

only local competitors vie for the member's patronage. Come Summer—with our expressways, toll roads, and super highways—quaint country restaurants, seaside resorts, and famed eating establishments are but a few minutes from his home and from your club as well. Therefore, Summer provides us with competition the other seasons lack.

While these Summer diversions provide seasonal competition, they do require effort and preparation on the part of the member.

However, looming on the immediate horizon is a far greater competitor, known to all suburbia as: "the backyard barbecue." Let us face up to this evil by asking some simple questions. Why should a member have to make a reservation, get dressed in coat and tie, drive to the country club, and there partake of a steak—minute in size and of indeterminable quality, drink a martini of unknown ingredients slobbered together by an inexperienced and unconcerned barman, and then be charged twice the price he would have to pay for the same ingredients at home?

Why should he do this when he can dine on his own patio, in Bermuda shorts,

with the portable stereo playing, while he tenderly cooks the steak to his own specifications which is 14 ounces in size and of the primest quality? He looks at the fire and drinks a "six to one" Beef-eater martini made by his own wife's loving hand, and under his breath he says: "They can close their damn diningroom at 8:30 for all I care." Yes, this is our true Summer competition, and we must realize it and face up to it.

So, our approach to this invasion of our customers should be "to fight fire with fire," and in this case it becomes the charcoal embers of our own club barbecue. Many of our members now live in co-ops, condominiums, apartments, and hotels—all of the "high rise" variety, and not too conducive to a backyard "cook out." Therefore, we have a ready market for this type of specialty if we present it properly.

First we must take a chance and say "No Reservations Required." Remember, we cook the food as they pass through the buffet, so reservations are not that important. Serve outdoors and forget dress by letting them dine in Bermuda shorts, golf slacks and Summer cottons. Take it poolside. serve it on the patio,

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Chilled sliced tomatoes, relishes and cheeses make excellent hot weather foods.





Summer foods, ice carvings and seasonal fruits combine to make dining table a focal point for summer parties at Rolling Green GC, Arlington Heights, Ill.

MEALS TO BEAT HEAT

Continued from previous page

but get it outdoors, for that enhances the atmosphere, stimulates the appetite and adds to the overall enjoyment. Then have your butcher provide 14 oz. U. S. prime, center cut sirloin steaks, let your guests pick out *their* steak, give it to the chef and cook it right before their eyes.

Serve it all buffet style, with a giant bowl of cool, crisp salad greens, chilled, sliced tomatoes, French, Roquefort and Thousand Island dressing. Sweet corn on the cob, creamy cole slaw, and chilled potato salad can be accompaniments as are fresh, seasonal fruits made into a salad, or a citrus jello ring filled with fruit and topped with whipped cream. To this add individual loaves of fresh, homemade bread or whole loaves of French bread. When these are served with bowls of sweet cream butter balls

they will delight your members' appetites. You can vary the steak presentation by serving an assortment which is comprised of barbecued chicken, baby back ribs, and char-broiled 8 oz. chopped sirloin steaks.

For dessert serve huge slices of watermelon, halves of cantaloupe or bowls of fresh berries with whipped cream or sour cream and brown sugar.

Make your price competitive with neighboring restaurants which might have swank decor and air-conditioning, but which cannot compete with outdoor cooking regardless of their fame. The sale of drinks as the guests watch the steaks cooking before their eyes will more than compensate you for the high food cost you will have on this form of presentation. However, labor costs can be controlled, for you bring the chef or broiler man outdoors, and through be-

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SUMMER RECIPES

These are some favorites of leading club managers from all over the country. Others will appear in subsequent issues.

STONE SOUR

3 ounces fresh orange juice
 1 ounce fresh lemon juice
 1¼ ounces gin, scotch, rum or vodka
 Put in tall collins glass with ice.
 Served with piece of lime.

DON ZIENTY, Manager
 Medinah CC, Medinah, Ill.

