



INFORMATION UPDATE FOR WHOLESAL CUSTOMERS

http://www.seattle.gov/util/About_SPU/News/Newsletters/index.asp

**Seattle
Water Supply
Indicators**

Water Storage	
Reservoir Inflows	
Snowpack	
Customer Use	
Overall	

Good Fair Poor

For more information on Water Supply:
http://www.seattle.gov/util/About_SPU/Water_System/Water_Supply/SPU01_001850.asp

system in July was 16.0 degrees Celsius, with a range of 11.8 to 20.7 °C. This is below normal for this time of year.

Taste and Odor

The taste and odor panel is meeting weekly. Samples are rated on a scale from 1 to 9, with 1 representing the best and 9 representing the worst. The taste and odor flavor rating assessment (FRA) for the latest Cedar supply (Lake Youngs treated) sample was 1.5 with a slight chlorine taste. The Tolt supply result was 1.0.



Lake Youngs Status

The Lake Youngs algal biovolume is decreasing (the “spring” algae bloom is finally over!). The Lake Youngs by-pass was in operation from May 19th to August 2nd, except for the period during Landsburg Forebay cleaning from July 8th to 18th. The total coliform counts were below normal in Lake Youngs in July. The average Lake Youngs raw water total coliform count for July was 250 cfu/100mL, with a range of 40 to 411 cfu/100mL. The historical average for July is 823 cfu/100mL.

SPU Contact: Wylie Harper, 206 684-7880 or Lynn Kirby, 206 684-0216.

