



**INFORMATION UPDATE FOR WHOLESAL CUSTOMERS**

[http://www.seattle.gov/util/About\\_SPU/News/Newsletters/index.asp](http://www.seattle.gov/util/About_SPU/News/Newsletters/index.asp)

**Seattle  
Water Supply  
Indicators**

<b>Water Storage</b>	
<b>Reservoir Inflows</b>	
<b>Snowpack</b>	<b>NA</b>
<b>Customer Use</b>	
<b>Overall</b>	
Good     Fair     Poor For more information on Water Supply: <a href="http://www.seattle.gov/util/About_SPU/Water_System/Water_Supply/SPU01_001850.asp">http://www.seattle.gov/util/About_SPU/Water_System/Water_Supply/SPU01_001850.asp</a>	

The average water temperature in the distribution system in September was 18.1 degrees Celsius, with a range of 13.3 to 22.1 °C. This is 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 1.2. The Tolt supply result was 1.0.



**Lake Youngs Status**

The Lake Youngs algal biovolume is very low. The total coliform counts were below normal in Lake Youngs in September. The average Lake Youngs raw water total coliform count for September was 53 cfu/100mL, with a range of 9 to 326 cfu/100mL. The historical average for September is 1125 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 September 2011. All systems remain in compliance. Average chlorine residual concentrations in the purveyor distribution systems ranged from 0.59 to 1.22 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 is 1.7 mg/L. The number of samples with chlorine less than 0.2 mg/L was 27 in September (out of 826 samples). Fifteen of the low chlorine samples were from purveyor areas (2.5%).

## Conservation Technical Forum

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

### RESIDENTIAL INDOOR

#### Single and Multi-Family Toilet Rebate Programs

Single Family Toilet rebates for September totaled 163 for the month, for a total of 974 year to date.

In the multi-family sector, 1,108 toilets have been replaced through the Multi-Family Toilet Rebate Program year-to-date in 2011. Applications have dropped off noticeably since the end of September.

CONTACT: *Billie Fisher (206) 615-1282*

#### Leak Education & Outreach – Mailing Sent and TV Ad Airing

Leak education brochures are being mailed to Wholesale and Seattle retail homeowners residing south of the Lake Washington Ship Canal. The brochure includes a step-by-step process for finding and fixing leaky toilets, dye strips for testing toilets, a tear-off postage-paid leak survey, and directs people to Savingwater.org, where they can find more leak information. Articles have been provided to SWP members for publication as desired to reach residents located north of the Ship Canal. Covering the service area with a combination of articles and brochures makes best use of the program budget and keeps the issue of leak detection and repair fresh in the minds of customers. The SWP is also running a 30-second TV commercial showing how to check for toilet leaks. This commercial is running on cable channels, reaching customers in the zip codes that are receiving the brochures. In 2012 staff will flip the model and send brochures and broadcast the commercial to wholesale and retail customers north of the ship canal.

CONTACT: *Arece Hampton (206) 733-9137*



### RESIDENTIAL & COMMERCIAL LANDSCAPE Savvy Gardener E-Newsletter Survey Generating Good Response Rate

The fall Savvy Gardener e-newsletter was sent out in early September. Here is a link, for your convenience. A short Zoomerang survey was included in this issue to request reader input from the more than 3,500 subscribers. Nearly 300 responses have been received. Staff will share results after they are analyzed.

CONTACT: *Nota Lucas (206) 684-5855*



### Fall Savvy Gardener Classes Wrap Up the Gardening Year

SWP fall gardening classes finished up on October 8th. Counting both spring and fall classes, SWP organized and sponsored 11 classes throughout the service area with 446 attendees. In addition, SWP helped sponsor three classes at the Woodinville Waterwise Demonstration Garden and eight classes at the regional Spring Garden Fair. Planning is underway to extend the reach of regionally hosted classes, rather than produce the annual Spring Garden Fair in 2012.

Contact: *Liz Fikejs (206) 615-0516*

## COMMERCIAL WATER CONSERVATION

### Commercial Program Going Strong

The commercial program has completed 34 projects and fully expects to meet this year's savings goal. A very large project has been completed at Pepsi Cola Bottling Company in Seattle. Three large projects are in progress in the Highline Water District: the SeaTac Federal Detention Center is replacing restroom fixtures and installing plumbing controls; SeaTac Double Tree Inn is upgrading laundry facilities; and SeaTac Airport is constructing a new bus washing facility.

*CONTACT: Phil Paschke (206) 684-5883*

### Commercial Kitchen Group

On October 4th and 5th the Commercial Kitchen Group (CKG) staffed a booth at the Food Service of America Product Show and Conference at the Washington State Convention Center. This event brought together restaurant owners and decision makers to see the latest and greatest equipment in the commercial kitchen arena. Attendees observed high-efficiency commercial dishwashers, refrigeration, steamers, ice machines and more.



The CKG had a great captive audience, and met with lots of owners from our region. The CKG is a consortium of water and energy utilities from around the region, including: Saving Water Partnership, Cascade Water Alliance, Cascade Natural Gas, Snohomish PUD, Puget Sound Energy, Tacoma Power, and Seattle City Light. The CKG created a one stop shop for incentives, audits, and general information. The CKG partnership has proven to be cost-effective, streamlined, and a great benefit to restaurant owners seeking upgrades or information. If you have a restaurant owner in your area that could use assistance with upgrading equipment, please have them call me.

*CONTACT: Arece Hampton (206) 733-9137*