

CASA volunteers needed in county

CASA of Columbia County will be conducting Spring Training for those who would like to become volunteer "CASAs," citizens who have time to help abused and neglected children of our community.

"A candidate could be anyone, from a retired school teacher or lawyer to a vacuum salesperson, the most important feature of Columbia County CASAs have, is the time, ability and wherewithal to speak up for a child," said director Jan Martin.

Spring Training for new volunteers will start Saturday, March 31, and culminate with a swearing in ceremony by Judge Ted Grove late in April. Presentations about CASA will be given as follows:

Vernonia City Hall, Chamber Room, March 21, 12-1:00 p.m.

St. Helens, Sacagawea Centre, March 13, 5:30-6:30 p.m.

Clatskanie City Hall, March 16, 12:00-1:00 p.m.

Rainier City Hall, Chamber Room, March 23, 12-1:00 p.m.

For more information, call Jan Martin at 503-366-7644.

Church Bulletin Bloopers

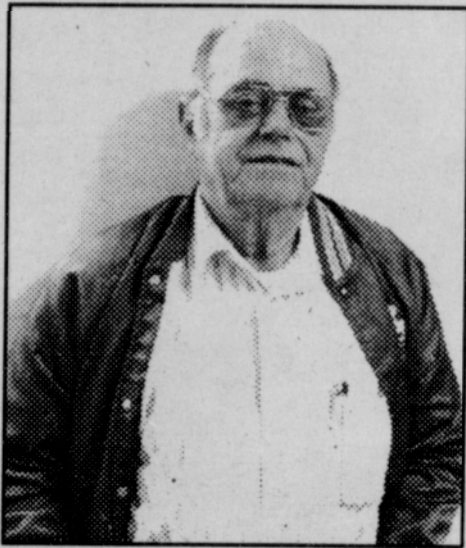
22 members were present at the church meeting held at the home of Mrs. Marsha Crutchfield last evening. Mrs. Crutchfield and Mrs. Rankin sang a duet, The Lord Knows Why.

Cookin' with Gladys

By Gladys Sharar

George Gans is our cook of the month for March. He and his wife, Noni, moved to Vernonia in 1996. He lost Noni to cancer in 1999. George loves to travel, but doesn't do so much any more. He learned to cook from his adopted parents and his wife. Cooking is a challenge to him and he loves to try out new recipes.

He says he even eats his own cooking. He says he likes to cook for his sister, Maxine, and if she eats his food, then he digs in.



George Gans

4 cups unsifted regular all-purpose flour
3 tsp. baking powder
1/4 cup sugar (optional)
1/4 cup (1/8 lb) butter or margarine

1 tsp. salt
1 tsp. soda
1/3 tsp. ground cardamom or coriander (optional)
1-3/4 cups buttermilk
1 egg

In a large bowl, combine flour, salt, baking powder, soda, sugar and spice, if used. Add butter or margarine and cut in with a pastry blender or two knives, until crumbly. Beat egg slightly and mix with buttermilk; add to dry ingredients and stir until blended. Turn out on a floured board and knead until smooth, 2 to 3 minutes.

Divide dough in half and shape each into a round loaf. Place each loaf in an 8-inch cake or pie pan. Press down until dough fills pans. With a sharp knife, cut crosses on tops of loaves, about 1/2 inch deep in the middle. Bake in a moderately hot oven (375 degrees) for 35 to 40 minutes. Makes 2 loaves.

IRISH SODA BREAD

This recipe, with its variations, comes from Dublin. Irish measurements have been changed to standard English (U.S.) measurements, and the recipes generally adapted to our ingredients, but the result tastes and looks like the original. The basic recipe makes two loaves about 8 inches in diameter; the breads are delicious either warm from the oven or cold.

CURRENT OR RAISIN SODA BREAD

Follow basic recipe for Irish Soda Bread, including the sugar. Omit the cardamom or coriander. Add 2 cups currants or raisins to the flour mixture with 1-1/4 tps. caraway seed (optional). Blend with egg and buttermilk and proceed as directed in the basic recipe.

