

2023 Annual Report





LANCASTER COUNTY CONSERVATION DISTRICT



LEADERSHIP LETTER Christopher Thompson, Administrator

Daniel Heller, Chair of the Board of Directors



2023 Board of Directors: Daniel Heller, Board Chair, Robert Shearer, Sonia Wasco, Roger Rohrer, Herb Kreider, Jay Snyder, Dale Herr Jr. (Absent from photo: Kent Weaver, Co. Commissioner John Trescot)



2023 Associate Directors: Gregory Strausser, Daniel Zimmerman, Frank Burkhart, Jennifer Engle (Absent from photo: Justin Welk)

On behalf of the District's staff and Board of Directors, thank you for supporting the Lancaster County Conservation District through another great year of valued conservation work throughout Lancaster County.

The District's 2023 fiscal year was a tremendous success. We've continued to be adaptive and innovative to increase the impact of our four programs: Agriculture, Erosion and Sedimentation, Watersheds, and Education. In 2023 a new program: Data and Analysis was added to help qualify the impact of District programs and tell the District's story.

District staff, Directors, and Associate Directors met in early 2023 and developed three strategic goals to focus on including communications, an organizational framework for current and future growth, and staff retention. These goals were a part of staff team meetings, board meetings, and special projects. They provided a path forward into 2024 and the 75th Anniversary year 2025. The Board continues to review the vision of the work the District does.

District activities, projects, and programs in communities, classrooms, training events, and meetings included staff in action and a resource for the public. Staff have demonstrated a commitment to being thoughtful and responsive community partners.

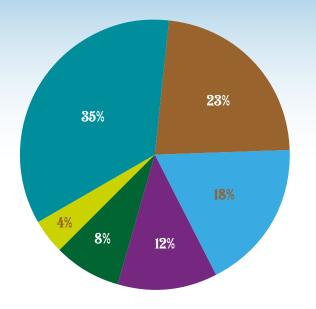
We thank Daniel Heller, Robert Shearer, and Jay Snyder for their service and dedication as Directors on the District Board. At the close of 2023, they moved their service from Directors to Associate Directors. Dan Zimmerman joined the Board of Directors as an Associate Director in 2023 filling a seat vacated by Lisa Graybeal who became state Deputy Secretary of Agriculture.

There's a twist to the Annual Report this year, Pretzels! Did you know the oldest pretzel-baking business in the USA is found in Lancaster County? In 1861, Julius Sturgis took his knowledge of what happens to a soft pretzel when it's permitted to dry or eventually bake, to start a family-run business that still exists today. What does this have to do with conservation? Read on and you'll find each program highlights a pretzel element metaphor along with finding some fun pretzel recipes and maybe a bit of trivia too.

The staff toured the Julius Sturgis Pretzel Bakery Museum in Lititz, Lancaster County to learn about the rich history of pretzel making and baking. This set the scene for the District pretzel-themed Annual Report! The ingredients in a pretzel play an important role just as the making process from 12" rolled dough rope, shaped in an upside down U. Holding both ends, twist one end over the other. A true pretzel needs one more twist then take the two ends and attach them at the curve of the U.

Each step makes the pretzel complete, just as there are steps needed to complete conservation projects to prevent soil loss whether a farm field, a construction site, a streambank, or a schoolyard. Grab a pretzel and take a moment to read the District's 2023 Annual Report.

2023 Grant Funders



- PA Department of Environmental Protection 35%
- State Conservation Commission 23%
- Conservation Foundation of Lancaster County 18%
- National Fish and Wildlife Foundation 12%
- Exelon 8%
 - Private Foundations 4%

Administration Staff

Christopher Thompson, District Manager

Matthew Kofroth, Assistant District Manager

Stacey Hertz, Finance Manager



Matt Kofroth, Stacey Hertz, Christopher Thompson

Lancaster County Conservation District 2023 FINANCIAL REPORT

	Year 2023
Income	
County Funding Income	300,000.00
Non-Lapsing Program Funding	1,940,953.50
Grant Administration Income	227,981.17
Fee Income	935,350.01
Interest Income	481,353.53
Sales Income	46,146.97
Activity Income	11,849.23
Release of FY2022/2023 Health Pool	899.80
Other Income	113,061.74
Grant Income	11,604,162.63
Total Income	15,661,758.58
Expense	
Employee Salary and Wages	2,429,870.991
Employee Benefits	666,040.880
Travel Expenses	74,035.44
Meeting Expenses	11,507.70
Supplies	16,801.50
Postage and Meter Rental	6,067.81
Office Rent	108,613.93
IT support & Communication	29,540.28
Services-HR, Audit, Payroll, 457	53,830.33
Consulting, Insurance, Membership	47,494.98
Equipment & maintenance	20,714.52
16 x 14 Shed & Ramp	8,113.24
CRM:Grants Management Solution/Tree Sale Database	0.00
District Activities	54,071.96
Miscellaneous	4,094.42
BMP/Grant Projects	8,273,798.55
Total Expenses	11,804,596.53

