

## Light the sky with donations

Fundraising is underway for this year's Fourth of July celebration in Vernonia. Contributions of any amount toward the 2001 fireworks display will be gratefully accepted and contributors' names will be displayed at the fireworks site.

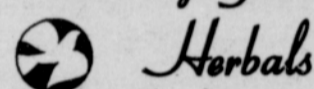
For more information, call Carolyn Keasey, 503-429-2021, or Enid Parrow, 503-429-8134.

## St. Vincent dePaul changes schedule

Beginning in June, the Vernonia center of St. Vincent dePaul, will change the day free clothing is available, from Tuesday to Thursday. The time will remain unchanged, from 10:00 a.m. to 12:00 p.m.

For further information, call St. Mary's Catholic Church, 503-429-8841.

### Serenity Gardens



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## Cookin' with Gladys

By Gladys Sharar

Nanette Leonetti, our cook for June, has lived in Vernonia about nine years. She and her husband, Mario, still have three children at home, which keeps her busy along with helping out at their restaurant, Leonetti's Pizza and Grill.



Family meals are something she still loves to prepare, whenever she has time. Her stepmom played a big part in teaching her the basics of cooking and she learned a lot on her own, through trial and error.

Try one of her family's favorite recipes as you plan Father's Day dinner.

### NAN'S CHOCOLATE BLISS CAKE

- |   |  |
|---|--|
| 1 pkg. (2 layer size) chocolate cake mix  | 1 pkg. (4 serving size) chocolate flavor instant pudding |
| 1/2 cup International coffees, any flavor | 4 eggs   |
| 8 oz. sour cream                          | 1/2 cup oil  |
| 1/2 cup water                             | 8 oz. semi-sweet baking chocolate, chopped               |

Beat all ingredients, except chopped chocolate, in a large bowl with electric mixer on low speed, just until moistened, scraping bowl often. Beat on medium speed 2 minutes, or until well blended. Stir in chopped chocolate. Spoon batter into lightly greased and floured 12 cup fluted tube pan, or 10 inch tube pan.

Bake at 350 degrees for 50 to 60 minutes, or until a toothpick inserted near center comes out clean. Cool in pan 10 minutes on cooling rack. Loosen cake from side of pan with spatula or knife. Invert cake onto rack and gently remove cake. Cool completely on rack. Sprinkle with powdered sugar, if desired, or drizzle with melted chocolate.

### EASY FRUIT COBLER

- |                            |                      |
|----------------------------|----------------------|
| 1/2 cube margarine         | 1 cup flour          |
| 1-1/2 cup sugar            | 2 tsp. baking powder |
| 3/4 cup milk               | dash of salt         |
| 3 cups sweet fruit, cut up | cinnamon to taste    |

Melt margarine in bottom of 8 x 8 inch pan. In mixing bowl, combine flour, 1 cup sugar, baking powder, milk and salt. Mix together and pour over margarine. Mix fruit, 1/2 cup sugar and cinnamon. Place fruit mixture on top of batter.

Bake at 350 degrees, 35 to 40 minutes. 4 to 6 servings.

### NAN'S FAVORITE MACARONI AND CHEESE

- |                          |  |
|--------------------------|--|
| 2 cups uncooked macaroni | 1 med. onion, chopped  |
| 6 cups boiling water     | 3 tbs. margarine or butter, melted   |
| 2 tbs. flour             | 1/4 tsp. salt  |
| 1/4 tsp. pepper          | 1 cup sour cream   |
| 1-1/4 cup milk           | 2 cups sharp cheddar cheese  |
| paprika to taste         | (Nan says she often adds 1/2 to 3/4 cup of other cheeses, depending on what is on hand around the house) |

Cook macaroni in boiling water, per instructions on package. While macaroni is cooking, sauté chopped onion in small amount of margarine. Drain macaroni and onion, when done.

