



When club managers meet later this month for the 47th Annual Conference of the Club Managers Assn. of America in New Orleans, they will be faced with the monumental problem of sorting out and understanding the maze of economic steps taken by the Nixon Administration to help solve the present inflation. The association is calling the theme of its conference "Phase V," which will take the form of various "caucuses." Through these caucuses, club managers will be able to meet with and talk to governmental and industry representatives.

"Caucus with Industry" will feature representatives from the National Broiler Council; American Meat institute; United Fresh Fruit and Vegetable Assn.; Dairy Industry and the American Baker's Assn. The industry panel will be moderated by Gerald V. Marlatt, CMAA president. These industry experts will discuss the current shortages of meat and vegetables in the United States, what is being done and how the future looks. The audience will get a chance to ask questions of these experts to get specific answers to their particular problems.

The other panel discussion, "Caucus with Government," will be moderated by National Broadcasting Corp. Washington correspondent, Peter Hackes. On the panel will be Barry Goldwater Jr. (Rep.-Calif.), spokesmen from the Department of the Treasury, Department of Agriculture, Cost of Living Council and the White House. Larry Morgan, of the accounting firm of Harris, Kerr, Forster and Company in New York will also be on the panel. These men will discuss current issues affecting the private club industry, club management and the economy, including minimum wage legislation, private pension reform and taxation.

Other seminars held during the conference include: "Professional Development" with Dean Gerald V. Lattin, a member of the faculty at Florida International University; "Operation Bootstrap" with Richard Landmark, executive director, Council on Hotel, Restaurant and Institutional Education; "You Are What You Wear" with John T. Malloy, a management consultant from New York City. Three more seminars are also scheduled: "There is No Excuse for Mediocrity"; "Prescription for Inflation" and one to be announced.

Under the topic of personal development and growth, an especially important seminar, "Building and Planning a Personal Estate," is planned.

Roundtable discussions, another feature of the conference, will cover topics such as, "Wage and Hour Regulations," "Ethnic and Special Interest Clubs," "City Clubs," "Country/Swimming/Tennis Clubs," "Yacht Clubs," and "Tax and Legislation Update," plus a special seminar of educational films of interest to club managers.

On January 25, the CMAA will present a mixed seminar to which managers' wives are invited. The topic is "The Role of the Club Manager's Wife."

SCHEDULE

Tuesday, January 22: *Caucus with Government.* Peter Hackes, NBC Washington correspondent, moderator.

Wednesday, January 23: *Caucus with Industry.* Gerald V. Marlatt, CMAA president, moderator.

