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The old pro

Is golf fun or more problems?

Now that I no longer have to work at golf, I get scared at seeing how many times we in the golf business forget that the main reason for golf is fun. Even in the children's classes at clubs I see far too much of the sort of deadly seriousness there is in recruit training in wartime. No wonder the kids lose interest and drop out of classes. They thought golf would be a lot of fun, but before they are allowed to play golf they are made to work at it.

On the road from my home to the club, I pass through a poor neighborhood where a priest has fixed a vacant lot for basketball, baseball, and football. Generally there are some kids on this lot, playing and yelling and excited and in a spirit of vigorous fun that I seldom have seen in junior classes at any golf club.

Why? Certainly the nature of golf isn't dull — even if the game isn't noisy.

Several times last year I looked in on golf classes at colleges. The instruction was technically as good as I'd ever seen, but the atmosphere of the instruction was solemnly studious — as though all the students thought they'd better work hard or they'd flunk the course.

At the club in the attitude toward lessons and play there is far too much tension — instead of the easy, relaxed, and carefree spirit which the member probably needs to escape the load of business duties and worries he carries in earning enough to pay his club bills.

The pro is helplessly involved in members' irate demands for more agreeable starting times and as the innocent and endangered bystander in a tiff between some women members certainly does not have the sunny look and the refreshing air of a man who is in the fun business. The pro should be a pleasant pied piper leading the members from the roaring, crowded hard-time prisons of metropolitan concrete and asphalt to the happy-life-giving golf on the green grass and the rest of the picture of trees, shrubs, and water.

Even in the golf instruction books there is usually a grim, cold tone of household mechanics as how to repair a toilet. When Tommy Armour told in his books about golfers being human beings who wanted to play better so they'd have more fun, he made a bundle on his books. As I look around and think of the moneymaking chances I missed by forgetting golf is fun, I don't hear of many pros who are selling the fun of golf.

Remember: fun is what golfers are eager to buy.

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Idea file

Exhaust danger rises in winter

The potential for carbon monoxide poisoning increases during colder weather and exposure to an engine's exhaust fumes is the most common cause of sickness or death, says Dr. Gary Nelson, safety engineer.

The exhaust system of motor vehicles should be checked for leaks and engines should not be turned on inside a building unless garage doors have been opened; this includes trucks, tractors, and other combustion-engined maintenance vehicles. Dr. Nelson also says that fuel-burning heaters should have the vents pointed to the outside of the building.

The poison causes a person to become dizzy, drowsy, unable to concentrate, and blurs their vision. The remedy is an immediate supply of fresh air.

Good first impression brings golfers back

So says Don Nagode, owner of Fallen Timber golf Course in Midway, Pa., near Pittsburgh, and he believes a bright, concise scorecard is a necessity.

Nagode spent \$700 for a black and orange logo that appears on the inside of the card. Above the descriptions of the yardage, par, and handicap for each hole is a diagram of the hole and location of its sand traps and water hazards.

Each nine is printed on opposite sides of the scorecard. When a foursome has finished the first nine, the card folds so the scorekeeper does not have to write each player's name a second time. It sometimes helps avoid confusion about scores on the first three or four holes of the second nine.

Invite holiday shoppers to your pro shop

Owners and golf pros should send letters to their members and customers to remind them that Christmas shopping in the pro shop will mean extra service and less people, says Robert Hornung, owner of Hornung's Golf Pro Shop Sales, Inc., the world's largest golf equipment distributor. The letter should list the hours and days the shop will be open.

Other ways to attract customers to buy Christmas gifts include offering layaway plans, holding a cocktail party with free drinks and hors d'oeuvres or holding a sale on one item. Hornung says many large manufacturers will give away free balls before Christmas.

Caddymaster eligible for overtime pay?

Clubs and course owners who keep a close eye on employee earnings should be aware that a caddymaster is not exempt from overtime pay if he or she is not supervising at least two full-time employees.

According to a spokesman from the U.S. Department of Labor's Wage and Hour Division, the caddymaster can receive overtime pay if supervision is at least 80 percent of his job. The caddies cannot be regarded as full-time employees since the Labor Department has taken no stand on their status.

Regular "men's" tees discourage seniors

Golf courses should stop designating its tees "men's" and "women's" to accommodate senior citizens, says Cecil McKay Jr., owner of McKay Realty Co., a real estate firm that sells and appraises golf courses.

