

Conservation



A Recipe That Works



Lancaster County
Conservation District
2009 Annual Report

Recipe for Success

Board Chairman's Message

The Annual Report allows us to look back and consider how successful the District was in achieving the desired goals. This is much like a chef asking those who enjoyed the meal, "How did it taste"? The response from our patrons to the District's overall cookbook for success in achieving the goals and mission of the District has been very positive.

One recipe for agricultural compliance within the District's cookbook was ordered several times this past year by our regulatory customers in PA Department of Environmental Protection (DEP) and the Federal Environmental Protection Agency (EPA). They found the recipe not only met regulatory standards but went well beyond baseline compliance. I extend my sincere thanks to the staff for their dedication to serve on a daily basis. And my hardy thanks to those who helped to adjust the recipe on a monthly basis through their willingness to be active participants as Directors and Associate Directors. I look forward to a banquet of meals in 2010 based on the District's tried and true recipes for success. Bon Appetite!

Frank Burkhart



Board of Directors -

(L to R) Front Row, Daniel Heller, Craig Lehman County Commissioner, Frank Burkhart, Sonia Wasco

(L to R) Back Row, Jay Snyder, Robert Shearer, Herb Kreider

Absent from photo -
Kenneth Meck, Ronald Beam

Associate Directors -

(L to R) Front Row, Robert Wagner, Gary Willier, Rebecca Ranck, Roger Rohrer

(L to R) Back Row, Kenneth Rutt, Alfred Wanner Jr., Willis Krantz, Donald Robinson

Absent from photo -
Edwina Coder, Travis Martin, Ronald Meck, David Miller, Robert Lauffer, Richard Shellenberger



Erosion and Sedimentation Control

2009 was a time of uncertainty as we watched large companies rescued with federal tax dollars, go out of business, or merge with other companies to stay in business. Even neighboring Conservation Districts were not immune to this as Berks County Conservation District worked through the restructuring process. While reviewing Berks County Erosion and Sedimentation (E&S) plans, the Lancaster County Conservation District (LCCD) was able to assist Berks County with some of its work load while Berks County rebuilt its Conservation District.

Through such a year of uncertainty, it is hard to believe that the number of E&S plans reviewed and review fees collected has increased from 2008 for the LCCD. A portion of the increased review fees collected is in part due to an updated review fee schedule adopted December 1, 2009. The number of complaints was up significantly this year with 142 reported complaints. This is nearly a 60% increase from 2008. The number of enforcement cases was up as well from the previous year with a total of 4 cases taking a civil penalty. Some of the issues surrounding wetlands, stormwater facilities, Chapter 102 and 105 regulations were brought to the attention of local realtors as Nevin Greiner authored a series of articles appearing in the Lancaster County Association of Realtors (LCAR) Newsletter.



TMI Convoy crossing Pequea Creek with intermediate erosion controls.

The E&S staff continues to wade through the intensifying environmental regulations as some of the permit conditions for the National Pollutant Discharge Elimination System (NPDES) program were updated at the end of 2009 and an updated Chapter 102 Manual is slated to be unveiled in 2010. Total Maximum Daily Loads (TMDL) seems to be what will be the driving forces in future regulation changes. Stay tuned for more changes to come.

Nate Kurtz, Erosion Control Technician

E&S Plan Reviews Performed	618
Project Acres	7655
Disturbed Acres	1508
Review Fees Collected	\$252,859
General NPDES Permits Processed	93
Ind. NPDES Permits Processed	7
NPDES Permit Fees Collected	\$26,500
Complaints Received	142
Site Inspections/Reports	1261/375
Technical Assistance	2570
Enforcement Actions	4
Ch 105 General Permits Issued	132

Year 2009
Chapter 102 / NPDES /
Chapter 105 Activity

A Recipe for Conservation on the Farm

Have you ever attempted to bake a cake, or reproduce your Aunt's favorite dish from memory? I believe most times the end product is less than desirable, even with your best intentions at heart. I recently heard a young lady explain she eliminated salt in a recipe (because salt is bad for you, you know!). The result was a cake that never rose. This is an example of not following a recipe, with good intentions, ending up with a less-than-desirable result.

Soil conservation is the same thing. Soil conservation should be planned, it should have a recipe. Unfortunately, a recipe for soil conservation cannot be made for one site and then used for all sites; each site needs its own recipe. Conservation planning is making a recipe for conservation on the ground. Just like a cake, if you don't have a plan, the end results may be undesirable. You have all heard the saying; fail to plan, and plan to fail.



A barnyard under construction to collect runoff and direct it using conservation practices.

A conservation plan is the foundation to a good, functioning conservation system. A Best Management Practice (BMP) may work well at one site, but may not work so well at another. Each BMP must work well with all the practices planned. A layman may think that a BMP he saw used somewhere is “the practice” that needs to go here, but without a thoughtful approach, other problems may be magnified or created by implementing a BMP that is not suited for that site, or another may be a better fit for both the land, resource concern and the operator.

