

Welcome Additions

Dillon Parker Bateman

Dillon Parker Bateman was born August 23, 2002, to Brian and Kelly Bateman. He weighed 7 pounds, 10 ounces and was 20 inches long.

He is an eighth generation Vernonian. He joins three year old brother, Landon, at their family home in Vernonia.

Grandparents are Gregg Parker and Ken and Helen Bateman, all of Vernonia, Carol and Norm Chapman of McMinnville, and Linda Kresin of North Plains.

Great-grandparents are Don and Betty Holsey and Ina Bateman, all of Vernonia, Ron and Lois Peterson and Verdell Armstrong, all of Forest Grove, and Dorothy Parker of Sweet Home.

Church Bulletin Bloopers

Ushers will eat latecomers.

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.

Cookin' with Debbie

By Debbie Johnston



It's time to can all the leftover vegies in your garden and get ready for winter. My good friend, Teresa Smith, gave me three pickling recipes, which I'm sure you will enjoy. I added our family recipe for apple pie filling. It makes apple pies a breeze.

PICKLED CALICO VEGETABLES

6 cups cauliflower	1 cup peeled pickling onions
2 cups chopped green pepper (2 medium)	2 cups sliced carrots (about 4 large)
1/4 cup canning salt	1 quart white vinegar
1-1/2 cups sugar	2 tsp. mustard seed
2 tsp. celery seed	2 tsp. hot pepper sauce

Combine vegetables and salt in large mixing bowl. Cover with ice, let stand 3 hours. Drain vegetables and rinse well. Combine vinegar, sugar, mustard seed, celery seed and hot pepper sauce in large sauce pan. Bring to a boil, add vegetables and simmer 5 to 7 minutes. Pack into hot jars, leaving 1/4-inch head space. Remove air bubbles before tightening lids. Process 10 minutes in hot water bath.

TOMATO RELISH

1 qt. ripe tomatoes	1 qt. green tomatoes
4 red bell peppers	4 green peppers
12 medium yellow onions	1 large cabbage
2 qts. white vinegar	5 cups sugar
1 tbs. celery seed	1/2 cup mustard seed
A handful of salt	

Chop vegetables finely and add 1 tbs. salt. Let set overnight. In morning, drain. Mix vinegar, sugar, celery seed, mustard seed and salt. Bring brine to a boil and add relish mixture. Boil an additional 20 minutes.

Put into hot jars, leaving 1/2 to 1-1/2-inch space at top of jar. Place hot rings on jars and tighten down.

DILL PICKLES

Bring 2 cups white vinegar, 6 cups water and 1/2 cup salt to a boil. Wash cucumbers. Pack into jars with 1 clove garlic or more, 1 hot red pepper or pepper flakes, and lots of dill.

Add boiling brine over cucumbers. Seal with hot rings and tighten rings down.

CANNED APPLE PIE FILLING

4-1/2 cups sugar	1 cup cornstarch
2 tsp. cinnamon	3 tbs. lemon juice
7 quarts tart apples, sliced	10 cups water
1/4 tsp. nutmeg	1 tsp. salt

Put apples in quart jars. Boil other ingredients and pour over apples. Process in boiling water bath for 15 minutes.

Class on healthy diet for diabetics

"Healthy Eating with Diabetes," an educational series, will be held September 11 through 25, from 10:00 a.m. to 2:00 p.m. at the Columbia County OSU Extension Conference Room in St. Helens.

The class is open to anyone interested in learning more about diabetes. This educational program offers easy to use information to participants interested in assisting family or friends make the changes necessary to successfully manage diabetes. The "Idaho Plate

Method" helps individuals learn how to visually assess meals in the management of diabetes through healthy eating habits. Other topics include an overview of diabetes in Oregon, a supermarket tour and preparing delicious meals.

A \$10 fee covers the materials and food used in class.

For more information, call the Oregon State University Extension Educator, Jan Pahl, at 503-325-8573 or email jan.pahl@oregonstate.edu



NEW LOCATION - NOW OPEN

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Brandy Lindsey, Groomer