CLUBHOUSE SECTION

Photo: Corner of the Lounge, Maketewah Country Club, Cincinnati.
French Norman architecture was selected by Sunset Ridge

Sunset Ridge's New Clubhouse
Is Lot for Little Outlay

No style of architecture blends its building forms and colors better with the surrounding landscape than the French Norman style. This was one of the factors that influenced the builders' committee of the new Sunset Ridge Country Club of East Hartford, Conn., to choose the plans submitted in competition by Isaac A. Allen & Sons over other plans of other local architects.

The clubhouse, recently opened, sits on the highest portion of the club's 160 acre tract with gently rolling terrain in all directions. Full benefit of this factor has been cleverly used in the winning clubhouse design, for plenty of windows and two large porches allow members to absorb the beauties of the country-side from almost anywhere within the building.

Considering first the exterior appearance of the building, it is interesting to notice how monotony has been avoided by varying the contour and treatment of the several wings of the structure. There are differences in the pitch of the roofs; three styles of dormers; differences in the height of the eaves from the ground level; and a variety of wall treatment running all the way from variegated brown and buff brick with whitewashed stone veneer for the more formal units of the Entrance Lobby and the Lounge, to grayish-blue shingles, laid up in the French peasant manner with uneven butts, for the Locker units and Service sections. The Dining-Room and Dining Porch show an interesting treatment of hand riven half-timber work with buff stucco panels white-washed.

The materials, built into the walls present the maximum of color contrast and are carefully selected with particular reference to the landscape as well as to their propriety.

Lobby Is Unique

The various rooms of the first story are grouped around an 18-foot octagonal lobby. They include recreation, service, and locker room units, each being accessible from the main lobby and the grade.

The lobby, on account of its central position, located beneath the tower, is the key to the entire plan and is unique in many respects. Among its interesting features are a spacious main entrance opening, served by two French doors of hand-rived texture, and flanked by side lights of cast-glass. Wood wainscoting of vertical scored cypress, with smooth panels planted on, are stained with French blue, wiped with white; a space is made for a plaster frieze, depicting the events of a day's round spent at Sunset Ridge. The latter are to be worked in plaster, and
wiped in high colors, and will be located on the four principal sides of the octagonal lobby. A simple beam ceiling, framing plain plaster panels of brocaded texture, forms a contrast with the ornamental panels below. Four French segmental plaster arches occur at opposite sides, providing openings to the Lounge and to the Dining Room. Two recesses for member telephone service, and a large window-seat symmetrically opposite, with

All first-floor common rooms are easily reached from the entrance lobby, while the service departments are secluded at the rear of the building.

the entrance door between, complete the features of the lobby.

Fireplace Dominates Lounge

The Lounge measures 28 ft. wide by 58 ft. long. Projecting bays at opposite ends of the room admit ample light; the northerly end is made especially attractive by a grand fireplace. The chimney breast extends upward to the 20-ft. ceiling, and is decorated with an unusual treatment of contrasting stones with brick. The ceiling is cut off level at a height of approximately 20 ft. in order to produce the effect of an octagon with the walls in the upper half of the room. An open porch, 15 ft. by 36 ft., opens off the west side of the room. The floor is paved with buff colored cement marked off in rectangles. Posts of rough hand-hewn cypress, stilted on concrete bases, support beams which appropriately frame the pecky cypress ceiling overhead.

An office directly adjoins the entrance lobby; here the ordinary business of the club will be transacted. The kitchen, size 18 ft. by 23 ft., serves the dining-room through a serving hall. A battery of five windows floods the kitchen with northerly light. A dinette, for use by servants, adjoins the kitchen proper. A service hall runs easterly from the kitchen, serving in order a large storage room, servants' toilet and stair hall. In the latter, one flight leads down to the grade, another up to second story servant's quarters. A members' coat room and toilet room, for use by men, are also placed in the service unit; those are accessible from the hall, off the main lobby.

South Wing for Lockers

The men's and women's locker room facilities are housed in a south wing. Here

Because the clubhouse is on a hillside, the basement is well lighted and ventilated. Putting the pro-shop next to the men's locker room is a good touch.
the grade falls away to the rear, permitting a high basement with excellent light and air. The women’s quarters occupy the first story of this unit. The dressing room, size 14 ft. by 23 ft., contains wardrobes and lavatories and is convenient for use by guests, as well as by golfers. The ladies’ locker room, with present facilities for the accommodation of 50 members, is accessible from the dressing room and has an exit down to the grade. The toilet room may be conveniently reached from the dressing room as well as from the locker room. Several showers, which are in a separate room, are accessible only from the locker room, being placed at the extreme end of this unit.

