

New pastor accepts call to First Christian Church

Responding to a letter of call from Vernonia's 1st Christian Church, the Rev. Richard L. Halaas and his wife, Dee Ann, have assumed the leadership of this active congregation.

Pastor Halaas' career as a Christian emissary goes back, he says, 33 years, though he is barely 50 years old. He has spent all of his life in Oregon, except for five years he spent attending college in Missouri. Following a stint as a Missionary intern in Mexico, all of his pastorates have been in Oregon. He has come to Vernonia after a four year term in Woodburn.

It has been an absorbing career for them, the couple said. In addition to serving a congregation, Halaas has been deeply involved in ministering to patients in hospitals and to convicts in prisons.

In his present calling, in

addition to calling on hospitalized and shut-in members of the congregation, he serves as chaplain at Tuality Hospital.

The Halaas's are impressed with the dedicated organization of their new con-

gregation and are busy with the board of elders, setting goals and laying plans for their ministry here.

They will focus on helping people establish a personal relationship with Jesus, Halaas said.

Free immunization clinics slated

Young people, 2 months to 18 years will be eligible for free immunizations against childhood diseases at clinics in Columbia County on Saturday, April 22. The event is part of a statewide campaign to immunize every youth in the state, particularly preschoolers.

Immunizations for measles, mumps, rubella, diphtheria, tetanus, polio and hemophilus B will be given free of charge no matter what the family income.

The Vernonia clinic will be

held at Vernonia High School from 10:00 a.m. to 3:00 p.m. in conjunction with the Community Health Fair. No appointments are necessary but participants are asked to bring copies of their immunization records with them.

The local clinic is sponsored by the Columbia Health District Public Health Authority in cooperation with Vernonia Health Center.

For more information about the immunization clinics, call the Public Health Office at (503) 397-4651.

Cooking Corner by Gladys

By Gladys Sharar

On my return from Oklahoma, I decided to write my column in memory of my sister, Rosie, whom we lost in March. She was a wonderful cook, so here are some of her recipes. You might like to try one for your Easter dinner.

BANANA CHIFFON CAKE

2-1/4 cups sifted cake flour	1-1/2 cups sugar
3 tsp. baking powder	1 tsp. salt
1/2 cup salad oil	5 egg yolks, unbeaten
1 cup mashed ripe bananas	1 tbs. fresh lemon juice
1 cup egg whites	1/2 tsp. cream of tartar

Sift together flour, sugar, baking powder and salt into mixing bowl. Make a well in dry ingredients and add in order, oil, egg yolks, bananas and lemon juice. Beat until smooth.

Put egg whites in large bowl, add cream of tartar and beat until very stiff; do not underbeat. Gradually and gently fold banana mixture into egg whites, just until blended. Do not stir.

Pour into ungreased 10" tube pan. Bake at 325° for 1 hour and 5 minutes, or until cake is done. Immediately turn pan upside down on cake rack and let cool completely. Loosen cake from sides with spatula, turn upside down again and tap edge sharply to loosen cake.

ANGEL FOOD DOUGHNUTS

3/4 cup sour cream	1/4 cup milk
1 cup sugar	3 eggs
1/2 tsp. salt	1 tsp. vanilla
4 cups sifted flour	2 tsp. baking powder
1/2 tsp. nutmeg	1/2 tsp. soda

Combine sour cream and milk, beat until foamy. Gradually add sugar and eggs, beating until sugar is dissolved. Stir in vanilla and sifted dry ingredients. Chill 1 hour. Roll out to half-inch thickness and cut with floured doughnut cutter. Fry in deep fat until brown, turning once.

SCALLOPED APPLES

6 large apples	1/4 tsp cinnamon
1/4 tsp. salt	1 tbs. lemon juice
1/4 cup water	3/4 cup brown sugar
1/4 cup flour	1/3 cup butter or margarine

Pare, core and slice apples. Place in a greased casserole and add cinnamon, salt, lemon juice and water.

Work the sugar, flour and butter together until crumb-like in consistency. Spread this over apples and bake at 400° for 30 minutes.

ROSIE'S JELLY ROLL

4 egg yolks	3/4 cup sifted cake flour
1/4 cup sugar	1 tsp. baking powder
1/2 tsp. vanilla	1/4 tsp. salt
4 egg whites	1/2 cup sugar

Beat egg yolks until thick and lemon-colored; gradually beat in 1/4 cup sugar and vanilla.

Beat egg whites until almost stiff; gradually add remaining 1/4 cup sugar and beat until very stiff. Fold yolks into whites. Sift together three times flour, baking powder and salt; fold into egg mixture.

Bake at 375° in greased, paper-lined 15-1/2" x 10-1/2" jelly roll pan about 12 minutes. Loosen sides, turn out onto towel sprinkled with confectioner's sugar. Remove paper; trim crusts and roll quickly with fresh sheet of paper on inside of roll. Wrap in sugared towel; let cool. Unroll, remove paper; spread with jelly or favorite filling. Roll up again.

Rosie's grandson, Kent, made these for me while I was visiting. Very good.

KENT'S ENCHILADA MEATBALLS

1 lb. hamburger	1 pkg. enchilada mix
1 Oklahoma chicken egg	1 8-oz. can tomato sauce
2-1/4 cups water	1 cup ripped up cheddar cheese
1/2 cup sour cream	

Thoroughly mix hamburger meat and egg. Roll meat balls about the size of your eyeball. Brown, drain fat (save fat for dog). Blend enchilada mix, tomato sauce and water in bowl. Pour over meatballs and simmer 10 minutes. Put ripped up cheddar cheese on meatballs; dab sour cream in middle.

Serve with chips and your favorite salad.

(Don't ask if people like it, just watch their faces.)



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Next Stop: Vernonia, 475 Bridge Street, School District 47J parking lot.
Saturday, April 22, 1995, 9:00 a.m. to 4:00 p.m.
In conjunction with the Vernonia Health Fair.
Sponsored by the Vernonia Health Center and Tuality Healthcare.