

Feeding the Family

By ZOLA VINCENT
Food Editor

Father's Day Festivities

Steak, Corn Over Coals
Give a man a steak he can broil, some corn-on-the-cob to gnaw on and surround him with admiring family and friends and it's going to be a great day for all. There'll probably be as much corn off the cob as on the cob while the family butter-up Father along with buttering up the corn.

Maybe the way to pamper Dad is to let him build the fire and tend the steak. Or if his idea of a perfect day is to be waited on like a King, so be it. Either way, you'll be treating him royally by having good broiling steaks on hand along with a bowlful of a zesty seasoning sauce like one of the Tabasco spreads we suggest.

Nowadays the best-eating corn-on-the-cob foil wrapped and baked over charcoal, or in the oven, if that's handier.

If Father favors beer as a beverage, it's easy to have bottles or cans handy in a tubful of ice along with colas and other sparkling beverages for the children.

Steak Selection

Porterhouse, New York cut, sirloin, fillet, or rib steaks are all good for outdoor open-fire cooking. Some of the less expensive cuts such as prime grade top round and rump come out wonderfully well if they've been marinated for a few hours, or sprinkled with a meat tenderizer according to package instructions. For hungry folks figure on three-fourth pound of steak per person. Many a family will settle happily for freshly ground beef. Economy note: Many children actually prefer hamburger to steak.

We're not going to tell any resident of this area how to broil steaks. We do have some new notions, however, when it comes to steak spreads that have added zest with measured Tabasco, and we do suggest measuring it. The proverbial dash isn't always sufficient; sometimes is overly sufficient and like salt, you can add it but you can't subtract it.

Tabasco Butter. Melt one-half cup (one stick) butter; stir in two tablespoons lemon or lime juice and one-half teaspoon Tabasco. Brush over broiled steak or hot corn-on-the-cob. Enough for two four-pound steaks or one dozen ears of corn.

Zesty Tomato Spread. Combine one can (six-ounces) tomato paste, two tablespoons prepared mustard, two tablespoons lemon juice, one-half teaspoon Tabasco, two teaspoons Worcestershire sauce, two teaspoons horseradish and one-fourth teaspoon salt; mix well. Spread over broiled steak or hamburgers.

Mustard Spread. Fine for steak or hamburgers. Cream one-half cup (one stick) butter; gradually stir in two tablespoons prepared mustard and one-fourth teaspoon Tabasco. Plenty for two four-pound steaks or eight hamburgers.

Steak Marinade. Blend one-half cup salad oil and one-fourth cup lime or lemon juice in a shallow bowl; stir in one-half cup red wine, one teaspoon dry mustard, one-fourth teaspoon thyme, one bay leaf, one-half teaspoon salt, one-eighth teaspoon pepper and one medium onion, finely chopped. Put steak in marinade and let stand five hours or longer, turning once. Just right for one four-pound steak or the equivalent.

Corn Over Coals
For super corn cooked over the coals, just husk it and place on good sized squares of aluminum foil. Brush with melted butter or margarine, sprinkle with salt, pepper and a tiny pinch of herb seasoning; or use above. Wrap each ear in aluminum foil, twisting ends to secure.

Cucumber Sandwiches Ideal Barbecue or Picnic Fare
The chicken is ready to serve hot off the barbecue or cold out of the picnic basket, and what could be a better flavor complement than cucumber-sour cream sandwiches using thinly sliced cucumber bread. We suggest leaving crusts on; they help keep sandwiches from drying out.

Mix equal parts mayonnaise and sour cream. Season with dash of garlic powder, salt, lots of freshly ground black pepper and a small amount of wine, cider or tarragon vinegar.

If cucumbers are young and tender don't peel just slice thinly and add to sour cream mixture. Let stand while you butter the bread. The buttering is important because it keeps the sandwiches from getting soggy. Wrap sandwiches individually.

Hot Fudge Pudding Favored by Father
Men love desserts, any dessert so long as it has chocolate in it. Here's a hot one to head your parade of hits with his highest.

1 cup sifted all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup sugar
3 squares unsweetened chocolate, melted
2 tablespoons vinegar and milk to make 1/2 cup liquid
2 tablespoons melted shortening
1 cup chopped walnuts
1 cup brown sugar
1 1/2 cups boiling water
Sift flour, baking soda, salt, sugar together in mixing bowl. Add one-third of the melted chocolate, then the vinegar and milk. When blended, stir in melted shortening and walnuts. Stir until well blended. Turn into greased eight-inch pan, two inches deep. Sprinkle brown sugar over batter. Mix together remaining melted chocolate and boiling water. Pour over batter. Bake in moderate, 350 degree,

oven for 40 to 45 minutes. Serve with sauce from pan. Sweetened or plain whipped cream or vanilla or chocolate ice cream make wonderful toppings, if you really feel in need of those extra calories.

