

## By ANN MANN

Mrs. Mann, mother of champion golfer Carol Mann, offers two of Carol's longtime favorite dishes. Unfortunately, they are served only as often as Carol's grinding schedule permits her to visit home.

## MARYLAND FRIED CHICKEN

(90-year-old recipe)

Chicken pieces (cut up)

Flour

Salt

Pepper

Paprika

Put flour, salt and pepper and paprika in a brown paper bag. Then place the chicken pieces in the bag and shake well.

Heat vegetable oil in skillet until very hot, place three or four pieces of chicken in skillet (don't crowd). Fry until light brown—about five minutes on each side.

Place chicken in another brown paper bag to absorb grease.

Serve.

## MARYLAND CRAB CAKES

- 1 pound back fin crab meat
- 2 egg whites
- 2 tablespoons mayonnaise
- 1 tablespoon mild, wet mustard
- 1 teaspoon salt and pepper
- 1 tablespoon Worcestershire sauce

Fresh parsley (half bunch)

Beat egg whites until stiff. Add mayonnaise, mustard and salt and pepper. Add crab meat and fresh parsley. Shape into cakes. Heat vegetable oil (about one-half inch) in a frying pan and brown the cakes. Drain cakes on paper towel and serve hot.

Makes six to eight crab cakes.

## CLUBHOUSE

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not been contemplated when the club opened. Still another club was remodeling its swimming pool and the pool director of 18 years was retiring at the same time. Many of the member managers became aware of their lack in knowledge of these operations.

So too, some clubs are finding that they must compete for the total disposable recreational dollar of the club member. In this area some clubs are adding skeet, snow mobiling, night tennis, heated year-round swimming pools, curling rinks, fishing lakes, day camps and gymnasium facilities. All too often the manager, the pro or the superintendent are the only areas to which the board can assign their staffing, operation and maintenance. So, there is a need for additional knowledge on the part of the club manager.

We also find, in the well-run, financially sound, member satisfied club an air of harmony, co-operation and efficiency among the manager, the professional and superintendent. Here too, whether the allied professionals are full-time or on a seasonal basis, there is close contact among all of the persons involved, and continued co-operation is required among any manager-golf professional-golf course superintendent team if any of the three is to progress. It is not coincidence that at a club with a golf pro who is financially successful the golf course superintendent and manager also are well paid. Nor is it mere happenstance that in the well-equipped shops you find the same interest on the part of the officers and board for good equipment.

If managers are to cope with the problems of spiraling inflation, decreased and unskilled labor, increased demands on facilities, technological developments, environmental controls and taxation, it is the informed and concerned professionals who will survive.