

Celebration for Smiths 60th anniversary



Helen and Ervin Smith recently celebrated their 60th wedding anniversary at a reception and buffet luncheon at Camp 18. The reception was cohosted by their son and daughter-in-law, Gordon and Kathy Smith, daughter Janet Teevin and grandson Shawn Teevin and his wife, Cathv.

The Smiths were married June 1, 1935, in Vernonia. They moved to Seaside in 1948. Many relatives and friends joined in the joyous celebration.

Bible Story hour for kids at SDA Church

A Bible Story Hour for children ages 4-12, is being held each Saturday afternoon from 3:00 to 4:30 p.m. at the Vernonia Seventh-Day Adventist Church, 2nd and Nehalem Streets, until Oct 21.

For transportation or more information, call 429-4873, 429-6161 or 429-1941.

CARDS OF THANKS

We'd like to thank everyone for your support during the loss of a great mother and friend.

A special thank you to Elder Gordon Crowston and Pastor Grant Williams and all those that were involved at the Evangelical Church. God bless you all.

The family of
Emma Etheridge

Cooking Corner by Gladys

By Gladys Sharar

After-school treats and lunch box goodies are in demand now that school has started. Here are a few recipes that will help you meet that demand with snacks that are both tasty and nutritious.

HOMEMADE GRANOLA

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|-------------------------------------|--------------------------|
| 1 1/2 c. wheat flakes | 1 1/2 c. barley flakes |
| 1/2 c. wheat germ | 1/2 c. unprocessed bran |
| 1 c. dark seedless raisins | 3 tbs. light brown sugar |
| 2 1/4 c. old-fashioned rolled oats | |
| 1/4 c. chopped almonds or hazlenuts | |
| 1/2 c. coarsely chopped dried apple | |

In a large bowl, mix all ingredients together. Store in an airtight container.

Serve with milk for breakfast, or as a dessert, topped with honey, yogurt, and/or fresh fruit. May also be used in cookies and cakes, or as a topping on desserts.

GRANOLA COOKIES

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|----------------------------------------|---------------------------|
| 6 tbs. whole wheat flour | 1 large egg |
| 1 tbs. honey | 1/4 tsp baking powder |
| Pinch of salt | 1-1/2 c. Homemade Granola |
| 1/2 c. butter or margarine, softened | |
| 1/4 c. firmly packed light-brown sugar | |

Heat oven to 375 degrees. Lightly grease 2 baking sheets. In large bowl, with electric mixer, beat butter, sugar, egg and honey until smooth. Stir in flour, baking powder, salt, and granola to form a firm dough. Roll dough into 24 walnut-sized balls.

Place balls, about 2 inches apart, on greased baking sheets and flatten slightly. Bake 8 to 10 minutes or until crisp and golden brown. Cool on wire racks.

TOASTED OAT COOKIES

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| 2-1/2 c. oats | 1 egg |
| 1 c. chopped walnuts | 1 c. flour |
| 1-1/2 c. brown sugar | 1 tsp. baking soda |
| 1 c. softened margarine | 1/4 tsp. salt |
| | 1 tsp. vanilla |

Heat oven to 350°. Spread oats and walnuts in ungreased baking pan. Bake 10 to 20 minutes, stirring occasionally until light brown. Mix brown sugar, margarine, vanilla and egg in a large bowl. Stir in oat mixture and remaining ingredients. Drop by rounded teaspoonfuls onto ungreased baking sheet. Bake 8 to 10 minutes or until golden brown. Makes 3-1/2 dozen.

COCOA-OATMEAL COOKIES

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|-----------------------------------------------------|---------------------------------------|
| 1-1/2 c. sugar | 3 c. quick cooking oats |
| 1/2 c. margarine, softened | 1-1/4 c. flour |
| 1/2 c. plain nonfat yogurt | 1/2 c. chocolate chips or carob chips |
| 1/4 c. water | |
| 1 tsp. vanilla | 1/3 c. cocoa |
| 1/2 tsp. chocolate extract (if desired) | 1/2 tsp. baking soda |
| | 1/4 tsp salt |
| 2 egg whites or 1/4 c. cholesterol-free egg product | |

Heat oven to 350°. Mix sugar, margarine, yogurt, water, vanilla, chocolate extract and egg whites in large bowl. Stir in remaining ingredients. The dough may seem too liquid at first, but the oats and cocoa will absorb the excess moisture. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 9 to 11 minutes. Makes about 5-1/2 dozen.

