

anything on the menu which your kitchen force with its equipment on hand, cannot prepare right and on time.

Proper menu making is an art, a science, and an asset. Years and years of persistent study are usually necessary before an operator can make out an attractive, well-balanced, satisfying, and profitable menu each day of the year. However, if the club steward or chef, or whoever has charge of the menus will consistently study his menus and his clientele, noting and correcting the flaws, ever striving to serve the best quality foods in the most delicious as well as the most economical manner possible, success is certain.

1.68 TEES REWARD ACE SHOOTERS

N EW YORK CITY—Premier Sport Products Co., 121 West 17th st., is adding four boxes of its popular "New 1.68" tees for makers of aces. The tee is made especially for the new ball, with a longer shank and a concavity in the head of the tee of the same arc as the 1.68 ball.

An attested copy of the score-card showing the ace should be sent to Premier by those entitled to the award.

WATER the greens before starting to weed by hand. The plants pull out easier and more completely from a wet soil than from a dry soil.

POST on the bulletin board in the lockerroom a sign telling the members at what hours on week-ends congestion is worst at the first tee. With so many hours of daylight in summer, there is little reason to start play during rush periods; a little publicity in the matter will spread play over a longer interval and make things more pleasant for everybody.

UNLESS you are prepared to keep a water hazard in good clean condition, fill it up and cultivate rough or put a sand trap there instead. Nothing is worse on a golf course than a scum-filled pond of stagnant water.



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