How Electrifying Club Kitchens Lowers Cost of Course Pumping

By JACK FULTON, JR.

COORDINATION of various phases of golf club operation for the efficient performance of the entire plant is in evidence as one result of the extension of fairway watering. It seems, at first glance, like a broad stretch between fairway watering and clubhouse cooking in the club scheme of things entire, but the gap is easily spanned as one looks at bills for electric cooking fuel after electric pumping equipment for fairway watering is installed.

Many golf clubs have given serious consideration to electricity for cooking fuel due to the sharp focus of effective heat, cleanliness and more comfortable working surroundings. The drawback has been the idea that the fuel cost of electrical cooking runs into box-car figures. Closer investigation by a number of golf clubs has revealed this belief in electrical extravagance to be erroneous, as the total electrical consumption for cooking and course pump operation earns a decidedly lower rate which is shared by both the course and house departments.

A typical case of this joint economy is that at Riverside (Ill.) G. C. On the operating merits of electrical cooking Riverside's kitchen was using a range, oven, broiler, coffee urn, two plate warmers and hot plates. The rate earned by this current consumption was 6 1/2 cents per kilowatt hour. In 1930 fairway watering was introduced at the club and the resultant larger consumption of electric current brought the club's rate down to 3 1/5 cents per kilowatt hour. A 60 h.p. motor was used for pumping water for fairway requirements.

GOLF'DOM'S 1930 survey of the golf field indicated that approximately 18% of the 18-hole clubs and 9% of the nine-hole clubs were using electricity for kitchen fuel and that around 11% of the 18-hole clubs were employing fairway watering. Therefore it appears likely that the promise of an early and extensive adoption of fairway watering is going to see a marked increase in electrical cooking at golf clubs.

Companies Favor Reduction

The reduction in rate, due to increased load, is in keeping with the central service companies' policy of keeping the electrical demand as near uniform as possible and more fully utilizing the investment in generating and distribution equipment. The time element of the electric cooking load also makes it desirable enough to the electric companies to warrant a cut in the rates. The cooking load is heaviest when other commercial and domestic loads are light.

Relative to the switch to electricity at Riverside one of the men in close touch with the transition says:

"From catering manager to cook, the employees are pleased with the change. No more toiling over hot flame fired ranges on a sweltering summer day; no more ashes and soot to clean out nor fuel to haul and feed to the fires; no more stifling fumes nor lack of oxygen in the kitchen. Ease of control of range tops and automatic control of heat in ovens and fry
kettles assure perfect products with a minimum of effort, and the better working conditions enhance kitchen efficiency. Service efficiency is improved by the better arrangement of the equipment possible with electric equipment.

**Trims Expenses**

"That this increase in efficiency is shown in the club's financial statement is proven by the following figures:

<table>
<thead>
<tr>
<th>Year</th>
<th>Restaurant Expense</th>
<th>Restaurant Income</th>
</tr>
</thead>
<tbody>
<tr>
<td>1929</td>
<td>$23,091.71</td>
<td>$14,618.51</td>
</tr>
<tr>
<td>1930</td>
<td>$19,155.03</td>
<td>$14,655.73</td>
</tr>
</tbody>
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"Here we see that on the basis of approximately the same income, restaurant expenses were reduced $3,936.68. While a large part of this saving was no doubt due to the selection of a capable and energetic catering manager, such items as the saving in food of $1,807.73 and in repairs and replacements of $1,251.41 reflect credibly on the efficiency of the electric kitchen.

"Another pleasant surprise which awaited the members when they received the annual financial report for 1930 was a saving in house operating expense on fuel and power of $458.99, while the addition of both pumping and the electric kitchen increased the fuel and power bill only $441.55.

"As $773.10 was apportioned to course maintenance for watering fairways and greens on the basis of current used, it is readily seen that the saving made by the addition of the electric kitchen on house operation not only reduced the cost, but the difference of the bills for 1929 and 1930 for fuel and power as shown here reduced the cost of course maintenance power.

<table>
<thead>
<tr>
<th>Year</th>
<th>Fuel and Power Bills</th>
</tr>
</thead>
<tbody>
<tr>
<td>1930</td>
<td>$3,937.75</td>
</tr>
<tr>
<td>1929</td>
<td>3,596.20</td>
</tr>
</tbody>
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$341.55

"Considering house operating and cooking the same as 1929, then the additional cost of watering the fairways and greens for five months which required 700,000 to 1,000,000 gallons of water per day, was the difference between the two bills or $341.55, which amounts to approximately $3.00 per day; one guest green fee thru the season."

This steam table at Riverside is electrically operated and gives adequate service.