

Food for Thought

Ed. Note: In the spirit of the season, The INDEPENDENT is bringing a special treat to our readers with this column by Gladys Sharar Gans, who was our food columnist for many years.

By Gladys Gans

I chose these recipes for the Holiday because they make two loaves each. Make one loaf for yourself and give one to a friend, shut in, or someone who is ill or lonely. This will help you get into the Christmas spirit.

STREUSEL TOP PUMPKIN BREAD

Bread:		
3 cups sugar	1 cup oil	2/3 cup water
4 eggs	2 cups (16 oz. can) pumpkin	
3-1/2 cups flour*	2 tsp baking soda	1 tsp salt
1 tsp cinnamon	1 tsp nutmeg	1/2 tsp cloves
1/2 cup chopped nuts	1/2 cup raisins	

Topping:	
1/4 cup firmly packed brown sugar	1/4 cup finely chopped nuts
2 tbs flour	1/2 tsp cinnamon
2 tbs margarine or butter, softened	

Preheat oven to 350°F. Grease and flour bottoms only of two 9x5” or three 8x4” loaf pans. In large bowl, combine sugar, oil, water, eggs and pumpkin; beat one minute at low speed. Lightly spoon flour into measuring cup; level off. Add 3-1/2 cups flour, soda, salt, cinnamon, nutmeg and cloves; blend at low speed until moistened. Beat 1 minute at medium speed. Stir in nuts and raisins. Pour into prepared pans. In small bowl, combine all topping ingredients until crumbly; sprinkle over batter. Bake for 60 to 75 minutes; remove from pans. Refrigerate leftovers.
* If using self-rising flour, omit soda and salt.

ORANGE SLICE CAKE

This may not sound very good, but we found it to be excellent.

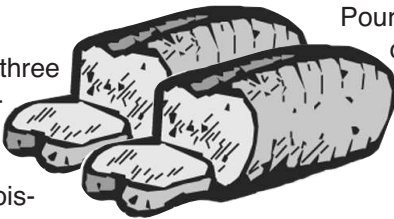
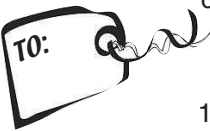
Cake:	
4 cups all-purpose flour,	1/2 tsp baking soda, divided
1 lb candy orange slices	1 (8 oz) pkg pitted dates
2 cups chopped pecans	1 cup shredded coconut
1 cup (2 sticks) butter	2 cups sugar
4 large eggs	1 tsp baking soda
1/2 cup buttermilk	

Glaze:	
1 cup confectioners sugar	2 tbs orange juice
1 tsp grated orange zest	

Preheat over to 325°F. Grease and flour two 9x5” loaf pans. Sift together 3-1/2 cups flour and baking soda. Cut orange slices and dates into small pieces. In a small bowl, combine orange slices and dates with remaining 1/2 cup flour. Add pecans and coconut; set aside. In a large bowl, cream butter and sugar. Add eggs and beat well. In a small bowl, stir baking soda into buttermilk. Alternately add flour mixture and buttermilk mixture to butter mixture, beginning and ending with flour. Fold in candy mixture. Pour batter into prepared pans and bake 1 to 1-3/4 hours, or until a tester inserted in center comes out clean. Cool cake in pans for 10 minutes, then turn cakes out onto a rack. To make glaze, stir together confectioners sugar, orange juice, and zest. Drizzle glaze over the warm cakes.

HAWAIIAN BREAD

1-1/2 cups vegetable oil	3 large eggs
2 cups mashed ripe bananas	
1 (8 oz) can crushed pineapple, drained	
2 tsp vanilla extract	3 cups all-purpose flour
2 cups sugar	1 tsp baking soda
1 tsp salt	1 tsp ground cinnamon
1 cup flaked coconut	1 cup chopped macadamia nuts



Preheat over to 350°. Grease and flour two 9x5” loaf pans. In a large bowl, beat oil and eggs with an electric mixer at medium speed. Beat in bananas, pineapple, and vanilla, until combined. In a large bowl, combine flour, sugar, baking soda, salt, and cinnamon. Gradually add to oil mixture, beating until combined. Stir in coconut and nuts. Pour batter into prepared loaf pans. Bake 50 to 55 minutes, or until a tester inserted in center comes out clean. Cool in pans 10 minutes. Remove from pans and cool completely on wire racks.

BUTTERSCOTCH POUND CAKE

1-1/2 cups (3 sticks) butter, softened	1 (8 oz) pkg cream cheese, softened
3 cups sugar	6 large eggs
3 cups all-purpose flour	2 tsp vanilla extract
1 cup toasted chopped pecans	1 (11 oz) pkg butterscotch morsels

Preheat over to 350°. Grease and flour two 9x5” loaf pans. In a large bowl, beat butter and cream cheese until creamy. Add sugar; beat until fluffy. Add 2 eggs alternately with 1 cup flour; beat at low speed, blending well after each addition. Repeat procedure with remaining eggs and flour. Stir in vanilla, pecans, and butterscotch morsels. Pour batter into prepared pans. Bake for 1 hour and 15 minutes, or until a tester inserted in center comes out clean. Cool in pans for 15 minutes. Remove from pans; let cool completely on a wire rack.

Attention Christian Men!

Announcing the first meeting of the ***Vernonia Christian Men's Fellowship.***
Saturday, January 6th from 8:00AM to 10:00AM
Vernonia Community Learning Center. Coffee, muffins & fruit provided by The Black Bear
Vernonia Christian Men's Fellowship*
Living Our Faith In Everyday Life
If you have any questions, contact **Dean Camarda at 503-429-5160.**
*Not affiliated with any specific church or denomination.

Church Directory

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 Rev. Luan Tran, Administrator 960 Missouri Avenue, Vernonia 503 429-8841 Mass Schedule Sunday 12:00 Noon Religious Education Sunday 10:30 a.m.	ASSEMBLY OF GOD Wayne and Maureene Marr 662 Jefferson Ave., Vernonia, 503 429-0373 Sunday School 9:45 a.m. Morning Worship 11:00 a.m.
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.	VERNONIA FOURSQUARE CHURCH Carl Pense, Pastor 850 Madison Avenue, Vernonia 503 429-1103 Sunday Worship Service: 10:30 a.m. Children's Sunday School	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 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.	FIRST BAPTIST CHURCH 359 "A" Street, Vernonia 503 429-5190 Sunday School 9:45 a.m. Sunday Worship Service 11:00 a.m. 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.
	ST. AUGUSTINE (CANTERBURY) EPISCOPAL CHURCH 375 North St. (Vernonia Grange Hall) Vernonia, 503 705-2173 Please call for service schedule.	