NCSU HOSTS WILDLIFE CONCLAVE

FIRST PLACE OVERALL: The University of Georgia.

SECOND PLACE OVERALL: The University of Tennessee, Knoxville.

THIRD PLACE OVERALL: Haywood Community College.

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On March 7-10, NCSU hosted the Southeastern Wildlife Conclave.

Each year, The Wildlife Society (TWS) student chapters host regional conclaves to provide college students with valuable hands-on training in wildlife management and conservation. The Southeastern Wildlife Conclave promotes networking and cooperation among students, faculty, and wildlife professionals.

This year, NCSU was slated to host the event – the first time since 1995! The conclave was held at the Hampton Inn Hotel and Conference Center in Southern Pines and field events occurred at the Camp Millstone 4-H Center. A total of 22 Universities comprised of ~350 students from the Southeast competed in a variety of challenging and creative activities. The activities included a 22 team double-elimination quiz bowl, a 23-station team field competition, game calling, archery, shotgun, rifle, canoeing, fly-casting, obstacle course, dendrology, orienteering, radio-telemetry, essay, lab practicum, field photography, trail cam photography, digitally enhanced photography, unmanipulated photography, painting, free-form art, and drawing.

The University of Georgia won the overall categories. Western Carolina University won Quiz Bowl and Team Field competition.

Overall, the event was an excellent experience and a success. Thank you to all FWCB faculty, external collaborators, and students that helped make this event happen.

**Conclave Sponsors**

- Alamance County Wildlife Club Endowment Fund
- Bladen Lakes Branch of Quality Deer Management Association (QDMA)
- Cape Fear River Branch of QDMA, and NC State Chapter of QDMA
- Carteret County Wildlife Club
- Great Outdoor Provision Company
- Moore County Wildlife and Conservation Club
- North Carolina Quail Unlimited State Council
- North Carolina Wildlife Resources Commission
- North Carolina State University College of Natural Resources
- NCSU Department of Forestry and Environmental Resources
- NCSU Fisheries, Wildlife, and Conservation Biology Program
- NCSU Forestry and Environmental Outreach Program
- The Wildlife Society, North Carolina Chapter of The Wildlife Society, Southeastern Section of The Wildlife Society
What once was home to deer antlers and moose heads is now scattered with boxes and a “Happy Boss Day” card propped up on a desk-side table. Mary Watzin, the new dean of the College of Natural Resources, started to unpack and settle in on Oct. 15. Once a man-cave, Watzin's new office is now filled with welcome wishes and women's laughter.

After 22 years at the University of Vermont, three of which she served as the dean of the Rubenstein School of Environment and Natural Resources, Watzin said she is excited to start a new chapter in her life.

“As the recruiter started to talk to me about what was happening at N.C. State,” Watzin said, “it looked like a university on the move … something I might want to be a part of.”

Looking forward to the things she hopes to accomplish, Watzin said she is ready to jump into the world of the College of Natural Resources.

“There are a lot of things I hope to accomplish,” Watzin said. “First, I'd like to start by getting to know my colleagues. This college has some really great faculty and staff all of which are poised to do really great things. We just need to spend a little time figuring out where we want to go and we'll be off.”

Watzin said she is eager to meet the students and ready to get the word out on campus about the environment.

“One of the things that’s really rewarding is that we get to hear all the great ideas that come from students and how you look at the world,” Watzin said.

“Solving environmental problems and the wise sustainable use of our natural resources is absolutely critical to what your lives are going to be like as you go out into the world. It’s finding that balance whether you’re an engineer, English major, or a natural resource major. Everybody needs to understand how the world works and how people fit into the equation.”

Excerpted from the Technician Online.

**RESEARCH INTERESTS:**

*Dr. Mary Watzin*

Aquatic ecology, ecotoxicology, lake and watershed ecology

“My research explores topics ranging from toxicology to aquatic food web dynamics, harmful algae blooms, hydrodynamics and stream habitat conditions, nonpoint source pollution, and the effectiveness of environmental management approaches and policies.

