State-of-the-art kitchen means happy crew

By TERRY BUCHEN

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tonium, 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?

“Treat the employees right and they will treat you right.”

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.

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