More than fifty years' experience, latest laboratory equipment and continual research is behind Dolge Tested Products. Whatever your maintenance problem, (insecticides, disinfectants, deodorants, cleaners, floor finishes and ground materials) Dolge dependable products will serve you efficiently and economically.

- **BAN**
  A general cleaner that dissolves, removes stubborn dirt. Good for dishwashing machines.

- **BALMA LIQUID SOAP**
  A lathery, smooth liquid soap made from pure vegetable oils and saponifying agents. A little goes a long way.

- **DOLCOWAX**
  A self-polishing floor wax. Excellent for linoleum, cork, rubber, mastic, hardwood and many other types of flooring.

- **DEODOROMA**
  Gives off a heavier than air vapor that forces rank gases below nose level. Choose from five pleasant scents.

- **SYNTAX**
  A powerful fly and insect killer.

And many others...

Write today for the Dolge catalogue. It contains the solution to dozens of health and maintenance problems.

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**HERE'S HELP FOR GREENKEEPERS!**

**PEERLESS GRINDER SAVES TIME AND LABOR**

It takes less time and effort to keep greens and fairways neat and trim when mowing equipment is smooth-running and sharp. A Peerless Grinder will help you to overcome manpower and equipment shortages by keeping your present mowers in shape. The Peerless puts a keen cutting edge on any type of mowing equipment, simplifying the task of keeping your course in top playing condition. Easy and simple to operate, the Peerless grinds accurately and will pay for itself in time and labor saved. Give your mowing equipment the care it needs and reduce course maintenance costs to a minimum with the precision built Peerless Grinder. Write today for complete details.

**PEERLESS GRINDERS**

SAVES MANPOWER  
WORKS WITH ANY MOWER  
EASY TO OPERATE  
ACCURATE, DURABLE

**THE FATE-ROOT-HEATH COMPANY**

403 Bell Street  
Plymouth, Ohio

February, 1946
Think...
what it takes to hold 25 years of outstanding leadership in the field of golf course irrigation! Then, you'll understand why it is best to specify—

BUCKNER
GOLF COURSE WATERING EQUIPMENT
Write for the name of your nearest dealer

BUCKNER MFG. CO.
FRESNO, CALIF.
7658 CALUMET AVE. 7280 MELROSE AVE.
CHICAGO, ILL. LOS ANGELES, CALIF.

This Royer Made Possible Good Greens and Fairways on Three Busy Courses

The Royer Compost Mixer Model "K" pictured, provides compost for two 18-hole and one 9-hole municipal courses at Rockford, Ill. Fees are low and play is heavy throughout the season, yet these courses are kept in splendid shape by constant soil conditioning.

How was this kept up when manpower was scarce? The answer is the Royer, which has furnished 350 tons of compost and 100 tons of disintegrated sewage sludge annually.

The Royer shreds, mixes and aerates the compost materials, automatically removes refuse and discharges onto pile or truck the kind of top dressing that results in better greens and fairways. One man does all the work, which consists of shoveling the materials into the hopper. The Royer does the rest.

This rugged, inexpensive machine saves manpower and money. Available in models and sizes for every golf course; gasoline engine, belt-to-tractor or motor driven.
Write for full information.

ROVER FOUNDRY & MACHINE CO.
171 PRINGLE ST., KINGSTON, PA.

Greenkeepers wives have their troubles too. . .Mrs. Larry King, wife of North Hills CC, Douglaston, N.Y., looked from her home at midnight and saw a man in a striped suit walking on the course. . .She telephoned a nearby mental institution her suspicion that one of its inmates was loose. . .Then she went up stairs to tell her sleeping husband, but he was missing . . .It developed that Larry had got out of bed and was walking around in his pajamas turning off some sprinklers, due to shortage of help.

Gearhart (Ore.) GC sold to Jens Lerbeck. . .Construction of Mount Dora, Fla., course begun under supervision of Willard Wadsworth. . .Vern Royer, Heather Downs CC, Toledo, O., pro, died recently at the home of his sister near Petersburg, Mich. . .Royer began as a caddy in Toledo and had served at several clubs in Ohio.

