

### VPD, VVAA sponsor child safety program

A child safety program will be presented Feb. 19 by the Vernonia Police Department and the Vernonia Volunteer Ambulance Association.

Parents are invited to bring their children to "KID CARE ID" to be photographed and fingerprinted. The fingerprints and photographs will be placed in a packet and given to parents for safekeeping. The KID CARE ID packet is designed to help you in the event your child should become missing.

This free child safety program will be conducted between 9:00 a.m. and 1:00 p.m., at the Vernonia Rural Fire District station, 555 E. Bridge Street.

"There are enough packets to fingerprint 150 children," said Vernonia Chief of Police Jim Walters, "we look forward to seeing you there."

We are praying for you.



Assembly of God

662 Jefferson Avenue  
Vernonia, Oregon  
429-6353

Mike Jackson - Pastor

### Cookin with Gladys

By Gladys Sharar

It seems like everyone's raving about the quick and simple yet sophisticated dishes, of late. One thing to remember, a good dish is all in the looks. Take a little time to make it look appealing.

#### HAM AND POTATO AU GRATIN

3 tbsp. butter or margarine	3 tbsp. flour
2 cups flour	1 1/2 cups shredded cheddar cheese
1 tbsp. Dijon mustard	
1 pkg. (24 oz.) frozen shredded hash browns	2 cups ham cut in thin strips
1 pkg. frozen shopped spinach, thawed and drained	

Preheat oven to 350 degrees.

Melt butter in large saucepan over medium heat; stir in flour, add milk, then cook and stir until bubbly. Cook one minute more. Remove from heat. Stir in cheese and mustard; set aside.

Place 1/2 of ham into ungreased medium casserole. Top ham with 1/2 of potatoes and 1/2 of milk mixture. Spoon spinach over top. Repeat layers with remaining ham, potatoes and milk mixture.

Bake uncovered 30 minutes or until hot throughout. Serve with fresh fruit on the side, and a sprig of parsley on top of each serving. Makes 8 servings.

#### ZESTY ITALIAN STUFFED PEPPERS

3 bell peppers (green, red or yellow)	1 lb. lean ground beef
1 1/3 cups French Fried Onions, divided	1 tbsp. hot pepper sauce
1/2 cup uncooked instant rice	1/4 cup sliced ripe olives
	1 cup mozzarella cheese
	1 jar (14 oz.) spaghetti sauce

Preheat oven to 400 degrees.

People who do not read  
lose as much  
as people who can not.

Cut bell peppers in half lengthwise through stems; discard seeds. Place pepper halves, cut side up in a 2-quart shallow baking dish; set aside.

Place beef in a large microwave-safe bowl. Microwave on high 5 minutes or until meat is browned, stirring once. Drain, stir in spaghetti sauce, 2/3 cup French Fried Onions, hot pepper sauce, rice and olives. Spoon evenly into bell pepper halves. Cover loosely with foil.

Bake 35 minutes or until bell peppers are tender. Uncover, sprinkle with cheese and remaining 2/3 cup onions. Bake 1 minute or until onions are golden.

PREP time: 10 minutes. COOK time: 40 minutes. Makes 6 servings.

#### SPAGHETTI-SAUCE CASSEROLE

2 1/2 oz. (3/4 cup) uncooked rotini macaroni	1/2 cup chopped onion
3 tbsp. chopped green bell pepper	1 tbsp. margarine or butter
1 oz. (1/4 cup) shredded colby cheese	1/2 cup chunky-style spaghetti sauce
2 tbsp. sour cream	2 1/2-oz. jar sliced mushrooms, drained
1 cup frozen imitation crab, thawed, cut into 1-inch pieces.	

You may use a firm-textured fish, crab, lobster, scallops or shrimp.

Heat oven to 350 degrees. Butter a 2-quart shallow casserole. Cook macaroni as directed on package; drain and set aside.

