

## Avenue of Flags to be dedicated Memorial Day

Memorial Day service at Vernonia Memorial Cemetery will be on Monday, May 26, at 11:00 a.m., but activity at the cemetery will involve the whole weekend.

The Avenue of Flags Memorial will be unveiled Saturday, May 24 at 9:00 a.m. for all to see. It will be dedicated at the Monday service.

Coffee, punch and cookies will be served all weekend and those who wish to, may buy flowers at the cemetery all weekend for \$5.00 or \$10. Visitors are asked to please sign the Guest Book.

The new addition to Vernonia Memorial Cemetery will be ready for the sale of burial plots on Memorial Day weekend.

Restrooms will be available throughout the Memorial Day weekend.

## Cookin' with Debbie

By Debbie Johnston



In May, with the spring flowers out and the sunny days, I wanted to give you the chance to have a beautiful breakfast or brunch with your girl friends, or just impress your husband with breakfast in bed. I hope you enjoy these dishes.

### COUNTRY EGG SCRAMBLE

1 lb new red potatoes, cubed 6 eggs  
1/3 cup milk 1/4 tsp salt 1/8 tsp pepper  
2 tbs margarine 4 medium green onions, sliced  
6 slices bacon, crisply cooked & crumbled

Heat 1 inch of water to boiling in 2 quart saucepan. Add potatoes. Cover and heat to boiling; reduce heat to medium-low. Cover and cook 6 to 8 minutes, or until potatoes are tender. Drain.

Beat eggs, milk, salt and pepper, with fork or wire whisk, until a uniform yellow color. Set aside.

Melt margarine in 10-inch skillet over medium-high heat. Cook potatoes in margarine 3 to 5 minutes, turning potatoes occasionally, until light brown. Stir in onions. Cook 1 minute, stirring constantly.

Pour egg mixture into skillet. As mixture begins to set at bottom and sides, gently lift cooked portions with spatula so that thin, uncooked portions can flow to bottom. Avoid constant stirring. Cook 3 to 4 minutes or until eggs are thickened throughout, but still moist. Sprinkle with bacon.

Serves 4-6

### SOUTHWEST SAUSAGE BAKE

6 (10-inch) flour tortillas, cut into 1/2-inch strips  
4 (4 oz) cans chopped green chiles  
1 lb bulk pork sausage, cooked and drained  
2 cups (8 oz) shredded Monterey Jack cheese  
10 eggs 1/2 cup milk  
1/2 tsp each, salt, garlic salt, onion salt, pepper and ground cumin  
paprika  
2 med tomatoes, sliced sour cream and salsa

In a greased 13 x 9 x 2 inch baking dish, layer half of the tortilla strips, chiles, sausage and cheese. Repeat layers. In a bowl, beat the eggs, milk and seasonings; pour over cheese. Sprinkle with paprika. Cover and refrigerate overnight.

Remove from refrigerator 30 minutes before baking. Bake, uncovered at 350 degrees for 50 minutes. Arrange tomato slices over the top. Bake 10 - 15 minutes longer or until a knife inserted near the center comes out clean. Let stand 10 minutes before cutting. Serve with sour cream and salsa.

Serves 12

### BUMBLEBERRY PANCAKES

2 cups original Bisquick 3/4 cup sour cream  
1 cup milk 1 egg 2 tbs sugar  
1/2 cup each fresh or frozen raspberries and blueberries,  
thawed and drained

Heat griddle or skillet; grease, if necessary

Stir all ingredients, except berries and syrup, in large bowl until blended. Gently stir in berries. Pour batter by slightly less than 1/4 cupfuls onto hot griddle.

Serve with butter and fresh fruit or syrup.

Makes about 20 pancakes

### FRUIT CUP WITH CITRUS SAUCE

Make this ahead of time. It needs to chill 2 - 3 hours.

3/4 cups orange juice 1/4 cup white wine or white  
2 tbs lemon juice grape juice  
1 tbs sugar 1-1/2 cups fresh or frozen  
1 cup green grapes, halved cantaloupe balls  
1 cup strawberries, halved

In a small bowl, combine the orange juice, wine or grape juice, lemon juice and sugar; mix well. In a large bowl, combine the fruit; add juice mixture and toss to coat. Cover and refrigerate for 2 - 3 hours, stirring occasionally.

Serves 6.

### RHUBARB-STRAWBERRY TART

**Crust:** 1 (15 oz pkg) Refrigerated Pie Crust

**Filling:** 2 eggs 3/4 cup sugar  
3 tbs all purpose flour 1/4 tsp almond extract  
3 cups coarsely sliced rhubarb 2 cups sliced strawberries

**Topping:** 1/2 cup firmly packed brown sugar  
1/4 cup all purpose flour 1/4 tsp nutmeg  
2 tbs margarine or butter, cut into pieces

Heat oven to 375 degrees. Place pie crust in 10 inch tart pan with removable bottom, as directed on package for one-crust filled pie. Trim edges, if necessary.

Beat eggs in large bowl. Add sugar, 3 tbs flour and almond extract; blend well.

Alternately layer rhubarb and strawberries in pie crust-lined pan. Pour egg mixture over fruit. In small bowl, combine brown sugar, 1/4 cup flour and nutmeg; mix well. With pastry blender or fork, cut in margarine until mixture resembles coarse crumbs. Sprinkle over fruit.

Bake at 375 degrees for 50 to 60 minutes, until crust is golden brown and filling is set in center. Cool completely. Remove rim of pan; cut into wedges. Store in refrigerator.

Serves 12

## Church Directory

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