Wm. Kilpatrick, is gkpr. at Silver Spring CC, Ridgefield, N.J., which is re-
opening this year. . .What originally was Rye (N.Y.) CC, then changed name to Bay View CC, is to be called Glen Castle CC. . .Housing shortage has meant headaches on the tournament circuit this winter. . .Leo Diegel had newspapers and radio stations making public pleas for residents to take in visiting pros during the Tucson Open at El Rio.

John E. Morley, who spoke at the Greenkeepers' Cleveland convention on "Apprentice Training Program" is son of the GSA first president. . .The dean "Uncle John" Morley was at the convention still in great condition. . .Eddie Dearie, sr., 85, father of the well-known Chicago district greens authority, died in Philadelphia, Jan. 1. . .Dearie, Sr. was born in Ayr, Scotland, home of Bobby Burns. . .He came to the U. S. when he was 18.

Wm. H. Johnson, supt., Griffith Park, Los Angeles, is revamping Rancho's 18 holes and designing a new pitch-putt course for Griffith. . .Major Glenn Morris, now on terminal leave after about 3 years service with AAF, joined The Athletic Institute staff Feb. 1. . .Prior to the war Morris did a historically successful job of golf promotion as Director of the National Golf Foundation, a divisional activity of The Athletic Institute.

A NEW ENGLAND SERVICE FOR NEW ENGLAND COURSES

For 24 years we have made it our business to "have what it takes" to help keep New England's golf courses in top condition.

A record of proven performance on New England's own golf courses stands behind each item in the Clapper stock of equipment and supplies.

Let Clapper quote you on your needs.

Toro Power and Gang Mowers • Milorganite Fertilizer • Buckner Sprinklers • Jari Power Scythe • Chemicals • Sprayers Supplies • Fertilizers • Tools • Grass Seeds • Repairs for Toro Equipment

THE CLAPPER CO.
(Formerly New England Toro Co.)
1121 Washington St. (BIGelow 7900)
WEST NEWTON 65, MASS.

February, 1946
A Temporary Green
is a "BLACK EYE"

—That's especially true if your regular greens have been destroyed by Dollar Spot or Brown Patch, which could have been headed off.

Du Pont TERSAN® usually will prevent and control both dollar spot and brown patch. TERSAN, an organic turf fungicide, provides a wide margin of safety on grass. Formerly called Thiosan, TERSAN is proven and practical; doesn't yellow, shock or retard growth when used correctly. Easy to use—and saves you money.

Du Pont SEMESAN® and Special SEMESAN® are also available. Both are quick acting, safe, and easy to use. Order Du Pont turf fungicides from your supply house today. *REG. U. S. PAT. OFF.

E. I. DU PONT DE NEMOURS & CO. (INC.)
Dept. 14-2, Semesan Div., Wilmington 98, Del.

PLAY IT SAFE, USE TURF FUNGICIDES

TIMELY TURF TIPS

Milorganite is the ideal source of nitrogen for greens. They need enough Milorganite to maintain dense turf and minimize dollar spot. Fairways have been generally neglected. Turf improvement should start at the first opportunity. Most fairways are badly in need of fertilizer, many require lime, and on some a weed eradication program should accompany or precede fertilization.

Our Turf Service Bureau and Soil Testing Laboratory are available to those desiring assistance in formulating an effective and economical green or fairway fertilization program.

THE SEWERAGE COMMISSION
Milwaukee, Wisconsin

MILOGANITE for BETTER TURF

Melvin B. Lucas, Mass State college grad, is new gkpr., Manchester (Conn.) CC. T. Leonard Smith, for years mgr. gkpr., Somerse Hills CC, Bernardsville, N.J., died late in January of heart disease.

. . . William P. Turnsea, 1938 National amateur champion, is out of the Navy and has joined Pressurelube, Inc., as sales mgr. . . Scotty Fessenden has been named tournament chmn. for the 43d Western Open championship which will be played at Sunset CC, St. Louis, May 24-26 . . . Scotty and Bob Cochrane, pres., St. Louis DGA, expect more than 400 entries. . . . Tournament is sponsored by American Legion and servicemen's rehabilitation will be beneficiary.

