

INCREASE EARNINGS, SERVICE & SPACE

Remodel your present storage
space, bring your bag racks
up to date

WITH NEW *Stafford* VERTICAL BAG RACKS



U.S. & CANADIAN PATENTS

Your members will like the extra convenience and care. Your pro shop profits from 40% more space these racks make available.

Double unit shown holds 16 bags, size 2' x 4' x 6'-6" high, gives 12" x 12" space for bags. Single unit holds 8, size 1' x 4' x 6'-6" high. Sturdy steel. Bags set solid on tapered shelves.

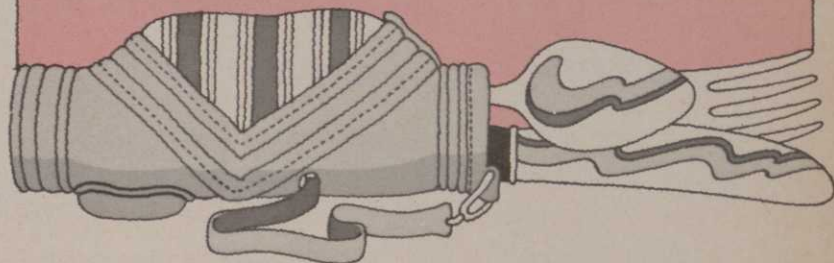
- **Wear and tear of golf bags is completely eliminated**
- **Damp bags dry faster — no mildew**
- **Provides a neat appearance**
- **Faster, easier storage**
- **Easy to install and add more as needed —**

Send us your floor measurements, we will plan a layout and quote you — no obligation.

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Canton, Ohio 44701 • 216/453-8431

For more information circle number 217 on card

Julius Boros' favorite dish ...



By Armand Boros

This recipe makes 20 cabbages and will serve eight to 10 people, though Mrs. Boros says Julius will eat about eight by himself. Can be served alone, with breaded veal cutlet or fried chicken.

HUNGARIAN STUFFED CABBAGE

- 1 pound ground beef
- 1 pound ground pork
- Hungarian paprika (regular paprika will do)
- 5 medium-size onions
- 2 green peppers
- Salt
- Pepper
- 1/4 pound butter
- 1 cup uncooked rice
- Large can sauerkraut (1 pound, 12 ounce size)
- Large can whole tomatoes (1 pound, 12 ounce size)

In frying pan, saute in the butter onions and peppers which have been finely chopped. Add 4 to 5 heaping tablespoons Hungarian paprika; salt and pepper to taste (average, 2 teaspoons salt and 3 teaspoons pepper).

While mixture is simmering, cut the center from a large head of cabbage and simmer in boiling water five minutes. Cut off leaves.

Mix in meat and rice into saute mixture.

Take small handful of meat and roll in cabbage leaf. Roll from large end down to soft end, poking in loose ends with fingers.

In a large pot, gently mix sauerkraut and whole tomatoes. Add one cup water, mix and simmer.

Place cabbage leaves on top, add 2 cups water or enough to cover tops of cabbages. Simmer 4 to 5 hours.

Serve with gravy on top.

This is the beginning of a series of recipes which will highlight well-known pros' favorite dishes. You can give additional push to your menus and you may want to offer it as a special or select menu at a special price.