

# California's Bermuda Fairways Stubbornly in Command

By ARTHUR LANGTON

CONSIDERING THAT fairways constitute the greater part of all golf courses, it is surprising how little can be done to take care of them here in California. For in this state which is amenable in many ways to artificial control, nature takes a lone hand in determining the quality of fairways. Several slightly successful efforts have been made to establish grasses whose habits were not in accordance with the natural scheme of things, but the success rarely has justified his expense.

The story of fairways in the Pacific Southwest might be termed poetically a saga of Bermuda grass. In the telling of this tale the sometimes despised *capriola dactylon* might be compared to the uncouth Uncle Oscar in a comedy of manners, the shirt-sleeved relative who, puffing at his odorous pipe, walks into the family's doggiest social gathering, sits down and puts his feet on the dining room table. The ensuing tableau has had its counterpart on the majority of fairways in this corner of the United States. But it is this same disreputable Uncle Oscar who lifts the mortgage from the family roof, and

this same devil grass that provides a playing surface when all else has failed. For this reason greenkeepers of the district have adopted a fraternal attitude toward this near relative of bamboo. As one course superintendent put it, "If you know you have to live with someone for the rest of your life, you might as well pat him on the back and kid him along, no matter what your true feelings may be."

There was a time a few years ago when Bermuda was considered the only grass suitable for any part of a Southern California golf course. Preceding this time the prevalence of sand greens indicated that even this hardy plant was not considered as equal to the task of providing playing turf. But with the establishment of a plentiful water supply for golf courses it was found that *capriola* could be made to thrive as the interest on the bonded indebtedness, not only on greens, but on fairways, tees, gardens, nurseries, driveways, and everywhere else as well. During the introduction of bents several of these grasses were tried on local greens with just enough success to make players satisfied with nothing else. Just as an earlier



A fairway at the San Gabriel (Calif.) C. C. Photograph taken in February, 1932, shows, as light patches, the dormant bermuda

Renaissance was a revival of learning, the introduction of bent was an incentive to developments throughout the whole realm of golf. In California, where the problem was to get as much water on the fairways as possible during the non-playing hours, the hoseless irrigation system was developed with its accompanying quick fastening couplings, pop-ups, and control valves.

### The Step-child Survives.

At these latest developments the locker-room greenkeepers foresaw the time—nay, the time already was upon them—when finer grasses could be substituted for Bermuda, which then could be relegated to the limbo of oblivion. With true local enthusiasm, many clubs jumped into the problem not only head first but apparently with both feet. But the gyrations attendant upon this trick were as nothing compared with the contortions of these same clubs when they found that green though their fairways now were, the old tee-providing mat was gone. Every grounded shot was accompanied by a squashy thud as iron clubs plowed into and scarred thinly protected turf.

"Well, never mind," said the experts. "By drilling in Bermuda grass seed the perfect fairway may be achieved. The devil grass will be adequate in the summer and will provide a thick mat for the other grass's greenness in the cooler months." So, with characteristic abruptness this very thing was done on several layouts in sunshine-and-orange precincts. Alas! Bobbie Burns had just this situation in mind when he wrote:

*The best laid schemes o' mice and men  
Gang aft a-gley,  
An' lea'e us nought but grief and pain  
For promised joy.*

For Bermuda grass, once having been scorned, resorted to passive fury. Greenkeepers learned to their cost that a group of foul-plugged flivvers on a winter's morn were as nothing to start as Bermuda grass from seed. It was found to be as wilful as a mule; it could be led to a piece of turf but it could not be made to grow. Even when pandered to with the choicest fertilizers it was as temperamental as a prima donna. Of course, when it was once started it flourished to the ultimate exclusion of everything else, but to get it started was difficult.

About this time the wiseacres who had remained impassive about the condition of their fairways and had not examined Bermuda's gift too closely by the blades, conceived the idea that the route to the millenium lay by using the reverse of the last named method; that is, they believed that by sowing bluegrass into Bermuda all would be perfect eventually. This was tried; the ground received the seed without a murmur; and everyone waited for perfection to arrive. They are still waiting. The fact that the roots of *capriola dactylon* will acquire for themselves most of the available nourishment in the ground to a depth of 4 or 5 feet had not been considered as a possible deterrent to bluegrass with its root action of only a few inches. But this truth was graphically demonstrated.