Art Race, out of army, is new pro, Turnbull CC, Warren, O. . . Annual statement of famed Minikahda club, Minneapolis, shows $14,000 net income for 1945 after taking out for "postwar reserve" $15,000 . . . A tip on what is expected in postwar sports boom is in Western Auto Supply Co. "complete renovation of sporting goods buying department," . . . F. A. Wolford, out of Navy, is Western's new sports goods buyer . . . Western has more than 235 of its own metropolitan stores and 1,515 associate stores in smaller centers . . . That's an indication of the strong aggressive competition pros will have to remind them golf business is not to be expected to just drift into the shop.

San Francisco Bay area has lost 6 golf courses since 1940 and population has increased 30%. . . . "Golfing population has increased even more" in that area, says Richmond (Cal.) GC club magazine . . .

Fred Corcoran, in one of its recent press releases, says Leo Diegel now is making putts under 2 feet lefthanded, but still giving the elbow treatment righthanded to longer putts . . . W. B. (Babe) Crawford, son-in-law of Erwin Way, pro and later gkpr. at Detroit GC "way back when" is new chmn. tournament committee, Detroit DGA . . . Babe was pres., Pine Lake CC 3 years and club champion 8 times.

Talk about pros having assistants who make good; consider Joe Devany of Grosse Ile G&CC (Detroit district) . . . Among the bright young men, who are Joe's proteges are Warren Orlick, Monroe (Mich.) G&CC; Don Soper, Saginaw (Mich.) CC; Hall Whittington, Midland (Mich.) CC; Joe Koval, Dearborn (Mich.) CC; Frank Level, and Wm. Gallagher and Dave Campbell who hold eastern pro jobs . . . Beside Warren, 3 other of the Orlick brothers, were started in golf by Joe . . . Jack is still Joe's asst, and Ben and John were recruited out of golf jobs into other business.

Taking most of his rest, recommended by Mayo clinic doctors, at his Denton,
For revitalizing your turf at minimum cost per acre, use Scotts GOLF-PARK FERTILIZER. It helps produce the kind of turf which stands up under seasonal hardships and heavy player traffic. Easy to apply without burning. Write today for estimates on feeding your turf. Better ask for prices on Scotts golf course seeds... the choice of 1 in every 4 clubs in America.

Scott's GOLF-PARK FERTILIZER
The Complete Grass Food • Easy to Spread • Slow Feeding
Another quality product of
O. M. Scott & Sons Co.
Spring St., Marysville, O.

Tex., farm, Byron Nelson greeted 3 new choice items of livestock at the homestead... They were three blooded horses presented to him at a testimonial luncheon by his Denton neighbors... Jack Patroni, out of the army, is pro at Pinecrest Lakes club, Avon Park, Fla... Mark Thompson, Boston, one of Pinecrest owners, reports extensive improvements on the course... Phoenix, Ariz., plans to add 9 holes to muny course.

Lou Bola succeeds the late Roy Smith as pro, Highland G&CC, Indianapolis, Ind... Brandywine CC Pres. Lt. Col. Joseph M. Barsky, Wilmington, (Del.) acquires 150 acres and plans spending $250,000 on course, clubhouse, etc... L. Ert Slack, Masonic Home, Franklin, Ind., still has a few of his little classic on putting at 50 cents a copy... Metairie GC, New Orleans, is making extensive improvements... Wm. F. Roulo, formerly mgr., University Club of Detroit, is Metairie's gen. mgr... Silver Spring CC, Ridgefield, Conn., will reopen next season... Wm. Kilpatrick, formerly at Women's National, will be gkp.

Alex C. Rose in Seattle (Wash.) Post-Intelligencer, says: "With already crowded courses, waiting lists at private clubs, the closed-for-good Earlington and Lake-

wood layouts, and the Inglewood 18-hole and Jefferson Park 9-hole courses now closed (both temporarily, maybe) the present outlook for Seattle to handle the ever-increasing army of golfers is far from bright."

