

Cooking Corner by Gladys

Women's Aglow changes dates

By Gladys Sharar

Would you like to learn to live in victory? If you, or those you love, need practical ideas or help to become a winner in current trials and battles, be sure to attend Women's Aglow, Tuesday, October 21, said spokesperson Pam Greene.

Glenna Fissell, Aglow's Area Board VP, will share how to battle the darkness in our lives and be victorious. Fissell, a sensitive, gifted teacher, has spoken on TV and radio, and at conferences in many states and countries. Her mix of wisdom, discernment, laughter and tenderness has touched many hearts.

Aglow is a unique group... by women and for women, with an emphasis on caring hearts, supportive friendships and women with hope, despite the problems of life.

Starting this month, Aglow meets on the third Tuesday of each month instead of the fourth Monday.

"Bring a friend, you'll be glad you came," said Sandy Welch. "We welcome all ladies 13 and older to an evening of good food, fun, fellowship and music. These are special times and you will leave refreshed and victorious."

STALLING FOR FALL

I love this quiet month we call October
When nature paints the hills with red and gold
And the busy growing season of the summer
Is winding down and finally placed on hold.

I like to see the piles of yellow pumpkins
When the bounty of the year is gathered in
And know the inner joy of tasks completed
As apples and potatoes fill the bin.

I need this little pause between the seasons
To unbend before I set another goal
To feel as peaceful as the sleeping garden
This time of respite for the earth and soul!

Shirley A. Harvey

As we say good-bye to summer this month, say hello to Autumn. Along comes all those vegetables and fruits we have been waiting for, such as apples, pears, cranberries, parsnips, sweet potatoes, winter squash, cabbage, pumpkin, and on, and on...

TWICE-BAKED SWEET POTATOES

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|---------------------------|-----------------------|
| 6 lg. sweet potatoes | 1/4 c. orange juice |
| 6 tbs. margarine | 1/4 c. flour |
| 1/4 c. packed brown sugar | 1/4 tsp. cinnamon |
| 1/4 tsp. ginger | 1/4 c. chopped pecans |

Pierce potatoes with a fork. Bake at 375° for 40 to 60 minutes, or until tender. Allow potatoes to cool to the touch. Cut potatoes in half lengthwise; carefully scoop out pulp, leaving a 1/4-inch shell. Place pulp in a large bowl. Add orange juice. Melt 3 tbs. margarine; add to pulp and beat until smooth. Stuff potato shells with pulp mixture. Place in ungreased 15 x 10-inch baking pan.

In a small bowl, combine flour, brown sugar, cinnamon and ginger. Cut in remaining margarine until crumbly. Stir in pecans. Sprinkle over potatoes.

Bake at 350° for 20 to 25 minutes or until golden and heated through.

ZESTY HOMEMADE HORSERADISH SAUCE

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| 1/2 c. half and half cream | 1/4 c. vinegar |
| 1 tbs. brown sugar | 2 tsps. prepared mustard |
| 1 tsp. salt | 1/4 tsp. pepper |
| 1 c. chopped, peeled, horseradish root | |

Place all ingredients in a blender container; process until fine. Transfer to a saucepan. Cook and stir over low heat until heated through; do not boil. Store in refrigerator.

Makes about 1-1/3 cups.

CREAMY NOODLES AND CABBAGE

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| 6 tbs. margarine | 1 tbs. flour |
| 2 c. light cream | 1 med. onion, chopped |
| 1/4 tsp. each, salt & pepper | |
| 3/4 c. crumbled, cooked bacon | |
| 1 c. [4 oz.] shredded Parmesan cheese | |
| 1 pkg. [12 oz.] noodles, cooked & drained | |
| 1 small head cabbage, chopped [about 1 lb.] | |

In a Dutch oven, melt margarine; add cabbage, onion, salt and pepper. Cook and stir until vegetables are crisp-tender, about 10 minutes. Combine cream and flour, add to vegetables; bring to a boil and boil for 1 minute. Stir in noodles and Parmesan cheese; mix well. Pour into serving dish and sprinkle with bacon.