2023 Net Change in Cash Assets

General Operations & Reserve	-83,390.09
E&S Department	297,779.19
District Activities	10,809.89
Grant Funds	3,620,642.950
Net Change	3,845,841.94



- Tom Sturgis Pretzel employs 30 employees and produces over 5 million pounds of pretzels annually.
- Pennsylvania Dutch brought a tradition to America in the early 1700s when children would wear a pretzel as a necklace on New Year's Day as the symbol of good luck and prosperity in the new year.

The average American eats two pounds of pretzels a year.

Diagram and trivia source: Twisted: Mindful Pretzel Consumption, by Jill Marie Thomas, 2019. Jill is the great-great-granddaughter of Julius Sturgis.













The average Pennsylvanian eats 25 pounds of pretzels a year.

Tying the Knot linked to weddings today is thought to have come from the process of twisting pretzels, Tying the Knot.

Mational Pretzel Day is April 26.

Pennsylvania Pretzel Soup

2 or more pretzels Boiling water ½ teaspoon butter 1 cup hot milk Salt and pepper to taste

- 1. Break pretzels into a small deep dish.
- 2. Add boiling water to cover and steep, covered, for about a minute.
- 3. Pour off water then add butter and hot milk.
- 4. Season and serve.
- 5. Serves one.

Watershed Program: "The Knead for Stream Restoration Work" Grace Chamberlain, Assistant Watershed Specialist



Watershed Staff

Amanda Goldsmith, Watershed Specialist

Grace Chamberlain, Assistant Watershed Specialist

Tyler Keefer, Watershed Resource Specialist



Grace Chamberlain, Tyler Keefer, Amanda Goldsmith

The Watershed Program navigated the twists and turns of stream restoration in the year 2023. No one stream restoration project was the same. The Watershed team followed a recipe for success in the hopes of creating a tasty treat: a healthy stream.

In early spring, the Watershed Program worked collectively with The Alliance for the Chesapeake Bay, Donegal Trout Unlimited, and US Fish and Wildlife Service to restore a 3,180 ft section of the Conowingo Creek in southern Lancaster County. This project aimed to stabilize the streambanks, reduce sediment pollution, and improve habitat for aquatic organisms. By stabilizing the banks, erosion issues were mitigated along with fencing out the livestock and planting 4.5 acres of riparian buffer.



The highlight of our summer projects was a riparian buffer planting in the Mill Creek watershed. Through District outreach, the Watershed Program found a landowner who was looking to discuss possible solutions to streambank erosion issues. Volunteers from Pequea Valley and the Lampeter-Strasburg High Schools assisted the District in planting 550 trees and live stakes across the 2.6 acres of the project area. The project also included exclusionary fencing to deter livestock from disrupting the buffered area. The planting was quite a success and the landowner continues to speak positively of the project's outcome.

The Watershed Program was busy in the fall with three stream restoration projects. One project took place on an unnamed tributary to Pequea Creek. The project was unique because the private landowner worked with the Lancaster County Conservancy to bring the project to the District. One of the Conservancy's publicly accessible trails

2023 WATERSHED PROGRAM ACCOMPLISHMENTS

Projects Completed: 6 Miles of Stream Restored: 1.5 miles Acres of Riparian Buffers Planted: 13.3 acres Feet of Streambank Fencing Installed: 10,356 feet Stream Crossings Installed: 5 Permit & Designs Completed: 5 Sonde Units Installed: 4

is right next to the bottom of the project, and this created an opportunity to engage and educate the public on stream restoration. As a result, 575 linear feet of stream have been restored and over 150 trees were planted as part of the riparian buffer. With the installation of in-stream habitats, the stream now has stabilized banks and more available habitats for aquatic organisms to use for shelter and shade.

Let's knot forget about our monitoring efforts here at the District. In 2023, The Clean Water Partners were awarded money through the Chesapeake Watershed Initiative Seed Grant to monitor streams within delisting catchments in Lancaster County. The District has been responsible for macroinvertebrate sampling, habitat assessments, and collecting field chemistry data at each of the 14 sites visited within the priority catchment this past year. The Watershed Program also continues to monitor to monitor water quality with continuous in stream monitoring units that have been deployed across the county. There are a total of 12 units stationed in the Pequea, Cocalico, Conestoga, Conowingo, Conewago, and Mill Creek. The data collected from these units validates the work being done and can help guide future management decisions. You can view this data on the watershed's website, www. lancasterwatersheds.org under the "Water Quality Monitoring" and "Agency" tabs.

