

Drive through Fair Grounds for display of Christmas decor

Home made Christmas decorations, donated to the Columbia County Fairgrounds by Robert Welch, will again be on display during the weekends from 6:00 p.m. to 9:00 p.m. Bring your family to the drive through to enjoy the family spirit of Christmas. Donations will be accepted to help pay for electricity.

We would like to add new decorations each year to make this a special event for all of Columbia County to enjoy. Those wishing to donate additional working lights or decorations or volunteer their time to help with security of the grounds during the drive through, please call Evelyn at the fair office. 503-543-4231.

Behold, I bring you good news of a great joy which shall be for all the people



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

QUALITY TYPE SETTING
The INDEPENDENT
725 Bridge St., Vernonia • 429-9410

Cookin with Gladys

By Gladys Sharar

This year for the Christmas Holiday, decide what's essential for your dinner menu or entertaining and then add a new dessert or side dish.

PECAN-CRANBERRY PIE

3 eggs	3/4 cup frmly pckd brown sugar
1/2 cup light corn syrup	1/4 cup butter, melted & cooled
2 tbs. light molasses	1 tsp. vanilla
1 1/2 cups cranberries	1 1/2 cups pecans, toasted,
1 single pie crust	cooled and coarsely chopped

Place crust into a 9 inch pie pan and set aside.

In a large bowl, combine the eggs, brown sugar, corn syrup, melted butter, molasses and vanilla. Whisk until smooth. Stir in pecans and cranberries.

Pour the pecan-cranberry filling into the pastry shell. Bake until the center of the filling is set, about 45 minutes. Check the pie periodically and cover the edges with aluminum foil if the crust browns too quickly. Make sure your oven is preheated to 400 degrees.

Transfer to a rack and let cook completely before serving.

EGGNOG TART

1 cup heavy cream	1/4 cup milk
5 egg yolks	1 piece vanilla bean, 3 inches
1/4 cup sugar	long, split in half, lengthwise
freshly grated nutmeg	1 tbs. brandy
1 single pie crust	

Place pie crust into a 9 inch tart pan, set aside. Position a rack in the middle of oven and preheat to 400 degrees. Line the pastry shell with parchment paper or aluminum foil and fill with rice or dried beans. Bake until the pastry shell is set, about 15 minutes. Remove the rice or beans and the paper or foil. Continue baking until golden brown, about 20 minutes longer. Transfer to a rack and let cool completely. Reduce the oven temperature to 325 degrees.

In a heavy, medium saucepan, over medium heat, combine the cream, milk and vanilla bean and bring to a simmer. Remove from the heat. Cover and let stand for 10 minutes. In a large bowl, whisk together the egg yolks and sugar until blended. Return the cream mixture to medium-high heat and bring to a boil. Remove from heat. Gradually add cream mixture to the yolk mixture, whisking constantly. Place over low heat and cook, stirring constantly, until the mixture thickens and coats the back of a spoon, about 4 minutes. Do not allow it to boil. Remove from heat and whisk in the brandy. Remove the vanilla bean and discard. Let cool slightly. Pour the custard into the cooled pastry shell and sprinkle lightly with nutmeg. Bake until just set, about 20 minutes. Let cool completely on a rack before serving.

APPLE CHEDDAR CHEESECAKE

1 1/3 cup finely crushed zwieback (about 20)	2 tbs. sugar
1/4 cup margarine	2 med. apples, pared, cored and sliced
1/3 cup apple juice	1 cup finely shredded, sharp cheddar cheese, room temp.
1/4 cup sugar	1 (8 oz.) cream cheese, softened
1 tbs. flour	
2 eggs	

FOR CRUST: Combine crushed zwieback, the 2 tbs. sugar and melted margarine in a small bowl, mixing well. Press mixture evenly on the bottom and 1 inch up the sides of an 8 inch springform pan. Set aside.

FOR FILLING: Cook apples, uncovered, in apple juice in a medium saucepan for 2 or 3 minutes, stirring frequently. Drain. Spoon apples evenly over crust in prepared pan. Beat cheddar cheese and cream cheese in medium mixing bowl till almost smooth. Add 1/4 cup sugar and flour, beating on medium to high speed till smooth. Add the eggs all at once. Beat on low speed just till combined.

Pour cheese mixture over apples in pan. Place the springform pan on a shallow baking pan on the oven rack. Bake in a 350 degree oven about 35 minutes or till center appears nearly set when shaken.

Remove springform pan from baking pan. Cool cheesecake on a wire rack for 15 minutes. Use a narrow metal spatula to loosen crust from sides of pan. Cool 30 minutes more. Remove sides of springform pan. Cool for 1 hour; cover and chill at least 3 hours.

SQUASH-CORN CASSEROLE

1 - 1 lb. butternut squash	1/2 cup chopped onion
1/2 cup chopped green pepper	2 tbs. margarine
1 - 17 oz. can creamed corn	1 cup coarsely crushed rich round crackers (21)
1/2 cup shredded American cheese	1/4 cup chopped pecans
2 tbs. chopped pimiento	


Halve squash lengthwise and crosswise. Scoop out seeds and membrane. In a 1-1/2 quart micro-safe casserole, place squash pieces and 2 tbs. water. Microwave, covered, on 100% power, for 9 to 11 minutes, or till squash is tender, rearranging once. Drain squash, scoop out and mash pulp.

