

In the Service

Jacob A. Vanderschelden

Jacob A. Vanderschelden has enlisted in the U.S. Army Reserve's Delayed Training Program (DTP) which allows an individual to delay their departure date for up to 365 days.

Vanderschelden has enlisted as a Metal Worker. He will leave for basic training at Fort Sill, Oklahoma on June 20, 2002. He is participating in the Alternate Training Program which allows training to be taken over two summers.

He is a junior at Spanaway Lake High School in Spanaway, Wash., and is the son of Shari Vanderschelden of Vernonia and Carl Vanderschelden of Tacoma.

Church Bulletin Bloopers

Stewardship Offertory: "Jesus Paid It All".

Cookin with Debbie

By Debbie Johnston



Heidi Brown, our featured cook for this month, was born and raised in Vernonia. She and her husband, Dan, have two children, Timothy and Rachel. They are the owners of Hardwood Originals and Grey Dawn Gallery.

I have had the opportunity to enjoy Heidi's cooking, and she really is a great cook.

Heidi would like to share some easy and enjoyable breads for breakfast, brunch, teas and company!

ENGLISH MUFFIN BREAD

5 cups all-purpose flour, divided	2 pkgs. active dry yeast
1 tbs. sugar	2 tsp. salt
1/4 tsp. baking soda	2 cups warm milk
1/2 cup warm water	cornmeal

In a large mixing bowl, combine 2 cups flour, yeast, sugar, salt and baking soda. Add warm milk and water; beat on low speed for 30 seconds, scraping bowl occasionally. Beat on high for 3 minutes. Stir in remaining flour (batter will be stiff). Do not knead. Grease two 8-1/2 x 4-1/2 x 2-1/2" loaf pans. Sprinkle pans with cornmeal. Spoon batter into the pans and sprinkle cornmeal on top. Cover and let rise in a warm place until doubled, about 45 minutes. Bake at 375 degrees for 35 minutes or until golden

brown. Remove from pans immediately and cool on wire racks. Slice and toast.

Makes 2 loaves. Also great for freezing to enjoy weeks later.

FEATHER LIGHT MUFFINS

1/3 cup shortening	1-1/2 tsp. baking powder
1 egg	
1/2 cup sugar	1-1/2 cups all-purpose flour
1/2 cup milk	
1/4 tsp. ground nutmeg	1/2 tsp. salt

Topping:

1/2 cup sugar	1 tsp. ground cinnamon
1/2 cup butter or margarine, melted	



Heidi Brown

In a mixing bowl, cream shortening, sugar and egg. Combine dry ingredients; add to creamed mixture alternately with milk. Fill greased muffin tins 2/3 full. Bake at 325 degrees for 20-25 minutes or until golden. Let cool for 3-4 minutes. Meanwhile, combine sugar and cinnamon in a small bowl. Roll warm muffins in melted butter, then in sugar mixture. Serve warm.

Makes 8-10 muffins.

QUICK CINNAMON ROLLS

2 cups all-purpose flour	6 tbs. butter or margarine
3 tsp. baking powder	2/3 cup milk
1 tsp. salt	brown sugar
cinnamon	

Combine dry ingredients. Cut butter into small pieces. Using fingers, lightly rub butter and flour mixture together until mixture resembles fine crumbs. Stir in milk to form soft dough. Knead lightly (about 30 seconds). Roll dough 1/4 inch thick into 16 x 7 inch rectangle. Spread with two tbs. melted butter. Rub lightly with brown sugar and sprinkle with cinnamon. Raisins can be added, if desired.

Roll up tightly beginning at the wide side. Seal well by pinching edge of dough into roll. Cut into one inch slices. Place on baking sheet or in muffin cups. Bake in hot oven (425 degrees) about 15 minutes. If desired, spread warm baked rolls with Quick White Icing. Serve hot.

Makes 16 rolls.

Quick White Icing: Sift a little powder sugar into bowl. Moisten with cream or milk to spreading consistency.

LEMON-BLUEBERRY SCONES

2 cups all-purpose flour	1/3 cup cold butter
10 tsp. sugar, divided	1 cup frozen chopped blueberries
2 tsp. baking powder	
1/2 tsp. salt	1/4 cup lemon juice
1/4 tsp. baking soda	1/4 cup half-and-half
	1 egg

In a bowl, combine flour, seven tsp. sugar, baking powder, salt and baking soda. Cut butter into small pieces. Using fingers, lightly rub butter and flour mixture together until mixture resembles coarse crumbs; set aside.

In a small bowl, combine blueberries, 3 tsp. sugar, lemon juice, half-and-half and egg. Add to flour mixture and stir until soft dough forms.

On a floured surface, gently knead 6-8 times. Pat dough into an 8 inch circle. Cut into 10 wedges. Brush with milk.

Bake at 400 degrees for 12-15 minutes or until lightly browned. If desired, drizzle glaze over warm scones.

Makes 10 scones.

Glaze: 1/2 cup powdered sugar mixed with 1 tbs. lemon juice.

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
Sunday Youth Group
Junior High 3:00 - 5:00 p.m.
Senior High 6:00 - 8:00 p.m.
Prayer Meeting, Wed. 7:00 p.m.
Women's Bible Study, Thurs. 7:00 p.m.

GRACE REFORMED BAPTIST CHURCH

D.J. Dickey, Pastor
Grant & North Streets
Vernonia, 503 429-1919

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.

Men's Study, Tuesday 10:30 a.m.
Women's Study, Wednesday 1:30 p.m.
Youth & Kids, Thursday 7:00 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.

NEHALEM VALLEY BIBLE CHURCH

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

Kevin Reiner, Pastor, 543-2254
2nd Ave. and Nehalem St.
Vernonia, 503 429-8301

Sabbath School 9:15 a.m.
Morning Worship, 11:00 a.m.
Prayer Meeting, Wed. 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.