

# Tempting the Gourmets

Food authority lists tasteful fare for managers' spring menus

By Peter Greig

WITH April here again, we welcome tenderest baby lamb, white young veal and baby ducklings and prepare to say farewell to oysters. The first of the baby ducklings are just on the market. Despite the fact the main course of one of the most successful dinners I have ever given was roast duck, and despite all that is said in favor of broiled duckling, *Caneton braisé aux navets, sauté Italienne*, etc., I like plain cold roast duck.

I maintain the best way to enjoy duck is plain cold roast at lunch on a coolish spring day, after an encouraging round of early season golf, accompanied by copious draughts of dark beer, or a half bottle of red Bordeaux or light-bodied Burgundy such as Volnay. Roast duck depends on its basting and its stuffing. Mr. Bunyard says there is nothing to equal the crisp, brown crackling of a young duck, but the crackling on roast pork is even better.

Sage and onions in stuffing is classic, but as I get older I dislike sage more and more, and suggest the following which you mix together and stuff into the bird: 2 cups chopper prunes, 2 cups chopped apples, 2 cups stale bread crumbs, 1 teaspoonful salt,  $\frac{3}{4}$  cup cold water and a little nutmeg.

In "Dining for Moderns," the cook book with menus as well as recipes, just published by and for the benefit of the New York Exchange for Woman's Work, broiled baby duck is suggested. Split the bird open through the back without separating, season with salt and pepper, rub with a little oil and broil for 12 minutes each side. To this I might add you could alternatively remove after broiling 9 minutes each side and spread the following: a mixture of 2 saltspoons of English made mustard,  $\frac{1}{2}$  oz. butter, 1 teaspoon Worcestershire sauce, a little cayenne and 1 egg

yolk. Then roll the bird in bread crumbs and broil again about 3 minutes each side.

Here again I think a bottle of Volnay could be served, but it occurs to me how seldom one sees Volnay on a club list. This is surprising because these wines are so delicious and in their light-heartedness and invigorating freshness have much in common with America. Moreover it may be useful for club managers to remember that ladies like a Volnay, because it is not heavy-bodied in the sense that Beaune or Chambertin (and often Pommard) are. So that to list a Volnay among the red Burgundies appeals to both men and women. The former will enjoy its fruity flavor, which may not be so long-lasting on the palate as the big wines, but there is something flirtatious about a Volnay that invites another sip. And they are not expensive.

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Before oysters go out of season try this dish some bright Sunday morning, treating it as a special. Make your patties in your usual manner, but fill them with the following: make a brown foundation sauce, using nice fresh butter. Chop up a pound of tender young veal and season with salt and pepper. Put the meat in a frying pan, add a little flour, and brown. Then add a cupful of oyster liquor and some chopped parsley and cook over a slow fire for half an hour. Then add the oysters and cook for five minutes more. Pour into the hot patties and serve. "A teaser" on the menu suggesting a half bottle of your Chablis or Graves to go with this dish might move a few bottles for you. If it does and your inventory shows you are ready for more Chablis, be sure to inquire for the 1935 vintage, which obviously cannot be expensive and is a vivacious, crisp wine.

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To enjoy veal, you cannot beat that good old stand-by, veal marenco. Cut up your breast of veal and fry in olive oil. Add onions and when they are golden sprinkle with flour, and brown. Moisten with clear stock. Chop up mushrooms. Meanwhile brown tomatoes and pass through a sieve. Add these and chopped mushrooms to mixture and simmer  $1\frac{1}{4}$  hours in covered pan.

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Sixteenth annual Shade Tree Conference will be held at Book-Cadillac Hotel, Detroit, Aug. 27-30, 1940. Discussions, field demonstrations and exhibits will be featured. Attendance at the affair will include many prominent horticulturists, plant pathologists, entomologists, foresters, golf course supts., nurserymen, and park and cemetery supts.

Quantities are not given, since your chef can gauge what he requires better than I can. With this dish a fresh, young Beaujolais is almost mandatory. I regard Beaujolais as the best value in red Burgundy that there is. Of course, Beaujolais is not strictly a Burgundy at all, but a Macon wine made from the Gamay grape instead of from the Pinot, but it is always listed and rightly so, as a Burgundy. It is essentially the wine of youth and should be drunk as young as possible. Lyons, in France, may be called the home of Beaujolais, where it is drunk straight out of the wood. The Lyonnais regard a Beaujolais three years old as passé and it is quite usual for them to start drinking in April or May, wine that was made the previous October. The Atlantic Ocean will not let us follow their example to this extent—such a baby wine would never recover from its seasickness. But it is safe to drink here such a young vintage as the 1937 and its charm and freshness will surprise you. All Beaujolais vintages up to 1934 will taste dry and withered against it. One more point about Beaujolais, drink it very slightly chilled. Less than fifteen minutes in the ice-box does the trick nicely and a slight chill in the wine helps its flavor considerably. This is the only red wine of which this is true. As a rule in America we drink all our red wines too cold, chiefly because we bring them up from cellar to table too late.

Mr. Greig will answer wine and food questions from golf club managers. Address your questions to Peter Greig, care of GOLFDOM, or to Mr. Greig direct, at 385 Madison Ave., New York.

## Spalding Veteran Jack Davison Succumbs After Long Illness

**JACK DAVISON**, for 31 years active with Spalding interests and widely known among pros and leading amateurs died March 13 in St. Francis Hospital, Miami Beach, Fla. Jack for the past two years had been suffering from leukemia. He was 45. Burial was at Maple Grove cemetery, Kew Gardens, L. I., N. Y. Surviving are his widow, a son, John C., Jr., and two daughters, Eleanor and Helen.

Many a gathering in golf was made pleasant by the presence of Jack Davison.

He had a fine voice that provided the high spot of clubhouse concerts, and a genuine cordial manner that made him an army of friends. He started to work with Wright & Ditson, Jan. 1, 1909. Later he became associated with Spalding's wholesale golf department, then with its golf promotion, in which work he was engaged at the time of his death.

During the World War Jack was in the Royal Flying Corps and was assigned as an instructor. He was a member of Pinehurst's Tin Whistles and of the Longmeadow (Mass.) CC.

**Mrs. John Schweitzer Dies.**—Mrs. John Schweitzer, of Glenview, Ill., died Feb. 27 at St. Theresa's hospital, Waukegan, Ill., following an illness of several months. She is survived by her husband, three daughters and a son. Mr. Schweitzer, widely known as a manager of golf clubs, at present is in the restaurant business and sports promotion.

## Movie Film Enlargements Effective Instruction Aid

**GEORGE HOSNER**, Franklin Hills CC (Detroit district), has been carrying the motion picture golf instruction idea into a form that is proving tremendously effective.

Instead of merely taking the film and running and re-running it with explanatory lectures, for the pupil, George has the film enlarged and printed so the pupil gets a strip of 33 to 40 pictures, each 3 x 3¼ in. showing continuity of action.

With such a strip George can sit down with the pupil and compare the pupil's swing at various points with strips of action pictures of the stars. The pupil finds it much easier to visualize what George is suggesting to establish a proper and consistent form. The strips of pictures make easier, too, a careful and full analysis by the pro.

Hosner has been experimenting with this method since last summer when he began taking pictures of Detroit District pros and Franklin Hills members. This winter he used the camera in the Boulevard Bldg. school where he, Jimmy Anderson, Adam Campbell and Ted Peterhans, were instructing. By having adequate lighting George got fine indoor pictures and was able to set swings in the groove prior to the advent of outdoor playing weather.