Use

YARDLEY K PIPE
for a long-lasting water system

Yardley K pipe is designed to handle all present and future pressure requirements normally encountered in engineered water systems. The ease and speed with which K pipe can be installed saves time and money.

Yardley K pipe is made of time tested high-strength ABS materials. It can’t rust, rot or corrode. A complete line of fittings is available for any type of connection.

Join the hundreds of satisfied users of Yardley K pipe. Just drop us a line or mail the coupon below for complete details—no obligation.
For a mother's "nerves"...golf!

Today's remedy for distraught mothers: call sitter, head for golf course.

It wasn't always so. A generation back, clubs had inadequate shafts that could be as aggravating as three kids with two lollipops.

Then True Temper invented the step-down design steel shaft—and the game of golf has been getting better ever since.

Reason? Over the years, through metallurgy, manufacturing, and design, we've been improving our shafts by uniformly controlling flex and torsion for more accuracy and distance.

Golfers have been improving, too. Coincidence? Partly. But step-down design steel golf shafts are better than ever... and this does make a difference.

Maybe your game will improve—just by a change of clubs. Why not talk it over with your pro?

This is one of a series of True Temper Golf Shaft Advertisements appearing during the spring and summer in

SPORTS ILLUSTRATED
GOLF
GOLFLING
GOLF DIGEST
GOLF WORLD

and in the tournament program for the

U.S. OPEN

We hope these messages will encourage golfers to seek your professional advice in selecting new golf clubs.
A swell of resentment, verging upon rancor, is mounting in the minds and breasts of Northern California golf professionals. It is directed at country clubs and poses a discouraging threat to native sons who are trying to make their way in the golf business.

The trouble arises in the area of employment, causing Sacramento patriarch Tommy LoPresti to charge: “If they (the private clubs) don’t halt the practice of employing outsiders, they’ll chase every last qualified youngster out of the state.”

As the long-time professional at the Sacramento Haggin Oaks Club, Tom’s opinion is highly respected throughout the Northern California section.

Many Fine Assistants

“We have a host of qualified assistants in the area,” says LoPresti. “They comprise one of the finest groups of young professionals in America. It’s beyond me why employers believe the grass grows greener on the other side of the mountains.”

LoPresti’s concern is reflected by such respected gentlemen as Marvin “Bud” Ward of the Peninsula Club and Eddie Duino of San Jose CC.

The state of agitation has been growing for years, but it reached a new plateau this spring when the plush Burlingame CC on the San Francisco peninsula interviewed more than 50 applicants, calling several local professionals for encores and then extended a welcome hand to Ronald Sathoff of Texas.

Buildup and Letdown

“It’s sickening to be allowed to believe you are in the race, then have the plum jerked from your grasp at the last moment,” declared one 25-year old teacher with superior credentials.

“I guess there is no other road. I’ll have to pack my family, my kit and ka-boodle and search elsewhere for a head professional’s job,” he said dejectedly.

The young teacher will not be the first. Actions of the clubs have already chased off renowned players like Charles Sheppard, Willie Goggin, Bill Ogden, Rod Munday, Charles Malchaski, Bobby Harris, Bobby Rosburg, Ross Carley and Stan Dudas.

Each one has landed country clubs in...
other regions, Harris and Ogden on Chicago's North Shore, where they are included in America's blue book of Class A professionals.

Duino, a respected teacher on the West Coast and winner of the national PGA shop-pro-of-the-year award in 1960, allows as how it does not take a phrenologist to tell that "our boys have as much upstairs as fellows from Texas, Pennsylvania or New York." He suggests that country club directors look in their own areas for an ever increasing number of diamonds in the rough.

Better Presentation

"This is a difficult thing for the PGA to control," Duino continues. "There is little we can do about it directly. We need some way to put our own men in the spotlight so that club committee-men can get a better view of them."

What Duino is calling for is an advertising campaign. He would promote the attributes of shop assistants by word of mouth and stroke of pen.

"We have an active employment bureau and Bill Corbett (Castlewood CC, Pleasanton) is doing a fine job. However, employers to not appear to be making much of his recommendations," Duino observes.

Northern California clubs have imported more than a dozen outsiders to occupy head jobs, dating from more than a decade ago when Marvin Ward, twice winner of the National Amateur, was called down from the state of Washington by the Peninsula Club in San Mateo.

Ward, while readily admitting he once was subject material although now classifying himself as an adopted son, declares:

Recommends Screening

"We should have better screening of local talent. It's a pity that so much of it is going to waste."

The occupancy of the Burlingame position by Sathoff comes hard on the heels of a Sharon Estates (Atherton) announcement that it had retained Dick Lundahl, a native of Utah, as head professional.

