

Footpaths

Volume 4, Number 3

Winter 2004

Happenings Around Facilities

Construction Updates:

- ◆ Neuroscience Facility first phase is complete but an addition will begin next spring.
- ◆ Ina Mae Rude Entrepreneur Center completion is scheduled for this winter.
- ◆ The new Memorial Union Food Court (Old Main Marketplace) opened in October. Everything is delicious!
- ◆ Bronson Property - New construction underway includes townhomes, a gas station, restaurant, bank, mini-mall, and Wellness Center.

FAMIS - New Facilities Software Program - effective new year:

Several staff members are deeply involved with the FAMIS software conversion project. It was necessary to purchase new software as the current accounting system will not be compatible with People Soft (state-wide computer program). FAMIS is a facilities management system. There will be several modules implemented: **Space Management** which will track all building space and occupancy, land, and parking lots; **Maintenance Management** which will replace the current **Project and Work Order** system. **Personnel/Time** which will have the biggest affect on the department as each employee will

be required to enter their own time on the computerized system; **Inventory Control** will track and process the Supply Room and **Purchasing** functions of the department; and the **Accounting** functions will also be part of the new system. The projected date to implement this program is July 1, 2005. Implementing this management software has been a time consuming and challenging process for these people. Staff members who have been assigned to teams consisting of personnel from across the state and also head the Facilities FAMIS Core Teams include: Laura Thoreson, Mark Johnson, Craig Berntsen, Sara Peters, Pam Zimbelman, Billie Gaddie, Jacque Brockling, and Leyton Rodahl. Larry Zitzow is the chair of the Steering Committee for Famis. This detailed work will be instrumental in the interfacing with the People Soft program.

...Janice Troitte and Gracie Dahl...

(Below) Bernice Nokelby, Paint Shop, is putting the finishing touches on a doorway.



(Above) Jim Smith, Housing Maintenance, is busy sawing.



REMINDER

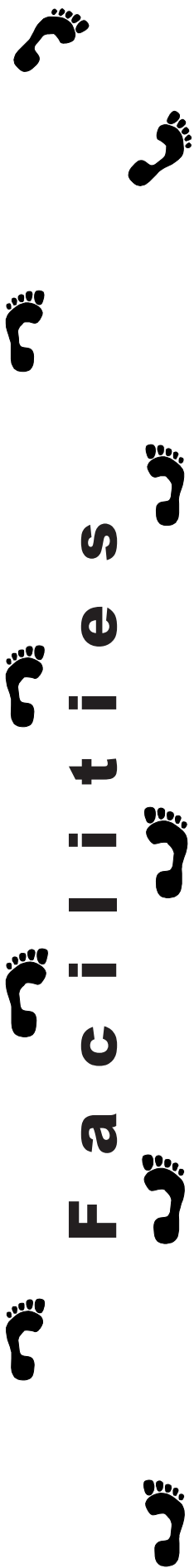
Don't forget to nominate your co-workers anytime during the year for the Golden Hammer or the LeRoy Facilities Award. See Gracie or Patti for Nomination Forms.



From the Grounds crew: Byron Anderson and Bob Korth were kept busy this summer with repair work.

UND UNIVERSITY OF NORTH DAKOTA

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Thanks!



FROM: Nancy Haskins, Information Technology Systems
DATE: October 28, 2004
TO: Sara Peters

"I would like to thank you, Troy and the fellows that assisted us with the moving of offices at Leonard and Upson II. I appreciated everyone's follow-through on letting us know the date of the move. We were able to have keys available, phones and data communications hooked up and folks back to productive work within hours. The move went very smoothly. Please pass my thanks for a job well done to all those involved."



More Thanks!



"An Incredible Gift: A very, very big thank you to Darrel Iverson and Dan Kurtz who graciously donated a new Craftsman mower to the Circle of Friends Humane Society. We are thrilled to have a trouble-free mower that's large enough to adequately take care of our equally large lawn. For several years we have been using smaller, older machines not equal to the task and requiring constant repair. John McLaughlin, Handyman Extraordinaire, has become very protective of this wonderful gift. It makes his job ever so much easier as well as enjoyable! Thank you from the bottom of our hearts!"

We knew these two were special people, this is just an example of what goes on in the lives of some of our workers away from the job.