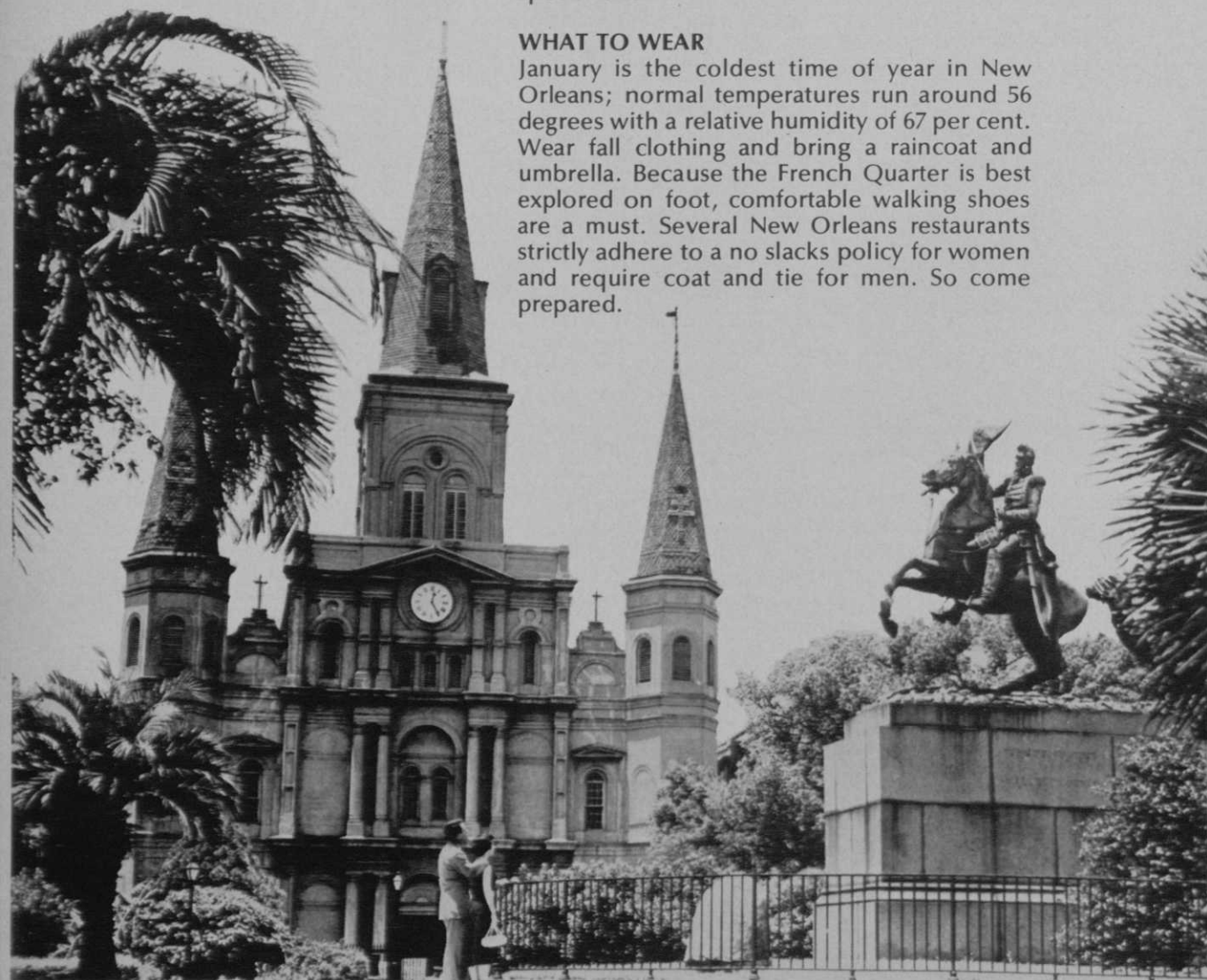
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WHAT TO DO AND SEE IN *New Orleans*

New Orleans, as everyone knows, abounds in great restaurants, authentic jazz, antique shops of every kind, specialty food shops and good shopping. Its architecture and Old World atmosphere treat visitors gently and graciously. In short, club managers this year can expect their stay in New Orleans to be a very special one.

WHAT TO WEAR

January is the coldest time of year in New Orleans; normal temperatures run around 56 degrees with a relative humidity of 67 per cent. Wear fall clothing and bring a raincoat and umbrella. Because the French Quarter is best explored on foot, comfortable walking shoes are a must. Several New Orleans restaurants strictly adhere to a no slacks policy for women and require coat and tie for men. So come prepared.





Lacey iron scrollwork adorns many of the buildings in the Quarter.

RESTAURANTS

Acme Oyster & Seafood House, 724 Iberville St., 523-8928. Open 7 a.m. to 9 p.m. Closed Sunday.

Andrew Jackson Restaurant, 221 Royal St., 529-2603. New Orleans and French cuisine. Open 11 a.m. to 10:30 p.m. Closed Sunday.

Antoine's, 713 St. Louis, 581-4422. Famous for Oysters Rockefeller, Filet de Boeuf Marchand de Vin, Pompano en Papillote, Crepes Suzette. World famous. Extensive wine selection. Open noon to 9:30. Closed Sunday.

Arnaud's, 811 Bienville St., 523-5433. French and Creole cuisine. Specialties: Shrimp Arnaud, Oysters Bienville, Trout Amantine, Boiled Red Fish Hollandaise, Supreme Volaille en Papillote. Open daily 11:30 a.m. to 3 p.m.; 5:30 p.m. to 12:30.

Beacon Restaurant, 3001 Napoleon Ave., 895-8373. Specialties: seafood, steaks, Italian dishes. Open weekdays 11 a.m. to 1; Friday, Saturday, 11 a.m. to 2. Closed Monday.

