



## More summer recipes

### GERMAN APPLE PANCAKE

- 1 pound of sifted flour
- 6 ounces of powdered sugar
- 12 fresh eggs      6 quarts of milk
- 2 teaspoons of vanilla extract
- 6 apples      ½ teaspoon of salt
- 12 ounces of dry raisins
- 1 quart of brandied peach sauce

Combine flour, sugar, salt and 1 quart of milk and make a smooth paste, then add the balance of the milk and vanilla extract. Make the paste with enough consistency to cover the back of a spoon. In a frying pan, saute with butter very thin slices of apples. After a few minutes add 2 teaspoons of dry raisins, then completely cover with the pancake mix. Cook a few minutes on both sides until brown and serve topped with heated brandied peach sauce.

CARL J. JEHLLEN, Manager  
Baltusrol Golf Club, Springfield, N. J.

### COCONUT KISS PIE

Gradually beat ½ cup granulated sugar into 4 egg whites which have been beaten stiff. Pile lightly in a 10" baked pie shell. Bake at 350 degrees until lightly browned (15 to 20 minutes), and cool.

Add 1/3 cup confectioners sugar, ½ teaspoon salt and 1 teaspoon vanilla to 1 cup heavy cream, whipped. Measure 1 cup fresh grated coconut (or use ready prepared flake coconut).

Place a layer of whipped cream on the meringue, then a layer of coconut, a second layer of cream and the rest of coconut. Chill well before serving. May be garnished with fresh berries.

JACK O'NEILL, Manager  
Oakmont CC, Oakmont, Pa.

### HAWAIIAN BREAST OF CHICKEN

(by Chef Louis Sabatini)

- |                             |             |
|-----------------------------|-------------|
| Breast of chicken           | Pineapple   |
| ½ cup white wine            |             |
| Butter                      | 1 cup cream |
| ½ teaspoon shredded coconut |             |
| ¼ cup sherry wine           | Pimentos    |
| 1 tablespoon sour cream     |             |
| 2 tablespoons wild rice     |             |
| 1 egg yolk                  | Pinch salt  |
| Pinch white pepper          |             |
| Lemon juice                 | Banana      |

Lightly saute chicken in clear melted butter. Then drain off fat and simmer in ½ cup white wine. Let it absorb, then add 1 cup cream and ½ teaspoon shredded coconut. Let it boil for 15 minutes to 20 minutes until breast is properly cooked, remove it from pan and finish sauce by adding ¼ cup sherry wine with 1 egg yolk and a tablespoonful of sour cream. Stir it thoroughly, add a pinch of salt and a little white pepper.

Boil 2 tablespoonsful of wild rice in 2 quarts water for 30 minutes until wild rice is tender, then drain water off and saute rice in butter and season with salt and pepper. Then place some of it in the cavity of the pineapple shell.

Take one small ripe fresh pineapple, trim leaves off (somewhat). Then cut, split it in quarters remove center pulp in one of them and cut the pulp in julienne. Then boil same in little water with sugar for about 5 minutes, drain and keep hot.

Scald pineapple shell in boiling water then dry with clean towel. Peel and cut one banana in two and glaze halves under the broiler with granulated sugar and a little lemon juice to a golden color.

To serve, place pineapple shell on an oval

Continued on page 58



## Write now for facts and figures on a sprinkler system for your course

Get the complete details that have meant big savings in time and money for courses all over the country. Just drop us a line. We'll then write you for a few facts about your course. From these, we'll prepare a sprinkler system layout — including suggested operating instructions and supplemental equipment. You'll also get a complete bill of materials. Obtain installation figures from a local contractor and you'll have the exact cost of your sprinkler system.

CRESline systems are fast and easy to install, low in initial cost and completely dependable. Guaranteed right in writing. For proof of superiority, contact any of the hundreds of CRESline system users (names on request).

## **Cres LINE®** **SPRINKLER SYSTEMS**

**CRESCENT PLASTICS, INC.**

Dept. G-866, 955 Diamond Ave.

