



the river's voice

The Official Publication of The Friends of the Locust Fork River Late Summer 2017

Thank you, contributors to Kids' Day on the River:

The Walmart Foundation

Jack's Family Restaurants

Double B Barbecue

S & S Foods

Trader Joe's Markets

Spring Valley Beach

McWane Science Center

River Beach Outfitters

The R. Patrick King Family



Kudos, Maricarmen!

FLFR's 17th Kids' Day on the River was a glowing success! Maricarmen Brindle stepped into the shoes of longtime coordinator, Sharon Cook, and the rest is history.

More kids participated this year, more stations joined the line-up, more *in-the-water* activities were on the schedule, and online registration debuted.

A total of 232 children and adults enjoyed the beautiful day at King's Bend. This annual event, again, was totally free for the kids and their families, FLFR's gift to the children of Blount County.



Bugs tell us if the river is healthy



Alabama Water Watch: searching for cool river critters

Kids' Day on the River - redux

From the Blount County Education Foundation:

"Your camp was a key component of the BCEF 2017 Summer Program! Your support of the summer program helped tremendously! Thank you for making our students a priority! We are grateful to you for your collaborative partnership!"

From an enthusiastic participant:

"Just returned from Kids' Day on the River. Thank you so much for such a wonderful and fun learning experience for my granddaughters and me. My husband and I just moved to Blount County and the Locust Fork River was new to us.

We are now truly CONVERTS. It is a beautiful treasure and we will continue to support you whenever we can. At any rate, thank you so much for such an inspiring day, and I know all of the volunteers will sleep well tonight, as will I!"

WHAT'S HAPPENING ON AND AROUND THE RIVER

Blount County Fair, September 12 - 19

Visit the FLFR multimedia booth in the Agri-Business Center in Oneonta. We welcome y'all! Daily, 5:00 - 8:00 p.m.

Swann Bridge Clean-ups

Second Saturday clean-ups at Swann Bridge. We pick up the trash and the County hauls it off. More volunteers needed. No experience necessary.

Sept. 9 and Oct. 14. Info, call Cleve, 205-965-8394.

Covered Bridge Arts & Music Fest Saturday, October 28

Stop by FLFR's booth for the latest information on river events, our "Toss it Right" game and swag for sale.

Annual River Walk Hike October 28, 9:00 a.m.

Hike from Swann Covered Bridge to Powell Falls and back - the fall foliage will be glorious. Moderate difficulty. Three hours round trip. Meet at 9:00 a.m. at the Tonka Shell in Cleveland. Info, call Stephen, 205-919-6231.

Parade Opportunities: Veterans Parade, Nov. 5 Christmas Parade, Dec. 5

Two chances to show FLFR cares about the community. We have float experience and won a 3rd-place certificate last year. Volunteers needed. Call Cleve, 205-965-8394.

Sam Howell - Founder

By Nancy Jackson

Sam is a "behind the scenes kind of guy" - unless he has to step forward. Forward or behind, Sam keeps focus on his GOALS.

As a FLFR founder, he recalls the first goals as "get the word out", and sharpen the image for the public: for example: the reservoir would not allow boating, the detriment to the river was irreparable, properties would be condemned and under water. Lakes are not rivers.

THE LONG VIEW

Very quickly Sam's goals took the long view: he was not willing to witness FLFR's dying out once the "dam fight" was resolved. (That's the story of most "issue" groups.) This jewel of a river would forever need guardianship. FLFR would always need to educate, educate, educate coming generations about its extraordinary value.

Sam's goal became and remains: "Keep FLFR viable - alive, and with direction." He stayed on that track steadily throughout his 10-year tenure as Board President. Finally, now behind the scenes in his "more comfortable" zone, he is always on call. He believes FLFR may need any day to "gather the troops - and we'll need their names."

He says the big lesson he learned is, "No matter what the odds, keep on keeping on - if you're truly committed."

