

Gallery showing new Burkett work

The work of Vernonia photographer Christopher Burkett will be featured at Photographic Image Gallery on First Thursday, May 7, 6:00-9:00 p.m.

The latest images by Burkett, a renowned master of Cibachrome printing, will be on display. There will also be a selection of autographed posters available.

The gallery is located at 240 Southwest First, in Portland.

Church Bulletin Bloopers

Scouts are saving aluminum cans, bottles, and other items to be recycled. Proceeds will be used to cripple children.

Cookin' with Gladys

By Gladys Sharar

Signs of Spring

The robin's sweetly sung refrain, announces that it's spring again. As winter's dark and somber hue, gives way to skies of brilliant blue.

While underneath my windowsill, a single perfect daffodil unfurls its petals in the sun in celebration spring's begun... The endless pageant of rebirth, renews the beauty of the earth.

By Ruth Poynor

Like everyone else, I look forward to spring every year. To start it off right, here are a couple of hot stir fry salads you can enjoy with a dish of rice and a warm dinner roll.

STIR-FRIED PORK AND CRISP GREEN SALAD

6 cups escarole	6 cups spinach leaves
2/3 c. cider vinegar	8 tsp. honey
1 lb. lean boneless pork loin	4 tsp. cornstarch
1 c. chicken broth	2 tsp. dijon mustard
1/2 tsp. dry thyme leaves	2 tbs. salad oil
2 lg. onions, chopped	
2 medium apples, cored and thinly sliced	
salt and pepper to taste	

Rinse and crisp spinach, cut into bite-sized pieces. Divide spinach and escarole evenly between four dinner plates.

In a small bowl, mix vinegar, honey and apples. Toss to coat apples; lift slices with a slotted spoon and scatter on salad greens. Add cornstarch, broth, mustard and thyme to the vinegar mixture; blend well.

Trim fat from pork. Cut meat into paper-thin strips about 1/2 x 3 inches. Place a wok or 10- to 12-inch frying pan over high heat; when hot, add oil and tilt pan to coat. Add onions and pork; stir-fry until pork is lightly browned, about two minutes. Push meat to one side of pan; add vinegar mixture and stir meat into sauce.

Spoon everything equally over salad greens. Add salt and pepper to taste.

STIR-FRIED SPICY LAMB SALAD

2 tbs. salad oil	2 tsp. minced garlic
1 c. sliced mushrooms	1-1/2 c. cherry tomatoes
1 lb. lean boneless lamb	
8 c. finely-shredded iceberg lettuce	
4 lg. iceberg lettuce leaves, rinsed and crisped	
4 tbs. thinly-shredded fresh mint leaves, or chopped fresh cilantro	

Chili Dressing (recipe follows)

Place one lettuce leaf on each of four dinner plates. Mound shredded lettuce and mushrooms equally on each leaf.

Trim fat from lamb; cut meat into paper-thin strips about 1/2 x 3 inches. Place a wok or 10- to 12- inch frying pan over high heat; when hot, add oil and tilt pan to coat. Add garlic and lamb, stir fry until lightly browned, about two minutes. Push meat to one side of pan; add dressing and stir until hot. Stir meat into dressing and spoon equally onto lettuce and mushrooms. Top with cherry tomatoes that have been stemmed and washed. Sprinkle with mint leaves or cilantro.

Chili Dressing:

Mix 4 tsp. cornstarch with 2 tsp. sugar. Stir in 1 cup water or chicken or beef broth, 4 tbs. sherry or cider vinegar, 4 tbs. soy sauce and 1/2 tsp. crushed dried hot red chilis.

Spoon everything equally over salad greens.

Serves 4

Here is a dessert from Micky Fife that will please the whole family at your Easter dinner.

A SPECIAL CHOCOLATE PIE

1/2 c. honey	one baked pie shell
12 oz. chocolate chips	
8 oz. cream cheese, room temperature	
1 pint strawberries, or enough to cover top of pie	

Melt 3/4 of chocolate chips with the honey, over warm water. Stir into softened cream cheese and pour into cooked pie shell. Arrange fresh strawberries, bottom side up, on top of pie. Melt remaining chocolate chips with a tablespoon or two of milk; drizzle over strawberries.

Chill in refrigerator for several hours.

DANISH PUDDING

This is from Joy Yates of Seaside.

1 c. butter	1-3/4 c. sugar
3 eggs, slightly beaten	1-1/2 tsp. baking soda
1 c. buttermilk	3 c. flour
1 tsp. salt	1 tb. orange juice
1 c. sugar	1 c. chopped pecans
1-1/4 c. orange juice	
1 pkg (7-1/2 oz.) chopped dates	

Heat oven to 350°. Grease a 10-inch tube pan. Cream butter and sugar together; add eggs. Add baking soda to buttermilk and stir. Add flour and buttermilk alternately to creamed mixture; add salt, orange juice, dates and nuts. Pour into prepared pan. Bake for about one hour. Let cool 10 minutes; remove from pan while cake is hot.

Mix orange juice and 1 c. sugar until sugar is thoroughly dissolved; pour over cake. Serve with orange sauce, topped with whipped cream.

ORANGE SAUCE:

1/2 c. sugar	1 tb. cornstarch
1/2 tsp. salt	1 c. orange juice
2 tbs. butter	2 tbs. lemon juice
1 egg yolk, beaten	

Combine and cook until slightly thickened. Serves 12.



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Jamboree theme ideas due soon

Do you have a good idea for a theme for the 1998 Vernonia Friendship Jamboree?

If you have, and if that idea is selected for Jamboree, it will win you a \$50 U.S. Savings Bond from the Vernonia Chamber of Commerce.

Write your idea down and send it, with your name and phone number, to:

Vernonia Chamber of Commerce
P.O. Box 7
Vernonia, OR 97064

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.

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.

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.

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.

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.

VERNONIA FOURSQUARE CHURCH

Pastor Paul Pastor
850 Madison Avenue
Vernonia, 429-1103

Sunday Worship Services 10:30 a.m.
Children's Sunday School

Wednesdays 7:00 p.m.
Evening Service
Youth Ministry
Children's Ministry
Nursery Available

Men's Ministry 7:45 a.m.
3rd Saturday, each month

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