

Careful Coffee and Tea Making Always Demanded by Members

By R. E. LOVE

IN the preparation of coffee in the club kitchen, first select the finest quality possible which appeals to your clientele, purchase it in small amounts, and keep it in airtight containers. Whenever possible, use one pound of coffee at a time. Probably one of the most important precautions is that the water must be boiling before pouring into the urn. Use two gallons of boiling water to each pound of coffee. The mesh of the coffee bag must be finer than the coffee, and unbleached muslin, first soaked in cold water, will suffice. Pour the boiling water over the coffee in the bag, be sure the water is fresh and clean. Then as the water seeps through draw off just as much water as you put in and pour this back over the grounds again. Then allow it to brew for about fifteen minutes, then remove the bag, draw off a gallon of coffee and pour back into the urn, thus insuring even strength.

Be sure and keep the water jacket in the urn three-quarters full of boiling water. When through serving coffee after each meal, draw off all coffee remaining. Then thoroughly scrub urn and faucet with hot water, and then fill with hot water, and allow it to stand for a few minutes. Then draw off this water, and fill urn about half full with cold water and leave until time for next brew when this water is drawn off and the urn rinsed in hot water and the brewing repeated. It is well to keep all tubes, gauges, and faucets absolutely clean with a special brush for that purpose, and also every few days wash the urn with a little sal soda and boiling water, letting this stand for several hours, then thoroughly rinse with scalding water. This process dissolves any remaining coffee oils and aids in sweetening the urn. After the coffee is brewed remove the bag at once and wash out all grounds with cold water, and keep it submerged in cold water when not in use. Never mix old and new coffee, or allow a brew to last more than two hours. It is good policy to make small batches of coffee at frequent intervals, remember-

ing that fresh and well flavored coffee is a decided asset.

Coffee should be bought in small quantities as needed, freshly roasted and ground. Coffee quickly deteriorates after being ground unless kept in airtight containers. Also very hard alkaline waters have a deteriorating effect on the taste of coffee. We might note here that the stimulating property of coffee is due to the alkaloid *caffeine*, together with an essential oil. Like tea, it contains an astringent.

Telling Good from Poor Coffee

It is not an easy task to determine the difference between a good coffee and a poor coffee by simply looking at the bean. Specialists can discern a lot just from its appearance, but not even the expert buys his coffee from the appearance only. He also carefully tests the aroma, flavor, and cup quality of the coffee after it has been brewed. This is especially true since some coffees make an excellent appearance in the bean, and a very poor cup of coffee, while vice versa, some coffees that make a very poor appearance in the bean, as Mocha, result in an excellent cup of coffee.

The so-called "instant" or soluble coffees on the market are manufactured from a concentrated liquid coffee from which the water has been evaporated. This evaporating process results in small minute brown crystals, resembling in appearance pulverized coffee, which are soluble in either hot or cold water. The flavor of these soluble coffees varies with the quality of coffee employed, and the methods used in its preparation.

For particular coffee drinkers, an extra fine cup may be made by placing the coffee in a strainer in a pot over the range and boiling water is gradually filtered over it. If it is desired stronger, it may be re-filtered. In making coffee for one allow about 2 tablespoonfuls to 1 cup of water. To make a small pot of coffee, mix 1 cup of ground coffee with one egg slightly

beaten, and crushed shell. To $\frac{1}{8}$ of this amount add $\frac{1}{8}$ cup of cold water. Turn into a scalded coffee-pot, add 1 pint of boiling water, and boil for 3 minutes. Let stand on back of range for 10 minutes, and then serve.

Something About Tea

It is now in order to say a few words concerning tea and its preparation. First quality tea is made from young whole leaves. From analysis it has been found that tea is rich in protein, but taken as an infusion acts as a stimulant rather than as a nutrient. The nutrient is gained from the sugar and cream served with it. The stimulating property is due to the alkaloid *theine*, together with an essential oil; and it also contains an astringent—tannin.

In purchasing tea, buy only in small amounts as needed, and purchase good standard grades. Keep in a cool, dry place. In the making of tea, freshly boiled water should be used at all times because, if below the boiling point, the stimulating property, *theine*, will not be extracted. Long cooking renders a flat and insipid product on account of the escape of its atmosphere gases. Tea should be always infused, never boiled. Long steeping destroys the delicate flavor by developing a larger amount of tannic acid.

In the preparation of tea, first scald an earthen or china teapot. Put the tea in first, in the individual tea bag, and then pour on the boiling water. Let stand for about five minutes, remove the tea bag, and serve immediately with or without sugar and cream as desired. Or, as is the more common practice, it may be served as soon as the water is poured over the tea bag, leaving the removing of the bag to the discretion of the patron.

Big Profits in Iced Tea

A very profitable, popular, and attractive drink is iced tea. Large iced tea bags may now be purchased of excellent quality at the wholesale price of only 9c each. This 2 oz. bag is capable of making three gallons of fine iced tea. The final amount produced is even more than that when the ice used is figured in. Therefore, figuring 12 glasses to the gallon, a minimum number of 36 glasses is made from 9c worth of tea or four glasses for 1c! When the cost of the lemon, ice, sugar and mint leaves is added, and also the water, we can still produce a fine glass of iced tea at less than $\frac{1}{2}$ c a glass.

