TORO by Flymo

TORO 70" Professional
-mows 14 acres a day.

Easily adjustable triple 25" cutting cylinders make the Professional ideal for contoured surfaces. A unique feature is the Stellite bed knives—hard-coated for almost unlimited life, making the 5-bladed cutting cylinder self-sharpening. The low centre of gravity gives optimum stability, and big pneumatic tyres prevent turf damage. Power is provided by a 6.25 4-stroke Kohler engine.

Toro by Flymo—highest work rate, lowest running cost.

Send today for full details to: Institutional Division - Flymo Limited - Penn Place - Rickmansworth - Herts
FACTS ABOUT THE "SISIS"

LITAMISA

Sweeps and collects a 6 ft. wide path. Self-emptying hopper of 72 cubic feet capacity. Sweeping brushes driven by tractor power take-off. Can be adjusted to suit surface conditions. Suitable for tractors with category I or II hydraulic linkage and power take-off drive. Unladen weight 7 cwt. Price £275 0s. 0d. ex works. Delivery from July 1967.

New from Atco

The redesigned range of Atco domestic power mowers incorporates a number of new features for ease of use, efficiency and appearance. There are four models. The 12, 14 and 17 in. are powered by a 75 c.c. 4-stroke petrol engine and the 20 in. has a 98 c.c. 4-stroke.

To persuade users to take greater care in mowing their lawns, the manufacturers, Charles H. Pugh Limited of Birmingham, have developed a simple to operate cut adjustment. A single lever movement changes the height of cut which is all too often neglected. A height of cut scale is included for easy visual check.

All models have a two-clutch arrangement with controls conveniently mounted on the tubular steel mower handles. The two clutches give full drive or power to cutters only for operation in difficult corners.

The overall appearance of the range is pleasing, and each model has a storage space-saving fold-down handle.

Consideration has been given to petrol tank, chain case and clutch streamlining the appearance of the housing.

Other features include, 6 in. diameter steel rear roller, lubrication cut down to a minimum and large capacity grass box with a special bayonet fitting to facilitate easy removal and to prevent accidental dislodgement whilst the machine is in use.

12 in. Model £32 0 0d.
14 in. Model £37 0 0d.
17 in. Model £48 10 0d.
20 in. Model £57 10 0d.
News

from the Sections

SOUTHERN

By W. Mason

Chairman:
18 Albert Road, Hendon, N.W.4.
Tel.: 01-203 0245

Winter Meeting

OUR LAST WINTER MEETING, which was very well attended, was on Wednesday, 8th March and took the form of a Quiz. This, as always, was most interesting with Mr. J. K. Glass as Quiz-master putting questions to the meeting for debate. In all a most educational evening.

Dinner

Our Dinner at the South Herts Golf Club was also an afternoon for a friendly game, 18-hole, four-ball, better ball stableford. Quite a number took part, the result being: 1st Jimmy Hitchcock and his partner J. Ness who were presented with a putter each. Oddly enough George Hitchcock and his partner, F. Britten, were second, their prize being a light golf bag each. Many thanks to Mr. Dai Rees who kindly gave one putter for the winner and which we were able to duplicate in his shop later. The total for dinner was 80 but owing to unforeseen circumstances three were unable to come, one being Mr. Hawtree whom we missed very much. I feel sure that the 77 who did sit down will agree that it was a most enjoyable dinner and we would like a vote of thanks to be recorded to the South Herts Golf Club for the very warm welcome received.

Notice to Members

May I remind all members that our financial year ends on 1st May when all subscriptions again become due. An early reply to this will be greatly appreciated.

New Members

We welcome to the section the following new members: T. A. Edwards, K. Ellis and E. H. Belcher.

Annual Spring Tournament

The Southern Section B.G.G.A. will be holding their Spring Tournament on Wednesday, 10th May 1967, at the Romford Golf Club.

NORTH-WEST

By H. M. Walsh

Chairman:
F. HALSTEAD
(Bury Golf Club)
Hon. Secretary:
78 Hadfield Street,
Oldham, Lancs.

Spring Tournament

AS PREVIOUSLY STATED IN THE Journal the Spring Tournament and A.G.M. will be held at Davyhulme Park Golf Club, Davyhulme, Manchester, on Tuesday, 23rd May, and will be a competition of 27 holes. 13 played in the morning and 14 in the afternoon. The visitors competition will be held over 18 holes played in the afternoon; however, this does not bar visitors from playing in the morning if they wish to play a "friendly". I would like members to arrive, and be ready to tee off, as soon as possible; cards will be ready by 8.45 a.m. The A.G.M. will start as near to 7.30 p.m. as possible so please turn up and make a success of the meeting as in previous years. Members and honorary members are allowed one visitor only.

Will all members please note that subscriptions are due on 1st May.

New Members

We should like to welcome to the section the following new Honorary Members: N. B. Wood, director, T. Henderson & Son Horticultural Equipment, Collyhurst, Manchester; M. D. Seymour, Brookdale Golf Club, Woodhouse, Failsworth, nr Manchester.

We hope their association with the section is a happy one.

MISCELLANEOUS

PROFESSIONALS AND GREEN-KEEPERS having stocks of used golf balls contact Sparbrook Golf Ball Co., 295 Highgate Road, Stoney Lane, Birmingham, with a view to filling export orders.
OUR SPRING MEETING WAS HELD by kind permission of the Captain and committee of the Llanishen Golf Club, Cardiff. The weather was very cold with a strong wind blowing from the north; the course was in very good condition and I would like to thank the steward and stewardess for the way they looked after us.