Ralph Guldahl, completing his first year as Medinah CC (Chicago district) pro, has signed a new contract for 3 years.

MONTEITH HONORED.—Dr. John Monteith, jr., former technical chief of USGA Green section, has been presented with the Meritorious Civilian Service Award by the War department for his services in "establishment and maintenance of turf and other vegetation and for soil erosion and dust control of military installations."

BEG PARDON—The golf course scene on Golfdom's January front cover was erroneously identified as a view of the St. Charles CC, Chicago district. A. L. Waterbury, manager of The Congress Lake Club, Hartville, O., says he refuses to "take it" with his eyes open and he's ready to prove to all comers that the photo was taken on No. 4 fairway at Congress Lake. He's right!
Mr. Floyd Davis is one of America's foremost illustrators and fine artists. His paintings are in constant demand—because they measure up to the highest standards of contemporary art.

We think it is especially fitting that Mr. Davis appears here in Lord Calvert’s “Man of Distinction” series.

First, because he typifies the men for whom Lord Calvert is intended—men who can afford and appreciate the finest.

And second, because Lord Calvert, too, is a “masterpiece”...a superb expression of the distiller’s and blender’s art. It is a whiskey that enjoys an increasing demand because it meets the exacting quality-standards of your own best clientele.

All of which means new and greater profit-possibilities for you—at the price level you want most to build and maintain.

Lord Calvert
For those who want to sell the finest

Blended whiskey, 86.8 proof, 65% grain neutral spirits. Calvert Distillers Corp., N.Y.C.
What I’ll Have in My “Dream” Clubhouse

By HERBERT W. KOEPKE
Manager, Tam O’Shanter Country Club, Chicago

FROM MY experience in managing the multitudinous details incident to operating a very active country club, has grown the conviction that all progress is an outgrowth of discontent.

As a club manager and directors become dissatisfied with services possible to render with inadequate, outgrown or outmoded facilities, or with back-tracking, work-wasting layout, they formulate dreams for ideal betterment. It then becomes a matter of resolution and action to make these dreams come true.

Such shortcomings, dreams and resolutions have been responsible for many improvements at Tam O’Shanter. But because of ever-increasing patronage and club activities we still have far to go to reach the ideal we are ever seeking.

This ideal keeps changing constantly as our vision of service grows, but can be stated any time in terms of facilities for making members happier, for improving quality of membership, for making the work of employees easier and more pleasant, and for saving operating effort, time and money.

To begin with, a golf club, to be outstandingly successful, must not only provide everything desirable to the golfer, but to the golfer’s whole family. As an example, if the most satisfied golfer leaves golf widows and orphans languishing at home week after week, he is certain to deteriorate in club membership qualities, and eventually will wash out completely under pressure from home.

Facilities of Complete Club

Considering this all-important factor, the facilities of the ideal golf club must provide for the recreation of every member of the family. It will have:

(a) a swimming pool
(b) kiddies’ playground
(c) tennis court
(d) badminton courts
(e) miniature golf play (to keep juveniles off main course)
(f) out-door and indoor dancing facilities
(g) outdoor terrace or screened-in porch—comfortably furnished for lounging
(h) card rooms for ladies’ bridge groups

Many facilities additional to those listed may be thought of as local conditions require them.

The food supply department of a clubhouse is a main highway to the member’s heart. In planning our ideal clubhouse, therefore, first attention is directed to the kitchen.

The main storage room for kitchen and bar supplies should be in the basement. This room should be well lighted and ventilated, and have a ceiling at least 8 feet high. The kitchen storage space should be directly beneath the kitchen so that supplies can be sent up and empties returned via a dumb waiter.

Equipment for the Kitchen

For ideal operation and service the kitchen requires the newer, semi-automatic equipment such as mixers, choppers and dishwashers.

Placement of the regular kitchen refrigerators should be worked out in agreement between chef, club manager and equipment supply house. To this end, models should be made to scale and shifted around experimentally on kitchen floor plan. In this way the ideal placement of refrigerators, with reference to food preparation tables and service traffic, going and coming, can be worked out.

