

"Samples" of Menu Merit Build House Volume

By E. IRENE YAHR

THAT much maligned 19th hole! Why not subtly conduct a little inside "reform" work, and profit on the side by moving the scene of that reminiscently labelled "cocktail hour" from the locker-room to the living rooms and verandas.

Country club managers are deriving a great source of revenue from the correct observance of that witching hour at their clubs. A glass of gingerale, chilled fruit juices, and other beverages, when supplemented with tasty appetizers, is sure to appease the first hungry pangs, and later will guide the owner of these pangs to the dining-room where his appetite can be fully satisfied.

Noted hotel chefs have leaped to the rescue and contributed ideal snacks either of fish, cheese or vegetables as an ideal accompaniment to the beverages. The tangy imported cheeses are extremely popular with guests, whether they have returned from a strenuous 18 holes, have participated as spectators, or whether they merely enjoyed an afternoon bridge game.

Of course, the purpose of these snacks is to whet but not to satisfy the appetite. The manager should arrange with his steward to serve a limited number of these hors d'oeuvres on a regulation hors d'oeuvre tray, or on small platters which

may be passed to each guest. Single portions must be arranged so that they can be lifted by the guest without any difficulty.

Imported cheese still ranks foremost as an hors d'oeuvre basis, and its tantalizing flavors are especially conducive to genuine food enjoyment. The imported French Roquefort, Swiss and Stilton cheeses are extremely rich in cream and nutritive qualities, and very easily digested. Their distinctive flavors are the result of their unique manufacturing operations which can only be attained in the respective districts from which they came.

Try These on Your Palate.

When combined with other foods their delicious flavors and inherent goodness makes them an indispensable part of the cocktail hour. A few choice recipes are given below.

J. Jeton, Chef at the Copley Plaza in Boston, Mass., believes that this recipe is especially good as a country-club appetizer:

Cheese Club Crackers, Favorite.

Roquefort cheese,	Cream,
Cream cheese,	Cooking sherry,
Butter,	Seasoning,
	Chives.

Strain cheese through fine sieve. Mix above ingredients together until a smooth paste is made. Add chopped chives last.

This preparation may be used on club crackers served with salad or merely as an appetizer on tender branches of celery:

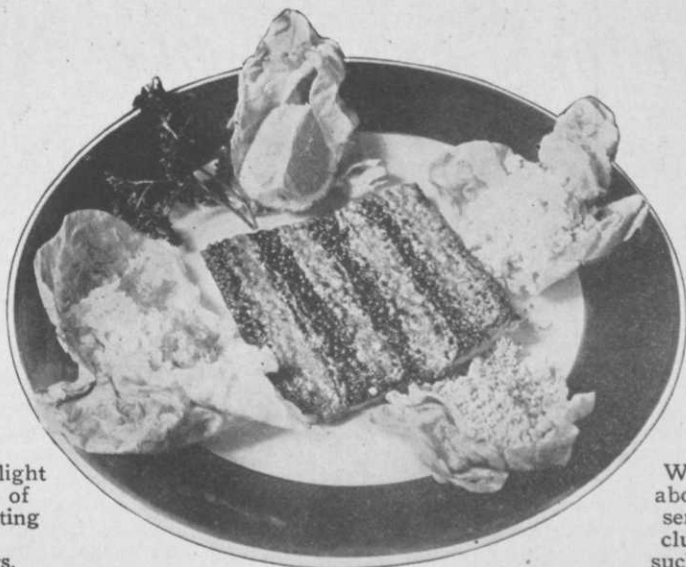
Anchovy Canapes.

6 portions prepared bread,
3 tablespoons anchovy paste,
3 teaspoons lemon-juice,
2 hard-cooked eggs,
Garnish of whole anchovies (may be omitted).

Anchovy paste, which comes in tubes, jars or bottles, may be utilized, or whole anchovies may be reduced to a smooth paste with a wooden spoon. Season with lemon-juice and spread the paste on the prepared pieces of bread. Split two anchovies lengthwise and lay them diagonally across



This sandwich Trianon is the old days' free lunch with a high hat. It makes the members customers for the house.



Sultan's Delight is another of those tempting "trick" appetizers.

Women brag about the food service of the club that uses such specialties.

the canape, marking the point where they cross by a little pyramid of iced yolk of hard-cooked eggs. Petal-shaped pieces of the hard-cooked white may radiate from this center pyramid. The anchovies may be omitted in the decoration. A large anchovy curved around a circle of hard-cooked egg in the center of a canape, is also effective.

Victor Leval, who is Catering Manager at the Hotel Winton, Cleveland, O., is the inventor of this dainty savory:

Roquefort Cheese Tid-Bits.

- Roquefort cheese, Butter,
- Prepared mustard, Saratoga flakes,
- Worcestershire sauce, Sprig of parsley.
- Pinch of paprika,

Mash a portion of Roquefort cheese in a bowl, add two drops of Worcestershire sauce, half a teaspoon of prepared mustard, small pinch of paprika and half an ounce of butter. Mix thoroughly to a smooth paste, spread on toasted Saratoga flakes, and serve on paper doily with a sprig of parsley.

Club Cocktail.

- 2 bouillon cubes,
- 2 cups boiling water,
- 2 egg whites,
- 2 tbs. catsup,
- 2 tbs. lemon juice,
- 1 tbs. Worcestershire sauce.

Dissolve cubes in boiling water. When cold, add Worcestershire sauce, catsup, lemon-juice and egg whites. Pour into

cocktail shaker and shake well; or use a Dover egg beater. Strain into cocktail glasses. Serve with crackers.

Many guests prefer dainty sandwiches, some of which are given below. Any respectable golf score will make them feel kingly and very sultanish after partaking of the Sultan's Delight which was prepared by E. P. Voegli, of the Hotel Mayfair, at St. Louis, Mo.:

Sultan's Delight.

- Caviar,
- Roquefort cheese,
- Toasted bread.

Spread toast with high grade of caviar. Spread Roquefort cheese over caviar and set under broiler to toast slightly. Serve immediately.

(Single portion.)

K. Camille Den Dooven, author of "The Hotel and Restaurant Dessert Book," originated this dish for hungry golfers:

Sandwich Trianon.

- 2 slices whole wheat bread,
- Butter, Mayonnaise,
- Roquefort cheese, Pecans,
- Lettuce, Tomatoes.

Spread one slice of bread with butter and the other with Roquefort. Place over the first slice a crisp lettuce leaf and a little mayonnaise. On top of it sprinkle mixed pecans. Put slice of bread with Roquefort on top of the other. Serve with lettuce and sliced tomatoes.

(1 sandwich.)