

Coming up...

Tuesday, July 16

Volunteer

Opportunity Fair

9:00 am - 3:00 pm

FLFR is looking for volunteers to help with several projects: the annual Art & Photo Contest; Kids' Day on the River; and leading hikes & kayak trips on the river.

Join our team!

If you have an extra 4 hours per month, talk to a rep at the FLFR table or email ellen@flfral.com.

Saturday, July 20

Float the Fork

9:30 am - 2:00 pm

Float the river in the flotation device of your choice. The water's slow, lazy & refreshing.

For registration and details, go to: FLFR.org.

2019 Art & Photo Contest -

Celebrating the Woodlands & Rivers of Blount County.

Big \$\$ prizes, but hurry! Deadline for entries is July 31. Go to FLFR.org.



King's Bend Scenic Overlook Park now open

Friends of the Locust Fork River joined a crowd of others on June 24 to mark the Grand Opening of Blount County's first river park. Located at the Locust Fork River bridge on Highways 231 & 79, the new park provides a scenic overlook of the river from the old river bridge.

The serendipitous addition of a Grand Staircase provides the public with easy access to the river. This

valuable community feature will be a popular destination for county residents and visitors alike, including kayakers and canoers.

Most of the bridges over the Locust Fork River are high and the river banks are steep, sandy and unstable. The Staircase's steps of hewn rock are easy to descend or climb, even with a boat on your shoulders. And what's more, the Staircase is majestic and beautiful.

Tyson NPDES permit renewal reevaluated

FLFR's Stephen Guesman, Sam Howell and Nancy Jackson, along with Probate Judge Chris Green, met with Tyson officials June 20 in regard to Tyson's permit renewal request to ADEM.

Tyson, at Blountsville, had proposed in its ADEM permit renewal, a relocation of its discharge point from Graves Creek to the Locust Fork River.

Organizations such as FLFR, Black Warrior Riverkeeper and

others, as well as numerous concerned Blount Countians, have asked ADEM to extend the comment period an additional 60 days. Otherwise, the comment period ends on July 12.

Tyson now has indicated to FLFR and county officials that the discharge point will remain at Graves Creek, with no increase in discharge rate.

Tyson will also comply with ADEM's new, more stringent discharge limits for nitrogen and phosphorus at that site.



KIM WAITES,
Coordinator of
KDOR 2019

Kim Waites is one of FLFR's newest volunteers. She has worked tabling events, joined outings and, best of all, she agreed to coordinate KDOR 2019.

Kim soon was working behind the KDOR scenes to make sure every last detail had been thought out and provided for.

Kim came to FLFR through Wild South (her day-job employer), whose mission is giving communities ways to enjoy, value and protect the South's lands, water and biodiversity.

At Wild South, Kim is the Alabama Wilderness Volunteer Coordinator. She is also a *Leave No Trace* master educator, a Wilderness First Responder and a member of the Huntsville Cave Rescue Unit.

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Volunteers, such as Kim, are the strength and core of FLFR. They are the way FLFR continues to protect the Locust Fork River and its surrounding watershed.

KDOR 2019 Highlights



Solar Power! Children learn to capture the sun's energy.



Beavers and their Dams. "We just built our own beaver dam on the river bank."



Dr. Bob's Traveling Snake Show. Friendly snakes are lots of fun!



A River of Colors. Children learn about the gift of colors from flowers, plants and other natural sources, then use these materials to paint their own pictures.



Can you kayak? Safety, practice and play in the river, under supervision.



Aquatic Critters. How do bugs tell us if the river is healthy? Catching critters to examine them.



Imagine the River. Children play in the river to discover how we are all connected.

KDOR 2019 Highlights



Elite Miss Alabama 2019, a volunteer at Kids' Day on the River, promoted the seven principles of "Leave No Trace," a set of ethical practices for exploring the outdoors.



Masters of the Lunch, the Locust Fork Yacht Club chefs whip up a tasty hot dog, potato salad, slaw & cookies lunch (free to all).

FLFR Contacts

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Join or Renew

Your donation constitutes a membership. To become a FLFR member or to renew your membership online, go to **FLFR.org**.

Or mail a check to:
FLFR
P.O. Box 638
Cleveland, AL 35049

Leave a voicemail:
205-274-FLFR

FLFR is a 501(c)(3) non-profit organization.

All contributions to Friends of the Locust Fork River are tax-deductible and appreciated!

Thank you!

Kids' Day on the River Supporters

FLFR needs lots of help to hold Kids' Day on the River!

Thank you, FLFR members and station leaders.

Thank you, major donors, **Regions Bank** and **Walmart Foundation**.

Thank you, local businesses: **Chris Cleveland Services, LLC;**
Jack's; McWane Science Center; Rickwood Caverns;
River Beach Outfitters; Spring Valley Water Park;
Trader Joe's; and Whippoorwill Creek Ranch.

FLFR
on the media

Website:
www.FLFR.org

Voicemail:
205-274-FLFR

“Friends of the
Locust Fork River”



QR Cube:



From the pages of the
Locust Fork Yacht Club's Creek Bankin' Recipes

Best Ever Corn Bread

This is for the brave of heart to try in a dutch oven by the river. Prep the dry & wet ingredients and place in separate containers before you head out.

Sift to blend well: 2 cups yellow or blue cornmeal, coarse or medium grind
 2 teaspoons baking powder
 1 teaspoon salt
 1 teaspoon baking soda

Mix together: 2 cups buttermilk
 2 eggs

Combine the dry and wet ingredients until blended, scraping bottom and sides of of the mixing bowl. Place 2 or 3 tablespoons of oil in the dutch oven and set the oven over the fire or in the coals to heat, but not to smoking hot. Add batter to the oven and cover. Let cook 20 to 30 minutes. Removing the cover at the end will help the bread to become crisp and golden on top.

EVERGREEN-ER
Our newsletter is
printed on recycled
paper with
soy-based ink.



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