DEL MONTE ABALONE CHOWDER

4 slices abalone diced fine
 1 medium onion diced fine
 4 slices salt pork diced fine
 2 tablespoons flour
 1 quart fish broth
 2 cups raw potatoes diced fine
 1 cup pastry cream
 2 tablespoons chervil chopped fine
 4 ounces whole butter, small pieces
 Saute onion and salt pork; add flour and cook for 5 minutes. Add fish broth and potatoes; cook 30 minutes. Add abalone and cream and cook 2 minutes.
 Add chervil and stir in butter.

BILL COLEMAN, Manager
 Del Monte Golf & CC, Pebble Beach, Cal.

BEEF STROGANOFF

(A specialty of Chef Charles Barrett)

1½ pounds round steak
 2 teaspoons cooking oil
 Brown meat on all sides, and add one can of mushroom buttons.
 Cook 35 minutes in a thick pot at medium heat.
 Take meat from container; add 2 teaspoons flour to juice of meat; cook and stir until

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WALKER

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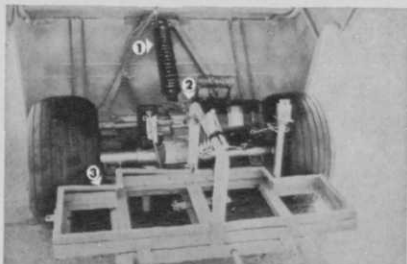


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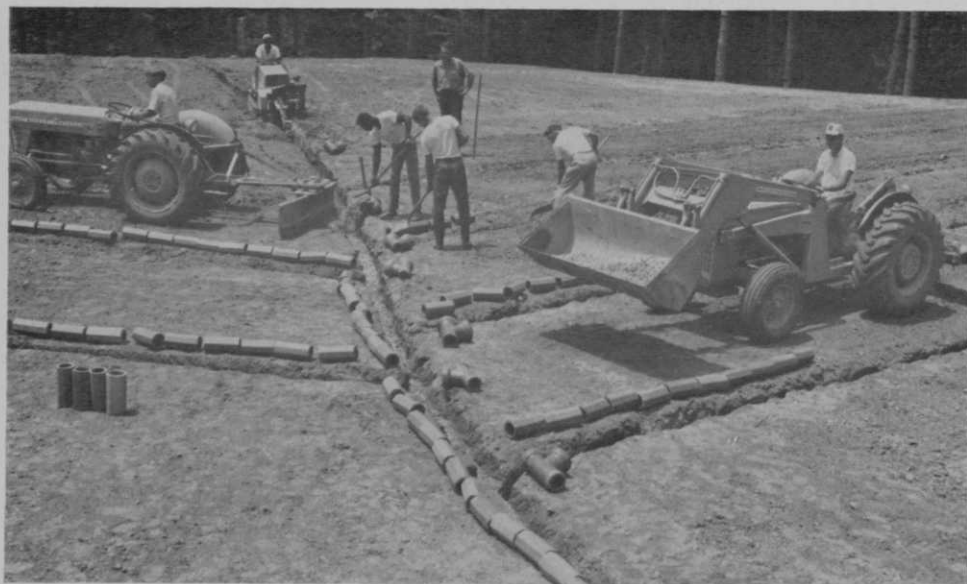
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Tractors and trencher prepare ground for underground drainage.

Building greens to last

"Hidden assets" to pay off in later years for MacGregor Downs, Raleigh, N. C., because of fewer drainage, soil and grass problems.

By VERNE FLOYD

Photos by the Author

MacGregor Downs, a new golf course under construction in Raleigh, North Carolina, is building greens that will last indefinitely. Superintendent Lou Oxnevad points out that the new course is planned with less headaches for the superintendent by using the best possible bent grass for year-round play.

Thus, unseen material and labor expended for below-surface buildup will undoubtedly pay off in the years ahead. The surface rough grade is followed through on all greens to show the same grade in putting surfaces.

For drainage, trenches 12" deep and 8" wide with 5' to 1" slope are cut into the rough grade of subsoil. Greens have one to three main channels with lateral trenches spaced 12' apart. Average total

length of the 12"x4" drainage pipe per green runs about 800'. The outlets of main tile lines extend from green to rough with added 4' sections of 4" terra cotta pipe.

