

or during excessively hot, humid weather when accompanied by frequent downpouring rains.

At times in mid-summer when grass looks sickly and algae (green scum) appears on surface of water-logged areas light applications of lime usually prove helpful. Hydrated lime is often preferred because of its greater solubility. Only light rates can be used, 2 to 8 pounds per 1,000 square feet, and immediate watering to prevent burning is essential. Exceedingly fine ground limestone is almost equally effective and safer if fertilizer containing ammonium sulphate was used during the preceding week.

The following table is offered as a guide for estimating quantity of lime needed on greens. Indicated rates are pounds per 1,000 sq. ft.

LIME REQUIREMENTS OF GREENS

Soil pH	Degree Acidity	Lbs. Ground Limestone Needed per 1,000 Sq. Ft.
4.0 to 4.5	very strong plus to very strong	60-80
4.5 to 5.0	very strong to strong	40-60
5.0 to 5.5	strong to medium	20-40
5.5 to 6.0	medium to slight	10-20
6.0 to 6.5	slight to very slight	0-10

When pH readings indicate need for lime, tests for soil content of available calcium and magnesium are helpful in deciding upon rate of application and type of lime to use. When both are reasonably high, the lower recommended rate will suffice even though pH approaches the lower limit recorded in the first column.

Ground limestone can be applied at any of the recommended rates without danger, but this is not so with hydrated lime. It is caustic, so not more than 20 to 25 lbs. per 1,000 sq. ft. can be applied at one time even in spring or fall. When more is needed split applications are advisable. In summer even 20 lbs. may scorch the grass, so rate should not exceed 5 to 10 lbs. Immediate watering to wash it into the soil is advisable.

In conclusion, a word of caution regarding the use of lime and any fertilizer containing nitrogen in the form of ammonia. These materials react with lime, liberating gaseous ammonia which is extremely toxic and may scorch or kill grass, or it may escape into the atmosphere. With hydrated lime the reaction is almost instantaneous, but it may occur with ground limestone also. Hence at least 7 to 14 days should elapse between the use of lime and fertilizer containing compound of ammonia. This applies to commercial mixtures containing ammonium sulphate, ammo phos, etc., as well as the pure materials themselves.

MANAGERS REVIVING EPICURISM

ONE of the greatest achievements of country club managers in 1938 has not been given extensive recognition by officials or members of golf clubs, although the feat of the managers has had definite effect in bringing about a revival of country club distinction other than that based on expense of membership.

This notable feat has been the great performance in bringing about a rebirth of epicurism, although the epicures of food and drink are still so rare that their presence may be known only to the observant managers of their clubs.

The sad truth is that in this land of abundant food the fine art of eating has deteriorated sadly so there's not one well-bred young man of 30 years or so, among a thousand of his class, who knows much more about cuisine than to know whether a steak is tough or tender, or who knows any more about liquors than could have been learned during speakeasy days.

Not Matter of Money

What's going on behind the scenes to educate these young people and their parents, makes one of the most interesting stories in the chronicles of upper-class living today. The matter of education in epicurism is not primarily a matter of money. The average Italian or German family of limited means eats much better in the United States than does the very well-to-do American family.

To show back-stage views of how talented managers are pondering over the problems of human relations, finance and mastery of the culinary and liquid arts in order to serve their clubs better by cultivating a new breed of the old-time "prominent clubman" we reprint some extracts from the excellent "Bulletin" of the Metropolitan Club Managers' Assn. of the New York Metropolitan district. This Bulletin is edited by Adolph Koenig, mgr., Fairview CC, Elmsford, N. Y. It's impossible to make an appraisal of the value of this Bulletin in dollars-and-cents to the clubs served by the MCMA members, but after one reads a year's files of the publication, it's easy to believe that the Bulletin is worth many thousands of dollars

"I have been surprised, constantly, at the high calibre of men greenkeeping has attracted despite its uncertain financial rewards. When the prosperity cycle returns, the constant though often unappreciated striving for advancement that these greenkeepers are making, certainly should receive a deserved reward."

Vernon Stoutemyer
(Formerly Director, Iowa State College
Greenkeeping Short Course.)

to clubs in the New York Metropolitan territory.

Note this tip on the value of specialties:

Is your Club known for certain specialties, that have found acclaim with your members? If not, why not try to create some. It may be a drink, which your bar-keeper makes to perfection, or one or more dishes prepared in a unique manner, which ultimately will arouse the enthusiasm of your patrons. A tureen of some special soup or chowder, an Indian dish, a seafood platter, a combination grill, a Southern chicken course, a fancy dessert or even some plain muffins or pancakes, if consistently made alike and appetizing, will sooner or later catch the fancy of your members and enhance the name of your club. Try it.