While I describe myself as an aquatic community ecologist, my passion is conducting research that both answers fundamental questions about how the world works and contributes to practical problem-solving in lake, estuarine, and watershed management. Solving these problems requires multidisciplinary partnerships across the natural science and engineering fields, and with social scientists with expertise in policy analysis, community networks, planning, and socioeconomics, thus my research is also highly collaborative.” - Dr. Mary Watzin
WINNERS OF 2013 NCSU WILD FOODS SUPPER COOKING CONTEST

‘Venison’ Category
1st Place
Sloppy Does – Karen Price
2nd Place
Buckey-n-Rice – Linda Cobb
3rd Place
Hunter’s Meatloaf – Kyle Meadows

‘Other Game’ Category
1st Place
Spiny Lobster Alfredo – Shannon Peterson
2nd Place
Crocked Swan – David Cobb
3rd Place
Mallard Breast Pâté – Chris Moorman

‘Desert’ Category
1st Place
Persimmon Pudding – Allie Stewart
2nd Place
Banana Pudding – Kristen Miller
3rd Place
Red Velvet Cupcakes – Kristen Miller

Photos courtesy of Dr. Chris DePerno

Gretchen Stokes, Dr. Nils Peterson, and Dave Davenport judging the entries.

2013 WILD FOODS SUPPER

Dr. Moorman cooking for the Wild Foods Supper.

Julie Savage and Elizabeth Van Meter manning the t-shirt station.
WINNING RECIPES FROM THE WILD FOODS SUPPER COOKING CONTEST

SLOPPY DOES – KAREN PRICE

Ingredients
- 2 cups cooked, shredded venison
- ½ cup chopped, large onion
- ½ cup chopped bell pepper
- 1 clove minced garlic
- 1 - 15oz can SloppyJoe sauce (Manwich)
- 1 tablespoon butter
- 1 tablespoon olive oil
- Pinch of salt and pepper

Directions
Melt butter in large skillet, add oil, saute onion, bell pepper and garlic until soft, add venison and SloppyJoe sauce, mix well, heat thoroughly, season to taste, and serve on fresh rolls

BUCKEY-N-RICE – LINDA COBB

Ingredients
- 2 pounds venison cubed steak
- 4 cans Campbells® Beefy Mushroom Soup
- 2 onions - chopped
- 4 heaping tablespoons self-rising flour
- 2 bags Boil-in-Bag Rice
- Salt
- Black pepper
- Oil (Canola or olive)
- Water

Directions
Add oil to frying pan and heat to 325°F.  Salt and pepper both sides of each piece of un-floured venison and fry in oil just until cooked throughout.  Remove venison and drain on paper towel.  Add flour to oil (add additional oil if needed to cover bottom of pan) and make a roux.  As the flour thickens, add chopped onions.  Once the roux is cooked, add water as needed to make gravy.  Salt and pepper the gravy to taste.  Place the cooked venison in a crock pot.  Add soup and gravy.  If the mixture is too thick, add some water, but not too much as consistency of the mixture will change as it cooks.  Cook for at least 6 hours on the high temperature setting.  If cooking all day or overnight, set the crock pot temperature setting on low.  Just before serving, cook rice per package directions and drain.  Serve “Bucky” over the rice and ENJOY!  Serves 6-8 people

HUNTER’S MEATLOAF BY KYLE MEADOWS

Ingredients
- 1 tablespoon onion soup seasoning
- 3 pounds ground game (venison, elk, bear, etc.)
- ½ cup bread crumbs
- 2 eggs
- ¾ cup water
- 1/3 cup ketchup

Directions
Preheat oven to 350 degrees. Combine all ingredients in large bowl.  Add additional ketchup to thicken or water to thin.  Shape into loaf in 13x9” baking pan (make sure to coat pan in aluminum foil).  Bake uncovered for 30 min and then cover lightly with foil for 30 min more until top is brown.  Optional: Add bacon slices to top of loaf before baking.

