

\$10,000 AND ONE YEAR BUILDS A



Success STORY

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Manager, Marshall (Minn.) CC.

What happened in Marshall, Minn., sounds more like a rub from Aladdin's lamp, but read how it was done

HERE at Marshall, Minn., we have a nine hole grass green regulation course, a large practice putting green, a clubhouse with two floors 36 x 48, a caddie house and an underground watering system which supplies plenty of water at 60 lbs. pressure at the terminals of over a mile of pipe, all completed in one year, and at a cost of less than \$10,000!

This cost also includes the tools such as greens and fairway tractor mowers, power compost mixer, fertilizer spreaders, 3 weights of rollers, numerous hand tools, hose, sprinklers, tractor dump truck, etc. In the clubhouse there is complete kitchen equipment, modern furniture, a fireplace and bar on each floor, a 12' porch on the east and south sides, with roll awnings and a view overlooking three greens and four fairways. As many as 90 people have been served dinner.

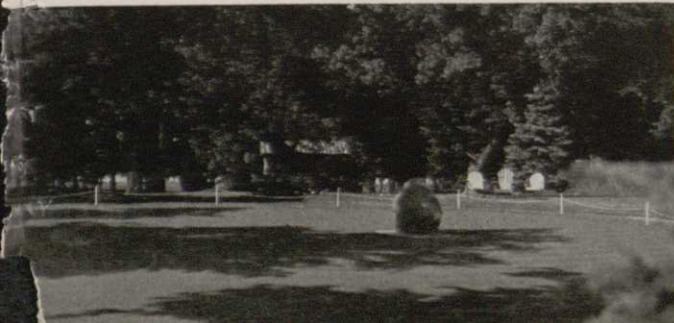
The course is located along the Redwood river, just adjoining the city on a hard surface trunk highway from which 6 greens may be seen. There are two 3 pars, five 4's and two 5's, with three shots across the river and one dog-leg. On but one hole is it necessary to shoot against the sun and on this fairway players are protected from a low sun by the trees along the river.

You may wonder how all this was ac-

complished at so little cost. This is a family secret. In fact, it was a family that made it possible. To start out, a friend of one of the 'four horsemen' (club members), who had much to do with many fine courses, worked with our committee on architecture of the course. Then a farm neighbor sent in his gas shovel at \$3.00 per hour. We started the dirt flying and with two dump trucks laid the foundations for all the greens, utilizing dirt from traps. In the meantime we had secured enough Old Orchard stolons from Madison, Wis., to plant a nursery and in a very short time had a sufficient amount to plant all the greens. The Old Orchard nurseryman was good enough to help and instruct us a few days, and by raising our own stolons there was considerable saving.

Another saving was made by securing extra heavy pipe two and four inch, from a nearby packing plant which was being salvaged, as well as a 350 gal. cap. direct-connected centrifugal pump with 7½ H.P., 3500 r.p.m. motor. Water seemed our greatest problem, as the river in dry years would quit running during the two hot months and deep well water is undesirable. By testing we found a gravel bed near and below the river, (its bed then dry) where clear water flowed freely.

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Above: Front view of Marshall clubhouse, a two-story structure which, while not pretentious, meets every demand put upon it by its members.

Below: Practice putting green at the Marshall course is one of the club's most popular attractions. Plenty of shade, and lounge chairs about the green contribute to this popularity, too.

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Using 100 ft. of 16" perforated tile feeding into a central cistern we obtained the best kind of water for growing and plenty of it even during the hottest weather.

By using this type of well and pump a constant pressure is maintained regardless of how many sprinklers are open and we do away with the expense of a pressure tank. And here's a tip to pump operators—a centrifugal pump will not work if there is the least amount of air inside and it is difficult to hold the prime with just one foot valve. An extra valve does the job.

We were also fortunate in locating tons of fine mulch on a neighbor's farm where he had an old straw butt and had fed stock for years. By building a two wheel chassis under a dump truck body which we haul with our tractor, we made a large compost pile when other work was not pressing. And from parts of a corn sheller elevator, a vibrator from a threshing machine, an old car chassis, and with the help of a local welder, we built a compost mixer which is driven by an electric motor. By using the motor the tractor is freed to pull the dump truck.

All in the Family

As previously stated, this is all a family affair. Our 80 acre farm was quickly converted into what the one hundred player members are pleased to call a fine golf course and club. It's in line with the many modern civic enterprises such as playgrounds, parks and athletic fields, hundreds of new homes and lively business establishments which make Marshall a much talked about Minnesota town.

Outside of the extra help required to plant and build greens and clean up along the river most of the work is done by the family. The Missus is the club hostess, helped by a woman cook. The daughter, who works during the day in the city, helps evenings. The older son does the tractor work and takes care of the fairways while the younger son has become a greenkeeper. Everyone works but father.

In the operation we did not disturb the modern farm home which has a separate water and electric system, and does not in any way interfere with the operation of the club. An addition to the club is a large shaded lawn adjoining the putting green. A tile-roofed pagoda furnishes an open fireplace for weiner roasts, steak or fish fries and picnic parties.

While we were able to operate only part

of the season last year, we did secure over one hundred members. The dues are \$25. This coming season we have the promise of half as many more members and with green fees and clubhouse revenue we are reasonably assured that the venture will pay out better than an 80 acre farm.

Opening Kitchen to Members Makes Hit at New Year's Party

HILLCREST CC (Los Angeles district) fabled as having a top rating in country club cuisine, pulled a clever stunt at its New Year's Eve party. The idea is one that can be brought into use after any large gala event in the clubhouse. It not only is unique as an entertainment idea but as a deft advertising move.

The Hillcrest innovation is outlined by the club's manager, John M. Steinberg. Steinberg says:

"At about 2:00 in the morning, after the party is beginning to die down and most of the people are rushing out, a discussion comes up, 'where are we going to have a bite for breakfast'. To answer that question, we arranged to keep the kitchen open cafeteria style and the full crew, the chef and assistants, were there ready and prepared to serve any breakfast dish or dishes members and their guests desired—on the house.

"The cost of this stunt was negligible in comparison with the good will it created. Now, two months later, they are still talking about it.

"As in most of the clubs, the members never have access to the kitchen and some of them who have been almost charter members had never seen the inside or the workings of the kitchen. The men as well as the ladies were particularly tickled with this privilege. A lot of fun was had by all waiting in line to be served, watching the preparation of their favorite dish.

"I am sure that any manager who will try it at the next given opportunity will find the same favorable reaction."

Mrs. Radway Succumbs.—Mrs. Jeanette Radway, mother of Fred S. Radway, president of I. L. Radwaner Seed Co., Inc., New York City, died in early February in the Radway family home on Staten Island. Burial was held Wednesday, February 5. Mrs. Radway, who was 87 at the time of her death, was the widow of the founder of the Radwaner seed firm.