Evansville, Indiana 47717

MEMBER NATIONAL GOLF FOUNDATION

For more information circle number 135 on card

## SUMMER RECIPES

Continued from page 19

platter filled with wild rice. Put breast of chicken on and sprinkle on top with pineapple julienne, now cover it with the hot cream sauce. Decorate the top with strips of pimientos also hot, and place the banana, one on each side of the platter.

A. L. MARTIN, Manager  
Congressional CC, Washington, D. C.

### CHICKEN ZAGREB

- 1/4 cup butter
- 5 sprigs parsley, chopped
- 1/4 pound large mushrooms, sliced
- 6 eggs, slightly beaten
- 3/4 cup dairy sour cream
- 3/4 cup grated parmesan cheese
- 1/2 teaspoon tabasco
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 1 cup diced chicken (use more if desired)
- 6 puff pastry shells

Melt butter in large skillet. Lightly saute parsley and mushrooms; turn gently. Remove from heat. Combine slightly beaten eggs, sour cream, grated cheese, salt and paprika.

Add chicken to mushrooms; reheat slowly. Add egg mixture; increase heat to high. With spatula or wooden spoon lift and turn mixture until slightly thickened. Spoon into heated puff pastry shells.

Makes 6 servings.

JACK O'NEILL, Manager  
Oakmont CC, Oakmont, Pa.

### SOLE EN COQUILLE, CHEF HALL

Clean some fresh filets of sole. Prepare a stuffing or dressing of fresh lump or king crab meat, bread crumbs, minced onions, mushrooms, green peppers, salt, white pepper and some nutmeg.

Saute the dressing lightly in butter for two or three minutes. Add a little heavy cream and bind with egg yolk or Bechamel. Make a roulade (roll) of each sole filet around the dressing. Tie or place closely together in a baking pan. Sprinkle with flour, dot with butter, add equal parts of dry white wine and a good highly seasoned Court Bouillon. Bake in a slow oven 30-40 minutes or until done. Be careful that the sole remains whole and does not break apart.

Place each roulade in an individual coquille

Continued on page 60

GOLFDOM

## SUMMER RECIPES

Continued from page 58

(or shell) and keep warm until needed. Mask with a rich hollandaise. Put in oven or under broiler until hot and brown. Serve immediately with pressed cucumbers.

ROBERT BENISH, Manager  
Oakwood CC, Kansas City, Mo.

### PRESSED CHICKEN LOAF VESTAVIA

Cut 3 roasting chickens in pieces, put in large kettle with 6 cups hot water, 1 cup sherry,  $\frac{1}{2}$  cup burgundy, 1 teaspoon salt, 1 carrot (sliced), 1 cup chopped celery, 1 small leek cut lengthwise, 2 bay leaves, 8-10 sprigs parsley, 2 sprigs green celery leaves,  $\frac{1}{2}$  cup chopped onion, 3 whole cloves,  $\frac{3}{4}$  teaspoon savory,  $\frac{1}{2}$  clove garlic and  $\frac{1}{4}$  teaspoon peppercorn (crushed). Bring to a boil, skim and turn heat down. Simmer gently for  $1\frac{1}{2}$  hours or until meat will slide or separate from bone. Strain the broth through a fine sieve into another saucepan and reduce it until one-half original volume.

Meanwhile remove chicken from bone in

fairly large pieces.

Check seasoning in reduced broth, add chicken meat and simmer 10 minutes longer.

Turn chicken and broth into a loaf pan 9-5-2. Put a heavy weight over the pan and refrigerate overnight.

To serve, unmold loaf, cut in  $\frac{1}{2}$ " slices. Serve with blueberry or any tart jelly, green salad, potato chips. Garnish with olives and radish roses.

Makes 6 servings.

