

Welcome Additions

Paige Elton Cieloha

Paige Elton Cieloha was born September 26, 2002, to Frank and Amy Cieloha, formerly of Vernonia. She weighed 7 pounds, 13 ounces and was 20 inches long.

She will join her brother, Hayden, at the family home in Newberg.

Wyatt Howard Jones

Wyatt Howard Jones was born September 25, 2002, to Thomas and Joanie Jones of Mist. He weighed 7 pounds 15 ounces and was 19-1/2 inches long.

He joins brothers Reed and Brett at the family home.

Grandparents are Louis and Sally Jones of Rainier and Bev and Roy Cederstam of Hood River.

Great Grandparents are Irene Jones of Birkenfeld and Aretha Ritz of Vernonia.

Cookin' with Debbie

By Debbie Johnston



I look out my window at a tree loaded with Gravenstein apples that I need to pick for apple pie filling. With so many varieties of apple here in Vernonia, I took advantage of these apple recipes. I love the French apple pie recipe. Have fun baking this month.

FRENCH APPLE PIE

1 double 9 inch crust

Nut Filling:

3/4 cup ground walnuts 2 tbs. firmly packed brown sugar
2 tbs. beaten egg 1 tbs. milk
1 tbs. butter, softened 1/4 tsp. vanilla
1/4 tsp. lemon juice

Apple Filling:

5 cups sliced, peeled Granny Smith or Gravenstein apples (about 5 medium or 1-3/4 pounds)

1 tsp. lemon juice 3/4 cup sugar
2 tbs. flour 1 tsp. cinnamon
1/4 tsp. nutmeg 1/4 tsp. salt
2 tbs. butter

1) Crust: Prepare pie crust and press bottom crust into 9 inch pie plate. Do not bake. Heat oven to 425 degrees.

2) Nut Filling: Combine nuts, brown sugar, egg, milk, 1 tbs. butter, vanilla and 1/4 tsp. lemon juice. Spread over bottom of unbaked pie crust.

3) Apple Filling: Place apples in large bowl. Sprinkle with 1 tsp.

lemon juice. Combine sugar, flour, cinnamon, nutmeg and salt. Sprinkle over apples. Toss to mix. Spoon over nut filling. Dot with 2 tbs. butter. Moisten pastry edge with water.

4) Cover with top crust. Cut slits in top crust to allow steam to escape. Bake at 425 degrees for 50 minutes or until filling in center is bubbly and crust is golden brown. Cover edge with foil to prevent over-browning. Cool until barely warm, serve with ice cream.

APPLE RING COFFEE CAKE

3 cups flour 1 tsp. baking soda
1 tsp. salt 1 tsp. ground cinnamon
1 cup chopped walnuts 1-1/2 cups sugar
1 cup vegetable oil 2 eggs
2 tsp. vanilla 2 cups peeled, chopped,
powdered sugar for garnish tart apples

Pre-heat oven to 325 degrees. Grease 10 " tube pan; set aside.

Sift together flour, baking soda, salt and cinnamon into large bowl. Stir in walnuts. Combine sugar, oil, eggs and vanilla in medium bowl. Stir in apples. Stir into flour mixture, just until moistened. Spoon batter into prepared pan, spreading evenly.

Bake 1 hr or until toothpick inserted into center of cake comes out clean. Cool completely on wire rack. Sprinkle powdered sugar over cake.

Serves 12

SOUR CREAM APPLE SQUARES

2 cups flour 2 cups firmly packed brown
1/2 cup margarine or butter sugar
1 to 2 tsp. cinnamon 1 cup chopped nuts
1/2 tsp. salt 1 tsp. baking soda
1 tsp. vanilla 1 cup sour cream
2 cups finely chopped 1 egg
peeled apples

1) Heat oven to 350 degrees. In large bowl, combine flour, brown sugar and butter; beat at low speed until crumbly. Stir in nuts. Press 2-3/4 cup crumb mixture in bottom of ungreased 13 x 9" pan.

2) To remaining mixture, add cinnamon, baking soda, salt, sour cream, vanilla and egg; mix well. Stir in apples. Spoon evenly over crumb mixture in pan.

3) Bake at 350 degrees for 30 to 40 minutes or until toothpick, inserted in center, comes out clean. Cut into squares. If desired, serve warm with whipped cream or ice cream.

APPLE DUMPLINGS

Sauce:

1-1/2 cups sugar 1-1/2 cups water
1/4 cup red cinnamon candies 1/4 tsp. cinnamon
1/4 tsp. nutmeg

Dumplings:

2 cups flour 2 tsp. baking powder
1 tsp. salt 2/3 cup shortening
1/2 to 2/3 cup cold milk 6 small (2-1/2 inch diameter) tart,
3 tbs. butter firm baking apples
1 egg white, beaten 1 tbs. sugar
half and half, if desired

If there is leftover pastry, use for decorative cut-out leaves for garnishing top of dumpling.

In medium saucepan, combine all sauce ingredients. Bring to a full rolling boil, stirring occasionally. Set aside.

Heat oven to 375 degrees. In large bowl, combine flour, baking powder and salt. Using pastry blender or fork, cut in shortening until mixture resembles coarse crumbs. Sprinkle flour mixture with milk while tossing and mixing lightly with fork, adding enough milk until soft dough forms. Shape dough into ball. Roll on lightly floured surface into 18 x 12 inch rectangle. Cut rectangle into 6 squares; dot with margarine. Bring corners up to top of apple; press edge to seal. Repeat with remaining apples. Place in ungreased 13 x 9 inch pan. Pour sauce in pan evenly around dumplings. Brush dumplings with egg white; sprinkle with 1 tbs. sugar.

Bake at 375 degrees for 40-50 minutes, until dumplings are light golden brown and apples are tender. Serve warm with half and half. Yields 5-6 dumplings

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.

Bible Study, Wednesday 7:00 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 12:00 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.

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.