"What's wrong with letting seniors hit from shorter tees? They can't hit the ball as far as they used to," McKay told persons attending the National Golf Foundation's daily fee course management workshop last month. He believes the terminology has frustrated some seniors from coming out to the golf course. Why not just use the standard color designations?

Friendly, responsive people try harder

Make eye contact when you talk; show the way you feel by the expression on your face and laugh at yourself.

These actions will help put people at ease and probably make them friendlier toward you, says Dorothy Taylor, family life education specialist with the Texas Agricultural Extension Service.

Looking into another person's eyes lets them "know you're tuned in and interested," says Miss Taylor. A facial expression, whether it's one of joy or concern, is more likely to invite others to respond; sharing a "put-down" should make others recognize their own shortcomings and warm to you, she says.

Daily breakfast specials push wine, off-beat foods

The Tides Inn, a golf resort in Irvington, Va., offers breakfast specials each morning that may contain fish, wine, or cornbread. For instance, each Monday persons can order scrambled eggs that include oysters and bits of ham.

Thursday's special is creamed chipped beef on homemade toast, seasoned with mushrooms and wine, and Saturday's offering is chicken stew on cornbread. The restaurant also suggests to customers that they order a glass of rosé wine with breakfast, a tradition in many New Orleans restaurants.

Owner should handle golf league details

Daily fee golf course owners and managers should act as the secretary for any golf leagues they are trying to form, says Bill Howard, owner of Saskatoon Golf Course in Grand Rapids, Mich.

Howard's course had two leagues when it opened in 1964, but now has 33 leagues averaging 42 players each. He says that accepting the organizing duties avoids confusion and makes certain the leagues play during your time schedule.

He requires leagues to play 22 weeks each year after experiencing problems with golfers who decided to quit early in autumn since many participated in bowling leagues. "If they only want 18 weeks, we don't take them," he said.

Prepare two maps for course remodeling

Club managers or other golf course personnel who want to remodel their golf course should obtain topographical and aerial maps of the club's facilities says Edwin Seay, past president of the American Society of Golf Course architects.

The manager should also consult an architect and have him meet with the golf course committee to discuss improvements. The architect should draw up an improvement plan and provide the club manager with a cost estimate for each hole.

Once the board of directors has adopted the final plan, consult with the architect and develop a schedule over the next 2 or 3 years to implement it, Seay says. Finally, ask the board to budget or fund the money needed for each year of the remodeling plan.

Knowing inventory will prevent employee theft

Employee theft can be stopped if a manager knows the amount of goods in his inventory, according to Saul D. Astor, president of Management Safeguards, Inc., of New York.

"Nothing deters would-be thieves like the knowledge that inventory is so closely controlled that stolen goods will be missed quickly," Astor says. He also warns owners not to be "casual" about issuing keys, locking doors, and changing locks.

Astor advises owners to make a second check of incoming goods to guard against collusion between truck drivers and employees. He also believes the owner should have control over receiving reports and shipping orders to prevent duplicate or fraudulent payments and padding or destruction of shipping orders.

Caribbean vacation offers 4 free rounds

A "Golf Getaway" vacation to Trinidad or a combination trip to Trinidad and Tobago with four free golf rounds is available to couples through Hilton International. Persons can spend 8 days and 7 nights for \$248.50 each at the Trinidad Hilton and play the par 72, 6,600-yard St. Andrews International Course.

Or you can stay four nights in Trinidad and fly to Tobago for three nights at a cost of \$362.50 per person. This plan allows two free rounds at Mt. Irvine International Golf Course that is next to the Caribbean and covered with coconut palms. Airfare and meals are not included in either plan. Contact any travel agent for reservations or brochures.

Inside foodservice

compiled by
Herman Zaccarelli,
foodservice editor

Proper freezing: a remedy for club kitchen headaches

Thirty years ago freezing equipment was not durable enough to keep pace with the foodservice industry. Food equipment manufacturers have solved this problem by developing freezers of high quality for use in all forms of foodservice establishments. Club and resort managers can reduce operating costs, improve efficiency of work flow, and produce higher sanitation standards in their foodservice. Here are the guidelines:

Store frozen food at 0° f. (-17.8° C.) or lower. Frozen food held at temperatures above 0° F. loses color, flavor, and other quality factors. Check the temperature of the freezer frequently, as quality loss occurs quickly as temperatures rise.