Before that, the Olympic Club, site of the 1955 National Open, hired E. J. "Dutch" Harrison from St. Louis; Lake Merced CC took on Bob Gutwein of Pennsylvania; and Sequoyah CC lured away Ted Neist from Missouri, and so on.

"This is not a personal slap at these fellows for all are excellent professionals," explains LoPresti. "But I contend that Northern California country clubs have stars in their eyes. Almost every time some of the members hear that a fellow is winning something back East, they insist on going after him.

"I say that we need a closer association between the Northern California PGA and the sectional golf association in this area."

Go East, Young Man

Pat Markovich, one of the owners of the plush Silverado Country Clubs in Napa County and general manager at the Richmond (Calif.) CC, urges that youngsters with PGA teaching certificates beat the local employers to the punch.

"Go East before you grow stale on the job," advises Markovich, who also recognizes the need for the screening of home grown athletes.

"A professional like a prophet is never appreciated in his own land. He must find open ears elsewhere," points up Markovich. "Ben Hogan of Texas became great as a resident of Hershey, Pa., and Jerry Barber, native of Illinois, found a haven in Southern California.

"There are a hundred examples," continues Markovich, himself a staunch believer that road travel provides the estimable experience necessary to success.

"The most recent instance I can think of is..." (Continued on page 81)
This satisfaction sells the Super Maxfli...

When a golfer feels like this about the way a golf ball plays, he comes back for more! It's exactly this sort of satisfaction that sells the Super Maxfli... the satisfaction that comes from playing a ball that means better golf! Here's why this is true!

DISTANCE. No ball gives a golfer greater distance than the Super Maxfli. Regularly conducted tests prove that there is no longer ball.

ACCURACY. No ball plays more accurately off every club because no golf ball is built to more exacting standards of manufacturing precision.

CONSISTENCY. No ball delivers more consistent performance than the Super Maxfli. Every Super Maxfli is constructed and tested within exceedingly narrow limits of internal compression. Every Super Maxfli plays outstandingly the same!

There will be more Super Maxfli ads in 1962 than ever before—and each one will tell these facts to your golfers and millions of others. Remember, Super Maxfli golf balls can only be purchased from golf professionals. Keep well-stocked.

Dunlop
Sports Division
500 FIFTH AVENUE
NEW YORK 36, N.Y.

July, 1962
Frozen food, brought in by Cleveland restaurant firm, eased task of feeding 5,000 spectators daily during big show at Oakmont

From the club management point of view, the food service people at the Open at Oakmont deserve a medal all their own. They served upwards of 5,000 meals each day from a kitchen which normally serves 200 to 300 at a sitting.

With nearly 8,000 clubhouse passes sold as of the start of regular tournament play, only careful planning by the House and Open Committees and by the club chef kept the kitchen and food service operation flowing smoothly.

While the 150 Open entrants were sweating in the traps, 300 waitresses, bus boys, kitchen helpers, cooks and managers went calmly about their business. One veteran tournament-goer called it "the best-organized feeding operation I've seen at any major golf event."

Frozen Foods Did It!

The performance was even more impressive when compared to the food operation there in 1953. Contestants, members and guests were generally agreed that the crowds were just too much for the club to handle that year. One major difference between the 1953 and the 1962 Open feeding was the use of frozen prepared foods to supplement the menu items produced at the club.

Acting on the experience of the Fire-
DIPLOMAT
COUNTRY CLUB
Hollywood-by-the-Sea
Florida

reports

high profits, low maintenance on

CUSHMAN® Golfster fleet!

Heavy demand, day after day,
proves Cushman dependability

"In this superbly beautiful resort and country
cub, our fleet of 68 Cushman Electric Golf-
sters is kept on the go at all times. The
golfers love them, and we think they are great
golf promoters and big profit makers," so re-
ports Mr. Nick Ber san.

"Our carts are in top operating efficiency at
t all times. They are under the supervision of
a full-time maintenance chief who keeps them
clean and recharged. They are always ready
for duty. Battery life has averaged 14.5
months and the entire year’s operating cost is
approximately $20.00 per year per cart. When
you consider these carts are busy all the time,
we believe this is a real economical operation."

"The decision," said a club official, "to use
Cushman carts was a wise one."

Diplomat

Home pro, Nick Bersan, at the Diplomat Country Club Golf Course

CUSHMAN MOTORS
1092 No. 21st, Lincoln, Nebraska
Division of Outboard Marine Corporation

Please send information on: ☐ Gasoline ☐ Electric Golfsters.

NAME ____________________________

CLUB ____________________________

CITY ___________________ STATE ______

July, 1962

NAME ____________________________

CLUB ____________________________

CITY ___________________ STATE ______

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Contestants and clubhouse guests agreed that food served during the Open was in keeping with normally high standards of the Oakmont club. About 300 waitresses, bus boys, bartenders comprised the service staff.

