

Tempting the Gourmets

Second installment by famous food authority
on tasteful fare for clubs' early season menus.

By Peter Greig

IN RECENT years I do not recall a single invitation to dine at a friend's club because he was proud of a certain dish he would like for me to taste, or because, "We have a claret I don't think we have to be ashamed of." An exception is a generous friend who often asks me to the almost miraculous New Year's Day spread at the Union Club, where we over-indulge in their superb game paté, served on that occasion, and drink too many glasses of a positively totalitarian (rather than authoritarian) punch, made from a secret recipe which I believe has been in the club's possession for one-hundred years or so. So, if I were a manager today, I would consider it one of my first duties to bring back to the membership an awareness of the table the club sets and an awareness of its wine list. Both will take a bit of doing. Both can be done.

In the dining room the problem can be approached from two angles—domestic and foreign. First ascertain what regional dishes there are that you can popularize by calling attention to them on your menu, noticing the seasons as they come, of course. Some local dishes are appropriate all the year 'round. Let me illustrate. Your club is located, say, in the state of Connecticut. Gingerbread with applesauce is a typical Connecticut dish and I bet if you'll use this recipe you can serve plenty of it at Saturday lunches before golf. Trouble with most gingerbread is it's too sweet, but observe that this calls for no sugar at all and served hot is a he-man's dish.

1/2 cup sour milk	1 teaspoon cinnamon
1 cup black molasses	1/2 teaspoon nutmeg
2 cups pastry flour	1/2 teaspoon cloves
2 eggs	2 tablespoons ginger
1/2 teaspoon salt	1 teaspoon soda

The above should be sufficient for a 7x11 shallow baking pan. Beat up the

molasses until light and fluffy, then beat up the eggs and add them to the milk. Mix together the flour, soda, salt and the spices and sift them into the mixture. Line the baking pan with paraffin paper, grease the sides, pour in the mixture and bake in a slow oven for half an hour or forty minutes. Serve hot from a round serving platter, in the middle of which are stewed apples or apple sauce and have whipped cream on the side if you wish.

Connecticut streams, like those in many other states, are full of trout. If your fishing member brings in a dozen beauties, really wild, (not liver fed as in the pools of his fishing club), they can be deliciously cooked a la meuniere, and just before serving, lay on the fish half of a banana you have lightly cooked in butter. Do this, that is, if he is really fresh from a mountain stream, but if the trout are liver fed, you will have to use elaborate recipes carefully to conceal their often horrible taste. Trout cries aloud for a sharp, young wine like a Moselle or a young Rhine; a rather sharp, dry Alsatian wine like a Riesling goes perfectly with the fish. If it is to be a swanky dinner, with other fine dishes to follow, here is an opportunity for you to sell some Montrachet, the greatest white wine of France, but remember that you cannot follow such a great wine as Montrachet without one equally great, such as Chambertin, or a Richebourg, or if you are lucky enough to get hold of it, a Romanee Conti.

Study Dishes Famous Locally

Well, I have gotten far away from this question of familiarizing your members with regional dishes. Study your location and see what can be developed from the cooking lore in your territory. There is plenty to be found. The state of Wisconsin, for example, doesn't produce only smelt and some wonderful cheeses. There is cabbage with beef marrow which, I should think, would be another excellent Saturday pre-golfing luncheon dish, until the hot weather. Cut the cabbage in eighths and wash well and cook it half an hour in boiling salt water; drain, add soup stock and beef marrow cut in small pieces, an onion and seasoning. Boil until

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"Method of Rating Golf Courses and Official Handicap System of the Chicago District Golf Assn." is a new booklet recently issued by the CDGA, Hotel LaSalle, Chicago.

The booklet, written by Thomas G. McMahon, chairman of the CDGA handicap committee, gives complete details and statistical data on the association's experience in formulating a handicap system and course rating method that is working with high satisfaction.

the stock is almost all reduced, remove the onion and serve. So much for the local or domestic angle.

Now regarding the foreign angle. What country does your chef hail from? France, probably. Find out what part of France. Ask him what regional dishes he can make in this country that he used to enjoy as a boy in his own part of France. Then arrange with the house committee to circularize the membership that Chef Gaston, being from (say) Franche-Comte, the club is specializing in the following typical Comtois dishes. I have picked on Franche-Comte because it is not such an obvious cuisine as Bordelais or Provence. It is a part of France that produces fine cattle, good mushrooms and cheeses—Gruyere, the most famous—so the following dishes might build up the reputation of the cuisine of your club and be particularly attractive for your Thursday night parties.

Les Gaudes, a rather complicated but superb corn soup; La Pauchouse (fresh water fish stew made out of carp, perch, etc., awfully good and very cheap to make); bouef a la mode Vezulienne, which is larded rump of beef, which could be featured as the cold dish for Saturday and Sunday lunches, and an absolutely wonderful baked dessert of milk rolls mixed with cherries and sugar, called roncín aux cerises de Montbeliard, on which alone, if made right, a club kitchen might establish its reputation.

Build Up Your Reputation

To sum up, are you making your members aware of the good cooking you can give them (1) by playing up the serving of dishes famous in your state; (2) by having your chef cook dishes famous from his native home, that other clubs cannot make? These are the sort of dishes that your members rave over when they eat them, say, in France, and they will rave over them the same way in their own club dining rooms, provided you are careful to see that the members are told what they are eating, and why.

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.

IT'S ON THE HOUSE

By TOM REAM
Mgr., Westmoreland CC

The man of today understands that he must feel well in order to look well and has finally learned how to make his physical regimen serve both ends.

Do you ever make notes on safety and accident prevention and then act on them?

Spread the gospel of hygiene in the handling of all foodstuffs.

Study the importance of using the right cleaner for walls, floors, marble and tile surfaces.

There's nothing small about running a small club if the small club be well run.

The use of sound-proofing materials is the best cure in clubs for noise nuisance.

Stop and think—the member you gossip with has sense enough to know that he also will be a member you gossip about.

The "know how" in the management of meats is a good asset for any club executive.

A good club man renders pleasant service whether it is politely asked for or rudely demanded.

Are you a progressive manager? Then your door is open to every sales representative. It is the only way worth while ideas can be exchanged and obtained.

Life is one continuous sales job. The best salesman is he who best understands human nature.

Are you helping to make a more satisfied member with every contact?

The fact that some members fail to say "thank you" shouldn't discourage a service-minded club personnel.

Be not afraid of inspiration; you need it. You can do nothing effectually without it.