



March 2018

TTK NEWSLETTER

Barney Burton Named 2017 WCIWA “Friend of the Watershed!”

Congratulations to Barney Burton, this year’s recipient of the “Friend of the Watershed” award!

Barney has been a long-time, enthusiastic purveyor of conservation practices throughout the Turman and Turtle Creek watersheds in Sullivan County. He has participated in numerous initiatives including CRP, EQIP, and CSP, implementing a variety of erosion-control measures throughout his operation, including no-till, filter strips, native grass field borders, grassed waterways, WASCOSBS and cover crops. He also plans to include a pollinator habitat on his farm in upcoming years, making him one of few early-adopters of this new and beneficial practice.

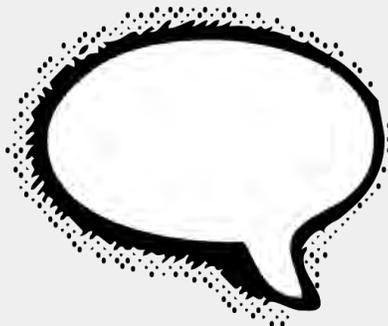
In the fall of 2017, Barney participated in both the TTK 319 and Clean Water Indiana grant programs by planting 483.72 acres of cover crops throughout the Turman and Turtle Creek watersheds, which constituted all of his tillable ground. As a result, his efforts will reduce an estimated 732.9 tons of sediment/year, while increasing soil biology, reducing compaction and helping fix nutrients that can be lost over the winter months.



Pictured above: Barney receives “Friend of the Watershed” award from Laura Demarest, WCIWA Coordinator, at the Sullivan County SWCD Annual Meeting held February 26 at the Sullivan Civic Center.

We are grateful to work with Barney and believe that his leadership in conservation and willingness to embrace new and innovative best management practices on his farm will generate a positive impact in the TTK watershed for many years. His interest in making improvements to the land and refining his methods has been greatly beneficial to soil health and water quality, on his farm as well as downstream. Thank you, Barney!

Quotes & Quips



“He who knows what sweets and virtues are in the ground, the waters, the plants, the heavens, and how to come at these enchantments, is the rich and royal man.

--Ralph Waldo Emerson

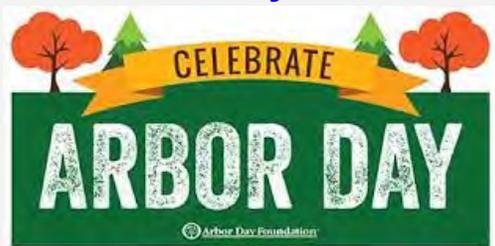
Upcoming Events

Earth Day 2018



Sunday, April 22

Arbor Day 2018



Friday, April 27

2018 Sullivan County Ag Day



The WCIWA and Sullivan County SWCD presented a booth at the recent Sullivan County Ag Day Pancake & Sausage Breakfast held March 10. The annual event highlights the importance of agriculture in Sullivan County and is a great kickoff for the upcoming spring planting season! Our organizations are proud supporters of Sullivan County agriculture. This year's annual event saw more than 1,500 County constituents participating. Thank you Sullivan County for a great Ag Day!

Check us out!

<http://watershed-alliance.org>

Twitter: @WCIWA

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

Contact:

(812) 268-5157 ext.3

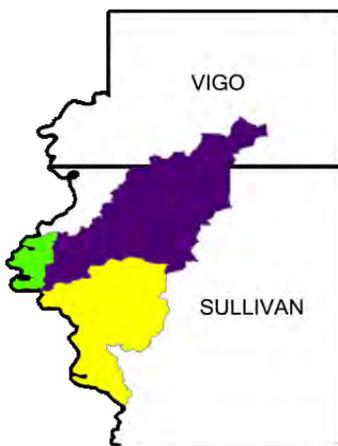
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**Sullivan County Soil and Water
Conservation District**

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 for the TTK 319 program. Funding has been COMPLETELY OBLIGATED, though more is being sought. 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 Roast Chicken with Spring Vegetables

Total Time: 40 Minutes

Yields: 4 Servings

Ingredients

- 3 1/2 pounds skin-on, bone-in chicken quarters
- Kosher salt and freshly ground pepper
- 1 lemon, halved
- 3 tablespoons extra-virgin olive oil
- 1 pound fingerling or other small potatoes
- 2 bunches radishes
- 1 bunch scallions
- 1 bunch baby carrots
- 1/4 cup chopped fresh dill

Directions

Preheat oven to 500 degrees.

1. Rinse chicken, pat dry and season with salt and pepper. Place skin-side up on a rimmed baking sheet. Squeeze 1/2 lemon over the chicken and drizzle with 1 tablespoon olive oil. Roast 15 minutes.
2. Cut the potatoes and radishes in half and cut the scallions into thirds. Toss the potatoes, radishes, carrots and the remaining 2 tablespoons olive oil in a bowl; season with salt and pepper.
3. Remove chicken from the oven and scatter the vegetables around it. Continue to roast until the vegetables are tender and the chicken is golden and cooked through.
4. Squeeze the remaining 1/2 lemon over the chicken and vegetables. Top with the dill and season with salt. Enjoy! (foodnetwork.com)