Begue's Restaurant and Patio, 300 Bourbon St., 529-3711. Traditional French and Creole dishes. Lunch: 11:30 a.m. to 3 p.m.; dinner: 6 p.m. to midnight.

The Bon Ton, 401 Magazine St., 524-3386. Cajun recipes. Specialties: Crawfish Bisque and Crawfish Etouffee. Wine. 11 a.m. to 2 p.m.; 5 p.m. to 9:30 Monday through Friday.

Brennan's Restaurant, 417 Royal St., 525-9711. World famous Breakfast at Brennan's. French, Creole and Brennan. Breakfast: 8:30 a.m. to 2:30 p.m.; luncheon weekdays, 11:30 a.m. to 2:30 p.m.; dinner: 6 p.m. to 11. Coat for breakfast and luncheon; coat and tie for dinner.

Café Du Monde Coffee Stand, St. Ann and Decatur Sts., 523-8739. Delicious café-au-lait and hot beignets. Open 24 hours.

Charlie's and Naomi's Steak House and Bar, 4510 Dryades St., 895-9705. No menu. Large and small T-bone steaks, sirloin strips, large and small filets. Noted for au gratin potatoes and Roquefort salad. Daily, 11 a.m. to 11 p.m. Closed Sunday.

Chez Helene Restaurant, 1540 N. Robertson St., 947-9155. Soul food: fried chicken, stuffed peppers, red beans and rice. Monday, 10 a.m. to 7 p.m. Tuesday through Sunday, 10 a.m. to midnight.

Chris' Steak House, 1100 N. Broad St., 822-9565 and 3633 Veterans Blvd., 888-3600. Daily 11:30 a.m. to 11:30 p.m.

Commander's Palace Restaurant, 1 Washington Ave. and Coliseum St., 899-8221. Creole specialties. Daily 11 a.m. to 11 p.m. Creole Brunch served Sunday.

Corinne Dunbar's, 1617 St. Charles Ave., 525-2957 or 525-0689. One of the best; by reservation only. Authentic Creole. Specialties: Oysters Dunbar, Banana Puffs, Jambalaya and Gumbos. Open Tuesday through Saturday. Lunch: 12 p.m. to 2:30; dinner: 6 p.m. to 9:30.

Delmonico, 1300 St. Charles Ave., 525-4937. Popular for seafood and steaks. Sherried Shrimp, Steak Tournedo, Soft Shell Crab Delmonico. Excellent wine selection. Daily 11:30 a.m. to 10 p.m.

Dooky Chase Restaurant, 2301 Orleans Ave., 821-2294. American and Creole. 11 a.m. to 3:30 a.m.

Elmwood Plantation, 5400 River Rd. (East Bank), 733-6862. Gracious atmosphere. Traditional Creole dishes. Excellent selec-

tion of domestic and imported wines. Monday through Friday, 11:30 a.m. to 11 p.m.; Saturday, 5:30 p.m. to 11; Sunday: 1 p.m. to 11.

Emy's Restaurant, 918 Royal St., 524-4975. Creole specialties. Special Sunday brunch. Monday to Saturday, 8 a.m. to 11 p.m.; Sunday, holidays, 9 a.m. to 9 p.m.

French Market Restaurant and Pancake Manor, 816 Decatur St., 524-3621. Creole, Italian or American. Lunch, daily from 11 a.m. to 2 p.m. Open 7 a.m. to 9 p.m.

French Quarter Inn, La Belle Classique, 717 Conti St., 581-1881. Comprehensive wine list. Daily, 7 a.m. to 3 p.m. for breakfast, luncheon; 6 p.m. to midnight for dinner.

Kolb's, 125 St. Charles Ave., 522-5079. German food. Imported draft beer, extensive wine list. Open 11 a.m. to 10 p.m. Closed Sunday.

Leruth's, 636 Franklin-Gretna, 362-4914. French. Superior wine list. 5:45 p.m. to 10:15. Closed Sunday, Monday.

Masson's Restaurant Francais, 7200 Pontchartrain Blvd., 283-2525. French Provincial. Valet parking. Daily 5 p.m. to 11. Sunday, noon to 11 p.m.

