Nicholas David Shumansky along with his parents, Steve, Superintendent at Perham Lakeside Golf Club, and Nikki, are happy to announce the arrival of Benjamin Stephen Shumansky.

Benjamin was born on July 26, 2004 and weighed a whopping 3 pounds 8 ounces and was 16 1/2 inches long. He was a little early but is sure to be a brute like his big brother Nick, who is 3. Ben wants everybody to know that “I may not be real big, but I sure am little!” After a week at the hospital, Ben joined the Shumanskys at home and is already up to 5 pounds. “Thanks to everyone for their gifts and prayers. I hope your greens are as nice as mine!” added Steve.

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As you’re probably aware, recently the Minneapolis Star Tribune and KSTP-TV ran reports on the issue of water cooler safety on golf courses. This has been a visible issue since the reporting a couple of years ago of the tragic case of a teenager in Phoenix dying from contaminated water he drank at a local golf course. Neither of the local reports found any problems with water at local courses. This editorial is to bring you up to date on conversations that Doug Carnival, our lobbyist, and MGA Executive Director Tom Ryan had with officials at the Minnesota Dept. of Health regarding the guidelines they published in the spring of 2004.

Because water cooler guidelines fall under food codes associated with the sale and distribution of food and beverages prepared inside a clubhouse, there was no need for public hearings or legislative activity which would have brought this issue to our attention sooner.

While the safe handling of drinking water and proper care of water coolers is obviously very important and not to be taken lightly, the Health Department made it clear to both Doug and Tom that they intend to be practical about compliance - they want to work with clubs and help them meet the published guidelines. On the other hand, some counties have adopted guidelines slightly more aggressive (which they can) than the state guidelines and may follow them more aggressively than the state might. Those courses located in counties where this is the case I’m sure are already aware of this.

There is a change to the state guidelines which I’ve been told is already in effect and that is that water in the container does not have to be drained and refilled every four hours. This point was part of the food code related to prepared food and is not practical for water on a golf course. It’s good the Health dept. recognized this and made the change. (Editor’s Note: You can look at the state guidelines at www.health.state.mn.us/divs/eh/food/fs/golfwater.html)

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Urban golf: The return of the featherie?
More than 100 years after its demise, it looks like the featherie might be making a comeback, thanks to an urban version of the game of golf.

According to the BBC, it's taking off in European cities, and there's even a few serious competitions conducted.

These courses, obviously, aren't noted for their quality of turf, so players get to bring along a square of artificial turf. But where urban golfers take a real turn away from the modern grass-course golfer is in their selection of golf balls.

Instead of looking for the latest, and longest, balls, they opt for something a little less harmful to their course's hazards, which can include buildings, vehicles, and people. Some use a leather-covered ball filled with goose feathers, which sounds suspiciously like the featherie of the late 19th century. Others opt for a variety of foam balls that allow play to proceed safely in an urban environment.