The knead for stream restoration work is evergrowing in Lancaster County, and with the support of our many partners, we will be able to make that happen.

Strawberry (Or Raspberry) Pretzel Salad

2 cups crushed pretzels
3/4 cup butter or margarine, softened
3 tsp sugar
8 oz. Cream cheese
1 cup sugar, or less to taste
9 oz. Cool whip
6 oz strawberry gelatin
2 cups boiling water
20 oz frozen strawberries

Variation: Use raspberry gelatin and frozen raspberries instead of strawberry.

- 1. Preheat oven to 350 F. Spray 9"x13" pan with non-stick spray. Mix pretzels, butter and 3 tsp of sugar. Press into pan and bake about 8 minutes. Let cool.
- 2. Mix cream cheese, remaining sugar and cool whip. Spread onto pretzel crust. Chill for 15-20 minutes.
- 3. Dissolve gelatin in boiling water. Stir in frozen berries. Thicken in refrigerator about 40 minutes so mixture is not runny, but spreadable. Spoon onto creamy layer. Chill overnight. Cut into squares and top with addition whipped cream if desired and enjoy!

Data and Analysis Program: "Buttering up the Conservation Pretzel"

Noelle Cudney, Data Management Coordinator Andrew Pauls-Thomas, Grants Coordinator & Caitlyn Tynes, Best Management Practices (BMP) Verification Coordinator

You may be asking yourself, what does butter actually do in baking? Butter is a key ingredient that provides more than its rich flavor- it also creates stability and structure in the dough it is mixed into. When looking at the "Pretzel Logic of Conservation", it is easy to see how the Data and Analysis team fit into the mixing bowl within the District, working cohesively and intermixing with each department. This newly developed team within the Conservation District includes Andrew Pauls-Thomas, Grants Coordinator; Noelle Cudney, Data Management Coordinator; and Caitlyn Tynes, Best Management Practices (BMP) Verification Coordinator.

Grants require a great deal of stewardship and oversight, especially those funded with taxpayer dollars. Andrew works with District staff and partnering agencies to ensure projects are on track and the funds are being spent responsibly. There is still much more funding needed to clean up our local and regional waterways. Andrew also identifies and applies for additional grant opportunities, providing the District with the financial stability it needs to fund projects.

Data management helps provide structure to conservation work by piecing together conservation practice data with water quality data to track the county's progress toward clean water. An example of the data Noelle manages is included below. Noelle synthesizes the water quality data collected by the District's numerous in-stream monitoring units, as well as volunteers, to identify trends in the quality of water throughout the county. Connecting current actions with future results, data that the District and partners collect give direction to restoration and best management practices that will contribute to healthier streams. She also provided data support to the Watershed program and manages the District's Social Media accounts in collaboration with the Education program.

The Best Management Practice Verification Coordinator position functions as a form of quality assurance for conservation practices. Caitlyn works with landowners and private consultants to ensure that previously installed conservation practices are still functional and connects landowners to District staff that provide resources for any technical or financial assistance needed as these practices get older and need repair. Updating these practices allows the District and landowners to continue getting the hard-earned credit deserved in terms of meeting the District's and the Chesapeake Bay's goals for clean

streams. Ultimately, Caitlyn's work enriches existing data by verifying that the conservation practices are still reducing the nutrients and sediment in local streams.

The Data and Analysis team is looking forward to new ways of telling the story of District successes and supporting the District's work in improving water quality in our local streams and beyond. 🕜

legC

Mill Creek Dissolved Oxygen and Water Temperature for 2023 30.000 25.000 20.000 5.000 0.000 -5.000 2.000 2023-02-01 2023-03-01 2023-11-01 2023-12-01 2023-04-01 2023-05-01 2023-10-01 ---- Dissolved Oxygen (mg/l) ----- Water Temperature (C)





Caitlyn Tynes, Andrew Pauls-Thomas, Noelle Cudney

Data and Analysis Staff

Matt Kofroth, Assistant District Manager

Andrew Pauls-Thomas, Grants Coordinator

> Noelle Cudney, Data Management Coordinator

> > Caitlyn Tynes, **BMP** Verification Coordinator

M&M Pretzel Cookies

- 3/4 cup butter, softened 3/4 cup sugar 3/4 cup dark brown sugar 2 lg eggs 1 1/2 tsp vanilla extract 2 1/2 cup all-purpose flour 1 tsp baking soda 3/4 tsp salt 2 cups coarsely chopped pretzel sticks 1 family size bag of M&Ms
- - 1. Preheat oven to 350°F.
 - 2. Cream together the butter, sugar, and brown sugar together. Then add eggs and vanilla until blended.
 - 3. In a separate bowl, combine the flour, baking soda, and salt. Slowly add the butter mixture and mix.
 - 4. Add pretzels and M&Ms and combine.
 - 5. Drop tablespoon sized dough onto parchment paper.
 - 6. Bake for 10-14 minutes. Allow to cool for 15 minutes.
 - 7. Enjoy!

