

Easter Sunrise Service planned

The churches of Vernonia will hold a community Easter Sunday Sunrise Service at Vernonia Memorial Cemetery at 7:00 a.m., April 15.

Special music and a short Easter story about the cross, tomb and resurrection will highlight the service.

The community is invited to celebrate Easter!

Do you know this Frances?

On April 4, 1977, a Vernonia woman named Frances had a baby at Emanuel Hospital in Portland. On the same day, a woman from the Philippines named Emily Estrada also had a baby, and was in the bed next to Frances.

Mrs. Estrada, who now owns two restaurants in Portland, would like to contact Frances.

If you know Frances or, better yet, if you are Frances, Mrs. Estrada can be contacted at either the Taste of Bali, 947 SW Broadway, 503-224-2254, or the Yankee Pot Roast, 2839 NW St. Helens Road, 503-228-4807.

Free pre-school immunizations

Free childhood immunizations for children age five and under will be available Wednesday, April 18, at the Providence Clinic in Vernonia.

Columbia County Public Health is providing the free immunization clinic as part of a statewide campaign sponsored by the Oregon Preschool Immunization Consortium.

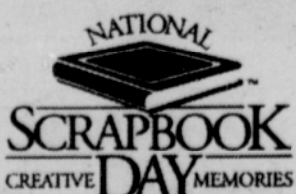
No appointments are necessary for the clinic, but parents are advised to call ahead to find out what times the nurses will be available.

You're invited

to a Memory Making Marathon! Spend your precious time doing something important - preserving your photos and stories in photo-safe scrapbook albums. Join us for a fun and productive Workshop in honor of National Scrapbook Day.

Saturday, May 5th
9 am - 5 pm

For Information & Location, call:
Tamara Sullivan
Creative Memories Consultant
503-429-7554



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Cookin with Gladys

By Gladys Sharar

Appetizers are the feature for this month. Two ladies who know how to put on a spread with flair are Isabelle McDaniel and Gina Faber. They love experimenting with unusual and gourmet dishes. Party time is fun for them. While others bring chips and dips or maybe crackers and cheese, these two love making their favorite appetizers.



Isabelle McDaniel and Gina Faber

Isabelle moved to Vernonia in 1994. She is a mother of four, retired from the field of health care services and loves to cook for her large, extended family.

Gina and her daughter, Aubrey, moved to Vernonia in 1977, along with Gina's husband, Gil. She has her own beauty shop that keeps her very busy, but always finds time to make some of Gil and Aubrey's favorite foods.

Try some of these appetizers for your next gathering.

OUTRAGEOUS CRAB ARTICHOKE DIP (by Gina)

2 cans artichoke hearts, drained 2 cups parmesan cheese
1 cup mayonnaise 1 cup sour cream
1 tsp. hot sauce 1/2 lb. crab meat

Pre-heat oven to 300 degrees. With steel blade, process artichoke until finely chopped. Mix remaining ingredients. Bake until bubbly and golden brown, about 45 minutes. Serve warm with chips or baguettes.

CLAM OR SHRIMP STUFFED MUSHROOMS (by Gina)

1 box stove top corn bread stuffing 1 can chopped clams
10 to 12 large mushrooms or 1 can shrimp

Clean mushrooms and remove stems. Prepare stuffing as directed on package, substituting 1/2 cup clam juice or shrimp juice for 1/2 cup water. Add clams or shrimp and chopped mushroom stems to dressing mix. Fill mushroom cups and place on cookie sheet. Sprinkle with parmesan cheese and bake in 350 degree oven till cheese melts and mushrooms are just tender.

HORSERADISH CHICKEN BITES (by Gina)

Cut chicken breast tenderloins into one inch pieces. Place in shallow casserole dish. Spread entire bottle of horseradish sauce over chicken. Add 1 tsp. hot sauce at this time, if desired. Cook in 350 degree oven, stirring occasionally, until sauce cooks away or until chicken is tender. Serve warm.

CHEESE APPETIZER (by Isabelle)

1 cup cheddar cheese, 2 tbs. butter
grated 1 dash cayenne pepper
1/2 cup flour 1 can pitted black olives

Beat cheese and butter until smooth. Add flour and mix well. Wrap drained, pitted black olives with cheese dough and place on cookie sheet. Bake in 400 degree oven for 10 minutes.

These can be made ahead of time and either frozen or refrigerated. Warm before serving.

