

THE Pipeline

KEEPING FACILITIES MANAGEMENT EMPLOYEES INFORMED



December 2002

St. Paul Sheetmetal Worker Earns Top Barbecue Award and a Place in the Media Spotlight

First-timers from Minnesota bag barbecue's big award

BY JASON WOLF

Special to the Pioneer Press.

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An exhaustive search for the world's best barbecue might involve visits to Memphis, Kansas City and Tuscaloosa, Alabama. True fans might check out backyard barbecues in rural towns in Texas and maybe stop at a barbecue joint or two in Chicago.

No one would consider searching for the world's best barbecue in Afton, Minnesota. But Afton is the new home of the world's best barbecue.

Bill and Lana Scanlan's Wee Willy's Bar B-Q won first place in the Jack Daniel's World Championship Invitational Barbecue in Lynchburg, Tennessee, October 26. It was only the second time in the 14-year history of the contest the Grand Championship went to a team from outside the so-called barbecue belt of the South, Kansas and Missouri.

The Scanlans faced several obstacles on their journey from novices in a state where barbecue

conjures up images of grilled bratwurst to world champions.

- ◆ Neither Bill, a sheet-metal worker, nor Lana, a dental assistant, had a culinary background.
- ◆ They love eating barbecue, but besides a few visits to barbecue restaurants in the South, they had no frame of reference for what constitutes perfect barbecue.
- ◆ Most major contests are outside Minnesota, so traveling to weekend events involved a significant commitment of time and money.
- ◆ They had never competed before this year; most teams compete regularly for years before achieving success.

IN THE BEGINNING

It started three years ago, when Bill heard about barbecue contests and convinced a reluctant Lana that they should visit the American Royal Invitational, a contest in Kansas City, Mo. They liked what they saw -the food was delicious, and participants were friendly and having loads of fun - so they decided to get involved.

In preparation for their competition debut, the Scanlans traveled extensively in the South, visiting barbecue restaurants and

contests. Bill read books about barbecue and tinkered with sauce, a dry spice rub for meat and various cooking methods. Finally, late in the summer of 2001, the couple decided to commit.

They spent about \$9,000 on a Willingham Turbo Cooker, a massive wagonlike contraption that uses wood pellets to cook up to 40 slabs of ribs simultaneously. They also spent about the same amount on a 16-foot trailer to haul the cooker, tables, a tent and other supplies.

In theory, all barbecue contestants hope to qualify for the two championship events: Jack Daniel's and American Royal. Although they were rookies, the Scanlans saw no reason not to shoot for the stars.

"We knew we'd done our homework," Bill said. "We knew we could cook, but the question was: Were the judges going to accept it?" The dry rub, which coats their ribs, chicken, brisket and pork butt, is a mild concoction of about 20 spices in which no specific taste dominates. "We didn't set out to duplicate what somebody else was doing," Bill said. "We took some of the best parts of the South and combined them with some of the best things we have up here. The spices we start with are the spices

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What's Going on in FM...

Steve Spehn, Associate Vice President

As the year 2002 comes to an end, I look back in awe at all that has happened both at the University and, specifically, in Facilities Management this year. It has been a year of incredible change and great progress.

A few significant moments of the past year include: the University saying good-bye to President Yudof and welcoming President Bruininks; University Services saying good-bye to Eric Kruse and welcoming Kathleen O'Brien; FM, specifically Design and Construction, completed numerous capital projects including: Walter Library, Molecular and Cellular Biology, and Riverbend Commons; and FM was the recipient of a few industry awards.

While FM's list of accomplishments is long, I would like to take this opportunity to highlight just a few of the many exciting events to occur in FM: Beautiful U Day received the CUE Award from the City of

Minneapolis; the safety program reported incident rates below national average; FM received the MnGreat! Award from the Governor's Office; the Showboat was restored and returned for the summer theater season; the Washington Avenue Pedestrian Bridges were beautifully reconstructed; the Custodial Program completed its rigorous planning period and is now being fully and successfully implemented; Riverbend Commons was completed; and FM employees rallied in support of the Community Fund drive.

None of this could have happened without the hard work and excellent effort of each and every one of you. I thank you all for adapting to the continuous change and for contributing to our successes in 2002 and look forward to 2003. Happy New Year!



