

Rush Act Ruining Chef's Efforts

"HIT and run" eating threatens the gustatory future of American commercial cooking, according to expert comment in the Food Section of the Boston *Transcript*. Practical students of the matter, headed by Henry Dutton, secy., Club Managers' Association, absolve the chefs from blame, stating the table d'hote is not a fair gauge of chefs' ability. Reference is made to the "chain hotel" cooking, tasting like new baseballs and to the better clubs and resorts being the last stand of the art of cooking and serving.

The matter is one of great importance to club managers, many of whom have already successfully adopted a policy of light lunches or buffet service for the noon stampedes to the first tee and a more leisurely and satisfying prepared meal for evening service. The architects are criticized by these cooking authorities who say that, in many cases, the architectural atmosphere for food service is not conducive to a tranquil enjoyment of food, but, on the contrary, subtly brings out the element of rush and jazz, both enemies of epicurean enjoyment.

Chance for Distinction

Dutton points out that the manager of the commercial feeding establishment is not given an opportunity to do what he knows is best. The plain inference is that if club members and officials would not go wild on the matter of instantaneous service the chef and the manager would be able to provide meals of uncommonly fine character. After all, it is distinction of menu and not of typical hash-house speed of slapping on the food, that marks a club as a desirable feeding place and builds house business.

The Club Managers' official further comments:

"For every one person who is willing to sit down and order a custom-made meal and wait for it and then realize the satisfaction of having that which is the last word in the epicurean art, you will find 50 whose habits or haste demand that we set before them, that which is already prepared and can be placed upon the table in the shortest possible time.

"This brings into the picture that invention which I call the abomination of the restaurant business, 'the steam table,' and in passing, I might say, that for my own

part, I could gleefully enjoy the spectacle of seeing the inventor of this machine 'boiled in oil.' When our public will be willing to take its time over meals, order intelligently and be willing to wait and give the chef and his assistants the opportunity to turn out something that is a credit to them, and to their art, then we shall have more perfect food and greater satisfaction with the public restaurant.

"It is an acknowledged fact among restaurateurs that the table d'hote and the ready dish can never vie with food cooked a la carte, and I venture the assertion that most people are judging ability and the standard of American cuisine today almost entirely on table d'hote service."

Card Sells Club Members on Wait for Meals

DINERS at the Boston City club are reconciled to the necessary wait for properly cooked food by a card on display at each table. Manager Henry R. Dutton has noted a favorable reception to this card; one that enables the club to establish and maintain a high reputation for its cuisine and give the management leeway in the kitchen. The card reads:

"It is the policy of your Club to give to you the best obtainable in quality, food preparation, and service and we believe that a return to cooked to order types of food will bring universal satisfaction to our members.

"Food which is cooked in advance and kept in steam tables, or other containers until the time of serving, can never be as satisfactory as dishes prepared to order.

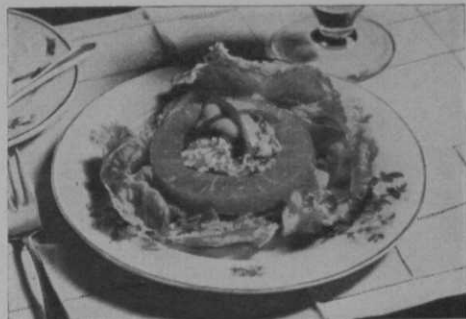
"Therefore, in the future, all items appearing on the menu which can be conveniently cooked as ordered will be prepared in that manner and we are hopeful that the satisfaction thus to be derived by our membership will amply repay for the short delay necessitated in preparing freshly and for you individually."

Golf clubs wanting expert men as pros, greenkeepers and managers are invited to ask for GOLFDOM'S list of available men.

SALAD

Profit and Popularity Feature of Expert Menu

By ROBERT E. LOVE



Libby, McNeill & Libby

Palm Beach Salad — Arrange lettuce on salad plates, put on a slice of pineapple. Place cream cheese and spiced currants on the pineapple, top with mayonnaise mixed with whipped cream, and two strips of pimento.

THE salad pantry is one of the most important divisions of the club kitchen.

The sales of this section represents a goodly percentage of the total, and it is usually the most profitable division of the restaurant department due primarily to the comparatively low wages of the employees and the percentage yield on the items it serves. It has only been in recent years that the possibilities of this section have been fully recognized. Clever combination of fruits and green vegetables listed on the daily menu as salads will result in ever increasing sales. Too such emphasis cannot be placed upon the merits of this department and its importance to the profits of the club restaurant.

