Turkey must be handled safely

Information regarding how to stuff a turkey, how long to cook a turkey and how to handle a pre-cooked turkey dinner safely is available from the local OSU Extension Office in St. Helens at 505 N. Columbia River Highway.

Turkey Basics Food Safety Facts, published by the United States Department of Agriculture, is available in both English and Spanish.

More information is available from the U.S.D.A. Meat and Poultry Hotline at 1-800-535-4555, Monday through Friday, 6:00 a.m. to 2:00 p.m., or the Turkey Talk Line – Butterball, at 1-800-288-8372 (bilingual English/Spanish assistance available) or 1-800-TDD-3848 (hearing and speech impaired assistance), or visit www.butterball.com

Cookin' with Debbie

By Debbie Johnston

November brings traditional gatherings, whether for a family Thanksgiving or a group of close friends. I have put together some side dishes that go well with turkey or whatever you choose for your main dish. Many people cook the same traditional dinner year after year. I hope this will give you a little variety.

BUTTERNUT SQUASH BAKE

1/3 cup butter or margarine, softened
1 can (5 ounce) evaporated milk
2 cups cooked, mashed butternut squash
3/4 cup sugar
2 eggs
1 tsp. vanilla extract

Topping:
1/2 cup crisp rice cereal
1/4 cup chopped pecans
1/4 cup packed brown sugar
2 tbsp. butter, melted

In a mixing bowl, cream butter and sugar. Beat in egg, milk and vanilla. Stir in squash (mixture will be thin). Pour into greased 11 x 7 x 2 inch baking pan. Bake, uncovered, at 350 degrees for 45 minutes or until almost set.

Combine topping ingredients; sprinkle over casserole. Bake for 5 to 10 minutes longer or until bubbly.

Yield: 6 to 8 servings.

SWEET-SPICED SWEET POTATOES

2 lbs sweet potatoes, peeled and cut in 1/2 inch pieces
1/2 tsp. ground nutmeg
2 tbsp. butter, cut into small pieces
1/4 cup dark brown sugar, packed
1 tsp. ground cinnamon
1/8 tsp. salt
1 tsp. vanilla extract

Combine all ingredients, except butter and vanilla, in slow cooker; mix well. Cover and cook on low for seven (7) hours or on high for four (4) hours. Add butter and vanilla; stir to blend.

Yield: 4 servings.

SAUCY GARDEN PATCH VEGETABLES

1 - 10 oz. can condensed cheddar cheese soup
1/2 cup sour cream 1/4 cup milk 1/2 tsp. seasoned salt
1 - 16 oz. bag frozen vegetable combination (broccoli, corn, red pepper), thawed and drained
1 - 16 oz. bag frozen vegetable combination (brussel sprouts, carrots, cauliflower), thawed and drained
1 cup shredded cheddar cheese, divided
1 - 2.8 oz. can Durkee French Fried Onions, divided

Preheat oven, to 375 degrees. In large bowl, combine soup, sour cream, milk, seasoned salt, vegetables, 1/2 cup cheese and 1/2 can french fried onions. Bake, covered, in 8 x 12 inch baking dish for 40 minutes or until vegetables are done. Top with remaining cheese and onions; bake, uncovered, three minutes longer.

Yield: 8 to 10 servings.

COMPANY VEGETABLE CASSEROLE

1 - 15 oz. can cut green beans, drained
or 2 cups frozen cut green beans, thawed
1 - 15 oz. can whole kernel corn, drained
or 2 cups frozen whole kernel corn, thawed
1 - 10 oz. can cream of celery soup, undiluted
1/2 cup sour cream
1/2 cup shredded cheddar cheese
1/2 cup butter, melted
3/4 cup saltine cracker crumbs
1/4 cup sliced almonds, toasted

In bowl, combine beans, corn, soup, sour cream, cheese and onion. Pour into ungreased 2 qt. baking dish. Combine butter, crumbs and almonds. Sprinkle over vegetables. Bake, uncovered, at 350 degrees for 35 to 40 minutes, or until bubbly.

Yield: 6 to 8 servings.

SWEET POTATOES WITH APPLES

3 to 3-1/2 pounds sweet potatoes
2 tart apples, peeled, cored and cut into 1/4 inch rings
1/2 cup orange juice
1/4 cup packed brown sugar
1/4 tsp. ground ginger
1/4 tsp. ground cinnamon
2 tbls. butter or margarine

In a large saucepan, cover sweet potatoes with water; bring to a boil. Reduce heat; cover and simmer for 30 minutes or until tender. Drain and cool slightly. Peel and cut into 1/4 inch slices. Alternate layers of potatoes and apples in a greased 13 x 9 baking dish. Pour orange juice over top. Mix brown sugar, ginger and cinnamon; sprinkle over potatoes and apples. Dot with butter. Bake, uncovered, at 350 degrees for 35 to 45 minutes or until apples are tender.

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 6:00-7:30 p.m.
Jr. & Sr. High, AWANA, Adult Study
Nursery provided
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.