

Recipe changes for county fair baking contest

Errors in the Columbia County Fair Exhibitors Handbook will create a sour taste for entrants in the Baked Goods Division of the Fair, unless they make the following corrections in the County Fair Baking Contest:

1. The Honey of a White Cake Recipe is to be used for the contest rather than the Oregon Potato Cake recipe.
2. The Lemony Cake Filling Recipe uses 3/4 cup of mild flavored honey.
3. The recipe for the Cake Frosting is incomplete and should be as follows:

- 1 cup milk
- 2 tbl. cornstarch
- 1 cup granulated sugar
- 1/2 cup butter
- 1/2 cup shortening
- 1/2 tsp. vanilla
- 1/2 tsp. almond extract
- 1/4 tsp. salt

Combine milk and cornstarch in saucepan and cook over medium heat until thickened. Remove mixture from heat and cool. Combine sugar, shortening, butter, vanilla, almond extract, and salt, and add to cornstarch mixture; cream until smooth. When assembling cake, spread filling on bottom cake layer, add top layer, and frost.

Call the Fair Office at 397-4231 for more information.

Cookin' with Gladys

By Gladys Sharar

July brings on barbecues and picnics, so make a nice salad to serve with your favorite meat. Enjoy either of these salads.

BEAN SALAD WITH SALSA

- 1/3 c. green onions, sliced
- 1/3 c. French or Italian dressing
- 1 (8 oz) can whole kernel corn, drained
- 1/2 c. jicama, peeled and chopped, or water chestnuts
- 3 (15-16 oz) cans beans (red kidney, garbanzo, black or combination), rinsed and drained

In a large bowl, combine beans, corn, jicama or water chestnuts, and onions.

For the dressing, combine salsa with French or Italian dressing. Pour over vegetables and toss gently to coat. Cover and refrigerate 2 to 24 hours. Toss before serving.

MEXICAN COLESLAW

- 1 c. oil
- 1/8 tsp. garlic salt
- 1/8 tsp. black pepper
- 6 stalks celery, sliced
- 1 head cabbage, shredded
- 1 c. garlic flavored wine vinegar
- 2 (15 oz.) cans kidney beans, rinsed and drained
- 1 tsp. salt
- dash red pepper
- 1 tb. sugar
- 1 bunch green onions, minced
- 1 green bell pepper, minced

Combine kidney beans with oil, vinegar, salt, pepper, garlic salt, sugar and red pepper; set aside.

In large bowl, toss cabbage, celery, green pepper and green onions. Stir in kidney bean mixture and chill; stirring once or twice.

Welcome Back, Pastor Grant!
From your Church Family

TEX-MEX TURKEY AND RICE SALAD

- 1 tb. oil
- 1 tsp. chili powder
- 1 tsp. ground cumin
- 2 c. cooked rice
- 1/2 tsp. hot pepper sauce
- 1/2 c. red bell pepper, diced
- 1/2 c. frozen corn kernels, thawed
- 1-1/2 c. turkey or chicken, cooked and shredded
- 1 tb. water
- 1 tsp. dried oregano
- 1/2 c. celery, diced
- 2 tbs. cilantro, chopped
- 12-16 Boston lettuce leaves

Mix turkey or chicken, rice, corn, celery and red pepper in a two-quart bowl. In a small bowl, combine cumin, chili powder, oregano, oil, water, hot pepper sauce and chopped cilantro. Pour over turkey or chicken mixture and toss until well combined. Chill at least four hours or overnight. Stir well before serving; adjust seasonings and hot sauce.

To serve: arrange lettuce leaves on a serving platter. (If desired, warm salad in microwave oven on medium power.) Spoon salad into center of platter.

