



STEAK FOR FATHER - Let George do it! Whether the George in your life does the whole works from steak buying to broiling or merely assembles the finished product for pure enjoyment, steak's the thing for Father on his day.

Feeding the Family

By ZOLA VINCENT
Food Editor

INDIVIDUAL STEAK SANDWICHES IDEAL FARE

Now that "do-it-yourself" has become an established American tradition, more and more men are taking an interest in preparing the family meals, especially when it comes to outdoor cooking. Indoors or outdoors, steak sandwiches are the finest of fare for father and for all the family and friends.

Instead of the usual split hamburger buns, split a loaf of French bread or other long narrow loaf and butter it well; heat or toast, if you like. Arrange steaks on lower half of buttered bread, top with tomato slices and red or white onion slices; salt and pepper generously with freshly ground black pepper. Top with other half of well buttered bread. Slice long loaf diagonally to make individual servings.

Individual Steaks

Count on at least one-half pound steak for person. Let the steaks stand at room temperature for at least one-half hour. Rub both sides with salt and pepper; spread with a thin layer of prepared mustard. Grill or broil until brown on one side. Turn and brown to desired doneness. Spread generously with butter.

Broiling Beauties

Everyone knows that the beautiful broiling steaks are beef tenderloin (filet), club steak, boneless loin steak (strip steak), pin-bone sirloin, wedge-bone sirloin... cut one to two inches thick. Porterhouse steak is a T-bone with a large portion of tenderloin.

Other Broilers

Other less tender cuts of beef that may be broiled are chuck (or shoulder), rib, rump, and top round steak. However, these must be top quality and aged. These cuts are better cut one-half to three-quarters inch thick and pan broiled or braised. These less tender steaks are often used for outdoor broiling or barbecuing where the long slow cooking makes them tender.

Steak Seasoners

Many like added seasoning ketchup beyond the salt and freshly ground pepper. These are the favored steak seasoners.

Seasoning Salts

There are several different shakers of blended seasonings for use on steaks. If you want to blend your own, try two tablespoons salt, two tablespoons paprika, one teaspoon freshly ground black pepper, one teaspoon onion salt, one teaspoon garlic salt. Blend thoroughly. Put in a shaker and use in place of other seasoning except butter.

Season Your Own

When serving steaks, a tray of seasonings is a superlative idea. Guests pour or sprinkle their own to their heart's content.

These seasonings might include bowls and pitchers of butter creamed with lemon juice and a bit of freshly grated horseradish, chopped chives, crumbled Roquefort or Blue cheese, and commercial steaksauces, pepper mill to grind black pepper, shaker with steak seasoning salts.

Seasoned Butter. Whip one-fourth cup butter until soft. Add two tablespoons chopped parsley, green onions, chives or one tablespoon paprika, catsup or chili powder. Spread over hot broiled steak.

Roquefort. Spread broiled steak lightly with mashed Roquefort or Blue cheese.

Lemon Juice. Mix well one-fourth cup butter, juice of one lemon, one tablespoon chopped chives. Spread over surface of steak.

Bottled Steak Sauce. There are a number of bottled steak sauces at the store. These may be served to allow individual seasonings or a tablespoon of one of the sauces may be mixed with one-fourth cup of butter and spread over hot steak.

Baked Stuffed Spareribs

Pork spareribs are plentiful, reasonable in price. Better quality ribs have a good portion of meat between rib bones and a thin covering over the bones. The price per

pound depends on the amount of meat left on the bones. Loin and barbecue ribs are usually higher priced than regular ribs.

Here we stuff popular spareribs with cornbread stuffing; suggest a rye bread stuffing variation that is mighty good. Six generous servings.

2 sets spareribs
2 teaspoons salt
Cornbread stuffing*

Brown one side of each set of ribs in roasting pan. Turn one set of ribs brown side up. Season with one teaspoon salt. Spread with stuffing. Cover with other set of ribs (brown side next to stuffing). Season. Bake in a moderate oven, 350 degrees, 1 1/2 hours. If necessary to prevent burning, pour one-quarter cup water into pan.

Cornbread Stuffing

Combine two cups crumbled cornbread, three-fourths cup milk, one small onion, chopped, one-fourth cup melted butter or margarine, one-half teaspoon thyme, one-half teaspoon salt; mix well.

Variation. Use dry rye bread crumbs and one egg in place of cornbread. Brush surface of ribs with one-fourth cup catsup and one-half teaspoon chili powder before baking.

