I think, however, our figures would be fairly representative of clubs where the same high-class cuisine and service is required, and operating under similar condition that we do. As you know, our members have every right to expect the same high standard of food and service at all times. This necessitates our carrying a large supply of food on hand and a suffcient number of employees to carry peak loads, for we seldom know whether we will have 20 or 100 for luncheon or dinner and we must be prepared to take care of any number.
"Now, to revert to your original statement relative to the cost of two eggs at home, I infer that you are like hundreds of other busy men who once a month receive the household bills, hand them to your secretary with instructions to draw checks in payment, perhaps give a grunt or two at the high cost of living and let it go at that, never having taken the trouble to figure the actual cost. Now, if you are willing to give me a little information, I will be glad to figure for you approximately your home costs."

This being agreed to, the following facts were obtained:

The Member, with his wife, occupies an eight-room house which costs him $\$ 200$ per month, taking into consideration interest, taxes, insurance, etc. This would equal $\$ 2,400.00$ per year, or a cost of $\$ 300$ per year per room.

A maid is employed at $\$ 75.00$ per month. It being fair to assume that at least half of the maid's time would be occupled in preparing and serving food, one-half of the expense of the maid's room and one-half of her wages are chargeable to the culinary department.

The Member lunches downtown, so it appears that five meals per day are produced for a period of 300 days, or a total of 1,500 per year (allowance being made for the maid's night off, dining out, etc).

Tabulating the obvious expense items, the following cost is arrived at:
Expense, dining room
$\$ 300.00$
Expense, kitchen 300.00
One-half expense maid's room ... 150.00
One-half maid's wages .......... 450.00
Electric refrigeration ............ 20.00
Gas for cooking ................. 25.00
Light . . . . . . . . . . . . . . . . . . . . . . . . . . 20.00
Laundry . . . . . . . . . . . . . . . . . . . . . . 40.00
Total
$\$ 1,305.00$
$\$ 1,305.00$ divided by 1,500 equals 87 c .
No allowance is here made for various incidentals, such as breakage, wear and tear on linens, etc.
"Assuming the above figures to be reasonably correct," said the manager, "it appears that each individual meal at home costs you at least 87 c before any food costs are considered. Our price of 50 c for two eggs does not appear so unreasonable after all, does it?"
"Well, I'll be hanged!" exclaimed the Member as he lit a cigar and walked away.

## TRUE-TEMPER COMPENSATOR SHAFT ARRIVES

Cleveland, O.-The new "True Temper" Compensator shaft is made from seamless alloy tubing of ultra airplane specifications, tapered by the "True Temper step down" process and further distinguished by four channels in the wall of the shaft extending from grip to tip. These channeled walls give a compensating and balanced torsional action.

This shaft has already been adopted by some of the leading manufacturers and it will be confined to clubs in the higher price brackets; this because of the fact that the process of manufacture is an ex-


Interior view of new "True Temper" Compensator Shaft showing channeled walls as they appear from the inside of the shaft.
pensive one involving an unusual number of heat treating, tempering and testing operations. It is felt by the makers of the "True Temper" Compensator that this shaft will be a distinct aid to the golf pro in helping to maintain a good volume of business on high quality clubs because it will be obvious to the golfer who is buying carefully that such a shaft must be a high priced shaft and one which adds considerable to the cost and value of the club.