Dirt & Gravel/Low Volume Road Program:





Snyder Hollow New Providence, PA

"Waiting for the Dough to Rise on DG/LVR"

Tyler Keefer, Watershed Resource Specialist

The Lancaster County Conservation District's Dirt & Gravel/Low Volume Road Program funded quite a few projects this year, with one completed. Nine of the projects will be prepped and baked to perfection in 2024 between both programs.

The completed project was a low volume road in Providence Township that was experiencing issues with a spring seep and insufficient stormwater drainage. The constant flow from the spring caused unsafe travel conditions during the winter due to the puddles forming and freezing overtop of the road. Using Low Volume Road funds, the township added and replaced a few stormwater cross pipes and end walls, while also installing a French Mattress so that the water would travel under the road rather than over it.

One challenge the program faced this year was that many of the program's applicants were hoping to work on projects that were located further than 100 feet from a stream, which significantly lowers the project's ranking within the program. The Dirt & Gravel/Low Volume Road Program is an environmental health and water quality program first and a road program second, which means that the program will put more of a focus on projects that have direct impacts to the stream. There is a fresh interest in the program with this clarification, and the District looks forward to funding even more successful projects in 2024.

Low Volume Road Projects 2023					
Municipality	Road	Awarded	Project		
Rapho Township	Cold Springs Road	\$4,653.80	Drainage		
Rapho Township	Sunnyside Road	\$23,561.00	Drainage		
City of Lancaster	West Fulton	\$137,925.60	Drainage, Green Infrastructure		
City of Lancaster	East Mifflin	\$122,542.93	Drainage, Green Infrastructure		
Elizabeth Township	Evans Road	\$184,000.00	Soil Pinning		

Dirt and Gravel Projects 2023

Awarded

\$82,740.00

\$17,192.08

\$21,540.00

Road

Walker Road

Whispering Pine North

Whispering Pine South



Snyder Hollow New Providence, PA

*DSA - Driving Surface Aggregate

Project

DSA, Drainage

DSA

DSA, Drainage

Soft Pretzels

- 1 cup milk
- 5 tbsp unsalted butter, divided
- 3 tbsp light brown sugar
- 1 package instant yeast
- 3 cups all-purpose flour
- 1 tsp fine salt
- 3/4 tsp coarse salt
- 1/4 cup baking soda
- 2 1/4 cups warm water

- 1. Warm milk and 2 tbsp of the butter in microwave until just melted (do not boil).
- 2. Add brown sugar and mix until dissolved.

Municipality

Sadsbury Township

Rapho Township

Rapho Township

- 3. In separate bowl, add the flour, yeast, and fine salt and mix until well combined (for about 1 minute).
- 4. Gradually add the milk mixture, then knead for 5 minutes until smooth but slightly tacky.
- 5. Form dough into a ball, place in a lightly greased bowl and cover with plastic wrap. Allow to rise until double in size (about 1-2 hrs).
- 6. Preheat oven to 450°F, and line a large baking sheet with parchment paper and spray lightly with nonstick cooking spray.
- 7. Deflate the dough and sprinkle flour on your work surface. Dust dough with flour if slightly sticky.

- 8. Shape dough into a log and cut into 6 equal pieces. Roll each piece into a 24" rope.
- 9. In a 2-quart baking dish, combine the baking soda with warm water until dissolved.
- 10. Dip dough into baking soda mixture and ensure both sides have been covered. Let excess liquid drip off.
- 11. Place dough ropes onto baking sheet and twist into pretzel shape. Lightly sprinkle with coarse salt.
- 12. Bake until golden (8-12 minutes). Be careful the bottoms can burn easily.
- 13. Melt remaining 3 tbsp butter and brush onto warm pretzels.
- 14. Enjoy!

Erosion and Sedimentation Program: "Conservation: Why Knot?"