In making iced tea, first scald the container, then put in the iced tea bag, and pour freshly boiling water slowly over it, while turning the bag over several times to insure full and even strength. Allow to stand about ten minutes according to the strength desired, then remove the bag, and it is ready to pour into the glasses filled either with crushed or cubed ice. While cubed ice takes a little longer to cool the tea, it makes a more attractive drink than the quickly melting crushed ice. However, make sure that the cubed ice is clear, clean, and pure. Then add a quarter lemon, and a sprig of mint leaves for a unique flavor, and sugar as desired, and you have a most refreshing and attractive drink.

Cocoa is an invigorating and healthful drink, and is becoming a more popular beverage every day, especially in the colder climates. Many chefs prefer the paste method for making cocoa and hot chocolate, but the writer believes that the dry method results in a finer flavored and smoother drink than the former. For the finest cocoa, use only milk, no water. First thoroughly mix the dry cocoa, and sugar, one part to two, or more or less according to strength desired, then bring the milk nearly to the boiling point, stirring to prevent scorching. Then slowly add the dry mixed cocoa and sugar through a fine sieve, stirring constantly to make an even mixture. Next a little marshmallow paste may be added to improve the flavor, then let boil to top of pan just once. Remove from the fire and add a little vanilla extract flavoring. Pour into a pitcher or cup through a fine sieve, add a little stiffly whipped cream, or a marshmallow, and you will have the finest cup of cocoa you have ever tasted.

St. Patrick's Day Lunch

As an especial feature of the food section of GOLFDOM this month the writer has prepared a menu for St. Patrick's Day luncheon. With a little advance advertising listing a special tournament on that day as well as the following inexpensive but attractive set-up to be served in the club restaurant, much goodwill as well as increased patronage may be brought about.

ST. PATRICK'S DAY MENU

<i>Steamed Filet of Halibut</i>	
<i>New Potatoes</i>	<i>Parsley Sauce</i>
<i>Buttered Peas</i>	
<i>Shamrock Biscuit</i>	<i>Green Pepper Salad</i>
<i>Lemon Iceberg</i>	<i>Shamrock Cakes</i>
<i>Coffee</i>	

As is to be expected, green is the predominating color scheme running throughout the menu. The fish may be put in a cheese cloth in a strainer and steamed for twenty minutes. One must observe extreme care in connection with the time and temperature of steaming fish, as a large protein content is lost if not careful. There is not so much connective tissue as in beef, so the fish cooks in less time. In mashing the potatoes, add the hot milk gradually while stirring constantly.

The peas, if not fresh, should be opened before preparing the luncheon, so as to aerate them so they may recover some of the lost oxygen. Heat slowly and then add hot soft butter. Shamrock biscuit are made with three little biscuits about an inch in diameter, placed together in the form of a shamrock. Make sure the lettuce and cucumbers are ice cold, crisp, and fresh before preparing. For the cake, use a standard medium cream pie recipe, which when spread with a pretty green icing, and a nifty design done with the white icing gun, will make a very attractive as well as a palatable dessert. Then with the addition of the ever delicious lemon iceburg, a most delightful St. Patrick's day menu is completed.

Ten Pointers for New Club Organizers

A. E. BUTLER, Board Member of Eagle Waters Golf Club, Eagle River, Wisconsin recently listed ten important things to be watched when organizing a new club. They are: (1) Secure a general golf architect. (2) Secure a real business man for manager and install modern accounting methods and labor-saving machinery. (3) Engage a competent greenkeeper. (4) Engage a golf teacher of ability and beware of bums who call themselves golf professionals and managers. (5) Make all mistakes on paper before building. (6) Sell 50 per cent more memberships than you ultimately expect to retail. (7) Build only what you can pay for; keep out of debt; establish a budget and keep within it. (8) Have a qualified public accountant familiar with golf club operations open the set of books and have periodic audits and reports in full detail. (9) Do not build for minimum requirements; anticipate. After installing a greens sprinkling system, for instance, be careful to install mains sufficient to sprinkle fairways as well at some future time. (10). Do not tolerate disturbers.

Managers, Pros, Greensmen in Harmony Plan

Pittsburgh, Pa., Feb. 23.—Officials of the Club Managers association, the Professional Golfers association and the National Association of Greenkeepers met at Long Vue C. C. today to establish definite policies of close co-operation between each organization and its members. Prospects indicate that representatives of each association will be appointed to executive boards of the other bodies, the idea being an interlocking effort for the extension of business operation at golf clubs, and recognition and advancement of the three department heads.

Observers of golf's business development see in this harmony move bright prospects of club operating methods and policies that will sharply reduce the expenses of lost motion and friction. Furthermore it is thought that the agreement of the department heads will hasten the day when the U. S. G. A. will accord recognition to the managers, greenkeepers and professionals in their executive councils.

Complex problems of country club operation have involved the department heads in a situation that is penalizing many of them and which was partially responsible for the conference. The department heads frequently work under conflicting instructions from officials who have unsound ideas of club operations. When the inevitable and unfortunate outcome is viewed the department head is held responsible, without having had the opportunity to exercise his offices in conducting or planning the work.

Interchange of employment data between the greenkeepers, managers and professionals also is expected to result from the plans made at this conference.

TWO YEAR GUARANTEE ON ROTO WASHER

Detroit, Mich.—Roto Golf Ball Washer improvements just announced by S. A. Cogsdill, president of the Cogsdill Manufacturing Co., include a larger tank for the solution, a sealed, fool-proof top and a ball ejector. The makers are guaranteeing both the washer and the brushes for two years.

IN LAYING out a golf course, do not forget that the heaviest play will be in the late afternoon when the sun is low in the west.