**Men’s Lockers in Basement**

The men’s locker room, with present facilities for the accommodation of 150 members, is located beneath the women’s quarters. It is accessible by stairs from the entrance lobby, as well as from the grade. A shower room, also toilet and wash rooms, occupy space against the north wall of the locker room unit. Also in this story is a men’s grill room located beneath the octagonal lobby, and lighted by large areaways, having steel sash. Stucco ceiling and walls above the wood wainscoting cap complete the details of the room. A space for future bowling alleys is made possible beneath the lounge.

The professional, Jack Perkins, will occupy a shop 20 ft. by 22 ft. Access to this shop may be gained by stairs from the main hall, also from the grade; this latter arrangement will permit non-members to gain private instruction from the golf professional without the necessity of entering other portions of the clubhouse to reach the shop.

The principal feature of the second story is the director’s room located in the tower. The greater portion of this story is given over to bedrooms and baths for the accommodation of overnight guests. The board room size, 18 by 18, on account of its elevated position, will prove very welcome as a private dining room. The servants’ quarters are placed directly over the kitchen and are accessible only from the servants’ stairs. The balance of the second story in the future will be taken up with four large bedrooms, size 15 by 17, served by two bath rooms. There is also a large storage room directly off from the main hall.

George Westbrook is president of the club and Thomas M. Owen, formerly connected with the Sequin Country Club of Nevington Conn., is manager.

With an approximate expenditure of $4,000 for furnishings and equipment, Sunset Ridge’s new clubhouse has been constructed for slightly less than $40,000.

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**Ridgemoor’s Free Sandwiches Boost Club’s Bar Receipts**

*By JACK FULTON, JR.*

FREED lunch, an institution inseparably allied with the old-time saloon days, has tended in the past few years to become little more than a memory. Modern speak-easies sometimes offer a bowl of potato chips and a rather stale heap of pretzels, and boldly term such fodder “free lunch,” but those of us who knew the glories of the pre-prohibition saloon’s food-counter hardly find its modern substitute adequate. The passing of the tradition is lamentable.

Did you ever stop to analyze the reason for the generous free food the saloons offered? It’s not difficult: When a man eats, he wants to drink—and the more he eats, the more he can drink. Business was boosted immeasurably by the simple expedient of having eatables around, salty ones favored.

And now comes a golf club, Ridgemoor C. C. in the Chicago district, with a smart and somewhat modified application of the old-time free-lunch racket to boost its beverage sales in these prohibition days. That the practice is profitable to the club can best be judged by stating that the cost of
the food given away is more than offset by increased bar receipts. Ridgemoor's "free lunch" is a Saturday and Sunday proposition. On those days, when a member finishes his game and he and his guests enter the club grill, they find a Philippino boy stationed behind a serving table on which is a large hot baked ham, platters of American and Swiss cheese, and a plentiful supply of rye bread.

This food is free. It is served buffet style, the boy making the sandwiches as they are wanted, the member carrying them to a table in the room, where his order for near-beer, the great bulk of beverage orders, is taken. Some carbonated water and ginger-ale is sold, but rye-bread sandwiches mean a malt drink to the palates of most of Ridgemoor's members and as a result the club's sales of near-beer bulk up to a volume that is the envy of other clubs.

Full details of how Ridgemoor follows out its free-lunch plan were supplied GOLFDOM by the club's manager, D. Vincent Laczko, who refuses credit for the original idea, but who has been wholly responsible for the successful operation of the practice.

"We started serving this food in the grillroom about two years ago," he said, "not with the idea of increasing beverage sales, but simply as a service we thought the members would appreciate. And from the first day the success of the scheme has been assured. There is something about a rye-bread sandwich after a golf game that rounds out a day of pleasure like nothing else can do.

"At first only the men had this service, but before long the women golfers began to yell for the same treatment in their end of the clubhouse, and so we gave them their free lunch, too, but Sundays only.

"The sandwiches are available in the men's grill on Saturdays, Sundays and holidays from 4:00 or 4:30 in the afternoon until dinner-time. I make a special point of buying the best hams I can get and I make sure that the meat is in the best possible eating condition by rushing it hot from the kitchen to the grill in time to catch the first of the hungry golfers. And you'd be surprised how quick a whole ham can be sliced and eaten. The two kinds of cheese also available are ordered in limited quantities, but can't hold a candle to the ham in popularity.

"We use about one ham on Saturdays, about 1½ on Sundays (mainly because of the women's share) and on those rare occasions when some of the meat remains, I find no difficulty working it into the menu the following day. Last season the food given away cost the club $355 from the opening of the golf season in April until the middle of November. That works out about five cents a sandwich. When you take into account the whole-hearted popularity of the custom with our members, that isn't much to pay for a whole season if there were no income return at all.

"But as a matter of fact our beverage sales, particularly near-beer, on which the club makes a profit of at least 12c a bottle, have increased so largely since we began this sandwich service that the food cost is amply taken care of. In 1929, bar sales increased $503.55 over 1928; in 1930 they were $649.88 over 1928 figures. So you can figure that the food used in the sandwiches cost the club nothing at all."