Savory Macaroni Salad
Salads of every description are ideal warm-weather fare, and for a simple supper there's nothing to beat a hearty macaroni salad combining vegetables and canned meat.

8 ounces elbow macaroni
1 4 1/2-ounce can ham or liver spread
1 cup chopped cucumber
1/2 cup chopped celery
3 tablespoons chopped chives or green onions
1/2 cup mayonnaise
1/4 cup French dressing
Cook macaroni according to package instructions. Rinse with cold water and drain thoroughly. Break meat spread up with a fork then combine all ingredients and mix well. Chill thoroughly. We like to garnish ours with water cress, cucumber slices and paprika or pimiento bits.

Make Pappy Happy with Kraut Stuffed Pork Chops
On his day or any day, Father will thoroughly enjoy sauerkraut stuffed pork chops. Today's kraut has been adapted to modern demands. It is made from a special type of cabbage developed just for this purpose and is milder, whiter and of a finer cut than its predecessor. Even the children will love its piquant flavor when prepared like this.

1 1-pound can sauerkraut
1/2 cup seasoned mashed potatoes
1/2 teaspoon poultry seasoning
6 double pork chops
Salt and pepper
1 medium size onion
1/2 cup water
Drain sauerkraut; cut into smaller pieces, if you like. Mix kraut, potatoes and poultry seasoning. Cut pocket in pork chops and stuff with sauerkraut mixture. Close openings with skewers or toothpicks. Brown pork chops on both sides in heavy skillet or Dutch oven. If Dutch oven or heavy skillet are not available, transfer browned chops to a baking dish. Sprinkle with salt and pepper and top with slice of onion. Add water, cover and bake in slow oven, 325 degrees, about one hour, or until chops are well done. Six servings.

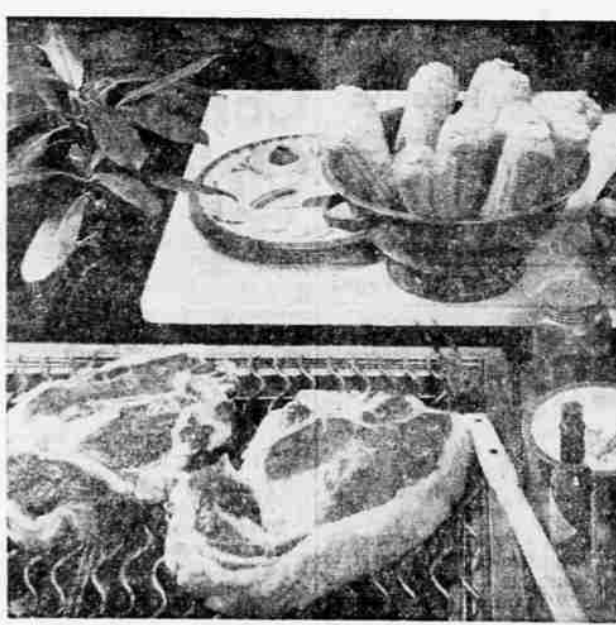
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RARE TREATMENT—Both Father and the steak get rare treatment as his favorite food is prepared with a new zesty Tabasco spread, golden corn gets foiled and a crispy salad gets tossed. Tall tankards of cold, cold beer are popular with Pop, also.

Quotes From the News

By UNITED PRESS

Boston—Leonard Masden, asking a state Supreme Court justice to permit doctors to transplant one of his kidneys to his twin brother, Leon.
"I want my brother to live."

Washington—Chairman Graham A. Barden (D-N.C.), of the House Labor Committee on hearings into legislative safeguards to protect union welfare funds:
"Since the beneficiaries of these funds lack any real power to defend themselves, we wish to consider . . . what government regulation is desirable to protect them from unscrupulous fund officers, and also from reckless or ignorant mismanagement."

Morrilton, Ark.—David E. Lilienthal, former director of the Atomic Energy Commission and the Tennessee Valley Authority, on the economic future of the South:
"I feel the changes to come in the next two decades in the South particularly will far overshadow anything heretofore seen."

St. Paul, Minn.—Agriculture Secretary Ezra T. Benson, on the Senate's restoration of the soil bank plan:
"If we find at the end of the year that it is unworkable, I'll recommend that it be discontinued."

New York—Bandleader Lee Castle, on the death of Jimmy Dorsey:
"Since Tommy died, Jimmy hadn't been the same. He cried night after night. He was brokenhearted. I think his sorrow must have speeded the end."

Cave Junction May Reduce Police Force
Cave Junction—The possibility of reducing Cave Junction's police force was discussed at a meeting of the city council and budget committee Monday night.
The force presently consists of the police chief and a full-time policeman. The economy move will be voted on June 17 when the new city budget is presented at a council meeting. Because one member of the council was absent Monday night, no definite action was taken on budget plans.

