



Fire Learning Network Notes from the Field

May 2012

Southern Blue Ridge FLN: Annual May Workshop

The recent SBR FLN workshop held at Lake Logan, North Carolina was well attended, with 63 land managers and scientist representing 21 agencies and NGOs. Among the topics that the group discussed were smoke management, oak regeneration, and opportunities and challenges for managing wildfires for resource benefit. A few highlights from the workshop will be shared here, with a full summary in a later issue.

All landscapes in this regional network reported making significant progress in collaborating across resource agencies and are increasingly reaching out to private landowners in strategic locations. Smoke management—a key common challenge—was discussed in depth since it issues connects landscapes potentially more than any other issue, and impacts public perception and health. The general consensus was that, “We’re all in this together.

Own your smoke and mitigate. My smoke might impact your program”.

North Carolina Wildlife Resource Commission staff hosted a field trip to Cold Mountain Game Land, where scientists from the Forest Service Southern Research Station, Consortium of Appalachian Fire Managers and Scientists and Western Carolina University provided data and expertise for discussions centering on restoring oak forests using a range of mechanical and herbicide treatments in addition to fire. While clear progress was observable, a common theme was that restoration is a long-term process and the land will need at least three or four fire return intervals before “success” can be declared and a maintenance phase begins.

The group also got a first peek at a new project underway using LiDAR to assess current forest conditions and how it could be linked to landscape level restoration planning in conjunction with LANDFIRE and e-Cap. A webinar will be presented later in fall.

Falafel

- 1 C. chickpeas (I use canned)
- ½ large onion, rough chopped
- 2 T. chopped parsley
- 2 T. chopped cilantro
- 1 t. salt
- ½-1 t. dried hot red pepper
- 4 cloves garlic
- 1 t. cumin
- 1 t. baking powder
- 4-6 T. flour (test fry one first to be sure it doesn't fall apart)

Place chickpeas and onion in food processor. Add parsley, cilantro, salt, hot pepper, garlic and cumin, process until blended. Sprinkle in baking powder and flour until dough no longer sticks to your hands. Refrigerate several hours. Form into balls and fry until crisp and golden.

The food at the workshop was so good, participants actually asked for the chef's falafel recipe. In the spirit of sharing valuable resources across the Network, SBR FLN members asked that the recipe be sent out via the FLN Networker.

For more information, contact:

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The Fire Learning Network is a cooperative program of the Forest Service, Department of the Interior agencies—Bureau of Indian Affairs, Bureau of Land Management, Fish and Wildlife Service and National Park Service—and The Nature Conservancy. It has a ten-year track record of helping to restore our nation's forests and grasslands and making communities safer from fire. For more information, contact Lynn Decker at ldecker@tnc.org or (801) 320-0524. *An equal opportunity provider.*

