Scott Griffith has been named the Superintendent of the Year by the Georgia Golf Course Superintendents Association (GGCSA). Scott received the award in December at the association’s annual awards banquet. Superintendent of the Year is another prestigious honor for Scott, whose hard work and dedication has led to the UGA Golf Course recently receiving multiple state and national honors.

As the Associate Director of Agronomy and Assistant Golf Course Manager at the UGA Golf Course, Scott’s day-to-day life can include a variety of golf course management tasks, but he has been involved in so much more over the years to make his name known throughout Georgia’s golf community.

Scott has spent the last 12 years serving in various roles within the GGCSA, including serving as the president, being on the board of directors, and being part of the executive committee. The Bulldog Classic, a golf tournament held annually at UGA, was formed by Scott to raise money for the organization’s Legacy Scholarship. The scholarship has generated close to $200,000 and is awarded to children of members of the association.

Scott’s volunteer work also extends beyond the course. His helping hand reached kids in the foster care system across the state through the construction of different sports fields to give back to the community. He also spent time speaking to veterans through The Warrior Alliance and Operation Double Eagle through the connections he built during his eight years in the U.S. Marine Corps Reserves.

These personal endeavors led Scott to develop and create more opportunities at the UGA Golf Course. One of his goals has been to change the misperceptions surrounding golf courses and the environment. Building a bioswale was one of the steps taken to push for environmental sustainability at the course.

Bioswales are areas designed to concentrate water runoff while removing debris and pollution. The Golf Course’s bioswale serves as a containment zone for the wash pad area. Equipment that comes off the course can be covered in dirt, grass clippings, and other things that may contain some form of nitrogen, so it all must be washed. The bioswale allows water to be contained and not leak into waterways, like the nearby north branch of the Oconee River.

“
I’ve put a lot into the association over the years and to be recognized by your peers for that award is special.

- Scott Griffith

(cont.)
Honeybees have also become a component of the golf course’s environmental initiative. A hive was added to the course to serve as an educational component for the public to reiterate that golf courses are a safe environment for bees and other organisms. More hives will be added soon, too.

Scott circled back to the idea that people do not receive the right information about golf courses. “A lot of people have misconceptions about golf courses, so the beehives are a good communication tool. It gives me the opportunity to talk about the environment and the golf course.”

Each of these projects, along with his years of community service, made Scott the perfect recipient of the GGCSA Superintendent of the Year Award.

Congratulations, Scott!

Taste of Home Returns in March!

Dining Services’ annual Taste of Home event brings treasured recipes to campus to help students feel more at home while studying at UGA. The event will take place on March 22, 2023 at Snelling, O-House, Village Summit, Bolton, and the Niche dining commons. Dining Services will serve a select number of recipes for breakfast, lunch, and dinner.

Families of students with meal plans are invited to submit their favorite recipes to be featured at Taste of Home. Once the final recipes are selected, family members of winning submissions are invited to join their student at the event. Winners will receive a commemorative plate and two complimentary meal passes valid through the end of the spring 2023 semester. For more information, please visit dining.uga.edu/about/taste-of-home.
Love Your Leftovers

Valentine’s Day is quickly approaching and often after a full meal, there are plenty of leftovers to take home. Keep the following tips in mind to safely enjoy any leftovers that you may have!

› Be sure to refrigerate leftovers quickly. If you are unable to refrigerate food within a two-hour time frame, it may be best to dispose of it.
› If you are cooking for that special someone, remember to keep hot foods hot (warmer than 135°F) and cold foods cold (cooler than 41°F).
› When cooking your meal know the minimum internal temperatures for each item.
› Dining out? It’s always a good idea to check health scores and certifications where you are visiting. This information should be easily seen in any establishment.

We hope that these tips can help you enjoy a safer dining experience, whether that is in the kitchen or your favorite restaurant!

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Refresh your knowledge of the EiA Standards!

Start the new year off right and consider adding Service Standard #2 to your New Year’s Resolution. Building relationships paves the way for the development of cross-functional team relationships and a culture of trust, accountability, and respect.

This could look like:

› **Taking a moment to provide context on any forwarded emails or request and asking if there is anything else you can provide, rather than simply forwarding alone.**

› **Actively working to understand the structure and function of other departments and identify ways to communicate and serve one another well based on how each department operates.**

› **Getting to know your colleagues and partners on a personal level, beyond their role and responsibilities.**

For the full Elevation in Action manual, click [here](#).
Reputation Alone Speaks for Steve Holloway

Steve Holloway can be a man of few words, but that hasn’t stopped him from making a stellar impact in his 32 years as a bus operator. With an exceptional record of no at-fault accidents and over three decades of service, words could never adequately express what he has accomplished at the University of Georgia.

