feet in width. With a 40-foot-wide tee, it is possible to play half of it (laterally) at any time. This gives the other half a chance to heal, without changing the distance of the hole. But since I try to shape my tees to fit the terrain or to make the tee shape more interesting, there is no firm or set pattern in tee area or construction. There are fewer low-handicap players; and, therefore, the back parts of the tees are generally narrower than the middle or front parts.

And before we leave the subject, let's not forget how many times the women are neglected by not having tees of sufficient area, levelness, or in the right position to accommodate their particular game. Womens' tees are too often an afterthought; and quite often a golf course superintendent will try to build a tee with greatly restricted funds, creating ill will for all concerned. It is impossible to build ladies' tees in the right location for all classes of lady golfers. This is an even more difficult situation than building tees for men, particularly since most clubs will look at a lady's tee as a nuisance rather than a necessary asset. (After all, probably 30 percent or more of all golf today is being played by ladies.) There are too many aspects of placing and constructing ladies' tees properly to fit this discussion; suffice it to say, they are usually either overlooked or badly neglected.

Tees, grass, and shade
Golfers must remember that the game in the teeing area, fairways, and greens, is being played on grass shorter than nature intended for that particular species. In other words, the grass is always under stress; sometimes it is under more stress than in others. Most of the grasses we like to play on are sun-loving grasses. Yet we also always like to have beautiful trees on our golf courses, particularly around the tees, where we might enjoy a cooling respite from the hot summer sun while waiting to shoot. Or, the trees might provide protection, frame the hole, etc. It is small wonder that tees often get in trouble as far as growing good turf is concerned. It may be very apparent to the superintendent or to a turf expert, but the reason the grass is sometimes so sparse on the tees is not due to the play, not due to the soil condition, and not due to the watering system — but just due to too much shade for the grass being grown. You have four choices in this case: 1) cut down a few of the shade-producing trees; 2) change grasses; 3) both; or 4) move the tee.

In the cool season areas of the United States, it is possible to use more shade-tolerant grasses, such as the fescues and even some of the bents, or poa trivialis, and usually get by.

There are some new blue grasses which are far more shade tolerant than the old strains of Kentucky blue.

In the southern part of the United States, the problem of shade-tolerant grasses is much tougher. Even though some of the hybrid bermudas are more shade tolerant than the old common bermuda, they are still not capable of withstanding close mowing in fairly dense shade. So far, none of the fescues will take the combination of low mowing height, humidity, and heat encountered for tees in the lower southern belt. Although St. Augustine grass will meet the shade requirements and stand the heat, no one wants to tee off of St. Augustine because of the tough stolons which impede the backswing and downswing of the club. Zoysia grass offers some hope; but its very slow growth rate and recovery are detriments to its use.

At the present time in the South, the best bet is to be sure that there is ample opening for sunlight between the hours of 9:00 a.m. and 12 noon, and, if possible, extend that until 2:00 p.m. Five or 6 hours of good sunlight, particularly in the morning, will usually take care of southern grasses. Sometimes this must be obtained by cutting down trees which are too close to existing tees, assuming the tee cannot be moved without affecting other trees or the play of the hole. On the other hand, additional trees can be planted at the right distance from the tee, taking into consideration their form and rate of growth, so that in a few years, the situation will be satisfactory for all concerned.

But one thing you must never forget; don't ever try to take down a landmark tree which is well-known to all the members and is revered by all, unless you've already got a new job in mind.
Vegetables: added value for you and your diners

by A. C. Bartolotta

Imagine a dinner plate with a beautifully browned pork chop, a crusty brown serving of creamy au gratin potatoes, and a soggy, indistinguishable mass of something fairly green. Or is it beige or gray? Is it beans or spinach or what?

Whatever it may be, it’s enough to lower the value of the other food items on that plate and, in fact, lower the value of the entire foodservice operation in the eyes of the dining guest.

