

glass front through which the public scoreboard could be handled. The place was erected for the 1945 Portland Open. Scores were handled rapidly. Eastern and central afternoon papers were at a disadvantage in covering the event due to time differences. Hudson and his Portland GC colleagues couldn't change the nation's clocks but they seemed to have done everything else in making the tournament successful. Fred Corcoran, PGA tournament bureau mgr., was constantly available for press reference and helped invaluable in coverage of the event.

There was the customary amount of criticism of the two 18-hole rounds of Wednesday, but none of it by the fellows who weren't eliminated in that day's double-time session.

Draw was on a numerical basis. Fer-

rier, the medalist, was competing in his first PGA championship. So was Oliver, the runner-up. Oliver, you'll remember, tied for a play-off in his first start in the National Open (that of 1940) but was disqualified for starting ahead of time. He also was the first enlisted man in the U. S. Army to marry a lieutenant. Mrs. Oliver was a nurse. They now have 3 youngsters. Oliver went through a tough upper bracket and beat the weary Nelson on the 36th hole after a thrilling exhibition of some stinking and some superb golf shots. The affable and competent Porky took a lead on Hogan while Ben faltered in the morning round of the final, but after a little pre-lunch practice by both men, then chow, Hogan went forth, got his gears meshing and cut Porky into sausage.

May Tells What Tourney Crowds Eat and Drink

GOLFDOM was curious to know what was eaten and drunk, and how much, at business engineer George S. May's 1946 All-American Tournaments, all-time greatest golf meet in attendance, prize money, player field, et cetera. So we queried Mr. May and got the following highlight figures:

Club Service

Bar Sales: in bottles: Coca Cola, 7,200; root bear, 3,600; beer, 9,600; Bourbon, 240; Scotch, 120; gin, 420; rum, 120; dry soda (qts.), 240; sweet soda (qts.), 360; ginger ale (qts.) 300.

Meat, Fish: in pounds: baked ham, 1,150; prime ribs of beef, 1,070; sirloin of beef, 800; fried chicken, 500; pork tenderloin, 400; veal, 400; pot roast of beef, 350; fish, 725.

Salads, Dressings: condiments in gallons: potato, 70; crabmeat, 35; chicken, 105; salmon, 70; ham 70; egg, 70; red beet, 70; chopped vegetable, 70; cole slaw, 210; molded jello, 35; fruit, 1,225; marinated herring, 105; olives, 35; mayonnaise, 70.

Desserts: 280 pies; 525 gallons ice cream; 90 layer cakes; 140 cantaloupes; 70 watermelons.

Dairy Products: pat butter, 275 pounds; solid butter, 60 pounds; milk, 1,400 gallons; cream, 55 gallons; cottage cheese, 175 pounds; aged cheeses, 175 pounds.

Miscellaneous Items: 420 dozen dinner rolls; 315 pounds white bread; 315 pounds whole wheat bread; 210 pounds rye bread;

210 pounds sugar; 315 gallons coffee.

Personnel Required: bartenders, 20; waitresses, 30; kitchen staff, 18. These figures include 30 extra workers (8 bartenders, 15 waitresses, 7 kitchen workers) who were hired for the week of the tournament.

Number of Meals Served: 8,245, including 1,163 to contestants and their wives.

Concession Service

Sales of Major Items: 60,000 sandwiches (ham, corned beef, hot dogs); 20,000 ice cream sticks; 60,000 bottles Coca Cola; 25,000 bottles of beer; 20,000 pints milk.

Number of Workers in tents: 125.

Number of Tents: 8 including one work tent.

Increase in Sales over those at 1945 All-American tournaments, as reported by Christensen & Phelps, the concessionaires: 30 per cent. This increase roughly tallies, not surprisingly, with the increase in attendance from 105,000 to 152,000.

Non-Eaters and Lunch Bringers

"In buying and hiring for a tournament," says Mr. May, "you have to assume that the great majority of spectators will just pop in for a few hours between their own major meals at home and eat little or nothing at the tournament; also that many thousands will bring their own lunches and eat in their cars or on the grass, picnic-style. Aside from these saving factors, we'd have to buy food by the trainload and hire an army of people to serve it."