

In the Service

Kenneth J. Kroon

Kenneth J. Kroon has joined the United States Army under the Delayed Entry Program, which allows the opportunity to delay entering active duty for up to one year.

After completion of basic military training, soldiers receive advanced individual training in their career job specialty.

The recruit qualifies for a \$5,000 enlistment bonus.

Kroon, a 1996 graduate of Jesuit High School will report to Fort Benning, Columbus, Ga., for basic training.

He is the son on Geanette L. and Fredrick J. Kroon of Banks.

Church Bulletin Bloopers

Irving Benson and Jessie Carter were married on October 24 in the church. So ends a friendship that began in their school days.

Cookin' with Gladys

By Gladys Sharar

My youngest daughter, Deborah Johnston, known as Debbie, is the cook for the November column. Debbie has lived in Vernonia all her life, with her husband, Calvin, daughter, Calie and son, Jerid. They keep her very busy, but she finds time to entertain her friends. Anyone who has eaten at her house knows she puts on a beautiful spread. She is always baking for some fundraiser, an ill friend or perhaps a potluck dinner.

Debbie spent a lot of time in the kitchen helping me. She has become an excellent cook. The holiday season is her favorite time because a lot of cooking is involved.



Debbie Johnston

ROASTED TURKEY WITH HERBS

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| 1 - 14 pound turkey | 1/2 cup fresh rosemary sprigs |
| 1/2 cup fresh sage leaves | 1 cooking apple |
| 1 celery stalk | 1 onion |
| 1/2 cup butter or margarine, melted | Garnishes: fresh fruit, fresh herb sprigs |

Remove giblets and neck from turkey. Rinse turkey with cold water; pat dry. Start loosening skin from turkey by inserting fingers between skin and turkey breast; lift and push forward to separate,

but not detach, skin. If you have difficulty along the backbone, use kitchen shears. Carefully place rosemary and sage under skin.

Cut apple into quarters, cut celery and onion in half; place them in the turkey cavity. Put turkey, breast side up, on a rack in a shallow roasting pan; brush with butter and loosely cover with heavy-duty aluminum foil. This turkey does not have to be basted.

Bake at 325 degrees for 3-1/2 to 4-1/2 hours or until a meat thermometer, inserted in thickest portion, registers 180 degrees. Remove turkey from pan; let stand 15 minutes before carving. Garnish, if desired. Serve with gravy. Makes 12 servings.

OLD COUNTRY STUFFING

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| 12 cups oatmeal | 3 tsp. salt |
| 2 tsp. poultry seasoning | 3/4 tsp. pepper |

Mix above ingredients in a bowl. Fry about 2 pounds ground beef suet and a small, chopped onion, until suet has melted.

With a spoon, pour suet into oatmeal mixture, a little at a time. Add water. Oatmeal should be doughy, not runny.

BROCCOLI CASSEROLE

Cook two 10 oz. packages of frozen, cut broccoli (spears are okay, but fresh is better).

In saucepan, melt 2 tbsp. butter or margarine. Blend in 2 tbsp. flour, 1/4 tsp. salt and a dash of pepper. Add 1 cup milk. Cook and stir until bubbly; reduce heat.

Blend in one 3 oz. package of cream cheese. Stir until smooth.

Place broccoli in a 1-1/2 qt. casserole dish. Sprinkle about 3 tbsp. of minced onion on top of the broccoli. Pour the sauce over the broccoli and mix lightly. Top with 1 cup of shredded cheese. Melt 2 tbsp. butter or margarine. Toss with 1 cup of soft bread crumbs. Sprinkle on top of casserole.

Bake at 350 degrees for 20 to 25 minutes, until hot through.

ARKANSAS' BEST PUMPKIN PIE

The cinnamon nut topping adds crunch and flavor to this traditional pumpkin pie.

Crust:

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| 1 1/2 cups all-purpose flour | 1/2 tsp. salt |
| 3/4 cup Crisco Shortening | 3 tbs. cold water |

Spoon flour into measuring cup and level. Combine flour and salt in medium bowl. Cut in Crisco, using pastry blender (or 2 knives) until flour is blended to form pea-sized chunks. Sprinkle with water, 1 tbsp. at a time. Toss lightly with fork until dough will form a ball. Press dough between hands to form 5 to 6 inch "pancake". Lightly flour rolling surface and rolling pin. Roll dough into circle.

Filling:

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| 1 3/4 cups canned solid pack pumpkin (not pumpkin pie filling) | |
| 3/4 cup granulated sugar | 1 tsp. cinnamon |
| 1 1/4 cups evaporated milk | 2 eggs, beaten |

Combine pumpkin, evaporated milk, eggs, granulated sugar, 1 tsp. cinnamon and 1/4 tsp. salt in large bowl. Stir until smooth and creamy. Pour into unbaked pie crust.

Topping:

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| 1/2 cup all-purpose flour | 1/2 cup chopped pecans |
| 1/3 cup firmly packed brown sugar | Sweetened whipped cream (opt) |
| 3 tbs. Butter Flavor Crisco | 1/2 tsp. cinnamon |
| 6 to 8 pecan halves (opt) | 1/8 tsp. salt |

Combine flour, brown sugar, Butter Flavor Crisco, 1/2 tsp. cinnamon and 1/8 tsp. salt. Mix with fork or pastry blender until coarse crumbs form. Stir in chopped pecans. Sprinkle over filling.

Bake at 350 degrees for 45 to 55 minutes, or until knife inserted in center comes out clean. Cool to room temperature before serving. Garnish with sweetened whipped cream and pecan halves, if desired.

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 11:15 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
Sunday 12 Noon

Religious Education
Sunday 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.