Salad Pantry Airy and Cool

In the first place let us again consider the class of patronage which frequents the club restaurant. It is, of course, a very high class, and exacting clientele used to the best of foods prepared and served in A-1 fashion. The different seasons of the year must be considered. During the hot summer days there is nothing quite so refreshing and easy on the digestive system, as a cold, crisp, attractive salad and a glass of iced tea. Therefore, salads should be featured daily on the menu and great care should be given to every detail con-

connected with their preparation and serving. Of primary importance is the quality

of the materials purchased for the salads.

Only the best quality supplies should be purchased at all times thus keeping in harmony with the exacting demands of the club membership. Fine salads demand fresh, crisp, and clean materials for their preparation. As regards the salad pantry it should first be cool and airy; that is, it should not be in a warm or damp part of the kitchen, as this condition will naturally tend to make the salads wilt, and have a bad appearance in general. Plenty of good natural light is another essential, as the salads must be carefully inspected for tiny insects and spoiled pieces of fruits or vegetables which might ruin what was otherwise a perfect salad. The pantry must be roomy and furnished with the latest mechanical aids for a salad preparation, thus resulting in efficiency, speedily and attractively made products.

Another important point regarding the salad pantry proper is that it is very necessary that there be ample storage space and refrigerators for all the materials, as well as the prepared salads. Do not allow the serious error to be committed in your kitchen of making up a number of salads for lunch or a party, and then allowing them to stand for some length of time out in the warm and stuffy kitchen. In the first place try and estimate your demand, compare that with your help on hand, and only make as many salads in advance as you will have a ready call for. Then be sure and keep these salads in the refrigerator where they will be kept crisp, fresh,

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and attractive looking. There is nothing quite so dis-appetizing, or disheartening in a nice meal as a salad with wilted lettuce leaves, or warm tomatoes or vegetables soaked with the salad dressing.

Salads may be defined as those combinations of vegetables (cooked or uncooked), fruits, nuts, some cooked meats, fish, and fowl, served cold, dressed with condiments, oils, acids, and various tart dressings. The materials are many and varied such as: leaf vegetables as lettuce endive, chicory, romaine, watercress, celery, and cabbage; and cooked vegetables such as peas, carrots, beets, beans, cauliflower, spinach, asparagus, and potatoes. Tomatoes, cucumbers, celery, cabbage, and ground carrots are also excellent raw. Then the fruits such as—oranges, bananas, apples, grapefruit, grapes, peaches, pears, pineapples, watermelon, and cantaloupe in season, as well as dates, figs, and raisins.

The meats commonly used in salad making are chicken, turkey, veal, pork, and the fish such as crab, lobster, shrimp, oysters, salmon, and sardines. Other materials are cream cheese, cottage cheese, eggs and cereals such as prepared bran, wheat or rice. The herbs are chervil, mint, parsley, peppergrass, sorrel, and tarragon. In regard to garnishes; chives, chervil, mint, parsley, sprig or minced, strips of pimento, green pepper, or a dash of paprika give life to a colorless salad. Bar-le-duc, guava jelly, or strawberry jam may be passed with salads that are dressed with French dressing. A chapon, which is a small piece of bread rubbed with garlic, gives a distinctive flavor. The outside leaves of head lettuce are often used for the lettuce garnish of the salad, reserving the heart for head-lettuce and the more choice salads. In respect to marinating salads it is suffice to say that a marinade is used to give flavor to salad materials and is made by mixing oil, salt, lemon juice, or vinegar and sometimes onion juice. The vegetable, fish, or meat, may stand on hour or so in the marinade before using.

Dressing Preparation

In respect to salad dressings there are three in general: 1. French dressings. 2. Mayonnaise, and 3, boiled dressing. The French dressing made from oil and acid is the most widely used. In vegetable and meat salads vinegar is the acid usually employed with the oil; while in fruit salads the juices of lemons, grapefruit, or oranges are used. In oils the olive oil has the most distinct flavor and the cotton-

before serving. A common recipe for French dressing is four parts olive oil to **CLUBHOUSE SECTION** For these a little sugar may be added. seed oil the least, and the more condiments are necessary with the latter.

