

Dinner, talent show for ACS fund raiser

A night of food, fun and entertainment is scheduled for the night of November 18 to benefit the American Cancer Society. A dinner and talent show will be held in the banquet room at Lew's Place, with a buffet dinner starting at 6:00 p.m., followed by a talent show at 7:30 p.m.

Ticket prices are \$25 per couple, if purchased before November 18, or \$30 per couple at the door. Singles are \$13 in advance and \$15 at the door. Children under 10 are \$6. For the talent show only, the price is \$7 per person.

Vernonia has lost several friends and neighbors to cancer in the last year and this fundraiser is being dedicated to them. Ordinary citizens have made a difference in the fight against cancer, and half of our cancer patients are now surviving this dreaded disease.

Tickets are available from Gladys Sharar, Carolyn Kea-

Cookin with Gladys

By Gladys Sharar

The holiday season most often means good times spent with family and friends. At the heart of those gatherings, food plays a great part. Whether it is looking for a new way to use left over turkey or looking for a twist on the traditional dish to add some spark to your seasonal meals. Hope you find one of these recipes will fit into your celebrations.

APRICOT CRANBERRY BREAD

2 cups flour	1 cup sugar
1 to 2 tsp. grated orange peel	1 egg
1-1/2 tsp. baking powder	3/4 c. water
1/2 tsp. baking soda	1/2 tsp. salt
1/4 cup vegetable oil	1/4 cup apricot preserves
1 cup fresh or frozen halved cranberries	

In a large bowl, combine the flour, sugar, orange peel, baking powder, baking soda and salt. In a small bowl, beat the egg, water and oil; stir in dry ingredients, just until moistened. Fold in the cranberries. Pour into a greased and floured 9x5x3" loaf pan. Cut apricots in the preserves into small pieces; spoon preserves over batter. Cut through batter with a knife to swirl. Bake at 350 degrees for 65 to 70 minutes, or until a toothpick inserted near the center comes out clean. Cool for 20 minutes; remove from pan to

sew and Lew's Place. Space is limited, so don't miss this opportunity for a great evening.

For more information, call Carolyn Keasey at 503-429-2021 or Gladys Sharar at 503-429-6541.

a wire rack.

PUMPKIN POUND CAKE

2-1/2 cups sugar	1 cup vegetable oil
3 eggs	3 cups flour
2 tsp. baking soda	1 tsp. cinnamon
1 tsp. nutmeg	1/2 tsp. salt
1/4 tsp. ground cloves	Confectioners' sugar
1 can (15 oz.) solid pack pumpkin	

In a mixing bowl, blend sugar and oil. Add eggs, one at a time, beating well after each addition. Combine flour, baking soda, cinnamon, nutmeg, salt and cloves; add to egg mixture, alternately with pumpkin. Pour into a greased 12 cup fluted tube pan. Bake at 350 degrees for 60 to 65 minutes or until a toothpick inserted near center comes out clean. Cool for 10 minutes before inverting onto wire rack. Remove pan and cool completely. Dust with confectioners' sugar.

SWEET POTATO COBBLER

2 lbs. sweet potatoes, peeled and sliced 1/4 inch thick	1/4 tsp. nutmeg
3-1/2 cups water	3/4 cup butter
3 tbs. flour	1-1/2 cups sugar
1/4 tsp. salt	1/2 tsp. cinnamon

Pastry:

2 cups flour	1/2 tsp. salt
5 to 6 tbs. cold water	2 tbs. butter or margarine, melted
4 tsp. sugar	Whipped cream (optional)

In a sauce pan, cook sweet potatoes in water until crisp-tender, about 10 minutes. Drain, reserving 1 1/2 cups cooking liquid. Layer potatoes in a greased 13x9x2" baking dish. Add reserved liquid. Combine sugar, flour, cinnamon, nutmeg and salt. Sprinkle over potatoes. Dot with butter. For pastry, combine flour and salt; cut in shortening until mixture resembles coarse crumbs. Gradually add water. Toss with fork until ball forms. On a floured surface, roll pastry into a 13x9" rectangle. Place over filling, cut slits in top. Brush with butter; sprinkle with sugar. Bake at 400 degrees for 30 to 35 minutes or until top is golden brown. Spoon into dishes; top with whipped cream.

Here are some ways to use the left over turkey.

TURKEY ALMOND SALAD

3 cups cubed cooked turkey	2 cups shredded cabbage
3/4 cup diced celery	1/4 cup sliced green onion
1-1/2 cups chow mein noodles	
1/2 cup slivered almonds, toasted	
2 tbs. sesame seeds, toasted	

Dressing

2/3 cup salad dressing or mayonnaise	1 tbs. milk
2 tsp. prepared mustard	1-1/2 tsp. sugar
1/2 tsp. salt	1/4 tsp. pepper

In a large bowl, toss together turkey, cabbage, celery and onion. In another bowl, combine dressing ingredients. Pour over the turkey mixture. Chill for several hours. Just before serving, add the chow mein noodles, almonds and sesame seeds. Toss to mix.

HARVEST TURKEY SOUP

1 turkey carcass (from a 12 lb. turkey) or parts from a larger one	
5 quarts water	2 large carrots, shredded
1 cup chopped celery	1 large onion, chopped
4 chicken bouillon cubes	1 can (28 oz.) stewed tomatoes
3/4 cup peas	3/4 cup long grain rice
1 tbs. salt	1 pkg. (10 oz.) frozen, chopped spinach
3/4 tsp. pepper	
1/2 tsp. dried thyme	1/2 tsp. dried marjoram

Place the turkey carcass and water in a Dutch oven or soup kettle; bring to a boil. Reduce heat, cover and simmer for 1 to 2 hours. Remove carcass. Allow to cool; then remove turkey from bones and cut into bite size pieces; set aside. Strain broth. Add carrots, celery, onion and bouillon; bring to a boil, reduce heat; cover and simmer for 30 minutes. Add tomatoes, peas, rice, spinach, salt (if desired), pepper, marjoram, thyme and reserved turkey. Return to a boil; cook, uncovered, for 20 minutes, or until the rice is tender.

Have you talked to God today?



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



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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.