Rachel DiRosato, Resource Conservationist

Baking is a science that requires all ingredients to work together in specific ratios to produce the desired product. Baking soda is often used as a raising agent; when it reacts with an acidic ingredient and a liquid it produces carbon dioxide that allows baked goods to rise. The Erosion and Sedimentation (E&S) Program, although it produces much less tasty results, also works with other agencies to allow buildings to rise. The Resource Conservationists in the E&S Program frequently correspond with engineers, contractors, municipalities, and the PA Department of Environmental Protection to ensure construction projects across the county are following the environmental regulatory requirements of Chapter 102.

2023 was another year full of hard work and changes for the E&S Program. The large workload and significant backlog of projects experienced in 2022 made it clear that the team could use even more support. Rachel DiRosato joined the department in February and has taken over coverage of several municipalities. Shannon Erdman was brought on in October and has already learned many aspects of the Chapter 102 program. As the technical staff returned to full strength with a team of 8 staff, the Erosion and Sedimentation Program Administrative Specialist of 8 years, announced that she would be leaving the District. This departure brought significant workflow changes to the department. Thankfully, the staff was able to guickly adapt to cover additional duties while a new hire would be brought on in 2024. This change presented an opportunity for team members to learn the administrative portions of the Chapter 102 program and deepened our appreciation for the hardworking Administrative Specialists here at the District.





CHAPTER 102 ACTIVITY

TOTAL PLAN SUBMISSIONS	274
TOTAL DISTURBED ACRES	1,643
TOTAL PLAN REVIEW FEES	\$794,850
NPDES FEES	\$103,000
GENERAL NPDES PERMITS ISSUED	165
INDIVIDUAL PERMITS ISSUES	22
TOTAL COMPLAINTS RECEIVED	100
TOTAL SITE INSPECTIONS	354
NON-PERMITTED E&S PLAN APPROV	/AL 147
N.O.T. ACKNOWLEDGED	97

Looking at the numbers, the E&S program received a total of 274 plan submissions in 2023. Despite a slight decrease in plan submissions from last year, the total plan review fees and disturbed acres set new records for the program. Collected Plan Review Fees reached \$794,850 and Resource Conservationists reviewed projects proposing over 1,643 acres of earth disturbance. Throughout the year, staff dedicated significant time and expertise to reviewing plan submissions, resulting in the issuance of over 180 NPDES Permits.

At the end of 2023, the E&S program is comprised of 6 Resource Conservationists, Program Manager Adam Stern, and Technical Manager Eric Hout. The team is looking forward to adding an Administrative Specialist in 2024 that will increase efficiencies in the Chapter 102 program and support the Watershed and Education Programs. A full staff and a more equitable workload distribution present an opportunity to set goals for the new year. Program leadership is working to go fully digital in 2024 and hopes that team members will be able to increase the number of routine site inspections while continuing to narrow the time frame for reviews of plan submissions.

Erosion and Sedimentation Staff

Adam Stern, E&S Program Manager

Eric Hout, E&S Technical Manager

Morgan Regan, E&S Administrative Support Specialist

Alexandra Flurry, Resource Conservationist

Kaylyn Gordon, Resource Conservationist

Rachel DiRosato, Resource Conservationist

Ryan Riebling, Resource Conservationist

Shannon Erdman, Resource Conservationist

Stephen Wyld, Resource Conservationist



Alex Flurry, Rachel DiRosato, Eric Hout, Shannon Erdman, Adam Stern, Steve Wyld, Ryan Riebling, Kaylyn Gordon, Morgan Regan

Amish Soft Pretzel

- 1 package of yeast
- 1/4 tsp salt
- 3/4 cup warm water
- 2 1/2 cup of all-purpose flour
- 1/4 cup water
- 1 tsp of baking soda

- 1. Preheat oven to 400F.
- 2. Dissolve yeast in warm water.
- 3. Add Salt and flour.
- 4. Knead well.
- 5. Let rise for 15 minutes.

- 6. Roll dough and shape into pretzel form.
- 7. Dip into soda solution than sprinkle with salt.
- 8. Bake at 400 F for 20 minutes, brush with butter when removed from oven.

Ombudsman Program: "A Knead to Rise to the Occasion" Shelly Dehoff, PA Ombudsman for Eastern PA



Education Staff

Shelly Dehoff, PA Ombudsman (Eastern PA)



What happens when you let a yeast-based bread sit for a while? It rises and expands. It overflows the bowl that is holding it, potentially. The PA Agricultural Ombudsman in eastern PA works with farmers, communities, municipalities, and other entities to keep things from overflowing. It's not the bread that overflows literally. Rather feelings and situations. This is accomplished by listening and letting people vent, essentially kneading the bread, and smoothing things to keep them from expanding uncontrollably. The Ombudsman spends time talking to others who are not as involved in a situation emotionally. And then she pieces together all the details to decide how to best handle a contentious situation. One of the best investments a farmer can make is connecting with their neighbors, and building relationships with neighbors. When farmers and neighbors connect personally, the friction between neighbors tends to decrease greatly, returning great dividends. The PA Ag Ombudsman Program handles public relations, education, and conflict management related to agriculture.