Welcome to FM! December new employees

Moses Atilade	Zone 4
Ali Mohamed Awo	Zone 5
Melissa Bell	Zone 4
Abate Damte	Zone 4
Samuel Gonzalez	Zone 1
Joan Hagedorn	Zone 5
Jason Hasling	Construction
Sandra Johnson	Zone 4
James Joyce	Construction
Willie Nelson	Construction
Daniel Peterson	Construction
John Smith	Zone 4
Brook Vanderleest	Construction
Jacob Wells	Construction
Andrew Wickert	Zone 4

2003 Happenings

January 1st - New Year's Day, University Holiday

January 20th - Martin Luther King, Jr. Day, University Holiday

January 21st - Classes Resume

PIPELINE STAFF

Sunni Belting, Payroll
Ruthann Manlet, Zone 4
Kelly Hoefflin, Energy Systems
Rick Friebe, OBSU
Tim Brott, Zone 4
Aaron Strozinsky, Communications
Jenn Rowe, Communications

We are still looking for people to join our staff. If you are interested please contact Jenn Rowe at 5-3466.

FM's Santa Sleigh Delivers 40 Stories to People Serving People

On Thursday, December 19, Santa's sleigh took flight from Donhowe 317 to deliver 40 books to children in need this holiday season. The destination for this year's holiday book drive was People Serving People in downtown Minneapolis. Many thanks to all FM employees who participated in this year's holiday giving program.

Congratulations to the winners of the door prizes. Grant Clavelle, Tom Haugen and Rick Wagner were the lucky winners of Bruegger's Bagels gift certificates and Terry Teachout took home a Smokey Joe barbecue grill donated by Kevin McCourt.

Barbeque Award continued...

that Mom would have put on a roast."

The tomato-based sauce is sweet and runny - no thickeners or MSG - and in contests, the Scanlans use it sparingly, just as a light glaze. It's not that they don't want you to taste the sauce - they even bottled it, and it's sold at Jordan's Meat in Afton - but they want the taste of the spice-rubbed meat to stand out.

The first contest, the Minnesota State Barbecue Championship in Cambridge May 18, didn't go as planned. Wee Willy's finished 10th.

After tweaking the recipe, they competed in a contest in Marshalltown, Iowa, in late June and had their first breakthrough in Columbia, Mo., July 27, winning the Reserve Grand Champion award.

But they still hadn't qualified for American Royal or Jack Daniel's, because they needed a first-place finish in a sanctioned state championship or contest with 50 or more teams by September 1.

Finally, it happened in Waucoma, Iowa. On Aug. 3 they won the Grand

Championship and qualified for the big events.

THE BIG TIME

At American Royal Oct. 4, competing against 73 other teams, Wee Willy's chicken finished seventh.

Because Jack Daniel's includes teams from around the world that compete under different rules during regular competitions, it offers other categories in addition to ribs, chicken, pork and brisket.

The Scanlans entered the sauce category. Wee Willy's Bar B-Q Sauce had never been judged on its own, but Lana mixed it with Jack Daniel's whiskey (a requirement), and it won first prize.

"After winning sauce, we'd gotten our (expense) money back, so we were happy," Bill said.


They won trophies for third place in pork and fourth in chicken, while finishing 12th in brisket and 16th in ribs. They were packing their cooking station for the 930-mile drive home when they heard their names called

as Grand Champions. "We just about flipped," Bill said. "There were lots of good teams there," Lana said. "Who would've thought? I didn't think we'd ever get as far as we did."

The grand total from their weekend in Tennessee: \$4,000, three small trophies, a 4-foot Grand Championship trophy made of oak whiskey barrels, an automatic bid to next year's championship and newfound respect of the barbecue community for barbecue from Minnesota.

The Scanlans may scale back their competing next season - they put home-improvement projects on hold this year and used virtually all their vacation in pursuit of barbecue perfection - but they have lofty goals for the future of barbecue in their home state.


"We'd like to see barbecue grow in Minnesota," Bill said. "Barbecue is something that's meant to be shared. We've really found a niche and the big thing is how to make barbecue grow."



COMPASS Training January 2003 – March 2003

Call OBSU at 4-1157 to sign up for one or more Courses
All courses are in Room 315 Donhowe Building

Note: Courses may be cancelled if less than 3 students are registered one week prior to the course



Course	Date	Time	Who can sign up?
COMPASS for Linestaff ¹	2/11/03	8am – 12pm	FM Line Staff employees.
Intro to Inventory Management ²	2/12/03	8am – 12pm	FM Storeclerks and their Supervisors.
Advanced Inventory Management ²	2/13/03	8am – 12pm	FM Storeclerks and their Supervisors.
COMPASS U – In this course the attending students will determine the class content. Bring with you the items you'd like to discuss!	2/19/03	9am - 11am	Supervisory and Administrative staff.
COMPASS U – In this course the attending students will determine the class content. Bring with you the items you'd like to discuss!	2/20/03	5pm - 7pm	Supervisory and Administrative staff.
Intro to Work Processing ⁴	2/25/03	8am – 12pm	FM employees who process and manage Service Requests and/or Work Orders in COMPASS. Examples include Supervisors, CSRs, Planners, and Administrative staff.
Advanced Work Processing ²	2/26/03	8am – 12pm	FM employees who process and manage Service Requests and/or Work Orders in COMPASS. Examples include Supervisors, CSRs, Planners, and Administrative staff.
Services and Material Request Processing ⁴	2/27/03	8am – 12pm	FM employees who order goods and services.

