An approved laboratory is required to do this analysis. Records of these testing results must be kept for a minimum of 2 years.

Another option being used in lieu of the standard ice-filled coolers is bottled water. If this option is used, a sign with the same language found on the bottled water label is recommended to warn against drinking from bottles where the safety seal has been broken. If ice is provided it should be in a locked container to avoid potential contamination.

**Dispenser Filling:**
- The water cooler must be filled in a room with a ceiling and floors that are smooth, dry, and easily cleanable. (The golf course restaurant kitchen makes a great location for dispenser filling and cleaning.)
- The water cooler should not be placed on the floor when filling.
- The filling area must be free of insects, chemicals, or other potential contaminants of the water or dispenser.
- Hoses used to fill containers should be for potable water use only. Garden hoses are not acceptable for filling these containers.
- Plumbing codes, including cross connection protections, should be maintained at all times.
- Air gaps provide excellent cross connection protection during filling and cleaning.
- Ice used for the cooler should never come in contact with humans.
- Disposable food-grade gloves should be used by the person filling the cooler.
- Use a food-grade ice scoop for filling containers.
- The water used to make the ice must meet all applicable health requirements for potable water.
- The ice-making machine also should meet all applicable health requirements for human consumption.
- Water should not be stored in coolers overnight.
- Coolers should be filled each day with fresh water in clean, dry containers.
- Containers should have a food-grade, approved lid that allows a complete seal following filling.

**Dispenser Location:**
- Dispensers should be a minimum of three feet off the ground in a locked container.
- Dispensers should never be in contact with irrigation or other non-potable water.
- Dispensers should be removed each evening if the golf course will be irrigated with reclaimed or effluent water.
- Single-service cups must be provided and protected at the dispenser.

**Personal Hygiene:**
- Employees must wash their hands prior to filling containers.
- Persons involved in handling, filling, and cleaning these water dispensers should follow the health department food handler protocol used in restaurants.
- While these details may be imposing, the result of not protecting yourself could be sickness of persons drinking contaminated water.

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**GCSAA Update**

**GCSAA Chapter Executives Meet in Lawrence**

*By Joel Jackson, CGCS*

Every two years GCSAA-affiliated chapter executives and leading chapter officers hold a two-day conference to network and discuss ways GCSAA can better serve the chapters and how individual chapters can operate more effectively. This year Marie Roberts, FGCSA association manager, Samantha Kriesch, Calusa GCSCA executive secretary and Kyle Sweet, EGCSA vice president attended from Florida. There were 48 representatives from the 103 affiliated GCSAA chapters. We met April 29-30. First-time attendees could attend an optional orientation session on the afternoon of the 28th.

**Goals and Objectives**

The goals of the conference were to:
1. Identify resources to help us more effectively manage our affiliated chapters.
2. Establish and/or strengthen professional relationships with other affiliated chapter executives and volunteers through networking and sharing ideas, challenges and innovative solutions.
3. Participate in small group discussions on a variety of topics to help our chapters grow in the scope and quality of services and programs it delivers to members.
4. Discuss today's issues and tomorrow's challenges in meeting the ever-changing needs of golf course superintendents.
5. Return home with a renewed energy and perspective on how to best serve our chapter's members.

The first morning we were updated on all the GCSAA departments and services available to members, including Career Development, Chapter Services, Conference Events and Meeting Planning, Education, Corporate Marketing & Sales, The Environmental Institute for Golf, Government Relations, Human Resources, Membership, Information Technology (Web site improvements and online services), Publications, and Research.

After the morning break we broke into small groups and tackled topics like chapter fundraising activities, alternative revenue sources besides dues, soliciting chapter event sponsorships, and chapter foundations.

In the afternoon open-discussion session, the topics were ways to enhance the government relations program, how to grow the membership, chapter media/public relations programs, and legal issues including discussions on ethics-violation incidents, bylaws compliance, and chapter liability insurance.

Steve Mona also updated the group on the golf course superintendents' organization, and how it can better serve the chapters and how it can be more effective.