Epicures prefer the simple French dressing for salads served without fish or fowl; and for chicken, fish, and certain vegetables as tomatoes and cauliflower they use mayonnaise. Canned or cold cooked vegetables may be mixed with the French dressing, standing one hour in a cold place two parts vinegar, a little salt and some pepper. These ingredients may be combined in any one of the four following ways: 1.—Put the ingredients all together in a glass jar, cover, and shake thoroughly. 2.—Mix the oil, salt, and pepper together, and slowly add vinegar beating with the beater. 3.—Beat all the ingredients together with the beater, and 4.—Add small amount of egg white beaten, which will make the emulsion more permanent. Tarragon vinegar and white pepper, or paprika are commonly used. Variations in this dressing are made by the addition of other ingredients as: grated cheese, bits of parsley, catsup, horseradish, garlic, green peppers, and other condiments. It is good practice whenever possible to put the French dressing on the salad just before serving.

There is a so-called thick French dressing which is made for individual service at the table. A recipe for a small portion of this dressing is as follows: $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon paprika or white pepper, $\frac{1}{2}$ teaspoon mustard, $\frac{1}{4}$ cup sugar, 1 teaspoon lemon juice, and $\frac{1}{2}$ cup oil. Moisten $\frac{1}{2}$ teaspoon of water with sugar to make a thick paste, add lemon juice, then oil drop by drop. Some use tarragon vinegar or extra spices. Add ketchup for coloring, and dress at table when ready to serve.

In the preparation of mayonnaise sift the correct proportions of mustard, paprika (one part) and sugar and salt (two parts). Then add egg yolk, mixing thoroughly, then add vinegar stirring constantly. Then add oil little by little beating constantly until thickens. When very thick add lemon juice and remaining oil rapidly. The mayonnaise is added just before serving. If dressing is used within a day, you may add a little whipped cream, this making a thicker dressing. For a mild dressing omit the mustard and pepper which are used for fresh fruit salads.

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Mayonnaise may be extended, that is, the bulk increased without adding egg yolk, by the addition of a corn starch paste made from 2 tablespoons corn starch to 1 cup of water. It must be smooth, transparent, and well-cooked so that the corn-starch is destroyed. When this is done the mayonnaise needs to be seasoned more highly. If the dressing is to be kept for a few days add a little hot water which tends to keep the emulsion together longer.

As regards salad accompaniments, plain toasted crackers, are always appropriate, while toasted crackers with cheese and a dash of paprika are still more delightful. The cheese biscuit may be nicely used in combination with most salads. With fruit salads the ever popular orange biscuit is used most advantageously. It is made with the usual biscuit batter spread with an orange filling made from butter, sugar, orange juice, and grated orange rind. In closing may it again be emphasized that a little care and effort in the salad department will greatly help to satisfy the club restaurant clientele, and in turn will greatly assist to augment the food profits.

This Club Fosters Good-Will Through 30-Year Tradition

FEW clubs in the United States can boast, as can the Faribault (Minn.) Country club, of 32 years of continuous operation. Fewer still can point to a more loyal or active membership.

This latter fact is most unusual in a golf club of Faribault's maturity and strangely enough, it has been brought about, in the judgment of John A. Foster, its president, not through elaborate propaganda and artificial "activities," but rather through the wise retention of a scheme, begun in 1898 and repeated each season thereafter, whereby each member of the club, once each year, serves as a member of a committee in charge of the weekly dinner dance.

At the beginning of each season, the membership at Faribault is divided into 12 supper committees. Since there are 250 members, this means around 20 persons to a committee. These 20 people, once during the season, are expected to pay the cost of a buffet supper at the clubhouse, one of which is held each week during the season and precedes a dance to music by an outside orchestra hired by the club not by the committee of members.

An individual committee member's share of the cost runs in the neighborhood of \$3.50.

These buffet suppers and dances are extremely popular and the average attendance is around 200, including guests of members for which a charge of 50c is made. These guest charges are placed in a special club account and the accumulated money is saved until there is enough to finance some club improvement. For example, by allowing several years' guests' fees to accumulate, the Faribault club recently found itself with over \$1,000 in the fund and used the money to build an additional porch on the clubhouse.

Members gladly pay the small sum the feature costs them on the day they serve as a committee member because, for that almost nominal sum plus the trouble of serving once, they receive in the course of a season 12 buffet suppers.

