TAPPIN' A TREE GREENKEEPER STYLE

By Jack MacKenzie, CGCS

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Ya see ya get yerselph a big tree, of the Maple variety, Mapulis syrupis I believe. And into that big trunk ya got ta awl a hole the size that would adapt itself to one of them there thingers used for afixen a sprinkler to a pipe. It's called an elbow, of the nipple sort. Oh...maybe between half an inch across to maybe, roughly a quarter more, but I've done it with a scoosh smaller too, I have. 'N deep, bouts to yer first thumb knuckle. With a good size hammer or piece of pipe or something heavy enough, slam that there device into the hole that you already made in the trunk of that there tree, in a deleecate fashion sos ya down go an be hurtin yerself or breaks the dangle of that there angle of that watchy.

An be dang sure the watchy is pointed to the ground or ya ain't gonna get no flow. Cry, even a golf course arcitek knows that sap runs down hill! Now yer ready ta hang a 2.5 gallon bucket under yer spicket. An be membrin that bigger ain't better here. Ya dons't want ta be a loosing yer sap too soon causen yer load broke yer handle by golly. I been there, I done that!

One hell of a gosh dang big nail gets pounded deep into the heartwood of that there mapulis syrupis, oh I'd be a lyin' ifen I didn't say abouts four fingers above the inverted nipple at an up towards angle usin' yer heavy device. Don't go cheep on me here. Bigger is better causin ifen ya don't be hearen my intimation and ya go an 'tachy a big 5 gallon bucket, ya gonna haven a mess ta deal with ifen it falls offen the tree. Not to mention the effect it'll be haven on the boys waiten for the payoff. Been down that trail before too!

Hang that bucket, in fact, if en yer trees a biggen, hang a bunch of buckets. Then keep yer eyes open an watch the flow. When it stops it stops. An I've skilled meself to the condition I know that when the sap runs from clear to tainted, its time ta quit fer the year, tastes funny, in a weird way. An when yer a done catchen flowage, deafix yer nipple or itill become one with the tree. Real silly looken' and tough to explain ta folk.

About yer sappin's, as ya harvest the nectar, go up to the place where the fancy pants eat, and sneak offen two of those spendy stainless steel ice buckets. Scrounge up a two place eeeelectic burner fer yer heat source. Dowen be goin' an getting catched by the cook guy or the booze man. Sumthin 'bouts cost of equipment an budgets 'n the like sothey toll me.

Where was I? Oh yeh, as ye gets that nummy liquid outs of the mapulis syrupis tree jus keep a addin it into the "borrowed" buck-(*Continued on Page 19*)



Syrup-

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ets. Doesn't matter one bit, not a single bit, ifen the syrup gets thinned out at this conjuncture 'causen ya gots ta boil it down anywho. Let me be a telling ya not wat ta do.

Dowen experement withen an old 30 gallon drum that the tops cut off of. 'Causin the syrup taste a bit industreal, not bad, just industreal like. An dowen be usin a big fire unless yer well a distanced from sheds an such. If n' ya do, it helps in the long run ifen ya gets a paper ligitimizen yer permit sayen ya can. Sumthin 'bouts building fires or the like.

Back ta the syrup fixen. For a long while ya'll be awatchen, an awatchen, an awatchen an it'll look liken nothens gone on. Buts as longen as it's a boilen, something is a happenen. Doesn't mean it always has ta be a boilin, but it'll boil eventual like, believe you, me. Any hew, I figure 'bouts 8 ta 10 parts quality sap will make one part syrup, dependen 'course how thick ya wants yer spread. An a speaken of which, dowen be a boilen too long, or ya'll have maple sugar. Not bad, but justen different, kinda liken the industreal blend we cooked up way back when.

I'm a slaviatin' just a thinken 'bouts the cakes all dressed up in butter an fresh syrup. Be sure an slip the cook guy some bolf balls an perhaps the food magichin will whip up some Jimmy Deans to go along side the cakes ya hope he makes fer ya. Umm, umm, good eaten!

It's a fun thin fer us green keepers ta do down at the barn whilst we be awaiten fer tha snow ta melt foren we can be back on the course for the gopher season.

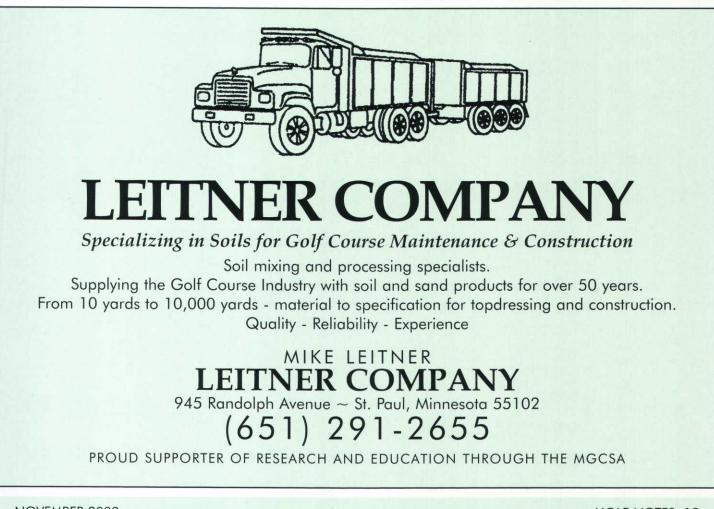
EPA Names Audubon International As a 2003 PESP Champion

The Environmental Protection Agency's Pesticide Environmental Stewardship Program (PESP) recently selected Audubon International, along with fifteen other organizations, as "PESP Champions" of 2003. The award recognizes organizations for outstanding efforts to protect the environment and human health by promoting integrated pest management and pollution prevention.

"We recognize Audubon International as furthering PESP goals of implementing Integrated Pest Management (IPM) strategies and cultural practices which reduce pesticide use, educating users on chemical safety, and providing outreach and education," states J. Stephen Morrill, Acting Chief, Pollution Prevention Branch, Office of Prevention, Pesticides, and Toxic Substances, U.S. EPA. By teaching people to protect the land, water, wildlife, and natural resources where they live, Audubon International has helped reduce chemical use and increase safe application and storage on thousands of sites in all fifty states and twenty-five countries.

"This award is yet another sign that our cooperative, proactive approach garners good results for people and the environment. More importantly, it serves to recognize the dedication and effort of all our members," says Kevin A. Fletcher, Director of Programs & Administration for Audubon International. Through Audubon International's Audubon Cooperative Sanctuary Programs for landowners and managers, people have been taking action to protect and sustain the natural environment around them since 1991.

Established in 1994, PESP is a voluntary program that forms partnerships with organizations and pesticide users to reduce the health and environmental risks associated with pesticide use and implement pollution prevention strategies.



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