

Superintendents: checklist for March

As the golf season gets ready to step up to the first tee a friendly superintendent submits this list which any super might well take as a checklist of things to do before the season starts. Along with the tip our amiable super also writes as a footnote, "If anyone actually gets all the items that apply to them checked off he deserves some sort of public commendation."

Here's that March check-off list:

- All mowers sharpened, set up and ready to go
- All vehicles running and operational
- Season's supply of fertilizer, chemicals and seed on hand (or ordered)
- Water systems A OK
- All tee benches and washer pipes painted
- Course cleaned of all trash and debris
- Club, pro shop and barn grounds raked and cleaned
- Roads graded and holes filled
- Golf car paths clean and clear, sealer applied on blacktop
- Traps fan raked of trash and leaves, edged if needed
- Damaged or down trees disposed of
- Signs, scorecard boxes, markers, benches, flags, trap-rakes, trash cans, water coolers, ball scoops, hole cups ready to be put out
- Drains and brooks clear and running
- Fungicide spray on greens when clear of snow (tees, fairways)
- Greens checked for damage by skaters, dogs, cars—small areas hand topdressed or patched
- Apply water with sprayer/sprinklers to areas if weather conditions indicate—(Hiwind & dry)
- Apply wetting agent to greens and tees
- PH checked and lime applied, if necessary
- Fertilize areas necessary in your program
- Apply sodium arsnite in strip around trees for no trimming the rest of the season
- Mow greens with brushes / verticut lightly if conditions indicate
- Fertilizer and spraying program planned out and on paper
- Contact/hire seasonal help
- Dig holes for new trees
- Make written report to chairman on condition of course, plans for the season, labor situation and recommendations for policy changes, if needed; tentative opening date
- Plan to start and finish any construction by May 15, June 1st at the latest
- Take soil tests to indicate possible deficiencies in P or K, make application of sulfate of potash or super phos. to correct deficiency or use fertilizer high in deficient elements
- Repair all leaks, weeps or seeps in water system . . . raise or lower QC valves as needed . . . locate all QC valves and clear around fairway valves . . . paint
- Remove protruding stones from rough and fairway that are loose from the frost . . . also around tee benches, paths
- Put No Trespass signs up in trespasser traffic areas
- Paint and repair outbuildings and pump houses
- Put material, bought in bulk, in container of handling size (put wetting agent in quarts, weed killer in gallons)

Duck

Continued from page 68

recipes such as fillets or supremes of duck Perigourdine. The slices are carefully arranged on fried croutons lightly coated with gooseliver pâté. Slivers of truffles are alternated with the overlapping slices on top of the croutons, and kept ready for coating with processed pan juices flavored with Madeira, port or sherry wine.

In the fancy food section of the menu one should also try a recipe for deboned duckling in crust. A meat stuffing is preferred but the new, preprepared varieties may also be used as a base for any recipe. Once stuffed, the duck is trussed, browned, wrapped in pastry dough, decorated and baked in a moderate oven. The availability of frozen, preprepared pastry dough of high quality makes this dish more accessible to chefs working within the usual food cost ratio. The decoration of the dough makes the finished dish a magnificent buffet centerpiece.

DUCKLING AUX CHAMPIGNONS

Cut the raw duckling into serving pieces. Oil and season. Brown in a skillet and remove the pieces to a roasting dish. Place into the oven at moderate heat. Pour off excess fat from the skillet. Add chopped onions and sliced green or red peppers. Season with garlic powder. Sauté until onions are cooked. Add diced carrots, celery and drained canned tomato pieces. Flavor with a little thyme and bay leaf. Shortly before serving sauté sliced mushrooms in butter or shortening. Mix with the vegetable composition in the skillet. Heat and pour over the duck in the roasting pan. Cover and bake. Serve with steamed rice or buttered noodles. This recipe can be changed easily by a variation of the ingredients used to make the sauce. Pitted black olives may be added to or substituted for the sliced mushrooms. Garlic may be omitted or replaced by another flavoring such as oregano. On the menu, the dish can be listed as duckling Mediterranean style, Spanish style or a l'Italianne. A bland, starchy food should be served with it. □