

August 2017

TTK NEWSLETTER

319 Cost-Share Funding Still Available in the Turman Creek Watershed!





Do you live in the Turman Creek Watershed? Are you interested in a best management practice (cover crops, filter strips, precision aq, etc.) for your land? Contact us to review eligibility. Cost-Share Program information available online: http://watershed-alliance.org/index.php/ttk-c ost-share-program-guidelines/

Cost-Share Funding is also available through our Clean Water Indiana Grant and our LARE Watershed Land Treatment Grant, now with extended funding until 2020! Give us a call at 812-268-5157, ext. 3 for more information!





Quotes & Quips



WCIWA Receives Additional \$30,000 in LARE Funding for the Turtle Creek Watershed!

The West Central Indiana Watershed Alliance in partnership with the Sullivan County SWCD is Natural Resources excited to share the



news of being selected as a 2017 DNR Lake and River Enhancement (LARE) program grant recipient!

The \$30,000 award is the 2nd installment for the Turtle Creek Watershed after the area was selected for the same award in 2016. When all funds from the initial award were obligated within the first year, the WCIWA and SWCD eagerly pursued a second round of funding in an effort to provide a wider-reaching conservation program for local landowners. The 2017 statewide requests for LARE funding totaled almost \$2 million; far more than could be fully awarded by the program, leaving many applications unfunded.

As with the original grant, Round 2 of LARE funding will be available to producers in the Turtle Creek watershed for cost-share on cover crops and a variety of other BMPs (best management practices). Cost-share rates for cover crops will be \$35.00 per acre, with a cap of 300 acres for a single participant. Applications must be received before planting.

"Each soil has had its own history. Like a river, a mountain, a forest, or any natural thing, its present condition is due to the influences of many things and events of the past."

-- Charles Kellogg

Upcoming Area Events

TTK Advisory Committee Mtg.
Tues. September 12th 6:30 pm
Cookout and Boating at Sullivan Lake!
(Courtesy of Bruce Marheine)

2017 Indiana State Fair August 4th-20th

Visit the Pathway to Water Quality Exhibit: a model watershed showing that land "sheds" water to a common place, just like the TTK Watershed! Plan to attend on August 15th for \$2 Tuesday-fairgoers are admitted for just \$2.

Women4theLand Learning Circle Friday August 18th

Vermillion County Fairgrounds An open environment for female landowners to ask questions and share knowledge! Contact Deb Barnett at Parke Co. SWCD at 765-569-3551

Congratulations County 4-Hers!

The Sullivan Co. SWCD & WCIWA are proud supporters of the county 4-H fair. Missed your chance to view our displays in the Exhibit Hall?

Check them out below!





Check us out!

http://watershed-alliance.org
Twitter: @WCIWA
Flickr:http://www.flickr.com/photos/1000
18070@N07/

Contact:

(812) 268-5157 ext.3 (812) 564-1162 mobile laura@watershed-alliance.org



Sullivan County Soil and Water Conservation District



2017 Farm Tour Visits Sullivan County Landowner

Neighboring Clay County Soil & Water Conservation District recently hosted their annual Farm Tour, an overnight educational trip in which local citizens visit various conservation, agriculture and natural resource stops. This year's tour included a theme with a local focus, involving a stop at Sullivan County landowner Mark Hildebrand's property just outside of Fairbanks.

Participants were able to view Hildebrand's conservation practices, including a pollinator habitat and bottomland tree planting. WCIWA Coordinator Laura Demarest was on hand to give the Sullivan County portion of the tour and cover other conservation projects currently happening within the county.



Seasonal Recipe

Fresh Homemade Salsa Prep 20 minutes, Rest 1 hour 12 servings, 11 calories

It's summer, and tomatoes just don't get any better than right now!

Ingredients

- 1. 2 cups chopped tomatoes
- 2. 1/4 cup chopped red onion
- 3. ½ cup chopped yellow onion
- 4. 2 tbsp canned green chiles
- 5. 2 tbsp fresh lime juice
- 6. 2 tbsp chopped fresh cilantro
- 7. 2 garlic cloves, peeled
- 8. 1 tsp ground cumin
- 9. 1/4 tsp salt

Directions:

- 1. Combine tomatoes, red onion, yellow onion, green chiles, lime juice, cilantro, garlic, cumin, and salt in a food processor. Pulse processor until mixture is combined, yet remains chunky.
- 2. Transfer to a bowl, cover and refrigerate for at least 1 hour.

www.allrecipes.com