

COPY & FAX SERVICE
The INDEPENDENT
 725 Bridge Street, Vernonia
 429-9410

Thank
 God!



Assembly of God
 662 Jefferson Avenue
 Vernonia, Oregon
 429-7058
 Mike Jackson - Pastor

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Cookin with Gladys

By Gladys Sharar

A TASTE OF MEXICO

Mexican food is fiesta food – casual, colorful, distinctive and fun. I hope you enjoy discovering the rich culinary traditions of our neighboring country. Their foods are built upon staples such as corn, tortillas, beans and chiles. The roots of American southwestern cooking can be traced back to the pre-Hispanic area of Mexico

CREPES ENSEÑADA

Crepes

- 12 thin slices ham
- 1 lb. jack cheese, cut into 1/2" sticks
- 1 can green chiles, whole, cut into 1/4" strips
- 12 flour tortillas
- Paprika

Curls for Jamboree Grand Marshalls

The theme for the 2000 Vernonia Friendship Jamboree is "Full Steam Ahead into the New Millennium."

The Jamboree T-shirts will incorporate a cartoon of the "Oregon-American Shay #102 Steam Engine" designed by local artist and cartoonist John McLean, and will be available soon at local establishments. Bob and Betty Curl are the Grand Marshalls of the Friendship Days parade, and Treasa Staggenborg, owner of the Vernonia Inn, current and past President of the Jamboree will be "Citizen of the Year."

This year's events will include the cruise in, logging show, horse show, softball



tournaments, concessions, and live entertainment.

Johnny Limbo and the Lugnuts will be at Larry Steele's Sports Camp this year as well. Visit www.visitcedar-ridge.com for more information on this event.

The jamboree committee is in need of volunteers to make this year's jamboree successful. At this time, there is no one to supervise the children's games, fishing derby, mutt show, or the big leaf contest. Also, any local groups that would like to sell concessions or set up other activities are urged to do so. The next Jamboree committee meetings are at Lew's Place on July 13, and July 27 at 12 :00 p.m. If you are unable to attend or would like more information, please contact Treasa Staggenborg at 429-4380, or Randy Parrow at 429-1093.

Cheese Sauce

- 1/4 lb. butter
- 1 quart milk
- 3/4 lb. cheddar cheese, shredded
- 1/2 C. flour
- 1/2 tsp. ground mustard
- 1/2 tsp. salt, dash of pepper

Place one slice of ham on each tortilla. Put one stick of cheese in center of ham slice and top with strip of chile. Roll tortilla and secure with wooden pick. Place rolled tortillas, slightly separated, in a greased 9 by 13" baking pan. Prepare cheese sauce; melt butter and blend in flour. Add milk, shredded cheese, mustard, salt and pepper. Cook, stirring constantly until smooth. Pour cheese sauce over crepes, sprinkle with paprika. Bake at 350 degrees for 45 minutes. Serves six.

FIESTA PARTY STEAK

- 1/2 C. flour
- 3Tbsp. oil
- 1 large garlic clove, minced
- 1 (4 oz) can mushrooms including liquid
- 1 tsp. chili powder
- 2.5 lb can tomatoes, cut up, including juice
- 1 (4 oz) can green chiles, diced
- 2lbs. round steak, cut in servings
- pepper to taste
- 1 tsp. salt
- 1 C. chopped onion
- 1 tsp. ground cumin
- 1-1/2 C. jack cheese, shredded

Combine flour and salt; dredge steak in flour mixture and brown in 1 Tbsp oil over medium heat. Transfer to a large, flat casserole baking dish. Add remaining oil to skillet and simmer about 45 minutes, or until thickened. Taste and correct seasonings if necessary. Pour over browned steak pieces. Cover with foil and bake at 325 degrees for 1 hour and 45 minutes. Sprinkle with cheese and bake 15 minutes more, uncovered. This is good with refried beans and green salad. Serves six.

ENSEÑADA FISH TACOS

- 10 oz. halibut or orange roughy, cut into 1" cubes
- 1 (1.27 oz) Lawry's Spices and Seasonings for fajitas
- 1 Tbsp. vegetable oil
- 1/2 C. tomatoes, diced
- 3/4 C cheddar cheese, shredded
- 6 (8") corn or flour tortillas
- 1 Tbsp. lime juice
- 2 1/2 C. lettuce, shredded
- 2 Tbsp. green onion, sliced thin
- Garnish: sour cream, guacamole, salsa, fresh cilantro.

Place fish in a shallow glass baking dish. Pour oil and lime juice over fish. Sprinkle with Lawry's Spice and Seasonings for fajitas, toss lightly to coat. Cover with plastic wrap and refrigerate 2 hours to marinate, occasionally spooning marinade over fish. Bake fish in 450 degree oven for 10 minutes, or until fish flakes easily with fork; drain. Top with lettuce, cheese, tomatoes, and green onions. Garnish as desired.

UPSIDE DOWN MEXICAN SLOPPY JOES

Corn Dough

- 1 C. Bisquick baking mix
- 1/2 C. milk
- 1/2 C. yellow cornmeal
- 1 (7 oz) can whole kernel corn, drained

Filling

- 1 lb. ground beef
- 1/2 C. green onions, with tops
- 1/2 C. green peppers, chopped
- 3 Tbsp. green chiles, diced
- 1 (8 oz.) jar, taco sauce
- 1 (8 oz) jar, mild picante sauce
- 1/2 C. water
- 1 (8 oz.) can tomato sauce

Prepare corn dough: mix Bisquick, cornmeal and milk together until dough forms; combine with drained corn. Meanwhile, prepare filling by browning ground beef with onion in a 10 inch skillet; drain fat. Stir in remaining ingredients. Cover and heat to boiling, over medium low heat. Drop corn dough by heaping spoonfuls onto boiling beef mixture. Cook, uncovered for 10 minutes. Cover and cook 10 minutes longer. Serve hot. Serves five or six.

GOOOOD CHILI RELLENOS

- 3 (7 oz) cans green chiles, diced
- 1-1/2 small cans evaporated milk
- 2-1/2 to 3 C. shredded jack cheese
- 2-1/2 to 3 C. shredded cheddar cheese
- 1 (8 oz.) can tomato sauce
- 5 eggs
- 4 1/2 Tbsp flour
- nonstick spray

Lightly spray bottom of 9 by 13 inch oblong pan with cooking spray. Generously layer green chiles, jack cheese and cheddar cheese, repeating until dish is almost full, reserving enough cheese for garnish. Mix milk, flour and eggs with an electric mixer. Pour egg mixture evenly over chile/cheese layers. Bake at 350 degrees for 30 minutes. Remove from oven and pour tomato sauce evenly over top. Sprinkle with remaining cheese and bake an additional fifteen minutes.

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.
 Men's Group, Thursday 7:30 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.
 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.

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.

ST. MARY'S CATHOLIC CHURCH

Pastoral Associate
 Juanita Dennis
 960 Missouri Avenue
 Vernonia, 429-8841
 Mass Saturdays 7:00 p.m.
 Penance Service 1st & 3rd Saturdays 6:30 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.

ASSEMBLY OF GOD

Michael Jackson, Pastor
 662 Jefferson
 Vernonia, 429-7058
 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.

ST. AUGUSTINE (CANTERBURY) EPISCOPAL CHURCH

The Rev. Robert Grafe, Pastor
 960 Missouri
 Vernonia 429-3700
 Sunday Services, 10:00 a.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.
 Nursery available
 Wednesday Service 7:00 p.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.