

soiled dishes on to the dish tables which are located in this corner. The old dish tables may be used as a part of our new dish pantry layout, but the dishwashing sink is replaced by an electric dishwashing machine. Directly back of the dishwashing pantry and along the south wall will be placed the pot and vegetable sink, vegetable peeler, and vegetable preparation table. The old dishwashing sink may be used for the pot and vegetable sink, and the old cook's table becomes the vegetable preparation table.

The two sections of range included in the layout of the initial kitchen need not be moved, but we will now require one additional range and a broiler to be set one on each side of the ranges. The cook's sink remains in the same place and a meat block is placed beside it. A vegetable steamer placed beside the ranges on the side nearest the vegetable preparation completes the lineup along the rear partition. Four feet in front of the ranges will be located the cook's table, steam table, bain marie and warmer. The old steam table may be used to good advantage as part of this combination, but the cook's table should be new with the top cut out to receive the bain marie.

A tray stand, dish warmer and roll warmer should be placed seven or eight feet in front of the cook's table, and a cubed ice bin and checker's desk placed to the right of the exit door as we face the dining room. The pantry may now be arranged along the north side of the kitchen and should consist of coffee urns and stand, a long pantry counter with dish

storage shelves and a chipped ice bin on the waiter's side and on the service side fitted with the old ice cream cabinet and bottled goods ice chest. A three foot working space will be left between the pantry counter and the old serving counter, the old refrigerator, and a small sink, all of which will be placed against the north wall. A small griddle and a toaster may be placed in the pantry for light breakfast preparation.

In placing the equipment for the main part of the kitchen, we have employed the entire width of the room as far back as the partition in front of which the ranges, broiler, etc., were set. This partition was located 25 feet from the front, therefore a space of 15 feet by 44 feet is available for the bake shop, storage refrigerator and store room. In addition there is ample space here for a meat chopper, sink, block and bench, and a fish box which may be placed along the rear side of the partition. All of the equipment in our original layout with the exception of the coffee urn has been employed to good advantage in our remodeled kitchen, and we now have a complete up-to-date unit in which one order or the largest banquet can be prepared and served in a way to please the most exacting of club members.

Each golf club has its own peculiar problems and it would be impossible to cover the various conditions and circumstances applying to individual cases in one article or even a book, but the general plan outlined in this article may be made to fit each individual case by careful planning.

"Big League" Management Tip to Clubs

By L. McCONNELL

Manager, Hinsdale (Ill.) Golf Club

THE organization of a country club might well be compared to a major league ball team, in this way; it is necessary to have good employees for each position or department. After you get the team or organization together all you have to do is to coach and train them to work as a unit; that's all there is to it!

Sounds easy; doesn't it?

Well, it is not, for the employees of a club are just as temperamental and erratic as any ball team. They require constant coaching and supervision, and of course the better the captain or manager the more

successful will his team or organization function.

One cannot stress too heavily the necessity of harmonious co-operation and team work to obtain the best results. In a great many clubs, however, the manager is hampered in his efforts by some star, so-called; an old employe or member's pet, usually, who plays the game solely for his own benefit, scintillating before certain officers and members who are sold on his star playing methods, and it is a manager's job to get the star to play team work in accord with the manager's own methods. Sometimes this is no easy task, but the better the team work and co-operation the more smoothly will things run.

Then again there are the officers and committees to please by your playing methods; but that's another story.