~...Patti Ryan Schmidt...

Facilities Frogger says... Know What?....



Thanksgiving Hunting:

Governor William Bradford sent "four men fowling" after wild ducks and geese. It is not certain that wild turkey was part of their feast. However, it is certain that they had venison. The term "turkey" was used by the Pilgrims to mean any sort of wild fowl.



~...found on the Internet...Gracie Dahl...

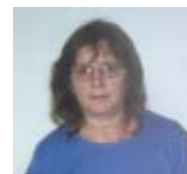
New Faces in the Crowd Since our February Footpaths



Several Academic Building Service Techs have started recently. Above L to R: Dustin Johnson, Timothy Peterka (Lead), Daniel Wesby



More Academic Building Service Techs include: Above L to R: Michael McBain, Kris Jacobson, and Auxiliary Building Service Tech April Wicks. Below L to R: Two new Academic Maintenance Specialists Robert Bakke and Gary LePinnet, and new Journeyman Electrician Dale Warner.



Above: Paul Metz, Steam Plant operator and Auxiliary Building Service Tech Melinda Gilmore.

WELCOME TO ALL! WE ARE HAPPY TO HAVE YOU JOIN FACILITIES!

~...Patti Ryan Schmidt...

Did you know?

Plumber's tape can be used in more ways than you think. Bolts and screws on equipment can routinely come loose from regular wear and tear. Try wrapping the threads with plumber's tape to keep screws and bolts in place.

Thanksgiving Tidbits

The Pilgrims who sailed to this country aboard the *Mayflower* were originally members of the English Separatist Church (a Puritan sect). They had earlier fled their home in England and sailed to Holland (The Netherlands) to escape religious persecution. There, they enjoyed more religious tolerance, but they eventually became disenchanted with the Dutch way of life, thinking it ungodly. Seeking a better life, the Separatists negotiated with a London stock company to finance a pilgrimage to America. Most of those making the trip aboard the *Mayflower* were non-Separatists, but were hired to protect the company's interests. Only about one-third of the original colonists were Separatists.

The Pilgrims set ground at Plymouth Rock on December 11, 1620. Their first winter was devastating. At the beginning of the following fall, they had lost 46 of the original 102 who sailed on the *Mayflower*. But the harvest of 1621 was a bountiful one. And the remaining colonists decided to celebrate with a feast — including 91 Indians who had helped the Pilgrims survive their first year. It is believed that the Pilgrims would not have made it through the year without the help of the natives. The feast was more of a traditional English harvest festival than a true “thanksgiving” observance. It lasted three days.

Another modern staple at almost every Thanksgiving table is pumpkin pie. But it is unlikely that the first feast included that treat. The supply of flour had been long diminished, so there was no bread or pastries of any kind. However, they did eat boiled pumpkin, and they produced a type of fried bread from their corn crop. There was also no milk, cider, potatoes, or butter. There were no domestic cattle for dairy products, and the newly-discovered potato was still considered by many Europeans to be poisonous. But the feast did include fish, berries, watercress, lobster, dried fruit, clams, venison, and plums.



...found on the Internet by Gracie Dahl...

Visit the COSE website for State Employee Discounts: www.state.nd.us/cose

TWO-TONE POTATOES FROM BETTER HOMES AND GARDENS

- 3 RED SKIN MEDIUM WHITE POTATOES
(1 POUND - COOKED AND DRAINED)
- 2 MEDIUM SWEET POTATOES
(1 POUND - COOKED AND DRAINED)
- 4 TBSF BUTTER OR MARGARINE
- 1 EGG
- 1/4 TSP ONION POWDER
- 1/2 TSP FINELY SHREDDED ORANGE PEEL
(OPTINOAL)
- SALT TO TASTE
- PEPPER TO TASTE
- NON-STICK COOKING SPRAY

1. PEEL POTATOES. MASH WHITE AND SWEET POTATOES IN SEPARATE MIXING BOWLS WITH ELECTRIC MIXER ON LOW SPEED UNTIL SMOOTH. ADD 1 TBSF OF BUTTER/MARGARINE TO EACH. SEPARATE EGG. BEAT EGG WHITE AND ONION POWDER INTO WHITE POTATOES. BEAT EGG YOLK AND ORANGE PEEL, IF DESIRED, INTO SWEET POTATOES. SEASON BOTH MIXTURES WITH SALT AND PEPPER.

