

CLUBHOUSE SECTION

Mayonnaise may be extended, that is, the bulk increased without adding egg yolk, by the addition of a corn starch paste made from 2 tablespoons corn starch to 1 cup of water. It must be smooth, transparent, and well-cooked so that the corn-starch is destroyed. When this is done the mayonnaise needs to be seasoned more highly. If the dressing is to be kept for a few days add a little hot water which tends to keep the emulsion together longer.

As regards salad accompaniments, plain toasted crackers, are always appropriate, while toasted crackers with cheese and a dash of paprika are still more delightful. The cheese biscuit may be nicely used in combination with most salads. With fruit salads the ever popular orange biscuit is used most advantageously. It is made with the usual biscuit batter spread with an orange filling made from butter, sugar, orange juice, and grated orange rind. In closing may it again be emphasized that a little care and effort in the salad department will greatly help to satisfy the club restaurant clientele, and in turn will greatly assist to augment the food profits.

This Club Fosters Good-Will Through 30-Year Tradition

FEW clubs in the United States can boast, as can the Faribault (Minn.) Country club, of 32 years of continuous operation. Fewer still can point to a more loyal or active membership.

This latter fact is most unusual in a golf club of Faribault's maturity and strangely enough, it has been brought about, in the judgment of John A. Foster, its president, not through elaborate propaganda and artificial "activities," but rather through the wise retention of a scheme, begun in 1898 and repeated each season thereafter, whereby each member of the club, once each year, serves as a member of a committee in charge of the weekly dinner dance.

At the beginning of each season, the membership at Faribault is divided into 12 supper committees. Since there are 250 members, this means around 20 persons to a committee. These 20 people, once during the season, are expected to pay the cost of a buffet supper at the clubhouse, one of which is held each week during the season and precedes a dance to music by an outside orchestra hired by the club not by the committee of members.

An individual committee member's share of the cost runs in the neighborhood of \$3.50.

These buffet suppers and dances are extremely popular and the average attendance is around 200, including guests of members for which a charge of 50c is made. These guest charges are placed in a special club account and the accumulated money is saved until there is enough to finance some club improvement. For example, by allowing several years' guests' fees to accumulate, the Faribault club recently found itself with over \$1,000 in the fund and used the money to build an additional porch on the clubhouse.

Members gladly pay the small sum the feature costs them on the day they serve as a committee member because, for that almost nominal sum plus the trouble of serving once, they receive in the course of a season 12 buffet suppers.

"The important thing about these suppers," President Foster reports, "is the club spirit fostered by this social activity. Parents and their children enjoy the dancing, since it is the one place in the summertime where the young people are assured a good time under surroundings pleasing to themselves and their parents. Many families belong to the club solely because of this supper-dance attraction. It is a place to which members would not miss taking their house-guests, as is evidenced by the fact that often 30 to 50 out-of-town guests are present at a weekly supper."

U. of Wisconsin Announces Its Greenkeepers Course, Feb. 9-13

UNIVERSITY of Wisconsin's short course for greenkeepers this year will cover a four and one-half day period, February 9 to 13, inclusive.

The number of greenkeepers, pros and green-chairmen who can be accommodated is limited to 80. Applications will be accepted in order of their receipt until the maximum number is reached. Applications must be filed not later than February 9, with James G. Moore, Horticultural Building, Madison, Wisconsin.

A registration fee of \$10 payable when application is made, will be charged to help defray the expense involved in giving the course. There will be no other fees.

Registration will take place at the Horticultural Building, University of Wisconsin, Monday, February 9, between 10 and 12 A. M.