These dining guests, as well as the club foodservice people responsible for serving them, can no longer tolerate improperly handled vegetables. Cooks who do an outstanding job of preparing and serving vegetables are appreciated by the dining public. Their vegetables are eaten and enjoyed, instead of being left on the plate, only to be wasted.

Vegetables are intended to round out a meal. They provide an important balance of eye-appealing colors, satisfying textures, and mouth-watering flavors. Properly cooked and served, vegetables also play an important role in balancing main course food cost factors as well.

Eye-appealing vegetables can be a positive focal point when the plate is set before the dining guest. In fact, the visual impact can be so great that the guest may be willing, unconsciously, to settle for a slightly smaller portion of meat, fish, or whatever the main course is. This happens only when an effort is made to satisfy the aesthetic expectations of the customer.

Today’s consumer is putting greater emphasis on vegetable cookery. For example, there’s now a widespread appreciation for vegetables prepared the Oriental way, cooked to the just-tender-crisp state. The customer naturally will favor the restaurant which serves “ordinary” vegetables in this manner. And, the foodservice operator benefits in more than customer satisfaction. Those responsible for profit and loss figures will soon realize that vegetables cooked just-tender-crisp will yield more portions than those which have been overcooked and mishandled.

In other words, vegetables are as important as meat or any other element in a meal. This fact must be fully understood by all who come in contact with vegetables from preparation to serving.

For effective, efficient, attractive use of vegetables canned or frozen, read and practice the following lists of DO’s and DON’Ts.

A. C. Bartolotta is director of food services for John Sexton & Co., one of the nation’s major purveyors of food products.

**TIPS FOR FROZEN VEGETABLES**

<table>
<thead>
<tr>
<th>DO</th>
<th>DON’T</th>
</tr>
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<tbody>
<tr>
<td>• Always cook frozen vegetables from frozen state. Place frozen vegetables in boiling salted water. Cover vegetables in pot on stove top with sheet of clear plastic film; place the film directly on the vegetables — not on the outside rim or top of the pot. This will reduce cooking time.</td>
<td>• Do not allow frozen vegetables to sit out to hasten cooking. More harm is done to frozen vegetables by exposing them to warm (room) temperatures or even refrigerated temperatures: harm in the form of oxidation with resultant color, texture, and flavor loss; flavor transfer; undesirable odors; and flavor pickup.</td>
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<tr>
<td>• Carefully follow manufacturer's package directions, particularly for liquid quantities and cooking times.</td>
<td>• Do not drown vegetables in a sea of water. When you do: 1) Longer cooking time is required. 2) Desirable textures are destroyed and actual decomposition takes place. 3) Essential flavors are diluted, become less pleasing. 4) Eye-appealing colors bleach out. Resultant discoloration drastically reduces customer acceptance.</td>
</tr>
<tr>
<td>• For quick creamed vegetables, add white sauce to drained cooking liquid, simmer just a few minutes to blend flavors, add drained vegetables, season and serve.</td>
<td>• Do not add baking soda to cooking water to try to preserve vegetable color or hasten cooking. Soft &quot;slippery&quot; vegetables often are the result of using baking soda. Proper cooking procedures produce excellent vegetables.</td>
</tr>
<tr>
<td>• Always cook frozen vegetables in small quantities. Do not overload pots, steam kettles, or steam cabinet pans. More frequent small batch cooking from frozen provides you with a steady flow of ready-to-serve vegetables at their peak of goodness. It takes less cooking time, for more efficient use of energy.</td>
<td>• Do not pre-soak frozen vegetables in water to slack out. Vegetables become water soaked and lose important texture and color.</td>
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<tr>
<td>• Cook frozen vegetables with a minimal amount of water. The quicker the water gets back to the boiling point, the quicker vegetables will cook and the better the results will be.</td>
<td>• Do not heat quantities of vegetables sufficient to carry through an entire 2-hour meal period. Excessive heat and moisture oxidation take their toll. Vegetables are not generally worth serving after all this abuse.</td>
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FROZEN TIPS continued

• Utilize the cooking liquids in numerous ways to increase menu variety and profits. When minimal water is used, the resultant liquids are extremely flavorful and offer countless menu merchandising uses.

