



May 2018

# TTK NEWSLETTER

## ***Invasives: The Good, the Bad and the Flowering***

Spring has sprung and the hills are alive with... invasives. Invasives are slowly dominating the countryside and non-cultivated areas, infesting and causing both economical and environmental harm, and in some cases, harm to human health. Of the roughly 2,900 plant species growing outside of cultivation in Indiana, approximately 33% of those non-native species are invasive. Invasive plants degrade and destroy thousands of acres of our natural plant communities in Indiana.

Why should you care? Many of these invasive species have been and are still being used in landscaping: Callery (Bradford) Pear trees, Burning Bush, and Chinese Maiden Grass are all popular landscaping options that can easily spread out of the flowerbed, displacing native vegetation. A good alternative? Think native! Interested in some tidy, showy natives to mingle with other ornamentals in the perennial bed? Try these: Blue Star Willow, Marsh Milkweed, Purple Coneflower, Swamp Rose Mallow, or Sundrops. Interested in a tree or shrub? Redbud, Elderberry, and Gray Dogwood can be good native options and are beneficial to an abundance of Indiana wildlife. Interested in more information? Contact the SWCD office at 812-268-5157, ext. 3.



*Above (Image taken May 2018): Asian Bush Honeysuckle is seen flowering in the yard of a Sullivan County community member. This invasive is most likely being mistaken for a small, flowering ornamental tree. What's the problem? ABH is a dense plant t(and prolific seeder) that shades out natives on the forest floor, reducing growth and regeneration of trees and limiting nesting bird success.*

## **Quotes & Quips**



*"Nature gives to every time and season some beauties of its own." --Charles Dickens*

*"Some old-fashioned things like fresh air and sunshine are hard to beat."-- Laura Ingalls Wilder*

## Upcoming Events

### Sullivan County 4-H Fair July 14-21, 2018



### INField Advantage Enrollment

Deadline: Friday June 22, 2018

We are ready to start signing up fields for this year's INField Advantage Program!

End-of-season stalk sampling and high resolution aerial imagery will be provided to you at no cost and all data is compiled anonymously.

Contact 812-268-5157, ext. 3 for more information.

### Indiana Banana spotted in the TTK Watershed



Indiana's native Pawpaw tree (blooms pictured above) is the only North American/temperate climate member of the tropical family of trees, *Annonaceae*. The unusual flowers of the Pawpaw are chiefly pollinated by carrion flies and beetles, attracted to the fetid smell and 'meat' coloring. The Pawpaw ranges from southern Ontario to northern Florida, and is nicknamed the Indiana Banana tree because of the fruit it bears. Many say the fruit tastes similar to mango, banana, or pineapple. The fruit is edible for both Indiana wildlife and humans; it is also quite nutritious and full of vitamin C!

## Check us out!

<http://watershed-alliance.org>

Twitter: @WCIWA

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

#### Contact:

(812) 268-5157 ext.3

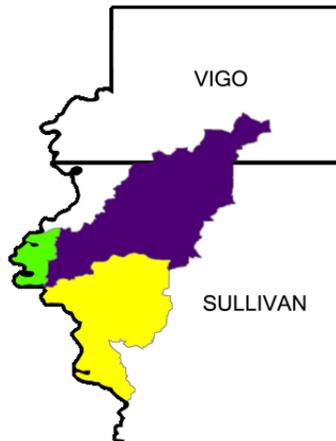
(812) 564-1162 mobile

[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 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 Lemon Blueberry Cheesecake Bars

Total Time: 4 hours | Yields: 10 bars

#### Ingredients

Butter, for greasing  
2 tablespoons sugar  
1/8 tablespoons ground cinnamon  
9 graham crackers  
1/2 stick unsalted butter, melted  
16 oz. cream cheese, room temp.  
2 eggs  
2 lemons, zested and juiced  
1/2 cup sugar  
1 1/2 cup blueberries  
Powdered sugar, for dusting

#### Directions

1. Preheat oven to 325°F. Grease bottom of 9 by 9 baking pan with butter, then place parchment paper over the top.

2. In a food processor, combine sugar, cinnamon and graham crackers. Add melted butter and pulse a couple of times to fully mix. Pour into the lined baking pan and gently pat down. Bake in the oven for 12 minutes until golden. Set aside to cool.

3. Add cream cheese, eggs, lemon zest & juice and sugar to the food processor. Mix until well combined. Pour mixture onto cooled base and cover with blueberries.

4. Bake in oven for 35 minutes or until the center is only slightly jiggly. Remove and cool completely before refrigerating for at least 3 hours. Once set, remove dessert from pan using the parchment lining and slice into 10 rectangular bars. Dust with powdered sugar.

*Recipe courtesy of allrecipes.com*