There are conservation systems that may not be able to be implemented all at the same time. Just like a recipe, one may need to let bread sit overnight, or a few hours before you proceed to the next step. Some BMPs depend on other BMPs being completed and established. If practices are installed out of order, or too soon, you may have written a recipe for disaster!

To summarize, to end up with a well functioning conservation system that the site operator is able and willing to manage; a well thought out, well designed conservation plan must be developed before any work is done. To skip this process of planning is like baking a cake from memory or adding eggs to the batter without breaking them.

Today's technologies are impressive like electric mixers instead of a whisk to mix baking ingredients; we now tend to rely on technology to solve problems such as Phosphorous indexing nutrient management plans or “Precision Ag”. These technologies and science have their place, but they do not take the place of a well thought out, well designed and fully implemented conservation plan.

The District developed 3,671 acres of conservation plan for the year 2009.

Kevin Seibert, Agriculture Program Manager

Thank You, Larry Zuschlag

I met Larry about 15 years ago when I started working for Natural Resources Conservation Service (NRCS) in the old Pequea-Mill Creek Project office. It was fairly confusing at first because apparently, everybody had their own pronunciation for Larry's last name, and honestly, it is a struggle to determine how to pronounce it. I remember we were eating lunch one day, Larry was there eating a bologna sandwich, a banana and a cup of steaming coffee and telling stories. Well, we got onto Larry's last name. Larry explained that his name was pronounced Shoe-slaw, like coleslaw. In fact, when he was a kid growing up in western PA, the other kids (ya know, kids can be mean) use to call him Coleslaw. So, that was the day I learned how to pronounce his name correctly.



Larry started with the Soil Conservation Service (SCS) at the tender age of 17, and has been promoting conservation ever since. When I first started, Larry attempted to teach me how to survey and keep notes. Larry was a good teacher to me, but sad to say Larry could have had a better student. He taught me a lot. Information I still use today. He is a very patient teacher and has an immense amount of knowledge to impart to "skull's full of mush". Anyone who has the chance to be with Larry "one on one" would be foolish to waste this opportunity to ask questions and learn. Larry retired from NRCS and started with the Conservation District as an Ag Conservation Technician on June 4, 2001 and has just switched to a part-time schedule as the Agriculture Conservation Advisor on January 1, 2010.

Larry now comes in a few days a week to continue to educate team members, young and old; green and experienced. Larry continues to be an important asset to the Conservation District and Lancaster County by assisting team members both out in the field and in the office.

Remember these two basic rules, and you'll get along with Larry just fine; 1) speak up, Larry isn't ignoring you, he is hard of hearing and when surveying, he needs you at the surveying rod because he can't hear the tone of the receiver to the laserplane and 2) don't ever, not EVER, use your engineers scale to scribe a line!

THANKS Larry!

Kevin Seibert, Agriculture Program Manager

Preserve the Bay Crab Dip



- | | |
|----------------------------------|---------------------------------------|
| 1 Tbsp. margarine | ½ tsp. salt |
| ½ c. onion | 2 tsp. Worcestershire sauce |
| 1 (8 oz) cream cheese (softened) | 1 Tbsp. plus 1 tsp. Old Bay seasoning |
| 1 (16 oz) sour cream | ¾ c. cocktail sauce |
| 1 (8 oz) cheddar cheese | 1 lb crab meat |

Sauté margarine and onions for 5 minutes. Combine cream cheese and sour cream in oven-proof baking dish. Add cheddar cheese, salt, Worcestershire sauce, Old Bay and cocktail sauce, and sautéed onions. Stir well. Add crab meat and stir gently. Bake in oven at 375 degrees for 45 minutes.

Serve warm with bread, crackers, or vegetables.

Plain Sect Outreach

Completing a second year, the Plain Sect Outreach position continues to be one of the important tools the Lancaster County Conservation District (LCCD) uses to communicate within the agriculture community. Again in 2009, I had the privilege of partnering with Penn State Extension and many Ag-businesses in participating at their various farmer meetings throughout the year. As in the past, these meetings take place anywhere from restaurants to farm shops. During 2009, I spoke to approximately 2,800 persons at some 40 meetings. In addition, I took the LCCD display to another eight meetings.

The focus for 2009 was "Core Conservation Practices for Your Farm" with a brochure produced by a group of partnering organizations, including National Resources Conservation Service (NRCS), Chesapeake Bay Foundation, and the PA State Conservation Commission. The four core practices include: nutrient management, cover crops, no-till, and stream buffers. More than 2,500 of the "Core Conservation" brochures were distributed along with many other brochures and booklets on no-till, stream fencing, and animal mortality composting. Along with promoting the "Core Conservation" practices, the various NRCS and state cost-share programs available to help install Best Management Practices on farms were mentioned. New this year was a power point presentation that I used at the meetings where electricity was available.

During 2009, I also had the opportunity to promote and administer the "Park the Plow" program for Lancaster County. "Park the Plow" provides technical assistance to farmers who are transitioning into no-till and some funding to upgrade their planters for no-till. There was a goal to have 15 farmers participate, which was met with 1,300 new acres committed to no-till. Approximately 80 farm visits were made this year in follow-up of conservation questions and work related to the "Park the Plow" program.