• Whenever possible, heat only small quantities of vegetables just before serving time. Greater yields and better-tasting vegetables will result, as well as greater economies, because less seasoning (butter or margarine, spices/herbs) will be required. They will go farther because no need to season large volumes of flavor-robbing liquids.

• Cool vegetables very rapidly when cooking in advance of actual serving time. Drain liquids from cooked vegetables (utilize liquids elsewhere — do not throw away) and plunge the cooked drained vegetables into cold, clear water immediately. Cool rapidly, remove as quickly as possible from cooling liquid, drain thoroughly, place into storage pan (2 ¥ 2 by 12 by 20 inches) and cover with clear plastic wrap. Refrigerate.

• Serve vegetables hot (150-160° F.) unless used in salads, relishes, etc., when chilled service is most desirable.

• Utilize cooked vegetables as quickly as possible. Once cooked, vegetables deteriorate rapidly, even under best possible refrigeration conditions.

• Serve attractive portions of vegetables; standardize the portions with an eye toward how they fit with specific foods. Sometimes a third of a portion of green peas sprinkled on creamed chicken and a corn bread square, strategically placed on the dinner plate, will do more good than trying to crowd a full-size portion on a plate with the entree — as long as the peas are colorful, plump, and tasty.

TIPS FOR CANNED VEGETABLES

**DO**

- Drain liquid (vegetable broth) from the can into heating container (pot). Simmer the liquid to reduce it at least 50 percent, then season the liquid, add the drained vegetables, cover, and remove from fire. Allow to set a few minutes for vegetables to heat, then serve.

- Pour heated vegetables into double panned, shallow half-size steam table pans whenever possible. Use minimum amount of liquid and directly cover vegetables with cling wrap.

- Eliminate the practice of keeping vegetables in a bain-marie full of liquid with vegetables swimming in the flavor-diluting liquid.

- Use any leftover heated vegetables the very next day while they still have some semblance of bloom left in them. Use them in salads, marinated, or mixed in with other greens and then seasoned; in soups, sauces, hashes, stews, meat and vegetable pies, etc.

**DON'T**

- Never cook frozen vegetables in violently boiling water; bring back to boil as fast as possible, then reduce heat and let simmer just a few minutes. Adjust seasoning and serve.

- Never let cooked frozen vegetables cool off in the cooking liquid.

- Do not store cooked vegetables in water, unless storage time will be prolonged.

- Do not serve watery vegetables on dinner plates with other meal elements. Drain vegetables thoroughly. Watery liquids make serving plates look messy, the liquid dilutes the flavor of other foods and quite often is spilled on the dining patron.

- Never allow vegetables to be thrown or plopped onto a plate, regardless of where they land or how they look.

- Do not serve oversized portions of vegetables because they over-shadow the meat portion. Also avoid skimpy vegetable portions which give an empty plate look and also make the meat portion look too small.

- Serve vegetables attractively — neat placement on plate, particularly in front of patron on serving line.

- Do not “cook” canned vegetables. They’re fully cooked and need only to be heated, seasoned to serve.

- Do not hold heated vegetables in a steam table for any extended period.

- Never throw any vegetable broth or liquid away. Utilize this valuable ingredient in soups, sauces, beverages, casseroles, salad dressing, etc.

- Do not keep vegetables in deep steam table inserts. Spoons macerate and chop up vegetables mercilessly every time they’re thrust into the insert.

- Don’t serve a great amount of liquid with vegetables, particularly on dinner plates. Use a slotted spoon. Excess liquid makes dinner plates messy and dilutes meat sauce flavors.
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COURT DECISION SAYS:

Trespassers may sue you

by Harold Gluck, Ph.D.

A very important court decision was passed down last year regarding your liability concerning a trespasser. To set the scene for the meaning of this court decision, we present here some situations that you may have to face in the operation and care of the golf course.

