course architect on the matter of locating the club house.

The author recommends that the building operations be started with the locker-room unit, including its bath and toilet facilities, and earns the everlasting gratitude of the pros by emphasizing the importance of the pro shop as one of the earliest stages of the building enterprise to which attention should be given. His material on meal preparation and service facilities, construction costs and locker-rooms undoubtedly will be consulted often in the future in saving golf enterprises considerable money and the necessity of revision. Although a veteran manager of our acquaintance once told us that he didn't believe a kitchen and dining room plan would be made by any architect or manager in this world that the next manager on the job would not wish could be changed completely, Wendehack's book lays down the basic principles on these major features so plainly and fool-proof that he has protected clubs yet unborn against the danger of architects who are boy wonders with pretty looking places but stymied cold when it comes to handling hot transportation problems, party night rush loads, food storage and checking, dish-washing and the desire of the club to break even.

Present Plans for Club Food Service

“PRACTICAL Planning for Club Food Service,” a new booklet prepared by the John Van Range Division of the Pick-Barth Co., is the first specialized piece of business literature on this highly important phase of club operations. It is something that can be read with considerable interest, and probably profit, by golf club managers, presidents and house chairmen for the publishers have gone at the matter in a manner serviceable to the field rather than packing the book full of their own advertising dope.

Size, layout, equipment and a general outline of operating methods comprise the range of the book's material, and a number of photographs and plans of club installations serve to make the details plain to club executives. One interesting indication of the wide variations in handling the kitchen problem of country clubs is noted in the analysis of restaurant and kitchen space in typical country clubs. The per-
The percentage of kitchen to dining room area of the 11 representative clubs listed runs from 90 per cent at the Glen Echo C. C., St. Louis, to 34.2 per cent at Olympia Fields C. C., Chicago.

Factors that determine the kitchen design are given in helpful fashion, and there also is first-class concise coverage of the operating factors so a check-up can be made in advance of construction or alteration. Much is being said these days about the element of finality in golf course construction, and some progress is being made in this direction. However, on the food service end of a golf club's operations there has been very little general effort made toward determining layouts that will stand as installations that do not call for violent revision when a change of management is made. In this section of golf club work the preventable annual cost to golf clubs must run into a staggering total, according to our observation. The Pick-Barth field men probably are as conversant with this situation and methods of correcting it as any group in the country. Consequently their book shows an effort to determine kitchen plans that do not call for radical changes to line up with a new manager's ideas.

Joe Caro of Albert Pick-Barth Co., 1200 West 35th Street, Chicago, is the gentleman to whom requests for copies of this practical, free book should be addressed. The striving youths who are GOLFDOM'S publishers would appreciate it if inquirers for this book would mention this publication as a close second to the holy writ in influence and interest in the golf club field. Pick's and Canada Dry are the only two companies doing big business in the golf field that we haven't in the fold. They're great fellows, personally, and all that, BUT . . .

N. E. Toro Has New Catalog

NEW ENGLAND Toro Co., 247 Newtonville ave., Newton, Mass., has issued its annual catalog and as usual has made the book a first-class piece of reference and buying literature for the greenkeeper and green-chairman. The book describes and illustrates the complete Toró line of mowing machinery, tractors and other greenkeeping equipment and gives purchasing data on the fertilizers, fungicides, course accessories and other material which the company carries in its stock. A copy of the book will be sent free on request.