

# Hot Weather 'Hit' Dishes

Food connoisseur suggests dishes that tempt aplenty—even in hottest weather

By Peter Greig

**N**OW IS the season for cold soups such as madrilene and vichyssoise (that delicious concoction of white chicken stock, potatoes, cream and, or its not vichyssoise, leeks). Cold cherry soup and other fruit soups are delicious on sultry July days. Incidentally, a few parsnips added to the vegetables used in making cold consomme gives a surprisingly sweet and almost cherry-like flavor to the soup when properly clarified. But even the best of cold soups pall after a time. Here is where watercress rushes to the rescue.

Unfortunately, most recipes call for potatoes which, to my view, makes the soup too thick and heavy for summer and kills the delicious freshness it ought to have. Here is a recipe without potatoes that we always use at home and I assure you it makes a beautiful, light, summer soup, served hot.

2 cups of white stock	2 bunches watercress
3 tablespoons butter	½ cup cream
1 yolk of egg	salt and pepper

Chop the watercress fine and cook for five minutes in 2 tablespoons of butter; add the stock and boil for five minutes. Thicken with the rest of the butter, and season. Just before serving add the cream and the egg yolk which has been slightly beaten. Serve with tiny nubbins of fried toast.

All through July you will have plenty of boiled salmon on hand, so if yours is a residential club and your rooms are all occupied, don't forget kedgeree for breakfast or even for a Sunday lunch. Kedgeree is a fine dish for using up cooked fish that has an assertive flavor—not forgetting even lobster—and if you serve salmon kedgeree for lunch you can be generous with the curry powder (and make a note to remind yourself of kedgeree as a winter breakfast dish made with finnan haddie). Chop up the salmon fine and boil some rice; also chop the whites of two hard boiled eggs. Put some butter in a stewpan

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One of the cute little stunts in clubhouse meal service that many club officials and members took home with them from Canterbury's National Open was plate doilies, on which a map and scorecard of the course is printed.

and when melted add the boiled rice, season, then add the salmon and chopped whites, a flick of curry powder and a tablespoonful of tomato sauce. Heat up piping hot and just before serving scatter over all the grated yolks of the two eggs. If served for lunch try and sell with it a dry white burgundy such as Pouilly fuisse. (Good vintages 1929, 1933 or 1934). Its sharp mosquito-bite flavor goes well with kedgeree.

To dress up a summer dinner dance menu, try carrots flamande. Cut them in strips, brown them a little in a roux, then transfer them to a pot and let them braise for thirty-five minutes in a meat stock to which you have added plenty of herbs—a tremendous change from the wretched boiled or glazed carrots I assure you your members get all the time at home. Or give them artichauts lyonnaise. Cut the artichoke in four, then cut off the points of the leaves. Slice a few onions and cut in four a green pepper. Fry the artichoke portions in olive oil until they are soft.

Remove, fry the pepper in the same olive oil, and when that is done remove and fry the onions. Take them out when cooked, throw in a tablespoonful of flour and a cupful of cheap red wine. (You can use white, but red is better). Stir this gravy and then put the artichoke, pepper and onion back, add salt and pepper, and let simmer on a slow fire for an hour. Awfully good if I may say so.

And for a Saturday golfers' lunch when you have some lamb you want to use up, how about aubergines napolitaine? Cut egg plants lengthwise in thin slices, sprinkle with salt and let them stand for an hour. Dip lightly in flour and fry in hot olive oil. Brown a chopped onion in butter, mince the cold lamb, add the onion with seasoning and plenty of herbs. Put the sliced aubergines in a buttered fire-proof dish and over each a layer of the minced meat sprinkled on the top with grated cheese and white bread crumbs. Pour some melted butter over all and brown quickly in a hot oven. Serve with a sharp sauce such as tomato or Yorkshire relish.

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at all. Use it up in your wine cups. A sauternes or graves cup is a pretty spineless affair if made solely of a glass of sherry and maraschino, soda water, fruit and a bottle of wine; but put in half a bottle of apple brandy and listen to the praise of the guests. Incidentally, peak of Virginia apple brandy is probably the best brand on the market, since it is made and matured properly.

One more word about cups; when ordered in advance for a large party they taste extra good if mixed at least two hours before serving in a large vessel. At serving time transfer only a little to the punch bowl and its block of ice, and constantly refill during the progress of the party. Latecomers then remark on the excellence of the cup, for by the time they arrive the mixture has not been entirely diluted with water from the melting ice, and so you gain the reputation, deserved, of being a good mixer.

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 347 Madison Ave., New York City.

## Insurance Company to Conduct Nation-Wide Tourney July 27

A MOST unique golf tournament will be held July 27 on hundreds of courses throughout the country. The tournament, which will be known as the all-American Remote Control Golf Tournament, has been organized in connection with the "We're 20 in '40 and going like 60" campaign, marking the Indemnity Insurance of North America's 20th anniversary.

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