

COAST TO COAST

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SUPER SECUR COMFORT STATIONS

778 Burlway Road Burlingame, Calif. 94011

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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.

THIRTY YEARS AGO

The 23 PGA events paid \$100,000 with Horton Smith the No. 1 banker with \$7,885. Amateur entry topped 1,000 for first time with 1,118.