APPLE ROLLS

| | |
|----------------------|-----------------------|
| 2 c. flour | 2 c. water |
| 2 c. flour | 1/2 c. shortening |
| 1/4 tsp. salt | 1 c. milk |
| 2 tbs. sugar | Finely chopped apples |
| 2 tsp. baking powder | Cinnamon |
| Cinnamon-sugar | |

Heat oven to 350°. Heat 2 c. sugar in water until syrupy. Mix flour, salt, 2 tbs. sugar and baking powder in bowl. Cut in shortening until crumbly. Stir in milk. Roll 1/2" thick on floured surface. spread with apples. Sprinkle with cinnamon. Roll as for jelly roll to enclose apples. Cut into 1-1/2" slices. Place in 9"x13" baking dish. Add syrup, sprinkle with cinnamon-sugar. Bake 45 minutes to 1 hour, or until golden brown and apples are tender. Yield: 8 servings.

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Church Directory

CHURCH OF JESUS CHRIST OF LATTER DAY SAINTS

Bob E. Holbrook, Branch President
1350 E. Knott Street
Vernonia, 429-7151

Sacrament Meeting, Sunday 10 a.m.
Sunday School & Primary 11:20 a.m.

Relief Society, Priesthood and Young Women, Sunday 12:10 p.m.

ASSEMBLY OF GOD

Michael Jackson, Pastor
682 Jefferson
Vernonia, 429-6353

Sunday School 9:45 a.m.
Morning Worship 11:00 a.m.
Evening Service 6:00 p.m.

Women's Bible Study,
1st & 3rd Mon. 7:00 p.m.

Women's Ministry, alt. Wed. 7:00 p.m.

ST. AUGUSTINE (CANTERBURY) EPISCOPAL CHURCH

The Rev. Robert Grafe, Vicar
700 Adams Ave.
Vernonia 429-1860

Sunday Services, 10:00 a.m.

FOUR SQUARE CHURCH

Chris Brush, Pastor
850 Madison Avenue
Vernonia, 429-1103

Sunday Services
Morning Worship 10:30 a.m.

GRACE REFORMED BAPTIST CHURCH

D.J.Dickey, Pastor
Grant & North Streets
Vernonia, 429-1919 or 429-8720

Sunday School, All Ages 9:45 a.m.
Morning Worship 11:00 a.m.
Evening Worship 6:00 p.m.

Wed. Prayer Meeting, 7:00 p.m.

FIRST BAPTIST CHURCH

John Cahill, Pastor
952 Washington Avenue
Vernonia, 429-1161

Sunday School 9:45 a.m.
Morning Worship 11:00 a.m.
Bible Study 6:00 p.m.

Visitation, Monday 7:00 p.m.
Bible Study, Wednesday 7:00 p.m.

VERNONIA EVANGELICAL BIBLE CHURCH

Grant Williams, Pastor
957 State Avenue
Vernonia, 429-8790

Sunday School 9:45 a.m.
Morning Worship 11:00 a.m.
Children's Church w/Nursery
Evening Fellowship 6:00 p.m.
Nursery Care

Prayer Meeting, Wed. 7:00 p.m.
Bible Studies, Wed. 7:00 p.m.

The Churches
of Vernonia
Welcome You

FIRST CHRISTIAN CHURCH

Dick Halaas, Pastor
410 North Street
Vernonia, 429-6522

Sunday School 9:40 a.m.
Morning Worship 11:00 a.m.
Children's and Junior Church
Evening Service 6:00 p.m.

Ladies' Bible Study, Mon. 7:30 p.m.
Women's Fellowship, 2nd & 4th
Wednesdays, 1:30 p.m.

Every Wednesday:
Ladies' Bible Study, 9:15 a.m.
Evening Bible Study, 6:30 p.m.
Choir Practice, 7:30 p.m.

ST. MARY'S CATHOLIC CHURCH

Pastoral Administrator Joan Dotter
Ass't. Administrator Lani Vandehey
960 Missouri Avenue
Vernonia, 429-8841

St. Vincent dePaul Society
Irish Bruers, 429-7201

Mass Schedule
2nd & 4th Sundays

Word & Communion Services
1st & 3rd Sundays at 10:00 a.m.
Holy Day Services 7:00 p.m.
Sacrament of Penance
Schedule by Appointment
Before or After Mass

SEVENTH DAY ADVENTIST

Roger Kruger, Pastor, 397-8883
2nd Ave. and Nehalem St.
Vernonia, 429-1941

Sabbath School 9:15 a.m.
Morning Worship, 11:00 a.m.

Tuesday Prayer, 7:00 p.m.

PRINTING
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429-9410