> A strong and high wire fence protects your golfing area, but there is one place where the wire has become loose near the ground. A boy sees some golf balls on the ground, so he climbs under the wire fence. As he picks up the balls he is struck by a golf ball in the eye and severely injured. His parents sue you. Are you liable? Remember, he is a trespasser.

> A woman is looking for a lavatory in a hurry. She sees some golf players entering your premises and follows them. As she enters the clubhouse, she trips and falls, breaking her leg. She sues you. Are you liable? Remember, she is a trespasser.

> You have a special parking area for the cars of people who use the golfing facilities. Three kids get into that area and start to play football. As one runs for the ball, he bangs into a trash receptacle and cuts himself severely. His parents sue you. Are you liable? Remember, he is a trespasser.

> This is the day of the great golf tournament. Tickets are sold and the proceeds go to a charity. A man gets in without a ticket and wanders down to your lake area. He slips, falls into the water, and gashes his head. He sues you. Are you liable? Remember he is a trespasser.

> And now for this final one. Two kids have been watching your golf cars, wondering if they could run one of them. During the evening, they sneak into the area, get into one and start it. It hits a tree and one boy is severely injured. His parents sue you. Are you liable? Again, remember, he is a trespasser.

The decision

Before you try to answer these and get a headache, let us look at the decision of the court: If a trespasser is injured on your property, "responsible foreseeability" may now measure your liability. This was decided by the New York State Court of Appeals, the highest court in the Empire state on June 17, 1976, in the case of Joseph Scurti, as Administrator of the Goods, Chattels & Credits of John J. Scurti, deceased appellant versus City of New York, New York Connecting Railroad Co., Long Island Railroad Co., et. al, respondents. The implication of this case will be felt in all of the sister states.

The court concluded that the "liability of landowners to one injured on their property should be governed not by the ancient and antiquated distinction between trespasser, licensees, and invitees, decisive under the common law, but rather by the standards applicable to negligence cases generally, i.e., the standard of reasonable care under the circumstances whereby foreseeability shall be a measure of liability."

In the Scurti case, a 14-year-old boy entered a railroad yard through a hole in a fence of an adjoining playground maintained by the city. He climbed to the top of a freight car on a mainliner track and was electrocuted.
by a high-voltage wire.

In reviewing the common law of the past, "at a time when landowners were a dominant class and ownership was considered akin to a sacred right," the court said, "the fact that the plaintiff was a trespasser was of the utmost importance. This attitude was reflected in the law which, in its practical application, valued the rights and privileges of ownership over the lives and limbs of trespassers. . . . Thus, the landowners were held to owe no duty to trespasser other than the obligation to refrain from willfully or wantonly injuring him."

Later, as the general theory of liability developed in response to a heightened awareness of the value of human life, new reasons were found to justify the landowner's immunity, according to the New York Court. It was held, for instance, that there was little likelihood that one would enter another's property without permission and thus trespassing was not predictable. It was also argued that a landowner should be entitled to develop his property in the most profitable way, and any requirement that he alter the condition of his property or curtail his activities in order to protect intruders would create unreasonable burdens, inhibiting enjoyment or profitable use of the land. Finally, it was argued that one who enters without permission, knowing that the property was not prepared for him, assumes the risk or is guilty of contributory negligence.

The Court of Appeals felt that this was a "harsh rule with harsh results." It realized that in today's world, with modern industrial complexes, the owner has the right to use his property and develop it for his profit and enjoyment. That often means he must conduct dangerous activities or permit dangerous instruments on the premises. However, under these circumstances, the court reasoned, he must take reasonable measure to prevent injury to those whose presence on the property can be reasonably foreseen. Whether the threat is posed by a dangerous condition or a dangerous activity is of little significance, although it may have some bearing on the effort required to prevent injury.

It is important to note that the elimination of "Immunity" conferred
by prior law should not be an unreasonable burden on the use of the property, since all that is now required is the exercise of rational care under the circumstances. The owner can always show it would have been unduly burdensome to have done more.