Frozen food should be solidly frozen when it is received. Purchase frozen food from a source that has stored it at 0°F. or lower, and do not accept damaged packages or ones with frozen crystals on the outside, which indicate thawing and refreezing. Broken wrappings may lead to moisture loss and drying out and may also indicate careless handling and storage. Place frozen foods in the freezer as

soon as they are received and date the packages so that the oldest items are used first. All items placed in the freezer should be wrapped to prevent freezer burn or dehydration, which is the loss of water from foods.

Refreezing of frozen foods is unwise because of possible undesirable changes in flavor, color, or texture. Frozen food that has completely thawed should not be refrozen without cooking because there may have been growth of bacteria.

Freezing of food should be done rapidly at a very low temperature. Minus 40° F. (-40° C.) is a temperature used by commercial freezing operations. Food can be frozen satisfactorily at 0° F. (-17.8° C.) if the amount of food to be frozen is limited so that quick and efficient freezing is possible.

Thermometers should be provided on all freezers. Temperature readings should be taken daily to check the performance of the freezer. The walk-in freezer should have an alarm system which may be sounded in case of accidental entrapment. Bells or signals should be placed on freezers to sound when the freezer is not functioning.

Care of freezers

Clean the freezer daily by wiping the exterior

with a damp cloth. Once a week wash the exterior of the freezer with a hot detergent solution. Rinse the exterior with a water and sanitizer solution and dry the surface.

Defrost the freezer once or twice a year, as needed, when frost becomes $\frac{3}{8}$ to $\frac{1}{2}$ inch thick on the sides or coils. When defrosting the freezer, disconnect the freezer by removing the plug from the outlet. Remove all food packages; cover or wrap them and place them in the walk-in refrigerator, if possible. Scrape as much frost as possible from the surfaces with a broad, stiff plastic spatula or a special tool. Use caution when scraping ice; never use a knife, ice pick, or other sharp object. You may use cold water to run over the refrigerated surfaces. Never use hot water. Removing the ice from the surface at intervals, as it loosens, speeds the defrosting process.

Wash the interior and inside of doors with warm water and baking soda (1 tablespoon baking soda to 1 quart of water). To keep freezers free of odors, use a sanitizer. To clean the exterior, wash with a hot detergent solution, rinse with a water and sanitizer solution, and dry. Insert the plug; then turn on switch. Let the freezer run for at least half an hour to bring the temperature down.

Inspect food packages and containers.

MONTHLY MENU IDEA FOR CLUB MANAGERS

ORIENTAL LAMB SQUARE CUT SHOULDER ROAST (four to six servings)

½ cup cooking oil	Salt
⅓ cup vinegar	Pepper
3 tablespoons soy sauce	¼ pound fresh mushrooms, sliced
1½ teaspoons sugar	1 cup sliced celery
¼ teaspoon dry mustard	1 can (5 ounces) water chestnuts, drained
¼ teaspoon ground ginger	1 package (7 ounces) frozen snow peas
1 teaspoon grated lemon peel	
1 full lamb square-cut shoulder	

Combine ¼ cup cooking oil, vinegar, soy sauce, 1 teaspoon sugar, mustard, ginger, and lemon peel in large bowl. Add lamb and turn until coated with marinade; then refrigerate 24 hours, turning roast occasionally. Sprinkle lamb with salt and pepper. Place on rack in shallow roasting pan. Roast in 325° F. (slow) oven 25 to 30 minutes per pound, or until meat thermometer registers 140° for rare doneness. Baste occasionally with marinade.

About 10 minutes before lamb is done, prepare vegetable dish. Heat remaining ¼ cup oil in skillet; then add mushrooms, celery and water chestnuts. Stir until mushrooms are tender. Add snow peas, 1½ teaspoons salt, dash pepper and remaining ½ teaspoon sugar. Cook, stirring constantly about 2 minutes longer, or until peas are tender. Serve with lamb.



A golf superintendent

Unions and you

The subject of unions and their ingress into golf courses — and course maintenance in particular — has been on my mind for quite awhile, and now there are rumblings in our area of further course unionizations. A majority of courses cannot afford unions and I would like to give you my thoughts, from a point of view of a course that is unionized, on how to prevent or forestall union takeover of your operation.

