

Welcome Additions

McKenzi C. Hampton
 McKenzie Corinna Hampton was born June 29, 2001, to Suzanne and Robert Hampton of Bader, Washington. She weighed 6 pounds and was 19 inches long.

She joins two sisters, Erika, 9, at home and Jennifer, 18, of Longview, and one brother, Ronnie, 21, of Germany.

Grandparents are Abe and Ann Hall, of Mist.

In the Service

Levi H. Brown
 Army Private Levi H. Brown has graduated from basic infantry training at Fort Benning, Columbus, Georgia.

He received training in drill and ceremonies, weapons, map reading, tactics, military courtesy, military justice, physical fitness, first aid and Army history and traditions.

During infantry training, he developed basic combat skills and battlefield operations and tactics and experienced using various weapons and weapons defenses available to the infantry crewman.

He is the son of Grant Brown of Vernonia and graduated from Vernonia High School 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

Our cook of the month is Lisa Stone. Lisa is known to many people in the area, since she has lived here most of her life. She attended Buxton School and Banks High School, where she met her husband, Dan. They live at Top Hill with their three children. Lisa has managed the Deli at Jim's Sentry Market for five years. She does a lot of catering and canning and gourmet cooking, which is her love. She learned to cook at an early age while her parents operated a service station in Manning. Lisa believes that everyone should teach their children to cook at a very early age.



Lisa Stone

Note: These are all canning recipes and require canning jars. Before starting the recipe, wash the number of jars required and keep them hot until needed. Prepare lids as the manufacturer directs.

PICKLED JALAPEÑO CHILES

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| 50 whole peppercorns (any color or a mixture of colors) | 4 tsp. whole yellow mustard seeds |
| 2 1/4 lbs. jalapeno chiles, cut into 1/4 to 1/2 inch rings | 16 small garlic cloves, sliced |
| 2 tsp. kosher or pickling salt | 4 cups cider vinegar |
| | 2 tbs. granulated sugar |

Prepare 8 half-pint jars and lids. Divide the peppercorns, mustard seed and garlic evenly among the jars. Pack each jar with a portion of the jalapeños, filling to within 1/2-inch of the rim.

Combine the vinegar, sugar and salt in a non-aluminum pot. Bring to a boil, then remove from heat and pour the hot vinegar over one jar of jalapeños at a time, leaving 1/2-inch head space. Wipe jar with a clean, damp cloth. Attach lid. Fill and close remaining jars.

For a lightly crisper pickle and short-term storage, store jars in refrigerator for several months (let them sit for at least two weeks before using).

For long-term storage at room temperature, process the jars in a boiling-water canner for 10 minutes.

APPLE PIE IN A JAR

These make wonderful gifts. Use them as you would a can of

prepared apple filling, for pies or apple crisp.

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| 10 cups water | 4-1/2 cups granulated sugar |
| 1 cup sieved cornstarch | 2 tsp. ground cinnamon |
| 1/2 tsp. freshly grated nutmeg | 1 tsp. salt |
| 3 tbs. fresh lemon juice | |
| Enough peeled and sliced apples to fill 7 quart jars | |

Prepare 7 quart jars and lids. Put water in large heavy pot and stir in sugar, cornstarch, cinnamon, nutmeg and salt. Bring to a boil, stirring constantly and continue boiling until the syrup is thick and bubbling. Add the lemon juice.

Fill clean mason jars with sliced apples. Cover apples with syrup. Seal and process in boiling water bath for 20 minutes.

GARLIC DILL PICKLES

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| Grape leaves | Garlic cloves |
| Whole small cucumbers, washed | small hot peppers (fresh or canned) |
| 3 quarts water | 1 quart apple cider vinegar |
| 1/2 cup canning salt | alum |

Prepare as many quart jars as you have cucumbers to fill. Pack a grape leaf into the bottom of each one-quart jar. Add cucumbers (drained), 2 cloves garlic, 1 hot pepper, 2 sprigs of dill and 1/4 tsp. alum. Bring remaining ingredients to a hard boil and pour over cucumbers. Bring brine to a boil each time it is added to jars. Wash tops of jars, seal and process 10 minutes in boiling bath.

TEXAS CHOW CHOW

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| 1 gal. green tomatoes | 3 qts. cabbage |
| 4 green bell peppers | 2 red bell peppers |
| 1 or 2 hot long peppers | 2 cups chopped celery, optional |
| 8 med. onions | 2 tbs. celery seed |
| 1/4 tsp. cinnamon | 1/4 tsp. allspice |
| 2 tbs. salt | 3 cups sugar |
| vinegar | |

Prepare 12-14 quart jars. Grind tomatoes with coarse chopper. Put in bag or colander and drain, overnight.

Grind cabbage, peppers, onions and celery, if using. Add to tomatoes, celery seed, cinnamon, allspice, salt and sugar. Cover with white vinegar, simmer over low heat. When mixture comes to a boil, put in hot sterilized jars. Seal and process in boiling water bath for 15 minutes.

BREAD & BUTTER PICKLES

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| 6 lbs. med. cucumbers, scrubbed and sliced 1/8 inch thick (about 4 qts.) | |
| 1-1/2 cups white onions, peeled & sliced (1 lb.) | |
| 2 cloves garlic | 1/3 cup canning salt |
| ice cubes | 4-1/2 cups sugar |
| 1-1/2 tsp. turmeric | 1-1/2 tsp. celery seed |
| 2 tsp. yellow mustard seed | 3 cups white distilled vinegar |

Prepare 7 pint jars and lids. In a large mixing bowl, combine cucumbers, onions and garlic. Add salt. Mix thoroughly; cover with ice cubes. Let stand 3 hours. Rinse well and thoroughly drain the mixture. Remove garlic cloves.

Combine sugar, turmeric, celery seed, mustard seed and vinegar. Heat to boiling in 8 qt. saucepan. Add drained cucumber mixture; heat 5 minutes. Pour into sterilized jars, leaving 1/2-inch headspace. Cap and seal. Process 5 minutes in a boiling water bath canner.

PICKLED BEETS

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| 1 gal. small beets | 3-1/2 cups cider vinegar |
| 1/2 tsp. salt | 2 cups sugar |
| 2 tbs. cinnamon | |

Prepare 6 pint jars and lids. Cook beets until tender. Dip in cool water, peel off skins. Combine remaining ingredients to make syrup. Pour over beets. Bring to a boil; pack in hot sterilized jars. Seal and process 5 minutes in boiling water bath.

Many join in Mingers' celebration

From page 6
 and spouses: Diana and Mari-couper, Washington. They lived in Vernonia until moving to Scappoose in 1979. They moved to Keizer in October of last year.

Mr. Minger worked at the lumber mill in Vernonia until its closure and then at Kaiser Gypsum in St. Helens.

Mrs. Minger worked at Sam's Food Store and Vernonia Drug Store.

The anniversary event was hosted by their three children

and spouses: Diana and Mari-couper, Washington. They lived in Vernonia until moving to Scappoose in 1979. They moved to Keizer in October of last year.

The Mingers have six grandchildren and 11 great-grandchildren.

Attending the celebration from Vernonia were Steve, Sue and Matt Minger; Todd and Tammy Sullivan and family; Ben and Darlene Westbrook; Carl and Betty Holsey; and Norm and Louise Hamnett.

Church Directory

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

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.

ASSEMBLY OF GOD

Darwin Harvey, Pastor
 662 Jefferson
 Vernonia, 503 429-4615

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

Thursdays 7:00 p.m.
 Family Night

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.

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.

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.

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.

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.

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.

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.