"The important thing about these suppers," President Foster reports, "is the club spirit fostered by this social activity. Parents and their children enjoy the dancing, since it is the one place in the summertime where the young people are assured a good time under surroundings pleasing to themselves and their parents. Many families belong to the club solely because of this supper-dance attraction. It is a place to which members would not miss taking their house-guests, as is evidenced by the fact that often 30 to 50 out-of-town guests are present at a weekly supper."

U. of Wisconsin Announces Its Greenkeepers Course, Feb. 9-13

UNIVERSITY of Wisconsin's short course for greenkeepers this year will cover a four and one-half day period, February 9 to 13, inclusive.

The number of greenkeepers, pros and green-chairmen who can be accommodated is limited to 80. Applications will be accepted in order of their receipt until the maximum number is reached. Applications must be filed not later than February 9, with James G. Moore, Horticultural Building, Madison, Wisconsin.

A registration fee of \$10 payable when application is made, will be charged to help defray the expense involved in giving the course. There will be no other fees.

Registration will take place at the Horticultural Building, University of Wisconsin, Monday, February 9, between 10 and 12 A. M.

Rochelle's Watering System

Laid Out with Eye to FUTURE EXPANSION

By GEORGE CASKEY

Greenkeeper
Rochelle (Ill.) G. & C. C.



It is hard to believe that only one year ago this attractive short hole on the Rochelle course was the city dump.

FEW country clubs can boast of the location that the Rochelle (Ill.) Town and C. C. has. The club lies wholly within the city limits, within walking distance of all members. Professional and business men of the town are able to play a few holes during lunch hour or before office hours in the morning, and Rochelle women are not dependent on their husbands, or a car, for transportation to and from the country club. They walk.

The club lies between the Meridian highway (Ill. No. 70, U. S. No. 51) on the west and Main street on the east, Kyte creek and the business district on the north, and city limits and open country to the south. Also a block east is the city park, just across the creek to the northeast the public school, and across the Meridian highway on the northwest corner, Spring lake, a beautiful natural swimming pool, operated by the city.

The property was originally a part of the Southworth estate, and the clubhouse was the pride of three generations of Southworths. It stands, a 21 room, cement structure, as solid and as perfect as the day it was built, a credit to the contractor who built it, and to the Southworth who selected the flawless oak in

which it is trimmed. Today it would be impossible to buy the lumber that was used in its construction.

The course was laid out last fall by Perry D. Maxwell of Ardmore, Okla., and some clearing was done and three greens were thrown up in the rough. When I came on the job this spring, I found men busy finishing the clearing and piling up dirt on the sides of greens and tees.

The property is approximately one-half timber. Holes Nos. 1, 2 and 3 lie entirely in the open and No. 4 and No. 6 are partially in the open, and No. 5, No. 7, No. 8 and No. 9 play through a beautiful grove of oak, hickory and maple. No. 8 (140 yards) plays across Kyte creek and No. 9 (320 yards) plays back across the creek.

Mr. Maxwell, having his hands full with the construction of the greens, turned the water system entirely over to me with a suggestive layout which I followed.

Two sources of water supply are avail-

able; Kyte creek and the City of Rochelle.

Cost Rules Out City Water

There was much in favor of using city water. It was already available at No. 8 green and No. 9 tee, at No. 9 green and No. 1 tee, at No. 3 green and No. 4 tee and at No. 1 green and No. 2 tee. This would mean a tremendous saving in pipe, about 4,000 feet, and the city pressure was ample to turn sprinklers of a good capacity.

Against using city water was the fact that it was very cold and hence undesirable, and as the city refused to allow the golf course a special rate, the cost of watering would be almost prohibitive.

Kyte creek, the alternative, flows sluggishly through muddy fields and due to certain by-products that it collects from factories along its way did not look promising. But the water was warm and a sample sent to the University of Illinois for analysis was found to be all right for watering purposes.

So much for the water,—when it came to the amount of pipe for the two systems, and the layout, the saving of approximately 4,000 feet of pipe together with the cost of laying maintenance, etc., was no small item.

Using city water it would be necessary to install a meter and service box at No. 1 green, and at No. 9 green, and one at No. 8 green. The service at No. 1 green would serve No. 1 green and No. 2 tee, at No. 8 green, it would serve No. 8 green, No. 9 tee, No. 7 green and No. 8 tee. The service box at No. 9 green would serve the balance of the course.

This installation called for approximately 3,300 feet of pipe. Using city water it would also be possible to install drinking fountains at any point on the line while using the creek water it called for an extra line. (It actually took 1,275 feet of extra pipe.)

