

For people who are almost (but not quite) satisfied with their own cooking — and can't figure out what's missing.

- If your crêpes are delicious but too heavy, see page 263.
- The gourmet uses of kosher salt? See page 3 and page 22.
- If your cooked shrimp gets dry or rubbery when you keep it overnight, see page 136.
- If your fried eggplant tastes oilier than it should, see page 176.
- If you sauté chicken livers perfectly but they come out tough, see page 152.
- How to make bottled horseradish taste like the fresh kind. See page 211.
- How to keep sour cream from burning when you cook with it. See page 23.
- What to add to domestic paprika if you can't find the imported kind. See page 69.
- A substitute for champagne sauce that isn't perfect, but works. See page 97.

## The Chef's Secret Cook Book

Louis Szathmary



*"Chef Louis' 'secrets' are gems of purest common sense that put even the most intimidating foreign dishes within the reach of any intelligent person."*

—SILAS SPITZER,  
Food Editor, *Holiday Magazine*

By Louis Szathmary

# The Chef's Secret Cook Book

Cook books, as a rule, give very little of the professional chef's "inside information." Tricks of preparation, little secrets about ingredients, that chef's touch that makes all the difference between something good and something special—these don't appear in the ordinary cook book.

**"Unlike chefs who cling passionately to the trade secrets of the profession, Louis Szathmary goes out of his way to share his secrets."** —JEAN HEWITT

*The Chef's Secret* is no ordinary book, and Louis Szathmary (pronounced Zahthmarie) is no ordinary chef. He is the proprietor of the world-famous Bakery Restaurant in Chicago and certainly the most illustrious of a great tradition of Hungarian chefs now in America. Each recipe in Chef Louis' book—from appetizers to desserts—has a "chef's secret" attached. The secrets make the food more fun to cook, elegant to serve, wondrous to taste. Yet all the recipes are surprisingly simple—no exotic seasonings or special gadgets are involved, just careful selection of ingredients and the classic methods of haute cuisine. Only the results are exotic.

**HAVE YOU BEEN BOILING EGGS IN THE WRONG POT?** (and can it really matter? See page 10).

The professional secrets included add up to a quick but surprisingly thorough course in the Escoffier approach to food preparation, cooking and serving. (How to make *pâté en crôte* without having the dough burn while the meat cooks? See page 14). The 300 recipes cover just about everything from how to purchase, prepare, roast, carve and serve a suckling pig (page 73) to how to make sure your guests know the correct order for eating the radishes, butter and black bread that together make up one of the world's great gourmet appetizers (if the three elements are

popped into the mouth in the wrong sequence, forget it. See page 3).

Do you know what's missing if your chicken soup doesn't really taste like chicken? (See page 39). How to keep an opened avocado green without covering it with lemon juice or anything else? (See page 7). What Chinese chefs cook together with their seafood to make it taste so good? (See page 29). The best way to roast a turkey? (Louis Szathmary has tried them all, and the method he swears by is on page 107).

A humane way to kill a lobster? (See page 138). How to bread your meat or fish without the crumbs sticking to your fingers? (See page 125). How to keep lasagna noodles from sticking together? (See page 159). Have you been serving your roast beef too soon after it comes out of the oven? (Read page 59 carefully).

If your biscuits aren't as flaky as you'd like, see page 231. If the meringue on your baked Alaska isn't stiff enough, see page 267. If your eggs benedict aren't what they should be, read page 145. The fast, easy way to make good napoleons starts with 4 pieces of cardboard (they don't show up in the final dish; see page 257). Your house doesn't have to smell like "cabbage" while you're cooking brussels sprouts—see page 171. Asparagus spears should be cut under water. (Why? See page 180). If your family wants traditional cornbread and you don't own a traditional heavy iron skillet, see page 232.

**IF YOU HAVE TROUBLE SKIMMING ALL THE FAT OFF A POT OF SOUP, TRY ICE CUBES.** Ice cubes? See page 34.

Louis Szathmary is probably the only world famous chef with a Ph.D. in psychology. That means he understands people as well as he understands food,

and in this book he proves it. "We tested and double-tested every recipe," he says, "asking ladies with very little or no experience to cook the dishes for us. We watched their techniques and their frustrations, noted the shortcomings of the recipes whose steps were not precisely explained, and then kept working on each recipe until it became easy and understandable."