In the 1-1/2 quart casserole, cook onion and pepper in margarine, covered, on high, for 2 to 3 minutes, or till tender. Stir in mashed squash, corn, crushed crackers, cheese and pimiento. Cook, covered, on high, for 4-1/2 to 6-1/2 minutes, or till hot, stirring once. Sprinkle with chopped nuts.

BROCCOLI BEAN BAKE

6 cups broccoli flowrettes (about 1 large bunch)	1 small onion, chopped
2 garlic cloves, minced	3 tbs. margarine, divided
1 jar diced pimientos, drained	1 can (15-1/2 oz.) great northern beans, rinsed and drained
1/2 tsp. salt	1 tsp. oregano
1 tsp. pepper	3 tbs. dry bread crumbs
2 cups shredded cheddar cheese	

Place broccoli in a saucepan; add 1 inch of water. Bring to a boil, reduce heat; cover and simmer for 5 to 8 minutes, or till crisp-tender. Meanwhile, in a skillet, saute onion and garlic in 1 tbs. margarine. Spread in a greased 11 inch by 2 inch baking dish. Drain broccoli; place over onion mixture. Top with beans and pimientos. Sprinkle with oregano, salt, pepper, cheese and bread crumbs. Melt remaining margarine; pour over the top. Bake, uncovered, at 375 degrees for 20 minutes or until heated through.



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Church Directory

<p>VERNONIA COMMUNITY CHURCH</p> <p>Grant Williams, Pastor 957 State Avenue Vernonia, 503 429-6790</p> <p>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.</p> <p>GRACE REFORMED BAPTIST CHURCH</p> <p>D.J. Dickey, Pastor Grant & North Streets Vernonia, 503 429-3110</p> <p>Sunday Services: Adult Prayer & Children's Sunday School 9:45 a.m. Morning Worship 11:00 a.m. Evening Worship 5:00 p.m.</p> <p>Wednesday Service: All Family Bible Study, 7:00 p.m.</p> <p>FIRST CHRISTIAN CHURCH</p> <p>Joel Stith, Pastor 410 North Street Vernonia, 503 429-6522</p> <p>Sunday School 9:30 a.m. Morning Worship 11:00 a.m.</p> <p>Every Wednesday: Ladies' Bible Study, 9:15 a.m. Children's Choir 3:00 p.m. Family Bible Study, 6:30 p.m.</p> <p>Women's Fellowship, 2nd & 4th Wednesdays, 1:30 p.m.</p>	<p>FIRST BAPTIST CHURCH</p> <p>John Cahill, Pastor 359 "A" Street Vernonia, 503 429-1161</p> <p>Sunday School 9:45 a.m. Morning Worship 11:00 a.m.</p> <p>Evening Worship Saturday, 6:00 p.m.</p> <p>ST. MARY'S CATHOLIC CHURCH</p> <p>Pastoral Associate Juanita Dennis 960 Missouri Avenue Vernonia, 503 429-8841</p> <p>Mass Schedule 1st & 3rd Saturdays 4:30 p.m. 2nd & 4th Sundays 12 Noon</p> <p>Religious Education 2nd & 4th Sundays 10:30 a.m.</p> <p>SEVENTH DAY ADVENTIST</p> <p>Roger Kruger, Pastor, 397-6883 2nd Ave. and Nehalem St. Vernonia, 503 429-1941</p> <p>Sabbath School 9:15 a.m. Morning Worship, 11:00 a.m. Tuesday Prayer, 7:00 p.m.</p> <p>CHURCH OF JESUS CHRIST OF LATTER DAY SAINTS</p> <p>Lee Knowlton, Branch President 1350 E. Knott Street Vernonia, 503 429-7151</p> <p>Sacrament Meeting, Sunday 10 a.m. Sunday School & Primary 11:20 a.m.</p> <p>Relief Society, Priesthood and Young Women, Sunday 12:10 p.m.</p>	<p>ST. AUGUSTINE (CANTERBURY) EPISCOPAL CHURCH</p> <p>The Rev. Robert Grafe, Pastor 375 North Street (Vernonia Grange Hall) Vernonia, 503 429-3700</p> <p>Sunday Services, 10:00 a.m.</p> <p>NEHALEM VALLEY BIBLE CHURCH</p> <p>Jerry James, Pastor 500 California Ave Vernonia, 503 429-5378</p> <p>Sunday School 10:00 a.m. Morning Worship 11:00 a.m. Nursery available Wednesday Service 7:00 p.m.</p> <p>VERNONIA FOURSQUARE CHURCH</p> <p>Pastor Paul Pastor 850 Madison Avenue Vernonia, 503 429-1103</p> <p>Sunday Worship Service: 10:30 a.m. Children's Sunday School Wednesdays 7:00 p.m.</p> <p>Evening Service Youth Ministry Children's Ministry Nursery Available</p> <p>Men's Ministry 7:45 a.m. 3rd Saturday, each month</p> <p>ASSEMBLY OF GOD</p> <p>662 Jefferson Vernonia</p> <p>Sunday School 9:45 a.m. Morning Worship 11:00 a.m.</p>
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