



United Way

Celebrating Forty Years of Improving Lives, Building Hope and Strengthening Community 2003-2004 Goal \$360,000

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503-556-3614

unitedwy@colcenter.org
http://unitedway.colcenter.org/

Food for Thought

Everyone looks forward to some special treats during the holidays. Here are a few favorites from The INDEPENDENT staff.

FINSK BRØD

Although the name of this superb shortbread cookie is "Finnish Bread," it really is a Danish recipe.

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|-----------------|---------------------------|
| 1 lb. butter | 3/4 cup sugar |
| 4 cups flour | egg to brush cookies with |
| chopped almonds | |

Mix butter, sugar and flour, cool. Roll to 1/4" thick rectangle. Sprinkle with chopped almonds, press almonds into the dough with a rolling pin. Cut into finger shapes and brush with beaten egg, sprinkle with sugar. Bake at 350° – 400° til browned lightly.

COCONUT MOUNDS

This is an easy recipe, great for letting kids participate.

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| 1/2 cup butter, melted | 2 cups powdered sugar |
| 2 squares unsweetened chocolate, melted | 8 oz. (3 cups) coconut, shredded |

Combine butter, coconut and sugar; form into 1" balls; place on cookie sheet. Push small depression in top of each ball. Fill depression with chocolate melted in a double boiler. Refrigerate one hour. Keeps well.



SHERRIED WALNUTS

Sherry and nuts are a great combination.

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|---------------------------------------|------------------------|
| 1-1/2 cups brown sugar, firmly packed | 2 tbs light corn syrup |
| 1/4 tsp salt | 3 cups walnut halves |
| Granulated sugar | 1/4 cup sherry wine |

Blend brown sugar, salt, sherry and corn syrup. Stir in walnut halves, mixing until well coated. Drop walnut halves into granulated sugar and roll around until they have absorbed as much sugar as possible. Place on waxed paper to dry.

CURRIED WALNUTS

Here are two nutty recipes for snacks that aren't sweet.

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| 1/4 cup butter or margarine |
| 2 tbs curry powder |
| 1 tbs salt |
| 1 lb (4 cups) shelled walnuts |

Melt butter in shallow roasting pan. Stir in curry powder and salt. Add nuts and stir well to coat. Toast in slow oven (325°F.), stirring several times, 30 minutes, or until crisp. Cool and store in airtight container.

SOY ALMONDS

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|-------------------------------------|-----------------------------|
| 1-1/4 lbs (4 cups) blanched almonds | 1/4 cup butter or margarine |
| | 1/4 cup soy sauce |

Put almonds in 13" x 9" x 2" pan and toast in hot oven (400°F.), stirring several times, about 15 minutes. Add butter and soy sauce and stir. Continue toasting, stirring often, 12 to 15 minutes longer, or until nuts are coated and fairly dry. Cool and store in airtight container.

DECADENT CHOCOLATE TRUFFLES

The name says it all!

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|----------------------------|--------------------------------|
| 1/2 lb semisweet chocolate | 1/2 cup heavy cream |
| 2 tbs butter | 1 cup cocoa powder for coating |

In a blender or food processor, chop the chocolate very fine. Heat whipping cream just to boiling point. Immediately remove from heat and add hot cream to chocolate all at once. Cover and process until the mass is fully blended and perfectly smooth. Add butter and blend just a second or two until the mass is a creamy mixture. Put container into the refrigerator for a few minutes. When batch is firm enough to be shaped, form into small ball shapes. Roll in cocoa powder. Serve immediately or store on waxed paper in an airtight container in the refrigerator. Makes 30-40 truffles.

ENGLISH TOFFEE

If you love Almond Roca, you don't want to miss this recipe.

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|-------------------------|-----------------------------|
| 2 cups butter | 2 tbs white corn syrup |
| 1/2 tsp salt | 6 tbs water |
| 2 cups sugar | 1 cup slivered almonds |
| 1 tsp vanilla | |
| 1/2 lb baking chocolate | 1 cup coarse ground almonds |

Grease sides of heavy pot with butter and melt it. Add corn syrup, salt and water. Stir in sugar until dissolved. Add slivered almonds. Scrape down sides of pan with wooden spoon. Cook slowly to 290° (hard crack). Stir frequently to prevent butter separation. Do not scrape down side of pan again. When cooked, add vanilla and pour into buttered 10" x 15" pan. Cut up chocolate and melt in double boiler. When candy is cool, spread evenly with half the melted chocolate and sprinkle with 1/2 cup ground almonds. When chocolate is set, turn candy over and coat other side with chocolate and remaining almonds.

Church Directory

VERNONIA COMMUNITY CHURCH

Grant Williams, Pastor
957 State Avenue
Vernonia, 503 429-6790

Sunday
Breakfast 10:00 a.m.
Morning Worship 10:45 a.m.
*B.L.A.S.T. w/Nursery 11:00 a.m.
*Bible Learning and Scripture Training
Youth Group 6 -8:00 p.m.
(Jr. & Sr. High)
Wednesday
Prayer Meeting 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.
Evening Service will change to 3:00 p.m. on Sept. 7,2003

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

Gary Taylor, Pastor
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.

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.

VERNONIA CHRISTIAN CHURCH

Jim Kirby, Evangelist
410 North Street
Vernonia, 503 429-6522

Sunday School 9:30 a.m.
Morning Worship 11:00 a.m.

Every Wednesday:
Ladies' Bible Study 9:30 a.m.
Ladies' Worship 10:00 a.m.
Children's Choir 3:00 p.m.
Family Bible Study 6:30 p.m.

VERNONIA FOURSQUARE CHURCH

850 Madison Avenue
Vernonia, 503 429-1103

Sunday Worship Service: 10:30 a.m.
Children's Sunday School

CHURCH OF JESUS CHRIST OF LATTER DAY SAINTS

Jeff Cheney, 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.