As the Plain Sect Outreach program continues and more relationships are built with farmers and businesses, more farmers are reaching out to LCCD for technical assistance to help solve the conservation issues on their farms.

Dennis Eby, Plain Sect Outreach



During a pasture walk, Burrell Whitworth, NRCS, addresses attendees.

Pennsylvania Dutch Hot Bacon Dressing



3 slices of bacon
1 egg well beaten
1 ½ tbsp flour
1 cup milk

¼ cup vinegar
¼ cup granulated sugar
½ tsp salt
1 quart salad greens

Chop bacon & fry until crisp. Remove bacon and add the bacon to the greens. Add all other ingredients to beaten egg and pour into the hot bacon fat. Stir all ingredients so it does not burn. Cook until smooth and thick.

The Buffer-Bonus Program for Plain Sect Farms

A new grant program has been created to help the Plain Sect community pay for additional best management or conservation practices on their farms by establishing buffers. The Chesapeake Bay Foundation along with several other partners including Red Barn, Team Ag, Lancaster/Chester County Conservation Districts, Lancaster Farmland Trust, Lancaster County Ag Preserve Board, and Comprehensive Land Services, are working with a grant provided by the National Fish and Wildlife Foundation to fund conservation practices on Plain Sect farms in Lancaster and Chester Counties. To be eligible to receive funding from the grant, the landowners are required to sign up for the Conservation Reserve Enhancement Program (CREP) riparian buffer practice. For every acre of installed riparian buffer (forested buffer) they will receive up to \$4,000 an acre to be used on conservation work on their farm. One example: a landowner who enrolls in CREP could then use the money from the Buffer-Bonus program to make improvements to the barnyard. There is a cap on the amount given to an individual landowner.



The CREP riparian buffer practice enrolls un-forested land within 180 feet of a stream. In most cases it is pastureland, cropland, or idle areas not covered by 30% trees and shrubs. The program calls for the installation of trees and shrubs, fencing if needed and livestock crossings and watering facilities. Planting densities vary by county but average 100-150 trees per acre. In addition, CREP now provides cost share for post planting maintenance (herbicide applications). CREP requires that you enter into a contract agreement for either 10 or 15 years in length. You will receive a rental payment for the acreage enrolled and will receive this payment each year for the length of the contract. The rental payments vary and are dependant on soil type and county.

For more information on the Buffer Bonus Program for Plain Sect farmers contact Dennis Eby at 299-5361 ext 155 or Ashley E. Spotts at 299-5361 ext 127 for information on the CREP program.

Ashley Spotts, Streambuffer Specialist

Corn Pie

Pie crust dough for two 9" crusts
4 cups of raw corn
½ cup milk
Salt & pepper to taste

2 hard boiled eggs
4 Tbsp of flour
½ stick of butter cut into chunks



Put 2 cups of corn in bottom of pie shell with 2 Tbsp of flour, sliced hard boiled egg, and repeat to create a second layer. Add milk, butter and seasonings. Put lid on pie and crimp the edges. Bake 350 degrees for 45 minutes.

For a change, diced cooked chicken can be added if desired.

Ombudsman Program

I personally like to cook and bake, but I usually view a recipe as a “place to get started”. I like to try new things and be creative in the kitchen. That same sense of adventure, not always doing what I did the last time, serves me well in my job with the PA Agricultural Ombudsman Program. The Ag Ombudsman Program is designed to help Conservation Districts, farmers, municipalities, and concerned citizens work together to minimize or eliminate controversy sparked by animal operations, and therefore enable agriculture to be viable in those areas. The Ombudsman Program also creates and sponsors many workshops, publications, and training opportunities to fill educational needs of farmers, municipalities and agency staff. I currently serve as the Ombudsman in Eastern PA.

2009's recipe for “A Year in the Life of the Ombudsman” included some “basic ingredients”—work groups, pro-active educational events, and providing liaison or facilitation services, such as:

- Lancaster County Chamber Ag Committee
- Lancaster County Coalition for Smart Growth
- South Central Task Force Agriculture Subcommittee
- AgroTerrorism Working Group
- Equine Owner Education
- Odor Management Regulations certification training
- Mortality Disposal education
- Educational input to municipalities, farmers and Conservation Districts regarding land use, ordinances and permitting issues, neighbor relations issues, etc.
- LCCD committees and annual events
- Write *Lancaster Farming* newspaper articles for monthly “Building Bridges” column
- 2-Day “Ag Summit” planning for municipal officials



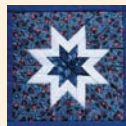
Chicken Pot Pie

Pot Pie Dough:

2 large eggs

2 cups flour

2 tbsp. milk



To prepare pot pie dough combine eggs, flour and milk and work with hands to form a ball. Roll out into thin sheet on floured surface and cut into 2 inch squares. Let dough dry at least 1 hour before dropping into broth.