CALIFORNIA BEAN DIP FOR A CROWD (by Isabelle)

1 - 8 oz. pkg. cream cheese 1 - 18 oz. can Frito Bean Dip
1 cup sour cream 20 drops Tabasco sauce
1/2 cup chopped green onions 1/2 pkg. taco seasoning mix
1/2 lb. each grated jack and cheddar cheese (set cheeses aside)

Mix all ingredients except green onions and grated cheeses. Add chopped green onion. Layer the grated cheeses on top. Bake in a clay pot or ovenware casserole at 350 degrees for 15 minutes. Serve with tortilla chips.

CRAB AND SWISS ON SOURDOUGH (by Isabelle)

1 - 6 oz. can crab meat 1 cup grated Swiss cheese
1/2 cup sour cream 2 tbs. chopped green onions
1 tbs. lemon juice 1/2 tsp. Worcestershire sauce
1/4 tsp. salt 1 - 8 oz. can sliced water chestnuts
1 bag sourdough dinner rolls

Mix above ingredients except water chestnuts and rolls. Reserve 30 slices of water chestnuts, mince remainder and add to crab mixture. Place 2 tbs. of mixture onto each roll half. Bake at 400 degrees approximately 10 minutes. Prior to serving, place one slice of water chestnut on each appetizer.

FRITTATAS WITH SPINACH (by Isabelle)

2 - 6 oz. jars marinated artichoke hearts
1 small onion, chopped finely 1 clove garlic, minced
4 eggs 2 tbs. minced parsley
1/2 package frozen spinach, 1/4 tsp. salt, pepper, oregano
thawed and squeezed dry 2 cups sharp cheddar cheese, grated
1/4 cup bread crumbs
1 dash Tabasco

Drain liquid from one jar of artichoke hearts into frying pan. Chop artichokes from both jars. Cook onion and garlic in the artichoke marinade until limp, then cool. Beat eggs in medium bowl, add bread crumbs and seasonings. Add cooled onion mixture, cheese, spinach and artichoke hearts.

Stir into a thick batter and pour into an 8 x 12 x 2" baking dish or pan. Bake at 325 degrees about 30 minutes or until set. Cool and cut into 1" squares.

LIVER PATÉ (by Isabelle)

1 lg. onion, chopped finely 8 hard boiled eggs
1 pkg. beef liver (beef has a better consistency than chicken)
Smaltz (chicken fat that has been previously rendered with finely chopped onion)

Sauté onions and chop eggs coarsely to fine, but not large chunks. Broil beef liver and grind in meat grinder, twice. Combine onion, eggs and liver. Moisten with Smaltz to a consistency that can be easily spread on rye rounds or crackers.

Making this recipe using Smaltz is an acceptable appetizer for Passover.

CARPACCIO (by Isabelle)

This appetizer is very impressive and extremely tasty, with the recipe designed to teach you how to make carpaccio safely.

Buy only *fresh* filet mignon, and *keep cold*. Remove all fat and sinew. The least amount of fat and sinew will make your labor much less intense. Using only the "cleanest" portions of the meat, cut into 1-1/2 inch cubes. Smaller pieces of meat cut away from fat or sinew may be combined to equal a 1-1/2 inch cube. Every cube of meat will be one appetizer. One appetizer per person.

All toppings should be prepared first and set aside.

Toppings for one appetizer

1/2-1 tbs. extra virgin olive oil (do not substitute)
1 tbs. finely chopped red onion
2 tbs. fresh basil, chopped
2 tbs. Asiago cheese, grated
1 tsp. capers
1-2 tbs. lemon juice, freshly squeezed
fresh pepper, to taste

Take one 1-1/2" cube of cold meat and place between two sheets of plastic wrap, approximately the size of a dinner plate. With a rubber mallet, beat the cube of meat until it is paper thin. When held up to the light, you can see light through it. This will increase the size to approximately 6" in diameter. Carefully peel one side of the plastic wrap off and flip the meat onto a cold dinner plate. This will leave the second sheet of plastic wrap on top of the meat. Carefully remove the second sheet of plastic wrap, exposing meat surface.

In the order listed above, sprinkle toppings onto meat as you would top a pizza. Serve, or cover and refrigerate, *immediately*.

To serve, cut in quarters, roll and eat. For best results, we recommend using your fingers! For a party, adjust amount of meat and toppings needed to the number of guests to be served. Serve with champagne or your favorite red wine.