Using Kyte creek as a source of water it would take approximately 7,000 feet of pipe including the 1,275 feet for drinking fountains. But it would give us a system entirely independent of the city, and at a much lower operating cost once it was installed.

I placed all these facts before the board of directors together with a sketch showing the layout, using Kyte creek and recommended Kyte creek.

Mr. Maxwell was very much opposed to using city water and endorsed my recommendation.

The board accepted the recommendation and instructed me to design a system using Kyte creek as a source of water supply.

Stakes Out Piping

After deciding on a site for the pump-house (to the left of No. 8 Fairway), I proceeded to stake the line on the ground as no print of the course was available.

From the pumphouse, the line crosses in front of No. 8 tee to the rear of No. 7 green, where a branch line crosses the creek to No. 8 green and No. 9 tee. The main line continues along the edge of No. 7 fairway and along the west edge of No. 4 green, where a lateral runs to the back of the green. The line continues between Tees No. 7 and No. 5 along the edge of No. 5 fairway and No. 6 green to No. 5 green and to No. 6 tee.

At a point on the edge of No. 7 fairway directly opposite No. 9 green and closest to it, a line was run to No. 9 green passing between No. 9 green and No. 1 tee passing to the rear of No. 3 green and No. 4 tee.

From No. 9 green a line was run to the clubhouse lawn for lawn irrigation. From No. 1 tee the line continues along the edge of No. 1 fairway to No. 1 green and No. 2 tee.

At a point along No. 5 fairway directly opposite No. 2 green and closest to it, a line was run to the rear of No. 3 tee and to No. 2 green. This line crosses No. 6 fairway at approximately the 175 yard mark. On all lines which run along the edge of the fairways tees were placed at intervals of 100 feet or less for fairway watering.

