PESTICIDE RECERTIFICATION
CATEGORIES: A (CORE) & E (TURF AND ORNAMENTALS)

November 18, 2011 | 9:00am—3:45pm
University of Minnesota Continuing Education and Conference Center, St. Paul

Presented by: MNLA and MTGF

Looking for continuing education credits?
- Continuing Education credits for MGCSA will be available.
- Continuing Education credits for ISA have been applied for.
- MNLA-CP: 3 points.
ZEBRA MUSSELS

An Unfortunate and Unique Distinction
By JACK MacKENZIE, CGCS
North Oaks Golf Club

North Oaks Golf Club has the unique and unenviable distinction of being one of only a few clubs in the state of Minnesota being impacted by the non-native and invasive species: the Zebra Mussel. Because our irrigation source is directly connected to the Mississippi River we are prone to challenges presented by the pesky mollusk at several levels.

At the intake to our pumps we must be diligent to limit the growth and subsequent encrustation of the suction lines whose purpose is to pull water from Pleasant Lake. To do this we employ the dive team headed by Tom Suerth of Waterfront Resources to scrape the screens in the early fall. This half-day project removes the adhered mussels from the intake screens and allows for free water to be drawn into the pumps prior to being sent onto the golf course. Because the Zebra population is exploding, we anticipate having Tom’s crew out twice each year begging in 2012.

Once in the main line our water is monitored for pH level. This reading is critical in the management of the Zebra Mussel larvae. Zebra Mussel larvae are sensitive to slightly acidic water. To reduce the pH of our water (often as high as 9.3) to 6.4 we inject a nitrogen buffered sulfuric acid into the main lines. Once treated the water cannot support healthy larvae or even small Zebra Mussels that may have been sucked into the system.

The treated water isn’t harmful to humans and is typically more neutral than rain water.

The final element we must control is the impact of crushed Zebra Mussel shells that are drawn into the system during the operation of the pumps. Most are unaware that the Zebra Mussel doesn’t always reside in one location. In fact, it isn’t unusual for this nasty invasive to "swim" through the water system adhering itself to one object for a while and then again to another.

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"swim" through the water system adhering itself to one object for a while and then again to another. During this floating stage the creatures are susceptible to being pulled into our suction lines along with the irrigation water.

The shells are then crushed by the impellers of the pumps and pushed into the main line to either be blown out of the irrigation heads or in an isolated case, the small bits may plug an irrigation head or valve creating either a wet spot or a dry spot. This can be very frustrating for the players and Green Staff.

The solution to this malady will be the installation of an automated self-flushing filtration system designed to remove debris down the size of a grain of sand. The unit will be manufactured this winter and installed first thing in the spring.

Yup, Zebra Mussels are here to stay. And yes they are an issue to contend with. As they continue to expand their presence we can only hope that a natural predator is discovered to help control this nuisance pest.

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Wherever golf is played.
MUSING THE MINUTES
By BRIAN BROWN
MGCSA Secretary

The MGCSA Board of Directors met on September 1, 2011 at Golden Valley Golf & Country Club.

PRESIDENT’S REPORT

President Paul Diegnau, CGCS called the meeting to order. Diegnau thanked the board for their attendance with the tough year everyone has had at their courses. Dr. Horgan put together a recap of the weather we have had this year. (This was published in the August 2011 issue of Hole Notes.).

TREASURER’S REPORT

Treasurer Paul Eckholm, CGCS reported that revenues from dues are down about $3,000. Bottom line is up and should remain that way if expenses are kept in line. Revenue from sponsorship is up and down for events.

MGCSA BUSINESS OFFICE

Executive Director Scott Turtinen reported many communications were received from scholarship recipients thanking the association and from the TROE Center with appreciation for the donation. The Department of Agriculture sent out all new links. Midsummer dues reminders went out and 18 of the 75 replied back. The scholarship scramble raised $3,200. Twenty six MGCSA logo shirts were ordered and delivered. The taxes were completed and filed with nothing owed. The Championship had 35 golfers and finished with a $222 profit.

CONFERENCE & EDUCATION

Bill Gullicks reported that the joint programming group met regarding information about the 2012 Green Expo. Booth sales are at 77% which is similar to last year, yet the total sizes of the rented booths are smaller. A call for proposals to speak at the 2013 Green Expo has been publicized. This year only one room attended/moderator will be needed per seminar. The seminar at the fall mixer will be led by Erin McManus on dog training.