Correct kitchen ventilation is most important, and should be carefully considered along with complete clubhouse ventilation, yet apart from it. Kitchen ventilation, to be eminently satisfactory,
must be done by a separately controlled unit. That is necessary in order to disperse odors and equalize the heat differential between kitchen and other rooms of club.

The kitchen should be tile-walled from floor to ceiling, latter being at least 10 feet high as a requisite to faster dissipation of heat. The tile is easily cleaned, and will be found to eliminate much of the necessity for future decorating costs.

Connected directly with the kitchen (and preferably in the basement) should be a gas-fired incinerator sufficient in size to dispose of all kitchen refuse. Such an incinerator eliminates the daily visit of garbage disposal wagons which always are unsightly on club grounds. It also enables doing away with refuse material before it develops odors, serves as a breeding ground for flies, and occupies valuable storage space. (Tam O'Shanter recently installed such an incinerator, and am I happy!)

Men's Ideal Locker-Rooms

A great deal of practical knowledge and psychology concerning the habits and desires of men must be applied in planning the men's ideal locker-room. Men like to lounge—to stretch their legs and sprawl—and the locker-rooms must provide ample facilities for doing so incidental to service of food and drink or a friendly game of cards.

The locker-rooms must be comfortably ventilated and air-conditioned. Bath steam must be dissipated without causing extremes of temperature. There will be no "master" shower room in our ideal locker-rooms, but, instead, rows of shower nooks along walls adjacent to lockers.

The flooring will be preferably of Magnesite—a cementlike composition—carpet-covered with easily replaceable runners. These will make shoe-spikes soundless, prevent slipping and allow replacement as occasioned by wear and tear.

If possible, the service point in locker-rooms should be located in the geographic center of the locker area. It should combine valet rooms, barber shop and shine room, thus reducing service time and aisle-cluttering, helter-skelter service trips.

A grill for men only should be adjacent to the men's locker-room. To carry on this scheme of convenience, this grill should have a service opening directly into the kitchen.

Lockers-room lighting is another important consideration. Tables for cards can be arranged along rows of windows at the outer boundaries for fullest utilization of daylight. Interior lighting should illuminate all rows of lockers equally, leaving no areas haunted by dark shadows. Men like plenty of handy, right-height mirrors, too (vain creatures that they are!)

Finally, a paging system for both men's and ladies' locker-rooms, operable from club switchboard, should be installed. Any member likes to feel that no important phone call will be missed, no matter what section of the club he may be in at the time.

Club Lounge

The old-fashioned way of planning a club lounge was to make it a huge, one-room affair scattered full of over-stuffed "18th Century Drawing Room" chairs and couches, lamps and assorted bric-a-brac. The ideal lounging arrangement of today is very much different, indeed. Today club people like to relax in smaller, more-or-less intimate groups, and lounge space should be apportioned accordingly. Instead of one lounging space there should be many—adjacent to dining room, to cocktail room, to front entrance, to porch, to all points in the clubhouse where there is activity. There should be no long jaunts from anywhere in the clubhouse to some chummy, intimate lounge.

This calls for careful planning, execution and furnishing, but if well accomplished, practically establishes the social "soul" of the club.

General Clubhouse Design

Under the subject "general clubhouse design" one long accustomed to the alternating triumphs and desairs of club management really can cut loose and dream.

As to clubhouse architecture I much prefer the rambling, colonial style of
building. It has charm and a homelike atmosphere that fits into the American country scene.

The clubhouse front door should be reached by a driveway which circles from main entrance to parking lot, so that members may be driven directly to clubhouse entrance in inclement weather, late at night—and at all other times.

I shall reiterate here that when pencils come out for actually planning or revising floor-plan features, the thought be kept uppermost “This club is for every member of the family.” Emphasize that theme and in addition to features heretofore mentioned, you will provide a children’s play room. This will provide the little tots a point of juvenile interest and keep them from underfoot in bad weather.

You will consider incorporating a ball room, adjacent to the lounge. This will double as a private dining room for special parties.

