

## 'Sharp Four' Quartet In National Contest

Jerry Holloway, son of Mr. and Mrs. Roy O. Holloway, 1116 Dakota ave., is in Minneapolis, Minn., where he with other members of the "Sharp Four" quartet is competing in an annual contest for members of the Society for Preservation and Encouragement of Barber Shop Quartet Singing in America. Thirty-nine other quartets from throughout the country are scheduled to compete in the contest.

Holloway, a baritone, who visited here June 3 with the other members of the "Sharp Four" has been engaged to participate in Oregon Shakespearean festival activities this summer.

All four are University of Oregon students. The other members are Bob Huffman, tenor; Art Hoffman, bass, and Ron Lodge, lead. They appeared here in 1953 and 1954 and are expected to be here again this fall in a Parade of Quartets program.

A recording of the medalist winners at the contest will be broadcast over radio station KJJC Sunday, June 17, at 10:30 a.m. Other quartets from the northwest at the contest are from Portland and Vancouver, B. C.



**REFUSING** to answer questions of House probers, Paul Robeson, noted singer, is cited for contempt after speaking glowingly of Red Russia. (International)

## Adm. Joy Buried In Naval Cemetery

Annapolis, Md. — (U.P.) — Adm. Charles Turner Joy, the chief United Nations delegate at the Korean truce talks, was buried Wednesday in the U. S. Naval Academy cemetery.

Funeral services marked with full military honors were held in the Annapolis chapel for the academy's 37th superintendent who died in the San Diego, Calif., hospital last Wednesday.

Joy, one of the few Navy men ever honored by the Army, won both the Distinguished Service Cross and the Distinguished Service Medal during World War II.

About 26,000 occupations were listed in the 1950 census.

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**FATHER LIKES IT**—Cheese cake—that's what father likes. On a newspaper's front page or coming to the table looking like this on his special day. Father's favorite foods and foibles properly get preferred treatment in today's food columns. And mother gets the recipe.

## Feeding the Family

By ZOLA VINCENT  
Food Editor

### Give Man Steak He Can Carve And Choose Cars He Admires

Father's own day! Having catered to the man in your life all year long, this coming Sunday is going to be no exception. You're going right on catering to him—only more so, if that is possible. Remember that special treatment you got a few Sunday's ago?

Perhaps the bread winner in your family fancies himself an amateur chef. Maybe his idea of a perfect day is to loaf nearby while you do the work. Either way, it's a foregone conclusion that steak is his favorite meat and cheese cake his favorite—or, dessert. Any "primary" will reveal a majority of votes for charcoal broiling of the steak—or a reasonable facsimile.

**Choose the Steak**  
These choice cuts, tops in tenderness and flavor are worthy of review; all are of exceptional quality right now and reasonable in price. For best flavor, remember, they're to be served rare or medium-rare.

**Club (Delmonico) Steak.** Smallest steak in short loin, triangular-shaped. Steak one inch thick weighs about one pound, serves one.

**Rib Steak.** Cut from rib section instead of from short loin. Contains rib "eye" and rib bone. L-rib steak weighs about 1½ pounds, serves two.

**T-Bone Steak.** Contains T-shaped bone and small portion of tenderloin. Steak one inch thick weighs about 1½ pounds, serves two.

**Porterhouse Steak.** Similar to T-bone. Largest steak in short loin and contains largest portion of tenderloin. Steak two inches thick weighs about three to 3½ pounds, serves four.

**Sirloin Steak.** Large steak cut from loin end and named according to type of bone it contains: pin bone, double bone, round bone or wedge bone. Steak one inch thick weighs 2½ to 3½ pounds; steak 1½ inches thick weighs three to 4½ pounds, serves four to eight, depending on thickness.

**Tenderloin Steak.** Boneless tapering muscle, about 18 to 24 inches long, lying inside the rib bones. While tenderloin weighs four to five pounds, is called "filet of beef". Steak from it is "filet mignon".