SPINY LOBSTER ALFREDO BY SHANNON PETERSON

Ingredients
- 6 tablespoons of butter
- 1 1/2 cup heavy cream
- 2 cloves garlic, crushed
- 2 1/4 cups freshly grated Parmesan cheese
- Lobster meat cut into bite sizes (3 tails, precooked)
- 1 - 16 oz. box Penne Pasta

Directions
Melt butter in a medium saucepan over medium low heat. Add cream and lobster; simmer for 5 minutes.  Then add garlic and cheese and whisk quickly, heating through.  Serve sauce over pasta.

Kristin Miller - Won 2nd and 3rd place in the ‘Desert’ Category - Banana Pudding and Red Velvet Cupcakes
CROCKED SWAN BY DAVID COBB

**Ingredients**
- 2 swan breasts, trimmed and cubed
- 2 large cans Campbells® Cream of Chicken soup
- 1 large yellow onion – chopped
- 1 pound bacon
- 1 pound small red potatoes, quartered
- 5 cloves garlic, smashed
- Tony Chachere's More Spice Seasoning®
- Self-rising flour
- Buttermilk
- Oil (Canola or peanut)
- Water

**Directions**

Soak the swan cubes in buttermilk overnight in the refrigerator. Drain the meat for at least 30 minutes before beginning. Add oil to frying pan and heat to 325°F. Season and flour the cubed swan meat. Fry until browned on the outside, but do not overcook. Set the browned meat aside. Pour excess oil out of the pan leaving a few tablespoons of oil and any cooked flour from the frying process.

Cross cut the bacon into one inch stripes and cook in the same pan until half done. Add the onion and garlic to the cooking bacon. Cook until the onions are translucent and the bacon is browned. Drain this mixture.

Cover the bottom of your crock pot with water and a thin layer of soup. Layer the potatoes, swan cubes, soup, and onion mixture (in that order) until the crock pot is full or all ingredients have been added. Each time you add a layer of soup, add water around the outside of the mixture until level and add spice seasoning to taste. Cook on warm (or low depending on available time before serving) until the potatoes are done and serve.

Serves 8-10 people

MALLARD BREAST PÂTÉ BY CHRIS MOORMAN

**Ingredients**
- 2 mallard duck breasts (~ 1 lb)
- Buttermilk
- 1 apple
- 2 shallots
- 3 tablespoons Cognac or Sweet Wine
- 2 tablespoons heavy cream
- 1 stick butter
- Salt and pepper to taste

**Directions**

Marinate duck breasts in buttermilk for at least 24 hours. Sauté the apple and shallots in butter until soft. Remove from heat and add to food processor. Sauté 1 lb. of duck breast in butter until rare in the middle, add the cognac or sweet wine and light to burn off alcohol. Slice breasts and add to food processor. Puree mixture with the heavy cream and 1 stick of cold butter (cubed), until smooth in texture. Salt and pepper to taste throughout the process.

PERSIMMON PUDDING BY ALLIE STEWART

**Preheat oven to 350 degrees**

**Pudding Ingredients**
- 2 cups persimmon pulp
- 1 stick unsalted butter
- 1 cup white sugar
- 2 eggs
- 1 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon allspice
- 1/2 cup whole milk
- 1/2 cup lowfat buttermilk

**Pudding Directions**

Mix together pulp, butter, sugar, and eggs. Combine all other dry ingredients in a separate bowl. Add dry ingredient mixture, whole milk, and buttermilk to the pulp mixture and mix (it won’t be smooth). Pour into a greased 9 x 13 pan. Bake at 350 degrees for approximately 45 minutes or until done.

**Glaze Ingredients**
- 1/2 cup white sugar
- 1/4 cup unsalted butter
- 1 tablespoon all-purpose flour
- 1/2 cup hot water
- 1/2 teaspoon cinnamon

**Glaze Directions**

Cook everything except the cinnamon in a saucepan over medium heat stirring constantly for 10 minutes or until thickened. Remove from heat and stir in cinnamon. Apply a thin layer of glaze over the cooked, still warm persimmon pudding (you’ll probably have leftover glaze).