PA Agricultural Ombudsman's efforts in 2023 to invest in a community's future included:

- Provided middleman communication in multiple mortality composting and Food Processing Residual (FPR) waste situations; explanations given, research done to learn more about regulations, and started sitting on a statewide committee about FPR guidelines needing to be updated.
- Intermediary between neighbors, a farmer, a municipality, and a legislative office regarding the use of a poultry incinerator.
- Responded to 23 fly complaints in 12 counties to encourage fly control minimization techniques around farms and residences
- Attended municipal meetings to answer questions from elected officials and residents regarding concerns about 2 operations related to nutrient management and biosolids and Right to Farm.
- Provided middleman communications between a resident with poultry, neighbors who weren't happy, and the Borough Mayor who has enforcement responsibilities;; all parties needed a clearer understanding of what the others were expecting.
- Had lengthy Zoom meetings with municipality staff and elected officials about how to handle the keeping of poultry and small livestock in residential areas and model ordinances; exchanged ideas, and followed up with answers to questions generated during the meeting.

Chicken Bacon Ranch Stuffed Pretzel

- 2 1/2 cups all-purpose flour
- 1 tsp salt
- 1 tsp sugar
- 1/4 cup unsalted butter, softened
- 1 tsp onion powder
- 2 1/4 tsp instant dry yeast
- 2/3 cup warm water

Baking Soda Bath

- 1 cup boiling water 2 Tbsp baking soda
- Stuffing

8 oz thick cut

- 8 oz thick cut bacon
- 2 cups cooked chicken cut into 1/2" cubes 1 cup shredded Monterey jack cheese
- 1 (2) sure should be draw a more all should be
- 1/2 cup shredded mozzarella cheese
- 1/4 cup prepared ranch dressing

Prepare the Filling

- 1. Cook bacon until crispy. Remove from pan and pat dry.
- 2. In a bowl, combine chicken, bacon crumbles, Monterey hack cheese, mozzarella cheese and ranch dressing.
- 3. Mix together the flour, salt, sugar softened butter, onion powder, yeast and warm water.
- 4. Transfer dough into oiled bowl, cover and let sit for 45 minutes.
- 5. Prepare baking soda bath by combining boiling water and baking soda.
- 6. Stir until baking soda is dissolved.
- 7. Once dough has risen, divide into 8 equal pieces. Roll each piece into a 5'x8' square.

- 8. Add the filling.
- 9. Fold over and pinch dough together.
 10. Preheat oven to 475.
- 11. Let each pretzel sit in baking soda bath for two minutes.
- 12. Transfer pretzels to nonstick baking sheet, let sit uncovered for 10 minutes.
- 13. Bake for 8-9 minutes until tops are golden brown.
- 14. Remove from oven and brush with melted butter.

Continued in 2023 to administer and promote the Manure Injection Program, using two grants held by the Conservation District to encourage the use of manure injection instead of traditional surface application. I worked to

- Process 46 incentive payment applications and invoices from farmers.
- Talk to many farmers who were interested as first-timers.

• Provided guidance to other Conservation Districts interested in offering similar incentive programs

The PA Agricultural Ombudsman Program is partially funded by the State Conservation Commission and serves all Conservation Districts in PA. It is Shelly's top priority and focus, but since it is not fully funded, other sources of funding must be pursued. Those other sources of funding also create additional goals and priorities. Since 2019, Shelly has been subcontracted through the South Central Task Force (SCTF), as the Agricultural Planning Specialist. This additional focus includes responsibilities related to emergency and safety preparedness for farmers and agri-businesses, and building bridges between law enforcement, first responders, and the agricultural industry. Her work with SCTF in 2023 included:

- Hosted breakout session at Messick's Farm Equipment in Mount Joy Open House on "Why Mental Health" for the farming community.
- Attended a two-day conference entitled "Animal Plant Health Criminal Epidemiological Investigations" about threats to the ag and food sectors.
- Met with two interns at the York Office of Emergency Management to discuss the SCTF Ag Subcommittee, HPAI, biosecurity, food chain supply, modern farming methods, etc.
- Funded training for 5 fire departments with grain bin rescue kits, to know how to deploy them when needed.
- Hosted sessions at the 2023 Homeland Security Conference related to livestock behavior, response, and how to use standard equipment on fire and police vehicles to help corral or contain escaped or injured livestock.
- Planned and executed "Farm Safety Day for 1st Responders" event in Carlisle.