### On 50-50 Basis.

Thus it was decided that if Bermuda and bluegrass were to indulge in each other's proximity, they must be given an even break by being sown together. In this way the bluegrass would withstand the onslaughts of its colleague, provided it took root, for a number of seasons depending upon the coolness of the climate. The cooler the weather, the less aggressive is devil grass. One other thing that nature taught the California greensman in regard to the state's most favored grass: Those fairways which had been sowed to blue and then had been topdressed with barnyard manures soon produced an excellent stand of the hardier grass. It does not take a Sherlock Holmes to determine the reason for this phenomena when it is understood that *capriola* is a prolific grower in alfalfa fields and other pasture lands.

With these object lessons still firmly fixed in mind, greenkeepers of the Southwest have decided that because there is so much work that can be done on greens, and owing to the fewness of the men which the clubs can afford to hire, and inasmuch as the expense would be prohibitive, and so on and so on, it is advisable to allow fairways to pursue their own inclinations, which are the inclinations of Bermuda grass. But common sense, a frequently rare commodity, dictates that much can be done to fairways besides cutting and irrigation, without dire results, although these improvements being on a necessarily large scale run into expense which, for



The same part of the San Gabriel (Calif.) C. C. as pictured on page 21. This picture was taken in April, 1932, when bermuda has resumed growth

various reasons, most clubs are anxious to avoid just at present.

### Improving Shot Areas.

Expense probably has been the real reason for the prevalence of the fallacy that because fairways get along without fertilizer they do not need it. The application of almost any kind of a fertilizer will do wonders toward improving the fairways and thus toning up the whole course. A plain soil topdressing can be the means of eliminating weeks of winter golf, a black eye to any course, especially to those not having snow and frost as alibis. As Bermuda fairways age, their mat gets heavier and coarser so that at the end of 4 or 5 years the turf has a somewhat unpleasant spongy feeling underfoot. This situation may be improved by a thorough disking, the advantage of this method being that bits of grass are driven deep into the soil to contribute to the humus. However, this process is not advisable where the soil is very gravelly because the disks will resemble circular saws after a short time devoted to this work.

For practical purposes it is not necessary to go to the costly task of improving every section of each fairway. Attention can be devoted almost exclusively to those portions between 150 and 275 yards from the tees and to the approaches. This will give practically every player who hits his ball straight a fine piece of turf for all his second shots and pitches. This involves a principle which is being applied to the most modern golf course sprinkling system. The first hoseless outfits distribut-

ed their largess with a fine disregard for the varying requirements of tees, fairways, and greens. Later these three main divisions were put under separate controls so that each would receive just the amount of water that it needed. The next step will be to have the system controlled so that the different requirements of each section of the fairways may be provided; thus economy and efficiency may be improved. This flexibility is one of the few advantages of the old hose systems. Many greenkeepers for the sake of cutting down expense do not water that portion of fairway contained within 150 yards of the tee. The ground thus made devoid of vegetation permits a dubbed ball to run on to the fairway proper, so that few can complain of poor lies. The only objection to this procedure is based on aesthetic grounds, since the bare spots are unsightly.

A number of California greenkeepers have expressed the desire for a machine designed to scatter dressing over fairways. Such a device, having to be built on a grand scale, would be more expensive than most clubs could afford, especially since it would be used on each course only once in 3 or 4 years. Therefore, the suggestion is offered to manufacturers of golf equipment to build a number of such machines and have them available for rent at various golfing centers. This idea has been put into practice with considerable success by William P. Bell, Southern California golf architect, with a large piece of greenkeeping machinery that he owns. There seems to be no reason why some

enterprising manufacturer could not capitalize on this plan.

The futility of anything which may be done to fairways has just been pointed out to the writer by a Los Angeles greensman. "Why bother about fairways?" said he. "Nobody takes any notice of them. The shark rarely takes more than one shot from each one. The dub almost never gets on them. You and I are so glad when we are on them that we never notice the defects. So forget about them."

Well, maybe he's right.

## "Golfer's Foot" Prevention Is Vital Locker Routine

IT SEEMS probable that ringworm of the feet, popularly known as "athlete's foot" or "golfer's foot," is the commonest of skin diseases. There are indications that the disease is spreading rapidly to the locker and shower rooms of nearly all golf clubs to an extent where real attention and preventive practices must be recognized as an essential of club routine.

