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Assembly of God

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

Cookin with Gladys

By Gladys Sharar

Swinging into the fall of the year, I'd like you to try these recipes that I enjoy making myself. Have a great day!

CORN AND GREEN CHILI CHOWDER

1 medium onion, chopped (1/2 c.)
2 Tbls. margarine or butter 2 Tbls. all-purpose flour
2 c. water 1 large potato, peeled and diced (1 c.)
1 10-oz pkg frozen whole kernel corn
1 4-oz. can chopped green chili
1 Tbls. instant vegetable or chicken bouillon granules
1/4 tsp. coarsely ground pepper 2 c. milk
2 Tbls. snipped cilantro or parsley
Cilantro or parsley sprigs (optional)
Sliced fresh chili pepper (optional)

In a large saucepan, cook onion in hot margarine or butter till tender, but not brown. Stir in flour. Add water, potato, frozen corn, green chilies, bouillon granules and pepper. Bring to a boil; reduce heat. Cover and simmer about 10 min. or till potatoes are tender. Stir in milk and 2 Tbls. cilantro or parsley; heat through.

To serve, ladle chowder into individual bowls. If desired, garnish each serving with additional cilantro or parsley sprigs and sliced fresh chilies. Makes 4 servings.

FRESH VEGETABLE RISOTTO

2 c. sliced fresh mushrooms 1 med. onion, chopped (1/2 c.)
2 cloves garlic, minced 2 Tbls. olive oil or cooking oil
1 c. Arborio or long grain rice
3 c. vegetable or chicken broth
3/4 c. bite-size asparagus or broccoli pieces
1 med. tomato, seeded and diced (3/4 c.)
1/4 cup shredded carrot
1 c. shredded fontina or Muenster cheese (4 oz.)
1/4 c. grated Parmesan cheese
3 Tbls. snipped fresh basil or parsley

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Tomato slices (optional)

In a large saucepan, cook mushrooms, onion and garlic in hot oil till onion is tender, but not brown. Stir in the rice. Cook and stir for 5 minutes.

Meanwhile, in another saucepan, bring the vegetable or chicken broth to a boil; reduce heat and simmer. Slowly add 1 c. broth to the rice mixture, stirring constantly. Continue to cook and stir till liquid is absorbed. Add 1 c. more broth, 1/2 c. at a time, stirring constantly till the broth has been absorbed. This should take about 15 minutes. Stir in tomato, carrot and remaining 1/2 c. broth. Cook and stir till rice is slightly creamy and just tender. Stir in cheeses and basil or parsley. If desired, garnish with some tomato slices. Serve immediately. Makes 4 servings.

FRESH TOMATO PIZZA WITH PESTO

1/2 c. purchased pesto or Homemade Pesto (see recipe below)

1 16-oz. prebaked Italian bread shell
3 med. ripe tomatoes, thinly sliced Freshly ground pepper
1 2-1/4 oz can sliced, pitted ripe olives, drained (scant 2/3 c.)
2 c. shredded Monterey Jack or mozzarella cheese (8 oz.)

Spread pesto evenly over bread shell. Place on large pizza pan or baking dish. Arrange tomato slices on top. Season with pepper. Sprinkle with olives and cheese. Bake in a 425 degree oven for 10 to 15 minutes, till cheese melts and tomatoes are warm. Cut into wedges. Makes 4 servings.

Homemade Pesto (If you prefer to make your own Pesto)

1 c. firmly packed fresh basil leaves
1/2 c. firmly packed parsley sprigs, stems removed
1/4 c. pine nuts, walnuts or almonds
1/2 c. grated Parmesan or Romano cheese
1 lg. clove garlic, quartered
1/4 tsp salt 1/4 c. olive oil or cooking oil

In blender container or food processor bowl, combine 1 c. firmly packed, fresh basil leaves; 1/2 c. firmly packed parsley sprigs with stems removed; 1/2 c. grated cheese; 1/4 c. pine nuts, walnuts or almonds; 1 lg. clove garlic, quartered; and 1/4 tsp. salt. Cover, blend or process with several on-off turns till a paste forms, stopping several times and scraping the sides.

With the machine running slowly, gradually add 1/4 c. oil and blend or process to the consistency of soft butter. Divide into 3 portions (about 1/4 c. each) and place in small airtight containers. Refrigerate for 1 or 2 days or freeze for up to 1 month.

To serve, thaw 1 portion pesto, if frozen. Bring to room temperature.

SPAGHETTI SQUASH ITALIANO

2 small spaghetti squash (1-1/4 to 1-1/2 lbs.)
4 oz. mozzarella cheese, cut into small cubes (1 c.)
3 med. tomatoes, seeded and chopped (1-1/2 c.)
4 green onions, sliced (1/2 c.)
1/2 c. pine nuts or coarsely chopped walnuts, toasted
1/4 c. snipped fresh basil or parsley
1 Tbls. olive oil or cooking oil 2 cloves garlic, minced
2 Tbls. grated Parmesan cheese

Halve squash lengthwise, remove seeds. Prick skin all over. Place halves, cut side down, in a 3-quart, rectangular baking dish. Cover and bake in a 350 degree oven 60-70 minutes, until tender. Using fork, separate the squash pulp into strands, leaving strands in shell. Sprinkle one-fourth of the mozzarella cheese in each shell; toss lightly. Press mixture up the sides of the shell.

Meanwhile, in a bowl, combine tomatoes, green onions, nuts, basil or parsley, oil and garlic. Spoon 1/4 of the tomato mixture into each shell. Sprinkle with parmesan cheese. Return to baking dish. Return to oven and bake, uncovered, 20 minutes or till filling is heated through. Makes 4 servings.

DOUBLE CORN TORTILLA CASSEROLE

8 corn tortillas
1-1/2 c. shredded Monterey Jack cheese (6 oz.)
1 c. frozen whole kernel corn
4 green onions, sliced (1/2 c.) 2 eggs
1 c. buttermilk 1 4-oz. can diced green chilies

Grease a 2 quart, square baking dish. Tear tortillas into bite-size pieces. Arrange half of the tortillas in baking dish. Top with half of the cheese, half of the corn and half of the green onions. Repeat layering with remaining tortillas, cheese, corn and onions.

Stir together eggs, buttermilk and chilies. Gently pour over tortilla mixture. Bake, uncovered, in a 325 degree oven about 30 minutes or until a knife inserted near the center comes out clean. Serve warm. Makes 4 servings.

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.