When the crushed stone and tile are placed in the trenches, an overall cover of 4" to 5" of $\frac{3}{4}$ " stone is spread over the green. To prevent soil from seeping into the crushed stone, a 2" layer of coarse sand is next placed over it.

To get material for the top 12" of greens a large off-site mixing operation was set up near the golf course where a deposit of sandy loam soil is located. To this area trucks hauled coarse sharp sand and the sand and soil were mixed with loaders, three parts soil and one part sand. This mixture was recommended by

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This view shows the 4" of $\frac{3}{4}$ " stone which has been spread over a rough grade to form new golf green at MacGregor Downs.



Tar paper is placed over ends of terra cotta pipe, which is laid inside the channels. Pipe is 12" long and 4" in diameter. Note T-joints of pipe where lateral trenches enter the main channel.



A 2" layer of coarse sand is placed over the stone to filter soil from the rock. Third layer of materials helps form solid base for topsoil.

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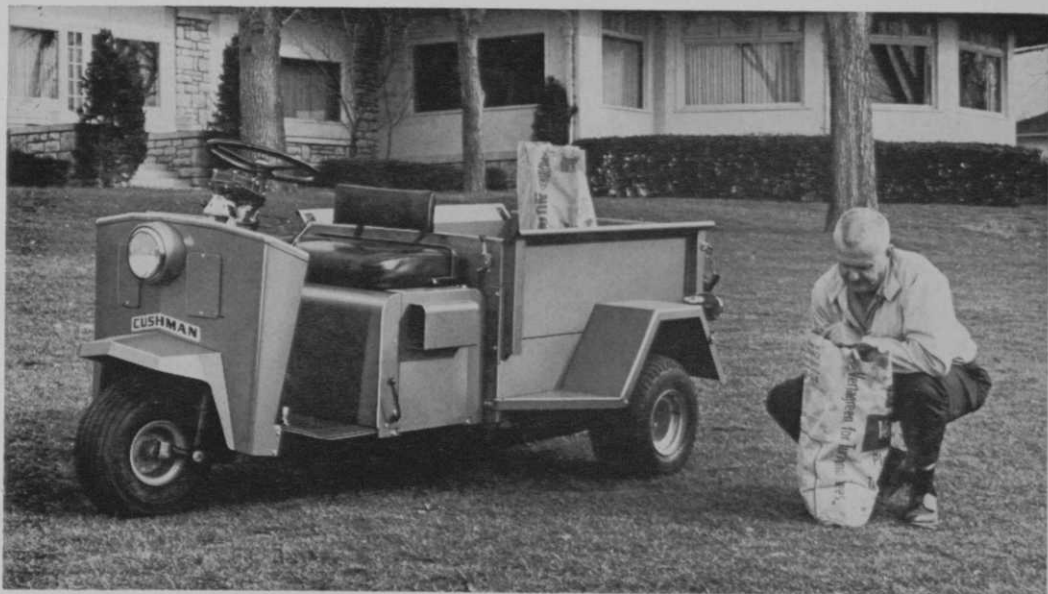
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For more information circle number 207 on card



"Mountains" of topsoil are mixed with sand at an offsite mixing area and hauled by truck to the appropriate green site on the course. Soil will form the top 12" of each green.

BUILDING A GREEN

Continued from page 26

soil structure analysis laboratories, Superintendent Oxnevad reports.

It is estimated that approximately 5,000 cubic yards of this mixture have been used to form the top 12" of the 18 greens. As the soil is spread, checks are made with soil samples to see that uniform depth is attained over the green. A 2" irrigation pipe encircling the green has an average of five pop-up heads.

Sterilization of the soil is done after placing the soil on the green. Methyl bromide is applied to the soil and immediately covered by a single cover of three mil polyethylene.

Hydroseeding of Pencross Bent at two lbs. per 1,000 square feet this month will complete the MacGregor Downs golf greens to this point. •

Lou Oxnevad, MacGregor Downs superintendent, is shown standing on 12" layer of soil which becomes the top level of green.

