

MRS. GRASS 'L'
 846 N. Fairview Ave.
 Park Ridge, Ill. 60068

Hi, Ladies! Hope your month was a fun one, and that you can get that favorite husband to slow down and enjoy some of his summer. Too bad we can't initiate a comfortable summer for our fellas. Linda, a belated but sincerely sent congratulations to you and Roger on the arrival of your long awaited baby. Is Roger as good changing diapers as he is Cups?? Good luck to Ma Ma and Da Da LaRochelle. Remember, girls, anything that may interest you surely interests us so send it. Bye Bye.

THOUGHT: The people who try to do something and fail are infinitely better than those who try to do nothing and succeed.

Dear Mrs. Grass 'L',
 Sorry to hear you're not getting much response to your column. I suppose everyone thinks they're not creative enough to come up with something good enough for print. I, for one, know I'm not, but I've enjoyed reading it, and I don't want to see it end so I'll make an attempt. I thought Nita's idea about a luncheon was terrific. I was not able to attend as I work during the week, but as of mid-September I will become a full time wife and MOTHER!!! I'm really looking forward to it, so I hope the luncheon is a great success and it becomes a permanent fixture on our calendars, so the next time around I can attend. Like I said, nothing creative, just a little news. Let you know more in September after the Big Arrival.

Sue Matchen

Dear Sue,
 Thanks for taking the time to drop me your most welcomed letter. If it's a question to you on your creativity, just hang in there, come September you'll have all the proof of where a good part of your creativity lies. Good luck to you and Mike.

Dear Mrs. Grass 'L',
 I thought the ladies would like to try my Old Fashioned Fondue, a crabmeat fondue. My guests have always asked for the recipe.

1/2 lb. butter	3/4 cup catsup
4 chopped onions	4 tbs. worcestershire
1 lb. diced cheddar cheese	1/4 cup sherry
4 cups crabmeat	salt, pepper to taste

Melt the butter and saute' the onions for a few minutes. Add the cheese, catsup, worcestershire, sherry and seasonings. Stir constantly until the mixture is smooth. Add the prepared crabmeat and blend. Serve or refrigerate until ready to serve.

No Name Submitted

CHICKEN SOUP VOYKIN

Our Editor, Ray Gerber, and now Mrs. Grass 'L' continue to ask us to contribute articles. So, here is my contribution for the Ladies Column.

How To Make Chicken Soup

In these days of Equal Rights there is no reason why a Golf Course Superintendent can't don an apron and excel in the kitchen as well as out on the Golf Course. After all, we just about do everything else and aren't men the best cooks in the world?? But there is no need for the ladies to be alarmed, their position as housewife will be safe. My encroachment into the interesting field of cuisine is limited to only one dish - CHICKEN SOUP.

Here now is my recipe, guaranteed to be the best chicken soup you will ever taste. (or you can take the chicken back) First of all - get a nice stewing chicken, but be sure it's on sale and never over 39 cents a pound. The stewing chicken I like the best, if you can get them, are "gift wrapped" with expensive looking covering, usually with a well known brand name stamped on the breast. However, a defrocked stewing chicken is almost as good though often less fatty.

Chop up the chicken into about five large pieces, and don't throw the gizzard, heart or liver away unless you are throwing it into the pot along with the rest of the chicken. (The pot should hold about 3 gallons of water). Now put in two medium sized whole onions and bring everything to a fast boil; then turn the flame down to a simmer position. Now, this is the most important part of the recipe - go to sleep for two hours or so. I don't know why this is so important but, I know one thing, if you stay awake and don't take a nap, the soup never tastes as good. Leave the soup alone, simmering slowly with the lid covering all but a small portion of the top to let the aroma float through the air to make the nap that much more pleasant.

After you awaken, skim the fat off carefully then proceed to chop up 3 or 4 carrots along with the same amount of celery stalks. Throw the vegetables into the pot but take one of the onions out, just one, and throw it out. Quickly put in about 3/4 cup of washed rice along with some chopped parsley (being careful to leave the fingers on the hand) and a good dash of black pepper. Then fast boil everything in the pot for about 20 minutes more. NOW, turn the flame off and salt to taste.

Now, call the kids in for a most divine experience - CHICKEN SOUP A LA VOYKIN. Since my wife has been ill for some time, we have had it for three straight weeks and we are all doing nicely (and so is she).

Paul Voykin

**Grounds Superintendent
 Briarwood Country Club
 Deerfield Road
 Deerfield, Illinois 60015**

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