PRUNE CAKE

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| 1-1/2 c. sugar | 1 c. salad oil |
| 3 eggs | 2 c. flour |
| 1 tsp. salt | 1 tsp. soda |
| 1 tsp. cinnamon | 1 c. buttermilk |
| 1 tsp. vanilla | 1 c. chopped nuts |
| 1c. cooked prunes, chopped | |

Mix sugar, oil and eggs. Sift flour, salt, baking soda and cinnamon. Add alternately with buttermilk. Stir in nuts and prunes, then vanilla. Bake in greased 9 x 13-inch pan for 40 minutes at 350°.

Leave in pan and cool slightly before adding sauce.

Sauce for Prune Cake

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| 1/2 c. buttermilk | 1/2 tsp. baking soda |
| 1 c. sugar | 1/2 c. butter or margarine |
| 1 tb. dark corn syrup | 1 tsp. vanilla |

Start cooking sauce about 10 minutes before cake is finished. Cook in the top of a double boiler, over boiling water, for 7 minutes.

Cool both cake and sauce for about 5 minutes, then pour sauce over cake. Sauce will soak into cake in a little while.

APPLE BREAD

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| 3 c. flour | 2 tsps. cinnamon |
| 1 tsp. baking soda | 1/2 tsp. baking powder |
| 1/2 tsp. salt | 1/2 c. vegetable oil |
| 2 c. sugar | 2 eggs, beaten |
| 1/2 tsp. vanilla | 1 c. broken walnuts |
| 2 c. coarsely chopped peeled apples | |

In a large bowl, combine flour, cinnamon, baking soda, baking powder and salt. Set aside. Combine oil, sugar, eggs, vanilla and apples; stir into dry ingredients. Add walnuts. Divide mixture between two greased 8 x 4 x 2-inch loaf pans. Bake at 350° for 40 to 45 minutes or until breads test done. Cool for 10 minutes on wire rack before removing from pans.

APPLE PECAN COFFEE CAKE

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| 1/2 c. shortening | 1/2 c. butter, softened |
| 1-1/2 c. sugar | 2 eggs |
| 3 c. flour | 2 tsps. baking powder |
| 1 tsp. baking soda | 1/4 tsp. salt |
| 1 c. buttermilk | |
| 2 med. apples, peeled and thinly sliced | |

In a mixing bowl, cream shortening and butter. Add sugar gradually, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk. Spoon half of batter into two greased and floured 9-inch cake pans. Arrange apple slices over batter; top with remaining batter. Prepare topping.

Topping

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| 1/2 c. flour | 1/2 c. sugar |
| 1-1/2 tsps. cinnamon | 3 tbs. butter |
| 1/2 c. coarsely chopped pecans | |

Combine flour, sugar and cinnamon. Cut in butter; stir in pecans. Sprinkle evenly over cake batter. Bake at 350° for 45 minutes or until cake tests done with a wooden pick.

Church Directory

FIRST CHRISTIAN CHURCH

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

Sunday School 9:30 a.m.
Morning Worship 11:00 a.m.
Evening Service 6:30 p.m.

Every Wednesday:
Ladies' Bible Study, 9:15 a.m.
Children's Choir 3:00 p.m.
Family Bible Study, 6:30 p.m.

Women's Fellowship, 2nd & 4th
Wednesdays, 1:30 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.
Children's Sunday School

Thursday Service 7:00 p.m.
Youth Ministry
Value Builders for Kids

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.

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.

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

*The Churches
of Vernonia
Welcome You*

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.

GRACE REFORMED BAPTIST
CHURCH

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

Sunday School 10:00 a.m.
Adult Prayer Hour 10:00 a.m.
Morning Worship 11:00 a.m.
Afternoon Worship 2:00 p.m.

Wed. Bible Study, 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.

ST. AUGUSTINE (CANTERBURY)
EPISCOPAL CHURCH

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

Sunday Services, 9:30 a.m.