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### George Brennan

I am very pleased to be able to tell you that George Brennan is home from hospital and is getting on, although very slowly. Let us hope that it is slow but sure. We are all very pleased about it, George, and hope you continue to improve.

## NORTH-WEST

*Chairman:*  
 D. PATE  
 (Royal Birkdale G.C.)

*By H. M. Walsh*  
*Hon. Secretary:*  
 78 Hadfield Street,  
 Oldham, Lancs.

### Lectures

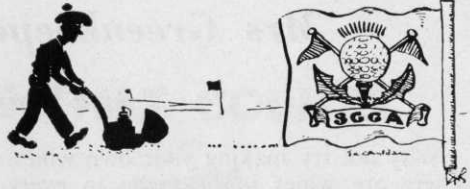
I WOULD LIKE TO THANK MR Lidgate of S.T.R.I. for the very instructive talk he gave the section on "Methods of Weed Control" I would also like to thank the members for the wonderful support we are now getting for these important occasions.

The next lecture will be carried out with the help of films and will be given by the Longton Service Branch of Messrs Charles H. Pugh Ltd., on 7th February at 7.45 p.m.

The last of this series of lectures will be given by Mr Joss of S.T.R.I. on the 1st March and I am looking for the same kind of support you have given for previous talks.

### New Member

We are pleased to welcome to the section K. Howe of Romiley Golf Club.



### THE SCOTTISH GOLF GREENKEEPERS ASSOCIATION

Chairman  
 J. K. CAMPBELL  
 St Andrews

General Secretary  
 R. B. MOFFATT

71 Kelton Street Glasgow E.2. Phone SHE 6591

### Winter Lectures

WITH ONLY ONE LECTURE LEFT ON this year's programme, I hope we will have as good numbers as at the last three. In December we had a very interesting talk given by Mr Kitson of S.A.I. on the work done producing new fertilisers and weedkillers.

In January we once again had a very interesting talk by Mr Palin of Suttons. This was more a question and answer night than a lecture, which I am sure everyone enjoyed. I am sure all who turned out on this cold and frosty night will agree with me when I say, it was a night when Greens' Conveners and Club Committees would have learnt a lot about damage done to courses during winter conditions. To both these speakers I send the Association's thanks.



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# Mrs Greenkeeper's Own Corner

with Ann Mawson

Why not try making your own wines. There are wines to be made in every month, plenty to keep the most industrious person busy

This is a very easy one and you will enjoy it with your dinner

## Hock

3 oranges, 3 lemons, 6 small potatoes, 4 lb. sugar, 1 gallon warm water, 1 lb. raisins,  $\frac{1}{2}$  oz. yeast.

Pour the warm water over the above ingredients (cut the raisins open). Let the liquor stand for two weeks. Take off the top, strain and bottle, but do not cork tightly until all hissing ceases. Cork up.

## Potato Wine

1 gallon boiling water, 3 lb. old potatoes,  $\frac{1}{2}$  oz. yeast, 1 lb. raisins,  $\frac{1}{2}$  oz. hops, 4 lb. demerara sugar

Wash the potatoes well, but do not peel them. Cut them up into very small pieces then put them in a large bowl. Add the sugar, raisins and hops, pour over the gallon of boiling water and stir well with a wooden spoon. When the contents of the bowl are lukewarm, stir in the yeast. Cover the bowl and leave for two weeks, but you must stir daily. After two weeks, strain the liquid off through muslin, do not

squeeze, and bottle. Cork loosely at first, have some wine spare in a bottle to fill the bottles if the wine should ferment over the top. Add some sugar candy to each bottle at intervals of about 4 weeks until fermentation has finished. You will realise that fermentation has finished when you add a piece of sugar candy to a bottle and the wine remains clear, does not fizz or bubble. This means the yeast has finished working and cannot absorb any more sugar. The wine should be ready in six months.

## Lemon Wine

9 lemons,  $3\frac{1}{2}$  lb. sugar, 1 gallon water,  $\frac{1}{2}$  oz. yeast.

Put the thinly peeled rind of half the lemons into a pan and bring to the boil with the water. Simmer for 15 minutes. Put the juice of all the lemons and the sugar into a large bowl and pour over the hot liquid, stir well. When lukewarm add the yeast mixed with a little of the liquid. Cover and leave for 24 hours in a warm place. Pour all into a fermenting jar and insert an air lock. Leave to ferment to a finish, then bottle. Remember these are wines and not cordials and can be very intoxicating.

—Until March

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S.G.G.A News—contd.

## Apprenticeship Scheme

I was very interested to learn from the Joint Council that another three clubs in Scotland are interested enough in their apprentice and the future of greenkeeping to register them with the Joint Council. I only wish all Superintendents would ask their club to do this. I am sure if any club would like information on the scheme, Mr Wood the Secretary, or myself would be only too pleased to hear from them.

It was very interesting to see that clubs as far away as Stornoway and Nairn were interested, yet only a very small number, not more than about twelve in Scotland, including these two, have registered an apprentice. I think the time has come when every club should have an apprentice under the Joint Council as a lot of time and money has gone

to the introduction of this scheme. We in your committee are always being asked when are we going to do something for greenkeepers. I can only say in these past three years since I was elected to the position of General Secretary of the Association this scheme has been one of the main objects of our work, along with wages which are now much higher and in line with most industries. I now think it is time we had the support of all Superintendents and at this point I ask for more registrations with the Joint Council.

## Re-Employment

Any member of the Association who would like his name put on the list for a position either as Superintendent, Foreman or Assistant, please let me have his name and position wanted. I am always being notified of positions available, mostly from English clubs and my list is very small.