



March 2019

# TTK NEWSLETTER

## Five Steps to Assistance

Do you farm and want to make improvements to the land that you own? Even though the TTK 319 grant program will be on hiatus, ending April 20th, 2019 and reforming in spring 2020, opportunities for conservation cost-share will still be available through the local NRCS office. The Natural Resources Conservation Service offers technical and financial assistance to help farmers, ranchers, and forest owners.

**Step 1: Planning** To get started, we recommend you stop by the Sullivan County NRCS field office where you can discuss your vision for your land with District Conservationist (DC) Travis Walters. Common technical assistance includes resource assessment, practice design, and resource monitoring. We can help determine if financial assistance can be of benefit to you.

**Step 2: Application** To get started with the application process, we will work with you to fill out form 1026, which ensures a conservation plan is in place before lands with highly erodible soils are farmed. It also ensures that identified wetlands are protected. We will also work with you to meet eligibility certifications. Once these steps are completed, we can begin filling out the application, commonly referred to as CPA 1200.

**Step 3: Eligibility** As part of the application



process, we will check to see if you are eligible. To do this, you will need to bring an official tax ID, a property deed or lease agreement to show you have control of the property, and a farm tract number. If you don't have a farm tract number, you can get one from USDA's Farm Service Agency (FSA).

**Step 4: Ranking** NRCS will take a look at all applications and rank them according to resource concerns, the amount of conservation benefits the work will provide, and the needs of applicants.

**Step 5: Implementing** If you're selected, you can choose whether or not to sign the contract for the work to be done. Once you sign the contract, you'll be provided standards and specifications for completing the conservation practices. Once the work is implemented and inspected, you will be paid a pre-determined rate of compensation for work completed to NRCS standards & specifications.

## Quotes & Quips



*"It's spring fever. That is what the name of it is. And when you've got it, you want—oh, you don't quite know what it is you do want, but it just fairly makes your heart ache, you want it so!" – Mark Twain*

## Upcoming Events

### Sullivan SWCD Tree Giveaway

Help us celebrate Arbor Day by planting a few trees! Contact the District at: 812-268-5157, ext. 3 to place your order. Pick up with be April 26th & 27th at the SWCD Office.

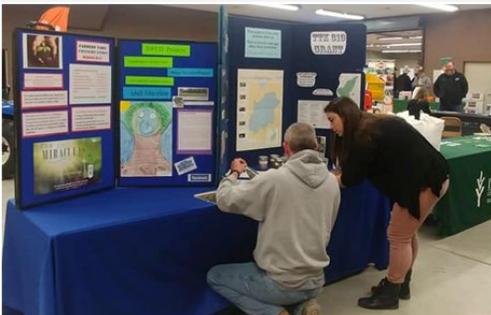
### Weed Wrangle April 20, 2019: Volunteers Needed!!

Join the SWCD, Indiana Invasives Initiative, & Ouabache Nature Preserve for a Garlic Mustard pull in northern Sullivan County.

## Conservation Represented at Sullivan County Ag Day



WCIWA Coordinator Laura Demarest, above right & below, and SWCD District Coordinator Alli McKain can be seen in front of their displays at the 2019 Sullivan County Ag Day. Ag Day is a great opportunity to support local farmers while also sharing the important message of conservation!



## Check us out!

<http://watershed-alliance.org>

Twitter: @WCIWA

Flickr: <http://www.flickr.com/photos/100018070@N07/>

#### Contact:

(812) 268-5157 ext.3

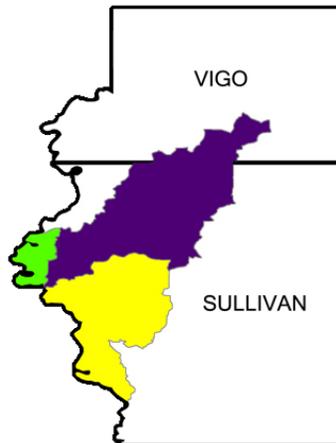
(812) 564-1162 mobile

[laura@watershed-alliance.org](mailto:laura@watershed-alliance.org)



Sullivan County Soil and Water Conservation District

## Cost-Share Funding for Cover Crops and more!



Eligible participants must live or farm in the **Turman Creek Watershed** (purple on map above) to qualify. Current funding has been **COMPLETELY**

**OBLIGATED**, though more will be available starting in Spring 2020.

Schedule an appointment to review eligibility and add your project to the wait list!

Cost-Share Program information available:

<http://watershed-alliance.org/index.php/ttk-cost-share-program-guidelines/>



## Seasonal Recipe Spring Pizzas

A fresh, spring twist to the traditional classic!

Yields: 4 6-inch pizzas

Time: 50 minutes | Active: 35 minutes

### Ingredients

- 1 pound pizza dough
- All purpose flour, for dusting
- 2 tablespoons olive oil, plus more for brushing and drizzling
- 6 ounces scallions, trimmed
- Salt & pepper
- 1 cup ricotta
- 1 teaspoon grated lemon zest
- ¼ cup fresh basil leaves
- Grated parmesan cheese, for topping

### Directions

1. Preheat oven to 500 degrees F. Brush baking sheet with olive oil.
2. Stretch dough into 4 6-inch rounds. Place on baking sheet; bake until golden, about 12 minutes.
3. Heat a large skillet over medium heat. Toss scallions with 1 tablespoon olive oil and season with salt. Saute until wilted, about 1 minute, then transfer to a cutting board and cut into pieces.
4. Mix ricotta, lemon zest, remaining 1 tablespoon olive oil, and some salt & pepper in a bowl.
5. Brush the crusts with olive oil (this will keep them from getting soggy), then spread ricotta mixture and season with salt. Top with the sauteed scallions and return to the oven until warmed through, about 2 minutes.
6. After removing pizzas from oven, top with basil, parmesan and a drizzle of olive oil. Enjoy!

Recipe courtesy of: Foodnetwork.com