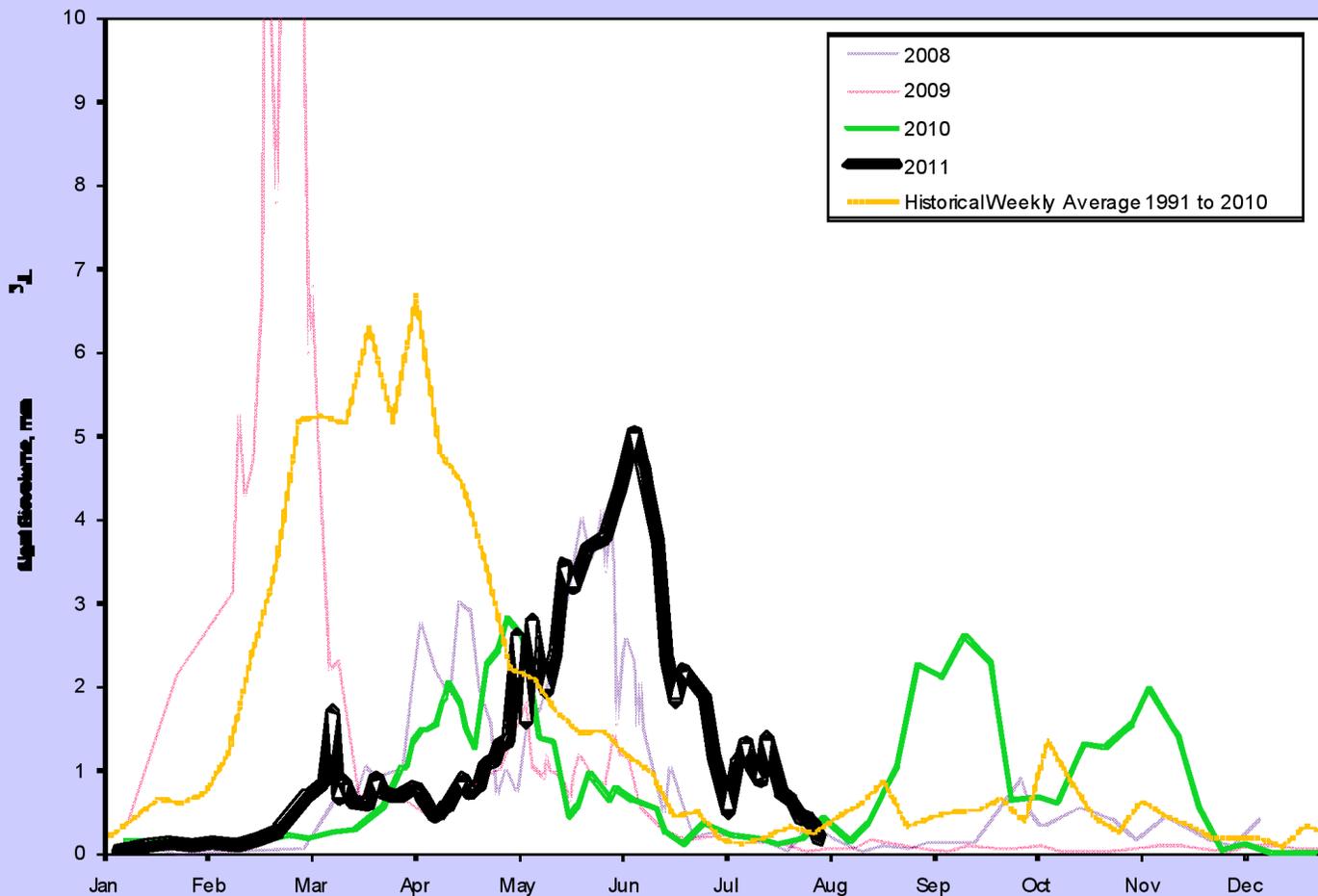


**Water Quality
Technical Forum
Report**

Chlorine Residual and Coliform Data

There were no positive coliform samples from the purveyor service areas during July 2011. All systems remain in compliance. Average chlorine residual concentrations in the purveyor distribution systems ranged from 0.60 to 1.24 mg/L, with an overall average of 0.88 mg/L. The chlorine residual target for the Tolt is 1.5 mg/L. The Cedar Treatment Facilities chlorine target was raised to 1.7 mg/L on July 7th. The number of samples with chlorine less than 0.2 mg/L was 27 in July (out of 831 samples). Eighteen of the low chlorine samples were from purveyor areas (3%). The average water temperature in the distribution

**Lake Youngs Total Algae (C1 -RAW)
Historical Weekly Average versus 2008 to 2011**



Includes data through August 3, 2011



Conservation Technical Forum

On the web at <http://www.savingwater.org>

ANNUAL REPORTING

2010 1% Program Annual Report and Ten Year Program Review Available Online

The Saving water Partnership 2010 Annual Report is now posted online at http://www.savingwater.org/education_reports.htm. This year's report contains a review of the Regional 1% Program since its beginnings in 2000, and reflects on conservation successes in each customer sector.

Three documents are available on the web site: an executive summary; the full report; and the full report laid out for printing on 11x17 sized paper folded over so that you may print copies if you wish. If you have any questions, please contact Mialee.

CONTACT: Mialee Jose (206) 615-1452

**RESIDENTIAL & COMMERCIAL LANDSCAPE
Spring Classes Successful, Planning Underway
for Fall**

Our spring classes were completed in mid-June, with a total attendance of 278! Classes this year included one each at Furney's, Sky, Molbak's, and Swansons nurseries, and three drip irrigation classes taught at Seattle Tilth, by Tilth staff. Additional classes supported by the SWP were held during the Spring Garden Fair, and reported in the June LEAK.



Planning for fall classes is now underway, in collaboration with our nursery partners. We plan to offer drip classes

again next spring, due to the great turnout and positive evaluations.

CONTACT: Nota Lucas (206) 684-5855



**COMMERCIAL WATER CONSERVATION
Applications Increase for Small Commercial
Businesses Incentives**

Staff has seen a slight increase in the number of small commercial businesses applying to the Water Smart Technology program. Many of these new applications are from wholesale utility areas. The incentive requests are for toilets, commercial kitchen equipment, ice machines, coin-operated laundry, and others. If you have a small commercial business that maybe interested in applying to the program, please have them contact Arece.

CONTACT: Arece Hampton (206) 733-9137