

Welcome Additions

Caleb Michael Ramsey

Caleb Michael Ramsey was born January 23, 2003, to Derek and Kristin Ramsey of Clatskanie. He weighed 8 pounds 4 ounces and was 21-3/4 inches long.

Grandparents are Randy and Karen Trass of Clatskanie, Steven Hoover of Gresham and Paul and Julie Ramsey of Mist.

Great-grandparents are Les and Evelyn Pugh of Clatskanie, Richard and Jean Hoover of Clatskanie, Bob and Rosemary Trass of Bend, Violet Klein of Buxton and Helen Ramsey of Birkenfeld.

Great-great-grandparents are Al and Erma Cross of Oregon City and Mabel Huber of Wellman, Iowa.

Student Bloopers

Benjamin Franklin declared, "A horse divided against itself cannot stand."

Cookin' with Debbie

By Debbie Johnston



For the month of February, I asked Jana Basden to do a romantic dinner for Valentines Day. Jana, a self-taught cook who was raised with a southern influence, moved to Vernonia from the Bay area in 1992. Jana has been married to John Allison for the past 20 years and is the mother of J.P. Allison, currently serving in the Air Force in Wichita Falls, Texas, and Jessica Allison, a senior at Vernonia High School, who keeps her mother on the go with sports, 4-H and the equestrian team. Jana has worked in the investment industry for over 20 years and is now an independent financial planner for All State Financial.

I've eaten at Jana's home and know, first hand, what a great cook she is.

APPLE STUFFED PORK

1 boneless pork loin (3-4 lbs.) 2 Granny Smith apples,
1/4 cup apple butter cored and sliced thin
salt and pepper

Set pork loin on the counter on a cutting board. Make a slice along the long edge of the roast about 1/2 inch above the counter and about 1/2 inch deep. Pull the roast so that the long piece looks like a flap. Do not cut it off. Repeat until you can unroll the roast into a relatively flat piece. It doesn't need to be perfect.

Rub both sides with salt and pepper. Spread one side with the apple butter and a layer of apple slices. The thinner the apple

slices, the easier it is to roll up.

Roll up the roast and tie with baker's twine.

Bake at 325 degrees for 2-1/2 to 3-1/4 hours, or until 160 to 170 degrees on a meat thermometer. Let rest for 15 minutes. Remove twine and slice.

ROAST NEW POTATOES

3 - 5 small new red potatoes per serving
olive oil rosemary
salt and pepper thyme

Put potatoes in a baking dish. Sprinkle with enough olive oil to coat. Sprinkle with rosemary, thyme, salt and pepper. Toss to coat.

Roast at 350 degrees for about an hour, or until tender.

The potatoes can be cooked at nearly any temperature while cooking your meat. Just adjust the time, accordingly.

CHOCOLATE POTS-DE-CRÈME

6 oz semi sweet chocolate 2 cups heavy cream
4 egg yolks

In a heavy sauce pan, boil chocolate and cream until thick and smooth. Put chocolate in a food processor. As the processor is running, add egg yolks, one at a time. Mixture should be very thick, if not, put in a double boiler and cook slowly, until thick as a soft custard.

Fill demitasse cups or pots-de-creme dishes and refrigerate several hours. Serve with whipped cream, mint leaf and maybe a few berries.

Note: My family likes this better if I add some seeded strawberry or raspberry jam with the first step, as the semisweet chocolate can be a little bitter. Don't substitute milk chocolate. It doesn't work very well.

LEMON ASPARAGUS

1 bunch asparagus 4 tbs butter
juice of 1 lemon 3 tbs grated parmesan cheese

Clean asparagus and trim ends. (You can save some of the asparagus by peeling the thick ends instead of snapping them off)

Boil in salted water until nearly tender. Drain.

Melt butter with lemon juice. Add drained asparagus and toss to cover. Sprinkle with parmesan cheese.

WILD RICE AND MUSHROOM SOUP

1/3 cup uncooked wild rice 1 tbs vegetable oil
1 qt water 1 medium onion, chopped
1 rib celery, finely chopped 1 carrot, finely chopped
1/2 cup butter 1/2 cup flour
3 cups chicken broth 1 cups light cream
1/2 tsp dried rosemary 1 tsp salt
1/2 lb mushrooms, sliced

Rinse rice and drain. Combine rice, oil and water in medium saucepan. Bring to a boil. Reduce heat, cover and simmer for 30 minutes.

Meanwhile, in a large kettle, cook onion, celery and carrot in butter, until almost translucent. Add flour. Cook and stir for two minutes. Add mushrooms, broth and undrained rice. Bring to a boil. Cook and stir until slightly thickened. Stir in cream, rosemary and salt and simmer, uncovered for 20 minutes, or until rice is 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.



Jana Basden

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