

-Photo courtesy B. Gloeckler Co.

The kitchen installation at the Pittsburgh Field Club is said by Manager John Camozzi to be that rare achievement—a golf club kitchen so complete and well designed that it defies alteration.

Answers Manager's Query on Operating Costs

T HE inquiry for expression of opinion on the costs of the Erie Downs G. & C., as presented by C. R. Oremus, sec.-mgr. of the organization in April GOLFDOM, has brought forth interesting comments on the food costs. Although the financial statement was not detailed enough to give a positive idea of food costs, it appears that the net food cost is in the vicinity of 68% of each dollar sale. This is high unless there are conditions that don't show on the statement.

In some way the notion has gotten around among house chairmen that a 50%



food cost is right, but many managers of 18-hole golf clubs seriously question this maintaining that the average cost percentage is appreciably higher.

GOLFDOM would like to hear from managers on this subject of net food costs for it is obvious that correction of the generally too low scale of prices for golf club meals depends a lot on the establishment of a safe and sane net cost percentage.

W HEN a club has to start in a modest way, on a small piece of land, it is unwise to attempt the expensive construction of a whole set of holes, but only to go ahead with those that will later blend in with a more elaborate layout.



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