Steve has been through a lot of changes since he started at Campus Transit in 1990. The most notable change might be the look and feel of campus. “If you look at Correll Hall (part of the recently-constructed Terry College of Business community), you wouldn’t know where you were at 30 years ago,” he says. In addition to obvious changes, Steve is also aware of more subtle ones, saying, “you can fool yourself into thinking nothing has changed until you look into the mirror. It really puts reality into perspective.”

Our entire team at Campus Transit and Auxiliary Services is grateful for all the years of service and will miss Steve and the dependability he brings to each day. Best of luck in your retirement, Steve!

New Faces in Auxiliary

Allen Sutton joined the Auxiliary Services team in October 2022 as a Graphic Designer. He moved to Athens in 2016 from Scranton, Pennsylvania where he earned a B.A. in Communications Arts and Humanities. He holds multiple Adobe creative certifications and has worked in a variety of industries including music, publishing and advertising. While gaining industry experience at Kaptiv8 Marketing and Uberprints.com he has recently designed and developed the Athens Georgia Music Walk of Fame. In his free time he enjoys thrifting, gardening, and traveling home to see his family. He is a clear communicator, collaborative team player, and proficient at applying his technical skills to create art that informs and engages. Welcome to Auxiliary, Allen!

Campus Market Express locations are expanding! The newest market just opened at the University Health Center, allowing students, faculty, and staff convenient options on-the-go and after hours.
New Bus Decals

Have you seen our new decals? The UGA buses are sporting new decals that show UGA is a top dawg in both athletics and academics.

The decals were installed in time for the National Championship celebration on January 14. How ‘bout them Dawgs!
Earning a commercial driver’s license and finishing at the top of your class sounds like a tall task, but that is exactly what Tajae’ Woods accomplished at UGA. The Hapeville, Georgia native is a full-time bus operator at UGA Campus Transit who recently spoke at the College of Family and Consumer Sciences graduation. She was invited to speak from a student perspective because of her academic excellence and hard work through her journey at UGA.

Tajae’ maintained consistent academic success to stay on scholarship and she graduated magna cum laude with a major in Housing, Management and Policy and a minor in Consumer Economics, all while working full-time as a bus operator. She has always been passionate about helping people less fortunate than herself, so the opportunity to help others drove her to her education choices.

After graduation, one of Tajae’s options is graduate school, which can be covered by the Tuition Assistance Program, a perk that full-time employees have.

Congratulations Tajae’, your Transit and Auxiliary Services family is so proud of your accomplishments!

Click or scan to watch Tajae’s COMMENCEMENT SPEECH

STAFF PERKS
Team Georgia Discounts

Did you know that as a State of Georgia employee, UGA faculty and staff have access to discounts including various attractions, insurance, shopping, travel, and more?

For more information, and to save on your next adventure, visit the Team Georgia website: team.georgia.gov/discounts/.
The UGA Golf Course will host the annual Liz Murphey Golf Tournament March 23-26. The tournament features top collegiate Women's golf programs from across the country. While the course will be closed for public play, spectators are welcome and admission is free. The tournament is one of the oldest women's collegiate tournaments in the US, and honors Liz Murphey, a women's intercollegiate sports pioneer and former Associate Athletic Director at UGA.

ANNUAL LIZ MURPHEY TOURNAMENT
Hosted at the University of Georgia Golf Course

When it's time to pick out a snack during your busy day, keep in mind the three S's of snacking: sustain, strategize, satisfy.

Check out the most recent Eating Smart Blog post to learn how to optimize your snack choices and fuel yourself throughout the day: dining.uga.edu/eating-smart-blog/snacking/.

dining.uga.edu

Eating Smart Blog

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February-March

CALENDAR OF EVENTS

FEBRUARY 14
Cupcakes and Card
Decorating at all dining commons

Snellidate at Snelling

FEBRUARY 16
Masquerade Ball

FEBRUARY 21-24
Green aeration | Golf course closed. Golf shop and driving range open

MARCH 10
Piedmont Athens
Regional Dogwood Classic - course open in the afternoon

MARCH 6-10
Spring Break- Adjusted Dining Schedules. Check the Dining website for more details: dining.uga.edu/locations/

Intersession Bus Service

MARCH 18
Athens Classic HS Golf Tournament - Golf course closed. Golf shop and driving range open

MARCH 23-36
Liz Murphey Collegiate Classic UGA

Need some of that Natty swag?

The UGA Bookstore has everything you need to show your love for the Dawgs! Remember to show your UGA ID to receive your 10% faculty/staff discount!

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Have you ever thought of a new customer enhancement or ways to improve our services?

We would love to hear your ideas! Please submit your thoughts: auxiliary.uga.edu/connections/feedback/.