

## Slide program set on Vernonia history

Ann Fulton, Ph.D., author of *Vernonia, A Pocket in the Woods*, will present a slide program and lecture on Saturday, March 8 at 3:00 p.m. in the library. Entitled, "Vernonia's Historic Buildings, The Stories Behind the Facades", the afternoon's presentation will offer a lighthearted look at Vernonia. This will be free to the public and refreshments will be served.

### Bible Study Bloopers

St. Paul cavorted to Christianity. He preached holy acrimony, which is another name for marriage.

Most religions teach us to have only one spouse. This is called monotony.

The first commandment was when Eve told Adam to eat the apple.

## Cookin' with Debbie

By Debbie Johnston



For many years, this column was "Cookin' with Gladys," and her daughter, Debbie, often provided recipes. Now, it's Debbie's column, but she's temporarily sidelined with a virus, so her guest cooks for the month of March are her mom, Gladys, and stepdad George Gans, who have provided some great recipes for one-dish meals, plus an interesting variation on mini-cheesecakes.

### FARMER'S SOUP

3 cups coarsley chopped escarole or curly endive	4 tbs lemon juice, divided
1/4 cup chopped lean bacon	2 tbs margarine, butter or spread
1 large potato, cut into pieces	2 leeks, cut into pieces
1 clove garlic, chopped	1 large carrot, cut into pieces
1 cup fresh or frozen green peas	1/2 cup chopped fresh parsley
1-1/2 cups chicken broth	8 cups water
1 tbs tomato sauce	1 tsp salt
	1/2 tsp pepper

Cover escarole with cold water and 2 tbs lemon juice. Let stand 30 minutes; drain. Melt margarine in Dutch oven over medium-low heat. Cook bacon in margarine 8 minutes, stirring occasionally. Stir in escarole. Cover and cook 10 minutes.

Place leeks, potato, carrot, garlic and parsley in food processor or blender. Cover and process until finely chopped. Stir vegetable mixture into escarole. Cook uncovered 10 minutes, stirring frequently.

Stir in remaining ingredients. Heat to boiling; reduce heat to medium. Cover and cook 45 minutes, stirring occasionally.

### FRENCH CABBAGE SOUP

3-1/2 cups chicken broth	2 tbs margarine, butter or spread
1 tsp Worcestershire sauce	1/4 tsp pepper
2 medium onions, thinly sliced	2 medium carrots, shredded
1 small head cabbage, shredded	1 clove garlic, finely chopped
6 slices French bread, each 1 inch thick	1-1/2 cups shredded Swiss cheese (6 oz)
1/4 cup grated Parmesan cheese	

Heat all ingredients except bread and cheeses, to boiling in Dutch oven; reduce heat. Simmer uncovered 15 to 20 minutes, stirring occasionally, until vegetables are crisp-tender.

Just before serving, heat oven to 425 degrees. Place bread on ungreased cookie sheet. Toast bread in oven about 6 minutes, turning once, until deep golden brown.

Set oven control to broil. Pour hot cabbage mixture into 6 oven-proof soup bowls or casseroles. Top each with 1 slice toast. Sprinkle with cheeses. Broil soup with tops 3 to 4 inches from heat 1 to 2 minutes or until cheese is melted and light brown.

### CORNED BEEF AND CABBAGE

25 whole cloves	1 medium-size onion, halved
1 lean center-cut corned beef brisket (3 to 4 lbs), trimmed	1 carrot, peeled
1 cinnamon stick	1/2 tsp salt
1 head green cabbage, cut through core into 8 equal wedges	1 lb peeled baby carrots
	1 lb small red potatoes

Stick cloves in onion. Place onion, beef, single carrot and cinnamon stick in 6 qt pot. Add enough water to cover ingredients. Bring to simmer. Cover; simmer 3 hours.

With slotted spoon, remove onion, carrot and cinnamon; discard. Add salt and cabbage to pot. Cook, covered, 15 minutes. Add carrots and potatoes; cook, covered, 15 minutes, until carrots and potatoes are tender.

Remove brisket; slice. Serve with vegetables. Drizzle with broth.

### MICROWAVE CURRIED CHICKEN CASSEROLE

1 10-3/4 oz can condensed cream of chicken soup	3/4 cup water
2 cups cut-up cooked chicken or turkey	2 tsp curry powder
1 small onion, chopped (1/4 cup)	1/2 tsp ground cumin
1/3 cup coarsely chopped dry-roasted peanuts	2 medium stalks celery, thinly sliced (1 cup)
	1 cup uncooked instant rice
	1/3 cup raisins

Mix soup, water, curry powder and cumin in 1-1/2 qt microwavable casserole. Stir in chicken, celery, onion, rice and raisins.

Cover tightly and microwave on High 10 to 12 minutes, stirring after 5 minutes, until rice is tender and mixture is hot. Sprinkle with peanuts.

### MINI MOCHA CHOCOLATE SWIRL CHEESECAKES

4 anisette toast biscotti-type cookies, finely crushed	16 oz cream cheese
2 tbs all-purpose flour	2/3 cup sugar
1 tbs brewed coffee OR; 1 tbs water mixed with 1-1/2 tsp espresso powder	1 lg egg
	1/2 tsp vanilla extract
	2 oz semisweet chocolate, melted

Heat oven to 350 degrees. Butter or coat with cooking spray 12 jumbo muffin-pan cups. Sprinkle scant tbs cookie crumbs in each cup.

In large bowl, beat cheese one minute. Add sugar and flour; beat until smooth, 2 minutes. Beat in egg, coffee mixture and vanilla. Spoon about 1/4 cup batter in each cup. Swirl 1/2 teaspoon melted chocolate into batter in each cup.

Bake in 350 degree oven or until set in center and lightly browned around edge, 25 minutes. Let cool completely in pans. Refrigerate until cold, 1 hour.

Run knife around edges of cakes. Gently remove to serve.

## 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.