Minocqua Solves Cooking and Caddie Problems

Based on an Interview with O. E. Heisser, Secretary-Managing Director Minocqua Heights (Wis.) Country Club

Because Minocqua is far off the beaten track, Mr. Heisser had some special problems to face. How he solved them is told below.

EXECUTIVES of country clubs may say with perfect truth to their friend, the hotel man, that if the hotel men will take their hotels out in the woods away from the labor supply and away from modern city conveniences and still run hotels with standards of service as high or higher than they were in town, then the hotel man will begin to have a new conception of the ease of his own job.

Two details of the management job at the isolated country club sharply show the difficult character of the country club manager's work; the operation of the kitchen and the supply of well trained caddies.

A good example of how these problems are solved comes from the excellently managed Minocqua Heights Country club where O. E. Heisser is the presiding power.

The Minocqua Heights Country club, which is situated on Minocqua lake and near the northern Wisconsin town of that name, has been organized for five years and on its membership rolls is the largest list of names of any club in that part of the Badger state. The membership is of an exclusive character. This region is popular with prominent Chicago families as a summer residence, their summer homes being adjacent or near the club so that 96 per cent of the Minocqua's members also hold membership in prominent Chicago clubs.

Heisser has instituted several innovations which have proven popular there and describes some of the different problems they have been confronted with due to the sparsely settled country and the climate which are at once reasons for the popularity of the club as well as for some of the handicaps to easy operation.

Scouts as Caddies

"Like other clubs," said Mr. Heisser, "we had our troubles in getting good caddies. Not only were we up against the caddy personnel problem which bedevils every person charged with the management of a golf club; but boys of any kind were hard to find up here. The number of boys per square mile was not only amazingly low but those boys who were suitable in all other ways lived at such a great distance from the grounds that they had the greatest difficulty getting to and from their jobs. If they walked over in the morning, they had already walked the equivalent of two rounds and the edge was off—they lagged and their eyes did not follow the flight of the ball.

"We decided to go after the number and kind of caddies we wanted and after talking our needs over with the officials of the Boy Scouts organization, we found that they could supply us if need be with whole troops of boys who were of the proper age and physique and moreover who were amenable to discipline and eager to have a summer vacation in the northern woods in surroundings that would be of the best."

"So we provided quarters for 40 Boy Scout caddies and they are housed and fed right on the club grounds. They are at hand early and late as needed, although their hours are carefully worked out so that they get the rest needed by boys of their age. They are managed and provided for as well as they would be at any boys' summer camp of the highest standing and of course they are earning money during their vacation period."

Kitchen a Problem

Practically every club has problems in its kitchen. The situation is that of a
first-class hotel moved out into the country and the club management faced with keeping up not only the comforts but the luxuries of life as well. Golfer's appetites are whetted to a fine edge and the food must not only be well prepared and properly cooked, but it must be served with dispatch—with a minimum amount of elapsed time between the moment that the order is given and the moment the steaming dish is set before the hungry diner. What the irate chef may say when things go wrong because of equipment handicaps matters not to the dining hall patron; likewise the spleenatic comment of guests with unrequited appetites seldom reaches, first hand, the monarch of the pots and pans; but both sides file their briefs in staccato accents in the front office.

But not at Minocqua Heights. There the kitchen has complete modern facilities. Water is under pressure in the taps; electricity is available for light and also for power machinery. But perhaps the distinguishing feature in the service quarters is gas, the last of the public utilities to be individualized for use in the country.

"We have gone a step farther than most clubs," stated Mr. Heisser, "and our kitchen is completely equipped with gas appliances even though we are miles from the nearest gas main. So far as I know, Minocqua was the first to take such a step. We use bottled gas from the Illinois Bottled Gas Co. of Chicago exclusively in our

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two kitchen ranges, coffee urn and steam tables. It enables our culinary staff to prepare any menu in the same way and with exactly the same results that would be obtained in any metropolitan hostelry.

"We have also extended our use of bottled gas for heating purposes in our club cottages which are adjacent to the clubhouse. Early and late in the season, on rainy days and even on cool summer evenings it becomes desirable to drive off the chill and for that purpose we have installed radiators that are heated with the same gas fuel we used in the kitchen. It is greatly appreciated and removes what might be the one obstacle to an otherwise wholly enjoyable day."

The Protane gas systems which Mr. Heisser had installed at Minocqua do not make their own fuel; instead, the gas is received ready for burning from the oil fields. The fuel itself is made from an oil well vapor. It is refined and compressed to a point where it becomes a low-pressure liquid, stored in steel containers and attached by light tubing to cooking or heating appliances. The pressure within the tank which automatically feeds it into the specially constructed burners is caused by

the condensed vapors which have an affinity for returning to their original gaseous form. As tanks of gas are used, they are returned for refilling, thus making the service continuous. The vapors being otherwise a waste product, the gas is capable of being produced at a price comparable with the gas in city mains, and cheaper than coal.

Chicago, Ill.—L. A. Young Co., Detroit, makers of Walter Hagen golf equipment, has opened a Chicago office at 1111 Lytton Bldg., State and Jackson. A full line of the Hagen "Ultra" line of clubs, Hagen balls and other golf equipment is on display.