Shelly also is subcontracted with the Lancaster County Agriculture Council to provide administrative assistance. Shelly could be found supporting the Executive Director and Board Chair. She planned the Denim & Pearls fundraising dinner.

In 2023, Shelly continued assisting the Conservation Foundation of Lancaster County (the fundraising, 501.c.3 organization of Lancaster Co Conservation District). This included assisting the President organize and facilitating the meetings, creating agendas, keeping the communications flowing between Foundation members; and organizing strategic planning sessions. In 2023, Jon Knorr from the Clean Water Partners, began devoting some of his time to assisting the Foundation's efforts as well.



Farm Safety Day for First Responders in Cumberland County.

Pretzel Fudge

- 1 (12 oz.) bag chocolate chips
- 1 (12 oz.) bag peanut butter chips
- 2 T. peanut butter
- 2 cups pretzels, crushed
- 2 cups dry-roasted pretzels

- 1. In microwave-safe bowl, melt chocolate chips and peanut butter chips in micro-wave.
- 2. Then stir in peanut butter until completely combined.
- 3. Stir in pretzels and peanuts.
- 4. Place in 8 x 8-inch pan that has been

sprayed with Pam.

- 5. Refrigerate 40 minutes.
- 6. Cut, eat, enjoy!
- It is important to note that if you leave the fudge in the refrigerator longer 40 minutes initially, it will be difficult to cut into pieces.

Agriculture Program: "A Combination of Essential Ingredients" Emma Findeisen, Ag Conservation Technician

Lauren Brodbar, Ag Conservation Technician



Agriculture Staff

Kevin Lutz, Ag Program Manager

Kent Bitting, Professional Engineer, and Assistant Ag Program Manager

Samantha Adams, Lead Conservation Technician

Kevin Seibert, Agriculture Compliance Coordinator

Holly Shaub, Ag Administrative Support Specialist

Joshua Pullen, Ag Compliance Specialist

Patrick Kidd, Ag Compliance Specialist

James Saltsman, Ag Eng./ Technical Specialist Level II

Adam Hartz, Ag Eng./ Technical Specialist Level I

Chocolate Pretzel Bark

- 1 lb milk chocolate, chopped
- 1 lb white chocolate, chopped
- 4 tbsp peanut butter
- 2 cups coarsely chopped pretzel sticks

Agriculture:

Baking a delicious loaf of bread requires the perfect combination of many individual ingredients. Starting with flour as the base, and combining it with a little bit of yeast and even some water to help create the dough that will eventually turn into a crispy and flavorful pretzel. Whether you notice it or not, a lot of work is behind this delicious snack. Flour provides the structure and the other ingredients work together to help support the flour to bake a favorite pretzel. Much like baking a pretzel, the agriculture industry is a combination of many different ingredients, all working to help bring the final product to households in Lancaster County. The farmers are the flour, acting as the base that helps keep the industry productive, while many other organizations and agencies are the supporting ingredients that help farms and farmers be as productive as possible. The Lancaster County Conservation District (LCCD) strives to be an essential ingredient by supporting the farmers of Lancaster County to help them protect and maintain the soil and other natural resources existing on their operations.

One responsibility of the Agricultural program is managing the Act 38 Nutrient Management Program. This state delegation agreement includes reviewing Act 38 Nutrient Management Plans (NMP), creating Agriculture Erosion & Sedimentation (Ag E&S) control plans, and helping to generate Manure Management Plans (MMP). This year District staff reviewed 123 NMP and provided them to the District Board of Directors for approval. Along with these reviewed NMP, staff visited more than 300 farms for their annual status reviews where staff work with farmers to assist with the implementation of their approved NMP. Staff also developed 23 Ag E&S plans, covering 1,595 acres. District staff also developed 17 MMPs. By writing and reviewing these plans, LCCD is helping farmers conserve farmland, and ensure a sustainable farming future where the agriculture industry will continue to thrive.