But notice very carefully: The decision itself does not limit the situation to a child as a trespasser. It concerns any kind of a trespasser. And that means now you have to worry about the adult trespasser.

The key word in the decision which changes the law is just one word: foreseeability. Is there a sort of natural proclivity on the part of children to explore? The answer is yes. The kid will want to get onto that golf course — permission or no permission — to see what it is all about.

In addition to visiting golf courses, I have also visited golf driving ranges. One would think that with a definite limited area, security should be tight. But with only one exception, security was down to a minimum and often did not exist. Not until somebody there spotted a kid running after golf balls and hitting them with a golf club he had found at a vacant tee.

What you can do
You should have a detailed map of your golf area. And also, have some pictures taken. Put them together so you have the map and a pictorial representation of your property. This is your security aim in view of that decision: to control those coming into your golf area. Or if you want to work it slightly differently — control those coming onto your property. Here are some other security tips:

1) You will need a daily check of the condition of your fences. I came across one fence area where it was evident someone had done a bit of burrowing so he could get onto the property. This was fixed immediately, and a watch was placed on the area to see if anyone returned.

2) In such a case, you should report it to your police authorities, whether it be to your local police department, the sheriff’s office, or to the state troopers. Keep a record of all the repairs made, and of the notifications made to the police authorities.

3) You probably have a golf shop and a golf pro for instructional purposes on your property. People may wish to make purchases and yet not play that day. Also people may wish to make appointments with the pro for a future date for instruction. Under the law, these people are invitees. Very simple for an observant person to attach himself to such people. You should have somebody always checking, but politely: “Is that person with you?”

4) “How do I get to the clubhouse?” is a question that may be frequently asked. Nature of business should be asked, and then the person should be escorted to the clubhouse.

5) If a guard is used, he should be given special training in regard to what he must be on the alert for. Otherwise it is a waste of money and you get a false sense of security.

6) Spot checks should be made at various — but not predictable — intervals to see if there are trespassers on the property.

7) You should have signs and other types of notices to the effect that trespassers will be dealt with “according to the law.” Notice, this doesn’t say you will prosecute them. However, you should keep some kind of a record of the people you have ordered off your golf property. If repeated, then the authorities should be called in to handle the matter. Just remember this: You may have a kind heart and want to do nothing about it. But if that trespasser is hurt, that person will not have a reciprocal kind heart. You will be sued.

8) In addition to this new law, you should bear in mind that if the trespasser injures one of the players on the course, you may also have a lawsuit on your hands.

You will live with this decision. Its big effect is that you will have to tighten control of those who come onto the golf property. During the winter, do people with sleds and skis use it without your permission? If so, better start thinking ahead of how to handle this situation.

Finally, check over your liability policy. You may have to increase the face amount of your policy. Have your attorney read the policy carefully. You want to be certain it covers any and every situation — including a lawsuit from a trespasser.
"Every kid should have the chance to grow up on a golf course."

Youngsters have never faced as many temptations and frustrations as they do today. And that's why I think it's particularly valuable for boys and girls to get involved in a sport like golf. It not only gives them a chance for self-expression, but it's a great teacher of self-reliance and self-discipline.

The problem is, most kids don't have an organized Junior Golf program to encourage them and help them learn the game. And that's why the National Golf Foundation is so important.

They've been promoting Junior Golf since 1936. And they'd like nothing better than to help you start a Junior Golf program at your golf club, in your schools, or in your town. I started in a Junior Golf program myself. And believe me, there isn't a better place for a kid to grow up than a golf course.

Please send me information on these National Golf Foundation activities:

- □ Junior Golf programs
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NATIONAL GOLF FOUNDATION
A golf car should play a subordinate role as a strong, silent contributor to the enjoyment of the game. Nothing mechanical should distract the player's concentration. The car should function safely and not intrude into the consciousness of the players by imposing safety rules beyond those of common sense.