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**2003 Plants of the Year Part 3**

In an ongoing effort to promote the production, sale and use of superior Florida-grown plants, the Florida Nurserymen & Growers Association has announced 2003 selections of the Florida Plants of the Year. This program was launched to promote under-utilized, but proven Florida plant material. These proven ornamentals are selected on an annual basis by a group of growers, horticulturists, retailers, landscape professionals and University of Florida faculty.

For a plant to be considered a Plant of the Year, set criteria must be met. Selected plants must have good pest resistance, require reasonable care and are easily fairy to propagate and grow. The award-winning plants must also exhibit some superior quality, improved performance or unique characteristic that set them apart from others in their respective classes. Here are two more 2003 selections for your consideration:

**Stokes' Aster**
*Botanical Name: Stokesia laevis*
*Hardiness: Zones 6-9*

**Yesterday-today-and-tomorrow**
*Botanical Name: Brunsfelsia grandiflora*
*Hardiness: Zones 8-10*

**Yesterday-today-and-tomorrow**
*Botanical Name: Brunsfelsia grandiflora*
*Hardiness: Zones 8-10*

**Yesterday-today-and-tomorrow**
*Botanical Name: Butch*
on the state of the association. He also shared a list of "Ten Truisms" for association staffers to keep in mind. These tips have been gleaned from his years of association service, and were a good reminders to help staff members to keep the proper perspective when dealing with changing boards.

Accounting, financial management and tax issues were also covered in the afternoon, with emphasis on taxable, unrelated business income and how lobbying (since we are getting more pro-active) affects our non- and not-for-profit tax status.

A chapter-executives survey that covered all facets of working conditions, salaries and benefits much like the superintendent and course-maintenance surveys we conduct biannually. As you might expect, the responses were all over the map from independent, part-time outside contract situations to paid staff like Marie and me, to executive directors with offices and staffs.

The update on the PDI implementation was of much interest, since these are the folks who will be doing a large share of the record keeping and reporting. And I imagine they will also get heavily involved in making sure monthly meeting education programs are submitted for GCSAA approval for Class A education points.

Another topic was how to improve working relationships with state golf associations. This is a relatively untapped sleeping giant of public opinion and research funding. The time is rapidly approaching when golf course superintendent associations will be holding regular state and regional golf "summits" with state golf associations (the players); club managers association, golf course owners association and turfgrass associations to help defend and promote the business and game of golf.

Superintendents See Internet As Important: Survey

Most superintendents read news and obtain product and technical information online; see Internet impact as moderate to high

A recent survey by Bayer Environmental Science of superintendents at the Golf Course Superintendents Association of America International Conference and Show in Atlanta, indicated that more than 90 percent of respondents believe the Internet and related online services have a moderate to high impact on the golf course industry. However, most use the Internet to read news and obtain product and technical information, not yet to purchase products, the survey indicated.

Only one individual claimed to "never" use the Internet. The rest of those surveyed indicated they use the Internet mainly to:
- Research product/technical information (62%)
- Read news (37%)
- Review job openings (31%)
- Make purchases, general and work-related (21%)
- Get event updates (21%)
- Just curious (17%)
- Correspond through forums (3%)
- Don't use it (1%)

Online Purchasing

Though only 36 percent of respondents purchase work-related products online (and those purchases total an average of 10 percent of monthly purchases), 71 percent said they would purchase products online in the future. They cite close relationships with local distributors/salespeople and unfamiliarity with Internet purchasing as why they haven't yet purchased online. The remaining 29 percent indicated they would not purchase online in the future or that they live outside the country or have other reasons why they cannot process online payments.

When asked what online functions they would like to use but are not available to them or not invented yet, answers ranged from golf-specific weather information to thorough MSDS/chemical information to forums or chat rooms about golf course management.

The survey was conducted at the GCSAA Internet Cafe on the show floor. One hundred superintendents were surveyed. The average age of respondents was 37, with 92 percent working within the continental U.S., and eight percent working overseas.