The disorder is transmitted in many ways. It may be caught by walking in bare feet in the locker-room, by wiping the feet with a towel previously used by someone already infected, or by coming in contact with the parasites which cause the infection on a shower booth floor.

Ringworm starts with a small spot of inflammation that gradually spreads. As it spreads, the center heals so that after three or four days the characteristic ring appearance is formed. On the feet, kept moist and warm by shoes, ringworm takes the form of small blisters, which break and leave an itching raw surface which, while not particularly painful, is disturbing to peace of mind.

Combating athlete's foot consists of maintaining constant sanitation in the locker and shower rooms to destroy lurking parasites, and providing proper antiseptics and medicines in convenient locations in the locker-room for those members who are infected to use on their feet. Many efficient scrubbing solutions are available on the market which will serve to keep floors in proper sanitary condition, and avoiding wiping the feet with used towels will prevent infection from that source.

Remaining sanitary measures consist in providing members with antiseptic solutions prepared for ringworm prevention. Containers should be available in the shower room and in the locker-room proper, and it would not be a bad idea for indi-

vidual bottles of the solution to be carried by the locker man so that members with the infection can continue the treatment at home.

One most important method of preventing spread of "golfer's foot" is to make it a club regulation that members must not walk barefoot in the locker-room. A notice requiring the use of paper bath slippers, wood-soled sandals or other foot-gear should be posted conspicuously on the locker-room bulletin board and the locker-man should be instructed to see that the regulation is obeyed.

PITTSBURGH Field Club has happy answer to an executive problem. J. W. Carr, long active as an official of the club, recently retired from U. S. Steel Corp. after 30 years to become the Field club's resident sec-treas. It's successful co-ordination in this case, as manager, green-keeper, pro, and Carr all have been working smoothly in harness together for some years.

## Col. Clinton G. Holden, Famed Manager, Dies

DEATH OF Col. Clinton Grant Holden, for the past seven years manager of Olympia Fields C. C., and first president of the Club Managers' Association of America, occurred April 17 in Harvey, Ill., after an illness of six months. Complications following pneumonia were responsible for his passing in his sixtieth year.

No man in club managerial circles was better known or better loved than Col. Holden, whose natural ability as an executive and diplomat had been tempered for 22 years on the firing line of experience. Among his outstanding posts were: Colonial Club, University Club, Cleveland C. C. and University Club, all of Cleveland; Newark (N. J.) C. C.; University Club, South Shore C. C. and Olympia Fields C. C., all of Chicago. During the World War he served for four months on the staff of General Pershing.

Col. Holden is survived by three brothers and three sisters, and was buried at Conneaut, Ohio, his boyhood home, on April 21.

IF YOUR club is having trouble effecting collections from members, make dues payable in twelve monthly installments rather than all in a lump or quarterly. This eases the members' burden, yet gives the club its money as it is needed.

# Dinner - Wagons Permit Quick Service With Minimum Staff

By HELEN EWING BENJAMIN

**I**N MARCH GOLFDOM was described the dinner-wagon plan of dining room service. It outlined the advantages it offers along the lines of economy and distinctiveness. In effect, the plan permits cafeteria service and cafeteria economies in the dining room, yet these two outstanding paths to profits are so well disguised that members regard the service as more distinctive than the customary serving method.

As explained in the preceding article, the dinner-wagon plan consists of a series of carts, one for each course of the dinner. A waitress wheels the cart alongside the table, the member chooses the food he wants from the choices displayed on the wagon top and serves himself or is served by the waitress. One loading of the cart will take care of 24 servings before a trip to the kitchen is necessary.

Like a cafeteria, the food is ordered visually, rather than from a printed menu. Like a club cafeteria, this reduces sharply the number of menu items essential to satisfy all tastes, because ordering from a menu is entirely a mental process, while ordering from the food itself brings in the senses of sight and taste to aid the guest make up his mind. Dishes which do not appeal on a printed menu often are exactly what a guest wants, once he has seen the food itself.

The big difference between cafeteria service and dinner-wagon service is the difference between Mohammed going to the mountain and the mountain coming to Mohammed. In a cafeteria, the guests must walk past the food; under the dinner-wagon plan, the food is wheeled past the comfortably seated guest.