Employees will generally seek unionization for the following reasons — though not necessarily in this order:

1. Job security
2. Wages and overtime
3. Benefits
4. Supervisory treatment
5. Lack of job description or guidance
6. Poor working conditions
7. Lack of communication or employee policy manual
8. Dispute resolution

Job security is probably the biggest factor — look at your employees. Are they guaranteed a job tomorrow or next week? Can you fire them at will? If you do fire them, do they have any recourse? Do you give an employee more than one chance before he's fired? Does the employee think he was fired because of a personality clash? You didn't like his face? You thought it was easier to fire than train?

Think about it. What can your employee expect to happen the next second/minute/day/week. Praise maybe — criticism and lack of a job possibly. How much work is he going to provide for you if he continually worries about having work and making the payments on a car, house, boat, etc.

You say, "If he has to worry about all that he is going to be with me because he cannot afford not to be." Fine if you're treating him well — but if that goes sour he is going to find some way of insuring that he resolves his problem — contact the union and you are on your way.

Following close and tying in with job security is lack of communication. Do your employees know where they stand in terms of promotion? Is it seniority, working skill, or a combination of the two? Do you have two different people doing the same job but at different wage rates? Does your employee have a grievance procedure — does he have any recourse to your final statements? Does he know that certain types of behavior are taboo and does that change from year to year or person to person? Again, if these condi-

tions exist and the working environment is not good, you're on your way to unionization.

Wages are an important consideration. How do you rate in your community — in comparison to the green industry? Have you checked your fellow courses or landscapers? Does your employee know when he can expect an increase, or is it by your whim? Does he know that different jobs are worth differing rates on the course, is he sure the turf student you hire will not be paid the same as he and maybe work more hours? Does he know when overtime begins and know how it's computed? Does he have a recourse if his pay (according to him) is figured wrong? Do you have a time clock? Can you go back a month quickly on time records? If he is late, does he know that he loses time to the closest 1/10 of an hour? These are questions again that you should ask yourself or your employees and if too many answers are negative — you are in trouble.

Benefits figure importantly. Especially to those people who are yearly workers, this is extremely important. Your best employees, those who are really your strength, are these people. If you want them to be around you had better ask yourself a few questions. A good number of people live hand to mouth. Their paycheck barely covers expenses, and loss of time plus drug and hospital expenses will put them under and they never will recover. If the employee is perfectly healthy after hospitalization, he will still be a nervous wreck with the payments and his work will suffer. Do your employees know what coverage they have, if any? Has anyone ever explained the policy to them? Do they know that if they miss time for sickness or hospital treatment, they will be paid? Or do they know only certain people receive that and they seem to have been picked at your discretion? Do they know the policy on prescription drugs, or do you take the money out of petty cash for some?

With hospital rooms running over \$200 a day, do they know whether an anaesthesiologist be paid more than \$100? Is a physical covered?

What about retirement? Where do they stand each year? Do they know the amounts they put in and the amount the club contributes? Do they know their retirement dates and what the computed benefit will be per year at that date?

Do they know when they can play golf? Can all play if they want to, including minority workers?

There are many other questions concerning benefits, but the most important for them is

"Where do I stand?" Do your employees feel as though everyone is being treated fairly? Do you have a favorite — who has the good jobs and maybe gets paid more, golfs with the boss, eats lunch with the boss, but is not a supervisor? Are all of your employees offered the same amount of straight time: 8 hours a day, 40 hours a week, time and a half (over 8 hours and 40 hours and Saturday) with double time on Sunday and triple time on holidays?

Have you made an effort to train all members of your crew to do all jobs so that you can spread the 1, 1½, 2, 3 times around and the good as well as the bad jobs? Remember, unless you give a person every chance possible to prove himself you're assuming something about them — and that is not fair.

Do you have job descriptions? Does your cup setter know he is to change the tee markers by quarters depending on pin location? Or does he only know that through the grapevine or when you explode and call him a dummy for not doing the job? Do you have classifications—temporary (less than 6 months), grounds, semi-skilled, and mechanic? If you do, does the employee know what's expected of him in a certain classification? Does he know that the start of work is just that, mowers and machines will be gassed before starting time so come 6 a.m. the machine will be leaving the yard? Or is this something you inform him of periodically and only do so when you have a headache?

What about working conditions, do you have an employee area? Is it clean? Are the bathrooms private and clean? Do you have confectionary machines? Do you provide rain gear and boots or do you expect them to work in mud and rain without? Is your work area safe? (OSHA notwithstanding.) Do you provide the tools for people to do the job properly? Is the lighting correct? Are your machines dependable? Can your employees have a peaceful lunch or do you instruct them during their lunch hour?

