

Columbia County
United Way exceeds
campaign goal

Through Dec. 20, United Way of Columbia County has received \$235,897 in pledges and cash, 2.6 percent above the 1996 campaign goal of \$230,000, according to executive director Suzanne Arnits.

"This represents a 5.5 percent increase over the 1995 campaign total of \$223,500," Arnits said, "and we have one major employee campaign, plus a number of other reliable revenue sources yet to report. As in previous years, I expect to have the final tally in late January," she added.

"The volunteers, donors, employers and agencies have done an incredible job toward making this year's campaign such a success, said 1997 Volunteer Campaign Chair Sandy Goff. "I can't thank everyone enough for their support."

Donations are being accepted through January. Agency requests for a United Way grant are due in late January. Send contributions to United Way of Columbia County, 71762 Columbia River Hwy, Suite 6, Rainier 97048, or call 503-556-3614.

Cooking Corner by Gladys

By Gladys Sharar

SOUPS

Soups have seven virtues:
They satisfy hunger and
They don't make you thirsty.
They help you sleep and
Aid digestion.
They never tease and
Always please; and
Put color in its place
On each face.

Aragon Proverb

The long, cold, dark days of January are just the days for a good soup simmering on the stove to lift your spirits and tantalize your taste buds.

PORK AND PARSNIP SOUP

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| 2 tbs. shortening | 6 c. water |
| 4 tbs. butter | 2 onions, peeled and sliced |
| 4 tsps. salt | 1/4 tsp. paprika |
| 1/4 c. white rice, uncooked | 2 eggs, beaten |
| 1 tbs. vinegar | 1/2 c. sour cream |
| 2 med. carrots, peeled and sliced | |
| 1 large or 2 med. parsnips, peeled and sliced | |
| 1-1/4 lbs. pork shoulder, cut in 1" cubes | |
| white pepper to taste | snipped parsley |

In a large soup pot, brown pork cubes on all sides in shortening. Add water and bring to a boil, simmer for 1 hour. Skim off any foam that develops.

In a skillet, melt butter, sauté onions until golden; set aside.

Add salt, paprika, pepper, carrots, rice, parsnip and onions to soup. Bring to a boil again, reduce heat and simmer, covered, for 1/2 hour or until meat and vegetables are tender.

In a small bowl, beat eggs. Slowly add egg mixture to hot soup, stirring well. Remove soup from heat. Beat together the sour cream and vinegar and stir into hot soup. Ladle into bowls and garnish with snipped parsley.

Serves 6

SPLIT PEA SOUP

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| 2 c. green split peas | 2 qts. water |
| 2-3 lbs. ham hocks | 1 large carrot, cut in chunks |
| 1 lg. onion, chopped | 2 stalks celery, chopped |
| 1 bay leaf | 10 peppercorns |
| 4-8 sprigs parsley | 1 clove garlic, smashed |
| 1 tsp. thyme | 1 tsp. salt, 1/2 tsp. pepper |
| 1 lg. leek, white and part of green, cut up (optional) | |

Soak peas in water overnight or for at least 8 hours. Add ham hocks and bring to a boil. Skim off foam and add carrots, onion, celery, leek, bay leaf, peppercorns, parsley, garlic, thyme, salt and pepper. Simmer, covered, over low heat until ham and peas are very tender, at least 3 hours. Cool slightly. Remove ham hocks, discard skin and bones; chop meat and return to pot.

Optional: At this point I add 1 cup cream.
Reheat and serve in bowls.

FRENCH ONION SOUP

In response to a request, here is a basic French onion soup, plus two variations for different occasions.

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| 6 large yellow onions, peeled and thinly sliced | |
| 2 tbs. butter | 1 tbs. olive oil |
| 1 tsp. salt | 1/2 tsp. sugar |
| 6 c. beef stock | 1/3 c. dry white wine |
| freshly ground black pepper | |

Sauté onions in the butter and oil, in a large, heavy pan until limp. Add salt and sugar and stir well; cover pan and cook slowly for 15 minutes, stirring occasionally. Uncover pan, turn up heat and cook, stirring, until onions are an even golden brown, about 15 minutes.

Add beef stock and wine and simmer, partially covered for 30 minutes. Taste; add more salt if needed. Add pepper to taste.

Ladle into warm bowls and serve at once.

GRATINEED FRENCH ONION SOUP

Preheat oven to 325 degrees

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| 1 recipe FRENCH ONION SOUP | 2 tsp. olive oil |
| 6 slices French bread | 6 ovenproof soup bowls |
| 1 lb. gruyere, Swiss or parmesan cheese | |

On top of stove, heat French Onion Soup to just below boiling. Grate cheese; set aside. Place bread on a cookie sheet. Brush tops with olive oil and place in oven. Bake for about 15 minutes. Turn and brush with olive oil and bake for another 15 minutes. When bread is completely dry and lightly browned remove from oven. Increase heat to 375 degrees.

Ladle hot soup into bowls. Top with toasted bread and cover with grated cheese. Place in hot oven and bake for 15 minutes or until cheese is completely melted. You may turn on the broiler for a few minutes if you wish.

Serve at once.

SOUFFLED FRENCH ONION SOUP

This dish has great eye-appeal and is good to serve for an elegant occasion.

Preheat oven to 325 degrees.

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| 1 recipe FRENCH ONION SOUP | |
| 2 tsps. olive oil | 6 slices French bread |
| 4 tbs. flour | 4 tbs. butter |
| 1/2 tsp. salt | 1-1/2 c. milk |
| 4 egg whites | dash of cream of tartar |
| fresh ground pepper | |
| 3/4 c. Gruyere or Swiss cheese, shredded | |
| 2 tbs. parmesan cheese, freshly grated | |

1 large ovenproof soup tureen or 6 individual, deep, ovenproof soup bowls

Bring soup to boil, reduce heat to simmer.

Place French bread on a cookie sheet. Brush tops with olive oil and place in oven. Bake for 15 minutes. Turn, brush with olive oil and bake again for 15 minutes.

While soup is simmering, melt butter and blend in flour. Stir for a couple of minutes and slowly add milk. Cook, stirring constantly, until thickened. Add 1/2 tsp. salt and pepper and 3/4 c. cheese; stir until well blended and cheese melts. Set aside.

Beat egg whites until foamy, add cream of tartar and dash of salt. Beat until stiff; fold in cheese mixture.

Pour hot soup into tureen or individual bowls. Top with toasted French bread and carefully spread soufflé mixture over bread so it touches the sides of the dish. Sprinkle with 2 tbs. parmesan cheese. Bake for 10 minutes or until top is puffed and golden. Serve at once.

Church Directory

FIRST CHRISTIAN CHURCH

Joel Stith, Pastor
410 North Street
Vernonia, 429-6522

Sunday School 9:40 a.m.
Morning Worship 11:00 a.m.
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.

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.

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.

GRACE REFORMED BAPTIST
CHURCH

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

Sunday School 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, 429-6790

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.

*The Churches
of Vernonia
Welcome You*

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

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.

ST. AUGUSTINE (CANTERBURY)
EPISCOPAL CHURCH

The Rev. Robert Grafe, Vicar
960 Missouri
Vernonia 429-3700

Sunday Services, 10:00 a.m.