## What Plan Will Do

If this plan be properly applied, service costs can be cut nearly in half. This is obvious when you recall that one dinner-wagon serves 24 guests and therefore eliminates many time-consuming trips to the kitchen and back. If a large percentage of kitchen trips can be eliminated it is obvious that the same employe can take

care of more guests, which means that your dining-room crew can be definitely reduced. The diagrams will make this clear.

In March we mentioned the special silver service that fits in with the dinner-wagon plan. A complete and homelike service of platters, vegetable dishes, etc., it keeps food hot for two hours or more by means of a sealed in heat-retaining substance. Put on a dinner-wagon, it becomes a rolling cafeteria in effect and with a style equal to that found in the best London clubs.

The very manner of the service stirs an economic psychology, for it excludes all sorts of unimportant display considered necessary on a menu by offering only four meats, and four vegetables, and their sauces. Limiting the menu in this manner makes perfection of preparing food possible by excluding unnecessary arrangements in the kitchen. There is time to do well what is necessary to be done, and there is time to cook the food in small quantities.

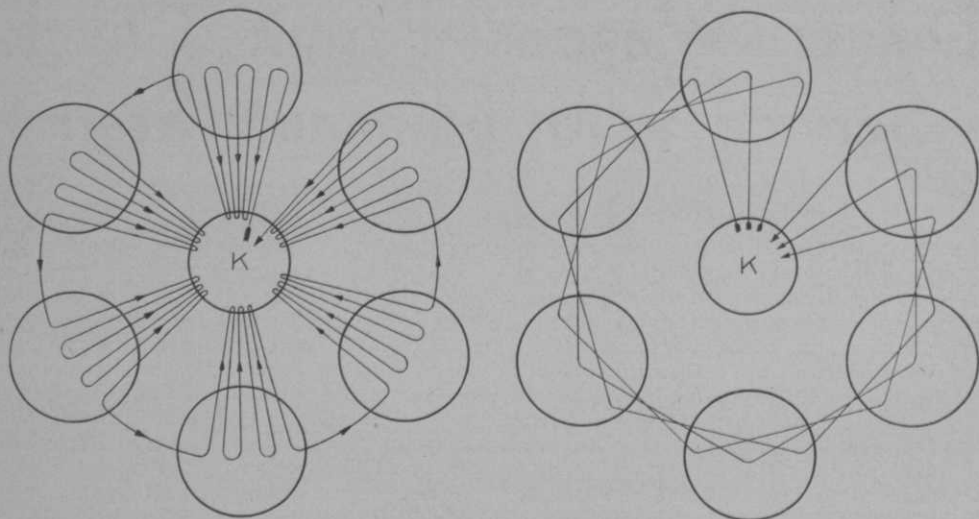
## Equipment Cost Reasonable

Compared with the cost of installing a cafeteria, the silver service is relatively cheap, yet it carries all the cafeteria advantages. Food is prepared in the form usual at home, instead of swimming in unappetizing fluids. The beauty of the service is notable.

In addition to the special silver service to keep the food hot on the dinner wagons, there is also a china service on the market which is equally efficient but somewhat less "finished" in appearance than the silver. It is about a sixth cheaper and the china plates are of course subject to breakage, but they perform the same function and make those savings possible that we mentioned before—where the menu is properly planned.

## Typical Peak Meal Described

Let us now see how the dinner-wagon plan would work in a large club dining room. Take a Saturday night "peak load"



These diagrams illustrate the saving in trips between kitchen and tables under the dinner-wagon plan, as contrasted with the usual tray service. In both diagrams, "K" represents kitchen; other circles are tables of four guests each.

On left, trips waiter would take to serve 3-course dinner to these guests. For each table, these trips: (1) to kitchen with order, (2) bring first course, (3) return to kitchen, (4) bring second course, (5) return to kitchen, (6) bring third course. Total for 6 tables, 36 trips.

On right, trips needed under dinner-wagon plan. For each of the three courses a wagon is rolled from kitchen, visits each table, and is returned to kitchen. Total trips, 6.

of, say, 400 members and guests. Most of them are going to expect to be served between 6:30 and 8:30. You have 120 minutes in which to care for these people, or about three a minute during these two hours. How are you going to accomplish this without a swarm of waiters?

It is just 6:00 o'clock. Two members come in, look about and choose a table. Then, just as they are seating themselves, three more members enter and choose a table on the opposite side of the dining room.

