

Play speeded up in kitchen

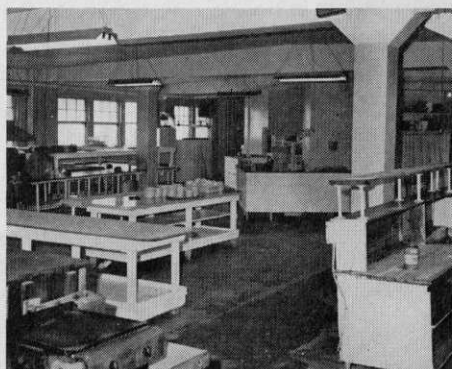
Olympia Fields C.C. setup renovated, enlarged; new electrical appliances added.

By S. H. ORNE

"Operation Culinary" was a top project in the recent 50th anniversary observance at the Olympia Fields Country Club, Olympia Fields, Illinois. The kitchen was renovated and enlarged, and the latest electrical equipment installed.

Chef Konstantin Duduks is highly pleased with the improvement in efficiency and speedup of service. He is particularly happy with a new electric dishwasher. "Since its installation," he said, "the dishes are clean as soon as a party is over. We used to wash dishes for hours and hours after a big party."

Olympia Fields has 475 regular and



Dismantling the kitchen before it was enlarged, modernized and re-equipped.

120 social members, many of whom live in the clubhouse and nearby cottages. Meals are served three times daily year round except on Christmas Day.

"Yes, that dishwasher is a big lift," continued Chef Duduks. "I usually serve breakfast to about 140 guests, lunch to 200 and dinner to 320. For a wedding I usually serve 200 or 300; for a party, 500 or 600. But we are equipped to serve as many as 1,000 in the main dining room, the Normandy Room, the Palm Room and at the 73rd Hole. There are also 25 kitchen employees and 30 other employees of the club to be served in their special dining room."

An old, poorly located kitchen west of the main entrance to the clubhouse was still used in recent years as an extra kitchen during busy times in the summer and sometimes as the only one in the winter when few meals were served. Truck deliveries of food and supplies were made at the other end of a hall "about a short city block" east of the main entrance. Opening off this hall are several rooms for the storage of canned goods, napkins and other supplies as well as walk-in coolers.

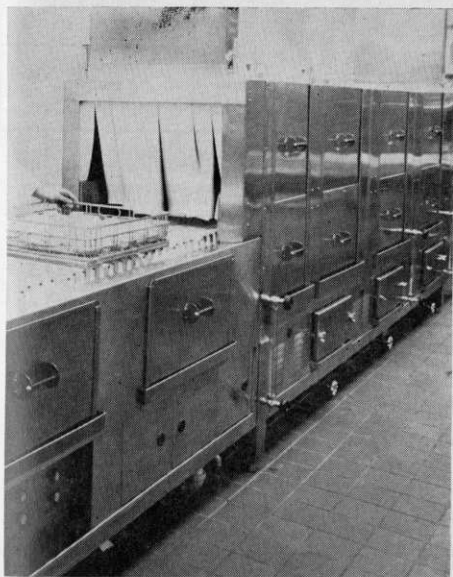
A new kitchen was more efficiently located between the point of delivery and dining rooms, but the storage was still basement-based.



James Di Santo, manager, and Chef Duduks, right, examine new oven stoves and broilers.



Konstantin Duduks, chef, left, and John Di Maggio, second cook, study new equipment.



"The new dishwasher," says Chef Duduks, "has saved hours of work after parties."

With the renovation and enlargement of the newer kitchen, the coolers were sited on the main floor. The canned goods also will be provided space upstairs, and a lift will be installed for transfer of basement deliveries to the main floor, near the kitchen.

The dishwashing machine has a rackless belt conveyor and three tanks with wash and rinse tank heated by a thermostatically controlled steam injector and final rinse water heated to 185 degrees.

The new equipment includes, among other ultra-modern kitchen aids, five portable storage carts.

Chef Duduks is also proud of a new microwave oven. He uses it for chops and later browns them in a broiler for flavor. It is not generally suitable for thorough cooking, but is ideal for reheating and single servings of pre-cooked food. Fresh vegetables, including baked potatoes, are cooked in two to nine minutes.