FROZEN STRAWBERRY MARGARITA PIE

Crust:

- 1/3 c. butter, melted
- 1 c. finely-crushed pretzels
- 3 tbs. sugar

Filling:

- 1/2 c. water
- 1/4 c. orange juice
- 3 c. strawberries, hulled (reserve 4)
- 2 (1/4 oz.) envelopes unflavored gelatin
- 1 c. frozen lite whipped topping, thawed
- 1 (6 oz.) can frozen limeade concentrate, slightly thawed
- 1/2 c. sugar
- 1 c. strawberry lowfat yogurt

Heat oven to 350°. In a medium bowl combine all crust ingredients. Press onto bottom and up sides of a 9-inch pie pan. Bake for 8 to 10 minutes or until lightly browned. Cool completely.

Meanwhile, in a small saucepan sprinkle gelatin over water; let stand 5 minutes to soften. Cook over medium heat until gelatin is dissolved (1 to 2 minutes). In food processor bowl or a 5-cup blender container, puree strawberries. Add gelatin mixture, sugar, orange juice, yogurt and limeade. Process until well mixed. Cover; refrigerate until mixture mounds when dropped from spoon, about 45 to 60 minutes. Spoon into prepared crust. Freeze until firm (6 hours or overnight).

Garnish pie with strawberry slices and whipped topping. Let stand at room temperature 20 to 30 minutes before serving.

LUSCIOUS BERRIES WITH CUSTARD SAUCE

- 4 egg yolks
- 2 tsp. vanilla
- 1-1/2 c. whipping cream
- Fresh raspberries, strawberries and blueberries
- 1/2 c. sugar
- 1 tb. cornstarch

In a 2-quart saucepan cook whipping cream over medium heat until it just comes to a boil (6 to 8 minutes). Remove from heat.

Meanwhile, in a small bowl combine sugar and cornstarch; set aside. In medium bowl with wire whisk, stir egg yolks until creamy. Add sugar mixture and stir until very smooth. Gradually whisk hot whipping cream into beaten egg yolk mixture. Return to saucepan; stir in vanilla. Cook over medium heat, stirring constantly, until custard is thick enough to coat back of a metal spoon (3 to 4 minutes). (Do not boil because egg yolks will curdle.)

Serve warm or cool over fresh berries. Makes about 2 cups, should yield 8 servings.

HOT FUDGE SUNDAE CAKE

- 1 pkg. fudge cake mix
- 1/2 gallon brick vanilla ice cream
- Fudge Sauce:**
- 1-3/4 c. sugar
- whipped cream
- 1-1/2 tsp. vanilla extract
- 1 can (12 oz.) evaporated milk
- maraschino cherries for garnish
- 4 squares (1 oz. each) unsweetened chocolate
- 1/4 tsp. salt
- 1/4 c. butter or margarine

Preheat oven to 350°. Grease and flour a 13x9x2-inch pan. Prepare, bake and cool cake following package directions.

Remove cake from pan. Split cake in half horizontally. Place bottom layer back in pan. Cut ice cream into even slices and place evenly over bottom cake layer, using all the ice cream. Place remaining cake layer over ice cream. Cover and freeze.

Sauce:

Combine evaporated milk and sugar in medium saucepan. Stir constantly on medium heat until mixture comes to a rolling boil. Boil and stir for one minute. Add unsweetened chocolate and stir until melted. Beat over heat until smooth. Remove from heat; stir in butter, vanilla extract and salt.

Cut cake into serving squares. Spoon hot fudge sauce on top of each cake square. Top with whipped cream and garnish with maraschino cherry.

Church Directory

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.

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.

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 Grate, Vicar
960 Missouri
Vernonia 429-3700

Sunday Services, 9:30 a.m.

GRACE REFORMED BAPTIST CHURCH

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

Sunday Services: Adult Prayer &
Children's Sunday School 10:00 a.m.
Morning Worship 11:00 a.m.
Afternoon Worship 2:00 p.m.

Tuesday Service:
All Family Bible Study, 7:30 p.m.

Every Second Sunday, the 2:00 p.m.
Worship is replaced by a Fellowship
Meal following the 11 a.m. service.

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.

*You are Invited to
Worship with us*

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

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

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.