**Rib Roast Review**  
While we're about this, let's take a look at really deluxe rib roasts which just may happen to be father's favorite.

**Standing Rib Roast.** Contains two or more ribs, ends of which are cut off and usually braised as "short ribs". Roast is cooked in standing position. Three-rib roast weighs six to seven pounds, serves 2 per pound.

**Roasted Rib Roast.** Roll formed from rib roast from which ribs have been removed. Weights five to seven pounds, serves three per pound.

**Broiler Reminders**  
Indoors or outdoors, oven broiled or charcoal broiled, here are steak reminders reviewed by us only once a year. Past masters in the art of broiling passed these on to us.

Steak de luxe is from two to three inches thick, charcoalled on the outside, tender and pink on the inside, served sliced with the grain. Never attempt to broil a steak that is thinner than one inch; the thicker, the better.

Wipe meat with damp cloth and slash edges of fat in several places to prevent curling. Do not season surface to be exposed to the heat; salt tends to draw out juices.

Broil on one side to desired doneness, season, turn by inserting fork into the fat, never into the lean. Remove broiled steak from rack and season second side. Resist temptation to keep turning. Once should be enough.

A two-inch steak takes time; a three-inch more time, naturally. Two-inch takes perhaps 16 minutes on each side for rare, 18 minutes on each side for medium.

**Feed Father Cheese Cake And Wait for Whistles**  
The eyes (or ears, if you like) will have it when this dream dessert comes into father's view on his special day—or on any other day. It's certain to rate a whistle of pure delight. This is a day—and a cheese cake recipe—to remember. Clip it now, use it often.

**Sophisticated of flavor and dramatic of looks, this rum cheese cake requires no baking. Unflavored gelatin goes into a milk and egg custard base, then cottage cheese, beaten egg whites and whipped cream are blended.**

When the cheese cake is chilled in the refrigerator, it gains a texture very much like the familiar baked cake. It differs in being lighter of texture than the more compact traditional cheese cake. Party size, it makes 12 servings.

2 envelopes unflavored gelatin  
1 cup sugar, divided  
¼ teaspoon salt  
2 eggs, separated  
1 cup milk  
1 teaspoon grated lemon rind  
1 tablespoon lemon juice  
2 teaspoons rum flavoring  
3 cups (24 ounces) creamed cottage cheese  
1 cup heavy cream, whipped.

Mix gelatin, three - quarter cup of the sugar and salt in top of double boiler. Beat together egg yolks and milk; add to gelatin mixture. Cook over boiling water, stirring until gelatin dissolves and mixture thickens slightly, about 10 minutes.

Remove from heat, add lemon rind, remove juice and rum flavoring; cool. Sieve cottage cheese into large mixing bowl; or beat with electric beater until smooth. Stir in cooled gelatin mixture. Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon. While gelatin is chilling prepare the Nut-Crumb Mixture and set aside.

Beat egg whites until stiff, but not dry. Gradually add remaining one-quarter cup sugar and heat until very stiff. Fold into gelatin-cheese mixture. Fold in whipped cream.

**Nut Crumb Mixture.** Mix two tablespoons melted butter, one tablespoon sugar, one - quarter cup finely chopped nuts, two-third cup graham cracker crumbs, one - quarter teaspoon cinnamon and one-quarter teaspoon nutmeg. Sprinkle half of crumb mixture on bottom of an eight-inch spring form pan. Turn cheese cake mixture into pan; sprinkle with remaining crumb mixture. Chill until firm. If desired, an eight or nine inch loaf square pan or 9x5 inch loaf pan may be used; line with waxed paper.

## APPLIGATE-JACKSONVILLE Bible Conference Scheduled

By HELGA MITCHELL

Applegate-Jacksonville — A Bible conference will be held at the Ruch Community church beginning on Sunday, June 17, and concluding on June 19, according to the Rev. Earl Best.

