

# Summer Fare Hints

Unusual dishes give welcome variety to hot-weather menus

By Peter Greig

HERE are a few hot weather suggestions; unusual touches perhaps, for ladies' luncheon parties. They may enhance the prestige of your kitchen. For example, start off the meal with half a cantaloupe (or other melon) with slices of ham cut very thin. Or, if you start with a melon cocktail of balls of watermelon, cantaloupe, honeydew, casaba, etc., suggest to the hostess you bedew them, just before serving, with half a glass per portion of a cold white sparkling wine. Champagne is probably too expensive. Use a white sparkling saumur, either that imported by Ackerman-Laurance or by Veuve Amiot, both from saumur. Or at a most reasonable cost use an imported English sparkling cider such as Gaymer's Royal Norfolk, new on this market. These sparkling ciders from England go well with melon on all occasions, whether before the meal or a dessert.

Melons and wine get along quite well together, especially if the wine is a trifle on the sweet side and from the Anjou district of France. For example, a still Vouvray, or a Coteaux du Layon. If peaches or fresh peach ice cream is the dessert, don't forget to suggest a glass of very cold sweet sauternes to be served with them. The combination is just about perfect. And for a small party on a

hot day, instead of a demi-tasse after the meal, suggest a small tumbler of iced coffee and cream with a jigger of apple brandy poured in. As a reward to those members left behind from the beaches in the sweltering weather, try this recipe for a Spanish mayonnaise made the Havana way, called La Zaragozana. Put 3 egg yolks in a bowl with the juice of 3 limes and a pinch of salt. Then add slowly a fifth of a gallon of Spanish olive oil. Beat with a wire whisk. Add a whiff of garlic and dry mustard and just a little cold water to tone down the color.

And here is a suggestion for a hot dish to start off a cold meal, easy and inexpensive to serve. It would be perfect to start a special dinner for a member you know likes sea food. I am assuming you can get good hard shelled clams in your neighborhood. Put them in a small saucepan containing enough water to cover them, adding a quarter of a clove of garlic, half an onion and a little pepper. Bring to a boil until the clams open. Then remove them, leaving the liquid in the pot and let cool, thus allowing the sand, etc., to settle.

Then pour the liquid carefully into another pot. Meanwhile remove clams from their shells, grind them up with pieces of white bread and an onion, and soak in a

## Texas PGA Pros Give Amateurs 9-6 Defeat



Texas amateurs and PGA pros tangled July 14 at the Beaumont (Tex) CC for the eighth annual Texas Cup matches, the pros winning 9 to 6 for their fourth win and one tie in eight encounters. The event was preceded on July 11 by a pro-amateur, and on July 12 and 13 by the Texas PGA championship.

Jack Burke (River Oaks, Houston) won this latter event, plus \$500 of the \$3,000 purse offered. Photos show amateur team above and pro team (plus officers) below. Amateurs (l. to r.): O'Hara Watts, Don Schumacher, Billy Coffey, Morris Norton, Jack Tinnin, Hack Williford, J. T. Hammett, Bobby Riegel, Iverson Martin, Buck Luce, Earl Stewart Jr., Percy Byerly, Joe Worthington, Joe Moore Jr. Pro team and officers (l. to r.): Jimmy Gauntt, Tony Butler, Henry Kansom, Willie Maguire, Tom Sockwell, Jimmy Demaret, Morgan Baker, Irving King, Barney Clark, Sam Schneider, Ray Hill, Jack Burke, Don Murphy, Tod Menefee, Harvey Penick, Skeet Fincher, Levi Lynch, Larry Nabholz, Dr. Alden Coffey.



little milk. Mix them all up with a teaspoon or so of flour to bind. Heat a tablespoonful of olive oil really hot in a saucepan, add the mixture and stir well. If by any chance it tastes bitter, add a little sugar. Then fill the clam shells with this mixture, sprinkle with some bread crumbs and bake in a slow oven for ten minutes before serving with the broth in bouillon cups, hot, on the side. Simple to make, for the clams have so much flavor of their own they need very little seasoning.

I can never understand why August is called "The Gourmet's Lent," because this month brings to the table some delicious, though simple, joys. For example, the delicately flavored butterfish or the small Tinker mackerel. Plain broiled as soon as possible after they are caught, they almost melt in one's mouth. Or try them cold; this might be quite a novelty to your members. Split and then poach or broil them. When cold, skin them and cover with mayonnaise sauce as given above, with a little chopped parsley and lettuce. But alas, not all of us can get really fresh mackerel. So a good way to cook fish mongers' mackerel is in butter, and five minutes before serving, smother him with peas which have been cooked with

chopped onions and strips of lettuce. Serve with stewed gooseberries if you can get them, or gooseberry jam. Mackerel, to my taste, calls for a dry white wine other than sauternes, which is too sweet for the assertive flavor of the fish. A chablis, or alsatian, or dry graves, will go well. Of course, any kind of vin rose, especially tavel.

August brings us also the juicy, "acidic" early fall apple, which if really fresh from the tree is clean, white and crunchy. Montrachet, the greatest of all French white wines, drinks very well with these early apples. The rich, grapey dryness of the wine finds a true mate in the acid juice of the young apple. But when we get the softer, sweeter October and November apples, port or sherry is your wine.

Finally, for the hottest day of the season, here is a recipe for a magnificent planter's punch, recommended for use only on very special occasions and only by those who can devote time and skill to its preparation and serving. Enough for four people:

Juice of 4 limes	2 jiggers Siegerts'
2 dashes of grenadine	Bouquet rum
½ fresh pineapple	(Trinidad, B. W. I.)

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Put the juice of the limes in first, then the grenadine. Pound and crush the fresh pineapple; pour, drop, push or shove it into the shaker. Then add the rum and plenty of shaved ice. Then shake and shake and shake . . . and taste and shake and taste and . . . when it is all gone start making more of the same all over again. The hotter the evening, the better this marvelous drink tastes.

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**MSC Holds Annual Lawn Day**—Massachusetts State College's annual Lawn Day program, held in MSC's Stockbridge hall on July 26, was successful both in attendance, and in the practical, informative character of the educational program it presented.

The program got under way at 10 in the morning, and continued until late that afternoon, during which time Fred V. Grau, Pennsylvania State College's nationally known turf expert, and Prof. Lawrence S. Dickinson, MSC, alternated in presenting usable ideas on how to care for lawns and fine turf. Visiting greensmen, who had previously submitted special problems and questions to the committee in charge, were given opportunity both in the morning and afternoon to have their particular turf trouble considered. This portion of the program was unusually interesting, and many important facts were learned thereby.

The Lawn Day program was a part of the MSC Farm and Home Week program.

**Tam O'Shanter To Hold Annual Open**—Plans to inaugurate an annual Tam O'Shanter Open golf tournament were announced just before players teed off for the first day's play in the recent Chicago Open, which was held at Tam O'Shanter CC.

The announcement was made by George S. May, president of Tam O'Shanter who said that the club would guarantee a very attractive purse for the event which will be inaugurated late in the summer of 1941.

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