

Panian/Whitmore vows recited

Jamie Panian and Lee Whitmore were married Sept. 2, 2000, in an outdoor ceremony at Helvetia Winery in Hillsboro.

The bride's fourteen year old son, Kevin Laughlin escorted her down the aisle. Teale Panian, the bride's 10 year-old daughter, served as maid of honor and Brittany Whitmore, the groom's 10 year-old daughter, was the bridesmaid. Flower girls were the bride's niece, Jesse Herbert, 7, and Faith Holm, 2.

The groom's mother, Deanna Whitmore, and sister, Bonnie McElwain, traveled from Caribou, Maine, to attend the wedding.

The bride is the daughter of Slim and Karen Gallaty, formerly of Vernonia, now living in Graham, Washington. She attended Vernonia High School and works as an account representative for an international shoe importer in Tigard.

The groom is the son of David and Deanna Whitmore of Caribou, Maine. He is resident manager of Oak Hill Apartments in Portland. The couple plan a Maine honeymoon in 2001.

Church Bulletin Bloopers

The Pastor would appreciate it if the ladies of the congregation would lend him their electric girdles for the pancake breakfast next Sunday morning.

Cookin' with Gladys

By Gladys Sharar



Lauri Jerman

1 salmon fillet (1 to 1-1/2 lbs.)
3 tbs. chicken broth

3 tbs. soy sauce
1 small lemon, thinly sliced

I have asked Lauri Jerman to do February's Cookin' column. She moved to Vernonia in 1995 with her husband, Troy, and daughter Staci. Lauri said she loves to cook as much as she loves to eat.

This Valentine's Day, prepare a special meal for that special someone in your life. This one is Troy's favorite, any time of year. Thanks, Lauri.

LEMON GRILLED SALMON

2 tsp. fresh dill or 3/4 tsp. dill weed
1/2 tsp. lemon pepper 1/2 tsp. salt

1/4 tsp. garlic powder
1/4 cup packed brown sugar
3 tbs. vegetable oil
3 tbs. finely chopped green onion
2 onions, sliced, separated into rings

Sprinkle dill, lemon pepper, salt and garlic powder over Salmon. Place in a large resealable plastic bag or in a shallow glass container. Combine brown sugar, chicken broth, vegetable oil, soy sauce and green onions; pour over the Salmon. Cover and refrigerate for one hour, turning once. Drain and discard marinade. Place Salmon, skin side down, on grill over medium heat; arrange lemon slices and onion slices over the top. Cover and cook 20 minutes or until fish flakes easily with fork.

Salmon may be broiled instead of grilled. Place on greased broiler pan and broil in a 325 degree oven (covered) for 45 minutes or until fish flakes easily with fork.

Lauri serves the Salmon with Herbed Oven Potatoes and Cottage Cheese Spinach Salad, as follows:

HERBED OVEN POTATOES

1/2 cup olive oil
1 envelope onion soup mix
1 tsp. dried marjoram
2 lbs. red potatoes, quartered

1/4 cup melted butter
1 tsp. dried thyme
1/4 tsp. pepper

In a shallow bowl, combine all ingredients except potatoes and mix well. Add potatoes, a few at a time; toss to coat. Place a single layer on a greased 15 by 10 by 1 inch broiling pan. Drizzle

with remaining oil mixture. Bake, uncovered, at 450 degrees for 50 minutes, or until tender, stirring occasionally. For "spicier" potatoes, sprinkle very lightly with cayenne pepper before baking.

COTTAGE CHEESE SPINACH SALAD

1 bunch fresh spinach, torn 12 oz. small curd cottage cheese
1/2 cup chopped, toasted pecans 1/2 cup sugar
3 tbs. vinegar 2 tsp. prepared horseradish
1/2 tsp. salt 1/2 tsp. dried mustard

In a large serving bowl, layer half of spinach, cottage cheese and pecans. Repeat layers. In a small bowl, combine remaining ingredients. Drizzle over salad and toss to coat. Serve immediately.

Here are two delicious Valentine's Day Dessert ideas:

RICH CHOCOLATE TRUFFLE CAKE

2 pkgs. (8 oz. each) semisweet chocolate (16 squares) 1-1/2 cups butter
1 cup sugar 1/2 cup light cream
6 eggs 2 tsp. vanilla
Sweetened whipped cream (recipe follows) chocolate glaze (recipe follows)

Preheat oven to 350 degrees. Line bottom of a spring form pan with foil, tucking foil edges under bottom. Attach springform side. Bring foil up around outside of pan. Grease foil lined bottom and side of pan with butter. Set aside. Heat chocolate, butter, sugar and cream in a heavy, 2-quart saucepan over low heat until chocolate melts and mixture is smooth, stirring frequently. Remove from heat. Beat eggs and vanilla in a large bowl with a wire whisk until frothy. Slowly whisk in warm chocolate mixture until well blended. DO NOT BEAT MIXTURE VIGOROUSLY as this will incorporate air into the mixture. Pour batter into prepared pan. Bake 45 minutes or until a wooden toothpick inserted about 1 inch from edge comes out clean and center is set. Cool cake completely on wire rack. When cake is cool, carefully remove side of springform pan. Leave cake on bottom of pan and wrap cake in foil. Refrigerate until well chilled, at least 4 hours, or overnight.

Prepare chocolate glaze. Unwrap cake, turn upside down on cake platter; remove bottom of pan. Surround cake with wax paper strips to catch glaze drippings. spread top and side of cake with warm glaze. Remove wax paper after glaze sets.

Prepare sweetened whipped cream. Spoon mixture into decorating bag with medium star tip. Pipe cream around edge of cake and refrigerate, or serve immediately.

Chocolate Glaze

1 cup semisweet chocolate chips 2 tbs. butter
3 tbs. half-and-half 2 tbs. light corn syrup

Melt chocolate chips and butter in a 1-quart saucepan over low heat, stirring frequently. Remove from heat, stir in half-and-half and corn syrup.

Sweetened Whipped Cream

1 cup heavy cream 1/4 cup powdered sugar
1/2 tsp. vanilla

Beat cream just until it begins to stiffen; add powdered sugar and vanilla and continue beating until soft peaks form. Refrigerate.

HEAVENLY CHOCOLATE MOUSSE

8 square (1 oz. each) semisweet baking chocolate, coarsely chopped 3 egg yolks
2 tbs. sugar
1/2 cup water, divided
2 tbs. butter (no substitutes) 1-1/4 cups whipping cream

In a microwave or double boiler, heat chocolate, 1/4 cup water and butter until chocolate and butter are melted. Cool for 10 minutes. In a small, heavy saucepan, whisk egg yolks, sugar and remaining water. Cook and stir over low heat until mixture reaches 160 degrees, about 1 to 2 minutes. Remove from heat and whisk in chocolate mixture. Set saucepan in ice and stir until cooled, about 5 to 10 minutes. Whip cream and fold in to chocolate mixture. Spoon into dessert dishes and refrigerate at least 4 hours.

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

AWANA, Wednesday 3:15 p.m.
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
375 North Street
(Vernonia Grange Hall)
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.



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