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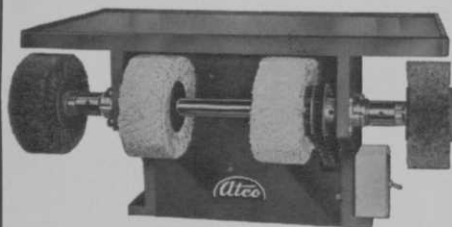
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New Turf Booklet

A new "Turf Pest Management Handbook" has been published for golf superintendents by Mallinckrodt Chemical Works, St. Louis.

The new handbook, according to Turf Products Manager Stan Frederiksen, covers turf disease fungi and their control, primarily, but also discusses major weedgrasses and other turf pests and their control as well.

The 48-page handbook includes full-color pictures of 17 major turf diseases and three major weedgrasses, with identification and control data on each. In addition, there are line drawings of turf fungus organisms as seen through a microscope, and of weedgrass structures. Scientific and common names for the diseases and weedgrasses are provided in the booklet.

Copies are available free, to qualified turf managers, from Mallinckrodt Chemical Works, St. Louis, Missouri 63160.

W. M. Porter Dies

W. M. "Bobby" Porter, 54, president and co-owner, Porter Bros., Inc., Shelby, N. C., died suddenly last month. His company was distributor for Jacobsen Turf Equipment for North and South Carolina, West Virginia and the eastern part of Tennessee.

As supplier of general golf course equipment, Porter had led his company to a very successful business in six years of operation.

He is survived by his wife, two children, three brothers and a sister. His brothers will continue active in the firm.

40-DAY BONUS

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one other way. By decorating your club, providing holiday centerpieces on the tables, and presenting holiday season menus, many of the members will bring to the club the parties normally held in their homes. With the lack of help available to them, they will quite often need to rely on the club for this sort of service.

If your staff is geared to it, and turns out the type of food and service they want, then you will surely receive your full share of what is a "peak" season for dining room and bar business. •