In the Questions and Answers department, there's a wealth of expert dope. For example:

There is quite a variety of cold soups with which you can change your summer menus: cold consomme, Russian bortsch, madrilene, clam broth with unsweetened whipped cream, strained gumbo, strained bisque of lobster, jellied chicken broth, essence of celery, turtle soup with sherry, cream of barley, oatmeal or rice, etc. While on the subject, we may mention that cold sweet soups are very popular on the Continent, but little known here. The French make a cold wine soup, consisting of vin ordinaire (red or white), raisins, almonds en julienne, and stale brioche or toasted rolls.

Swiss Like Sour Milk

The Germans feature a "bier kaltschale" made with lager beer, tiny macaroons, sliced lemon and cinnamon. Cold cherry soup is made by stewing pitted sweet and sour cherries with plenty of water, lemon, cinnamon, two cloves, sugar and slightly thickened with cornstarch, then iced. Many restaurants in Switzerland feature plain thick sour milk, served with sugar and cinnamon. The Englishman likes his barley water, which is plain barley boiled in water until mushy, with salt and a pinch

of sugar. After straining and icing, it is diluted sufficiently and served in special pitchers with sliced lemons. In America at present tomato juice is probably the most popular cold "soup."

Another answer to a query treats of a phase of menu-making that is frequently and flagrantly mishandled:

In composing menus for ordinary dinner parties, a few plain rules must be observed, as—

If you start with fruit, (coupe, cocktail, melon, grapefruit, etc.) see that the dessert contains no fruit or a fruit-sauce. If you serve a cream soup, see to it that it is not followed by any course with a white sauce. A brown soup (mock-turtle, pottage, pierre le grand, puree of any game, etc.) must not be succeeded by another thick brown sauce. Likewise a soup of any vegetable should not be followed by any dish containing the same vegetable, as when serving cream of mushrooms, eliminate mushrooms from the rest of the menu; do not serve a beef broth and follow up with any beef dish, (oxtail, pot roast, prime ribs, etc.). The same rules apply to all other meat and poultry dishes. When serving a fish course, do not precede it by a fish soup, except on special occasions, as clam bakes, shore dinners, etc.

If all courses are hot, follow by a cold dessert; if one or two courses were cold, serve a hot dessert (souffles, charlottes, puddings, beignets, crepes, etc.)

Never Repeat Same Dish

The fundamental idea is: Vary as much as possible in the selection of the dishes, and never repeat or serve the same ingredient twice! Your submitted menu is all right, if you change your dessert, creamed rice with pears a la diable, since you have already rice in your chicken gumbo a la creole. If your dessert is served by special request, then strain the gumbo, so the rice will not show in the soup.

The managers have one of the hardest problems any artist meets when they are confronted with the job of contending with competitive club prices. Here's an inside on a manager's problem as taken from the Bulletin:

HOW DO THEY DO IT?

A well known and old established country club in Westchester recently sent out its monthly circular, in which amongst other things, it urged the members to patronize their restaurant and printed the

following menu as a sample of their dinners:

Chilled Cantaloupe Fresh Fruit Cocktail
Cherrystone Clams, Shrimp or
Crabmeat Cocktail
Tomato Juice

Celery Hearts Green Olives
Consomme Brunoise Chicken Okra Soup

Fried L. I. Scallops with Bacon,
Tartar Sauce

Soft Shell Crabs, Sauce Remoulade
Fresh Lobster Thermidor

Chopped Sirloin of Beef, Smothered Onions
Grilled Sirloin Steak, Club Style
Grilled Lamb Chops on Toast
Assorted Cold Cuts

Asparagus, Butter Sauce
Baked or Long Branch Potatoes

Lettuce and Tomato Salad,
Thousand Island Dressing

Apple, Blueberry, Rhubarb or Cherry Pie
Indian Custard, Rice or Chocolate Pudding
Preserved Figs

Roquefort, Camembert Cheese and
Toasted Crackers

Bisquit Tortoni or Ice Cream

Coffee Postum Tea Milk

The price of above dinner was advertised to be—well, what do you think? At a round table meeting of well-known stewards and chefs, each one took pad and pencil and figured it out: food cost, overhead, wages for cooks and waiters, laundry, etc., bearing in mind that club cooking had to be considered, not hash-house catering using only canned stuff, and the average price arrived at from eleven professional experts was \$1.47. This, of course, to be net cost. The club's price, as advertised, is: \$1.00! There is, naturally, the possibility that the house committee desires to bring the members to the club and uses the abnormally cheap dinners as a bait, having in mind that the profits of the bar will offset the loss in the restaurant; still, the whole thing shows the utter futility of comparing club statements and, furthermore, the uneconomical means which some clubs feel compelled to employ in these days to secure their members' patronage! Alas!

Here's what the Bulletin says about the problem of developing epicures:

Give special care to your private parties. As a matter-of-fact, a good club manager

likes above all, although it involves much additional work on his part, to cater to members who show a discriminating taste in the selection of their menus. Why? Because he has the inbred, European trained, traditional grudge against, what is called in the parlance of the street: Bean-wagon or Hash-house food.