Traver reported that there will be a big ballot for the Annual Meeting. Officer positions to be filled will include President, Vice-President and Treasurer. There are three positions open for Director, with a possible additional position with a one year term.

MN TURF / GOVERNMENT AFFAIRS

Paul Eckholm, CGCS reported that The Minnesota government budget was settled with little that affects our industry; however, the budget gave more discretion to the individual departments. This authority could result in fee increases.

MINNESOTA TURF AND GROUNDS FOUNDATION

The MNLA is taking a more active role in education training. The three-day fee for the Northern Green Expo is increasing by $10. A new contract has been negotiated between the MNLA and MTGF. The two contracts consolidated into one. Bob Mugaas is retiring. Dr. Horgan desires to fill this position with a Metro Turfgrass and Water Quality position. Field Day was held on September 15 at TROE Center.

RESEARCH

Scottie Hines, CGCS reported that there are six weeks until the gun raffle drawing. Enough raffles have been sold to this point to pay for the gun and further sales will go to research. Dr. Horgan recapped the golf-related research that the TROE Center has completed and published. It is good that both Dr. Horgan and Dr. Watkins are tenured with the reduction of staff at the U of M. The two make a good team with Dr. Horgan specializing on extension services, and Dr. Watkins skilled at grant writing and teaching. Industry support and funding sources are a priority for the advancement of the TROE Center.

U OF M REPORT

Dr. Horgan reported that the new President of the University of Minnesota will be visiting the TROE Center on September 19. Dr. Watkins was elected to the National Crop Science Society organization. Letters of support will be desired to hire positions that will be vacant at the University of Minnesota.

OLD AND NEW BUSINESS

A motion to purchase membership software called PPsd2 at the price of $1,000 carried. This software will be utilized to complete online purchases, members section, publish Hole Notes, etc.

Golf shirt future orders. A new vendor will be utilized for future orders. The logo will be reduced in size and a white shirt will be available.

Deceased MGCSA Life Members (Brandt letter). Rather than sending flowers to the funeral of a deceased member an honorarium of $100 will be given to the TROE Center in memory of the deceased. A letter will be sent to the family from the TROE Center in regards to the gift.

Wee One Sponsorship. A motion carried to title Sponsor the Wee One Tournament and line budget this item in the 2012 budget.

MGCSA AWARDS & RECOGNITION BANQUET SET FOR DECEMBER 7 AT BRACKETT’S CROSSING COUNTRY CLUB IN LAKEVILLE

Hole Notes October 2011 25
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Great Fall Day Greets 129 Participants at Annual MTGF / UM Field Day in St. Paul

Early morning risers were greeted to a crisp, blue-sky day at the annual MTGF / UM Field Day at TROE Center on the University of Minnesota St. Paul Campus on September 15.

One hundred twenty nine people were involved with the event. This number includes 13 speakers, 46 vendors and 70 attendees.

Twenty vendors displayed their services and products during breaks and dedicated time.

An early morning talk about issues related to the application of Dupont’s Imprelis herbicide packed the tent with interested people. The Imprelis herbicide is affecting Minnesota golf courses because it injures white spruce, white pine and various other conifer and deciduous plant materials.

Field Day is divided up into two categories: A Grounds track and a Turf track. Attendees visit various stations for 20 minutes and hear what the researchers have been working on throughout the past year.

The Grounds track featured a University of Minnesota grounds management research update tour and a diagnostic walking tour of landscape and pest problems.

Speakers on the Turf track talked about turfgrass acute drought survival; a dollar spot fungicide trial; NTEP ryegrass; bee friendly lawns; salt tolerant turfgrasses, and marketing and economics of low input turfgrasses.
Today I want to tell you three stories from my life. That’s it. No big deal, just three stories. The first story is about connecting the dots.

I dropped out of Reed College after the first six months but then stayed around as a drop-in for another eighteen months or so before I really quit. So why did I drop out? It started before I was born. My biological mother was a young, unwed graduate student, and she decided to put me up for adoption. She felt very strongly that I should be adopted by college graduates, so everything was all set for me to be adopted at birth by a lawyer and his wife, except that when I popped out, they decided at the last minute that they really wanted a girl. So my parents, who were on a waiting list, got a call in the middle of the night asking, “We’ve got an unexpected baby boy. Do you want him?” They said, “Of course.” My biological mother found out later that my mother had never graduated from college and that my father had never graduated from high school. She refused to sign the final adoption papers. She only relented a few months later when my parents promised that I would go to college.