In the average club, *two* waiters would immediately hop to it, but not under the dinner-wagon plan. Instead, *one* waitress comes forward, pushing toward the two guests who first entered a beautifully set linen covered wagon loaded with plates of canapes, hors d'oeuvres, breads, butter, jam, pickles, ginger ale, punch, etc.

The guests choose by sight and are served by the waitress, or serve themselves. A tiny vase with a single red flower in it is set on the table (this is an important detail, as will be apparent later) and the waitress crosses to the second group.

Notice that it is not necessary for her to return to the kitchen; her wagon holds

sufficient food for 24 members, and as others enter she goes to them at once, either serving them or allowing them to serve themselves—and always leaving the vase with the red flower. Before she turns her wagon toward the pantry, 24 have been served.

About the time the first group of members have finished whatever they chose from the first wagon, a second waitress enters the room with a wagon containing the second course of the dinner—soups, soup cups and saucers. She has been preceded by a bus boy who removes the used plates and silver.

She acts under the direction of a skilled head waitress, is sent to the two guests who entered first, removes the red flower from the vase, substitutes a white one and then serves the soup. She passes on to other tables, wherever the red flowers show. The head waitress is like a train dispatcher, constantly alert that all flows smoothly and that no table waits overlong for attention, whatever the course it may have just finished.

At the proper time, a third waitress enters. She follows the white flowers, takes them up and substitutes pink. No. 3 has

the real food—the roast, the entrées, the vegetables, the sauces and the gravies. Her wagon carries enough for 24 hungry guests.

Suddenly there is a rush—many members come all at once. Three wagons appear with canapes and red flowers. There are six wagons at work, each ready to serve 24 people. They are taking care of several hundred guests and are doing it beautifully, without a ruffle.

And so through the meal the courses change and the wagons follow the colors. There is no haste, no confusion, no overlooking of guests, no favoritism. The service is complete, skillful, modern, distinctive and inexpensive to install. Six waitresses, a head waitress and a couple of bus-boys care for a rush of 400 people.

Part of these girls may be extras who



Here is a rough sketch of the sort of cart that should be used under the dinner-wagon plan. Location of main course menu items are indicated on the top, as follows: AAA—entrees; BB—gravy and sauce dishes; CC—potatoes; DD—vegetables; E roast.

Shelf F, which is hidden from diners by overhanging linen, holds accessories and can be used to carry an extra supply of the more popular entree items.

come Saturdays and Sundays and other days as called. Unlike men waiters (who are men waiters, by gosh, and nothing else, even when the painter needs a ladder held) waitresses willingly shell peas and cut beans and otherwise make themselves useful in the early hours of the day. This makes a small dining room crew possible.

With seven or eight wagons (one or two of them always in the kitchen in the process of being reloaded) club members can have the perfection of unhurried, completely satisfying service.

Clubs showing dining room deficits in the neighborhood of \$3,000—and there are a lot of them, trick bookkeeping notwithstanding—can spend a lot less than that and put their dining rooms on a profitable basis if they really desire to do so. This is not a theory nor an experiment. The Edgewater Beach apartments saved tremendously in cost of service and reduced food waste by half, according to Mr. Adamson, manager. The Claridge hotel, Atlantic City, has found nothing to surpass the silver service with its simple beauty and swank, plus its heat-retaining feature.

Club cafeterias consistently make money, but cannot offer the comforts of a well-run dining room. Club dining rooms do offer these comforts, but ninety-five in one hundred lose money.

Why not combine the two by means of the dinner wagon type of service, which in effect puts a cafeteria in your dining room without your members realizing the fact?

## "Buddy Poppy" Sale Set for May's Last Week

**A** NNUAL "BUDDY POPPY" sale, sponsored by Veterans of Foreign Wars, this year will be conducted during week of Memorial Day. Poppies are made by disabled and needy ex-service men and proceeds are used for welfare and relief work among veterans, their widows and orphans. The campaign gets a strong boost in the golf field as pros claim larger percentage of war veterans than any other class of professional sportsmen.

**S** EVERAL hundred hotel guests were recently interviewed to find out what they liked best to eat, with the following results, listed in order of preference:

Soups: Vegetable, tomato, pea, chicken.

Meats: Steaks, chicken, roast beef, pot roast.

Seafoods: Filet of sole, halibut, salmon steak, lobster, whitefish.

Salads: Tomato, combination, raw vegetable, head lettuce, fruit.

Desserts: Ice cream, pie, gelatine, short-cake.

