

Food for Thought

"Brunch" is a wonderful word. It whispers of luxury – sleeping late, then enjoying a hearty late breakfast, often with recipes you don't have time to fix on work days. Enjoy this little luxury.

RICH BISCUITS

- 2 cups flour

1 tsp salt

1/3 cup butter or margarine

1/2 cup milk, approximately
- 3 tsp baking powder

3 tbs sugar

1 egg, lightly beaten

Combine dry ingredients in a mixing bowl. Cut in butter until mixture resembles coarse meal. Beat egg in measuring cup; add enough milk to make 2/3 cup. Add milk and egg to dry ingredients. Stir with a fork until dough leaves the sides of the bowl. Place dough on a lightly floured surface; knead gently until smooth. Roll out dough to 1/2 inch thickness. Cut into biscuits with a floured biscuit cutter. Place biscuits on lightly greased baking sheet. Bake at 450° for 10 to 12 minutes or until golden.

EGGS BENEDICT WITH CHEESE SAUCE

This variation replaces Hollandaise with cheddar cheese sauce.



- 2 English muffins, halved and buttered

4 slices cooked Canadian bacon

4 poached eggs

4 (4-5 inch square) slices of Swiss cheese
- Cheese Sauce (see below)

Broil muffins until lightly browned. Place a slice of Canadian bacon and cheese on each muffin half. Top each with a poached egg, and cover with Cheese Sauce. Serve immediately.

Cheese Sauce

- 1 tbs butter or margarine

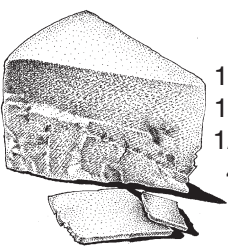
2/3 cup milk

1/2 tsp salt
- 1 tbs flour

1/2 cup grated cheddar cheese

dash of pepper

Melt butter in a heavy saucepan over low heat; add flour, and stir until smooth. Cook 1 minute, stirring constantly. Slowly pour in milk, stirring constantly to prevent lumps. Stir until smooth, thickened and bubbly. Add cheese, salt and pepper stirring until cheese is melted.



BACON & EGG QUICHE

- 1 (9 inch) pie shell

1/2 pound bacon

1/2 Monterey Jack cheese, grated

1/2 cup cheddar cheese, grated

4 eggs

1-1/2 cups half & half
- salt and pepper to taste

Partially bake pie shell at 400° for 8 to 10 minutes. Fry bacon until crisp; crumble into bottom of pie crust. Mix together cheeses and sprinkle over bacon. In a medium mixing bowl, beat eggs. Stir in half & half, salt and pepper. Beat together well. Pour egg mixture over cheese and bacon. Bake at 325° for 50 to 60 minutes or until set.

SAUSAGE & CHILE CASSEROLE

- 1 pound sausage

1/2 pound Monterey Jack cheese, grated

1/4 tsp pepper
- 1 (4 oz.) can mild green chiles

5 eggs

1/4 tsp seasoned salt

Picante Sauce

Pat sausage into 8 patties; fry, drain on paper towels. Place in a 9-inch square baking dish. Spoon chopped chiles over sausage. Sprinkle cheese over chilies. Beat eggs with salt and pepper and pour over all. Bake at 350° for 45 minutes or until eggs are set.

POTATO & EGG SCRAMBLE

- 6 slices bacon

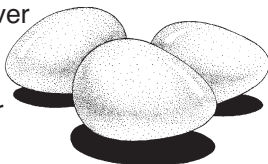
2 tbs onions, diced
- 1/2 small green pepper, diced

- 2 potatoes, peeled, diced & cooked

1 cup cheddar cheese, shredded

6 eggs, lightly beaten
- salt and pepper to taste

Cut bacon into small pieces, fry until crisp. Remove with a slotted spoon and drain on paper towels. Pour out all but 3 tablespoons of grease or replace with 3 tablespoons of vegetable oil. Heat oil, add green pepper, onion and potatoes; cook over medium heat, stirring occasionally, until potatoes are golden. Combine eggs, salt and pepper. Add bacon to cooked potatoes in the skillet. Pour eggs over top and scramble over low heat until almost set. Stir in 1/2 cup cheese and continue cooking until set. Sprinkle remaining 1/2 cup cheese over top before serving.



