

## Food for Thought

by Leslie Barnes



### CHICKEN PARMESAN BURGERS

10 1/2-inch-thick slices French bread (4 inches in diameter); 8 slices toasted, 2 slices (crust removed) diced  
1/2 cup finely grated Parmesan cheese  
4 T minced fresh basil, divided, plus 12 large basil leaves  
3/4 cup purchased refrigerated marinara sauce  
12 oz ground chicken (white meat)  
2 T extra-virgin olive oil, divided  
1 T grated onion  
1/4 tsp salt  
Pepper, to taste  
4 oz whole-milk mozzarella cheese, thinly sliced  
4 large radicchio leaves

Blend diced bread and Parmesan in processor to fine crumbs. Transfer to pie dish; mix in 2 T minced basil.

Mix marinara and 2 T basil in small saucepan. Transfer 1-1/2 T sauce to large bowl. Add chicken, 1/2 T oil, onion, and 1/4 tsp salt. Sprinkle with pepper; blend. Shape into four 1/2-inch-thick patties; coat with crumbs. Heat sauce over low heat.

Heat 1-1/2 T oil in large nonstick skillet over medium heat. Cook patties until bottoms are crusty, 4 minutes. Turn patties over; top with cheese. Cook 3 minutes. Cover; cook until cooked through and cheese is melted, about 1 minute.

Assemble burgers with bread, radicchio, basil leaves, and warm marinara.  
Serves 4.

### TOMATO WATERMELON SALAD WITH FETA AND TOASTED ALMONDS

For variety, use both yellow and red watermelon in the salad.

8 cups 1-1/4-inch chunks seedless watermelon (about pounds)  
3 lbs ripe tomatoes (preferably heirloom) in assorted colors, cored, cut into 1-1/4-inch chunks (about 6 cups)  
1 tsp (or more) fleur de sel or coarse kosher salt  
5 T extra-virgin olive oil, divided  
1-1/2 T red wine vinegar  
Pepper, to taste  
3 T chopped assorted fresh herbs (such as dill, basil, and mint)  
6 cups fresh arugula leaves or small watercress sprigs  
1 cup crumbled feta cheese (about 5 oz)  
1/2 cup sliced almonds, lightly toasted

Combine melon and tomatoes in large bowl. Sprinkle with 1 tsp fleur de sel and toss to blend; let stand 15 minutes. Add 4 T oil, vinegar, and herbs to melon mixture. Season to taste with pepper and more salt, if desired.

Toss arugula in medium bowl with remaining 1 T oil. Divide arugula among plates. Top with melon salad; sprinkle with feta cheese and toasted almonds and serve.

Serves 6 to 8.

### OATMEAL PEANUT BUTTER CHOCOLATE CHIP COOKIES

1-1/2 cups old-fashioned rolled oats  
2 cups all-purpose flour  
1 tsp baking powder  
1 tsp baking soda  
1 tsp salt  
2 sticks (1 cup) unsalted butter, softened  
1 cup granulated sugar  
1 cup firmly packed light brown sugar  
1 T vanilla extract  
3/4 cup peanut butter  
2 large eggs  
12-oz bag semisweet chocolate chips  
8 oz semisweet chocolate, grated

In a food processor pulse 1 cup oats until ground fine. In a large bowl stir together ground oats, remaining 1/2 cup whole oats, flour, baking powder, baking soda, and salt.

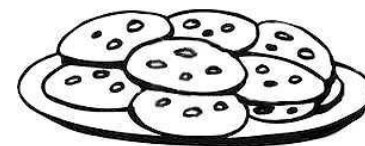
In another large bowl, with an electric mixer beat together butter and sugars until light and fluffy, and beat in vanilla and peanut butter. Add eggs, one at a time, beating well after each addition, and gradually beat in flour mixture. Add chocolate chips and grated chocolate, beating just until combined. Chill cookie dough, covered, at least 2 hours and up to 1 week.

Preheat oven to 325°F.

Form rounded tablespoons of dough into balls and arrange about 2 inches apart on ungreased baking sheets. Flatten balls slightly.

Bake cookies in batches in middle of oven 15 minutes, or until just pale golden. Cool cookies on baking sheet 5 minutes, transfer to racks, cool completely.

Yield: about 60 cookies.



No, this trailer isn't for hauling blessed dairy cattle to a new pasture; it's a Church On Wheels

## Pioneer Baptist Church invites all to celebrate their first anniversary

Everyone is invited to an open house on Sunday, April 17, from 12:30 to 2:30 p.m. to celebrate the one year anniversary of Pioneer Baptist Fellowship. This is a chance to see how the Vernonia school cafeteria is transformed into a church every Sunday. Classrooms will be set up, an array of photographs will be displayed will be on display and the C.O.W. – Church on Wheels – will be open. The C.O.W. is a 27-foot trailer that holds everything needed to hold church services. It was given to the church by New Life Baptist church in Hillsboro. Inside are carts holding containers for Sunday

School supplies, chairs (given by Beaverton Four Square church), a sound system, piano, projector, screen, etc.

Snacks will be served, so stop by after your morning worship and stay for a while. The congregation is currently meeting in the Vernonia Middle School building on Sundays and at the Vernonia Community Learning Center on Thursday evenings.

Everyone is welcome and it is hoped that the community will help celebrate this very special occasion. If you have questions, call John Cahill at 503-429-1161.

## Church Directory

### 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

Larry Gibson, Pastor  
2nd Ave. and Nehalem St., Vernonia  
503 429-8301  
Morning Worship, 11:00 a.m.  
Sabbath School 9:30 a.m.

### ASSEMBLY OF GOD

Wayne and Maureen Marr  
662 Jefferson Ave., Vernonia,  
503 429-0373  
Sunday School 9:45 a.m.  
Morning Worship 11:00 a.m.

### ST. MARY'S CATHOLIC CHURCH

Rev. Luan Tran, Administrator  
960 Missouri Avenue, Vernonia  
503 429-8841  
Mass Sunday 12:00 Noon  
Religious Educ. Sunday 10:30 a.m.

### FIRST BAPTIST CHURCH

Pastor John D. Murray  
359 "A" Street, Vernonia  
503 860-3860  
Sunday School 9:45 a.m.  
Sunday Worship Service 11:00 a.m.  
Wednesday Prayer Meeting 7:00 p.m.

### VERNONIA COMMUNITY CHURCH

Ralph Young, Pastor  
957 State Avenue, Vernonia  
503 429-6790  
Sunday Bible Classes 9:00 a.m.  
Family Praise & Worship 10:30 a.m.  
Wednesday Prayer 6:30 p.m.  
Thursday Ladies Study 7:00 p.m.  
Nursery 10:15 a.m.  
Vernonia Community Preschool

### VERNONIA CHRISTIAN CHURCH

Sam Hough, Minister  
410 North Street, Vernonia  
503 429-6522  
Sunday School 9:45 a.m.  
Sunday Worship 11:00 a.m.  
(meets in Youth & Family Center)  
Various Home Group Meetings

### PIONEER BAPTIST FELLOWSHIP

John Cahill, Pastor  
939 Bridge Street, Vernonia  
503-429-1161  
www.pbfallive.com  
Sunday School 9:45 a.m.  
Sunday Morning Worship 11:00 a.m.  
Thursday Prayer 7:00 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.

### CHURCH OF JESUS CHRIST OF LATTER DAY SAINTS

Marc Farmer, 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.