Meanwhile cook chicken with 2 quarts water until tender. Cool and debone chicken. Set aside chicken pieces. Add all remaining chicken mixture ingredients to boiling broth and cook about 10 minutes. Drop pot pie squares into boiling broth, turn to medium heat, and cook about 20-25 minutes, stirring frequently to prevent potatoes and dough from sticking together. Add chicken pieces to broth, heat through and serve immediately.

Chicken Broth:

3 lb. whole chicken

2 quarts water

4-6 medium potatoes, diced

2 cups diced celery

1 cup diced carrots

1 small onion, diced

Pinch of parsley

2009's recipe included two new "ingredients"—Fly Camp and fly complaint response. This was very similar to cooking without any recipe. No one had ever created a "Fly Camp" previously, and the complaint response was not consistently coordinated in the past. As a way to keep track of all fly complaints in Pennsylvania and to make sure complaints are responded to in a timely manner with proper follow-up, the PA Ag Ombudsman Program was tasked with coordinating the responses. The Ombudsman Program is not expected to do a site visit or respond personally for all complaints, but rather we are expected to take calls and record basic information, log them, request trained responders to do site visits, and then ensure timely, proper follow-up has occurred. This will help get a "big picture" idea of where the majority of the complaints occur geographically, what types of sources create complaints, if weather contributes to complaints, and if there are animal operations that generate repeat complaints.



In expectation of needing trained responders for fly complaints, the Ag Ombudsman Program worked with Penn State University, Cornell University, and Penn State Extension to sponsor "Fly Camp". Conservation District, PA Dept. of Agriculture, Extension and private sector employees were trained in the basics of fly identification, fly minimization practices, sources of different types of flies and complaint response etiquette. Fly Camp included a one-day classroom style learning atmosphere and a half-day, on-site training in a poultry facility in Middletown, PA.

In 2009, I coordinated response for over 30 fly-related complaints in the Southcentral and Southeastern areas of PA.

Plans for 2010 include expanding the number of people trained to respond to complaints, and providing additional training to people who attended the 2009 Fly Camp.

Shelly Dehoff, Ag Ombudsman

Shoo Fly Cake

4 cups flour
2 cups brown sugar
 $\frac{3}{4}$ cup butter

2 cups boiling water
1 cup molasses or table syrup
1 tablespoon baking soda



Preheat oven to 350 degrees F. Spray or grease and flour a 9 x 13 baking pan. Combine flour and brown sugar in large bowl. Cut in butter, and remove 1 cup of the crumb mixture to reserve for the topping. Add water, molasses, and baking soda to the remaining crumb mixture in the bowl and mix. Pour into the prepared pan and scatter the reserved 1 cup of crumbs on the top. Bake and 350 degrees F. for 45 minutes, or until a toothpick inserted comes out clean.

