

Schedule for Furse field office

Ann Richardson, district representative for Rep. Elizabeth Furse, will hold field offices at the following locations on Aug. 13. For an appointment, call Furse's Portland office at 1-800-422-4003, or feel free to drop by.

Vernonia: 12:00 noon-1:00 p.m., Vernonia Public Library.

St. Helens: 9:00-10:00 a.m., Columbia Center, Armstrong Room, 375 S. 18th.

Clatskanie: 2:00-3:00 p.m., Clatskanie City Hall.

Rainier: 3:30-4:30 p.m., Rainier City Hall.

Cooking Corner by Gladys

By Gladys Sharar

In praise of Barbecue, whether it's slow-cooked in the pit or sizzled on the grill, the flavor is irresistible. Once, when a friend was asked if he would teach the secrets of barbecue, he replied, "You mean whatcha do, or whatcha eat?" The distinction was important to my friend. If I was talking about a process, it was one thing, if I was talking about the end results, it was another. The difference, grammatically speaking, is between barbecue as a verb, or as a noun.

For most Americans, barbecue is what you do to red meat, fowl and fish on summer weekends. The process is quick, in keeping with society's pace. But in southern states, barbecue is what you get after 7 to 18 hours of cooking with indirect heat, very low and with lots of patience.

I would like you to try these ribs at your next barbecue.

TOMATO-PEACH BARBECUED RIBS

4-5 lbs. pork ribs, cut into serving-size pieces
1 onion, studded with 2 whole cloves
2 cups chopped, peeled peaches (1 pound)
1 10-3/4 oz. can condensed tomato soup
1 bay leaf
1/2 c. light corn syrup
1/2 c. cider vinegar
1/2 c. packed brown sugar
1/4 c. cooking oil
1 tbs. dry mustard
1 tbs. Worcestershire sauce
1-1/2 tsp. paprika
1/2 tsp. salt
1/2 tsp. garlic powder
1/2 tsp. pepper

Place ribs in a 5-quart Dutch oven or a kettle and add about 2 inches of water. Add onion and bay leaf and bring the water to a boil. Reduce heat, cover and simmer about 1 hour or until the ribs are tender. Drain.

In a covered grill, arrange medium-hot coals around a drip pan. Test for medium heat above the pan. Place the ribs, fat side up, on the preheated grill rack over the drip pan, but not over the coals. Lower the grill hood and cook for 1 hour.

Meanwhile, in a 2-quart saucepan, stir together the peaches, tomato soup, corn syrup, vinegar, brown sugar, cooking oil, dry mustard, Worcestershire sauce, paprika, salt, garlic powder and pepper. Bring mixture to a boil, stirring constantly. Reduce heat and simmer uncovered, about 20 minutes or until the sauce is slightly thickened, stirring occasionally.

After the ribs have grilled for 1 hour, brush them generously with the sauce and grill for 5-10 minutes more, or until well done. Pass the remaining sauce with the ribs.

Maybe it is a sandwich you would like for your barbecue. Here's one to try.

PORK SAUCY SANDWICH

4 lbs. boneless pork shoulder, cut into 1 inch cubes
2 c. water
1 c. catsup
1 c. water
1 med. onion, finely chopped,
1/4 c. vinegar (1/2 cup)
2 tsp. chili powder
1 tbs. Worcestershire sauce
1 tsp. paprika
1 tsp. salt
1/4 tsp. ground red pepper
1/2 tsp. pepper
1/4 tsp. garlic salt
1/2 to 1 tsp. bottled hot pepper sauce
16 toasted hamburger buns, hotdog buns, or cornbread squares

In a large saucepan or Dutch oven, combine pork cubes and 2 cups water. Bring to boiling, then reduce heat. Simmer, covered, for 1 hour.

Meanwhile, in a 2-quart saucepan, combine catsup, 1 cup water, onion, vinegar, Worcestershire sauce, chili powder, salt, paprika, pepper, hot pepper sauce, garlic salt and ground red pepper. Bring to boiling. Reduce heat and simmer, covered, for 1 hour, stirring occasionally.

Drain the pork. Place about 1/4 of the meat at a time in a food processor bowl, cover and process just until the meat is shredded. Return the meat to the pan, then add the sauce. Heat and stir until warmed through.

Spoon the mixture onto the buns or cornbread squares and serve.

If you are looking for a nice summer dessert try this one.

FROZEN ROCKY ROAD

1-1/2 tsp. unflavored gelatin
2 tbs. cold water
3/4 c. milk
1/4 c. sugar
1 c. whipping cream
3-4 tbs. coffee liqueur
1 c. chopped pecans
1 c. tiny marshmallows
1 square unsweetened chocolate, chopped (1 oz.)

In a small bowl, stir together gelatin and cold water; set aside.

In a small saucepan, combine milk, sugar and chocolate. Cook, stirring, over medium-low heat until chocolate melts and mixture is almost bubbly. If flecks of chocolate are visible, beat mixture with a wire whisk or rotary beater to incorporate the chocolate completely.

Stir gelatin into chocolate mixture. Cook and stir over low heat until gelatin dissolves. Cool, then stir in coffee liqueur. Cover and chill until partially set. (Mixture will have the consistency of unbeaten egg whites.)

In a medium bowl, whip cream until soft peaks form (tips curl). Carefully fold the whipped cream into gelatin mixture along with marshmallows and pecans.

Carefully spoon mixture into an 8" x 8" x 2" inch baking pan; cover and freeze for 6-8 hours, or until firm.

To Serve: Let frozen dessert stand at room temperature for 10 minutes. Cut into squares or slices.



Butterfly Renaissance
ADULT FOSTER CARE
185 C Street, Vernonia • 429-5220



Rising River Ranch
Retirement Residence
An Alzheimer's Specialty Home
Licensed • Class-II
LORI & DON FOSTER • OWNERS/MANAGERS
16941 Timber Rd. East • Vernonia, OR 97064 • (503) 429-1152

Vitamins etc.



Mon 10 - 4
Tu-Fri 10-5:30
Sat. 10 - 2

Canning & Pickling Spices

2034 COLUMBIA BOULEVARD
ST. HELENS • 397-4728

Church Directory

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.	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.	CHURCH OF JESUS CHRIST OF LATTER DAY SAINTS Lee Knowlton, 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. ST. MARY'S CATHOLIC CHURCH Fr. Ron Millican Pastoral Administrator Lani Vandehey 960 Missouri Avenue Vernonia, 429-8841 Mass Sundays 10:00 a.m. Reconciliation 9:30-9:45 a.m. or by appointment
ASSEMBLY OF GOD Michael Jackson, Pastor 662 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, Alternate Wed. 7:00 p.m.	VERNONIA EVANGELICAL BIBLE CHURCH Grant Williams, Pastor 957 State Avenue Vernonia, 429-6790 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.	SEVENTH DAY ADVENTIST Roger Kruger, Pastor, 397-6883 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.
FOURSQUARE CHURCH Pastor Paul Pastor 850 Madison Avenue Vernonia, 429-1103 Sunday Services Morning Worship 10:30 a.m. Wednesday Service 7:00 p.m.	ST. AUGUSTINE (CANTERBURY) EPISCOPAL CHURCH The Rev. Robert Grafe, Vicar 960 Missouri Vernonia 429-3700 Sunday Services, 10:00 a.m.	

The Churches of Vernonia Welcome You

Sunday Services, 10:00 a.m.