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Chat
Comments or
Questions for
Presenters?

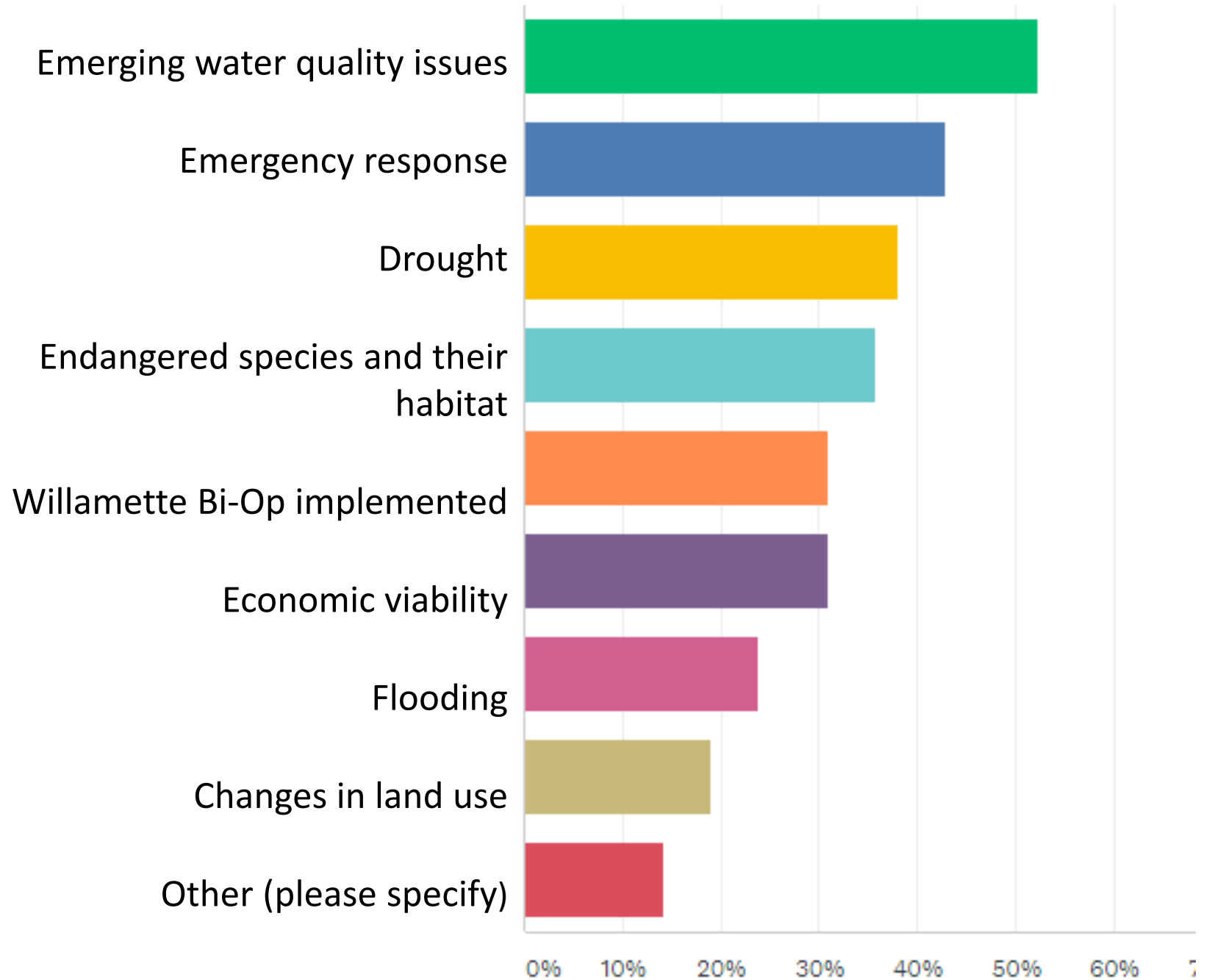
Looking Ahead to the Future

How well has the North Santiam Basin Summit supported watershed initiatives?

	Weighted average	Watershed initiatives
1. Needs more attention		
2. ...	4.5	Emergency response coordination
3. ...	4.7	Education opportunities
4. ...	4.7	Contribute to a stronger more resilient watershed
4. ...	4.8	Identifying data gaps
5. ...	4.9	Planning for the future
5. ...	4.9	Prioritizing watershed needs
6. ...	5.0	Informal networking
7. Outstanding effort!	5.1	Watershed activities updates
7. Outstanding effort!	5.1	Providing a venue for cross-agencies idea exchange
7. Outstanding effort!	5.3	Development of interagency coordination

Looking Ahead to the Future

When you are thinking about the future, which of the following issues are most important for the North Santiam? (Top Three)





Zoom Polling and Chat Comments

Cinnamon Roll French Toast Bake

Ingredients for 6 servings

- 2 tubes cinnamon roll, refrigerated, with icing
- 4 tablespoons butter, melted
- 6 eggs
- ½ cup milk
- 2 teaspoons cinnamon
- 2 teaspoons vanilla
- 1 cup maple syrup

Preparation

Cut each cinnamon roll into 8 pieces.

In a separate bowl, whisk the eggs, milk, vanilla, and cinnamon. Set it aside.

Pour the butter on the bottom of a 9 X 13 inch (22cm x 33cm) glass baking dish. Spread the cinnamon roll pieces evenly over the butter. Then pour the mixture over the cinnamon rolls. Pour 1 cup of maple syrup over the mixture.

Bake at 375°F(190°C) for 25 min.

Top with the icing from the cinnamon rolls.

Enjoy!

Green Chile Casserole

Ingredients

- 2 (7 ounce) cans whole green chile peppers, drained
- 1 ½ cups shredded Cheddar cheese, divided
- ⅓ cup milk
- 4 eggs, lightly beaten
- salt and pepper to taste

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x12 inch baking dish.

Step 2

Line the bottom of dish with green chiles. Sprinkle with 1/2 cup shredded cheese. Repeat layers twice more. In a medium bowl, whisk together milk and eggs. Season with salt and pepper. Pour egg mixture over chiles and cheese.

Step 3

Bake in preheated oven for 25 to 30 minutes, or until filling is set. Let stand 5 to 10 minutes before serving.

Special Thank You for Presenting and Providing Written Abstracts

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Adjourn—Thank You!