1. Includes: Introduction to COMPASS; Navigation in COMPASS; Parts Search; Issue Request; Material Documents Search; Equipment Search and Management; Labor Entry and Change
2. Includes: Introduction to COMPASS; Navigation in COMPASS; "Help" in COMPASS; COMPASS Password Changes; Parts Search; Material Documents Search; Material Charges; Receipts; Issues; Return to Stock
3. Includes: Running Standard Reports; Work Order Cost Summary; Issue Request; Purchase Requisitions; Cycle Count; Part Adjustment; Return to Vendor; Parts Transfer; Invoice Approval; Equipment Search and Management
4. Includes: Introduction to COMPASS; Navigation in COMPASS; Help in COMPASS; Running Standard Reports; COMPASS Password Change; Service Request; General Work Order Processing; Standing Work Orders; Work Order Closing; Work Order Cost Summary; Route Work Order Closing
5. Includes: Workbenches and Folder Setup; Service Request Workbench; Web Service Request; Mini Project Work Order; Capital Project Work Order; Procedure Libraries; Current Schedule; Equipment Search and Maintenance; Labor Entry and Change; Supervisor Labor Approval; Advanced Query; Introduction to Using On-Line Dynamic Reports
6. Includes: Part Search; Issue Request; Material Documents Search; Purchase Requisition for Stock and Direct Parts; Purchase Requisition for Services; PO Change Order; Purchase Requisition Approval; PO Change Order Approval; Invoice Approval

Safety Team of the Month

DECEMBER

The Safety Team for the month of December is recognized for their maintenance efforts within the safety arena. This team was responsible for demonstrating the positives that come from rectifying work place hazards through the use of the Employee Safety Concern Form. Per federal OSHA law and specifically Minnesota OSHA's AWAIR program, all levels of employees are to be empowered to identify work place hazards and participate in solution development. Safety concerns that are generated are tracked and maintained on the FM Zero Injury Safety Initiatives' Safety Concern Matrix. Progress is measured on a monthly basis during the Operating Unit Manager's meeting. For this particular concern, the hazard was identified by the personnel of Zone 5. They developed and implemented an action plan with some assistance from FM Construction. A section



PICTURED (LEFT TO RIGHT): BERT KERN, STEVE GARMATZ, CRAIG DIRCKS, GREG WILLIAMS, FRANK CZECH, RICK SHELLEY

NOT-PICTURED: BRUCE BALLENTINE, CLAYTON HANDT, AND MARSHALL SKULE

of wall located in Nolte garage was in a major stage of decay at the base and was a threat of collapsing. The wall contained several electrical controls and an electrical distribution panel (that was uncovered). The team developed a solution of rebuilding the base and fabricating a new electrical panel cover. The December Safety Team provides yet another excellent example of functional team building, problem solving, communication, and implementation of training.

Thirteenth Class Completes Custodial Training Program

ON FRIDAY, DECEMBER 20, NINE NEW EMPLOYEES JOINED THE CUSTODIAL RANK GRADUATING FROM THE THIRTEENTH TRAINING CLASS. WELCOME TO AWO ALI, MOSES ATILADE, MELISSA BELL, ABATE DAMTE, SAMUEL GONZALES, JOAN HAGEDORN, SANDRA JOHNSON, JOHN SMITH AND ANDREW WICKERT





FM Holiday Party



Good Food!



Good Friends!



Good Fun!



Human Resources Serves up the Spirit of the Holiday Season



On Monday, December 16, Tim Rich, Beth Toal, Karen Eliseuson, Kristin Berns and Ann Durushia of Human Resources headed to McDonald's. Their mission did not include big macs, mcnuggets or fries. Instead, they set out to warm the stomachs and share some holiday spirit with approximately 16 families of children with serious illnesses at the Ronald McDonald House on Oak Street in Minneapolis.



The team from Human Resources prepared spaghetti with meatballs, chicken fettuccini, salad, ice tea and ice cream and served more than 70 people who are currently being helped by the Ronald McDonald House in Minneapolis.



Community Service is becoming a holiday tradition for the folks in Human Resources. Last year, the group served dinner to the homeless at Harbor Lights in downtown Minneapolis.



Humphrey Museum opens after being destroyed by flood

With the help of Design and Construction Services, the Hubert H. Humphrey Museum at the Humphrey Institute of Public Affairs re-opened the first week of December more than two years after flooding destroyed the existing museum in July of 2000. Rather than restore the museum to its original 1989 concept, the

Institute decided to completely re-design the museum.