Stone CC in Akron, O., where frozen prepared foods had been used exclusively and very successfully last year during the American Golf Classic, club manager, Fred Seitz, and general chairman, J.K. Mahaffey, Jr., planned the Oakmont event to make full use of quality food prepared in advance.

Split The Menu

Stouffer Foods Corp. was called in for consultation and food-service suggestions. Outcome of the planning was a week's menu split about 50-50 between kitchen-produced items such as steaks, salads and vegetables, and pre-prepared foods including 15 frozen items. Non-frozen pre-prepared items included juices, cereals and bread.

In general, according to Oakmont's chef, Richard Bosnjak, the frozen prepared foods used were those which "would have taken a great deal of time to prepare in our own kitchen."

Fifteen items, including lobster newburg, baked breast of chicken, potatoes au gratin and three kinds of cake were cooked, frozen at Stouffer's kitchens in Cleveland, and then shipped to the clubhouse near Pittsburgh just before the event.

Says Bosnjak, "We could have produced any or all of these foods in our own kitchens during normal operations, but we simply didn't want to overload our facilities during the Open."

Just as important as operating efficiency, however, was food taste and acceptance by spectators, press and contestants. Oakmont, justly famed for its food during normal course operation, lost nothing in quality by using foods prepared elsewhere.

The consensus of opinion among club management was that the frozen items added to the overall food quality at the Open, since the cooks were able to devote full time and attention to the dishes being prepared on the spot.

Oakmont's kitchen is nearly new, and perfectly equipped to do what it is called upon to do most of the time: provide a la carte food for a few hundred people, or special dinners for up to about 400. But the club's management felt that trying to feed thousands of hungry people would be an almost impossible undertaking.

30-40 Minute Serving Time

Stouffer's foods were delivered to the clubhouse frozen in rigid foil trays containing six or eight servings, depending on the item. Most items can be brought up to serving temperature in 30-40 minutes. The trays are designed to fit into a standard steam table for easy serving.

Perhaps the most significant contribution of frozen prepared foods, apart from kitchen efficiency, is that feeding large groups is no longer a major gamble. Foods not thawed and sold today can be kept (Continued on page 81)
Feel the Difference with
GLASSHAFT

MANGRAM GLASSHAFT

SOLD WITH PRIDE THRU PRO SHOPS
ESCONDIDO, CALIFORNIA - CHICAGO, ILLINOIS - VANCOUVER, CANADA
Five lights, three in front, two in back, are installed on tractor for night mowing at Firestone Ec. Two rear lights give check on performance. Driver is James Seigfried.

By BILL LYONS
Supt., Firestone CC, Akron, O.

Fred V. Grau, Golfdom columnist, once quoted a learned man in one of his excellent speeches: "Good judgment," said Grau, "comes out of wisdom; wisdom comes from mistakes and having thought about them."

Some will recall disastrous errors with turf on their own courses. The year of 1949 was such a year for many of us. No matter what most of us tried, it wasn't right. That was the year that many learned not to mow wilting turf. We learned, too, the deadly effect of highly fertilized grass clippings, especially on the aprons and approaches to greens.

With the American Golf Classic now an annual August feature at Firestone, we have to make sure we have satisfactory turf for the tourney. Night maintenance is not for all golf courses — it is only for those who:
1. Have the need — because of heavy play.
2. Desire to reduce maintenance cost. (More work per man hour.)
3. Demand safer operations.
4. Would like to have more customers — happier golfers.

Big Break in Routine

Heavy played public and overcrowded private courses simply can't get all the refined maintenance jobs done on schedule. I visited a spt. in a large city who stated that they could not mow greens from Thursday evening until Monday morning. Every starting time was sold out from daybreak until sundown for Friday, Saturday and Sunday. Do you have such a need? Do you recognize it?

Howard Black, pro-owner, Elms CC, Massillon, O., saw the 1961 night maintenance demonstration at the Northern Ohio GCSA meeting at Firestone. Two days later I visited his club. The first thing Howard said was, "Take a look in my barn." Every tractor was equipped with new lights. One of his drivers said: "I cut more grass last night in eight hours than I ever cut before."

Better Fairway Turf

By error and by judgment we learned to stop all summer mowing at 11 a.m. We feel that mowing turf of any kind when heat is causing stress will weaken and open it to weed invasion.

Fairways mowed in the early morning during periods of heavy dew have that "cow-pile" look. Masses of clippings are neither conducive to good maintenance, beauty nor good playing conditions.

By beginning fairway mowing at twilight there is not enough dew to cause clippings bunching. Some nights dew will appear at midnight and others about 1:00 a.m.

It is easier to see the line of cut at night than during bright sun. The accuracy is unbelievable. The rear light