Beverages: Coffee, milk, tea, coffee substitutes.



Topsoil on No. 9 green at Portland (Me.) municipal course before spreading. No. 1 fairway at left being disced

# How Portland (Me.) Built Its Municipal Course

By WM. J. DOUGHERTY

Secretary-Engineer, City of Portland (Me.) Park Commission

(Concluded from April GOLFDOM)

We have constructed an especially adequate water system for the course, every tee and green being well provided for by handy outlets well housed. The course is served by a deep 12-in. main in the highway close by. Copper steel pipe was used throughout and it is represented that this type has advantages over others for golf course water systems. In all 4,170 lin. ft. of water service pipe of varying sizes was laid and 20 outlets put in for greens and tee service.

The 9 holes completed are considered to be fairly well trapped for a municipal course. Although in some instances the traps appear severe these are well designed with good sloping sides. Since all traps are turf "lipped" it will be impossible to putt out and the golfer will have to play the proper iron or resort to a "hand mashie" when the opponent is not looking. All tees are turfed and of ample area,—in most cases 30 ft. by 60 ft.; and sloping back from the front about 6 inches to the rear of the tee.

An interesting bit of investigation and research by the writer is the following list of weeds found in and around the greens after the first germination of seed in the late fall—fall mustard, white goosefoot, common plantain, pale persicaria, hemp nettle, wild buckwheat, hare's ear mustard, lady's thumb, Canada thistle, field horsetail, meadow pine, foxtail, tall ragweed, orange hawkseed, field sorrel, butter weed, curled dock and corn spurrey. Space does not permit giving correctives for some of these bothersome weeds but it can be easily discerned that the greenkeeper for the first season at least has his work cut out for him in this one respect of overcoming weed pestilence.

## Cost Near Estimate

Compared to an original estimate of \$20,200 the links construction proper has cost \$21,078.19—an over-run of \$878.19. A large over-run in expenditure against estimate has been a popular and annoying characteristic of golf projects throughout



### Tabulation of Expenditures—9-Hole Golf Construction—Portland, Maine

Classification.	NORMAL EXPENDITURES.	Amount	Per cent of Cost
Labor Payrolls—Including superintendent, foreman and truck hire.....		\$9,415.54	44.6
Rental of Construction Equipment—Tractor, gasoline, shovel, loader, trailers, etc. ....		2,595.09	12.3
Construction Materials—Water pipe, gravel, crushed stone, drainage pipe, lumber, explosives, oil and grease, etc.....		3,206.12	15.3
Purchase of Construction Equipment—Plows, harrows, fertilizer spreader, gasoline pump, grass seeder, watering hose, hand tools, etc.....		385.06	1.8
Grass seed, fertilizer, lime, arsenate of lead.....		2,801.13	13.3
General Administration Charges—Water, telephone, construction photographs, agronomist's fee, blueprinting and drafting, stationery, first aid, freight and express charges.....		233.01	1.1
Architect's Fees—Including travel expenses.....		2,000.00	9.5
Special Services—Portland Water District and Kerr & Huston, on 4-inch water main installation to property.....		442.24	2.1
Cost of links construction proper.....		\$21,078.19	100.0
	SPECIAL EXPENDITURES.		
Labor Payrolls—			
Building repairs .....	\$124.76		
Fall maintenance on course.....	355.28		
Landscape planting .....	198.51		
Caretaker for property .....	24.00		
		702.55	
Building Repairs to Farm House—Contracts for heating, plumbing and roofing .....		647.92	
Purchase of Fall Maintenance Equipment—Toro tractor mowers, sprinklers, mats .....		1,268.54	
Landscape Material—Pines, \$110; loam, \$49.50.....		159.50	
Miscellaneous—Coal for house and sundry items.....		49.72	
Amount of Special Expenditures.....		\$2,828.23	
Total Expenditure .....			\$23,906.42

the country. We feel quite satisfied with our comparison on this special project. Total expenditure in connection with the municipal golf project has amounted to \$23,906.42. Certain items, such as building repairs to the farmhouse standing on the site, landscape treatment, limited fall maintenance, special clearing on the grounds and miscellaneous work, was not anticipated in the estimate for 1931 but was undertaken in part as an unemployment measure in the late fall.