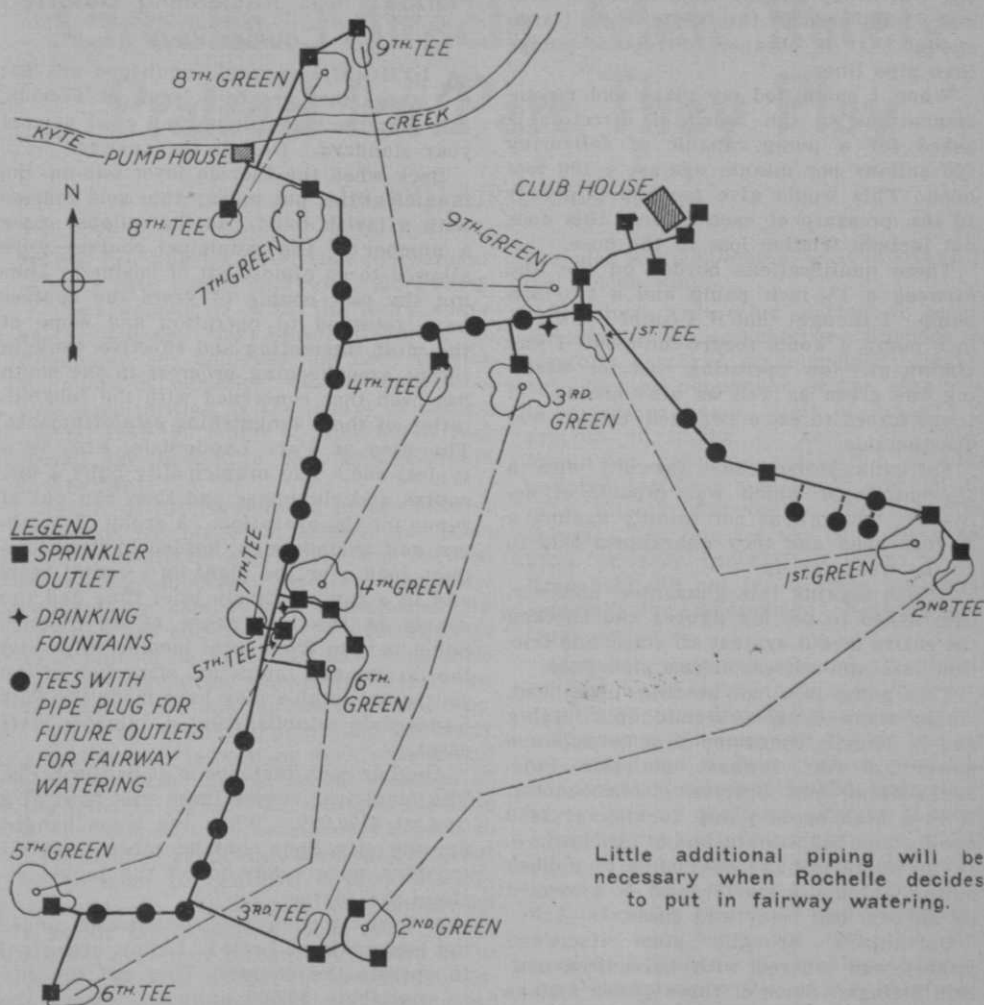
Figures Pressure and Friction Loss

After staking the line, I ran a set of levels from which to figure my pressure and friction loss.

From this information, and a property line survey which was available, I proceeded to make a sketch of the system which would show fittings, connections and be sufficient for a contractor to figure from.

My notes on the elevations told me that I had to force water against a 20-foot head (the course is comparatively level) suffering a loss of nine pounds pressure there.

I wanted a system which would water nine greens at one time, and one which, if water was only wanted at one green would not necessitate turning a large pump at a considerable cost, and I think I succeeded very well. I realized that in order to do



this I would have to operate the nine sprinklers at a little less than the pressure they should be operated at. Here was a danger, because if that pressure was too low, the sprinklers would only throw a single stream instead of a fine spray causing irregular distribution of water and a liability of washing. I finally decided that if I allowed a flow of 10 gallons per outlet for the nine outlets and then added an extra 10 gallons making it an even 100 gallons per minute, I would have enough water.

Bearing this in mind, I started to figure my friction loss. With nine sprinklers operating, the pump must, theoretically (no leaks) deliver 90 gallons per minute into the main at the pumphouse. At the

point on No. 7 fairway where the lead travels to No. 9 green it must deliver 70 gallons per minute; 30 gallons into the line to No. 9 green and 40 gallons into the line to No. 4 green and No. 5 green.

Selects Larger Pipe

Then the question came up whether to use small pipe lines and buy a pump capable of delivering 100 gallons per minute at high pressure, or use large pipe and a smaller pump. As my object of design was low operating cost, the high pressure pump requiring more power did not seem economical. Comparing pump prices, I found this to be true, and I believe it is in every case, to spend a few more dollars and put in larger pipe and have a smaller elec-

trich bill every month. Also if more water ever was needed the pipes were large enough. It is cheaper to replace pumps than pipe lines.

When I submitted my plans and recommendations to the board of directors, I asked for a pump capable of delivering 100 gallons per minute against a 100 foot head. This would give me approximately 40 lbs. pressure at each outlet; this does not include friction loss in the hose.

These qualifications border on the line between a 1½-inch pump and a two-inch pump. I thought that if I could use a 1½-inch pump, I would secure the result I was aiming at,—low operating cost for watering one green as well as nine greens. If I was forced to use a two-inch, then it was questionable.

Fairbanks-Morse came forward with a 1½-centrifugal which was capable of delivering 100 gallons per minute against a 90 foot head and they guaranteed this to do the work for us.

Before making this guarantee, however, they asked to see my figures and checked the entire layout against all static and friction loss and corresponding pipe sizes.

This pump is a ball bearing, high head, single stage double suction, split casing and is directly connected to a seven horse power 220 volt, 3 phase, 60 cycle, Fairbanks-Morse ball bearing electric motor. It is a high speed pump turning at 3450 revolutions per minute under full load.

The pump is hand controlled by a push button automatic starter and is protected by an overload relay and fuses.

Galvanized wrought steel (screwed joints) was ordered with galvanized malleable iron fittings. Some of the 3½-inch fittings were cast iron galvanized.

Our specifications called for:

570 feet of 3½ inch pipe
1551 feet of 2½ inch pipe
1446 feet of 2 inch pipe
1870 feet of 1½ inch pipe
1986 feet of 1 inch pipe
295 feet of ¾ inch pipe

The ¾-inch pipe was used only in the line to the drinking fountains and of the 1,275 feet of this, 1,035 feet was inch-pipe, and the balance of the inch-pipe was used in short laterals to the tees. Nothing smaller than 1½-inch pipe was used to any of the greens.

We used the California type of hose connection using 1-inch screwed hose connections.

