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## WHAT HEAT TAUGHT Last Summer Was Hell, But Not for Expert in Hot Weather Maintenance

## By CHESTER MENDENHALL

Chester Mendenhall, formerly greenkeeper at Wichita (Kan.) and now in this position at Mission Hills CC, Kansas City reports on his practices which have kept his course in great playing condition despite severe annual experiences with hot, dry weather.—EDITOR.

A MISTAKE MOST frequently made in maintenance of greens during extremely hot dry weather is that of over-feeding greens with a quick-acting fertilizer. I know greenkeepers who use a good deal of quick-acting fertilizers during hot weather to get a quick color in their greens but that is a very dangerous practice as it makes the grass very soft. Grass in this condition is much more susceptible to disease as well as being much more easily affected by dry weather and heat.

I give my greens two heavy feedings of some well balanced grass food in early spring. If we have a dry, hot season this carries them through until the first of September: then I give them a light feeding, followed about the first of October with a fairly heavy feeding to carry them through the winter. If we have a wet season it may be possible that the greens will need feeding some during the summer months as excess rainfall leaches away a great deal of the plant food before it is used. During the summer months it is always best to do your feeding during a cool cloudy spell of weather when there is less danger of burning.

## **Over-watering Dangerous**

The next thing is the watering. To me watering is the most important job on any golf course. I believe that more greens have been ruined by improper watering than any other one thing. It is very important that a greenkeeper be able to tell when a green has sufficient water and still not be over-watered. I try to keep my greens on the dry side, never watering more often than every other night.

We all know that air is very important to the development of a good root system. If the ground is kept completely saturated with water, which is the case when greens are watered every night, it is impossible for air to enter to any depth.

When carrying greens through a hot dry summer like the one we have just gone through, you will find that if you keep the area 20 feet all around the outside of your greens well watered it will greatly reduce the drying out of your greens. Most drying out of greens is caused by the outside becoming too dry and sapping the moisture from the green.

For this watering I use cricket sprinklers hooked three to five sprinklers to the section, depending on the area to be watered. These sprinklers are used around the outside of the green during the day, to keep that area well watered. These sprinklers put the water out just about as fast as the ground will soak it up. They will work wonders on hard bunkers around your greens where most of the water runs off when put on with an ordinary sprinkler.

I would like to say here that it will likely prove disastrous for any greenkeeper to attempt to get his greens on the dry side along in July or August after they have been kept extremely wet during the spring months. If the greens have been saturated with water the early part of the season the grass will acquire a very shallow root system, due to the lack of air in the soil. With the grass in this condition it will begin to burn on a hot day the minute the ground gets the least bit dry on top.

## Here's Simple Plan for Spotting Beverage Waste

**F**EW employees are in direct control of beverage stocks at golf clubs, so it is a comparatively easy matter for these clubs to prevent pilfering and make sure every drop of liquor is accounted for on sale checks.

All it is necessary for the club to do is to establish a "par" stock at the bar, which is the minimum amount of each kind of beverage that should be on hand to meet adequately the probable demands of the day. Each morning the bartender is expected to look over his bar stock and requisition from the store-room whatever is needed to bring his stock up to the established minimum.

The liquor is billed to the bar at the sales price per ounce, and it is therefore a simple matter to check the day's sales against the stock remaining to determine the amount of waste or leakage. There will be a certain amount of this, of course.