

Factors in Planning the "Perfect Clubhouse"

By BENJAMIN GELLER

Manager, Fresh Meadow CC, Flushing, N. Y.

EVERY MANAGER dreams of what the perfect country clubhouse should be not mainly because of the labor and worry it would save him but more because of the money it would save the club in providing the standard of service and efficiency for which every able manager strives.

We've had, during the war years, new conditions that may forecast the pattern of factors that will govern highest class country club operation from now on. The reduction in the type of help traditionally associated with fine club operation has made it necessary to consider the possibilities of clubhouse design in maintaining the high old standard.

My conviction is that a country club must have, as the basis of its appeal to a desirable membership, the atmosphere of a hospitable household of well-bred people and less indication of service problems than the members' homes have exhibited during recent years. This, of course, I realize, marks me as an incurable optimist and idealist, but there is no rule against trying.

In view of the changing status of the human equation in clubhouse operation managers and club officials must thoughtfully consider the possibilities of clubhouse design that will facilitate operation to the standard the manager wants to maintain. I've thought of some elements that should be in my ideal of a clubhouse, and here present them for whatever help or suggestion they may supply to others interested in attaining the peak of clubhouse operation.

Entrance to Clubhouse.—There should be a porte-cochere, or similar construction, which will enable members or guests to enter the clubhouse during a rain storm without getting wet. Adjacent to the entrance should be storage space for an umbrella that could be used by page boy, should the occasion arise.

Front Lobby.—It should contain a small office or counter, together with the switchboard. This will serve as an information desk.

Receiving Department.—Provision should be made for a receiving storeroom close

to driveway, so that all deliveries will have easy access. There should be an accurate scale in this department, for the weighing of food and other supplies, where price is dependent upon weight. The storage of food products should be placed as close to the kitchen as possible. Provision should also be made for empty bottles, to be included as part of the receiving department store-room, since control must be kept of deliveries at that point.

Liquor Store Room.—This should be constructed as a separate unit and may be included in the same store space as provided for canned goods. However, it is important that liquors should be kept under SEPARATE LOCK AND KEY.

Locker-Room.—It goes without saying that the construction of any locker room should be made towards permitting as much light and air as possible. Storage space should also be provided for bath towels, individual towels and other linens required in this room. In addition, a part of the locker room should be set aside for the cleaning of members' shoes and the layout of the room should be such as to provide for equipment required. If a barber shop is considered it is advisable to have this adjacent to the shower room.

Kitchen.—The volume of sales in almost all country clubs is based principally on the weather. It is important that provision be made for the storage of perishable foods, purchased and not used. This can be best accomplished by the installation of a freezer unit which will prevent spoilage. Another feature of this installation would be a guard against price fluctuations, resulting from market conditions. This freezer should be placed adjacent to the kitchen, so that the chef would have easy access to it. The kitchen itself should be subdivided into three sections:

- A—Salad and sandwich section.
- B—Stoves.
- C—Pastry chef.

I believe that it would be practical to have this equipment arranged in the form of a "U". Each section should have its own provisions for the storage of china required at that point. The center of the

kitchen should have plate warmers and the kitchen should include work tables, chop blocks and other equipment, such as broilers, dough mixer, coffee urns, potato peeler, pastry oven, french fried slicing machines, etc.

The pantry should be adjacent to the kitchen, providing for dishwashing machine and storage closets for various types of china required. It is necessary that the dining room or grill should be adjacent to the pantry or kitchen. If it is the desire to construct a dining room to accommodate 150 to 200 persons, it is essential that the construction be such as to provide additional space for extension of the dining room, where a party is served which is in excess of the number which the room ordinarily accommodates.

Another important matter, in my estimation, is the providing for sufficient outdoor space for the storage of garbage cans, etc., to be constructed in such a way as to eliminate the possibility of odors, although arrangements should be made for garbage removal as often as possible. This space should include a small locker for scouring powders, scrubbing brushes, disinfectants, and there should be a water outlet.

In the construction of employees' dining room, which may or may not be on the street floor, it is important to keep in mind that a dressing room should be provided for all extra help, to enable them to change without the necessity of going through any other part of the clubhouse. I have particular reference to excluding them from the use of rooms which have been assigned to steady employees.

Ladies Locker-Room.—The construction of the ladies' locker-room should include the locker-room proper, lounge rooms, shower and tubs, maid's room, work room, and storage for household linen. In addition, it is suggested that a safe be installed to hold valuables of the ladies, while they are playing golf. This will eliminate the necessity of making such provision in the front office.

Where the Ladies' Locker-Room is on the upper floor, it is advisable that a small lounge room be provided for on the main floor, with toilet facilities, etc.

Front Office.—The Manager's office should be adjacent to the front office to facilitate his being available at all times. It is also suggested that the bookkeeping office be on the ground floor, so that any questions by members with regard to their charges can be easily adjusted by the proper persons.

Bar.—Bars should be provided for in the dining room, grill room and men's locker-room. Where the dining room and grill room are adjacent, one bar would be sufficient.

Pantry.—The pantry should provide a series of racks adjacent to the dishwashing table to provide for the holding of trays of soiled dishes. I have found it is the usual tendency of a bus boy, when clearing a room after a party, to place his tray at ANY point available, and the result is that trays are placed upon trays, and excessive breakage results. Where such racks are available, a bus boy can be instructed to place trays with soiled dishes on these racks until the dishwasher is ready to wash the dishes and glassware.

General Information.—As the service in a clubhouse is quite similar to the average home, the housewife's complaint is always lack of sufficient storage space and it is, therefore, suggested that the construction of the entire Clubhouse be such as to provide ample storage space for each department.

Summary.—The main floor of the clubhouse should include front office, manager's office, cloak room, lounge, sun porch, dining room, grill room, pantry, kitchen, locker-room and ladies' dressing room.

The second floor should include ladies' locker-room, employees' rooms, solariums, etc.

Basement should include furnaces, hot water boilers, store rooms and employees' dining room.

The entire clubhouse should be constructed so that the summer breezes will pass through the dining room.

HOW ST. ANDREWS HIRES.—An advertisement in *Golf Monthly* of Edinburgh, shows how the Royal and Ancient goes about getting a secretary. The ad reads: "The royal and ancient golf club of St. Andrews invites applications from able young men for the post of Secretaryship to this Club and its relative committees. The applicant should have a knowledge of the game; be capable of organizing the Club, clubhouse and catering (including bar), and act as manager for teams competing at home or overseas, and supervise all financial matters and funds connected with this Club and its committees. Preference will be given to applicants with practical experience in accountancy or law. Remuneration will be paid according to qualifications. If the successful candidate is still serving in the Forces the commencing date can be postponed. Applications, stating age and qualifications, with copies of three recent testimonials, should be lodged with the chairman, Emergency Committee, The Royal and Ancient Golf Club of St. Andrews, Fife, on or before the 15th January, 1946, marked Secretary."