

Sizzling hot steaks are the very top in foods when broiled carefully. An attractive spring menu includes young green peas.

**Top Notch Dinner**

**Best of Broiled Steaks Take on Top Flavor Only if Cooked Carefully**

By Maxine Buren  
Statesman Woman's Editor

Some folk think that a good steak can be cooked just about anyway and it is a good piece of meat. This, however, is far from right, careful broiling is necessary to make even the best cut of meat really good. And because the steak that's to be broiled is an expensive luxury, it should be handled with skill and care.

"Out-of-this-world" steak starts with the meat itself. For best eating, steaks for broiling should be cut 1 1/2 to 2 inches thick and never thinner than 1 inch.

Expertly broiled steak, done just the way you like it is easy to prepare. Only tender meats are broiled, you know, so choose quality T-bone, porterhouse, sirloin, tenderloin or club steak to suit your personal preference and budget. In some markets the T-bone with the largest portion of tenderloin is called a porterhouse, but don't let that confuse you, as both cuts are top quality broiling meats. Remove the less tender flank or "tail" ends of steaks for family service later, after long slow braising.

Practice makes perfect in broiling steaks that are always cooked to perfection. First preheat the oven broiler according to the directions that accompany your range. Meanwhile slash the fatty edges of the steak in several places to prevent curling. Then place the meat on the broiling rack located so that the surface of the meat is about 3 to 5 inches from the heat source.

Steaks are juiciest and most tender when cooked to the rare or medium stage. The following schedule indicates broiling time for the degree of doneness you prefer:

Club, Tenderloin, Rib, T-Bone, Porterhouse, Sirloin	Thickness	Rare	Medium	Well Done
	1 inch	5 min.	6 min.	7 min.
	1 1/2 inches	9	10	12
	2 inches	16	18	20

As soon as one side is brown, season and turn steak. Use tongs, or if you use a fork, be sure to stick it into the fat, to prevent the loss of any meat juice.

Season when done and serve sizzling broiled steak on a heated platter, with garden green peas, buttered hominy or new potatoes. Toss a green salad and pass thick slices of crusty garlic bread.

Some cooks like to perform little tricks with steaks, such as rubbing them with cut garlic before broiling, brushing steak with French dressing or rubbing a Roquefort or blue cheese paste over the meat surface when almost done. Actually a fine broiled steak needs only a little salt for complete perfection.

For those who must have steak a la something here is the answer. A subtle lemon-butter sauce that points up the rich meat flavor, without masking its original goodness.

**BUTTER SAUCE FOR STEAKS**

- 1/4 cup butter
  - 1 tablespoon chopped parsley
  - 1/4 teaspoon salt
  - Pepper
  - 1 1/2 tablespoons lemon juice
- Cream butter until soft. Beat in parsley, seasonings, and lemon juice. Spread over broiled steak and serve at once.



Miss Jean Galbreath, daughter of Mr. and Mrs. Frank Larson of Astoria, whose engagement to Bernard Emmons, son of Mr. and Mrs. Norvel Emmons of Salem, has been announced.

**Letter Carriers Wives Gather**

Members of the Women's auxiliary to the National Letter Carriers' association were entertained Monday night at the home of Mrs. Thomas Kenagy. A plant sale was held, funds from election of delegates to the state convention in June were named.

Attending were Mesdames Roy Rocks, Milton Blackman, Barney Kenny, Donovan Morrison, Dudley Taylor, Charles Wilson, Harmon Garret, Archie Brewster, Everett Hockett, Lee Wagers, John French, Glenn Ballie, Vicar Wagers, Clifford Stevens, Robert Parent, Robert Wagers, Robert Garret, Lauchlen Nedges, Ralph Wagers, and Tom Kenagy.

**Grand Island Soldier Sent To Wyoming**

GRAND ISLAND — Mrs. Lulu Rockhill has received word that her son, Sgt. Howard Rockhill, who has just returned from overseas duty and a month's furlough to McChord field, has been assigned to the air base at Cheyenne, Wyoming.

