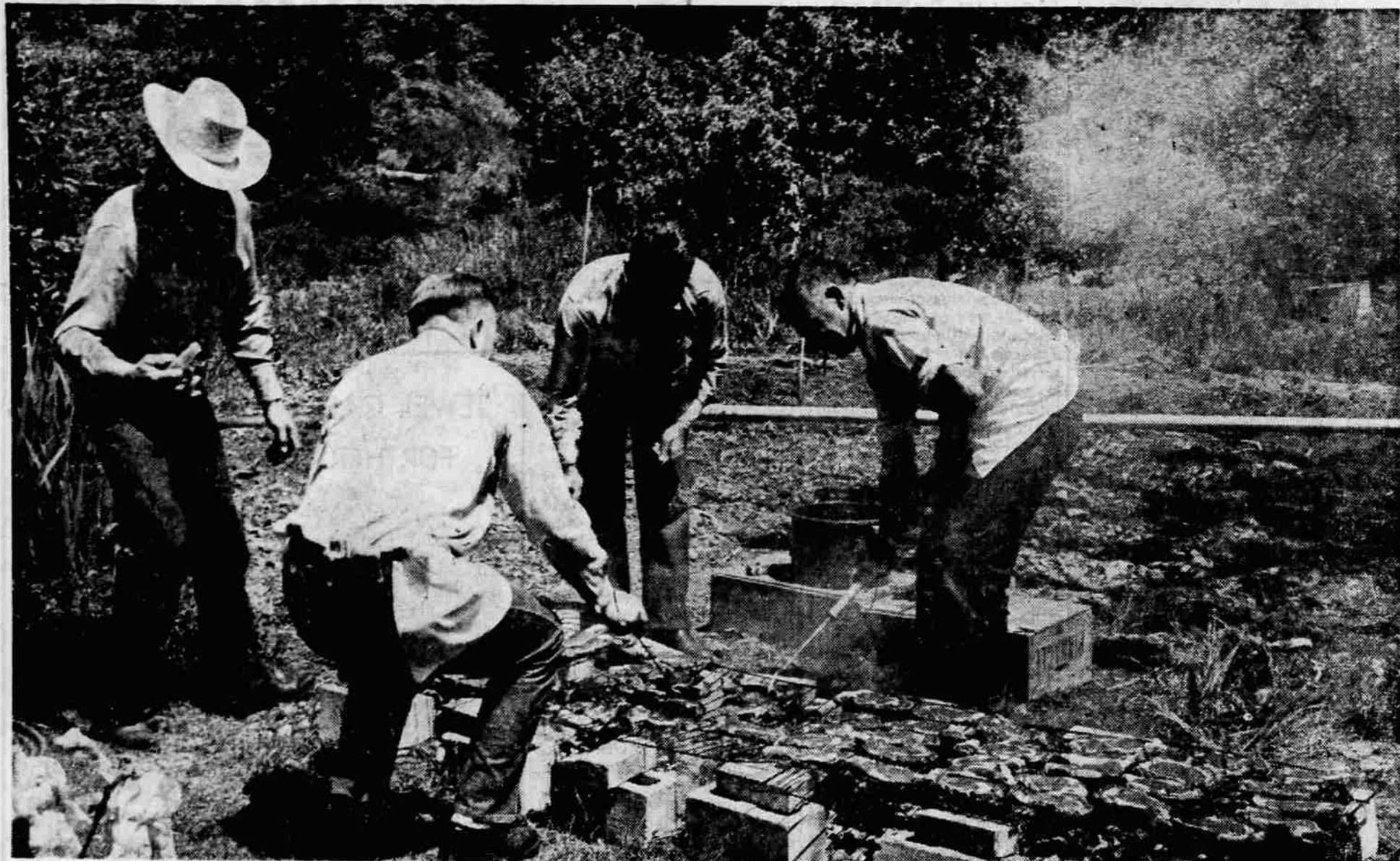




MEDFORD MAIL TRIBUNE

MEDFORD, OREGON, SUNDAY, MAY 31, 1959

Come and Get It!

Cal-Ore Hereford Breeders' association here held the annual tour of various valley ranches last Sunday. During the tour cattlemen and other interested persons may view different livestock production methods. Highlight of the tour is a noon meal featuring charcoal broiled steak, cowboy-style fried potatoes, furnished by the organization and various salads and other dishes furnished by guests.

The meal this year was held at the home of County Extension Agent Earle Jossy and Mrs. Jossy, who live in the Eagle Point area. Mr. Jossy is secretary for the association.

While steaks sizzle over the open charcoal pit, the four "chefs" above busily attend to their duties of seasoning and turning, while trying to keep from searing themselves in the process. County Extension Agent Gene Winters (back to camera) seems to defy gravity in his attempt to avoid the heat, while rancher Wallace Ragsdale (white hat), armed with a water pistol, gets ready to douse part of the fire that is too hot. John Bohnert, association president, is working the salt and pepper shakers while Earle Jossy (right) checks a steak. The men cooked 125 steaks, all of which were consumed, including three that fell in the fire.

Come and get it! The sound of the dinner gong, being rung at left by the hostess, Mrs. Earle Jossy, was the signal that the steaks were almost done. Steaks are best when not over-cooked and guests wasted no time getting in line. The meat was Spencer roll, or the "eye" of the rib.

Master in the preparation of pan-fried potatoes, Bill Bigham, Eagle Point rancher and association treasurer, (wearing hat) was helped Sunday by his daughter, Mrs. Don Anderson, and Mrs. Don Bradshaw (right). Mr. Bigham's grandson, Ricky Anderson, left foreground, who helps him on annual cattle drives to the Imnaha area, waits for his helping of steaming potatoes, which were cooked over gasoline camp stoves.



Cakes, salads, pickles, olives and other complements to the dinner, brought by guests of the tour, were placed on a separate table. A big tub filled with ice water held soda pop for the children and ice cream was served to those who had room left for it. Instead of dessert, some went back for a second helping of fried potatoes.

Mr. and Mrs. Don Nichols, Ashland, guests on the Cal-Ore tour, discuss the merits of the broiled steak as they are seated at one of the big tables set up in the yard of the Jossy home. Mrs. Nichols is the former Marjorie Hatton, and was a county extension agent here before her marriage. Mr. Nichols sports a Centennial beard. The day was bright and sunny for the tour this year, but last year, when the meal was served in Lithia park in Ashland, it rained.

In the picture at far right, Bobby Damon, son of Mr. and Mrs. Robert L. Damon, who have a ranch near Eagle Point, preferred to eat from a kneeling position on the lawn. Using his knife and fork like a veteran, Bobby cleaned up everything on his plate. Mr. Jossy said he had given Bobby and his younger brother David, a big steak to split between them, which they did.

