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Features

- ARE MODERN COURSES DESIGNED FOR GOLFERS OR SUPERINTENDENTS?

 Golf course architect Ed Seay, outspoken past president of the ASGCA, gives his surprising answer to the question augmented by those of a dozen other top architects.
- FOODSERVICE AND GOLF: A PROFITABLE PAIR

 The editors of GOLF BUSINESS, led by Foodservice Editor Herman Zaccarelli, present a special section devoted to this money-making proposition.
- 25 STANDARDIZE RECIPES FOR CONSISTENT QUALITY AND PROFITS

 Using standard recipes not only gives diners consistently good meals, building repeat business, but also provides cost controls.
- 26 FAVORITE RECIPES OF THE NATION'S FINEST CLUBS

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- WINE AND BRANDY CAN ENHANCE YOUR PROFITS AS THEY ENHANCE DINERS' MEALS

 Fine wine and brandy add much to the enjoyment of a meal and they can add a new profit center to club foodservice.
- A BRIEF HISTORY OF WINE

 Just so you'll know what you're talking about.
- HUMAN ENGINEERING MAKES HAPPY AND EFFICIENT KITCHEN WORKERS

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