If you find any recipe in this book that does not work for you, we'll give you your money back. **\$8.95**

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# For golfers who are almost (but not quite) satisfied with their game—and can't figure out what they're doing wrong:

■ **IF YOU STOPPED IMPROVING ONCE YOU REACHED THE POINT OF BEING FAIRLY GOOD, SEE PAGE 150.** If you're sure you haven't yet reached your full golfing potential, your grip may be holding you back (and the correct grip for you may not be the orthodox one. See pp. 29-44).

■ **If you feel guilty about forgetting to keep your head down, forget it.** (That is *not* the reason why you've been topping your shots. See page 123).

■ **HOW TO MAKE THE NATURAL ERRORS IN YOUR GOLFSWING START WORKING IN YOUR FAVOR.** (See page 187).

■ **What to do when people tell you to swing your shoulders and arms in the same plane.** (Do nothing except show them page 46).

■ **FOR WOMEN: You can hit the ball much farther than you do now.** If you don't believe it, see page 95. (Also: Why most women tend to cut the ball—and how to stop).

■ **IF THE FIRST THING YOU DO BEFORE SWINGING IS POSITION YOUR FEET, YOU'VE GOT THE ORDER WRONG.** (See page 39).

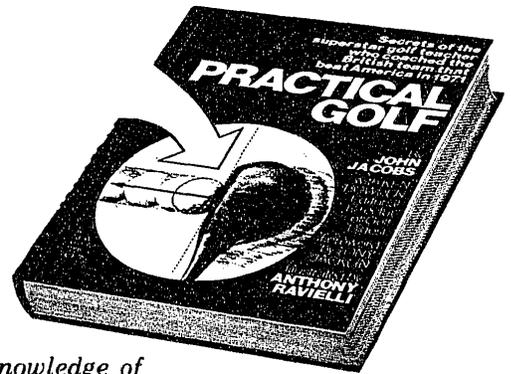
■ **If your shots feel solid when you hit them, but the ball flies in the wrong direction anyway, see page 19.**

■ **WHY COPYING THE GREAT GOLFERS MAY BE RUINING YOUR GAME** (page 168). How to develop a good swing that is natural for your own physique (and why only a strong pro can get away with imitating the way Nicklaus does it. Page 176).

SECRETS OF THE SUPERSTAR GOLF TEACHER WHO COACHED THE BRITISH TEAM THAT BEAT AMERICA IN 1971

John Jacobs'

# PRACTICAL GOLF



By John Jacobs with Ken Bowden, Editorial Director of GOLF DIGEST. Illustrated by Anthony Ravielli. Foreword by Tony Jacklin

*"John Jacobs is a giant among golf instructors. His knowledge of the swing, and his capacity for imparting it to all kinds of people from raw beginners to top professionals, is remarkable."*—BOB TOSKI

Jacobs is the closest thing to a worldwide "Mr. Golf." He has probably taught more golfers than any other professional on earth, but until now his remarkably realistic and successful system has never been fully available to players in America.

**THE 3-STEP RITUAL THAT SETS YOU UP TO SWING THE CLUB ON TARGET (IT'S BORING BUT IT WORKS—SEE PAGE 38).**

"Putting golf technique down on paper is extremely difficult," says **Tony Jacklin**, "Jacobs does it superbly. This book is a wonderful distillation of an exceptional man's knowledge." It can help any golfer play better (if it doesn't help you, we'll give you money back!) and it is written especially for:

**1. Born slicers.** You have lots of company. 80% of all golfers do the same thing. For a 5-minute experiment that can show you how to stop slicing for keeps, see page 114.

**2. People who are convinced they're born hookers . . . and think they can't do anything about it.** Maybe the shots you think are hooks are really pulled. It's easy to mis-diagnose pulls, hooks and pulled hooks. To be sure, see page 119. For the cure that fits the flaw, see page 122. (If hooking is your only major goof in an otherwise good game, your own body may be getting in the way of your downswing. See page 64.)

**3. People who could play a good game of golf if they didn't let themselves get rattled by well-meaning friends telling them to "hit the ball late" . . . "keep your head down" . . . "transfer your weight" . . . "go back slowly" . . . "keep the left arm straight" . . . "tuck in your right elbow" . . . and "follow through!"** What's wrong with a lot of the advice you've been getting? (See pp. 166-173)

**4. People who panic when they land in the rough.** Do you know how a ball in a bush can be bunted out backwards? Try the trick on page 101. *On the same page:* How to use a right-handed club in a spot where only a left-handed swing is possible. Also: An "inelegant" shot for getting a lot of distance out of grass . . . How to play the three basic bunker shots (including the spectacular "splash" in which the club never contacts the ball) . . . And the only sure way to extricate a ball that's buried in sand (page 106).