Curried Beef Loaf

Here's a meat loaf that's thrifty, distinctive, quickly made, quick to disappear from the serving platter. Six servings.

1 pound ground beef
1 can condensed cream of mushroom soup, undiluted
1 stack pack saltine crackers (34), crushed
1 teaspoon curry powder
1 egg

Mix all ingredients and pack into loaf pan or casserole. Bake in moderate oven, 350 degrees, 1 hour.

Father Loves Cheese Cake

And Here's One for Raves
A day to remember - a cheese cake for remembering! Father and everyone else assembled will rave about this handsome cheese cake. We make it big-enough for 12 servings which will give Father extra servings and one stashed away for bed-time snacking.

Sophisticated, dramatic, this rum cheese cake requires no baking; gets refrigerator-chilled for a texture very much like the baked cake only lighter.

2 envelopes unflavored gelatine

EAGLE POINT Simmons Purchase Home

By LAURA A. McFALL
Eagle Point - Mr. and Mrs. Bert Simmons and family have purchased a home in Stayton, where Simmons will teach next year. They plan to move later this month.

Mrs. Grace Marshall of Eugene attended graduation exercises for her granddaughter, Darlene Marshall, and is spending a couple of weeks with her son, Lester Y. Marshall, and family. Mrs. Mabel Livingston, Lester's aunt, of Seattle, Wash., is spending the week end here.

Gail Schoppert, Joey Andrews, Mike Palm, Gary Ayres and Bill Skeeters, hiked into Blue Canyon Sunday, June 7, and stayed until the snow arrived Tuesday, when they made a hasty retreat. Fishing was excellent and swimming good although cold.

Mr. and Mrs. James Collier entertained at their new home on River rd., Shady Cove, with a barbecue supper June 11. Those attending were Mr. and Mrs. Art Hume of Trail, Mr. and Mrs. Paul Snooks of Shady Cove, Mr. and Mrs. Bert Simmons, Merzite and Sandy, Mr. and Mrs. Dave Harbison, Arthur, Wayne, Harold, Tonya and Paul, Mr. and Mrs. Dale Goodman, Ricky, Ava and Terry Goodman, all of Eagle Point.

The O-Ne-Kizu Camp Fire Girls visited the Indian Museum at Ft. Klamath June 10 and had a picnic at the Crater Lake National park. Highlight of the picnic was the uninvited bear who took some food and left the girls retreating.

1 cup sugar, divided
1/4 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 gelatine, three-fourths cup of sugar and salt in top of double boiler. Beat together egg yolks and milk; add to gelatine mixture. Cook over boiling water, stirring until gelatine dissolves and mixture thickens slightly, about 10 minutes.

Remove from heat, add lemon rind, lemon juice and rum flavoring; cool. Sieve cottage cheese into large mixing bowl; or beat with electric beater until smooth. Stir in cooled gelatine mixture. Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon. While gelatine is chilling prepare the Nut-Crumb mixture and beat egg whites until stiff, but not dry. Gradually add remaining one-fourth cup sugar and beat until very stiff. Fold into gelatine-cheese mixture. Fold in whipped cream.

Nut-Crumb Mixture

Mix two tablespoons melted butter, one tablespoon sugar, one fourth cup finely chopped nut, two-thirds cup graham cracker crumbs, one-fourth teaspoon cinnamon and one-fourth teaspoon nutmeg. Sprinkle half of crumb mixture in 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 square pan or an 9x5 inch loaf pan may be used, line with waxed paper.

to the car. Those attending were Regina Krambeal, Leslie Krambeal, Alice Krambeal, Celeste Krambeal, Delores Krambeal, Steve Mynatt, Becky and Judy Mynatt, Cheryl Rose, Julie, Jamie, Bobby Hanscom, Raygina Schermerhorn, Tanya Bedingfield, Mrs. Mary Hanscom, Mrs. Lloyd Mynatt and the leader Mrs. Keith Krambeal.

