

Book Review

How to Think and Swing Like a Golf Champion, By Dick Mayer. Published by Thomas Y. Crowell Co., New York 16. Price \$3.95.

Dick Mayer, with Charles Cleveland as his literary caddie, has done a first class job on this book. There's no effort made to put out any fancy stuff or "secrets." Sound and simple material, and about as much of it as the average golf book reader can digest is presented.

Dick, a lean, limber young man, naturally has very little left foot action in his backswing but nevertheless a fine turn from his knees, hips and shoulders.

He says that he does not recommend a pause of hands at the top of the same and believes that such hesitation would interfere with the flow of his swing. The excellent series of pictures of Dick making a 4-iron shot, which appear as the end papers in the book, show that his hands are still for a couple of frames of pictures at the top of the backswing.

His comment on tactics of playing a course, especially his references to his play at Baltusrol in 1954 when a par on the last hole would have tied him with Furgol, his play at Inverness in winning the 1957 National Open and at Tam O'Shanter last year in winning the last of George S. May's \$50,000 first prizes, are very interesting. They provide helpful suggestions for golfers in all classes. He also offers valuable advice on putting policy and tells of his own putting methods which have a wrist-action tap for the shorter putts.

Mayer demonstrated at the 1957 PGA annual meeting instruction sessions that he's got a smart, analytical mind and a keen and ingenious way of adapting the generalities of good technique to fit his particular physique and temperament. In this book Dick has taken his game apart for the reader to look at and study.

The U. S. Golfer's Annual Handbook, Edited by John Barrington. Published by Thomas Y. Crowell Co., New York 16. Price \$3.95.

This book consists mainly of the rules of golf, comments on the rules and citations of decisions in puzzling cases. It also

contains several pages of "Historical Side-lights," records of major events, a calendar of some of this year's leading championships and suggestions of events for club competitions.

The Management of Clubs, By Harry J. Fawcett. Published by Vantage Press, 120 W. 31st St., New York. Price \$5.

Harry Fawcett, mgr. of the Kansas City Club and former pres., Club Managers' Assn. of America for more than 30 years, has been accurately identified as a top operating expert on excellent cuisine, superb service and efficient management of superior and exclusive clubs and the highest class of hotel operations.

Fawcett always has maintained that the highest quality of club operation although inevitably more expensive than commercial restaurant work, due to better materials, higher labor costs and uncertain volume, should not involve preventable waste. His way of organizing club management and of selecting, training, instructing, supervising and rewarding employees has been a strong influence for progress in country and city club operation.

The Fawcett book will take club officials and house committee members back stage in well operated clubs and show them, many times, what their own managers are trying to do.

Fawcett says that the divided management of clubs with officials and committees complicating the policy, and pricing procedures the club manager is expected to put into effect, account for much of the avoidable waste in club operation. He recommends an executive committee of three members to function with the mgr. in the business direction of the club.

He declares that the club is a "big, overgrown home." He also asserts that the excise taxes paid on club dues and fees are far in excess of income tax paid by hotels and restaurants "organized for profit."

The departmental directives from Fawcett's own extensive and successful experience alone are well worth the price of the book.

The Fawcett plan of employee welfare which has been in successful operation at the Kansay City Club for 10 years, the 54 departments of the club manager's operating knowledge, and the food and liquor control information also provide interesting and valuable pages.