Serve with vanilla ice cream or whipped cream if you’d like

NCSU Graduate students enjoying the food and socializing during the Wild Foods Supper.
After graduating from the University of New England in Biddeford, on the coast of Maine, I was cast out into the world with my Bachelor’s Degree in Environmental Science equipped with reason and judgment but very little professional or vocational skills. In my quest to attain these skills (and employment), I met a NCSU grad student and opportunity knocked. NCSU was about as far from my comfort zone as I could get – a land-grant university in the South with a program focused on application and not theory. Nevertheless, I tentatively opened the door. What was I thinking?

My first experience at NCSU wasn’t as a student but as a teaching assistant for the infamous “summer camp.” Don’t let the name fool you. It takes place in the summer but it is not camp. I remember being thankful I was TA’ing the class and not taking the class. Honestly, the students probably knew more about the field techniques and activities than I did. But I loved it. Birding by ear, running trap lines, collecting data, manipulating models – it fascinated this suburban-raised, liberal arts-educated Yankee. I was ready to jump in. Thankfully, Dr. Dick Lancia provided me a graduate project and Drs. Phil Doerr and Ken Pollock agreed to advise this very green grad student.

As a graduate student, a colleague several years older told me, “Don’t screw up and graduate.” Isn’t that the whole point, to graduate? It wasn’t until years later that I understood this very sage advice. Graduate school is the real world minus the politics and social pressures. Heaven for a wildlifer – I understood this after I graduated.

After receiving my Masters in Fisheries and Wildlife Science from NCSU in 1999, I again entered the big world of wildlife management and soon realized that it was actually quite small. My first “real” job was with the Minnesota Department of Natural Resources. I was hired by Dr. Chris DePerno to coordinate the state’s CWD monitoring program. Mind you I had no experience with CWD or any disease for that matter, but I had the skills and the confidence to succeed. Train 100+ vet students and staff to scoop deer brains, sure; set up 37 sampling areas involving 132 registration stations and 11 extraction sites in a state I never set foot in before, no problem; collect 10,000+ samples in a year - piece of cake!

Chris and I both left the frozen plains heading south to thaw at (you guessed it) NCSU; me heading east to the Pennsylvania Game Commission where I would be working with not 1 but 2 NCSU grads – Drs. Chris Rosenberry and Bret Wallingford. Interestingly, Chris and Bret were both graduate students of Dr. Dick Lancia and Chris was in fact, the very same grad student who introduced me to NCSU many years before. Coincidence, I think not.

While I love field research, I have learned that effective wildlife management occurs through effective communication. NCSU grounded my creativity in fact and application enabling me as a biologist to translate scientific research for decision makers and the public. It’s not as much fun as wrestling a deer or mist-netting a northern parula, but it is more impactful for the management of both species. So when opportunity knocks, swing the door wide open. You never know what you may find on the other side.
After almost a year working in the Nature Research Center (NRC) I’m starting to get an idea of how my study animals feel when I track them with radio-collars and binoculars to try and catch a glimpse of their habits. My lab in the NRC, the new wing of the NC Museum of Natural Sciences, has glass walls between the work-space and the exhibit space. Over 1 million visitors have cruised by in the last year, looking to learn a bit about our natural world, see our beautiful dioramas and displays, and maybe catch a glimpse of a scientist ‘in their natural habitat’.

The Biodiversity Lab at the NRC is an important part of my new home range since I moved to Raleigh from the New York State Museum last year, but I also regularly patrol the hallways and brick sidewalks of NCSU, where I am a professor in the Fisheries, Wildlife, and Conservation program. I teach Mammalogy at NCSU, advise graduate students, and encourage undergraduates to expand their movement patterns to include a stint working behind the glass in my lab at the NRC. Field work with birds and mammals is an important part of my research program, and I am greatly enjoying learning about the beautiful natural areas of my new home state. I also am active with international research, especially with tropical mammals, and love the adventure and challenges of remote field work.
Enhance wildlife habitat

Bat boxes and wood duck boxes
proceeds benefit the Leopold Wildlife Club

If interested contact Dr. Chris DePerno (chris_deperno@ncsu.edu)

Wildlife stickers
Show your support for the N.C. State Leopold Wildlife Club by purchasing a sticker for all of your vehicles. Stickers are $7.

