

Passover Seder slated

A Passover Seder will be held Saturday, April 5, at 6:00 p.m. at Vernonia Community Church. A biblical perspective of the Passover and how it relates today will be presented by Mr. Steve Wertheim of Jews for Jesus. The significance of the Old Testament Passover and how it relates to the meaning of Christ's death and resurrection will be presented.

For more information, call Pastor Grant Williams, 503-429-6790.

St. Mary's Easter schedule

A Penance service will be held at St. Mary's Catholic Church on Wednesday, April 9, at 7:00 p.m. in preparation for Holy Week.

Palm Sunday will be observed at noon, April 13. The following additional services as scheduled:

Holy Thursday, 17th, 7:00 p.m.
 Good Friday, 18th, 7:00 p.m.
 Easter Vigil, 19th, 7:00 p.m.
 Easter Mass, 20th, 10:30 a.m.

Cookin' with Debbie

By Debbie Johnston



Welcome to April's cooking column. The weekends have been beautiful and you may like to prepare this dinner on a Sunday afternoon or for Easter. Enjoy the meal and start preparing it early in the day so you can have an early meal for a change.

FRESH VEGETABLE SALAD

2 cups broccoli florets	2 cups cauliflower-erets
1/2 cup chopped celery	1/2 cup chopped green pepper
1/2 cup chopped onion	1/4 cup grated carrot
1 cup mayonnaise or salad dressing	1/4 cup sugar
2 bacon strips, cooked and crumbled	3 tbs grated Parmesan cheese

Toss vegetables in a large salad bowl. In a small bowl, combine mayonnaise, sugar and Parmesan cheese; pour over vegetables and toss to coat. Cover and chill. Sprinkle with bacon just before serving.

Yields 8 servings.

ORANGE-GLAZED HAM

1 fully cooked bone-in ham (6 to 8 lbs)	
1 tbs ground mustard	1 tsp ground allspice
3/4 cup orange marmalade	

Score the ham. Combine mustard and allspice; rub over ham.

Place on a rack in a shallow baking pan. Bake, uncovered, at 325 degrees for 2 to 2-1/2 hours or until a meat thermometer reads 140 degrees. Spread top of ham with marmalade during the last hour of baking. Baste occasionally.

Yields 12 to 16 servings.

EMERALD FRUIT SALAD

3 cubed med. tart green apples	2 cups cubed honeydew
2 cups halved green grapes	3 peeled, sliced & quartered kiwi
1 cup reduced fat plain yogurt	3 tbs confectioners' sugar
3 tbs orange juice	1/2 tsp grated orange peel

In a large bowl, combine the fruit. In a small bowl, combine the yogurt, sugar, orange juice and peel. Spoon over fruit; serve immediately.

Yields 7 servings.

FRESH FRUIT TRIFLE

1-1/4 cups skim milk	1/2 cup low fat plain yogurt
1 tsp grated orange peel	1 (10 oz) pkg instant sugar-free vanilla pudding and pie mix
8 cups angel food cake cubes	4 cups sliced fresh fruit (grapes, nectarines, oranges, pineapple and/or strawberries)

In a medium bowl, combine milk, yogurt and orange peel; blend well. Add pudding mix; beat until well blended. Let stand 5 minutes.

In a large serving bowl, layer half of cake cubes, 1/3 of fruit and half of pudding mixture. Repeat layers. Arrange remaining fruit over top. Cover; refrigerate at least 2 hours or up to 6 hours.

SESAME GREEN BEANS

3/4 lbs fresh green beans	1/2 cup water
1 tbs butter	1 tbs soy sauce
2 tsp sesame seeds, toasted	

In a saucepan, bring beans and water to a boil; reduce heat to medium. Cover and cook for 10 to 15 minutes or until the beans are crisp-tender; drain. Add butter, soy sauce and sesame seeds; toss to coat.

GOLDEN HONEY ROLLS

Rolls:

3-1/2 cups all purpose flour	1 tsp salt
1 pkg active dry yeast	1 cup milk
1/2 cup oil	2 tbs honey
2 eggs, reserving 1 egg white for topping	

Topping:

1/3 cup sugar	2 tbs butter
1 tbs honey	reserved egg white

In a large bowl, combine 1-1/2 cups flour, salt and yeast; blend well. In a small saucepan, heat milk, oil and 2 tbs honey until very warm (120 to 130 degrees). Add warm liquid, 1 egg and 1 egg yolk to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in remaining 2 cups flour to form a sort dough. Cover loosely with plastic wrap and cloth towel. Let rise in warm place (80 to 85 degrees) until light and doubled in size, about 45 to 60 minutes.

