

# Wildland firefighting class leads to hot jobs

By Craig Hartrampf  
The Clackamas Print

Students who would like to make \$10,000 over the summer fighting fires, or work somewhere in the great outdoors like Yellowstone National Park, may be interested in certification and training in the Fire Science (Wildland) or Wilderness Survival and Leadership programs offered at the Training Center on campus. The center is discreetly tucked away next to Clairmont Hall.

Not only is the Fire Science program a certified training site by the Pacific Northwest Wildfire Coordinating Group, it is recognized by the Oregon Department of Forestry and the National Forest Service. The program is also full of career opportunities for students. Potential enrollees will experience some old fashioned hard work and earn one of the career technical degrees offered at Clackamas. Both programs are open to men and women from the ages of 16 - 65.

The wildland fire course isn't the only popular class the department offers. The Wilderness Survival program developed at Clackamas Community College offers students the chance to

learn about the outdoors and gain knowledge about topics such as land navigation and wilderness first aid. This is a 12 - 13 credit program that earns a certificate that could lead to employment at places like summer camps or parks and recreation positions.

According to Tom Laugle, a fire science instructor, the program's popularity is a big hit and it fills up because of word of mouth.

While the department offers different courses for students to choose what they want, money is an important subject to consider. Students can work over the summer in the field and learn while making extra cash. According to Laugle, students can make as much as \$10,000 over the summer working in these fields.

The department furnishes the textbooks students need to earn their certificate so less money come out of their pockets. The students also keep the books that the department provides. This could potentially save students hundreds of dollars on books. The students not only save money by enrolling in this program, but the degree they earn can take them anywhere, according to Dan Logan,

part-time fire science instructor. The benefit of the degree isn't limited to just the Northwest.

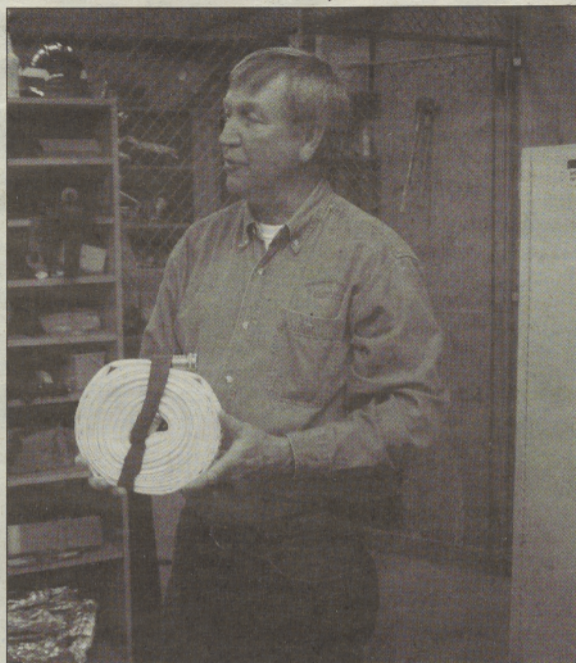
"Once you get a degree, you can be deployed anywhere in the U.S.," said Logan. "You can work for any government department and you will skip some of the beginning parts of a career."

According to Beth Millican, an administrative assistant for the tech, health and occupation workforce department, the training students receive also catapults them above the beginning process that most people face when their just starting.

"It goes beyond the degree; it's really an open door for students," said Millican.

Men aren't the only gender that can make a living in this line of work; women are greatly embraced. Many of the recent success stories from the department have come from women who have been successful in the wildfire fighting world.

The nature of this training may have some worried about their personal safety and that of others. Millican addresses those concerns by making it clear that no one has been seriously injured during training and that all classes stress safety and the risks inherent in the field.



Steven Weldon The Clackamas Print

Wildland fire science instructor Tom Laugle talks about the correct use of a fire hose and other aspects of the wildfire classes.

"Safety has never been an issue with any Clackamas Community College students," said Millican.

Both programs, and the department as a whole, are highly praised by employers of

these students. Many instructors refer students to potential employers possible career opportunities with the hopes of increasing their employability upon certification in the programs.

## URBAN AG: Traversing green streets of farming in city limits



Joshua Dillen The Clackamas Print

Newly planted swiss chard in the urban agriculture plot that is being developed by horticulture students thrives in the spring sun.

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Students are trained in many aspects of urban farming explained Howley. They learn when to plant and harvest as well as what fruits and vegetables are more profitable as cash crops. They are taught the business side of being an urban farmer and they get trained in the use of power and hand tools. Many of the classes offered also have a lab component which allows Clackamas students to have the opportunity to learn more about organic systems and production methods.

"We had classes start in the fall, but a lot of students held off until it was state certified," said Bruce Nelson, horticulture instructor. "This is a half-acre plot right here,

and they're hopefully learning the basics of growing vegetables."

The community gardens close to Clairmont have been designated as a new urban farm site. Students get to put their hands in the dirt and get a real idea of what farming is all about. Right now only half of the plot is being used to plant; next year the department is hoping to plot the second half, explained Nelson.

"I would say it puts Clackamas on the map. It seems like it would help home gardeners like me, and people like you who want to get into this," said Trista Cornelius, English instructor. "If it means cities and countries could grow their own food, it would cut down on our carbon footprint."

Cornelius teaches Humanities-170, a class called

Metamorphoses, which is strictly all about food and the American food system. The class teaches the benefits of urban agriculture on a local scale.

The certificate can be completed in four terms and classes are offered every term except during the summer; however there are cooperative works hours that are offered during the summer. Students may begin the program fall, winter or spring term. Classes include food production, organic farming, farm equipment, food harvest and fruit and berry growing. The horticulture department also offers other certificates in horticulture, plant health care, landscape practices and irrigation technician. They also offer associates degrees in horticulture and landscaping.

### TOP ALL INTENTS AND PURPOSES



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