In large saucepan on med. heat, combine margarine, flour, salt and pepper, stirring constantly until bubbling. Add 3/4 cup sour cream and milk gradually, stirring often until thickened. Remove from heat, stir in 1-1/2 cups cheese. Add macaroni and onion. Put into medium casserole dish or oblong glass dish. Spread remaining sour cream and cheese over top. Sprinkle with paprika.

Bake at 350 degrees for 20 to 30 minutes.

### NAN'S FAMILY FAVORITE MEAT LOAF

- |   |                                      |
|---|--------------------------------------|
| 1 cup Italian seasoned crushed tomatoes | 3 to 4 tbs. packed brown sugar       |
| 1 tsp. ground mustard                   | 3 eggs, beaten                       |
| 4 tsp. Worcestershire sauce             | 1-1/2 to 2 cups Italian bread crumbs |
| 3/4 to 1 cup finely chopped onion       |                                      |
| 1/2 tsp. pepper                         | 1 tbs. Italian seasoning             |
| 1/2 cup parmesan cheese                 | 1 tbs. chopped garlic                |
| 1 lb. sweet Italian Sausage             | 2 lbs. lean ground beef              |

Combine crushed tomatoes, brown sugar and mustard in large bowl. Save 1/2 cup for topping. Add eggs, Worcestershire sauce, bread crumbs and seasoning to remaining tomato mixture. Mix well. Let stand for 5 minutes. Crumble beef and sausage, onion and parmesan cheese. Mix well with egg mixture. Divide into 18 muffin cups, about 1/2 cup each. Bake at 375 degrees for 18 to 20 minutes. Spoon on reserved topping (optional—sprinkle lightly with parmesan cheese). Bake additional 7 to 10 minutes.

### SALMON EGG FOO YOUNG

By Gladys

- |                            |                  |
|----------------------------|------------------|
| 1 (7-3/4 oz.) can salmon   | 1 med. onion     |
| 1/2 lb. fresh bean sprouts | 1 tbs. soy sauce |
| 5 eggs                     | oil (for frying) |

Drain and flake salmon. Beat eggs; add onion, bean sprouts, soy sauce and salmon. Mix well; fry in oil about 1/4 cup at a time as you would pancake. Top with sauce.

### Sauce

- |                  |                   |
|------------------|-------------------|
| 4 tsp. soy sauce | 2 tsp. cornstarch |
| 2 tsp. sugar     | 2 tsp. vinegar    |
| 1 tsp. salt      | 1 cup cold water  |

Combine in a saucepan, the soy sauce, cornstarch, sugar, vinegar and salt. Stir in water. Cook over low heat until thick.

### SISTER MARY'S SHRIMP MARGUERITE

(This is an elegant dish for special company dinner) By Gladys

- |                                    |                                      |
|------------------------------------|--------------------------------------|
| 2-1/2 lbs. medium shrimp           | 1/4 cup green pepper, finely chopped |
| 2 tbs. salad oil                   | 1/4 cup onion, finely chopped        |
| 1 tbs. lemon juice                 | 1 cup heavy cream                    |
| 2 tbs. butter                      | 1 can tomato soup                    |
| 1/4 tsp. black pepper              | 1/2 cup sherry wine                  |
| 1 cup raw, long grain rice, cooked | 1/4 tsp. salt or to taste            |
| 8 to 10 grains cayenne pepper      | paprika                              |
| 3/4 cups slivered almonds          |                                      |

Cook and clean shrimp. Bring to boil only. Drain well. Toss shrimp with salad oil and lemon juice. Sauté in butter with black pepper, cayenne pepper, green pepper and onion. Place in a 1-1/2 quart casserole with cream, tomato soup, wine and salt. Add rice (should be very dry) and slivered almonds. Gently combine all ingredients. Sprinkle top with paprika. Bake at 350 degrees for 45 minutes to 1 hour, or until rice is tender. Serves 6 to 8.

## 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 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.



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