



SUMMER RECIPES

These are some favorites of leading club managers from all over the country. Others will appear in subsequent issues.

STONE SOUR

3 ounces fresh orange juice
1 ounce fresh lemon juice
1¼ ounces gin, scotch, rum or vodka
Put in tall collins glass with ice.
Served with piece of lime.

DON ZIENTY, Manager
Medinah CC, Medinah, Ill.

DEL MONTE ABALONE CHOWDER

4 slices abalone diced fine
1 medium onion diced fine
4 slices salt pork diced fine
2 tablespoons flour
1 quart fish broth
2 cups raw potatoes diced fine
1 cup pastry cream
2 tablespoons chervil chopped fine
4 ounces whole butter, small pieces
Saute onion and salt pork; add flour and cook for 5 minutes. Add fish broth and potatoes; cook 30 minutes. Add abalone and cream and cook 2 minutes.
Add chervil and stir in butter.

BILL COLEMAN, Manager
Del Monte Golf & CC, Pebble Beach, Cal.

BEEF STROGANOFF

(A specialty of Chef Charles Barrett)

1½ pounds round steak
2 teaspoons cooking oil
Brown meat on all sides, and add one can of mushroom buttons.

Cook 35 minutes in a thick pot at medium heat.

Take meat from container; add 2 teaspoons flour to juice of meat; cook and stir until

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WALKER

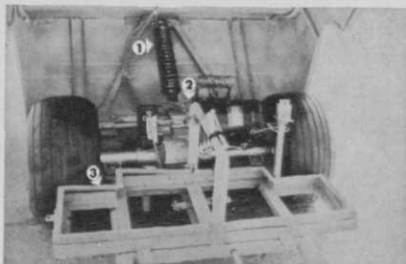
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'COOL' FOODS Continued from page 54

with simple things like the following: Coffee Peruvian—put iced coffee into a large Zombie type glass, and serve with a wedge of lime instead of lemon (don't even mention cream or sugar) and see how delightful it tastes for a change. Vary your iced tea by using jasmine or oolong, and see what your guests' comments will be. Lemon sludge is merely lemonade served in a tall glass, with lots of cracked ice, a slice of lemon and a maraschino cherry, but non-coffee drinkers and kids will love it.

A small scoop of strawberry ice cream in a glass of milk will produce a "Pink Cow," while equal parts of grape juice and Seven Up, un-mixed and garnished with a lemon slice will provide us with a "Hollywood." When these names are placed in the beverage section of your menu, members will notice that you have given even this some thought when presenting your Summer menu.

Surely some of these suggestions will

enhance your hot weather food service, but if they don't, they will stimulate your thinking, and perhaps will result in your creating new and unusual things for your membership. ●

SUMMER RECIPES

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smooth. Add 1 cup sour cream, 2 teaspoons dry mustard. Cook slowly over medium heat for 10 minutes. Season with salt, pepper and paprika.

Serve on rice, toasted English muffin or slice of toast.

Makes approximately 8 portions.

CLYDE MANGRUM, Manager
Pinehurst CC, Pinehurst, N. C.

CRAB LEGS ON ARTICHOKE BOTTOM—UNDER BELL

8 fresh artichoke bottoms
32 fresh Dungenes crab legs
1 teaspoon finely chopped green onions
1 teaspoon chives
¼ teaspoon white pepper
1 glass dry, white wine

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SUMMER RECIPES

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32 boiled parisienne potatoes
1 pint wine sauce, to which is added
2 teaspoons sweet butter, $\frac{1}{2}$ cup hollandaise sauce, and a small amount of whipped cream.

Saute crab legs lightly in butter; add green onions and white wine—reduce liquid. Warm artichokes in sauce pan with a little butter—do not brown. Arrange 4 crab legs on each artichoke. Place 2 artichokes in a round, shallow casserole dish. Place 4 parisienne potatoes around artichokes. Add reduced liquid to the white wine sauce; add chives. Coat crab legs generously with sauce. Place bell over it, and serve hot. Makes 4 portions.

ERIC SEAGER, Manager
Olympic Country Club, San Francisco, Cal.

CANTONESE CHICKEN SALAD

3 cups diced cooked chicken
1 cup drained bean sprouts
2 stalks celery, diced
 $\frac{1}{2}$ teaspoon salt
dash pepper
french dressing
 $\frac{3}{4}$ cup mayonnaise
soy sauce

Combine chicken, bean sprouts, celery, salt and pepper. Moisten with french dressing and chill. Flavor mayonnaise with soy sauce and add enough to chicken to hold ingredients together. Pile into cups of crisp cold lettuce leaves and garnish. Makes 6 servings.

ALFRED FLETT, Manager
Seattle Golf Club, Seattle, Wash.

INTERNATIONAL COCKTAIL

1 part Galiano
1 part Metexa
1 part cream
Pour over cracked ice in shaker or blender. Shake or blend until well chilled. Pour into chilled cocktail glass.

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

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