LINK SAUSAGE CASSEROLE

2 lbs. link sausage
1 large green pepper
1 large green onion, chopped
1-1/2 cups celery, chopped
1 cup brown rice, regular or quick cooking
1 10-1/2 oz. can cream of celery soup
1 pkg. (1.8 oz) Lipton chicken noodle soup
1 cup slivered almonds or chopped walnuts

Cut up link sausage into bite size chunks, brown and drain. Save grease. Dice green pepper, onion and celery; brown in sausage grease. Boil brown rice in water for about 10 minutes (adjust time for quick cooking rice). Add can of cream of celery soup and package of Lipton chicken noodle soup to rice mixture. Boil for 10 minutes.

Mix sausage, vegetables and rice together in large casserole. Sprinkle on the slivered or chopped nuts. Bake at 350 degrees for 30 minutes.

CABBAGE BUNS

2 lbs. ground beef
1 large onion, chopped
1 large head of cabbage, chopped
1 tsp. salt
1/2 tsp. pepper

Brown the beef with chopped onion until cooked through. Add in cabbage. Cook until tender. Drain mixture, allow to cool.

While meat mixture is cooling, make white bread dough (frozen dough may be used), let dough raise once. Pinch off a golf ball size piece of the dough. On a greased surface, flatten like a pancake. Add 1/3 cup of meat mixture to dough circle. Close up and turn over, closed side down, onto greased baking sheet. Bake at 350 degrees for about 20 minutes.

IRISH BARMBRACK

The Irish traditionally serve this sweet bread on Halloween to predict the fortunes of the coming year. Often a ring (to symbolize approaching marriage), a coin (wealth) and a button (many blessings) are put into the loaf.

2 pkgs. yeast, active dry or compressed
4 cups regular all purpose flour (sift before measuring)
2-1/2 tps. salt
1/4 cup (1/8 lb) softened butter
3/4 cup seedless raisins
1/2 cup finely chopped candied orange or lemon peel
1/2 cup warm water
1/2 cup sugar
1 tsp. ground allspice
1 cup scalded milk, cooled
3/4 cup currants
Foil-wrapped ring, coin or button (optional)
1 tbs. water
2 tbs. sugar

Dissolve yeast in 1/2 cup warm water and set aside for 5 minutes. Sift 2 cups of flour again with the 1/2 cup sugar, salt and allspice. Add the butter and milk to the flour mixture along with the dissolved yeast. Beat the mixture for about 2 minutes with an electric mixer (or 3 to 4 minutes by hand). Cover and set in a warm place until the mixture doubles in volume, about 30 minutes. With a wooden spoon, beat in the remaining 2 cups flour, one cup at a time.

Turn dough out onto well-floured board and knead for about 5 minutes, kneading in the raisins, currants, citrus peel and foil-wrapped charms (if you wish). Put dough into a clean, greased bowl, turning to grease top of dough. Cover and set in a warm place. Let the dough rise until doubled in bulk. Knead down dough and shape into a round. Place on a greased baking sheet. Let rise until almost doubled. Bake in a moderate (350 degree) oven for about 45 minutes. Mix the 2 tbs. sugar with the 1 tbs. water; brush over loaf. Bake 5 minutes more. Makes one loaf.

IRISH STEW

2 lbs. boneless lamb cubed, browned and drained
2 tsp. salt
1/4 tsp. pepper
1 small whole bay leaf
2 cups water
2 medium carrots, pared and cut in 1/2 in. slices
2 small onions, thinly sliced
3 to 4 medium potatoes, pared and quartered (or 1-15 oz. can new whole potatoes, drained)
1/4 cup quick cooking tapioca to thicken stew (optional)
1 10 oz. pkg. frozen peas or mixed vegetables

Season cubed lamb with salt and pepper. Add remaining ingredients, except peas (omit tapioca if you don't want gravy thickened). Stir well. Cover and cook on Low (in crock pot) 10 to 12 hours. Add peas during last 1 to 2 hours of cooking.

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.