over spaghetti mixture; set aside.

Remove casing from sausage. Cook sausage, onion and garlic in a skillet over medium heat, stirring until meat crumbles and browns. Drain meat mixture well and sprinkle over spinach mixture. Cover casserole.

*Freeze up to 3 months if desired. To thaw, place in refrigerator 24-hours; remove from refrigerator and let stand at room temperature 30 minutes.

Combine egg and ricotta cheese; spread over casserole.

Bake, covered, at 350° for 1 hour or until thoroughly heated.

Yield: 6-8 servings

*Skip this step and go to next step if not freezing.

Note: To reduce fat and calories, substitute reduced fat soup, reduced fat Italian sausage, 1/4 cup egg substitute and reduced fat ricotta cheese.

CHICKEN & WILD RICE CASSEROLE

(MENU IN A MINUTE) Serve with green salad, steamed broccoli or green beans and dinner rolls

- | | |
|--|-----------------------------|
| 1 - 3 lb. chicken | |
| 1 - 6 oz. pkg long-grained and wild rice mix, uncooked | |
| 1 med. onion, chopped | 1 med. green pepper chopped |
| 1 - 10 oz. can mushroom soup, undiluted | |
| 1 - 8 oz. can sliced water chestnuts, drained | |
| 1 - 2 oz. jar diced pimiento | 1 cup mayonnaise |
| 1 cup cheddar cheese, shredded | |

Place chicken in a Dutch oven; add water to cover. Bring to boil, reduce heat and simmer 45 minutes or until tender. Remove chicken, reserving broth for other uses. Let chicken cool, then skin, bone and cut chicken into bite-size pieces; set aside.

Cook rice according to pkg directions. Spoon into a lightly greased 11" x 7" baking dish; set aside.

Combine chicken, onion and next five ingredients; spoon over rice.

*Cover and freeze up to 3 months, if desired. To thaw, place in refrigerator 24 hours. Remove casserole from refrigerator and let stand at room temperature 30 minutes.

Bake at 325° for 40 minutes or until thoroughly heated. Sprinkle with cheese and bake 5 more minutes.

*Skip this step and go to next step if not freezing.

Note: To reduce fat and calories, substitute reduced fat soup, reduced fat mayonnaise and reduced fat cheddar cheese.

GOOEY CAKE

If you have a sweet tooth, you'll love this outrageously rich dessert from Bunny Simmons.

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|---------------------------------|
| 1 box chocolate cake mix |
| 1 can sweetened condensed milk |
| 1 jar caramel ice cream topping |

Mix cake according to package directions and bake in a lightly greased and floured 13" x 9" pan.

While still warm, poke holes in cake with wooden spoon handle, about 1 inch apart, halfway into cake, not to bottom.

Pour sweetened condensed milk over cake, then pour topping over cake.

Refrigerate overnight. Serve with whipped cream or other whipped topping.

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