ADMINISTRATION



Don McNutt
Administrator



Gerald Heistand
Assistant to the
Administrator



Paula Harnish
Secretary/
Treasurer



Roberta Hartz
Secretary/
Receptionist

EROSION AND SEDIMENTATION



Rebecca
Buchanan
E & S Program
Manager



Nevin
Greiner
Resource
Conservationist



Nate Kurtz
Erosion Control
Technician



Kent
Himelright
Erosion Control
Technician



Carol
Harnish
E&S Secretary

EDUCATION AND OUTREACH



Shelly Dehoff
Ombudsman



Dennis Eby
Plain Sect Outreach



Sallie Gregory
Education Coordinator



Matt Kofroth
Watershed Specialist

AGRICULTURE



Kevin R. Seibert
Agriculture
Program Manager



Jerry Whiteside
Ag. Engineer
Specialist



Jim Saltsman
Engineer Assistant



AG CONSERVATION TECHNICIANS



WEST
Kevin Lutz



WEST
Jenn Ledwich



WEST
Jeff Hill
Assistant
Program Manager



EAST
Greg Heigel



Larry
Zuschlag



EAST
Steve Reiff



EAST
Andy Hake



SOUTH
Kate Bresaw



SOUTH
Keith Lutz



SOUTH
Adam Hartz

USDA NATURAL RESOURCES CONSERVATION SERVICE



Heather Grove
NRCS District
Conservationist



Gary Ballina
Civil Engineering
Technician



Ashley Spotts
Streambuffer
Specialist/CBF



Heather Dorsey
Management
Assistant

NRCS SOIL CONSERVATIONISTS /TECHNICIANS



EAST & WEST
Wendy Coons
Omer Brubaker

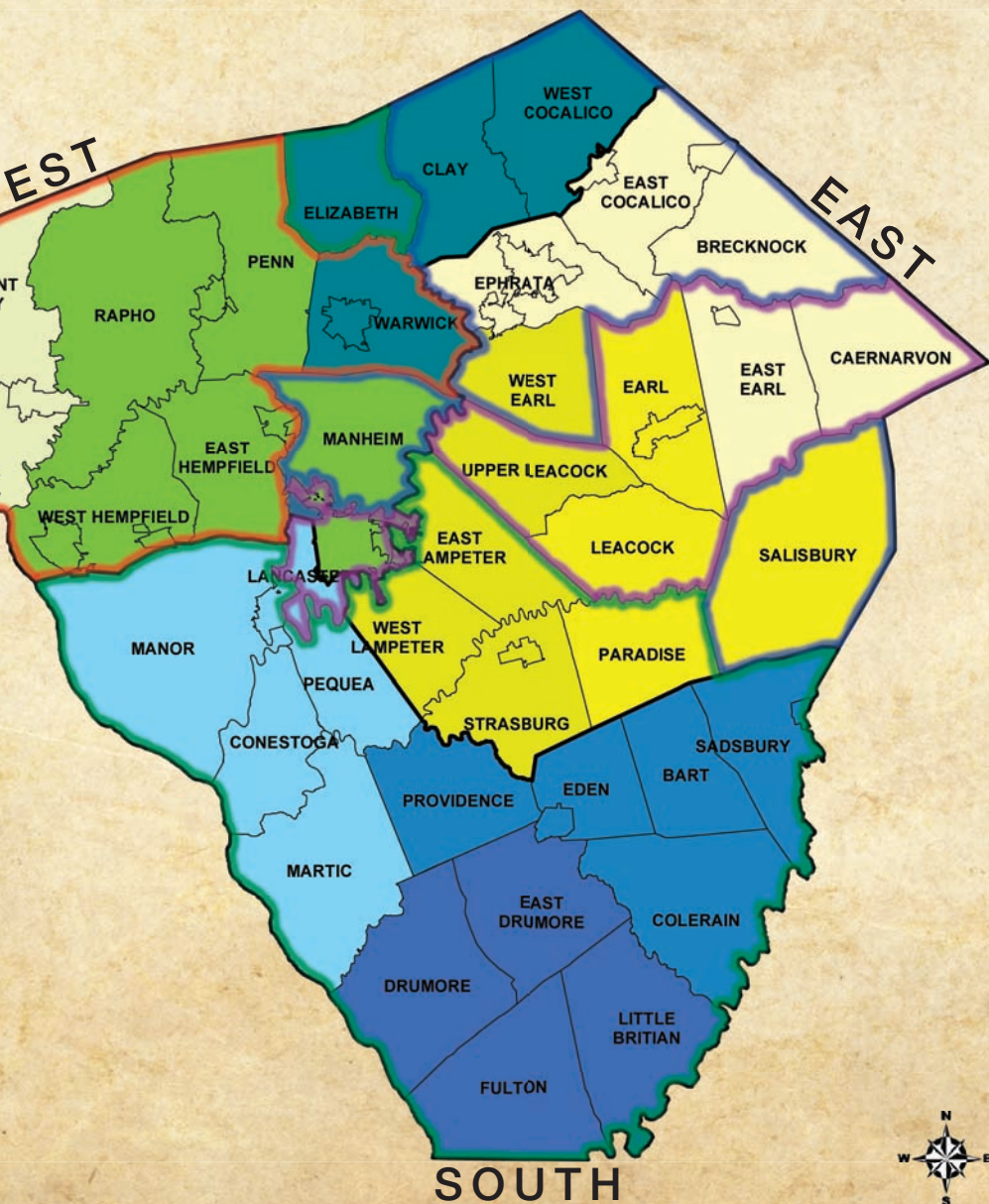


SOUTH
Andy Myers
Burrell Whitworth



LANCASTER COUNTY CONSERVATION DISTRICT

Technician Territories



Watershed Program Cookin' Up Watershed Education in 2009

The Lancaster & Lebanon County Conservation Districts continued their seven year partnership by jointly hosting the Lancaster/Lebanon County Watershed Forum on Saturday, October 31. Over 90 participants from both counties learned about a new state program entitled TreeVitalize, how to implement a native grass and/or wildflower meadow, and an explanation of the Chesapeake Bay Total Maximum Daily Load and how this new plan might affect them. This informational session is geared toward local watershed organization volunteers but the audience is much more diverse. Planners, educators, students, municipal officials, county government folks, and state agencies are all represented at the Forum. Education is the ultimate goal of this event but resource sharing, idea exchange, and partnerships are formed in the process. The joint county Watershed Forum has been overwhelmingly popular and continues to be a real asset for both Districts. As water quality concerns intensify, the need for education and outreach opportunities like the Lancaster/Lebanon County Watershed Forum will be more valuable at gathering our key stakeholders in this endeavor.

The Lancaster County Conservation District continued our relationship with our urban non-profit partner Lancaster Investment in a Vibrant Economy (LIVE Green), to deliver additional rain barrel workshops. The idea behind the rain barrel workshops was focused on urban residents to promote the importance of water conservation and in turn reduce the amount of runoff to their local wastewater or storm water facility. Participants in the workshop were educated about watersheds; types of pollution that can affect a watershed, reasons to care about pollution, and how to reduce an individual's pollution and water footprint. Each workshop participant received a rain barrel and instructions on how to install and use their barrel. This program was so successful LIVE Green and the Conservation District plan to hold additional rain barrel workshops in 2010. Keep an eye open for your opportunity to help your local watershed.

