

## Tuality VW raffle to aid cancer care

The Tuality Healthcare Auxiliary is selling raffle tickets for a chance to win a 2001 Volkswagen New Beetle GLS, an \$18,250 value. Proceeds will help the Auxiliary fulfill their pledge to the Tuality Healthcare Foundation Cancer Campaign.

Only 15,000 raffle tickets will be sold at \$25 each. They are available for purchase, while supplies last, through the Tuality Healthcare Volunteer Services office at 503-681-1355, the Tuality Healthcare Foundation at 503-681-1170, or individual members of the Auxiliary.

The raffle will be held July 4, 2001, after the Foundation's C.A.T. (Cancer Awareness and Treatment) Walk fundraiser, on the grounds of the Washington County Courthouse in downtown Hillsboro.

The winner will have a choice for color of his or her new VW.

The objective of the Tuality Healthcare Foundation Cancer Campaign is to expand cancer awareness, education, diagnosis and treatment facilities and services in western Washington County, to improve the quality of life of local patients and their families.

### Church Bulletin Bloopers

"Ladies, don't forget the rummage sale. It's a chance to get rid of those things not worth keeping around the house. Don't forget your husbands."

## Cookin' with Gladys

By Gladys Sharar

The cook for this month is Doreen Buchan. She, her husband, Mike, and their four children, moved to Vernonia in 1997. Doreen grew up in Southern California and while in high school, a friend of hers (a step-brother of Cheech Marin, of Cheech and Chong fame) taught her a lot about Mexican food. He and his dad were great cooks, she said, and she learned a lot by watching and tasting.

Doreen loves being around people and keeps busy doing volunteer work. She also has a gift for making jewelry. I hope you will enjoy making some of her recipes.

### OSCAR'S SOPA DE ALBÓDIGAS (Meatball Soup)

#### Meatballs:

1 lb. ground beef  
1 egg  
1/2 cup cilantro

1/2 cup rice  
1 chopped tomato  
1/8 tsp. cumin



#### Broth:

4 cups water  
3-4 carrots, thick sliced  
1 4-oz. can diced green chiles  
salt and pepper to taste

enough beef bouillon for good flavor  
3-4 stalks celery, thick sliced  
1/4 tsp. cumin

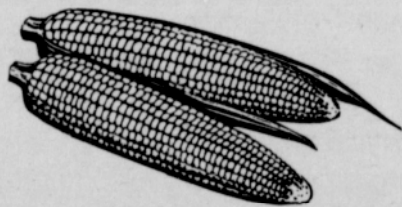
Combine meatball ingredients in a bowl; use hands to form into balls. Chill overnight. Combine broth ingredients in a large saucepan and bring to a boil. Add carrots, celery and meatballs. Cover and simmer on medium heat for 30 minutes. Add chiles, cumin, salt and pepper to taste. Cover again and cook 15 minutes more.

### TURKEY TAQUITOS

2 cups cooked turkey, shredded  
corn oil, for frying  
1 tbs. flour

3 doz. corn tortillas  
1 pkg. bernaïse sauce, for dip  
2 to 3 tsp. water

Warm tortillas. Place a spoonful of meat in the center of each tortilla and roll it up. Make paste by combining flour and water. Glue ends of tortilla with paste. Heat oil on med-high heat. Fry taquitos in hot oil and drain on paper towels. Make bernaïse dip using directions on back of package. Enjoy.



### FIDEO (Pasta Side Dish)

1 pkg. vermicelli  
1 yellow onion, diced

2 tbs. real butter  
2 cups, approx. chicken broth

Lightly sauté diced onions for 2 minutes. Sauté vermicelli till golden brown. Add onion. Add chicken broth until it won't absorb more. Watch it carefully.

Rounding out the flavors of Mexico, as Cinco de Mayo celebrations near, are a few more favorites from local cooks.