Generously grease two 8 or 9 inch round cake or pie pans. Punch down dough several times to remove all air bubbles. On floured surface, toss dough lightly until no longer sticky. Divide dough into 20 pieces; shape into balls. Place in greased pans.

In a small bowl, combine all topping ingredients; drizzle half over rolls. Cover; let rise in warm place until light and doubled in size, About 20 to 30 minutes.

Heat oven to 350 degrees. Uncover dough. Drizzle remaining topping over rolls. Bake at 350 degrees for 25 to 30 minutes or until golden brown. Immediately remove from pans; cool on wire racks.

Church Directory

<p>VERNONIA FOURSQUARE CHURCH</p> <p>Pastor Paul Pastor 850 Madison Avenue Vernonia, 503 429-1103</p> <p>Sunday Worship Service: 10:30 a.m. Children's Sunday School</p> <p>Wednesdays 7:00 p.m. Evening Service Youth Ministry Children's Ministry Nursery Available</p> <p>Men's Ministry 7:45 a.m. 3rd Saturday each month</p>	<p>ASSEMBLY OF GOD</p> <p>Darwin Harvey, Pastor 662 Jefferson Vernonia, 503 429-4615</p> <p>Sunday School 9:45 a.m. Morning Worship 11:00 a.m. Evening Worship 6:00 p.m.</p> <p>Bible Study, Wednesday 7:00 p.m. Youth & Kids, Thursday 7:00 p.m.</p>	<p>CHURCH OF JESUS CHRIST OF LATTER DAY SAINTS</p> <p>Lee Knowlton, Branch President 1350 E. Knott Street Vernonia, 503 429-7151</p> <p>Sacrament Meeting, Sunday 10 a.m. Sunday School & Primary 11:20 a.m.</p> <p>Relief Society, Priesthood and Young Women, Sunday 12:10 p.m.</p>
<p>VERNONIA COMMUNITY CHURCH</p> <p>Grant Williams, Pastor 957 State Avenue Vernonia, 503 429-6790</p> <p>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.</p>	<p>FIRST BAPTIST CHURCH</p> <p>John Cahill, Pastor 359 "A" Street Vernonia, 503 429-1161</p> <p>Sunday School 9:45 a.m. Morning Worship 11:00 a.m. Evening Worship Saturday, 6:00 p.m.</p>	<p>SEVENTH DAY ADVENTIST</p> <p>Kevin Reiner, Pastor, 543-2254 2nd Ave. and Nehalem St. Vernonia, 503 429-8301</p> <p>Sabbath School 9:15 a.m. Morning Worship, 11:00 a.m. Prayer Meeting, Wed. 7:00 p.m.</p>
<p>GRACE REFORMED BAPTIST CHURCH</p> <p>D.J. Dickey, Pastor Grant & North Streets Vernonia, 503 429-1919</p> <p>Sunday Services: Adult Prayer & Children's Sunday School 9:45 a.m. Morning Worship 11:15 a.m. Evening Worship 5:00 p.m.</p> <p>Wednesday Service: All Family Bible Study, 7:00 p.m.</p>	<p>NEHALEM VALLEY BIBLE CHURCH</p> <p>500 California Ave Vernonia, 503 429-5378</p> <p>Sunday School 10:00 a.m. Morning Worship 11:00 a.m. Nursery available Wednesday Service 7:00 p.m.</p>	<p>ST. AUGUSTINE (CANTERBURY) EPISCOPAL CHURCH</p> <p>The Rev. Robert Grafe, Pastor 375 North St. (Vernonia Grange Hall) Vernonia, 503 429-3700</p> <p>Sunday Services 10:00 a.m.</p>
<p>ST. MARY'S CATHOLIC CHURCH</p> <p>Pastoral Associate Juanita Dennis 960 Missouri Avenue Vernonia, 503 429-8841</p> <p>Mass Schedule Sunday 12:00 Noon Religious Education Sunday 10:30 a.m.</p>	<p>CHRISTIAN CHURCH</p> <p>Joel Stith, Pastor 410 North Street Vernonia, 503 429-6522</p> <p>Sunday School 9:30 a.m. Morning Worship 11:00 a.m.</p> <p>Every Wednesday: Ladies' Bible Study 9:15 a.m. Children's Choir 3:00 p.m. Family Bible Study 6:30 p.m.</p> <p>Women's Fellowship, 2nd & 4th Wednesdays, 1:30 p.m.</p>	