Matt Kofroth, Watershed Specialist



Participants at the 2009 Lancaster/Lebanon County Watershed Forum

Dirt & Gravel Road Program: New Ideas by Reusing the Past

The Lancaster County Conservation District's Dirt & Gravel Road Program is always looking for new ways to prevent dirt and gravel erosion from our local roads. These types of roads include public roads or even private farm lanes. One of the more innovative approaches to soil loss that the Center for Dirt & Gravel Studies recently put into action was through the use of **Conveyor Belt Diversions**. A Conveyor Belt Diversion is a structure used on low traffic roads or lanes to divert water off the road surface. It consists of a piece of used conveyor belt bolted to treated lumber and buried in the road. The idea behind the diversions is to reduce erosion caused by flowing water that is trapped in wheel tracks and ruts. The belts divert that concentrated drainage from the surface of the road while still allowing vehicles to pass. The belt diversion gives under tire pressure then springs back to its original position. These conveyor belt diversions are considered ideal for driveways, farm lanes, camp lanes, and other low volume traffic roads. Perhaps it could work for you as well!



Conveyor Belt Diversion installed on a Dirt & Gravel Road.

Caption: Conveyor Belt Diversion installed on a Dirt & Gravel Road.

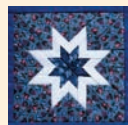
Matt Kofroth, Watershed Specialist

CHOW CHOW

Vegetables

- 2 Qt. Canned Sweet Pickles chopped
- 2 Qt. Green String Beans, chopped
- 2 Qt. Yellow String Beans chopped
- 2 Qt. Carrots Sliced
- 1 Qt. Corn (Frozen or Canned)

- 2 Qt. Celery chopped
- 2 Qt. Fresh Lima Beans
- 1 Pt. Red Peppers chopped
- 1 Pt. Green Peppers chopped
- 1 Qt. Small Onions (frozen)
- 2 Qt. Cauliflower chopped



Syrup

- 5 Cups Granulated Sugar
- 2 ½ Cups Cider Vinegar
- 1 ½ Cups Water

- 2 Tbs. Mustard Seed
- 1 Tbs. Celery Seed
- 1 Tsp. tumeric (Can add more if desired)

Use fresh vegetables unless indicated otherwise. Cook each vegetable separately until tender, but not soft. Drain vegetables and mix together in a large pot. (Note: When draining the vegetables you can retain the liquid to use later in a vegetable soup.)

Combine all syrup ingredients. Bring to a boil. Add to vegetables and bring to boiling point. Remove from heat and pack into hot jars and seal. Makes 14 - 16 quarts.

Variation:

Use dried lima beans which have been soaked and cooked until they are just tender.

Conservation Education; a Well Flavored Recipe

The Lancaster County Conservation District Conservation Educator presented 107 programs to over 7,000 participants. Presentations addressed the PA Science/Technology, and Environment and Ecology Standards featuring natural resources, watersheds, water conservation, and soil. In addition to classroom programs and field trips, the Conservation Educator coordinated a variety of learning opportunities focused on the wise use of our natural resources.

With completion of an ALCOA Foundation grant a student watershed booklet was created. The booklet has been well received and used in classrooms from 4th grade to high school. Teachers have used the resource to introduce the concept of watersheds or assess students' understanding of a watershed.

At the end of the 2009, a mini grant was submitted for a portable stormwater management model. Accepted proposals will be announced in June 2010. This new model would be a useful resource in classroom programs as well as adult presentations such as municipality meetings.

The Warwick Initiative grant concluded in 2009. Elements of the final documentation are still being formatted and edited by an editor provided by the Chesapeake Bay Funders Network. Once complete the District will be provided with a document that could be shared with other municipalities that may wish to start a similar project.



Teachers completing water monitoring during summer course.



Warwick High School, 2009 Lancaster County Senior High Envirothon Champions.

The Lancaster County Senior High Envirothon was hosted by the District with 8 high schools represented by 104 participants creating 22 teams. Warwick High School placed first and represented the county at the State Envirothon.

The Lancaster County Youth Conservation School (YCS) was held July 19-25 involving 27 students with 9 females and 18 males. To date there are 925 graduates over the past 31 years. As a stewardship partner, the Federated Sportsmen of Lancaster County sponsored over 100% of students attending.

The recipe of the earth's natural resources is filled with flavor, color, and texture to accommodate the world of biodiversity. It's wonderful to have the opportunity through education to introduce and emphasize an amazing feast we all depend upon.

Sallie Gregory, Education Coordinator

Tree Sale

Rooted in tradition, the 35th Annual Tree Seedling Sale was held in April. Co-chairs, Sallie Gregory and Matt Kofroth worked with an energetic committee to plan and implement the successful two day event. Conservation District staff teamed up with Natural Resources Conservation Service staff and 9 volunteers to fill 572 orders including over 41,000 trees and plants. Hosted at the Farm and Home Center Auditorium, the event also included educational displays from the Bureau of Forestry, Lancaster County Solid Waste Management Authority and the Penn State Master Gardeners. Free samples of compost were made available to customers courtesy of Manheim Township and Terra Grow composting.