This is the goal of golf car manufacturers subscribing to the safety specifications proposed by an American National Standards Institute (ANSI) subcommittee. The club that purchases a golf car that meets or exceeds these specifications has taken a large first step toward the protection — and better golf — of its members and visitors.

The ANSI safety specifications for golf cars, proposed by the ANSI 2130 subcommittee at its May 13, 1975 meeting, were developed by representatives of the principal golf car manufacturers to cover design and operation of both electric- and gasoline-powered cars.

Handling
The specifications call for both a maximum speed and extensive handling tests. Among the characteristics to be checked out in the tests are:
- Adequate deceleration and durability from the service brake.
- A parking brake that holds on at least a 20 percent slope.
- Stability to assure that car will not roll over when tilted to 45° longitudinally or 30° laterally. (Well designed cars should be expected to be stable at 45° or more both longitudinally and laterally.)

Containment
Battery containment in electric cars is tested by subjecting the car to the two maximum conceivable operating accidents. First a car is run into an immovable concrete wall at its maximum speed, then is subjected to a 360° axial rollover. The car is examined afterward to see that the batteries stayed in place and that the car retained structural integrity.

Gasoline cars are not subjected to rollover or impact tests by current standards, although such tests should be considered for the next upgrading of the standards. Gasoline and oil containment adequate to keep it from spilling into a hot and electrically active engine compartment during an accident would be a worthwhile goal.

Once a safe golf car is delivered, it is up to club management and members to keep it safe.

Under the present proposed specifications, gasoline cars must have reasonable fuel containment, safe fuel line routing, and tank filling and venting locations away from hot areas.

Other requirements
Electric cars are also subjected to stall tests (to the electrically oriented, locked rotor motor tests). With the car stalled or held in place, the motor is powered 10 seconds at the maximum speed position, followed at once by 30 minutes at the lowest speed. This is a rigorous test of wiring, switching, resistor heat dissipation, and of the motor. Some manufacturers, as a policy, exceed this by 30 percent.

While not a standard requirement, it is recommended that seats be designed with high, strong backs to serve as a roll bar. A bucket seat with a steel bottom and back in one inte-
grated unit has the rigidity to either help prevent the roll or, failing that, provide protection for the passengers by supporting the car in the unlikely event of a 180° roll or a forward tip. Seat backs should not crush, which would then force the steering column to collapse into the driver's area.

**Car and driver**

Once a safe golf car is delivered to a club, it is up to club management and members to keep it safe.

Cars must be presented to members at the pickup point in a clean, safe condition. Why clean? Because people respect machines in good condition and usually attempt to return them that way, especially to an interested receiving person. Rental car operators know that a damaged fender breeds more damage. It may be that the psychology is simple: new damage is more obvious if the car had been clean before use.

A signed checklist is not too much to ask from the car preparation group. The sample on page 42, with 25 items, was intended for initial delivery, to assure that the car was in factory condition. But with few exceptions all of the checks can be made while driving the car to and from the charging shed. Attaching a copy to the scorecard holder shows that the club cares.

The back of the checklist could contain a simplified operation instruction identifying parking brake, service brake, and accelerator locations. It should also contain safe parking procedures: key off, direction selector at neutral for an electric, and parking brake on. Such instructions will not only go a long way toward preventing accidents, but will help avoid a charge of negligence if one happens. Such instructions will be especially useful at semi-private operations where cars are operated by relative strangers. Some leasing or rental situations call for a “Hold Harmless Statement” to be signed by the leasor. Such a statement could be on the checklist indicating that at the time the user signed for and accepted the car, it had received a safety check and was in reasonably good condition. The given caveats of the ANSI safety warning label might also be included.

**Maintenance**

The greatest peripheral damage to golf cars occurs in the service, storage, or charging sheds. Design of the service area is critical. There should be enough space paved to maneuver the cars without contact.

If outside storage is necessary, cars should be selected which have weather-resistant bodies and self-