



Compliments of the Hunter Education Program

Spring has not quite sprung fully here in Vermont, but with March comes the flow of sap, melting of snow (and then usually more snow eventually), and spring hunter education courses in advance of turkey season! We hope you enjoyed your winter, and are looking forward to all that springtime brings, including a large Hunter Education Training and Recognition Banquet on March 28th. We hope to see you all there! Enjoy this instructor newsletter and enjoy your spring!

“ To keep our opportunity to hunt, we must always remember that wildlife belongs to all the people. The future of hunting depends upon how the majority of people view hunters. These people form their opinions when they see how we hunt and how we care for, and about, wildlife.” - Jim Posewitz | *Beyond Fair Chase*

Cancellations and COVID-19

With the recent updates from the CDC and Gov. Phil Scott, the Hunter Education Department has decided it is in everyone’ best interest to cancel our instructor banquet which was scheduled to be held at the Capitol Plaza Hotel and Conference Center on March 28th.

As of March 18th, 2020, we are allowing all instructors to choose

New Instructor Training

The first 2020 New Instructor Training has been scheduled for **April 4th** at our **Essex District Office**. New Instructor Training is not just for those who want to become instructor; certified instructors can also attend as a professional development opportunity. Please share this link with anyone who may be interested.

<https://www.register-ed.com/events/view/151584>

Camp Season is Upon Us and There's Still Space!



There is still space available at both Green Mountain Conservation Camps (GMCC) for Basic and Advanced weeks! Do you know a youth ages 12-14 who would benefit from a week outdoors at a fun, educational, and safe camp? Campers learn outdoor skills and meet new friends! GMCC offers a unique residential environmental camp experience. The program is directed and sponsored by the Vermont Fish & Wildlife Department, the same people who manage and protect the state's natural resources. Every summer campers experience a week-long adventure at the Edward F. Kehoe Camp in Castleton or the Buck Lake Camp in Woodbury. Campers participate in activities that enhance their knowledge and skills of the outdoors such as ecology, wildlife management, botany, orienteering, camping, and more. Boys and girls also have the opportunity to receive their Hunter and Bow certifications. Sponsorships available to attend the week for free!

If you have questions, contact: FWGMCC@vermont.gov or call 802-828-1460. **Camp website:** <https://vtfishandwildlife.com/learn>



Wardens In Hunter Education

This year we will be holding instructor training for our wardens to participate in as we try to work more of our law enforcement folks into the program.



High Demand for Bow Courses

This year we have received many calls specifically for bowhunter education courses. As of February 27th, we have no bowhunter courses to accommodate the high demand for spring bowhunters. If you are interested in teaching a bow course or becoming certified to teach bow courses please contact Olivia Bussiere in the hunter education office at 802-828-1193.

Welcome!

As many of you may know we have had a lot of changes the last year or so in our staff with the retirement of former Hunter Education Training Coordinator, John Pellegrini. Olivia Bussiere joined the team in late July of 2019 in place of our Licensing and Hunter Ed Admin Tess Prestage. Below are two notes from our newest staff members.

Nathan Lafont



Hello Everybody!

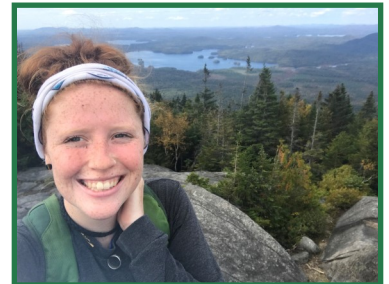
As many of you know, I have been working with the Hunter Education Program as well as GMCC for the last four years. I am happy to say that I am now here year-round as the new Hunter Education Training Coordinator. In my time here I have interacted with many of you through phone calls, gear deliveries/drop-offs, as well as assisting and leading courses. We have started a lot of interesting and engaging new initiatives in the last two years and we have more upcoming. I am extremely excited to continue working on these as ways to draw more people into our courses and into the woods. I have started in my new position so if you would like to reach out with any Hunter Education issues or questions, feel free. I look forward to working with you!

Amanda Preston

Hello all!

My name is Amanda Preston and I am the new Hunter Education Technician.

My passion for the natural world and educating others started at Green Mountain Conservation Camp. There, I worked my way from Camper to Camp Director over the course of eight years. Though I have experience working with other camps and programs, I truly feel that working my way up the ladder at GMCC has molded me into the creative, adaptive, and curious naturalist that I am today. I attended Paul Smith's College in the Adirondack park and graduated with a degree in Biology with a focus on Environmental Science and Human Health and the Environment. One of the most interesting positions I have held thus far was collecting ticks for the NYS DOH. Most recently, I was working as an interpreter for the Vermont State Parks where I designed and implemented place based educational outreach programs for a very diverse audience. I am an avid hiker in the summer months and a cross country skier in the snowy months. I am thrilled to continue my work in educational outreach and join the Fish and Wildlife's Hunter Education Team.