Mrs. Rockhill and daughter Iva of Portland were Saturday business callers in Tillamook. Iva spent the week end with her mother here. Sunday callers at the Rockhill home were Mr. and Mrs. Clifford Parker of Salem.

Curtis Douglas spent Saturday and Sunday at Savvies Island fishing.

Mr. and Mrs. George Jensen of Milwaukee were Sunday guests of Mr. and Mrs. Cecil Will and they all attended the dedication in Dayton at the Christian church.

The April meeting of the Month's circle was held last week at the home of Mrs. Dale Fowler. The May meeting will be with Mrs. Roy Will.

**Eight Climbers Seek Record**

PARIS (INS)—France is about to attack the Himalayan mountains in Nepal—between India and Tibet—with a commando force of eight "grimpeurs."

The "grimpeurs"—or mountain climbers—are setting their sights on Mt. Dhaulagiri, snow-capped giant rising 26,800 feet above sea level. If they reach the top, they will have climbed the highest mountain ever scaled by man.

According to French authorities, the highest altitude reached by mountain climbers is 23,230 feet attained in 1924 on the slopes of nearby Mt. Everest. But the climb-

ers—two Britishers—died before they reached the summit, 29,002 feet.

The French will be out to redeem the failure of their last expedition in 1936, which fell short of the top of Headen Peak, also in the Himalayas.

This time they are using streamlined tactics, with professional Alpine guides and a doctor. Last time

a team of eight, mostly amateurs dragged along 13 tons of impediments, such as food, tools and tents. The baggage is now limited to 3 tons.

Chief innovation will be the use of nylon for most everything from ropes and high altitude tents to sleeping bags. Nylon doesn't freeze, and is lighter than normal rope, the French team says.

**Extension Unit Elects Officers At Union Hill**

Statesman News Service  
UNION HILL — The April meeting of the home extension

club was held at the home of Mrs. W. M. Tate on Tuesday with Mrs. J. O. Darby and Elizabeth Krenz demonstrating "Oven Meals." The members enjoyed a sack luncheon at noon.

Mrs. J. C. Krenz, chairman, presided over the business meeting in the afternoon. Officers elected for the coming year are Mrs. O. W. Humphreys as chairman, Mrs.

Marion Fischer as vice chairman and Mrs. Byron McElhansy re-elected as secretary and treasurer. The May meeting will be held at the home of Mrs. J. C. Krenz when the new officers will be installed.

ALMILIES RETURN  
Statesman News Service  
SILVERTON — The Rev. S. L.

Almie and Rev. Joseph A. Luthero returned Thursday from Seattle where they attended the North Pacific district of the Evangelical Lutheran church held at the Rev. H. A. Stub's charge there. The Silvertown men left at 4 a. m. Tuesday to get to Seattle in time for the opening session of the conference that day.



**A DAZZLING CLEAN WASH WITHOUT RINSING**

**...IT'S A NEW TIDE MIRACLE!**

**Just wash—wring out—hang up!**

**WOMEN EVERYWHERE** say it's the greatest thing that ever happened to washday! They love the time and trouble they save by skipping the rinsing! They love the way it cuts down water bills! But most of all they love the way their clothes come dazzling clean... so clean they can't tell the difference between a Tide wash that's been rinsed and one that hasn't.

**YOU ALREADY KNOW** how clean Tide gets your clothes with rinsing—cleaner than any other washing product known. Now try the same wonderful Tide without rinsing and compare the results. You'll be amazed to see how bright and clean your wash comes right from the wringer. Get Procter & Gamble's Tide today—every package of Tide on your dealer's shelf right now will give you a dazzling clean wash without rinsing!

