



Summer 2016

TTK NEWSLETTER

Creative Grazing Methods

An area meeting/training for NRCS employees and partner conservation personnel was hosted by Providence Farms, in the Turman Creek watershed of Sullivan County.

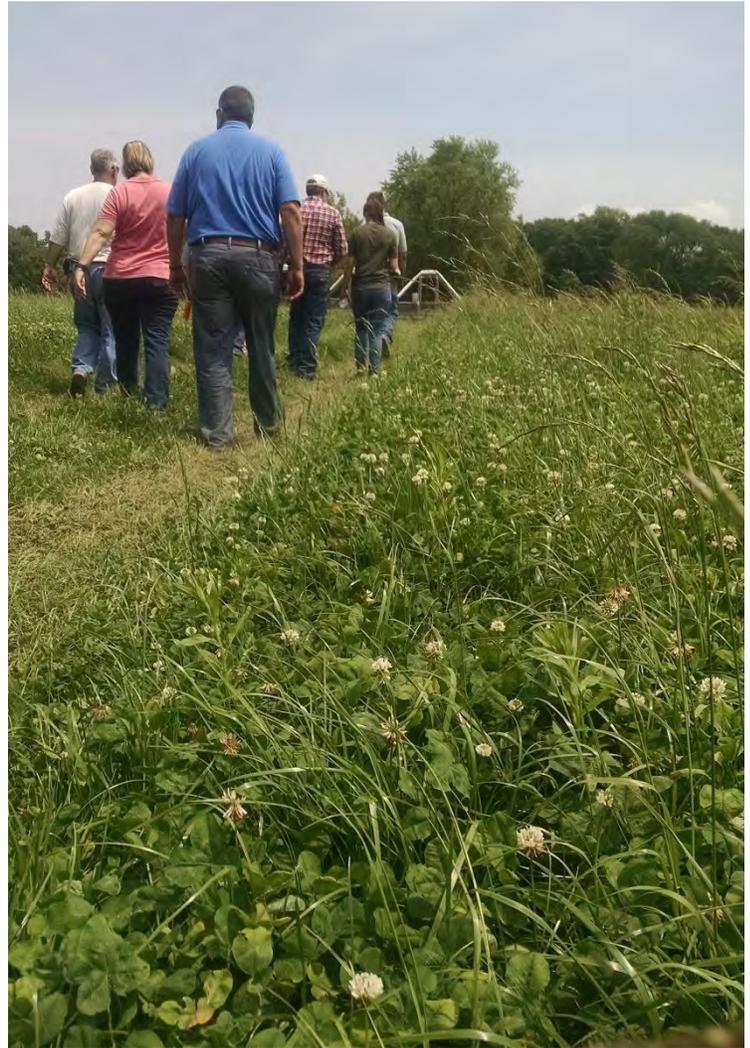
Providence Farms, owned and managed by Scott Foster and family, is a grass-fed beef operation that utilizes rotational grazing combined with mobile chicken coops. The chicken coops (featured in picture background) are moved by hand daily so that they can 'follow' behind the herd of cattle, eating pest larvae and scattering and spreading the manure as they pick through the piles.

It is obvious from the picture (right) that the poultry and cattle manure has had a beneficial effect on the pasture's health and vigor. In addition, allowing the pasture to 'rest' and regrow without overgrazing allows for a healthy mix of grasses and legumes to thrive. Managing a grazing operation in this manner can take some extra work, but the Fosters believe in the methods and are impressed with the results!

319 Cost-Share Funding 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 ag, etc.) for your land? Contact us now to review eligibility and available options. Cost-Share Program information available:

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



Pictured Above: A group of NRCS employees and other conservation personnel tour the pastures of Providence Farms (Scott Foster and family) in the TTK Watershed, Sullivan County.

Quotes and Quips



"There is another alphabet, whispering from every leaf, singing from every river, shimmering from every sky."

- Dejan Stojanovic

"Gardens are not made by singing, 'Oh, how beautiful,' and sitting in the shade."

- Rudyard Kipling



Above: Allison McKain, Sullivan SWCD Coordinator/Educator enjoys water monitoring

Upcoming Area Events

Sullivan County 4-H Fair

July 16th - 22nd

TTK Wabash Canoe Float

Saturday, August 20th

8:30-12:00 ET

Launch at Hutsonville, IL - arrive in Merom, IN for lunch

Welcome, Allison McKain!

The Sullivan County Soil & Water Conservation District welcomed a new Coordinator/Educator in July 2016. Allison "Alli" McKain hails from Sullivan County and can be credited with a first-hand love and appreciation for agriculture due to a childhood spent helping with her family's operation and working hard in 4-H.

Alli graduated from ISU and will be using her skills and talents to promote and implement conservation throughout Sullivan County. She will also be tasked with some watershed and grant-related duties, such as water monitoring assistance and data compilation, grant review and collaboration, field day planning, and on-site verification of practices completed. New grant programs such as Clean Water Indiana (in partnership with Clay County) and Turtle Creek Lake and River Enhancement (LARE) will mean that Sullivan County will be very busy with conservation for the foreseeable future. Welcome, Alli!

Check us out!

<http://watershed-alliance.org>

Twitter: @WCIWA

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

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Sullivan County Soil and Water Conservation District



DNR LARE Grant Awarded

It was recently announced that the Sullivan County SWCD's application for a DNR Lake and River Enhancement Grant was funded! The grant will supply \$30,000 to several conservation projects within the Turtle Creek watershed from now until 2018. Eligible practices include cover crops, field borders, tree plantings, wetland enhancement, and more. Emphasis will be placed on structures of a more permanent nature over short-term vegetative practices. Interested landowners may apply at the Sullivan SWCD office; practices must be planned and approved in advance. The LARE funding within the Turtle Creek watershed will also be tabulated as 'match' funding for the 319 grant - a win-win!



Seasonal Recipe: Jam Squares

Before you start adding new preserves to your pantry, use up last year's jars with this refreshingly simple dessert.

Ingredients

- 1 cup all-purpose flour
- ½ cup sugar
- ½ cup walnuts, chopped
- 6 TBSP butter, room temperature
- 7 oz. jam of choice

Directions:

1. Preheat oven to 350 °F. Spray an 8"x8" baking pan with non-stick cooking spray or lightly grease with butter and set aside.
2. Add flour, sugar, walnuts and butter to a medium bowl. Using a pastry blender or a fork, combine butter with dry ingredients until mixture is combined. Alternatively, place ingredients in a food processor and pulse a few times until combined.
3. Reserve 1 cup of the mixture and press the remaining mixture on the bottom of prepared baking pan to form crust. Press until mixture is firmly in place.
4. Spread jam on top of crust and sprinkle with reserved flour mixture.
5. Bake 35-40 minutes until golden brown.
6. Cool on a wire rack completely. Cut into desired size squares.

www.motherthyme.com