

Terry Buchen photo



Modern, efficient golf course turf-care centers provide a state-of-the-art kitchen facility in the employees' lunchroom.

State-of-the-art kitchen means happy crew

By TERRY BUCHEN

TIMONIUM, Md. — Treat the employees right and they will treat you right.

Modern and efficient golf course maintenance centers have all of the state-of-the-art conveniences to make jobs more efficient in a pleasant

setting. The employees' lunch room is no exception as nothing will get done on the golf course without good, faithful employees and what better way to treat them than to provide a home-like atmosphere in the work place?



“When we added our new main turf-care center, we wanted a large and efficient employee lunch room that could serve as the hub of our operation,” said Douglas W. Petersan, superintendent at Baltimore Country Club here.

“Virtually all employee-related items originate in our lunch room,” he said, “such as the time clock, job assignment board, first aid and other safety items, right to know/haz-com, glass-enclosed bulletin board with work posters and job-related information, two-way radio base station, men’s and ladies’ [Americans with Disabilities Act] ADA-equipped bathrooms, lockers and individual shelves on one large wall for employees to store their stuff.”

To make the crew’s meal times more enjoyable, Baltimore CC provided a state-of-the-art kitchen with everything needed to prepare lunch. Installed were two microwave ovens, a toaster oven, dual stainless steel ADA-equipped sinks with a garbage disposal, a large coffee maker, ice machine for employee water jugs, refrigerator, and large overhead and under-counter storage cabinets.

“For a long time we contemplated whether to install a stove/oven combination unit and decided, for our particular situation, that it was not needed,” Petersan said. “But, I think it is worthwhile at many other golf course maintenance facilities.”

Employees take turns cleaning up Baltimore CC’s lunch room. “Because we have 36 holes, our lunch room is quite large and can seat the entire crew for lunch or safety and training meetings,” Petersan said. “Our lunch room lends itself quite well to showing training and safety videos to all of our staff whenever the need arises.”

Baltimore CC staff worked closely with the building architect to include the desired amenities in our lunch room. The lunch room, bathrooms and locker areas are fully heated and air-conditioned and windows were added as much as practical for an open-air feeling. All the walls are heavy-duty drywall, with enamel painted surfaces for easy cleanup. Lighted exit signs are above each appropriate door.

“Our employees have repeatedly said it best, that they are very pleased with their lunch room,” Petersan said. It is appreciated and not taken for granted.

Break the spirit of any cutworm, sod webworm or armyworm with Conserve® SC turf and ornamental insect control. It controls tough pests as effectively as any synthetic. In fact, symptoms appear within minutes of contact or ingestion, putting an immediate end to plant damage. And, since Conserve is derived from a naturally occurring organism, it also helps control your worries about chemical applications and the environment. Learn more about Conserve. It's Changing the Nature of Insect Control.™ Call 1-800-255-3726. Conserve. The end of the line for insect pests.

 **Conserve® SC**

Nature can be one tough Mother.™

www.dowagro.com

Always read and follow label directions. *TM Trademark of Dow AgroSciences LLC