Such bars as you install will in no way resemble tavern bars. They will be small service bars only, where no drinks are served directly to members or anyone. Such service bars will be located conveniently to all table service, seating spaces and grills.

Your powder room for women will be conveniently located and ample in size to reduce congestion to the minimum. It will be amply mirrored and imaginatively illuminated, and the ladies will love it.

In your ideal clubhouse you will provide a “Men’s Den.” This will be replete with poker tables and sound absorbing walls and ceiling. Here, private, prompt service will be accorded at all times—and messages from wives will be “by messenger only.”

Lounges to be designated as “cocktail” lounges will be placed near main points of club activity. They will be cozy, compact and intimate, equipped with well chosen furniture, and modified lighting, and present a pleasing, chummy atmosphere withal.

And finally, you are implored not to break up the view of beautiful golf courses and grounds by having windows with many sashes and separations at points where grounds can be seen. Provide full plate glass windows, and include these also for your dining room, wherever located.

Such are my dreams today of the ideal clubhouse. With time and continued experience these may expand, or be modified. But given the things I have asked you to provide I am sure that instead of the “men only” stag atmosphere that once prevailed among clubs, I shall have a club to bring happiness to all the family, and it will prosper accordingly.

Managers Set Program for Their Cincinnati Meet, March 10-13

“TOMORROW’S CLUB” is the keynote of Club Managers’ Assn. of America annual convention which will be held at Hotel Gibson, Cincinnati, March 10-13. Clubhouses and equipment have been rather beaten up by wartime use and inability to make replacements. Rehabilitation of club equipment and furnishings, as well as comparison of wartime experiences that recommended departures from some traditional operating practices, are expected to keep managers busy at the meeting.

Tremendous extent of new clubhouse construction and present clubhouse alterations also is due to come in for serious study by the CMA managers. Club presidents and house chairmen are asked by the CMA to encourage attendance of their managers for the practical value assured by the convention program and presence of several hundred prominent and successful club managers available for the informal and intimate discussions which provide such valuable interchange of ideas.

Program of the CMA convention, as prepared to date by the Ohio Valley chapter and a special convention committee consisting of Chairman Fred Crawford, Joseph Tonetti and Charles Bangs:

At 10 a.m. Sunday, March 10th, the Board of Directors will hold a meeting in Parlor F of the Hotel Gibson followed by luncheon. From 4 to 8 o’clock p.m. there will be registration, and commencing at 8 o’clock p.m. there will be a get-together reception with cocktails and buffet supper. This reception will be informal.

At 10 a.m. Monday, March 11th, the 18th Annual Convention will be called to order by L. Roy Leonard, General Convention Chairman. Invocation will follow by Father Michael Hinssen, Chaplain at Dayton Soldiers Home. He will be followed by an address of welcome by the James Garfield Stewart, Mayor of Cincinnati. The address will be followed by reports by Wayne D. Miller, pres. CMAA, Eric Koch, vp., and Fred Bernet, secretes. A short business meeting will follow. John Bellaart will introduce Herman A. Breithaupt, instructing chef for the Board of Education in Detroit, Mich., who will talk on “Training Cooks for Tomorrow’s Club.” This will be followed by general announcements. At noon there will be a luncheon for ladies and gentlemen with a Style Show for “Tommorow’s Club” with “Uniforms on Parade.”

At 2 o’clock p.m. the attending ladies will be escorted to the Taft Museum for an afternoon tea. At 2 o’clock p.m. Frank
Rolfs, Convention Co-Chairman, will introduce R. W. Kubasta, who will talk about "Refrigerating and Air Conditioning 'Tomorrow's Club'". Following this address, Charles R. Bangs will introduce Clarence Birdseye who will talk on "Food for 'Tomorrow's Club'". Following this address Fred H. Crawford, Educational Chairman, will introduce Raymond Deatle who will talk about "Whiskey for 'Tomorrow's Club'". James P. Sams later will introduce Robert Becker who will tell about "The Use of Metals in 'Tomorrow's Club'". There will be cocktails at 7 o'clock and an informal dinner and dance.