This was the start in my life. And seventeen years later, I did go to college. But I naïvely chose a college that was almost as expensive as Stanford and all of my working-class parents’ savings were being spent on my college tuition. After six months, I couldn’t see the value in it. I had no idea what I wanted to do with my life, and no idea of how college was going to help me figure it out, and here I was, spending all the money my parents had saved their entire life. So I decided to drop out and trust that it would all work out OK. It was pretty scary at the time, but looking back, it was one of the best decisions I ever made. The minute I dropped out, I could stop taking the required classes that didn’t interest me and begin dropping in on the ones that looked far more interesting.

It wasn’t all romantic. I didn’t have a dorm room, so I slept on the floor in friends’ rooms. I returned Coke bottles for the five-cent deposits to buy food with, and I would walk the seven miles across town every Sunday night to get one good meal a week at the Hare Krishna temple. I had never dropped in on that calligraphy class and personals computers might not have the wonderful typography that they do.

Of course, it was impossible to connect the dots looking forward when I was in college, but it was very, very clear looking backwards 10 years later. Again, you can’t connect the dots looking forward. You can only connect them looking backwards, so you have to trust that the dots will somehow connect in your future. You have to trust in something — your gut, destiny, life, karma, whatever — because believing that the dots will connect down the road will give you the confidence to follow your heart, even when it leads you off the well-worn path, and that will make all the difference.

My second story is about love and loss. I was lucky. I found what I loved to do early in life. Woz and I started Apple in my parents’ garage when I was twenty. We worked hard and in ten years, Apple had grown from just the two of us in a garage into a $2 billion company with over 4,000 employees. We’d just released our finest creation, the Macintosh, a year earlier, and I’d just turned thirty, and then I got fired. How can you get fired from a company you started? Well, as Apple grew, we hired someone who I thought was very talented to run the company with me, and for the first year or so, things went well. But then our visions of the future began to diverge, and eventually we had a falling out. When we did, our board of directors sided with him, and so at thirty, I was out, and very publicly out. What had been the focus of my entire adult life was gone, and it was devastating. I really didn’t know what to do for a few months. I felt that I had let the previous generation of entrepreneurs down, that I had dropped the baton as it was being passed to me.

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In Bounds-
(Continued from Page 28)

I met with David Packard and Bob Noyce and tried to apologize for screwing up so badly. I was a very public failure and I even thought about running away from the Valley. But something slowly began to dawn on me. I still loved what I did. The turn of events at Apple had not changed that one bit. I'd been rejected but I was still in love. And so I decided to start over. I didn't see it then, but it turned out that getting fired from Apple was the best thing that could have ever happened to me. The heaviness of being successful was replaced by the lightness of being a beginner again, less sure about everything. It freed me to enter one of the most creative periods in my life. During the next five years I started a company named NeXT, another company named Pixar and fell in love with an amazing woman who would become my wife. Pixar went on to create the world's first computer-animated feature film, "Toy Story," and is now the most successful animation studio in the world.

In a remarkable turn of events, Apple bought NeXT and I returned to Apple and the technology we developed at NeXT is at the heart of Apple's current renaissance, and Lorene and I have a wonderful family together.

I'm pretty sure none of this would have happened if I hadn't been fired from Apple. It was awful-tasting medicine but I guess the patient needed it. Sometimes life's going to hit you in the head with a brick. Don't lose faith. I'm convinced that the only thing that kept me going was that I loved what I did. You've got to find what you love, and that is as true for work as it is for your loves. Your work is going to fill a large part of your life, and the only way to be truly satisfied is to do what you believe is great work, and the only way to do great work is to love what you do. If you haven't found it yet, keep looking, and don't settle. As with all matters of the heart, you'll know when you find it, and like any great relationship it just gets better and better as the years roll on. So keep looking. Don't settle.

My third story is about death. When I was 17 I read a quote that went something like "If you live each day as if it was your last, someday you'll most certainly be right." It made an impression on me, and since then, for the past 33 years, I have looked in the mirror every morning and asked myself, "If today were the last day of my life, would I want to do what I am about to do today?" And whenever the answer has been "no" for too many days in a row, I know I need to change something. Remembering that I'll be dead soon is the most important thing I've ever encountered to help me make the big choices in life, because almost everything—all external expectations, all pride, all fear of embarrassment or failure—these things just fall away in the face of death, leaving only what is truly important.