Over 7,300 spring newsletters including the Tree Sale Order Form were mailed to county residents. Eight local Watershed Associations participated this year as a fundraiser for their groups. A total of \$413.90 was refunded to the organizations for their 20% refunds. Six FFA Chapters participated this year. A total of \$720.70 was refunded to the schools for their 20% refunds.

The investment in the Tree Sale allows the Conservation District to continue valuable education programs relating to watersheds, wetlands, and conservation practices.



2009 Tree Sale celebrated 35 years of planting with more than 41,000 trees and plants sold.

Co-Chairs, Matt Kofroth and Sallie Gregory

Pumpkin Whoopie Pies



3 cups flour

3 1/2 teaspoons cinnamon

2 teaspoons baking powder

2 teaspoons baking soda

1 teaspoon salt

1 1/2 cups sugar

1 1/4 cups oil

4 eggs

2 cups pumpkin (not pumpkin pie filling)

Beat sugar, oil and eggs. Mix in flour, soda, powder, salt and cinnamon. Beat in pumpkin. Bake on greased cookie sheets at 375 degrees for 15 min. Remove to wire rack to cool.

Filling:

1 egg white

1 Tablespoon vanilla

2 Tablespoons flour

2 Tablespoons milk

2 cups powdered sugar

3/4 cup shortening

2 Tablespoons marshmallow creme

Beat egg white until stiff. Add vanilla, flour and milk. Beat well and add shortening and sugar. Beat in marshmallow creme. Place filling between 2 cookies.

Natural Resources Conservation Service (NRCS)

Conservation was definitely cooking in Lancaster County in 2009. During the fiscal year, approximately 200 landowners worked closely with NRCS and Conservation District staff to develop conservation plans on over 14,500 acres of farmland. In addition to conservation planning efforts, staff members also worked with landowners to implement conservation practices that protected natural resources on almost 15,600 acres.

This year also proved to be a banner year for Farm Bill programs in Lancaster County. The Environmental Quality Incentives Program (EQIP) and the newly enacted Chesapeake Bay Watershed Initiative (CBWI) obligated \$1,043,077 and \$1,006,150, respectively to assist producers in implementing agricultural best management practices – that's over \$2 million dollars in federal funding for conservation in Lancaster County. Of those \$2 million dollars in funding, almost \$172,000 was allocated to beginning and limited resource farmers. In all, a total of 5,800 acres of farmland was contracted through EQIP and CBWI in 2009. Some of the conservation practices funded included: conversion to no-till, cover crops, grassed waterways, cropland terraces, fence, spring developments, pipeline, prescribed grazing, manure storages, barnyard runoff systems, roof runoff systems and nutrient management.

Allocating the funding isn't the last step in the process though – in the end it's all about actually getting conservation on the ground. The NRCS and District staff continue to work diligently to do so. By the end of the fiscal year, almost \$762,000 of the new funding allocated in Lancaster County had been paid to landowners that completed conservation work on their farms.

So once again, we have wrapped up another great year in Lancaster County. 2010 Farm Bill funding is just around the corner so there's no doubt that this upcoming year will prove to be just as successful. There's no better time than the present to work together with our conservation partners and continue to be a leader in conserving natural resources in Pennsylvania.

Heather Grove, District Conservationist

Potato Filling

6 cups boiled potatoes	1/2 cup chopped onions
3 eggs	1 cup chopped celery
1 1/2 cups milk	1/2 cup chopped parsley
2-3 cups dry bread crumbs or cubes	Salt and pepper to taste
1/2 cup butter	



Mash potatoes and add eggs, milk and bread crumbs. Mix well. Saute onions and celery lightly in butter. Add to potato mixture. Also add parsley and salt and pepper to taste. Mix well and pour into greased casserole. Bake at 350 degrees for 45 minutes to 1 hour until golden brown.

Farewell to Brad Michael

As 2009 set to conclude, we were faced with the difficult task of wishing well to Brad Michael, District Conservationist for Lancaster County, as he moved on to a new career endeavor. Brad was the District Conservationist in Lancaster County since July 2003, and although originally from West Virginia, he made decisions that benefited Lancaster as if it was his home. His strong ability to communicate and get people interested in improving their land and their bottom line made his time in a county a success.



Brad Michael

During his years of service, Brad was the guy who oversaw and helped to bring more than \$6,000,000 dollars worth of financial assistance for best management practices to the county. These dollars helped farmers implement practices like cover crops, transition to no-till, manure storages, terraces and even wetland restoration projects. Brad also helped to bring more than \$500,000 dollars in cooperative agreements for the District to assist NRCS with implementing our conservation programs and more recently financial support for a Plain Sect Outreach Coordinator.

Brad has filled the position of the District Conservationist in Fulton County, PA (That's right, he's transferred from the No. 1 ranked county for agriculture production to the 37th!). This move puts Brad approximately 30 minutes from his home in West Virginia where Brad and his family can assume more responsibility of the day to day operations of his family's beef farm.

Farewell and Congratulations to Brad in his new job and his new home!

