

## PCC certificate for multimedia course

The digital world has opportunities for people equipped to take advantage of them. Portland Community College has a newly accredited program that aims at arming students with the skills needed to be multi-faceted entrepreneurs. PCC's Multimedia program is designed to provide students with the skills and experience needed to be a valuable employee in the professional world of multimedia. Some of the types of jobs that await a graduate of the program include multimedia associate producer, Web designer, Web content creation specialist, interface designer, multimedia programmer or authoring specialist, digital video specialist, interactive technical writer and multimedia project manager.

The new certificate program also gives people already in the multimedia profession ongoing skill development.

Go ahead.  
Talk to Him.  
He's listening.



Assembly of God  
662 Jefferson Avenue  
Vernonia, Oregon  
Sunday Worship 11 a.m.

## Cookin with Gladys

By Gladys Sharar

### SUMMER IS BARBECUE TIME

Barbecues are a must in the summertime. So plan one now.

Trying to decide on a marinade sauce sometimes is very hard; there are so many. Marinades add flavor and, in some cases, help to tenderize foods. A tenderizing marinade must contain an acidic ingredient such as lemon juice, wine or vinegar, or a natural tenderizing enzyme found in fresh ginger, pineapple, papaya or figs.

Italian and Oriental dressings make perfect marinades. Their blend of carefully selected herbs and seasonings infuse foods with enhanced flavor, adding colorful, robust taste to every bite. Always marinate in the refrigerator, never at room temperature.

Marinate tender beef steaks from 15 minutes up to two hours for flavor. Marinate less tender top round steaks at least six hours (unless the marinade contains fresh ginger). Marinating too long can result in a mushy texture.

Never save and reuse a marinade. If a marinade is to be used later for basting or served as a sauce, reserve a portion of it before adding the beef. Marinade that has been in contact with uncooked beef must either be discarded or brought to a full rolling boil and boiled at least one minute before use.

### ANCHO CHILE BARBECUE SAUCE

1 tbs. olive oil	1 c. chopped onions
2 garlic cloves, minced	1-1/2 c. chili sauce
1 c. apple juice	1/3 c. worcestershire sauce
1/4 c. vinegar	1 (8 oz) can tomato sauce
2 dried ancho chiles, seeded and chopped	1 tsp. cumin
1 tsp. dry mustard	
1/4 tsp. salt	

Heat oil in medium saucepan over medium/high heat until hot. Add onions and garlic, cook and stir 3 to 4 minutes, or until onions are tender.

Add all remaining ingredients; mix well. Bring to a boil and reduce heat to low, simmering one hour or until sauce is of desired consistency, stirring occasionally. Serve sauce with pork, ribs or chicken. Makes 1-1/2 cups.

Note: Ancho chiles are dried poblano chiles and are the sweetest of the dried chiles. These deep-red chiles measure from three to four inches long.

### JALAPENO PORK KABOBS

1 lg. dark sweet potato, peeled and cut into 1-1/2-inch pieces	
1/2 c. jalapeno or hot pepper jelly	
2 Tbs. fresh lemon juice	1/4 c. chopped fresh cilantro
1 lb. boneless pork loin chops, cut into 1-1/4 to 1-1/2-inch pieces	1/4 tsp. salt
1 med. green bell pepper, cut into 16 pieces	

Heat grill. Place sweet potato pieces in a shallow, microwave safe dish; cover with plastic wrap. Microwave on high for three to four minutes or until slightly softened, stirring once halfway through cooking.

Meanwhile, in small saucepan, combine jelly, lemon juice and salt; cook over low heat, stirring constantly just until jelly is melted. Stir in cilantro.

Alternately thread partially cooked sweet potato, pork and bell pepper onto four 12 to 14-inch metal skewers. Cook 15-20 minutes or until thoroughly cooked and meat thermometer inserted into meat reaches 160 degrees, turning and basting frequently with jelly mixture.

To serve, bring any remaining jelly mixture to a boil and serve with kabobs.

Legend has it that shish kabobs originated as a way for armies on the move to quickly cook chunks of meat over an open fire, using convenient, take-along cookware: Their swords.

### PINA COLADA PIE

Like the cocktail for which it is named, this light, refreshing chiffon pie is redolent of tropical island flavors: rum, coconut, lime and pineapple.

#### Coconut Crumb Crust:

1 1/2 c. flaked or shredded coconut
1c. graham cracker crumbs
1/3 c. melted unsalted butter

You could also use all coconut instead of the crumbs.

Press into a 10-inch pie plate and bake 20 minutes in a 325 degree oven. Set aside to cool.

#### Filling:

1 (20 oz.) can crushed pineapple	
3 large eggs at room temperature	
1/3 c. sugar	1/2 c. sweetened coconut
2 Tbs. fresh lime juice	cream
1/2 tsp. coconut extract, optional	
1 c. heavy cream, chilled	1 Tbs. unflavored gelatin
1/3 c. confectioners sugar	1 Tbs. cornstarch
4 Tbs. rum, divided (3 Tbs. and 1 Tbs.)	

#### Topping:

1/2 c. heavy cream	1 Tbs. dark rum
1 Tbs. sifted confectioners sugar	

While making the crust, let the pineapple drain in a strainer set over a bowl. You should have about 1-2/3 cup of fruit, and 3/4 cup juice. Set the fruit aside and measure 1/4 cup juice into a small saucepan. Stir the canned coconut cream into the remaining 1/2 cup of juice.

Separate the eggs, putting the whites into the large bowl of an electric mixer, and whisking the yolks into the coconut cream and pineapple juice mixture. Sprinkle the gelatin on the juice in the saucepan, let set two minutes to soften, then stir over low heat until gelatin is thoroughly dissolved. Do not boil.

In a saucepan, combine the sugar and cornstarch. Stir, then whisk in the pineapple juice mixture. Set over medium heat and stir constantly with a wooden spoon for four to five minutes, until the mixture comes to a boil and thickens. Stir constantly while boiling for one minute (count to 60). Remove from heat. Stir in 3 tablespoons of dark rum, the lime juice, coconut extract and dissolved gelatin. Measure and stir in 1-1/2 cups of pineapple pieces.

Turn the pineapple mixture into a medium-sized metal bowl, then set inside a large bowl containing ice water. Whisk for about 15 minutes, until the mixture feels thick and looks as if it is beginning to set - about the consistency of raw egg whites. Then remove from the ice water. Do not allow it to set hard.

Beat the egg whites until they are foamy, add confectioners sugar and beat it until stiff peaks form.

In a chilled bowl, with chilled beater, whip the heavy cream until it forms soft peaks, stir in the remaining rum and whip until medium-stiff. Fold the cream into the pineapple mixture, then fold in the beaten whites.

Turn the filling into the prepared shell. Cover with plastic wrap and refrigerate at least three hours, until set.

You may garnish with pineapple pieces or toasted coconut. Ever so good!

## 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.

### 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.

### 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

### ASSEMBLY OF GOD

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