**HERE ARE THE FACTS ABOUT WASHING WITHOUT RINSING**

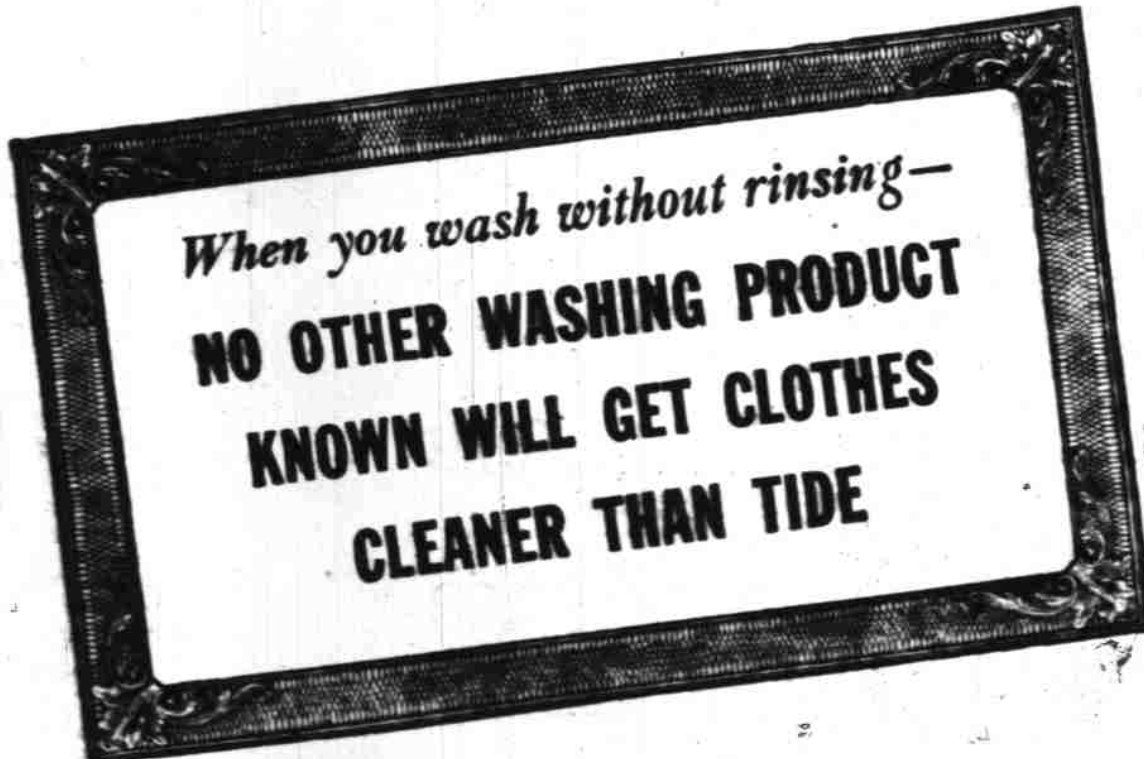
1. How can Tide get clothes clean without rinsing? Tide keeps the dirt suspended in the sudsy water. When you wring out the clothes, the dirt runs out with the washwater—clothes come from the wringer CLEAN, and dry as bacteria free as rinsed clothes.
2. Will clothes come white? Yes, dazzling white! Just see if you can tell the difference between a rinsed, and an unrinsed Tide-washed shirt!
3. How about ironing unrinsed clothes? When you use Tide without rinsing, clothes dry soft and fluffy... iron easily.
4. Is this method safe for fabrics? Yes, it is safe... skipping the rinsing and extra wringings actually saves wear and tear on clothes.



**"I'M THROUGH WITH RINSING—THANKS TO TIDE!"**

SAYS MRS. GLORIA GUY, DETROIT, MICH.

"The grandest thing that ever happened to washday is Tide—without rinsing! The time it saves! Best of all—washes come out clean and dazzling white! So, why waste time rinsing when clothes come out like that without rinsing?"



*When you wash without rinsing—*  
**NO OTHER WASHING PRODUCT KNOWN WILL GET CLOTHES CLEANER THAN TIDE**



**SAME TIDE!  
SAME PACKAGE!  
NEW MIRACLE!**

**MAN INJURES LEG**

LIBERTY — Donald Moorman of Liberty slashed his left ankle with an axe Wednesday when he was trimming prune brush. He received medical treatment at the Salem Memorial hospital where 18 stitches were taken.