

Food for Thought

The Easter Bunny supplied these recipes along with the statement, "After the hunt, we eat!!" Happy Easter.

STANDING RIB ROAST

4 rib standing rib roast (approx. 6 – 6-1/2 lbs)	1/4 cup chopped fresh thyme salt & pepper to taste
1 cup dry red wine	1 cup beef stock
1 – 2 tbs flour	

Tie roast with kitchen string, generously season with salt, pepper, and thyme. Place the roast fat side up on a rack in a large roasting pan. Cook at 450°F. for 20 minutes.

Reduce heat to 350°F. and roast until thermometer reads 125° – 130°F. for rare to medium, about 1-1/2 hours. Insert thermometer into center of meat, away from bone, for accurate reading.

Transfer to carving board or platter and cover loosely with foil. Skim fat from pan drippings and set pan over medium heat. Add wine and beef stock and cook, stirring to scrape any browned bits from bottom of pan. Reduce the liquid by half, about 8 minutes. Stir in flour, adding slowly until gravy is right consistency and smooth. Salt and pepper to taste.

Makes 8 to 10 servings.

SIMPLE CHICKEN ROAST

1 chicken, 3-4 lbs	1 lemon, cut in half
2 sprigs of any herb	2 tbs olive oil or butter

Preheat oven to 450°F. Pat chicken dry and rub inside and out with olive oil or butter to hold moisture during roasting. Rub inside and out with half the lemon. Squeeze the juice from the remaining half and pour into the cavity, then place that half into the cavity, too. Season inside with salt and pepper.

Slip 1 herb sprig between the skin and breast on each side of chicken, gently lift the skin to do this. Truss the chicken. Rub again with oil or butter and place breast side up on a rack in roasting pan. Roast until thickest part registers approx. 185°F. on a meat thermometer, about 1 hour. Let stand 10 minutes before serving.

Makes 4 servings.

BROCCOLI CASSEROLE

2 pkgs frozen chopped broccoli (10 oz.) cooked and drained	1 cup mushroom soup 1/2 cup mayonnaise
1 egg	1 med. onion, minced
1 small bag grated cheddar cheese (approx. 1 cup)	1 pkg stove top cornbread mix 2 tbs butter, melted

Preheat oven to 350°F. Mix soup, mayonnaise, egg, and onion together. In a glass baking dish, layer broccoli, cheese and soup mixture ending with soup mixture. Using only enough stuffing to cover the top, spread stuffing over top of mixture and drizzle with butter. Place in oven until browned on top and bubbling hot, about 1/2 hour.

STRING BEANS

2-3 lbs string beans	butter to taste
salt and pepper to taste	

Wash and string the beans. Snap top and bottom off beans. Steam until tender. Add a bit of butter, salt and pepper.

CARROT CREAMED ONIONS

3 pints pearl onions	1 can (14 oz) chicken broth
1 tsp salt	1/2 tsp crumbled dried thyme
1/4 tsp freshly ground pepper	leaves
1 tbs flour	1 tbs unsalted butter
pinch of nutmeg	3 lg carrots, peeled, diced fine

With the tip of a paring knife, score an "X" on the bottom of each unpeeled onion. Place in large saucepan; cover with boiling water. Boil 3 minutes, drain and rinse with cold water. Cut off root end of each onion, then peel. Return to pan; cover with water, add salt, heat to boiling. Cook 10 to 15 minutes or until tender, drain and set aside.

In a large saucepan, combine 1/2 cup chicken broth and butter. Place over medium heat until butter melts. Add carrots and thyme; cover, cook 5 minutes or until tender. Place in blender or food processor and puree. Return to pan, add flour, whisk until blended. Add remaining chicken broth, pepper, and nutmeg. Mix and heat to a simmer. Cook 2 to 3 minutes, add onions and heat through.

Makes about 8 servings.

HARVEY WALLBANGER CAKE

Can be made a day or two before the dinner.

1 pkg. yellow cake mix	1 pkg. instant vanilla pudding
1/2 cup cooking oil	4 eggs
1/4 cup vodka	1/4 cup Galliano liqueur
3/4 cup orange juice	powdered sugar

Preheat oven to 350°F. Mix all ingredients together and beat for 4 minutes. Pour batter into a well greased and slightly floured bundt pan. Bake at 350°F. for 40 – 45 minutes. Invert when cooled and dust with powdered sugar.

GINGER CHEESE CAKE

Can be made a day or two ahead.

1/2 cup water	20 oz. cream cheese
2 tbs melted butter	2 eggs
3/4 cup sugar	1/4 cup heavy cream
1/4 cup grated fresh ginger	1 tsp vanilla
2 tbs crystallized ginger	1 tbs lemon zest
1 cup gingersnap cookie crumbs	

Preheat oven to 325°F. In a small saucepan, combine water, 1/2 cup sugar, fresh ginger, and lemon zest. Bring to a simmer, stirring until sugar is dissolved, then remove from heat. Set aside. In a bowl with an electric mixer, beat cream cheese until smooth. Add eggs, cream and vanilla; beat until smooth. Strain ginger syrup through a fine mesh sieve set over a bowl. Add to cream cheese mixture and stir to smooth and creamy consistency.

In a mixing bowl, combine gingersnap crumbs, chopped crystallized ginger, melted butter, and 1/4 cup sugar. Stir until well blended. Divide mixture into 4 mini-springform pans (4" size), or two 8" – 9" springform pans. With back of a spoon, spread mixture evenly and smoothly onto bottom of each pan. Divide cheese mixture among the 4 pans.

Bake until filling is set, 15 – 18 minutes. Cool on racks to room temperature, then refrigerate at least 3 hours before serving. Garnish with mint leaves or nasturtium flowers. Makes 8 servings.

Spring bringing more activity to Pioneer Museum

The Vernonia Pioneer Museum is open each Saturday and Sunday of the month from 1:00 to 4:00 p.m. Come in and see history.

The museum is run by volunteers and can always use new members. Memberships are good for one year and the money stays at the museum.

The Cedar Milers "Vernonia Classic" walking event on April 10 will use the museum as its starting check point. Volunteers are needed for that event.

The next museum meeting will be Wednesday, April 14 at 7:00 p.m. at the museum. Attending the meeting would be a good way to find out more about the museum and volunteer opportunities.

On April 24, SOLV clean-up day, volunteers will be busy at the museum, inside and out. For more information call Enid Parrow, 503-429-8134.



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.