A surprise open house party was given the Clinton Ayres at their new home on the Old Crater Lake highway, Eagle Point, June 6 by Mrs. Ray Palm, Mrs. J. E. Johnson, Mrs. Darrell Stanley, and Mrs. Ray Chamberlain. Attending were Mr. and Mrs. Glenn Hale, Mr. and Mrs. Rick Wolgamott, Mrs. Maxine Berryman, Mr. and Mrs. G. Lee Hayes, Mr. and Mrs. Darrell Stanley, Mr. and Mrs. Jack Terry, Mr. and Mrs. Art Edmonds, Mr. and Mrs. Don Pulley, Mr. and Mrs. Victor Hay, Mr. and Mrs. Bill Jackson, Mr. and Mrs. Emory Cunningham, Mr. and Mrs. Ray Tresham, Mr. and Mrs. Jake Olson, Mr. and Mrs. Don McGovern, Mrs. Vera Selby, Mrs. Mabel Copley, Mr. and Mrs. Joseph Munshaw, Mr. and Mrs. Vern Chamberlain, Ray McArthur, Mr. and Mrs. Clarence Solenberger, Mr. and Mrs. Ray Ulrich, Mr. and Mrs. Dick Shelton, Mr. and Mrs. Jim Damon, Mr. and Mrs. Otis Hill, Mr. and Mrs. Keith Ayres, Mr. and Mrs. Wayne Smith, Mr. and Mrs. Spike Mallory, Mr. and Mrs. Shy Callaghan, Mr. and Mrs. Dave Harbison, Mr. and Mrs. Ray Barrows, Mr. and Mrs. Clayton Calloway, Mrs. Floyd McKee, Miss Nancy Rinabarger, Mrs. Elsie Turner, Mr. and Mrs. Ernest Gregg, Mr. and Mrs. Keith Krambeal, Mr. and Mrs. Merle McGraw, Mr. and Mrs. Ray Chamberlain, Mr. and Mrs. Bob Walsh, Mr. and Mrs. Vinson Vaughn, Mr. and Mrs. Lester McFall, Mr. and Mrs. Fred Canterbury, Mr. and Mrs. Don Ashpole, Mr. and Mrs. Steve Wilson, Mr. and Mrs. Edward Chamberlain, Mr. and Mrs. Everett Bostwick, Mr. and Mrs. Jack

Huffman, Mr. and Mrs. Ray Palm, Mr. and Mrs. J. B. Johnson, Mr. and Mrs. Lester Bradshaw, Mr. and Mrs. W. M. Lemmon, Mr. and Mrs. Oscar Frei, Mr. and Mrs. William Pomeroy, and Mr. and Mrs. Jack Grow.

Leon, Floyd and Roger Sherman played the guitar and sang several selections at the Eagle Point grade school June 12. Louise Humphrey, daughter of Mr. and Mrs. Ralph Humphrey, sang, and did a tap and ballet dance. Miss Ronelle Huffman, presented a baton twirling act, and John Eads presented a 30-minute magician act. Pie and coffee were served.

Proceeds from the fund raising project benefited the building fund for the new Community Scout building. The fund raising project was sponsored by the Eagle Point Jayceettes.

Mr. and Mrs. Gail Schoppert plan to leave this week end for France where Schoppert has accepted a teaching position. Schoppert taught at Eagle Point High school for two years. Miss Marcia Ackerman en-

tertained with a slumber party over the week end at the new home of her parents, Mr. and Mrs. Dale Ackerman, Stevens rd. Those attending were Miss Helen Vickoren, Miss Suzie Carrol, Miss Connie Gregg, Miss Sandra Wallis, Miss Joan Konapasek and the hostess.

The Eagle Point eighth grade class went by bus to Ashland June 4 for a swimming party. They had a potluck lunch at Lithia park and the afternoon was spent playing baseball. Dinner was served to about 65 youngsters with the following mothers helping with the preparation: Mrs. Daniel McKeen, Mrs. Frank Putman, Mrs. Dale Askerman, Mrs. John Carnes, Mrs. Irwin McKeen, Mrs. Herman Higday, Mrs. George Moore, Mr. and Mrs. James Collier, Mrs. Delton Stephenson, Mrs. Eugene Konopasek, and Mrs. Lawrence Davis. Keith Krambeal drove the bus. The eighth grade mothers sponsored a dance at the grade school gym for the eighth grade class June 2. The evening was spent in dancing, games and refreshments.

FOREIGN AID
Toledo, Ohio—(UPI)—Edgar T. Harris, an export parts packager in an automobile plant here, searched his home and the factory, then gave up hope of ever finding the wallet he had lost. Six months later, a package postmarked Chittagong, East Pakistan, arrived for Harris. It contained the missing wallet. The billfold had fallen from his pocket into a box of parts destined for shipment overseas.

Sweden's population is equal to those of Norway and Denmark combined.

Hindu law makes no provision for divorces.