There were some very good scores returned for a 27 hole aggregate, playing 9 holes before lunch and 18 after. We all had a very pleasant day. The Captain of the Club presented the prizes to the following winners: Scratch to 18 handicap—1st, T. E. Lloyd (net 105), Cardiff Cup and putter given by J. C. Clay, Esq.; 2nd, B. D. Jones (net 106), won on last 6 holes, candlewick bedspread; 3rd, D. Jones (net 106), towel (bath); and the 4th, J. Rees (1071 net), key-ring and torch given by May & Baker. The 18 to 24 handicap—P. Evans (93 net), Ronson lighter given by Patterson & Co.; 2nd R. Doubler (96 net), tablecloth and napkins; 3rd, T. Finch (103 net), bath towel; 4th, P. Robinson (118 net), towel (gardening).

Our Annual General Meeting will be held at the Royal Porthcawl Golf Club on 20th June 1967. I would like all members to make an effort to attend. If the weather is wet we shall hold our meeting in the morning; if it is fine we shall play our 18 holes first and have the meeting later so as not to be in the way of the secretaries who hold their meeting after lunch. We shall probably all have supper with the secretaries, so please come early and let me know how many there will be from each club by the 1st June so that I can let the secretary of the secretaries know the number to cater for.

Our autumn meeting will be held at the Pennard Golf Club on 4th October 1967. I will let you know more about that in the next Journal but keep the date in your diary.
THE SCOTTISH GOLF GREENKEEPERS ASSOCIATION

Chairman:
D. L. MACDIARMID
Royal Burgess Golfing Society
Barnton, Edinburgh, 4

General Secretary:
R. B. MOFFATT
71 Kelton Street, Glasgow, E.2

S.G.G.A. East Section

Subscriptions
WILL ALL MEMBERS WHO HAVE not paid their subscriptions for the last year please do so now — on or before the 11th May. If you are in doubt please check with the Treasurer.

Congratulations
Congratulations to Mr R. Watt on his success in being made Head Greenkeeper at Amisfield Golf Club. Good luck from all members of the East Section.

FIBREGLASS FLAGSTAFFS
GRASS COMBS
GOLF FLAGS
AND SWITCHES

NEW TURF SWITCH 'St Andrew'
Metal Shaft, Fibre Glass Tip,
Length Adjustable
£4 15s. each

STEWART & CO.,
SEEDSMEN LTD.
EDINBURGH, 2
Herring should be cheap, and at their best this month. They are full of nourishment and flavour; when nicely cooked they make a very good meal. There are many tasty sauces that can be served with them, including celery sauce, horseradish sauce, parsley sauce, orange sauce and gooseberry sauce.

**Boiled Herring**

4 herring, vinegar, salt, boiling water, parsley for garnish, parsley sauce.

Clean and prepare the herring, but do not bone them. Sprinkle a little salt over them and dip them in vinegar. Put them side by side in a shallow pan and just cover with boiling water. Simmer for 15 minutes (time to cook depends upon the size of the fish). Take out of the pan when done and drain well. Garnish with sprigs of parsley and serve with parsley sauce.

Allow one herring for each person.

**Herring and Orange Sauce**

4 large herring, orange slices, 1 oz of sugar, flour, seasoning, fat 1 orange, ¼ oz of butter, 1 oz of flour, 1 teaspoonful of dry mustard, ½ pint of water, 3 tablespoonfuls of vinegar.

Clean the fish in the usual way, and roll in the flour, that has been seasoned with a little pepper and salt. Fry the herring in a little fat, browning them well on both sides.

Make the sauce by grating the rind of the orange, and squeezing out all the juice. Blend the butter and flour together for a few minutes over a low heat. Stir well. Mix in the dry mustard and water stirring all the time. Simmer together for five minutes, and then add the vinegar, sugar, orange rind and orange juice. Heat all together but do not allow to boil. Serve with the fried herring garnished, with slices of fresh orange. To serve four people.

**Tomatoes and Herring baked**

½ lb tomatoes, 1 onion, salt, pepper, a little fish stock or water, 4 herring, 2 teaspoonfuls of dry mustard, 2 teaspoonfuls of vinegar.

Clean and bone the herring and lay them flat. Cut each herring into strips about 2 in. wide. Mix the mustard with the vinegar. Then arrange the herring strips, the sliced tomatoes, the peeled and sliced onion, well seasoned, in layers on a fireproof dish, pouring a little of the mustard and vinegar mixture over each layer.

Carefully pour over a little fish stock, or water, and bake in a moderate oven until done. About 45 minutes at Regulo Mark 4, or electricity 360° F.

To serve three to four people.

**Stuffed Herring**

4 herring, salt, pepper, 4 oz chopped apple, 1 oz chopped onion, 1 oz butter, 2 tablespoonfuls of breadcrumbs, 1 teaspoonful of sugar, apple sauce.

Clean the herring and take out the backbone. Season the inside with salt and pepper. Mix the chopped apple, onion and sugar with a little seasoning and most of the breadcrumbs (leave just enough to sprinkle over the top). Fill the herring with the mixture and close them again. Lay side by side in a dish and sprinkle the breadcrumbs over them. Dot with the butter, and bake until done in a hot oven. Serve with apple sauce (if liked). About half an hour at Mark 7 Regulo or electricity 420° F.

To serve three to four people.

—Until June...
with that heavy tractor

The BMC Mini Tractor treads lightly on turf, providing traction without ruts. The BMC Mini is low-built and stable on undulating land, it is highly manoeuvrable in confined areas, fully versatile and economical to run. Powered by a BMC diesel engine and available with hydraulics and power take-off, the BMC Mini can be applied to gang mowing, hedge cutting, loading, levelling, grading and a whole variety of P.T.O. tasks. Ask your BMC/Nuffield dealer to arrange a working demonstration with the BMC Mini Tractor. For better maintenance of parks, sports grounds and golf courses—

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