Laczko points out that the benefits to the club do not end here. The very fact that this unusual grillroom service is available has made the club just so much more a show-place in the eyes of the members and undoubtedly has had considerable to do with the very healthy increase in greens fees reported by Ridgemoor in the past two years. While the exact amount the free-lunch idea contributes to this increase is not measurable, its importance is obvious when one is told that members invariably steer their guests into the grill after a game, and proudly invite them to sink their teeth in a ham-on-rye.

From 11:00 to 2:30 on Saturdays and Sundays, Ridgemoor offers grill service almost as popular as the free-lunch available later in the afternoon. Members have a choice of a cold buffet or a hot lunch; either costs the member a dollar.

In the case of the cold buffet, which is by far the more popular during the summer, the member steps up to a long table covered with a fine assortment of cold foods, takes a plate and helps himself to whatever he wants and as much of it as he wants, and carries the food to his table. Meanwhile a waitress has laid out his service and takes his order for coffee and dessert. The hot lunch is served by the waitresses.

They say the way to a man's heart is through his stomach. If the same is true of a golfer's loyalty to his club, Ridgemoor's members must be a well-satisfied lot.
Shower Room Requires Constant Care

By HERB GRAFFIS

FEEDING time at the zoo is an hour of profound silence compared with that span from 4:00 P.M. to 6:30 P.M., especially on Saturdays, when the weary golfer wends his way into the showers. Then a sea-lion viewing a basket of fish that puts an end to an eight-day diet is a silent, serene beast as rated by golf club shower-room standards.

"This is the best part of the game" comfortably and loudly proclaim the strugglers whose scoring sins are being washed away. What a spot for a manager to exhibit the attention to details that establish ability amounting to genius! And what a danger zone for the house-chief when the sprays are clogged, when the water is cold or hard to regulate, when the drains don't function properly, when the soap is in a miscellany of small hunks, when the linen supply gives out, when the dressing stalls are untidy, the floors wet and slippery, and when—well, what manager can't immediately call to mind a score of potential sources of complaint that exist in every locker-room.

Check Up Your Bath Section

One of the New York metropolitan district veteran managers, whose salary runs nicely into the five figures, sizes up this shower-room situation, by saying:

"The trouble with most golf clubhouses is that they are built backwards. The architect starts with a gaudy and overlarge lounge and ends up with a bath department that looks like a row of telephone booths made to order for a troupe of midgets. A good part of the time, whether or not the player enjoys his shower, determines whether he is going to enjoy the rest of the club, no matter what else the manager and the staff do to make the member happy."

The difference in construction expense of a first class golf club bath department and one that is indifferently equipped is so small that usually two years' maintenance of a second-rate installation makes its cost considerably more than the combined installation and maintenance cost of a good job. There is really no reason, even in these times of squeezing the eagle, for putting in wooden shower compartments, or installing makeshifts of other building materials, when rustless steel or imitation marble sections are obtainable in stock sizes at low cost. Sanitation certainly should be the key-note of every shower, and this is utterly impossible unless the showers facilitate easy and complete maintenance and have plenty of light and ventilation.

How many cases of so-called "golfer's loot" have been the result of the infection bred in soaked wood partitions, "duck-board" shower floors, and constantly moist floors in the neighborhood of the showers there's no way of telling, but the total must be alarming.

Brag About Soft Water

Many well-conducted clubs have water softeners for their shower supplies. Especially in territory where water is noticeably hard is such equipment something that the club members appreciate and brag about. In Pittsburgh, Pa., for instance, the Field Club has water softening equipment, and when a guest gets under this soothing spray he wants to park there.

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Patented Apr. 15, 1919
Adequate Sewage Disposal Plant Essential for Clubhouses

By R. F. MacDOWELL
Civil Sanitary Engineer, Cleveland

The club director or manager who has had responsibility in connection with the building or operating of a golf clubhouse well knows that there is a distinct problem involved in the proper treatment and final disposal of sewage and other liquid wastes from shower baths, toilets, kitchen sinks and other drains. If a municipal sewer is available within reasonable distance of the clubhouse the problem is an easy one. But usually the golf course is located outside municipal limits and is considerably removed from a sewerage system, so that a separate disposal system must be provided. It is the purpose of this article to outline the factors which are involved in the problem and in its solution, with the hope that the suggestions made will be of assistance to those contemplating either building a new clubhouse or making improvements to the present structure.

A large amount of water is used daily in a golf clubhouse and this water, when mixed with sewage and other wastes, must be collected by means of a sanitary sewer and thence conducted to the proper site for treatment and final disposal. The required degree of treatment or purification of the sewage will depend upon the size and constancy of flow of the stream, together with the extent of development of the adjacent territory and the use of the stream below the sewer outlet.

At the outset it should be understood that, as is usually recognized by the golf club architect, proper treatment and disposal of sewage calls for the services of a sanitary engineer, working either through the architect or directly for the club, and
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