Andy Myers, Soil Conservation Technician

Chicken Corn Rival Soup

4 ears fresh sweet corn or
2 c frozen sweet corn
8 c chicken broth
2 c flour
1 t salt
Dash pepper

2 eggs, slightly beaten
1 medium onion, finely chopped
1 T fresh parsley, chopped
1T fresh basil, chopped
2 c cooked chicken, diced or
shredded



If using fresh corn, cook in boiling water for 5 minutes. Drain well. Cut kernels from cob and set aside. Frozen corn requires no pre-cooking. In large kettle bring chicken broth to full, rolling boil. Meanwhile, in separate bowl combine flour, salt and pepper. Stir in eggs, mixing until coarse and crumbly. Gradually drop small clumps of flour mixture into boiling chicken broth, stirring constantly. Reduce heat. Add corn, onion, parsley and basil. Cover and simmer 10 minutes, stirring occasionally. Add chicken and heat through.



The Meat & Potatoes Of Our Mission!

“Conserving Natural Resources”

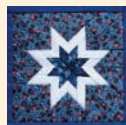
The mission of the Lancaster County Conservation District is to promote **stewardship** of the land, water, and other natural resources; to make all citizens **aware** of the interrelationships between human activities and the natural environment; to provide **assistance** for current efforts in natural resource conservation; and to develop and implement **programs** which promote the stewardship of natural resources; while enlisting and coordinating help from public and private sources in accomplishing this mission.

Stewardship • Awareness • Assistance • Programs (SAAP)

Dirt

2 large boxes chocolate instant pudding (vanilla may also be used)
2 cups milk

2 cups Cool Whip
1 large package Oreo cookies
Package of Gummy worms



Mix pudding and milk and add the Cool Whip. Crush the cookies in a blender and mix half into pudding mixture. Using a medium-size, plastic flower pot as container, put pudding/cookie mixture into flower pot. Then top with remaining crushed cookie crumb “dirt”. Bury the gummy worms throughout the mixture – just push them in. Small plastic cups could be used for individual servings in place of the flower pot serving dish.



2009 LANCASTER COUNTY CONSERVATION DISTRICT Financial Report

REVENUE

YEAR 2009
ACTUAL

District Activities	
Miscellaneous Revenue	\$0.00
Banquet Revenue	\$1,356.00
Tree Sale Revenue	\$25,595.13
Senior Envirothon Donations	\$1,420.00
Scholarship Auction, Donation & Interest	\$3,711.26
Other	\$0.00
<i>District Activities Revenue</i>	<i>\$32,082.39</i>

District Operations	
County Grant	\$232,800.00
NRCS Clerical support	\$12,702.92
Ag Conservation Technician	\$36,912.76
Bay/Ag Program (DEP & NRCS)	\$386,927.66
Nutrient Management Delegation	\$198,950.77
Biosolids Delegation	\$0.00
Environmental Education Program	\$53,307.11
Watershed Protection Program	\$51,833.21
Ombudsman Program	\$47,776.60
Plain Sect Outreach	\$50,824.12
District Administration	\$68,338.64
E & S (102, 105, NPDES) Program	\$301,290.71
<i>District Operations Revenue</i>	<i>\$1,441,664.50</i>

Grants	
Grant Revenue	\$120,890.11

TOTAL REVENUE \$1,594,637.00

EXPENSES

YEAR 2009
ACTUAL

District Activities	
Public Relations & Awards	\$1,125.82
Annual Banquet	\$2,499.37
Tree Sale Costs	\$20,883.37
Senior Envirothon Costs	\$2,753.80
Scholarships Granted & Fundraising	\$3,072.23
2008 Expense transferred to Admin. Office	-\$4,750.00
<i>District Activities Expenses</i>	<i>\$25,584.59</i>

District Operations	
Board/Director Expenses	\$5,975.36
Administrative Office Expenses	\$109,128.76
(Office expenses pro-rated to programs)	-\$109,128.77
NRCS Clerical Support	\$34,057.28
Ag Conservation Technician	\$61,354.78
Bay/Ag Program	\$383,076.43
Nutrient Management Delegation	\$291,707.67
Biosolids Program Delegation	\$733.67
Environmental Education Program	\$68,813.84
Watershed Specialist Contract	\$72,881.52
Ombudsman Program	\$72,560.18
Plain Sect Outreach	\$74,204.72
Administrative Program Expenses	\$121,776.21
E & S Delegations	\$327,693.09
<i>District Operations Expenses</i>	<i>\$1,514,834.74</i>

Grants	
Grant Expenses	\$192,238.21

TOTAL EXPENSES \$1,732,657.54



Muddy Run Pie

22 Oreo cookies, finely crushed (about 2 cups crumbs)
3 Tbsp. butter or margarine, melted
1 qt. (4 cups) coffee ice cream, softened
1 cup hot fudge ice cream topping

Mix cookie crumbs and butter until well blended. Press firmly onto bottom and side of 9 inch pie plate. Spread ice cream into crust; top with fudge topping. Freeze at least 6 hours or until firm. Store leftover pie in freezer.



Lancaster County Conservation District

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