CRANBERRY COFFEE CAKE

- 3/4 cup margarine, softened

2 eggs

1 tsp baking powder

1/2 tsp salt

2 tsp almond extract

1/2 cup chopped pecans
- 1 cup sugar

2 cups flour

1 tsp soda

1 (8 oz.) carton sour cream

1 (16 oz.) can whole berry cranberry sauce

Grease and flour a tube or bundt pan. Cream margarine; gradually add sugar beating until light and fluffy. Add eggs one at a time, beating well after each. Add almond extract. Combine dry ingredients; add alternately with sour cream to the sugar mixture. Beat well.

Spoon 1/3 of batter into prepared pan. Spread 1/3 of cranberry sauce around center of batter. Repeat twice ending with cranberry sauce on top. Do not let sauce get on side of pan. Sprinkle pecans over top. Bake at 350° for 1 hour. Let cool 5 minutes, remove from pan. Cool at least 10 minutes then drizzle with glaze.

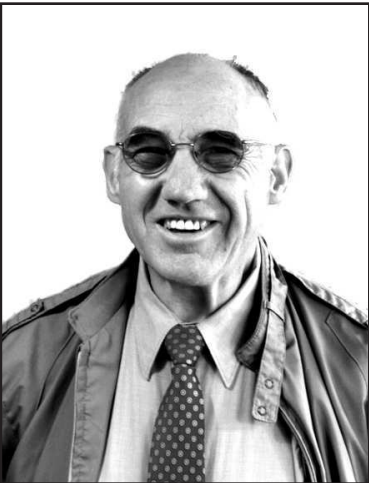
Glaze

- 1 cup powdered sugar

1 tbs warm water or milk
- 1 tsp almond extract or vanilla

Mix ingredients together until thoroughly blended and the desired consistency for pouring.

New pastor will serve Assembly of God Church



Pastor David Jenkins

David Jenkins has accepted the call to serve as pastor at the Vernonia Assembly of God Church.

Ordained in 1964, Jenkins has served most recently in the Mt. Hood/Parkdale area. He has also taught college level Bible and practical living courses.

Jenkins and his wife, Sharon, have two grown children and five grandchildren. They will maintain residences in both Vernonia and Mt. Hood.

Service schedules and addresses for local churches may be found in *The INDEPENDENT's* Church Directory.

Church Directory

VERNONIA COMMUNITY CHURCH

Grant Williams, Pastor
957 State Avenue
Vernonia, 503 429-6790
Sunday Breakfast 9:00 a.m.
Morning Worship 9:45 a.m.
*B.L.A.S.T. w/Nursery 10:00 a.m.
*Bible Learning and Scripture Training
Wednesday Prayer Meeting 7:00 p.m.

VERNONIA CHRISTIAN CHURCH

Sam Hough, Evangelist
410 North Street
Vernonia, 503 429-6522
Sunday School 9:45 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 7:00 p.m.

ASSEMBLY OF GOD

David Jenkins, Pastor
662 Jefferson Ave., Vernonia,
503 816-1989
Sunday School 9:45 a.m.
Morning Worship 11:00 a.m.

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.

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.

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
Grant & North Streets
Vernonia, 503 429-5378
Sunday School 10:00 a.m.
Morning Worship 11:00 a.m.
Nursery available
Wednesday Service 7:00 p.m.

VERNONIA FOURSQUARE CHURCH

850 Madison Avenue
Vernonia, 503 429-1103
Sunday Worship Service: 10:30 a.m.
Children's Sunday School

SEVENTH DAY ADVENTIST

John Aitken II, Pastor, 396-1856
2nd Ave. and Nehalem St.
Vernonia, 503 429-8301
Morning Worship, 9:15 a.m.
Bible Study 10:30 a.m.

ST. AUGUSTINE (CANTERBURY) EPISCOPAL CHURCH

375 North St. (Vernonia Grange Hall)
Vernonia, 503 705-2173
Please call for service schedule.