At 9:30 a.m. March 12th, there will be round table discussions. The group will be divided into two units, one country clubs which will be headed by Carl Sudhoff, Chairman, and Fred Gregory, Co-Chairman. The city club group will be headed by Clouge Schneider, Co-Chairman, and H. E. Rodgers, Co-Chairman. If it is desired by those attending the association will set up other groups such as a unit of university clubs, a unit of yacht clubs and a unit of athletic clubs. These discussions will adjourn at noon for luncheon.

The ladies will be entertained at luncheon separately. Following luncheon an open forum will be conducted including all clubs. The following speakers will be presented: Arnold Schirelff who will discuss "Menus for 'Tomorrow's Club'"; Miss Ellen Behrens who will tell how to decorate "Tomorrow's Club"; William Bartholomew who will tell about "Linens for 'Tomorrow's Club'". Other authorities will be available to answer questions. Lively discussions will continue all afternoon. The evening will be devoted to "A Nite in Cincinnati."

At 10 o'clock a.m., March 13th there will be committee meetings followed by brunch. The convention then will convene for its final session to hear reports from the various committees, and elect national officers. Adjournment will be followed by the formal banquet for ladies and gentlemen at the Netherland Plaza Hotel.

Takodah Plans Expansion

★ TAKODAH GC, Fond Du Lac, Wisc., has embarked on an expansion program that will provide for a forty room resort hotel and recreation features aimed at making the club one of the finest year round sports centers in the middle west.

Besides golf, the Takodah program will embrace riding, stables, tennis courts, a swimming pool, trap and skeet, skiing and toboggan slides, tow rope and ice skating rink. The total program will represent an investment of a quarter million dollars.

Wilshire 1945 Meals Are
47,300 Over 1935

Evidence of great growth in popularity of golf club restaurants is given in Wilshire CC (L. A. district) Club News. At many of the better country clubs food business has shown a steady increase over the past 10 years. Managers have been discussing this development as a probable reflection of difficulty in getting domestic help, and particularly the growing difficulty of getting home cooking that compares in quality with that served at first class country clubs.

Another factor managers believe accounts for extensive increase in number of club meals served is club prices which are considerably lower than commercial restaurant or hotel prices for same quality food and compare favorably with costs of home meals. Managers often are of the opinion that club meals are priced too low. Not enough of a point is made, according to many managers, of the fact that members' economies in eating at the club go a long way toward offsetting club initiation and dues.

The Wilshire Club News says: "We show below, the yearly total of meals served, beginning with the fiscal year of 1935 and through the fiscal year of 1945:

<table>
<thead>
<tr>
<th>Year</th>
<th>Meals Served</th>
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<tbody>
<tr>
<td>1935</td>
<td>32,000</td>
</tr>
<tr>
<td>1936</td>
<td>36,900</td>
</tr>
<tr>
<td>1937</td>
<td>41,200</td>
</tr>
<tr>
<td>1938</td>
<td>41,200</td>
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<tr>
<td>1939</td>
<td>38,300</td>
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<td>1940</td>
<td>39,900</td>
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<td>1941</td>
<td>39,800</td>
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<td>1942</td>
<td>55,800</td>
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<td>1943</td>
<td>56,700</td>
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<tr>
<td>1944</td>
<td>65,300</td>
</tr>
<tr>
<td>1945</td>
<td>79,300</td>
</tr>
</tbody>
</table>

"Our membership in 1935 and 1936 was substantially the same as it is today. The same is true of the membership in 1939, yet, the number of meals served in 1945 is approximately double the number served in 1939, 1940 and 1941. This is particularly interesting in view of the critical food situation that we had to cope with for the past two years.

"We believe this is indicative of a greater interest on the part of our members to patronize the Club dining room and grill and we are confident our expectations in this particular will be realized in the years to come as we will be getting back to a normal food supply which will enable us to give our members the type and quality of food they were accustomed to in pre war days.

"At this time, in our opinion, it is very fitting that we should express our appreciation for the unswerving loyalty that has been given the club by Pete Covich, our chief chef. Pete has not taken a vacation for over three years because we (Continued on Page 57)