

Trust
in God!



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

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725 Bridge Street, Vernonia



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A new sidewalk in remembrance of long-time Vernonia resident Gerald Sharar was dedicated Nov. 5 with installation of a plaque in his honor. The sidewalk was constructed on the A Street side of Vernonia Community Church. Sharar's daughters, Teresa Larson, left, and Deborah Johnston, with their mother, Gladys Sharar, expressed pleasure at the results.

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Turkey Tips

As Thanksgiving approaches, cooking the traditional turkey dinner gives rise to anxieties and questions. What kind of turkey should I buy? Should I buy a frozen turkey or a fresh one? How do I store my turkey?

A few simple steps will not only ease your holiday fears, but will ensure a delicious and a safe meal for you, your family, and your friends. The following information may help you prepare your special Thanksgiving meal and help you countdown to the holiday.

PLAN AHEAD - Plan your menu several weeks before the holiday. Shopping early will ease the countdown tension for your Thanksgiving meal. Ask these questions to help plan your meal. Do you want a fresh or frozen turkey? Do you have enough space to store a frozen bird if purchased in advance; if not, when should you purchase a turkey? What size bird do you need?

FRESH OR FROZEN - There is no appreciable difference between a fresh or frozen bird. It is just a personal preference.

WHEN TO PURCHASE - If you choose to buy a frozen bird, you may do so at any time, but make sure you have adequate storage space in your freezer. If you buy a fresh turkey, be sure you purchase it only 1-2 days before cooking. **Do not buy a pre-stuffed fresh turkey.**

WHAT SIZE TURKEY TO PURCHASE - Use the following chart as a helpful guide:

Whole bird.....	1 pound per person
Boneless breast of turkey.....	1/2 pound per person
Breast of turkey.....	3/4 pound per person
Prestuffed frozen turkey.....	1 1/4 pounds per person

(keep frozen until ready to cook)

THAWING - In refrigerator: Place frozen turkey in original wrapper in the refrigerator (40 degrees). Allow approximately 24 hours per 5 pounds of turkey. After thawing, keep turkey refrigerated for only 1-2 days. Use this chart to help you countdown to the holiday.

Size of Turkey	Thawing Time in the Refrigerator
8 to 12 pounds	1 to 2 days
12 to 16 pounds	2 to 3 days
16 to 20 pounds	3 to 4 days
20 to 24 pounds	4 to 5 days

In cold water - If you forget to thaw the turkey or don't have room in the refrigerator for thawing, don't panic. You can submerge the turkey in cold water and change the water every 30 minutes. Allow about 30 minutes defrosting time per pound of turkey. The following times are suggested for thawing turkey in water.

Size of Turkey	Hours to Defrost
8 to 12 pounds	4 to 6 hours
12 to 16 pounds	6 to 8 hours
16 to 20 pounds	8 to 10 hours
20 to 24 pounds	10 to 12 hours

In microwave - Microwave thawing is safe if the turkey is not too large. Check the manufacturer's instructions for the size turkey that will fit into your oven, the minutes per pound, and the power level to use for thawing.

PREPARATION - The day before Thanksgiving: Make sure you have all the ingredients you need to prepare your holiday meal. Check to make sure you have all the equipment you will need, including a roasting pan large enough to hold your turkey and a meat thermometer. The turkey may be rinsed in cold water the night before and re-wrapped for roasting the next day, if you wish. Wet and dry stuffing ingredients can be prepared ahead of time and refrigerated separately. This may also be done on Thanksgiving Day. Mix ingredients just before placing the stuffing inside the turkey cavity or into a casserole dish.

Thanksgiving Day: If you choose to stuff your turkey, stuff loosely - about 3/4 cup of stuffing per pound of turkey. The stuffing should be moist, not dry, since heat destroys bacteria more rapidly in a moist environment. Place stuffed turkey in oven immediately. You may also cook the stuffing outside the bird in a casserole.

Judging cooking time for your turkey will be easier if the chart at the bottom of the page is used. The times listed are for a fresh or thawed turkey in an oven at 325 degrees. These times are approximate.

Use a meat thermometer to check the internal temperature of the turkey. When the temperature of the poultry (as measured in the thigh) has reached 180 degrees, there is usually no other site in the bird lower than the safe temperature of 160 degrees. Check the temperature in several locations, being sure to include the wing joint. All turkey meat, including any that remains pink, is safe to eat as soon as all parts reach at least 160 degrees. The stuffing should reach 165 degrees, whether cooked inside the bird or in a separate dish.

Church Directory

VERNONIA COMMUNITY CHURCH

Grant Williams, Pastor
957 State Avenue
Vernonia, 503 429-6790

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, 503 429-3110

Sunday Services: Adult Prayer & Children's Sunday School 9:45 a.m.
Morning Worship 11:00 a.m.
Evening Worship 5:00 p.m.

Wednesday Service:
All Family Bible Study, 7:00 p.m.

FIRST CHRISTIAN CHURCH

Joel Stith, Pastor
410 North Street
Vernonia, 503 429-6522

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, 503 429-1161

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, 503 429-8841

Mass Schedule
1st & 3rd Saturdays 4:30 p.m.
2nd & 4th Sundays 12 Noon

Religious Education
2nd & 4th Sundays 10:30 a.m.

SEVENTH DAY ADVENTIST

Roger Kruger, Pastor, 397-6883
2nd Ave. and Nehalem St.
Vernonia, 503 429-1941

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, 503 429-7151

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, 503 429-3700

Sunday Services, 10:00 a.m.

NEHALEM VALLEY BIBLE CHURCH

Jerry James, Pastor
500 California Ave
Vernonia, 503 429-5378

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, 503 429-1103

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.