

Rush Act Ruining Chef's Efforts

"HIT and run" eating threatens the gustatory future of American commercial cooking, according to expert comment in the Food Section of the Boston *Transcript*. Practical students of the matter, headed by Henry Dutton, secy., Club Managers' Association, absolve the chefs from blame, stating the table d'hote is not a fair gauge of chefs' ability. Reference is made to the "chain hotel" cooking, tasting like new baseballs and to the better clubs and resorts being the last stand of the art of cooking and serving.

The matter is one of great importance to club managers, many of whom have already successfully adopted a policy of light lunches or buffet service for the noon stampedes to the first tee and a more leisurely and satisfying prepared meal for evening service. The architects are criticized by these cooking authorities who say that, in many cases, the architectural atmosphere for food service is not conducive to a tranquil enjoyment of food, but, on the contrary, subtly brings out the element of rush and jazz, both enemies of epicurean enjoyment.

Chance for Distinction

Dutton points out that the manager of the commercial feeding establishment is not given an opportunity to do what he knows is best. The plain inference is that if club members and officials would not go wild on the matter of instantaneous service the chef and the manager would be able to provide meals of uncommonly fine character. After all, it is distinction of menu and not of typical hash-house speed of slapping on the food, that marks a club as a desirable feeding place and builds house business.

The Club Managers' official further comments:

"For every one person who is willing to sit down and order a custom-made meal and wait for it and then realize the satisfaction of having that which is the last word in the epicurean art, you will find 50 whose habits or haste demand that we set before them, that which is already prepared and can be placed upon the table in the shortest possible time.

"This brings into the picture that invention which I call the abomination of the restaurant business, 'the steam table,' and in passing, I might say, that for my own

part, I could gleefully enjoy the spectacle of seeing the inventor of this machine 'boiled in oil.' When our public will be willing to take its time over meals, order intelligently and be willing to wait and give the chef and his assistants the opportunity to turn out something that is a credit to them, and to their art, then we shall have more perfect food and greater satisfaction with the public restaurant.

"It is an acknowledged fact among restaurateurs that the table d'hote and the ready dish can never vie with food cooked a la carte, and I venture the assertion that most people are judging ability and the standard of American cuisine today almost entirely on table d'hote service."

Card Sells Club Members on Wait for Meals

DINERS at the Boston City club are reconciled to the necessary wait for properly cooked food by a card on display at each table. Manager Henry R. Dutton has noted a favorable reception to this card; one that enables the club to establish and maintain a high reputation for its cuisine and give the management leeway in the kitchen. The card reads:

"It is the policy of your Club to give to you the best obtainable in quality, food preparation, and service and we believe that a return to cooked to order types of food will bring universal satisfaction to our members.

"Food which is cooked in advance and kept in steam tables, or other containers until the time of serving, can never be as satisfactory as dishes prepared to order.

"Therefore, in the future, all items appearing on the menu which can be conveniently cooked as ordered will be prepared in that manner and we are hopeful that the satisfaction thus to be derived by our membership will amply repay for the short delay necessitated in preparing freshly and for you individually."

Golf clubs wanting expert men as pros, greenkeepers and managers are invited to ask for GOLFDOM'S list of available men.