T. Pittari's, 4200 S. Claiborne Ave., 891-2801. Wild fowl and rare game meats: bear, buffalo, venison. Outstanding wine list. Daily 11 a.m. to midnight.

Pontchartrain Hotel, Caribbean Room, 2031 St. Charles Ave., 524-0581. French and Creole cuisine. Award-winning restaurant. Daily, noon to 2 p.m.; 6 p.m. to 10. Coat and tie.

Riverboat Tchefuncte, Highway 22 and Tchefuncte River, Madisonville, 845-2383. Floating restaurant. Seafood. Open 11:30 a.m. to 2:30 p.m.; 5:30 p.m. to 9:30. Tuesday through Thursday; 11:30 a.m. to 10 p.m. Friday, Saturday; 11:30 a.m. to 9 p.m. Sunday.

Tujague's, 823 Decatur St., 523-9462; 523-9760. Lunch: 11 a.m. to 3 p.m.; dinner: 5 p.m. to 9:30. Sunday dinner all day.

ENTERTAINMENT

Al Hirt Club, 501 Bourbon St., 525-6167. **Andy's**, 424 Bourbon St., 523-0096.

The Blue Angel, 225 Bourbon St., 523-1011.

Chez Frank, 701 Bourbon St., 581-5995.

Famous Door, 339 Bourbon St., 523-9972.

Heritage Hall, 516 Rue Bourbon, 523-8897.

Maison Bourbon, 641 Bourbon St., 523-8416.

Pete Fountain's French Quarter Inn, 231 Bourbon St., 523-4374.

Preservation Hall, 726 St. Peter St.

Royal Orleans Hotel, The Esplanade Lounge, 621 St. Louis St., 529-5333.

Royal Sonesta Hotel, Economy Hall, 300 Bourbon St., 529-3711.

ATTRACTIONS

THE FRENCH QUARTER

The Vieux Carre or Old Square is where it all began about 250 years ago. It is an area

continued

NEW ORLEANS continued

of about 100 square blocks, bounded by Canal, North Ramparts, Esplanade and the French Market. Narrow streets, low buildings that hide interior patios, balconies etched with filigree ironwork characterize the oldest part of New Orleans.

This walking tour lasts about three hours. It begins at the Visitor Information Center of the Greater New Orleans Tourist and Convention Commission at 334 Royal St., 522-8772.

What to See:

Old Bank of Louisiana, 334 Royal St.
Old Bank of the United States, 339 Royal St.
Old Louisiana State Bank, 401 Royal St.
New Orleans Court Building, 400 block of Royal St.
Casa Faurie, 417 Royal St.
The Herman House, 820 St. Louis St.
Maison Seignouret, 520 Royal St.
Meriueult House, 533 Royal St.
Casa Comercio, 536 Royal St.
Court of Two Lions, 537 Royal and 710 Toulouse Sts.
LeMonnier House, 714 St. Peter St.
Maison de Flechier, 718 St. Peter St.
Maison LeMonnier, 640 Royal St.
Old Spanish Prison, 615 St. Peter St.
Pirates Alley
Cathedral Garden, Royal at Orleans St.
Orleans Ballroom, 717 Orleans St.
Pere Antoine's Alley, Royal to Chartres St., between the Cathedral and the Presbytere.
The Presbytere.
St. Louis Cathedral.
The Cabildo.
Jackson Square.
Pontalba Buildings, bordering Jackson Square.
1850 House, 525 St. Ann St.
The French Market.
Old Ursulines Convent, 1114 Chartres St.
LeCarpentier House, 1113 Chartres St.
Soniatt House, 1133 Chartres St.
Clay House, 618-20 Gov. Nicholls St.
LaLaurie House, 1140 Royal St.
Thierry House, 721 Gov. Nicholls St.
The Gallier House, 1132 Royal St.
Lafitte's Blacksmith Shop, 941 Bourbon St.
The Cornstalk Fence, 915 Royal St.
Miltenberger Houses, 900-906-910 Royal St.
The House of Jean Pascal, 632 Dumaine St.