The museum's new concept is considered "open collection storage," in which the museum's entire collection of artifacts and memorabilia is displayed and/or available to all researchers and patrons, rather than just displaying select items. The new

design includes contemporary finishes, display fixtures and lighting; the latest in audio and video technology featuring speeches by Humphrey and personal testimony from Humphrey friends and colleagues; and a brand new 12 foot high by 92 foot long mural depicting the life of Hubert Humphrey.

THE BACK PAGES

Mailbag



TO: John Lauzon, Sheet Metal Foreman, Zone 3
FROM: Greg Steinhagen and Cynthia Gillett, Research Animal Resources

Dear John:

We are writing to thank you for your continuing efforts in helping to monitor and maintain the HVAC systems in the health sciences buildings with laboratory animal facilities.

We appreciate your dedication. Your efforts go a long way toward helping to provide and maintain a suitable environment for housing laboratory animals. Thank you again for your efforts.

TO: Cindy Barry, Operations Supervisor, Zone 2
FROM: Cheryl Rackner Olsen, Department of Political Science

I wanted to let you know that several faculty and I have noticed the difference in the custodial service. The floors look so much cleaner. The bathroom floors are cleaner too. Thanks for your help in solving our cleaning/custodial situation.

TO: Anna McDonagh, Design and Construction Services
FROM: Bonnie Sweeney, Clinical Research

Dear Anna:

I want to express my appreciation to the project/construction team for our 4th floor Mayo remodeling project. We had a very tight budget and timeline. Don Archibeque, Pete Nickel, Mike Anderson, Frank Palewicz, Mike Doolittle, Donald Adderley and the rest of the team were incredible in making everything happen within these constraints. We were preparing for a site visit from the National Institutes of Health and National Cancer Institute in October. We needed to have the project to a certain point so we could tour the area. Everyone scrambled to get the construction site ready for the visit. The entire project has gone very well.

TO: Zone 2 Custodial Staff
FROM: Nancy Herther, Wilson Library

On December 3rd, I came to my office on the third floor to find such a wonderful surprise. I wanted to send thanks for the important jobs that are often overlooked.

Monday afternoon there had been a variety of busy researchers here on the third floor of Wilson Library. Two groups of students had pulled tables together and had lots of books, papers and themselves gathered in tight cores working on something important. In another corner of the library was a similar group project, fewer people, more books. Also, some of the lights in the stacks were out, and when this happens it is any "innocent" library worker passing by who gets the wrath of patrons irritated because they cannot easily get their books from the shelves.

Tuesday morning was so wonderful. The library's "elves" had been out. All the tables were in their proper places, there was no litter, all of the books had been taken off the re-shelving shelves and the tables, and some

Mailbag



of the FM workers were on ladders fixing lights. The floors looked clean and the whole place seemed so inviting.

I know this isn't always possible, but WOW, what a nice environment we had. It made my day and I'm sure it made things easier for all our users.

My thanks to the "elves" involved. I know they get a lot of grief (I certainly complain a lot about the lights myself), but the rest of us need to occasionally give you the thanks these workers deserve as well. Thank you!

TO: Bill O'Neill, Stephen Olson, Tom Kumpala, Zone 2
FROM: James Gubernick, Art Research

Hello to all,

Just a short note to let you all know that the building has been looking great lately. It is a pleasure to walk the building every morning and find it looking good. Thank you.

TO: Jennifer Berg, Customer Service Representative, Zone 3
FROM: Suzanne Chanetsa, Center for Adolescent Nursing

Dear Jen:

Thank you very much for your help yesterday in sending assistance to move chairs and boxes in Weaver-Densford Hall. I also wanted to comment on your superhuman customer service skills; yesterday I was grouchy, impatient, hurried and not very nice to talk to on the phone. Once you mentioned the need for a CUFF's number I was both exasperated and exasperating, I'm sure. I was amazed that, despite my bad attitude, you were both helpful and patient.

Thank you for putting up with me on bad day and thanks again for providing excellent service with a great attitude.

U OF MN 2003 HOLIDAY CALENDAR

Wednesday, January 1st	New Year's Day
Monday, January 20th	Martin Luther King Day
Monday, May 26th	Memorial Day
Friday, July 4th	Independence Day
Monday, September 1st	Labor Day
Thursday, November 27th	Thanksgiving Day
Friday, November 28th	Floating Holiday
Thursday, December 25th	Christmas Day
Friday, December 26th	Floating Holiday
Thursday, January 1st, 2004	New Year's Day
Friday, January 2nd, 2004	Floating Holiday