L. J. GRIFFIS, JR., Manager  
Vestavia CC, Birmingham, Ala.

### PINEAPPLE BASKET OLYMPIC

We use cocktail size pineapple: 1 pineapple makes 2 orders. After leaves are trimmed down to about 2", cut pineapple lengthwise in half. Cut out the fruit with grapefruit knife, so you end up with a basket. Remove core of fruit and slice fruit in chunks to be used later. Fruit for each basket: 2 melon balls each of Cranshaw, cantaloupe and watermelon; 2 strawberries, 2 papaya balls, 2 tomato quarters; sliced almonds,

Continued on page 62



## THATCH and SWEEP ONE OPERATION

**Model 720**

5 CU. YD. HOPPER  
5 FT. SWEEPING WIDTH

**WET  
or  
DRY**

- Stimulates Growth
- Removes Thatch and Other Decay Materials in Same Operation
- Prevents Disease
- Removes Surface Rock

*Sweeps*  
ROCKS, PAPERS,  
GRASS CLIPPINGS,  
LEAVES, BOTTLES,  
BRANCHES, CANS,  
AND OTHER DEBRIS

ONE MAN OPERATION

MODEL 720-720E SWEEPER  
THATCHER - THINNER ATTACHMENT

**ROGERS MANUFACTURING CO., INC.**  
220 N. MAHAFFIE ST., OLATHE, KANSAS 66061 • PHONE 913 764-1615 or 913 782 0831

For more information circle number 206 on card

Dept. G

Please send me the new Eastern Golf Co. catalog of golf supplies. I'm interested in equipment for the following:

- ☐ Golf Courses      ☐ Driving Ranges  
☐ Par-3 Courses    ☐ Miniature Courses

Name \_\_\_\_\_

Club \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip # \_\_\_\_\_

Send for  
**EASTERN  
 GOLF CATALOG**  
 of  
**TOP QUALITY  
 PRODUCTS**

**Golf Courses  
 Driving Ranges  
 Par-3 Courses  
 Miniature Courses**

Get your copy of Eastern's new 1966 catalog! It's crammed full of the finest quality golf supplies at reasonable prices. Balls, clubs, tees, mats, pails, grips, markers, retrievers, golf bags, obstacles, ball washers, ball pickers. Just fill out the attached coupon and we'll rush one to you!

**EASTERN GOLF CO.**

**2537 Boston Road  
 Bronx, N.Y. 10467**

For more information circle number 143 on card

## SUMMER RECIPES

Continued from page 60

mayonnaise and parsley.

Chicken salad for four baskets: 3 cups diced cooked white chicken meat

1 cup diced celery

1 teaspoon finely chopped green onions  
 salt and white pepper

Accent—to taste

several drops lemon juice and worcestershire sauce, and enough mayonnaise to make salad nice and moist.

Put one cup of solid pressed chicken salad in basket and decorate with fruit. Put a rosette of mayonnaise on top of salad and place strawberry on top. Sprinkle with sliced almonds and place sprig of parsley on basket. Serve on large plate with fancy folded napkin.

ERIC SEAGER, Manager  
 Olympic CC, San Francisco, Cal.

### POACHED MAHI MAHI TROPICANA

Mahi Mahi is a mild fish which is the filet of the dolphin, and a favorite fish in the Hawaiian Islands. It is now widely used in the San Francisco Bay area.

I have had great success by serving Mahi Mahi poached in white wine. I place each portion in an oval casserole and decorate it with seedless grapes and half a peach. This is coated with white wine sauce and glazed with a mixture of hollandaise and whipped cream.

ERIC SEAGER, Manager  
 Olympic CC, San Francisco, Cal.

## IRRIGATION

Continued from page 30

membership was relying on our judgment to create the most practical and simple system, we couldn't settle for less.

During our surveys one installation contractor warned that the wire sizes and total footage would be so large that the costs would become prohibitive. This scared me, so I quickly put Ohms Law to work and found that we could use No. 14 wire for the control wires up to 2,500' and No. 12 wire over 2,500'. We scaled our footage, and including 25,000' of spare wire for future extension and insurance, our total footage came to 250,000'.

This came to \$3,000 in materials and labor more than the limited multi-pro-

Continued on page 64

GOLFDOM