Dr. Ted L. Dwight Custis and Dr. Rev. L. Bradley, members of the Multnomah School of the Bible faculty in Portland, will be here for the conference. Mr. Custis is an instructor of English Bible exposition and related subjects, and Dr. Bradley teaches Bible doctrine and New Testament Greek. One will be at the Ruch Community church, and the other will be at the Provost Community church. The meetings of the Ruch conference will be Sunday, June 17, at 11 a.m. and 8 p.m.; Monday, at 8 p.m.; and Tuesday, at 8 p.m. People of the community and surrounding area are invited.

Daily vacation Bible school will be held at the Ruch Community church beginning Monday, June 18, and will conclude June 29. Hours will be from 9 a.m. to noon, and grades will be from pre-school through high school. All children in the surrounding area are welcome. Parents of children having no transportation facilities may contact Mr. Best by phoning 9-8551 and arrangements will be made.

Anthony Houston is the new grandson of Mr. and Mrs. Milton Houston of Little Applegate. Due to Anthony's arrival, Mrs. Houston spent two days in Medford last week at the home of her son and family, Mr. and Mrs. William Houston.

A small house belonging to Mr. and Mrs. Bob Darting of Humboldt rd. was destroyed by fire last Tuesday morning. Darting's parents lived in the house and it is thought that the wiring on the refrigerator started the fire. Mrs. Darting was able to salvage a TV set.

Sunday visitors at the John Sutton residence were Mrs. Edna Autler of Long Beach and Mrs. Adeline Karl of Shady Cove, who are on an extended trip to Canada.

Miss Nancy Thayer of Rogue River, a former resident of this area, visited Mr. and Mrs. Glenn Saltmarsh of Little Applegate last Sunday. Miss Thayer, who hadn't been here in some time, remarked, "Gee, how things have changed!"

Mrs. Stella Wittingham, who has been feeding birds for a good number of years, recently noticed the return of the same one-legged blackbird she fed last year. This brings to mind an incident which took place in a midwestern factory, where hundreds of birds, invading a business plant, were "fouling up" the machinery. When the disconcerted proprietors were at

their wits' end, an Italian worker at the factory came up with a suggestion. Under his instructions, feed which had been soaked in whiskey overnight was placed on the windowsills in hope that the invaders would become punch drunk and go off in a corner to sleep the whole thing off, thus leaving the factory in normal perfunctory order. True to form, the birds arrived en masse and gobbled up the "spirited concoction." The following morning, the invaders, who were feeling in the "pink," returned with doubled reinforcements.

Mr. and Mrs. Harold Crump and son Dale, of Harbor, Ore., visited Charley Dunford on Yale Creek recently. Dale is staying with Dunford for a week.

Members of the 4-H Applegate Fishermen's club went on a fishing trip to Willow Creek last week. Mothers accompanying the group were Mrs. Howard Piets, Mrs. Vince Freeman, Mrs. Virgil Prowell, Mrs. Karl Herriott, and the club leader, Mrs. Curtis Gerhardt. The next meeting of the club will be held on Wednesday, June 20, at 1 p.m. at the home of Mrs. Curtis Gerhardt.

Many readers of the Applegate-Jacksonville column are becoming "Rural Reflection" and are sending in several contributions to this grateful correspondent.

Nancy Redhead and Shirley and Noel Dunlap, who are members of the Ruch Livestock club are attending 4-H summer school in Corvallis this week.

Last week at McLeod we came across Louis Culy, a former resident of the Applegate area. Culy, who was born and raised in the Applegate, is now living in Eagle Point.

The Little Applegate Knitting club will meet Tuesday, June 19, at the home of Mrs. Otis Buck. Mrs. Buck, who has a good sized strawberry patch, said that she would be serving strawberries at the meeting.

Mr. and Mrs. Ray Offenbacher recently took a trip to Redding to visit their daughter and her family, Mr. and Mrs. E. B. Word and two sons, Dale and Douglas. They also took a trip to Mt. Lassen and an airplane trip over Shasta dam in their son-in-law's plane. It was Mrs. Offenbacher's first plane trip. Dale and Douglas came home with their grandparents and are spending their vacation with them.