(Continued next month)

Florida Finds Reclaiming Deserted Courses Pays

ALTHOUGH general conditions are not those that create a boom in Florida, this year the travel is up to a good normal year standard. Golf is the answer.

Back when the Florida fever was on, the municipalities put money into golf courses with a lavish hand. As the collapse came a number of the municipal courses were allowed to go almost out of business. During the past couple of years the courses have returned to operation and some of the most interesting and effective work in recent greenkeeping progress in the south has been that concerned with the rehabilitation of these languishing establishments. The case at Fort Lauderdale, Fla., is a typical one. The municipality built a fine course and clubhouse and then ran out of funds for the operation. A group of northern golf businessmen, headed by Joe Roseman, took over the plant on a rental basis and in a comparatively brief time had the course in the best shape of its history. Some income from local memberships and the income and municipal attraction of the course for outside play have made the Fort Lauderdale establishment a valuable civic asset.

Another such instance is at Sanford, Fla. The municipal course there was built at a cost of \$150,000. When the boom banged up, the city dads, having other financial troubles, were ready to let the jungle reclaim the course.

A few vigorous golf enthusiasts under the leadership of Leon L. LeRoy, organized to operate the course. They got the city to contribute \$2,500 annually toward the club's operating expense providing an equal amount could be raised privately. The Chamber of Commerce assisted in a membership drive. The playing privileges were set at \$10 per individual per year, or \$20 for an annual family membership. During the first two days of the drive \$3,000 in cash was raised.

The course was put into shape under the direction of Allan Stewart, pro-greenkeeper, and an increasing volume of winter greens fees brought into the income side of the ledger. It costs around \$8,000 yearly to operate the plant. The greens fee is \$1.00 a day the year around.

Labor is inexpensive at Sanford and the course is so constructed and arranged that a maximum of maintenance work can be done by machine.

Greens Miracle Men Rarely Praised for Part They Play

By ARTHUR LANGTON

THE Los Angeles Open Golf tournament has been played and won; Ed Dudley has walked off with the lion's share of the \$10,000; the Junior Chamber of Commerce has achieved for Los Angeles its quota of publicity; the 15,000 spectators were thrilled by the galaxy of golfing greats; then the center of attention drifted across the border to the Agua Caliente tournament.

In all of the columns of press material broadcast on this event, exactly one four-line paragraph in small type was devoted to the greenkeeper involved. And the chances are that if the greenkeeper in question had not carried the striking name of Greenfield he would not have been mentioned, because the paragraph merely remarked on how appropriate the name was.

All of which goes to prove that full many a greenkeeper is born to work unseen and have his task unsung in the columns of the sporting pages. Not that greenkeepers in California in general, nor Robert S. Greenfield in particular, seek publicity, but in payment for all the feverish anxiety expended in preparing a golf course for a major tournament it does seem that a certain degree of recognition should be in order. As it is, all that the greenkeeper ordinarily gets is the task of cleaning up after the crowds have trampled all over his course.

Suspense Worries Greenkeeper

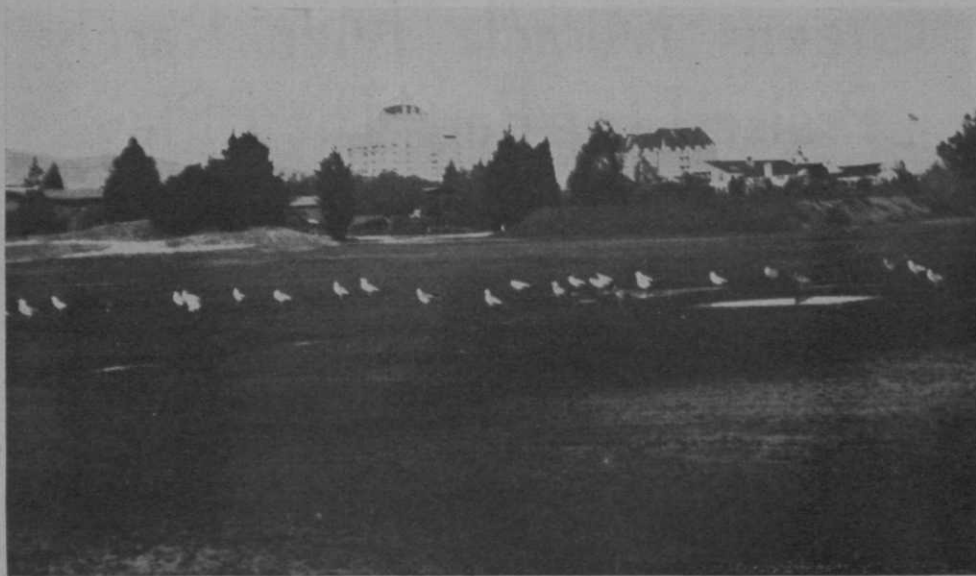
That the already tough job of grooming a course is not improved by the thoughts of what might happen, will be admitted by any greenkeeper. Take for example the Wilshire C. C. where the Los Angeles tourney was played. It was announced before the rainy season that this club would be the venue of the tournament. Immediately the question rose: would there be any rain before the scheduled event? If not, this would mean that the course would have to be watered continually in the ticklish job of keeping the grass green. But some rain did come to eliminate any worry of a drought, or an