If interested contact Dr. Chris DePerno (chris_deperno@ncsu.edu)
Research Publications


Research Presentations


Harms, C. A. 2013. Marine mammal sedation, euthanasia and peri-euthanasia issues in North Carolina, 4 hr lecture and 4 hr laboratory instruction in Wildlife Field Anesthesia and Stranded Marine Mammals course, National Park Service, Biological Resources Management Division, Cape Hatteras National Seashore, Buxton, North Carolina.


Extension Presentations


Book chapter:


FLANDERS WINS BEST STUDENT POSTER AT NCTWS ANNUAL MEETING

Nicholas Flanders
Estimating habitat relationships and distributions of seabirds off of the coast of Rhode Island, US with aerial transect data and community occupancy models

Co-Authors:
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ELLIS WINS BEST STUDENT POSTER AT ANNUAL MEETING OF THE TIDEWATER CHAPTER OF THE AMERICAN FISHERIES SOCIETY

Tim Ellis, a PhD student in Fisheries, Wildlife and Conservation Biology, won first place in the student poster competition at the 2013 Annual Meeting of the Tidewater Chapter of the American Fisheries Society meeting, held at Solomons, MD. Tim’s poster, co-authored with Jeff Buckel and Stephen Poland, was entitled “Experimental Determination of Cold Tolerance in Spotted Seatrout”. It described a series of laboratory studies to evaluate cold stress and mortality for this species in North Carolina, near the northern extent of its range. These laboratory studies complement Tim’s field studies to estimate fishing and natural mortality rates of spotted seatrout in NC waters. Congratulations, Tim!

Dr. Chris DePerno and Gretchen Stokes after the Tobacco Road Half Marathon. Gretchen is a Senior in the FWCB Program. Also, Gretchen is a Park Scholar, member of the University Scholars Program, and she received the NCSU Ernest F Hollings Scholarship, and the Morris K Udall Scholarship. Congrats to both on a great run.
ORGANIZATIONS AND OPPORTUNITIES

North Carolina State University Fisheries, Wildlife, and Conservation Biology students and faculty are active in a number of peer and industry organizations devoted to aspects of Fisheries, Wildlife, and Conservation Biology.

The Leopold Wildlife Club offers students the opportunity to network and learn from professionals in wildlife science and management. Meetings are held twice a month and typically feature speakers on a variety of topics. Past speakers have included falconers, fishing guides, taxidermists, decoy carvers and more.

The Student Fisheries Society is a sub-unit of the North Carolina Chapter of the American Fisheries Society. It encourages the exchange of fisheries and aquatic science information among students, faculty and regional professionals while also providing career guidance to students. The American Fisheries Society is the oldest and largest not-for-profit professional society for government, academic and industry scientists associated with conservation, development and management of fishery resources in North America.

The NC Chapter of The Wildlife Society provides a forum for wildlife professionals and others to interact to improve wildlife conservation and management while fostering high professional standards and ethics within all related fields. It is an acknowledged source of current scientific information and expertise and acts as a collective voice on matters relating to wildlife biology, management, education and policy.

SUMMER CAMP STUDENT ENDOWMENTS

Please consider giving to our two Summer Camp student endowments. These endowments help undergraduate students attend the Fisheries and Wildlife Summer Camp. For more information on how to contribute, contact Dr. Chris Moorman at 919-515-5578 or chris_moorman@ncsu.edu

PHIL DOERR ENDOWMENT FUND

Also, you may consider giving to the Phil Doerr Endowment Fund. The endowment, established with the North Carolina Natural Resources Foundation, will be used to fund an annual award to assist undergraduate or graduate student(s) in gaining valuable field experience. For more information on how to contribute, contact Dr. Chris Moorman at 919-515-5578 or chris_moorman@ncsu.edu