

Food for Thought

This food column tends to emphasize recipes that are both nutritious and tasty. Today, however, we will concentrate on tasty. The primary ingredient is CHOCOLATE!

MOLTEN MOCHA CAKES

Individual servings are served hot, just out of the oven.

- 1 pkg (8 squares) semi-sweet baking chocolate
- 1 cup (2 sticks) butter
- 2 cups powdered sugar
- 1/2 cup instant coffee, flavor of your choice
- 5 eggs
- 4 egg yolks
- 3/4 cup flour
- powdered sugar
- raspberries (optional)

Preheat oven to 425 degrees. Butter eight 3/4-cup custard cups or soufflé dishes and place them on a cookie sheet. Microwave chocolate and butter in a large microwavable bowl for 2 minutes on high, or until butter is melted. Stir with wire whisk until chocolate is completely melted. Stir in 2 cups powdered sugar and flavored instant coffee until well blended. Whisk in eggs and yolks. Stir in flour. Divide batter among custard cups and bake 14-15 minutes, or until sides are firm but centers are soft. Let stand one minute, then run a small knife around cakes to loosen. Invert cakes onto dessert dishes and sprinkle with powdered sugar. Garnish with raspberries, if desired. Serve immediately.

BETTER THAN SEX CAKE

The cook who named this recipe must really like to eat.

- 1 18.25-oz package devil's food cake mix
- 7-oz canned sweetened condensed milk
- 6-oz caramel ice cream topping
- 3 1.4-oz bars chocolate covered toffee, chopped
- 1 8-oz container frozen whipped topping, thawed

Bake cake according to package directions for a 9x13 inch pan; cool on wire rack for 5 minutes. Make slits across the top of the cake, being careful not to cut through the bottom. In a saucepan over low heat, combine sweetened condensed milk and caramel topping; stir until smooth and blended. Slowly pour the warm topping mixture over the top of the warm cake, letting it sink into the slits. Sprinkle the crushed chocolate toffee bars liberally across the entire cake while still warm. Let cake cool completely, then top with whipped topping. Decorate the top of the cake with more chocolate toffee bar chunks and swirls of caramel topping. Refrigerate and serve right from the pan!

CHOCOLATE DREAM BARS

Cookies don't get any sweeter without becoming candy!

- Crust**
- 1 cup flour
 - 1/2 cup brown sugar
 - 1/2 cup shortening, margarine or butter

Preheat oven to 350 degrees. Combine flour, brown sugar and shortening as for pie crust. Pat into 9x13 inch pan and bake for 12 minutes OR until slightly browned.

- Topping**
- 1 cup brown sugar
 - 2 tsp flour
 - 1/2 tsp baking powder
 - 1/4 tsp salt
 - 1 12-oz package chocolate chips (2 cups)
 - 2 eggs - slightly beaten
 - 1 tsp vanilla

Stir together brown sugar, flour, baking powder and salt. Stir in chocolate chips, then eggs and vanilla. Spread gently over baked crust. Bake at 350 for 20 - 25 minutes. Cool THOROUGHLY and cut into 1/2"x1" bars. **Cook's note:** While the recipe says cool thoroughly, I have found that the cookies release from the pan better if just slightly warm. I cut the

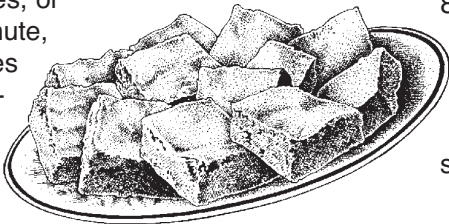
pan into quarters and remove by quarters to a bread board to facilitate cutting.

CHOCOLATE-CREAM CHEESE BROWNIES

These are easy to make and even easier to eat.

- 1 4-oz package sweetened cooking chocolate
- 2 tbls butter or margarine
- 3 eggs
- 1-1/2 tsp vanilla, separated
- 1 cup sugar, separated
- 1/2 cup flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup chopped walnuts
- 1 3-oz package cream cheese, softened

Preheat oven to 350 degrees. Melt chocolate and butter, cool. In separate bowl, beat together 2 eggs and 1 tsp vanilla; gradually add 3/4 cup sugar and continue beating till thick and lemon-colored. Stir together flour, baking powder and salt; add to egg mixture and beat well. Blend in chocolate mixture and set aside. Cream together cream cheese and 1/4 cup sugar till fluffy; blend in remaining egg and vanilla.



Spread half of the chocolate mixture in a greased and floured 8x8x2-inch. Pour cheese mixture over; top with remaining chocolate mixture. Swirl layers with knife to marble. Bake 40 - 45 minutes. Cool and cut into squares.

CHOCOLATE CRISPIES

This recipe is for those who like crunchy treats.

- 1/4 cup butter or margarine, softened
- 1 cup sugar
- 2 eggs, beaten
- 1/2 cup sifted all-purpose flour
- 2 oz (2 squares) unsweetened chocolate, melted
- 1/2 tsp vanilla extract
- 1 cup finely chopped nuts

Preheat oven to 400 degrees. Cream butter, add sugar and eggs, and mix well. Stir in flour, chocolate and vanilla. Spread thinly in buttered jellyroll pan (15x10 Inches) and sprinkle with nuts. Bake for 15 minutes. Cut into 2-inch squares while warm. Makes 2 dozen.

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.

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
Sunday Evening Service 6:00 p.m.
Wednesday Bible Study 7:00 p.m.
(in the parsonage)

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.

VERNONIA FOURSQUARE CHURCH

Carl Pense, Pastor
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.

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 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.

Adults needed to
help kids' camp

Echoing Evergreens Day Camp will hold a meeting for all adult volunteers (part- or full time) June 27, at 7:00 p.m. at Anderson Park. Camp information and sign up sheets will be available. Volunteers are needed to lead groups and man craft and adventure stations. If you have a specialty that you'd like to share, you can participate for a day or for the entire week of August 7-11. Bring any and all new ideas to the meeting. For more information, contact Katie Poetter at mkpoetter@verizon.net or 503-429-0700, or Robin Dennis at 503-429-8041.



Vacation Bible School
will held evenings

Get ready to Set Sail with Vernonia Community Church's Vacation Bible School coming June 19-23, from 7:00 p.m. to 8:30 p.m. All kids who pre-register can purchase a Set Sail t-shirt for only \$5.00. To pre-register, or for more information, call Corrie Smith at 503-429-1052.