Remembering that you are going to die is the best way I know to avoid the trap of thinking you have something to lose. You are already naked. There is no reason not to follow your heart.

About a year ago, I was diagnosed with cancer. I had a scan at 7:30 in the morning and it clearly showed a tumor on my pancreas. I didn't even know what a pancreas was. The doctors told me this was almost certainly a type of cancer that is incurable, and that I should expect to live no longer than three to six months.

My doctor advised me to go home and get my affairs in order, which is doctors' code for "prepare to die." It means to try and tell your kids everything you thought you'd have the next 10 years to tell them, in just a few months. It means to make sure that everything is buttoned up so that it will be as easy as possible for your family. It means to say your goodbyes.

I lived with that diagnosis all day. Later that evening I had a biopsy where they stuck an endoscope down my throat, through my stomach into my intestines, put a needle into my pancreas and got a few cells from the tumor. I was sedated but my wife, who was there, told me that when they viewed the cells under a microscope, the doctor started crying, because it turned out to be a very rare form of pancreatic cancer that is curable with surgery. I had the surgery and, thankfully, I am fine now.

This was the closest I've been to facing death, and I hope it's the closest I get for a few more decades. Having lived through it, I can now say this to you with a bit more certainty than when death was a useful but purely intellectual concept. No one wants to die, even people who want to go to Heaven don't want to die to get there, and yet, death is the destination we all share. No one has ever escaped it. And that is as it should be, because death is very likely the single best invention of life. It's life's change agent; it clears out the old to make way for the new, right now, the new is you. But someday, not too long from now, you will gradually become the old and be cleared away. Sorry to be so dramatic, but it's quite true. Your time is limited, so don't waste it living someone else's life. Don't be trapped by dogma, which is living with the results of other people's thinking. Don't let the noise of others' opinions drown out your own inner voice, heart and intuition. They somehow already know what you truly want to become. Everything else is secondary.

When I was young, there was an amazing publication called The Whole Earth Catalogue, which was one of the bibles of my generation. It was created by a fellow named Stuart Brand not far from here in Menlo Park, and he brought it to life with his poetic touch. This was in the late Sixties, before personal computers and desktop publishing, so it was all made with typewriters, scissors, and Polaroid Cameras; it was sort of like Google in paperback form thirty-five years before Google came along. I was idealistic, overflowing with neat tools and great notions. Stuart and his team put out several issues of The Whole Earth Catalogue, and then when it had run its course, they put out a final issue. It was the mid-70s and I was your age. On the back cover of their final issue was a photograph of an early morning country road, the kind you might find yourself hitchhiking on if you were so adventurous. Beneath were the words, "Stay hungry, stay foolish." It was their farewell message as they signed off. "Stay hungry, stay foolish." And I have always wished that for myself, and now, as you graduate to begin anew, I wish that for you. Stay hungry, stay foolish.

Thank you all, very much. - Steve Jobs

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- Steve Jobs
Teddy’s Duck Gumbo

Ingredients

2 (3 to 3 1/2 lb) domestic whole ducklings, dressed
3 cups water
2 (8 oz) cans diced tomatoes with green chilies, undrained
6 cloves garlic, minced
1 1/2 cups chopped onion
1 1/2 cups chopped celery
1 1/2 cups chopped green bell pepper
2 bay leaves
1 (4.5 oz) package gumbo base as, in Zatarian's
2 pounds frozen sliced okra
1 (16 oz) package frozen cooked shrimp (peeled and deveined)
1 pound smoked sausage, cut into 1/2 inch slices

Directions

1. Place the ducks in a slow cooker, fill with enough water to cover, and cook on Low until juices run clear, about 8 hours. Remove, reserving 3 cups of duck broth, and debone, discarding bones.

2. Place the water and 3 cups of duck broth into a slow cooker. Add the tomatoes, garlic, onion, celery, bell pepper, bay leaves, and gumbo base mix. Cook on High until the mixture boils. Reduce heat, and stir in the duck meat, okra, shrimp, and sausage. Cook until thickened, about 30 minutes. Serve Gumbo hot over rice.

Enjoy!
Scottie Hines, CGCS