ENLIGHTENMENT

For Sam commitment evolved, as he experienced "enlightenment". That's the one word he chose to describe his FLFR journey. At first he was fighting a dam, then he, the other "founders" and supporters explored the river "top to bottom". As his acquaintance with the whole river developed, his appreciation deepened - and sharpened his conviction.



This jewel of a river would forever need guardianship

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The jewel that is the Locust Fork River shone more and more brilliantly. The threat wasn't just a dam, but Concentrated Animal Farm Operations (CAFOs) on top of the poultry farms already along its banks, and then, explosive urban sprawl, and too many tourists & locals leaving more than footprints.

(Here's the double-edged sword of conservation: the more we bring the public to appreciate a natural wonder, the greater the risk we'll all "love it to death.")

STILL FREE-FLOWING

Soon into his dam fight, Sam dreamed of highlighting the significance of "free-flowing" by *voluntarily* paddling from his home above Section 6 of the Locust all the way to the Gulf. One of FLFR's themes was sparing this river from the fate of almost all Alabama rivers: hydroelectric dams turning rivers into lakes. Sam dreamed of free-flowing it all the way down.

His boss said, "Sam, that sounds like a great adventure! Where will you be working when you get back?" ...Sam kept on keeping on, committed to his dream. Some 10 years later, he took that epic paddle, and survives to tell the tales.

Thank you, Leigh

Leigh Lynn, who designed and kept up our web site for over a decade, has retired. A talented artist in sculpture, jewelry and painting, Leigh now has more time for her art, on which the River has made its mark: *"I often walk in the woods along the banks of the Locust Fork River, which provides inspiration, joy and solace."* Thank you, Leigh!



So Sam has become an enlightened river rat. He had long understood "leave only footprints" and he'd long been "walking softly" as he had backpacked, camped, kayaked. Then as a Friend of the river, he woke to a bigger picture, saw longview goals, nervously spoke at public meetings when necessary, led the organization as president with "dedicated board members" as long as necessary. Sam still serves on the board - the only one remaining of the original board.

Now he's "on call" for whatever it takes to keep FLFR "alive with direction."

Thanks, Sam.



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To join FLFR or renew your membership online, use our website's **PayPal** button.
Go to: **FLFR.org**

Or, mail a check to:

**Friends of the Locust
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P.O. Box 638
Cleveland, AL 35049**

Membership Levels

Individual	\$20
Family	\$30
Friend	\$50
Patron	\$100

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

*All contributions to
Friends of the Locust
Fork River are
tax-deductible to the
full extent of the law
and are very much
appreciated!
Thank you!*

FLFR Connections

Twitter, at Locust Fork River.

@LFofBW is our handle. Follow us and see alerts for upcoming river-related activities.

Facebook, at **Friends of the Locust Fork River**. Like us, and get updates.

This **QR cube** links to our fresh new website: same valuable information in a new format at **FLFR.org**.



Fried Alabama Rattlesnake

1 medium-sized snake (3 - 4 lbs.)
1/2 cup flour
1/4 cup cornmeal
1/4 cup cracker crumbs
1/2 cup milk

1 egg
1/4 teaspoon garlic powder
1 teaspoon salt
1/4 teaspoon black pepper
cookin' oil

Mix dry ingredients in a blender. Whisk milk and egg in a bowl. Skin the snake. If you need to know how to do that, watch **NAKED AND AFRAID** on The Discovery Channel.

Save the rattles for another use. Carefully discard the head. Cut the snake into "steaks" (for lack of a better word). Dip into egg wash; roll in the dry ingredients. Put about 3 - 4 fingers (depth) of oil in a dutch oven. Heat until you see the oil simmering good . . . about 375 - 400 degrees. When the "steaks" are brown and kinda floatin' . . . take them out to drain on paper towels.

Gather around the campfire. Pass the steaks . . . and pass the hot sauce!

Another favorite from the

Locust Fork Yacht Club's Creek Bankin' Recipe Book

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



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