OTHER PLACES OF INTEREST

Audubon Park, 6300 St. Charles Ave. opposite Tulane and Loyola Universities. Zoo, aquarium, conservatory, tennis courts and 18-hole golf course. Admission is free. Hours: Monday through Friday, 9 a.m. to 5 p.m. Saturday, Sunday, 9 a.m. to 7 p.m.

Chalmette National Historical Park, St. Bernard Highway. Site of the Battle of New Orleans. Admission is free. Hours: 8 a.m. to 5 p.m.

City Park, Boyou St., bounded by John, Orleans Blvd., City Park Ave. and Robert E. Lee Blvd. Admission is free.

Confederate Memorial Museum, 929 Camp

St. Admission: Adults, \$.50. Hours: Monday through Friday, 10 a.m. to 4 p.m.

Fair Grounds Race Track, 1715 Gentilly Blvd. Jacket and tie in clubhouse for men; no slacks for women. Special group rates. Call Special Events Director, 944-5515.

Garden District, bounded by Magazine St. and by St. Charles, Jackson, and Louisiana Aves.

International Trade Mart Observation Deck, Canal Street and the river. Adults, \$.50. Hours: Daily 8 a.m. to midnight, Information: 523-4888.

Voodoo Museum and Gift Shop, 827 Royal St. Admission: Adults, \$.75; Hours: Tuesday through Sunday, 10 a.m. to 7 p.m.

TOURS

BUS AND LIMOUSINE

Cadillac Tours, 947-4162.
Dixieland Tours, 288-9788.
Gray Line Tours, 525-0138.
Hank Belas Limousine Tours, 834-1715.
Orleans Tours, 529-1689, 581-7222.

BOAT

Eden Isles Cruise, 821-3464.
Mark Twain, 525-6545.
S.S. President, 525-6311.
Voyageur, 523-5555.

AIRPORT TRANSIT SERVICE

New Orleans International Airport is about 10 miles west of the city on U.S. 61 in Kenner, La. **Taxicab:** Time from the airport to the central business district is about 30 minutes. Fare to that area for one person is about \$9 plus tip; more than three persons, \$3 per person.

Bus: The airport bus of Louisiana Transit Company, Inc. (737-9611) runs from the airport to Tulane Ave. and Elk Place, about a block from Canal St. in the central business district. Fare is \$.35. Buses run at intervals of eight to 10 minutes during peak hours.

Limousine: Two limousine services are provided to and from the airport with passenger pickup and delivery made to several downtown hotels and motels by reservation. For information and reservation, call Orleans Transportation Service, 581-7222 or Toye Bros. Airport Limousine Service, 522-2631.

AUTO RENTALS

Major companies have offices within or near the airport.
Airport Budget Rent-A-Car, 1245 Airline Highway, 729-6449.
Airways Rent-A-Car, 1730 Airline Highway, 721-9321.
American International, 1600 Airline Highway, 721-4788.
Avis, New Orleans International Airport, 729-8421.
Econo-Car, 1818 Airline Highway, 721-6746.
Greyhound, 1701 Airline Highway, 721-4595.
Hertz, New Orleans International Airport, 729-6436.
National, New Orleans International Airport, 729-6447.
Thrifty, 1415 Airline Highway. □

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SEMINARS:

1. Professional Development, Dean Gerald V. Lattin.
2. Operation Bootstrap, Richard Landmark.
3. You Are What You Wear, John T. Malloy.

ROUNDTABLE DISCUSSIONS:

1. Wage and Hour regulations
2. Jewish clubs
3. Country/swimming/tennis clubs
4. City clubs
5. Tax and legislation update
6. Yacht clubs
7. Cinema seminars (will be held three times during conference).

Thursday, January 24:

SEMINARS:

1. There is No Excuse for Mediocrity.
2. Prescription (Rx) for Inflation.
3. To be Announced.

Following the luncheon, there will be a special seminar, *Building and Planning a Personal Estate*, which will be conducted by the luncheon speaker, an expert in this field. Ladies are invited to attend.

Friday, January 25:

MIXED SEMINAR:

There will be another special seminar to which ladies are invited. *The Role of the Club Manager's Wife* will be the topic.

The speaker for Friday's luncheon, will be a noted senator whose name will be announced at a later date. □

by BEVERLY FOSTER

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