extended summer season, as it is known in the Golden State.

But there were other matters to occupy the mind of the greenkeeper. Suppose the carefully nurtured grass decided to hibernate for the remainder of the season as it sometimes has a habit of doing? Or suppose, in trying to keep the plants awake too great an application of high-powered fertilizer was made and all the grass killed? Suppose a hundred other things! But fate for the time being was kind, or very probably it was because Greenfield did not try to dope his greens especially for the occasion. Nothing disastrous occurred.

However, the most rational greenkeeper in the world could not have prevented Jupiter Pluvius from putting on a special performance on that day before the play was scheduled to begin, which was what happened. Conditions looked ominous for any return on the large amount of money expended for advertising purposes, and the affair was postponed for one day. This proved to be a wise move because on the day originally slated for the beginning of play the sun came out and did much towards drying up the soaking course. It gave Greenkeeper Bob a day of grace in which to size up the situation.

It must be explained that the Wilshire course has a barranca running through it which takes care of most of the water that does not soak into the adobe-based soil. One fairway, however, does not have access to the natural drainage canal with the result that most of it was submerged in water which would soak into the adobe only very slowly. The stickler for perfection on a golf course might have found in this standing water an argument for the installation of an adequate drainage system. But consider; the rain in southern California comes during a dozen days scattered over a four-month period so that, at the most, water would be on this fairway for a grand total of not more than two weeks out of the year. Added to this



It's an ill rain that brings no grub, reflect the sea-gulls banqueting on the worms brought to the surface at Wilshire by the "most unusual" rain that delayed the L. A. \$10,000 Open.

is the fact that the Californian does not like to get his feet wet, and only a mere handful of the most hardy would even attempt to play when the turf was soaked. All of which means that a drainage system would have to be installed in this fairway for the benefit of half a dozen players during a fractional part of the year.

Sea Gulls Have Banquet

Incidentally, the pools of water standing on this one fairway, probably combined with a recent application of lead arsenate, caused countless worms to be driven to the surface of the soil where they were pounced upon by a flock of sea-gulls that spread chickenlike over the terrain. When the birds took their departure, the last worm went with them.

But for these pools of water on the fairway, the rain had done practically no damage to the Wilshire course. In at least one instance it had done considerable good. The steep little barranca that runs through the course, which so many brilliant golfers found disastrous to their title hopes, had become rather rough on the bottom owing to the debris that had collected there. The runoff water from sections of Hollywood and Beverly Hills drained into the barranca and very neatly transported the assembled rubbish towards the Pacific Ocean, thus eliminating the

necessity of using sand for smoothing purposes as had originally been planned. Some of the sand was used in filling in a gash eroded by the water in its task of cleaning up the barranca.

Many greenkeepers will call Greenfield lucky in the light of what might easily have happened. This may be true, but Knute Rockne has said that the best players get the breaks.

Every Job Is Different

Returning to the original theme of this discourse, many things are unique or superlative on the Pacific Coast, but one of them is not the exalted position in which local greenkeepers find themselves. The engagement or discharge of a professional or a house manager is something momentous in the annals of any golf club, but the greenkeeper is hired or fired with but a shrug of the shoulders. This is peculiar because the very nature of things would indicate that there should be more hesitation about discharging a greenkeeper than any other member of a club's staff. Waiving a club's members, the conditions confronting either a house manager or a professional are almost identical at any club. Neither climatic nor topographical conditions make their tasks vary appreciably.

But greenkeepers tell a different story. Each one of the 250 golf courses in Cali-