

ceived and constructed our building."

The whole secret to the excellent design of what at today's costs would amount to a \$700,000 structure is, as Fladoos sees it, the location of the kitchen. You might say it is in a perfect strategic location, readily accessible to five dining rooms, three bars and poolside. It is in the center and front side (facing the course) of the long, rectangular building that, with its two additions, has an overall length of 250 feet. Three doors leading from the kitchen are connected to either the main dining room, a coffee shop or a corridor, with a distribution kitchen, that gives easy access to other rooms in which food is served as well as the pool area. A subsurface or basement room, directly below the kitchen, houses walk-in and smaller refrigerators and other food storage facilities.

It's Go! Go! Go!

Food service has to be quick and efficient at Westbrook because basically it is a family club with activity during the summertime peak going on in several directions at the same time. It isn't uncommon for the club's catering staff to serve upwards of 350 people in a matter of say two hours. The number of people required to do this includes 12 persons working in the kitchen, from 20 to 24 waitresses and eight bartenders. Counting office personnel, maintenance and cleanup help along with the food service dept. Fladoos has a total of 56 persons working under his direction.

The coffee shop, with accommodations for about 100 persons, is the most popular eating spot at Westbrook. It isn't uncommon for the club, even during the winter months, to feed as many as 300 or 400 persons at noontime here. A good deal of the off-season patronage comes from industrial firms whose executives and employees bring their clients to the club for lunch. About 15 or 20 companies avail themselves of this privilege. However, the club doesn't cater to outside parties or meetings since its 500 members almost constantly keep its various facilities occupied with their own luncheons, parties, dances and social events arising from the club's golf activity. One reason why the club is so popular is that Mansfield, with a population of about 75,000 doesn't offer as many entertainment attractions as larger cities. Members and their families find that they can find more diversions at the clubhouse or pool, or on the course than anywhere in the city.

One of the more popular diversions is

the cookout. It is held frequently during the summer months and once more the culinary dept. outshines itself by regularly feeding as many as 500 persons at one of these affairs. Large outside charcoal broilers are used in food preparation for the cookouts.

Basically, the clubhouse at Westbrook is a one-story structure. However, it has a second floor in its west wing and in the east side, the lockerrooms and the pro shop occupy what amounts to the basement or lower level. There is no great hall in the building but the main lounge, with an adjoining cocktail bar, located at the west end of the clubhouse, is ample for receptions, dances, etc. Ten suites for guests, the manager's apartment and a combination dining room and lounge are located on the second floor of the west wing.

Herbert Jones, a Mansfield architect, designed Westbrook's clubhouse and Gene Zieckler was the building contractor. About every five years the interior is completely renovated and furnishings and furniture are replaced, usually by the Marshall Field Co.

Center of Activity

Getting back to the kitchen, which makes or breaks any clubhouse, and for that matter, any club manager, as Ed Fladoos wryly observes, it should never be forgotten that this is the hub around which all club activity revolves. If it is pushed down to one of the far ends of the building a service traffic problem immediately is created that becomes almost impossible to correct short of tearing down the clubhouse, and rebuilding.

"When the kitchen isn't conveniently located," Fladoos says, "an employment problem immediately arises, no matter how new and sparkling a building may be. Within a few months a club will have a complete turnover of waitresses. It will be repeated periodically, simply because it is impossible to hire and keep women who have to walk half a city block every time they deliver a tray or a dish."

The designer and builder certainly must have had this uppermost in their minds some 20 years ago when they conceived and built Westbrook's fine clubhouse.

Eastern Green Section Office

The USGA's Eastern green section office is now located at 818 Raritan ave., Highland Park, N. J. The phone number is CHarter 9-0225.