

lemonade

While you're burning burgers and bratwurst on July 4, you may want to thank the agricultural wizards of Asia. Some 4,000 years ago, the good farmers started cultivating the yellow fruit that we use to concoct the perfect American liquid — lemonade.

Lemonade holds a nostalgic place in our lives. The mention of it conjures mouth-watering images of family gatherings on hot summer days, with grandma clinking a wooden spoon around a glass pitcher.

In today's culture of convenient consumption, most folks balk at the labor-intensive craft of squeezing fresh lemonade, choosing instead concentrated substitutes laden with artificial colors and wistful-sounding names. However, no powder will ever provide the zest, flavor and sheer pleasure of fresh-squeezed lemonade.

So put down the Country Time and try our recipe for *Golfdom's* Independence Day Lemonade. Here's what you need:

- 4 cups of cold water;
- 3/4 cup of sugar;
- 1 cup of fresh lemon juice (about four large lemons);
- One small lemon, cut into wheels;
- Ice cubes; and
- A pitcher.

PUT DOWN YOUR COUNTRY TIME
AND TRY OUR RECIPE FOR THIS
DELICIOUS SUMMER STANDBY

BY MARK LUCE

In a saucepan, put the water on the stove to boil and begin juicing the lemons. If you are free from paper cuts and sport strong hands, squeeze the quartered lemons until you have enough. If you are practical, use a cheap plastic juicer. If you're lazy, push the button on an electric juicer. If you're a sophisticate, procure a high-end commercial manual juicer from Metrokane or Hamilton Beach and watch 1,000 pounds of pressure squeeze out ounces of lemon nectar.

By now, your water should be boiling. Remove it from the heat and dump in the sugar. Stir vigorously until the sugar dissolves. Now pour in the lemon juice and continue to stir. Before you transfer your lemonade into a pitcher, taste it. If you like it sweeter, add sugar and stir again. If it's too tart, add water. Repeat until perfected.

Put the concoction in the fridge and let it chill. When you're ready to serve it, load the pitcher up with ice cubes and lemon wheels. Then pre-



sent the mixture to impressed guests, kids or spouses.

If you desire a Martha Stewart moment, double the recipe and fill a couple ice cubes tray with the nonchilled lemonade. Freeze them and toss the flavor cubes in a pitcher when you're ready to present your gourmet lemonade.

It's hard to beat the taste of this treat, but the real benefit of lemonade is that it's the perfect mixer for something harder. Although the research was exhausting and complex, I'm pleased to report your lemonade will taste better with a splash of any of the following: Stolichnaya, Tanqueray, Jose Cuervo or Grand Marnier.

Since it's Independence Day, however, a heavy wristful of Jack Daniels in your glass of lemon goodness may be more properly patriotic.

Mark Luce sips lemonade on the makeshift back patio of his home in Kansas City, Mo. He can be reached at mluce@earthlink.net

GOLFDOM, Volume 58, No. 7, (ISSN 1526-4270) is published monthly by Advanstar Communications Inc., 131 W First St., Duluth, MN 55802-2065. Subscription rates: One year \$30 (U.S. and possessions), \$49 (Canada and Mexico) and \$78 (all other countries). Air expedited service is available in countries outside the U.S. and Canada for an additional \$45 per year. Current issue single copies (prepaid only) \$5 (U.S. and possessions), \$7 (Canada and Mexico) and \$8 (all other countries). Back issues (if available, prepaid only) \$10 (U.S. and possessions), \$14 (Canada and Mexico) and \$16 (all other countries); add \$6 per order shipping and handling for both current and back issue purchases. Periodicals postage paid at Duluth MN 55806 and additional mailing offices.

POSTMASTER: Please send address changes to GOLFDOM, 131 W 1st St, Duluth, MN 55802-2065. Canadian G.S.T. Number: R-124213133, Publications

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