**5. People whose game falls apart in wet weather.** Turn to page 156, for instance, and read up on the two things to use more of when the weather is bad (and the one thing to use much, much less of).

**IF YOU CAN'T HOLD YOUR HEAD STEADY WHILE YOU SWING, THE SECOND BEST APPROACH IS TO MOVE IT IN THE RIGHT DIRECTION.** (Which direction? See page 55).

If you slice with your driver but pull with your lofted clubs, see page 182. Do you know how to score well on days when you are playing badly? (See the section on *How to Compete* starting at page 143.) If you're a reasonably accomplished golfer but you sluff too much, you need the section about "fat" shots (page 125). Do you know where your clubshaft should be pointing when you're at the top of your backswing? See page 49. *Trouble with putting?* "Putting isn't golf", says Jacobs. "It's a game within golf. For the secret, start at page 91.

*More?* The 6 ballistic and swing factors that can bring you as close as your physique will let you get to the perfect shot . . . 27 specific strategies to cut your golf score—with nine each for low-handicap players, middle-handicap players and long-handicap players. Plus! How to choose clubs that fit your game—including recommended shafts and swing-weights for each of the 6 types of golfers (ranging all the way from the exceptionally muscular and powerful under 35 years old to the senior golfer who wants to keep going strong. And simple cures for such

common flaws as hitting too high, hitting too low, shanking, and sudden swing disintegration.

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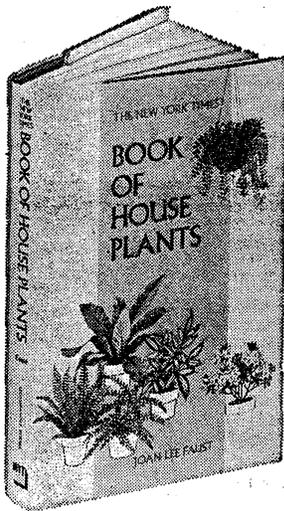
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# For people who are almost (but not quite) satisfied with their house plants ...and can't figure out what they're doing wrong:

The New York Times  
**Book of House Plants**  
By Joan Lee Faust  
Gardening Editor of The Times



■ A FLOWERING PLANT THAT BLOOMS BEST IN THE BATHROOM. Page 110.

If you've ever failed with an easy house plant and wondered why (or succeeded effortlessly with a plant that other people find hard to grow indoors—and found yourself just as mystified) this book can tell you what happened. Some of the things it explains are:

1. Rules worth breaking: Next time people tell you to water an African violet (or anything else) from the bottom, show them page 13.
2. What you can learn from your plants. Including what the leaves of a plant you are about to buy can tell you about how much watering it will need and how often (page 3).
3. Things you may be doing right without knowing it.
4. Things you may be doing wrong. For example, a plant with yellowing leaves can be helped by plant food, but it can also be hurt. How to tell the difference? See page 48.
5. FOR PEOPLE WHO LOVE PLANTS BUT HAVEN'T THE TIME OR PATIENCE TO FUSS WITH THEM. How to keep plants in fine condition for two months without watering (pages 43-45).
6. Plants you should have tried long ago. For instance a house plant whose flowers look like petunias and bloom most of the year (page 110) and a cactus that looks marvelous in a hanging basket. (A cactus? See page 93).
7. How to know when you're licked. A mercifully small number of times when smart gardeners give up, including one kind of insect infestation you can do absolutely nothing about.

- If your geraniums refuse to bloom in winter no matter what you do, see page 61.
- How to grow an indoor tree under artificial light if you hate fluorescents (page 171).
- If your citrus plant is growing nicely but (a) doesn't blossom for you, or (b) gives you fragrant flowers but no fruit, see page 95.
- Five great plants you can grow in really dim light.
- For people who keep their flowering plants in a sun-filled south window: *Six plants that shouldn't be there.*
- If the new leaves on your philodendron never get as big as the old ones, see page 49 for why. (*The reason for small leaves on an African violet is just the reverse!* See page 38).
- For people who dutifully remove all faded flowers from their house plants: *One spectacular instance when that is the worst thing to do (page 160).*

Also: *Insect pests that can be at your mercy. Read pages 52-58 carefully.*

■ BROWN SPOTS ON LEAVES? SEE PAGE 49 FOR WHY AND WHAT TO DO. BROWN EDGES? THE TROUBLE IS DIFFERENT AND SO IS THE CURE.