These are all questions, many more of which can be asked, that given enough time and the right situation will lead to unionization very predictably and soon.

What is the cure? Simple: copy what the unions have been doing. Take parts of contracts, weld them all together, start on a gradual basis with the good graces of your club and employees and establish an employee policy manual. With thoughtful work, a very good manual can be developed for your particular situation that will provide a very healthy working environment and take all the steam away from any attempted union takeover.

The above was written by a golf superintendent at a course where the maintenance workers are unionized. Because of his delicate situation with regard to union negotiations, he has asked to remain anonymous.

News

WORKSHOPS

Daily fee management workshop focuses on innovation, service

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Golf course owners and managers were barraged with information to help improve the efficiency and profits of their daily fee operation. The 170 attendees listened for 3 days to guest speakers give brief how-to or how-I-did-it lectures with ideas that could be applied to their course. And just a few of the 23 speakers wavered far from two key themes for a successful golf course: innovative, aggressive business practices and customer service.

The National Golf Foundation's daily fee golf course management workshop at The Abbey Hotel in Fontana, Wis., last month was attended primarily by owners and managers from the midwest. There were 20 persons from Illinois and 16 each from Ohio and Michigan. But the smattering of representatives from the east and west coasts broadened the exchange of ideas.

Although some of the ideas offered by the speakers at first seemed off-beat, many are just

common sense. Employee training has helped Michael Payette, owner of Oaks Knoll Golf Course in Independence, Ore., earn steady profits from new golf club sales. Payette responded to numerous complaints by owners that they can't sell new clubs to their customers because of the low prices offered by golf discount stores. "We've kept up our new club sales through a super-aggressive used club business," Payette said. Even though a number of discount stores surround his course, Payette says the repair service has allowed him to sell his new clubs at a 40 percent markup for the past 6 years. "We have all our people trained in refinishing clubs and popping the grips," he said.

Jim Dorian, owner of Hidden Lakes Golf and Country Club in Wichita, Kan., has purchased a Sony videotape machine that records half of the foursomes at the 18th green each Saturday and Sunday. The golfers can then

watch themselves hitting out of bunkers or sinking a 30-foot putt on a screen while sipping a beer in the clubhouse. William Howard, of Grand Rapids, Mich., pays a skin diver 10 cents for each ball he retrieves from ponds on his Saskatoon Golf Course and sells the balls for 75 cents. Howard had 30,000 golf balls after 2 years and began selling them by the pound.

Their were fresh ideas on a variety of other topics: employees, water management, and irrigation. Howard says he hires housewives to mow Saskatoon's greens. "They take care of the course well. They'll stop and pick up beer cans." He talks even more highly of retired persons, saying his clubhouse manager was paid \$3,000 during his first year and works now for even less. "They're our greatest source of manpower. They want something to do besides go to the coffee shop," Howard says.

Dr. Gene Nutter, president of GolfScape, a subsidiary of ChemLawn, told the owners that



Speakers at the NGF daily fee workshop included Bill Lyons, Lyons Den Golf, Canal Fulton, Ohio; Dr. Gene Nutter, president

of GolfScape, a subsidiary of ChemLawn; and Bill Amick, president of the ASGCA.

many plants on their courses can grow well with less water. "Most golf courses overwater; I don't think there's any question," he said. Dr. Nutter also told owners with poor or expensive water supplies to consider two other options; reseeding the golf course, since it is less expensive than heavy watering, and changing turf. He pointed out that some kinds of grass, such as fescue, need less water than others. Dr. Nutter and William Amick, president of the American Society of Golf Course Architects, also told owners they should consider using sewage effluent to irrigate since water supplies are becoming more scarce.

The owners also received a lesson in customer service etiquette from Pete Garcia, pro at Marriott's Lincolnshire Resort near Chicago.

Although Garcia's talk focused on merchandising goods in the pro shop, those who listened closely found his operation oozing with service. "I have a staff of 22 people," Garcia said. "Every Sunday night, there is a staff meeting. We discuss everything from a lost putter to inventory." To help push new club sales, he offers two free golf lessons on Monday night (his day off), and sold about 35 sets this year. Garcia also pursues groups for tournaments and banquets at his course and sees the head of each group a few days before the event to discuss details. He explained his reasons: "The groups will usually have a secretary to run things, but sometimes they make mistakes. If things get messed up, you look bad."