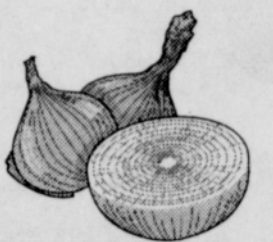
### HUEVOS KEVUELTOS (Scrambled Eggs)

From Lucia Altig

1 small onion, finely chopped  
1 small tomato, finely chopped  
8 eggs  
1 cup grated monterey jack cheese  
dash of pepper

1/2 tsp. garlic powder  
1 med. jalapeno pepper, finely chopped  
corn tortillas (12 or more)  
1/2 tsp. salt  
1/4 cup olive oil

In a large skillet, add the olive oil. Add onion, tomato, garlic powder and pepper. Sauté until onion and tomato are cooked. Cook over med. heat for about 5 minutes. Beat eggs with salt and pepper. Pour into skillet and scramble together until cooked. Place eggs in a serving dish and sprinkle with cheese. Serve with warm tortillas and refried beans.



### GUIISO DE PUERCO CON CHILE VERDE (Pork Stew with Green Chiles)

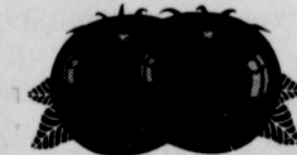
From Kirk Knickerbocker

3 lbs. pork shoulder, diced 1/2"  
7 green chiles, cleaned, seeded, diced & roasted (see below)  
2 tbs. soy sauce  
cooking oil  
chicken broth (about 1 qt.)

3 ribs celery, sliced  
2 med. tomatoes  
4 cloves garlic, chopped  
habañero peppers, diced, to taste (optional)  
corn starch

In heavy skillet, brown small batches of pork cubes in cooking oil until dark brown. Put in large kettle with other ingredients and add enough chicken broth to cover everything. Bring to a boil, cover and simmer for 1 hour.

Mix approx. two tbs. of cornstarch with cold water and stir into stew to thicken. Serve with steaming hot flour tortillas, green salad and your favorite cold beverage.



TIP: To prepare fresh chiles, roast them on a gas burner or other heat source, turning frequently until blistered. Place blistered chiles in a plastic bag to steam for 10 minutes; peel or rub skin off, remove veins and seeds. Kirk likes them best roasted on a barbeque with mesquite wood smoke.

WARNING: If you touch your eyes or other sensitive areas after handling chiles, you'll regret it. It is best to wear rubber gloves while handling chiles. Habañero chiles are the hottest chiles known to man, so be careful with them.



### CHAYOTES CON ELOTES Y CHILE VERDE (Chayotes with Corn and Green Chiles)

From Noni Andersen

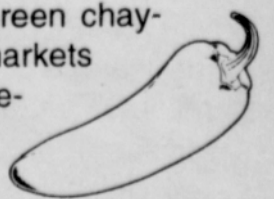
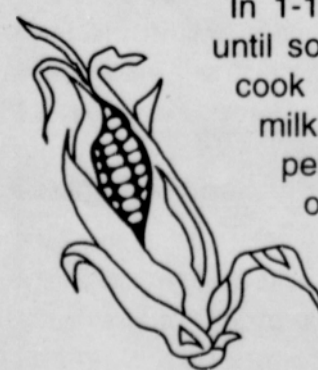
1 small onion, finely chopped  
2 oz. butter  
2 cups (approx.) fresh or frozen corn kernels  
3 chayotes, peeled, cubed  
3 oz. grated Parmesan or Romano cheese

3 lg. mild green chiles, fresh or canned, seeded & cut into strips  
1 cup milk, or slightly more  
Salt & pepper to taste

In 1-1/2 qt. saucepan, sauté onion in butter until soft but not brown. Add corn and chiles, cook another 5 minutes. Add chayotes and milk; mix gently. Season with salt and pepper, cover and simmer gently until chayotes and corn are tender.

Place in serving bowl and sprinkle with grated cheese.

NOTE: The pale green chayote is readily available in markets in the Hillsboro/Forest Grove area. It looks somewhat like a lobed squash, but actually grows on a vine overhead, much like kiwi fruit.



## 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 7:30 p.m.

Women's Fellowship 2nd & 4th Wednesdays, 7:30 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 St. (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

Darwin Harvey, Pastor  
662 Jefferson  
Vernonia

Sunday School 9:45 a.m.  
Morning Worship 11:00 a.m.  
Evening Worship 6:00 p.m.