Jacob Meier



Jake joined the hunter education team on November 27th and has been working on some big projects. So far Jake has completed the daunting task of learning how to smile and has brought a new energy to the office. Jake has nearly four months of experience napping and hopes to progress further on his babbling skills. In his free time Jacob enjoys taking long walks outside and learning how to use all his appendages. Jacob has been a tremendous addition to our team and will be joining us two days a week in office to oversee the duties of Mom as she returns to work. Welcome to the team Jake!



Learn To Hunt Spring Turkey



The second annual Learn to Hunt Spring Turkey will be held at Green Mountain Conservation Camp: Buck Lake from Thursday, May 28th through Saturday May, 30th. A fee of \$100 will cover food and lodging for this 3 day event.

Last year's first Learn to Hunt even was held at Northwoods Stewardship Center and was a major success with the ___ new turkey hunters participating. Although no turkeys were harvested, each individual

had a unique experience with their mentor and gained a great understanding of how to identify turkey habitat, use calls and conduct a hunt on their own.

If you know a hunter who is new to turkey hunting and has passed hunter education, please share this opportunity with them! If you have any questions or would like to sponsor someone's Learn to Hunt experience please call the Hunter Education Office at 802-828-1193



Inventory Season

It's that time of year again and our tech Amanda is taking inventory of all our equipment. If you have any non-paper equipment (firearms, ammunition, compasses, etc.) please contact the Hunter Ed office and let us know so we can coordinate a pick up.

Hunters and Anglers.... The First Locavores

In 2019, the Department of Fish and Wildlife worked closely with Rooted in Vermont and introduced our new food seminars with major success! We hosted 3 food seminars as well as a Field to Fork storytelling event which brought Vermonters all of many different backgrounds to the Zero Gravity Brewery to hear guest speakers and volunteers tell their stories of unforgettable hunts, forages and



experiences with nature. These seminars brought nearly 100 participants, both traditional and non-traditional hunters to learn more about how to use the resources our own land can provide in the kitchen!

Our Field to Fork seminars aim to educate Vermonters on how to harvest food that is grown truly organic and pure.

“The whole local food scene is about local, sustainable, healthy food,” said Nicole Meier, an information and education specialist with Fish and Wildlife in Montpelier. “We’re trying to show people that going out and fishing for your dinner is almost the same as going to the farmers market and meeting the farmer who grew the zucchini you’re going to have for your dinner.” - VT Digger , July 2019

The department and Rooted in Vermont plan to host nine food seminars this year covering all categories from pickled fish to chutney made of local produce

Corned Goose Breast

Ingredients

2 quarts water, 2 cups Morton's Tender Quick, 1 cup brown sugar, 2 tbsp pickling spice, 2 lbs small white potatoes, scrubbed and halved or quartered (if very small, leave whole), 1 small green cabbage, outer leaves discarded, cut into 12 wedges, 2 boneless, skinless goose breasts, about three to four pounds of meat, 2 medium onions, peeled and halved, 1 head garlic, cut in half horizontally, 2 bay leaves, 1 bag of baby carrots, 1 package (10 ounces) frozen pearl on-ions, grainy or spicy mustard

1. To make the brine, combine 2 quarts water with the Tender Quick, brown sugar, and pickling spice in a large nonreactive cooking pot or food-safe tub.
2. Bring to a boil to dissolve the Tender Quick and brown sugar, then cool. Add the meat, making sure it is completely covered by the brine. (You can also place the meat in a large resealable plastic bag, pour the cooled brine over it, and seal the bag; this requires less brine to get full coverage.)
3. Cover and refrigerate for at least 4 days and up to 7 days.
4. When you're ready to cook, preheat the oven to

325°.

5. Remove the meat from the brine.
6. Put the meat in a large stockpot with the onions and garlic and add water to cover.
7. Bring to a boil, lower heat to a simmer, and skim off and discard any scum.
8. Add the bay leaves, cover the pot, and put the pot into the oven.
9. Cook until the meat is fork tender, which could be anywhere from 3 to 5 hours.
10. When the meat is close to ready, add the potatoes, cabbage, carrots, and pearl onions.



Cook until the meat and the vegetables are tender.

Turkey Pie

Ingredients:

3 cups of turkey, cooked and chopped, 6 diced potatoes, 6 diced carrots, 1 chopped onion, 1 1/2 cups of flour, 2 teaspoons of baking powder, 1/2 cup of milk, 1 can of Cream of Chicken Soup, 1/4 cup of chopped green pepper, 1/2 teaspoon of stalk, 1/4 cup of butter, 2x tablespoons of butter

Directions:

Place potatoes and carrots in a saucepan and cover with water. Cook for 15-20 minutes or until tender. Then strain and reserve 1 cup of the liquid. In a skillet, sauté onion and green pepper in 2 tablespoons of butter until tender. Blend both mixtures in a bowl. Then place the mixture in a casserole dish with the turkey and cooked vegetables. Bake at 425°F for 15 minutes.

— Courtesy of "The Wild Turkey Zone"



Contact Us!

This is YOUR newsletter!

Have a photo or story you'd like to share?

E-mail us with your suggestions, stories, pictures or other input!

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