In a small skillet over medium heat, cook onions and green pepper in margarine 3 to 5 minutes or until tender. In buttered casserole, combine macaroni, cooked vegetables, half of cheese and remaining ingredients. Bake for 20 to 30 minutes or until thoroughly heated. Sprinkle with remaining cheese. This only makes 3 servings, so double for more servings. Ready in 45 minutes. Serve with bread sticks and a tossed salad for any seafood lover. I made it with shrimp - very good!

#### PORK CHOPS O'BRIEN

1 tbsp. vegetable oil	6 pork chops
Seasoned salt	1 can condensed cream of celery soup
1/2 cup milk	1/2 cup sour cream
1/4 tsp black pepper	1 bag (24 oz) frozen hash brown potatoes, thawed
1 cup shredded cheddar cheese	
1 can French Fried Onions	

Preheat oven to 350 degrees. In a large skillet, heat oil. Brown pork chops on both sides; drain. Sprinkle chops with seasoned salt; set aside. In a large bowl, combine soup, milk, sour cream, pepper and 1/2 tsp. seasoned salt. Stir in potatoes, 1/2 cup cheese and 1/2 can French Fried Onions. Spoon mixture into a 9 x 13-inch baking dish; arrange pork chops on top. Bake, covered, for 35 to 40 minutes. Top chops with remaining cheese and onions; bake uncovered 5 minutes more. While this is cooking, bake potatoes in microwave and fix a green salad; you'll have dinner in less than an hour. Makes 6 servings.

#### MACADAMIA CREAM CUSTARD

This recipe was sent to me from Sharon Tyler. She says the toasted macadamia nuts add a touch of tropical magic to an easy but incredibly rich custard.

1 cup toasted chopped macadamia nuts	3 cups half and half
4 eggs, room temperature	3 egg yolks, room temperature
2/3 cup packed brown sugar	1 1/2 tsp. vanilla

Set aside a 1-1/2 to 2 quart baking dish. Preheat oven to 325 degrees. In a medium saucepan, combine 1 cup macadamia nuts and half and half. Cook over medium heat, stirring frequently, until mixture comes to a boil. Pour into a blender. Begin on lowest speed and gradually increase speed to medium. Process at medium speed 1 minute; set aside. In a large mixer bowl, beat eggs and egg yolks and brown sugar until thick and pale. With mixer running at low speed, gradually add hot nut mixture. Mix only until combined; do not allow mixture to foam. Line fine sieve with 4 layers of cheesecloth. Strain egg mixture through lined sieve into baking dish. Stir in vanilla. Set dish in a baking pan. Pour hot water into pan to come halfway up side of dish. Bake 35 minutes or until a knife inserted in center of custard comes out clean. Cool completely on a rack; cover and refrigerate at least 4 hours. Prepare whipped cream by using 1 cup whipping cream, 1 to 3 tbsps of powdered sugar and 2 tsp of Grand Marnier or Kahlua. Whip until stiff. Serve on each helping along with additional chopped macadamia nuts.

My husband (Jerry Sharar) is getting this dessert with his Valentine dinner!

### Church Directory

#### VERNONIA COMMUNITY 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.

#### 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 9:45 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.

#### FIRST CHRISTIAN CHURCH

Joel Stith, Pastor  
410 North St., 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.

#### ST. MARY'S CATHOLIC CHURCH

Fr. Tim Mockaitis, Priest-Moderator  
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, 9:30 a.m.

#### VERNONIA FOURSQUARE CHURCH

Pastor Paul Pastor  
850 Madison Avenue  
Vernonia, 429-1103

Sunday Worship Service: 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

#### 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.

#### NEHALEM VALLEY BIBLE CHURCH

Jerry James, Pastor  
500 California Ave  
Vernonia, 429-5378

Sunday School 10:00 a.m.  
Morning Worship 11:00 a.m.  
Wednesday Service 7:00 p.m.

#### FIRST BAPTIST CHURCH

John Cahill, Pastor  
359 "A" Street  
Vernonia, 429-1161

Sunday School 9:45 a.m.  
Morning Worship 11:00 a.m.

Evening Worship  
Saturday, 6:00 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.