Two Men Plead Guilty To Petty Larceny
Two men were given fines and jail sentences after appearing in district court Tuesday and pleading guilty to charges of petty larceny.
Given 30-day sentences in the county jail and fined \$55 each were Jack Leroy Vincent, 20, of 2214 Sunset drive, Medford; and Donald Marshall, 20, of Phoenix.

Grange News

Phoenix Grange
The attendance at Phoenix Grange June 11 was good, considering the busy season of the year, and several members attending the State Grange session at Bend.

Overseer Mervin Hixon presided in the absence of Master Dee Hendrickson.
Mr. and Mrs. Harold Densmore, who have been living at Corvallis for sometime, were back at Grange. They are now at home in Gold Hill. Densmore told of their visits to both Pomona and Subordinate granges in Coos and Curry county and other West Coast Granges; while living at Coquille Mrs. Densmore expressed her appreciation of the Rogue River Valley weather conditions. After spending a winter near the coast and encountering the mud, slides and floods she was glad to be back she said and to be able to attend their home Grange again.

Mr. and Mrs. Andy Stevenson requested reinstatement, and the Grange voted unanimously to grant their request.
Chester Parker attended the last meeting of the Phoenix Community club as a representative of Phoenix Grange. He said the committee asked that the grange put in a good plug for them in their efforts to put on a successful Phoenix Spring Festival, which will be held late in July.

Phoenix Grange was granted permission to use the Community club kitchen to serve lunches during the festival.
Melvin Lattie reported on his recent trip to Seattle. While there he made inquiries concerning the Washington state sales tax, and was quite surprised to learn every one he talked to seemed satisfied with the sales tax. Their reason being that it eliminated a State Income Tax.

Mr. and Mrs. Lattie had also visited the Jake Arnolds, who are vacationing in a modern trailer house on Smith river.
Mrs. Mona Ferns reporting for the HEC announced the all day meeting at the Grange Hall Wednesday, June 19. She asked that every one come as early as possible and be prepared for a clean-up at the hall. No hostess-every one bring something for a potluck dinner at noon. A business meeting will be held in the afternoon.

She also announced Fathers would be honored at the next meeting of the Grange, June 25. There will be a potluck supper at 7 p.m. On the serving committee and Mr. and Mrs. Willis House, Mr. and Mrs. Charles Lewis, Mrs. Marian Riegle and Harry Reams. The HEC will also put on the program at that meeting.

Chaplain Gertrude Lewin reported Mrs. Harry Barneburg at home and making a good recovery following surgery.
Mrs. George Hartley showed colored slides of local flower gardens, and of places of interest taken while she and Hartley were on a trip last fall through Arizona, New Mexico and Texas.

Grange closed at 9:30 p.m. and refreshments of home made cake, ice cream and coffee were served by the refreshment committee. Mr. and Mrs. S. E. Cox, Mrs. Bernice Jenosky, and Mrs. Marian Niedermeyer.

The next Grange meeting Tuesday, June 25, will be the last meeting during this quarter and all those sales slips should be gathered up and handed to Mrs. Cox or Olin Poe, in order that they may be counted and the sum total be sent to State Grange with the secretary's quarterly report, directly after this meeting. The Grange gets no credit for sales slips turned in too late.

July 1 is the beginning of a new quarter.
Gertrude Lewin
Publicity Chairman

10 Area Students Attend Institute

Corvallis — Ten high school students from Medford and one from Central Point are enrolled in a special junior engineers and scientists summer institute at Oregon State college. The program started June 9 and will end June 22.

The students are John Foley, Central Point; Curtis Jay Cook, 815 Narregon st., David Lee Gifford, 2216 Ruhl Way; Don Wayne Greaves, 716 West 13th st.; Walter E. Humphrey, route 2; David Hutchinson, 901 Grant st.; Ron Peery, 209 North Grape st.; Milton Smith, 202 Haven st.; Bob Young, 727 Alder st.; Sandra K. Buxton, 2478 Sunnyview, and Karen Johnson, 325 Vancouver ave.

The Institute was established last year to give selected high school sophomores and juniors a special orientation on careers and training requirements in engineering and science. A total of 180 students were picked from Oregon and southern Washington to attend the OSC program this year.

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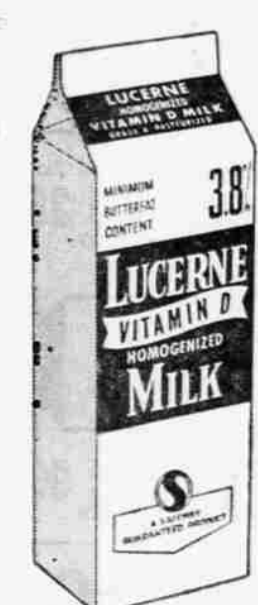
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