A small group representative of upper, lower, and little Applegate met at the Ruch school recently to discuss possibilities of forming an Applegate Public Health association. Miss Aileen Mackenin, public health nurse for this area, and Mrs. Augusta Padgham, president of the Health association, were also present. Anyone desiring additional information may contact the temporary chairman, Mrs. Lawrence Tweedy, by phoning 9-8587.

A local resident and his boys, who live near the Applegate river, recently spent an unsuccessful fishing day at the Rogue river. Upon arriving home, the discouraged fishermen dangled their lines in the Applegate and caught their limit in no time at all.

A group of ranchers and property owners in an area between Taylor lane and Kinney creek have signed a petition to the Oregon state game commission requesting aid in alleviating crop damage being caused by an over population of deer in that area. Local residents have suffered a financial loss and hope that the petition will create a legal method in which a roster of hunters chosen by the game commission could enter private property as the individual properties necessitate their use.

Twenty-eight people came for dinner at the Mansel Milam residence last Sunday. When asked how she managed to feed all the people, Mrs. Milam said, "I feed 'em in layers!"

Rural Reflections: After reading Mrs. H. H. Chapman's letter in the editorial last week, describing a peaceful country life, Frank Mitchell preceded to enact what he had just read and stalked out to the rocker on his front porch and began to just "sit and rock". After inhaling the scent of the new mown grass he blissfully sighed, "Gee, this is the life!"

Thursday, June 14, 1958

MEDFORD (OREGON) MAIL TRIBUNE—SEVEN

## Legion Plans Booster Club for Ball Team

Plans for a booster club for the American Legion junior baseball Medford-Central Point team are being formed, according to M. E. (Bud) Fisher, commander of Medford legion post 15.

Gene Orr has been appointed chairman of the club. Orr is seeking membership for the boosters and reported considerable enthusiasm from townspiece.

Any one interested in the project can pick up booster club cards at Weeks and Orr Furniture or Barker's men's store in Medford, or Fabers Grocery and Market in Central Point. Card bearers are entitled to free admission to all junior legion games in Medford this season.

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## Non-Agricultural Employment Said Up

San Francisco — (U.P.) — Non-agricultural employment in the three West Coast states increased by 61,000 wage earners between mid-March and mid-April to a total of 5,365,000 workers.

The Department of Labor said the new total showed an increase of 237,000 workers, of 4.6 per cent, over the comparable period last year.

California led the three states with 35,000 new wage earners, while Oregon had 14,000 and Washington 12,000.

Largest gains were made in manufacturing, with an increase of 20,000 persons employed largely in Oregon and Washington lumber industries and California food processing plants. Contract construction added 10,000 and wholesale and retail trade was up 11,000.

Washington — (U.P.) — The Agriculture Department has announced appointment of Don Collins, Kit Carson, Colo., to head a committee to recommend a site for a new federal animal disease research center.

requesting aid in alleviating crop damage being caused by an over population of deer in that area. Local residents have suffered a financial loss and hope that the petition will create a legal method in which a roster of hunters chosen by the game commission could enter private property as the individual properties necessitate their use.

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**GIVING DETAILED DESCRIPTION** of surgery on President Eisenhower, attending surgeons forecast his early return to duties. From left: Brig. Gen. Leonard D. Heaton, commandant Walter Reed Hospital, Washington; White House Secretary James C. Hagerty and Dr. Isidor S. Ravdin, University of Pennsylvania. (International)

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Large Firm Heads **Lettuce 2 for 19¢**

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Well Aged For Tenderness **59¢** lb.

**GROUND BEEF**  
Fresh Lean Meat **3 lbs. 1.00**

**Cheese**  
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Bake your family's favorite tonight. Choose from all these fruits and berries:

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RAISIN • PEACH • PINEAPPLE • BLACK RASPBERRY • APRICOT

Enjoy Lucky Leaf apple sauce, apple slices and apple juice, too