Culinary Art Most Noble, Ancient

His ideal and conviction is: that a fine club's kitchen is and should be a repository for classique cooking, a sanctuary and a fortress for the most ancient, the most noble and the most useful of all the arts: the culinary art! But, alas, much pioneer work is necessary to imbue the nephews of Uncle Sam with the understanding of the joys of the table. Here in our land of plenty, over which a cornucopia has been emptied, where the seasons have been obliterated, where we have strawberries and asparagus in mid-winter, we have also an indifference on the greater part of the population towards eating, which is as appalling as it is disheartening. The typical American, in his pursuit, not of happiness, but of the fleeting dollar, often considers eating a time-wasting procedure and rushes thoughtlessly through the ceremony of replenishing his inner man like one possessed. And since the master of the house cares so little about eating is it to be wondered at that his good lady is still more ignorant in the fundamentals of gastrosophy? Her dining room may have been designed by the Hampton shops, her linen may be faultless, her floral decorations exquisite, the silver may be solid and strictly "period," the china "Sevres," the glassware sparkling crystal, her butler English and six foot tall; and still—her food is often noticeably inferior.

Why? The answer is complicated and far beyond the scope of this little talk. But some day, we may delve into this subject and turn the spot-light on one of the arch-enemies of good cooking—the "Household Page" in the magazines and women's periodicals, where they advise newly-wed housewives how to make coffee cake with canned tomatoes! Hell's Kitchen! Let's return to our pets—the Gourmets.

When they order a party, giving the manager "carte-blanche," what joy they bring to our hearts! We search the markets, we scan the offerings of the purveyors. We compose a menu which we hope would bring a nod of approval from Master Escoffier. We instruct chef and headwaiter and bartender; we never cease

The department of agriculture recently estimated that the economic value of insect-eating birds to the nation's farmers is more than \$350,000,000 a year. ●

to work on that dinner until it becomes a realization. Then, with the guests satisfied and the host pleased, we are content. So is our staff. They, too, take pride in their accomplishments, in the help which they rendered to make the meal a success.

Catering Made Easy

And do not let us overlook the co-operation of our purveyors. Luckily there are houses, renowned from coast to coast, whose superb merchandise makes catering easy. One finds in New York's markets the delicacies of the four corners of the globe, an abundance of variety of food, the yield of the ocean, the lake and the river; the field, and the garden, the farm and the forest and the meadow is spread out in our great supply houses for our selection, kept there perfect by ultra-modern means.

Philosophically the managers view their Sisyphian task of trying to satisfy all members. On this topic the Bulletin comments:

There are many other incidents which prevent the manager from being bedded on roses. The yearly change of officers and committee chairmen presents an ever-present problem, because no matter how successful and efficient the appointed member may be in his own business, as a rule he is a novice in guiding the destinies of a club, his mind loaded with fads and fancies, which he is eager to inflict on the manager, not knowing, that probably most of his "new" ideas have long ago been tried and discarded as detrimental to the best interests of the club. It is a funny world; a member in need of a suit will see a tailor, for shoes he goes to a shoemaker, for legal advice to a lawyer; in short he consults an expert for his wants. Only when it comes to run a club restaurant does he feel he knows more than people who made this their life's profession.

Often his arbitrary orders have disastrous results, for which the manager has to shoulder the blame and keep silent, in order not to appear disloyal to his chairman. Many are the occasions where he must thus act as shock-absorber between board and membership and pilot his boat between Scylla and Charybdis. Hardly a day passes without bringing new

problems: There is the bargain hunting lady, who wants to give a Ritz-Carlton luncheon, but pay Automat prices; the member, whose doctor has put him on a milk and egg diet, scolds over what he calls the "too elaborate bills of fare," while the rich gourmet expects the season's choicest tid-bits on his club's menu and boils over because terrapin and canvasback are not on the carte du jour. A manager may have served hundreds of private dinners to perfection, but let him slip on a single one, forget perchance certain flowers in the decoration of the table, and all former praises and laudations are instantly forgotten and an avalanche of criticism descends upon him.

But we need not enumerate all such occurrences, which are only too well known to us. Woe to the manager who cannot sooth the frayed nerves of the hostess smilingly and tactfully!

Personal Items Feature Lively Club Magazine

ONE of the standout golf club magazines so far as personal items are concerned is the Hillcrester of the Hillcrest CC (Kansas City district).

Plan of the magazine committee is described by Wolf Rimann, pro-mgr. of the club, as follows:

"Once a month the Hillcrester's editor and I get together and go over the club roster trying to recall anything we have heard or seen about members' activities at the club or elsewhere.

"The women have a publicity committee that digs up considerable material. Women often are more active on committees than are men. The men's magazine committee represents the various larger professional or business groups in the organization, such as doctors, lawyers, grain men, automobile and accessory men. Of course there also is representation of the fellows who are not members of some major occupational classification.

"It's essential to have an editor who really has a keen interest in club affairs and the magazine, rather than a fellow who will regard this task as just so much added work. The Hillcrester is run as part of the fun of belonging to the club, hence its lively character and wide interest."