The New York Times Book of House Plants shows you how to do a lot of things you never knew you could—like turning an ordinary lantana into a 4-foot tree-shaped "standard" that would cost lots of money at a nursery (and how to do the same spectacular thing with geraniums or even lavender!). It also shows you how to do a lot better at the things you've been doing all along like watering, potting, feeding, transplanting, and training your plants to prosper at room temperatures that are comfortable for you.. (Five plants not to try this with, page 18).

In addition, it explains how to do things like houseplant topiary: *How to grow, train and "carve" an indoor plant into beautiful and interesting shapes. All you need is chicken wire, sphagnum moss, and the instructions on pages 214-220. Also—a flowering plant that makes a fine bonsai (page 143).*

HOW TO MAKE POINSETTIA & CHRISTMAS CACTUS BLOOM AGAIN NEXT CHRISTMAS.

WHAT TO DO IF A GARDENIA DROPS ITS BUDS INSTEAD OF BLOOMING (You do it at night. Page 113).

THE ONLY WAY TO WATER A PLANT SAFELY IF IT'S IN ONE OF THOSE BEAUTIFUL CONTAINERS THAT DON'T HAVE DRAINAGE HOLES. (Page 38).

105 plants are covered in detail, explaining where they come from; what they look like (all are illustrated); what kind of watering and light and soil and feeding and temperature and humidity and container each plant needs—and how much you can get away with when you can't provide the ideal conditions. Other problems solved for you are:

How to tell whether a plant is in trouble and needs help, or is just enjoying a perfectly normal rest period.

Good things and bad things that air conditioning does to plants (and how to compensate for the bad while taking full advantage of the good).

Easy recipes for the three kinds of potting soil needed for the three kinds of house plants.

SPECIFIC INSTRUCTIONS FOR GETTING RID OF 14 HOUSEPLANT PESTS, including bugs you know you've got, bugs you don't realize are there, and some you may have but

shouldn't worry about. Among those noted: One that is good for plants outdoors but dangerous for them indoors; a harmless one that lays dangerous eggs; what to do about mealybugs if the traditional cotton swab dipped in alcohol does not work for you; what to use on white flies if you don't like poison sprays. *For people who use insecticides: The most important part of a plant to aim your spray at (page 53).*

■ Three ways a plant may be telling you that you are feeding it too much . . . Which of the plant nutrients you need more of when flower buds appear . . . Special rules for feeding plants grown under artificial light . . . Does it matter whether your plant food is organic or chemical? (See page 31.)

■ A warning about the different potting methods needed for clay pots and plastic pots. A trick that experienced gardeners use to make sure all the roots of a newly potted plant are in contact with the soil. How a plant can tell you when it needs repotting. How to give a big plant the advantages of repotting without repotting it.

■ Why plants that are perfect when you buy them begin to lose their leaves when you bring them home, how much of this is your fault, how much isn't, and what to do if it keeps happening. The main reason for failure with indoor palms. How to grow herbs indoors. Some plants especially recommended for offices. A few very popular house plants that are poisonous.

TWO WAYS TO FILL YOUR HOUSE WITH FREE PLANTS!

1. How to grow big trees indoors from fruit pots . . . including the kind of local store you should buy dates from if you want to start a date palm; what to do if your avocado pits don't sprout; and why your pineapple tops may not be giving you pineapple plants. Plus a list of plants grown from pits that are easy and fun for children (and a note about two of them that may fascinate you but leave children cold).

2. How to take cuttings from your favorite plants, make them grow roots, and end up with a whole tribe that look just like their parent. Recipe for an easy homemade rooting mixture that many professional propagators use. How to tell whether roots are forming. How to root an African violet leaf and a rex begonia leaf. The best way to plant seeds indoors, and how to master the art of air-layering.

With 150 illustrations, (including dozens showing you exactly how to do some tricky things), and a Glossary of peculiar botanical terms. (*Pubescent?* See page 259).

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