2. LINE A BAKING SHEET WITH FOIL, IF DESIRED. LIGHTLY COAT PAN OR FOIL WITH COOKING SPRAY. MAKE EIGHT 2-1/2 TO 3-INCH NESTS ON FOIL, USING ABOUT 1/4 CUP OF SWEET POTATO MIXTURE. SPOON WHITE POTATO MIXTURE INTO PASTRY BAG (IF YOU HAVE ONE) FITTED WITH DECORATIVE TIP. PIPE INTO CENTER OF NESTS. LOOSELY COVER WITH PLASTIC WRAP; CHILL FOR 2 TO 24 HOURS.

3. TO SERVE, MELT REMAINING MARGARINE/BUTTER; DRIZZLE OVER POTATOES. BAKE, UNCOVERED, IN 500 DEGREE OVEN FOR 10 TO 12 MINUTES OR UNTIL GOLDEN. LET STAND 1 TO 2 MINUTES. MAKES 8 SERVINGS.

...Gracie Dahl...

Keel's Kartoan Korner



Whoa! I think we found Leonard!
by Harrison Keel, Auxiliary Bldg Svc Tech

Thanks for the clever cartoons!



Interesting Statistics and information from the Executive Summary from the Annual Report for June 30, 2004:

It has been an exciting year of growth in enrollment and buildings at the University. For Facilities this growth means providing services for more students, faculty, and staff. The fiscal Year 2004 (FY04) ended with 5,234,296 square feet of building space, an increase of 101,479 square feet.

While the University is expanding its research endeavors with high-tech facilities and labs, the campus infrastructure and resources are quickly being consumed. It is vital that support be found to carry on the need for infrastructure expansion and staff support. Utilizing the campus space study to identify existing available space will help alleviate some of the need for further expansions. The space study is being examined to accommodate class schedules and allow faculty to utilize available existing space. The campus Master Plan was revised in March.

There has been a strong emphasis on improvements to existing space both inside and out. Completed project requests totaled 1,683, an increase of 15%. This has been the first summer since 1997 that the campus has not had major construction excavation, except for the Bronson property development. It was a refreshing break to enjoy the beautiful campus without roadblocks and detours.

The \$4,000,000 energy conservation grant project is progressing along. The second round of energy audits submitted to the 2005 Legislature is pending approval to proceed with another two million dollars of energy projects. Also accomplished this year was totalizing the campus electrical usage with Excel Energy. Totalizing means the campus' individual electrical services have been consolidated to a single electrical service. This allows flexibility in managing UND's electrical resources resulting in thousands of dollars savings in reduced rate structures. Another component in this project was the purchase of three large generators and partnering with Excel Energy for electrical demand times. Because UND can provide power from these generators when needed, the rates were reduced \$6.00 per kilowatt. For example, in July there was a cost avoidance of \$30,000. The grant has provided the campus an opportunity to save money, energy, and produce independent power.

Facilities' staff is a diverse group of talented people. Facilities employs 316.6 full-time and 164 student or part-time staff. The average years-of-service is 12.38 years. Staff members have received numerous awards for their work performance. There were 132 people who took classes from the University within the University. Five people utilized the tuition waiver benefit and there was 100% completion in the Harassment Prevention Training. Twenty-nine supervisors attended the Supervisory Development Training conducted by the Human Resources department. Specialized training for recertification in asbestos abatement and lead paint removal was also attended.

This has been a progressive and challenging year. The staff have stepped forward and taken the charge well. The challenge appears to be here for several more years looking at the projects on the horizon.

...Janice Croitte...



More Thanksgiving Trivia

CORNUCOPIA, *korn-yoo-KO-pee-uh* One of the most recognizable symbols of Thanksgiving is the cornucopia, also called horn of plenty. It is a decorative motif, originating in ancient Greece, that symbolizes abundance. The original cornucopia was a curved goat's horn filled to overflowing with fruit and grain. It symbolizes the horn possessed by Zeus's nurse, the Greek nymph Amalthea, which could be filled with whatever the owner wished.



If you can't figure out who these two Facilities buddies are, ask Patti or Gracie.