Garcia, whose Marriott pro shop took in \$400,000 in sales this year, believes good service helped him reach that figure. Others shared his idea. Frank Jemsek said his St. Andrews Country Club in Chicago has its golf cars available unless the course is nearly unplayable. "If a golfer knows that if someone spits on the ground your golf cars won't go out, they'll go play somewhere else." Jemsek has also "winterized" about 20 of his golf cars, installing plexiglass windshields, canvas roofs, and heaters to keep players hands warm.

Cecil McKay Jr., owner of a real estate firm that sells and appraises



The newly formed Alco Battery Co., headquartered in Costa Mesa, Calif., will produce lightweight but heavy-duty batteries for golf cars. The principals are: John Anderson, vice president; Morri Kirk, chairman of the parent company, Alco Pacific; and George Collins, vice president.

golf courses, suggested that owners offer a lower rate for senior citizens to help increase play during weekday afternoons. An NGF survey of 44 courses represented at the workshop found that less than 40 percent offer a discount rate. Yet another idea on service came from Dorian, owner of the Wichita course, who advocated finding flaws in a competitor's service. "The pro at the University of Wichita course won't take personal checks. I do, and I'll bet I haven't lost \$50 in 3 years."

The National Golf Foundation and the Professional Golfers' Association of America offered the owners of each daily fee course in the country at least two ideas to improve their operations.

NFG teaching consultant Carol Johnson informed course owners that the foundation has begun a program that provides teaching pros to daily fee courses that do not offer golf lessons. The NFG is initiating the program after discovering that only 20 of 125 courses attending a daily fee workshop 2 years ago offered lessons to its customers. The cost to golf courses is \$30 each day, plus meals for the teaching consultant. The NGF suggests, however, that at least a nominal fee be charged to customers to pay for the service. Owners and managers can begin setting up the clinic by contacting the NGF office in North Palm Beach, Fla.

The PGA is attempting to place about 100 third-year students of a professional golf management program in intern positions at courses throughout the country. The students attend Ferris State College in Big Rapids, Mich. to pursue a bachelor of science degree with an emphasis on golf management. They receive instruction in all facets of golf course operations, such as agronomy, food and beverage management, and pesticide application, and each student must have a 7 or less handicap to gain admittance into the program. The student must be under the supervision of a PGA member during the internship. Owners who would like to employ a student should contact the PGA office in Lake Park, Fla.

COMPANIES

Pinseeker stock sold to Metzger

The capital stock of the Pinseeker Corp., Pacific Grove, Calif., has been sold to Michael Metzger of Costa Mesa, Calif. The announcement was made by John Murray, Jr., who is retiring as board chairman.

It was also announced that

John Riley will continue as chief of research, development, and manufacturing.

Pinseeker manufactures a complete line of custom woods, irons, and utility clubs. The clubs are sold through PGA professional golf shops.

PESTICIDES

Fungicide chemical reviewed by EPA

The Environmental Protection Agency is reviewing the safety of cadmium, a chemical used in some fungicides used on tees and greens, after discovering it has caused prostate cancer among workers in battery, rubber, and metals smelting plants.

The EPA says the chemical may also cause mutations in human blood and in rats, mice, and bacteria. The agency further said women of child-bearing ages exposed to cadmium used in home lawn treatment products could produce children with birth defects. It says that rats, mice, and hamsters fed or injected with cadmium have borne offspring with decreased brain growth, cleft palates, and other deformities.

Cadmium is used in products that help remove dollar spot, copper spot, helminthosporium, and curvularia, said Dr. Roger Funk, of Davey Lawnscape Service in Kent, Ohio. The brand names of products containing cadmium include Caddy, Vi-Cad, Cad-Trete, Puraturf, Miller 531, and Crag Turf Fungicide 531. Dr. Funk also said that Daconil 2787, Actidione-Thiram, Dyrene, and Turfsan LSR can be used instead of cadmium-based products.

The EPA review allows product manufacturers and users, and health and environmental groups to comment on the risks and benefits of pesticides that may be dangerous. The agency then decides to restrict product use, remove it for sale or let it stay on the market. The product may continue to be sold and used until a decision is made.

Persons who want to express an opinion about cadmium should