A MILE A DAY...
Stamford, Conn.—(UPI)—Postal officials in Stamford have proof that a brisk walk every day keeps a man healthy. Postman Edward O'Connor, 69, retired after having walked an estimated 100,000 miles over his route in almost 50 years. He left with a year and a half of unused sick leave to his credit.

BIRDWATCHER
University Park, Pa.—(UPI)—Merrill Wood, an ornithologist at the Agricultural Experimental Station at Pennsylvania State University, has recorded 260 different species of birds within 15 miles of the Penn State campus.



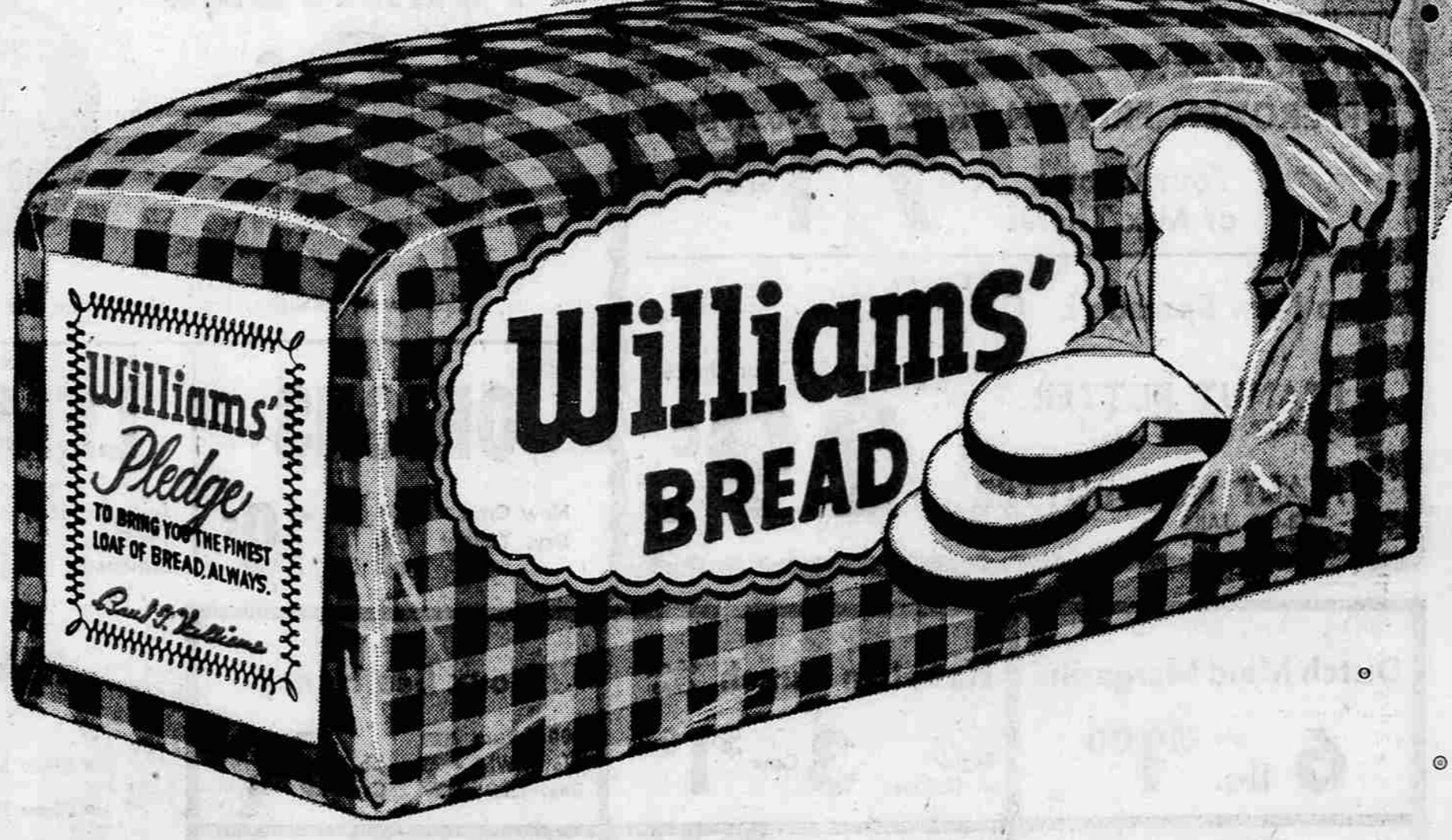
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