made to suit the peculiar needs of each, and no matter if they are purchased through the supply house or made up by a handy man, they are essential factors in modern greenkeeping.

Time is money on the golf course alteration program. The season is short and the work must be done in the shortest possible time, and secondly, the sodding or planting material used in resurfacing the new work has a better chance for a quick recovery when there is no delay between nursery and permanent location.

Eliminate Unnecessary Equipment

One can run through the whole range of greenkeeping tracing the closest relation and connection between modern equipment and each operation in servicing the course. It is a matter, as said before, that requires good judgment on the part of the greenkeeper and the green committee to decide the value of an appliance and whether the money to be spent on it is a wise investment. It is quite possible that a club may contract a buying fever and surround itself with a mass of machinery beyond or unsuited to its needs. At the end of a few seasons a heavy write-off of non-effective equipment must be made.

Make Repairs Yourself

There is one department of course maintenance equipment that is deserving of attention, and that is the repair shop. It is not unusual to see some thousands of dollars worth of machinery around a club and only a few odd wrenches with which to do minor repairs and perhaps not even a decent place to work in. Golf machinery is in a class by itself, and outside of the shops that make a speciality of such repairs and overhauls, there are very few really qualified to do this kind of work.

The average machine shop or garage is not familiar with golf course equipment nor does it carry the spare parts for quick repairs. The club is the logical place for such work to be done. A well planned workshop, with plenty of bench space, and room to work around the larger units comfortably, might be called a necessity. It should be provided with a full line of bench tools for dismantling and assembling any part of the equipment and be warm enough to permit working during the closed season.

Whether power or power tools should be included is a matter governed by individual conditions. Power to run the re-grinding stand is a great help, and so is a lathe and drill press if competent skilled labor is employed that can use machine tools to advantage. Usually, with a full line of course machinery, a pumping station, and a large clubhouse with complete mechanical equipment, there is enough work to keep an all round mechanic and fitter busy a full twelve months of the year.

Control the Gallery with a Painted Line

TOURNAMENT galleries are more easily controlled today than a few years ago. In the main, the spectators are familiar with the etiquette of the game, respect the orders of the voluntary police, and refrain from crowding too closely upon the contestants.

However, if the match becomes a close one, the time-honored use of ropes to hold back the excited spectators is necessary. There are defects to this method, for one part of the gallery in its excitement will push forward until it totally obscures the view for many others.

A better method, just coming into vogue is to whitewash a broad line completely around each green, particularly the home green, at a suitable distance back of the clipped surface. It is very easy for the officials to hold a gallery back of the line. People are accustomed to lines and respect them—a rope is too easily pushed forward.

Food for the Dancers

As a means of boosting the dining room revenue, it is a good plan to provide a "midnight lunch" after all dances. There are two methods of handling the matter—either charge a flat price with no limit on the amount of food each person may eat, or make separate charges for items ordered.

Of course, with the exception of coffee and tea, all the refreshments are cold, and should consist of sandwiches, doughnuts, pies, and salads.

The food can be prepared earlier in the day and kept cold up to the time of serving. Only one, or at the most two employees need remain to do the serving. Make it truly a lunch—cafeteria style, without “fixings.”

In planning parking space for member's automobiles, figure on an acre of ground for every 200 cars.