We have a good start on landscaping the site as a result of moving large white birches (with frozen earth root balls) from our Municipal nursery to the rear of several greens. Also, several hundred white pines and red pines have been placed to advantage and many American elms, Norway maples and sugar maples have been planted. It will be necessary, due to the "bald" appearance of the site, to keep on and on with the æsthetic treatment of the area, as no golf course can be called truly attractive without the restful effect of generous landscape treatment.

A tabulation of the major divisions of the costs of the golf course construction proper and a listing of the special expenditures incidental to the general development of the site is shown herewith.

The course was designed by Stiles and Van Kleek, Boston, Mass., golf architect,

and this firm furnished a superintendent of construction, Donald O. Fish. All engineering work, furnishing labor, equipment, and transportation and general administrative work, was a function of the Park commission office. Soil tests were made by Professor L. H. Dickinson, agronomist at the Massachusetts Agricultural college, and this expert later furnished a complete report of turf conditions in the late fall, with recommendations for greens maintenance, a report which should be of great advantage to the future greenkeeper.

In conclusion, we have what many qualified golf links critics in this area have approved as being a well designed 9-hole layout for municipal play and while the impression may carry in reading the foregoing matter that we have been guilty of minor shortcomings of construction, our fundamental design and drainage is right and that is what counts mostly. Anything short of the last word in minor construction items is pretty much a reflection of tight purse strings on this job.

The city of Portland, Maine, is governed by the council-manager form of government. The present city manager, James E. Barlow, since coming to Portland in 1928 has been solidly behind municipal golf and it is greatly through his urgency on the council that the project was undertaken in 1931 after such a long delay.

# Clubhouse Design Important in Municipal Golf Promotion

By CLIFFORD C. WENDEHACK

**I T WOULD BE OF** great benefit to the golfing public if our municipal courses and clubhouses were designed and constructed along the same high standards obtained by our privately owned organizations.

The ancient and beneficial sport should be encouraged and developed by the municipalities to a far greater degree. Its development should be entrusted to the most efficient and competent hands obtainable, so that the general public, regardless of its financial status, may enjoy the benefits that this outdoor exercise of golf affords.

"Municipal golf courses for all" is a slogan we have often heard expressed in all parts of the country; but because of the lack of funds or political prejudice, the movement to provide these public courses in sufficient number has not in any way kept up to the proportional growth of the golf-minded public. The matter is taken up from year to year by countless municipalities, but the percentage of completed courses are, unfortunately, comparatively few. This is due, sometimes, to the lack of available property, but more often to the knots with which politics tie up the appropriations which are necessary for their realization.

If the golf-minded voters of this country would come out definitely with their demands for more and better golf courses in return for their taxes, their representatives in government would be forced to give this subject more serious consideration.

In one of his recent articles, William H. Tucker, a well-known course architect states that of the 3,600 golf courses in Great Britain, nearly two-thirds are open to the public; whereas, in the United States, less than one-third of the 5,700 courses are open to the public or to the man of small means who cannot afford the expense of the privately owned course.

When we consider the comparatively short space of time in which America has

developed these many golf courses at 5,691 clubs as compared with the years Great Britain has devoted to the establishment of its courses, that out of this total number there are but 543 municipal courses and 700 daily fee operated in the United States today, we realize what a comparatively small chance the man and woman of modest means has of following this pastime.

It is usually conceded that the idea of municipally-owned courses started in Boston about 1890, and a few years later the first 9 holes were laid out in Van Cortlandt park in New York City. While the idea, perhaps, originated in the east, the state of Illinois today may boast of more municipally-owned courses than any other state in the Union. Perhaps, the democracy of the west is accountable for this fact; or perhaps the municipal backers in this locality were more golf-minded; but the fact remains that throughout vast areas of other parts of the country today, there is little or no opportunity for the average man to indulge in this sport.

## Build Right at Low Cost.

Few municipal courses have, in the past, been laid out in the proper manner; seldom are they a test of golf; and what is far worse, do not afford a fair opportunity for the beginner playing them to acquire a proper knowledge of the game. Some even are laid out the wrong way in relation to the compass, with narrow fairways and small putting greens, and poor turf on the fairway. We often blame this on the committees responsible for the construction; and just as in the designing of a clubhouse properly, it costs little if any more to design and build public courses correctly—so that they possess educational value—than it does to construct unsatisfactory layouts.

If we look back over what has been written on this subject in the past few years, it will be found that the concensus of opinion in regard to the municipal golf