Ag Engineering:

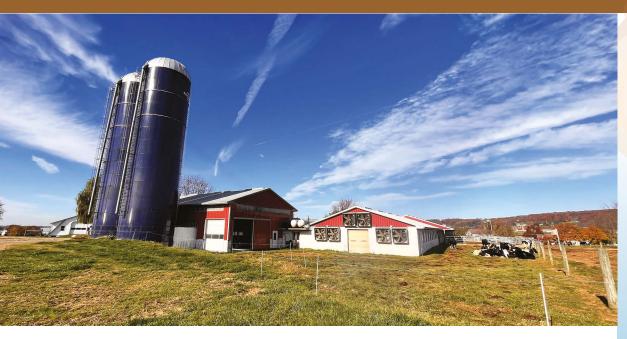
2023 was a busy year for the Engineering Department within the Agriculture program at LCCD. An increase in grant funding has led to an escalation in Best Management Practice (BMP) planning and building. By designing and implementing BMPs supported by grants and cost-share programs, the District can provide more funding and help farmers wanting to improve their operations. A total of \$648,830.10 was distributed to 7 completed projects via the Conservation Excellence Grant (CEG). Through the Countywide Action Program (CAP), farmers received \$505,332.74 for 12 completed projects. This year the District's main funding opportunity came from the Agriculture Conservation Assistance Program (ACAP). This new program rolled out earlier in 2023 and has become the largest grant program the District has available for farmers to utilize. LCCD received 15.6 million dollars to provide

BMPs to farmers in Lancaster County for implementation through the end of 2026. This year, the Board of Directors approved the use of \$6,906,817.44 for 43 separate projects. Through these grants, the Engineering department designed 190 BMPs and installed over 100 Agricultural BMPs. With an increase in funding and BMP implementations, the Engineering department welcomed a new Engineering technician developing a team of 5 staff to help with the increase in design work needed in Lancaster County. We look forward to continued progress and growth over the coming year.



Steve Reiff, Kevin Seibert, Josh Pullen, Adam Hartz, Jason Reuter, Brady Bosworth, Samantha Adams, Matt Schavnis, Kent Bitting, Kevin Lutz, Greg Heigel, Holly Shaub, Emma Findeisen, Lauren Brodbar, Liz Killian, Jim Saltsman

- 1. Line a 15"x 10" pan with foil.
- 2. In a large microwave-safe bowl, melt chocolate and peanut butter in 20 sec increments, stir until smooth.
- 3. Stir in chopped pretzel sticks.
- 4. Spread onto pan, refrigerate until firm.
- 5. Break into pieces and enjoy!



Chesapeake Bay Program:

The District's Chesapeake Bay Program completes on-site farm visits to ensure the operations have Agricultural Erosion & Sedimentation (Ag E&S) Control Plans and Manure Management Plans (MMP) for the operations as required by the Commonwealth of Pennsylvania. Farms in Pennsylvania are required to have an MMP if they produce or land-apply manure or agricultural process wastewater. Farms that are already regulated as Concentrated Animal Operations (CAO) and Concentrated Animal Feeding Operations (CAFO) are not required to develop these plans, as their NMP already meets the requirements satisfied by an MMP. Such farms are also required to have an Ag E&S Plan or an equivalent Natural Resources Conservation Service (NRCS) Conservation Plan, both of which the Chesapeake Bay Program looks for as well. Such plans, which, according to the PA Clean Streams Law, are required for all agricultural plowing and tilling activities including no-till and animal-heavy use areas disturbing 5,000 square feet or more of land. A written Ag E&S Control Plan or an NRCS Conservation Plan meets the requirements for agricultural operators as defined by the Clean Streams Law.

The Chesapeake Bay Program begins a new inspection schedule on July 1 annually. In 2023, the Chesapeake Bay Program completed 160 Phase I inspections, and 6 Phase II inspections, for a total of 166 inspections. Through this hard work, more farms have gotten the necessary plans for their operations. In addition to this during Phase II inspections funding is made available to operators to implement BMPs written into Ag E&S Conservation Plans.

Plain Sect Outreach Program:

Greg Heigel, District Ag Conservation Technician, has continued heading the Plain Sect Outreach Program, with Lauren Brodbar, District Ag Conservation Technician, stepping in as needed. Pesticide meetings throughout the winter hosted by Penn State Extension kept the community as busy as bakers preparing to make pretzels for the day. The numerous meetings are a great way to get conservation into the Plain Sect community and bring in more opportunities to work with farmers needing Ag E&S Conservation Plans with BMPs. Commercial manure injection funding through a grant from the Keith Campbell Foundation was available during the year. The original Penn State Extension/Conservation District horse-drawn no-till transplanter project that began with one transplanter in 2008, has now expanded to 18 units available at Solanco Machinery.

While attending winter meetings, Greg highlighted funding support available that included Pennsylvania Resource Enhancement & Protection (REAP) tax credit funding, federal programs like Environmental Quality Incentives Program (EQIP), Regional Conservation Partnership Program (RCPP), and the Conservation Reserve Enhancement Program (CREP) stream buffer program. NRCS continues to host the Plain Sect education course at Elizabethtown College which is popular with federal technicians across many states. Penn State Extension has started a new outreach program focusing on well water testing. The goal of this program is to bridge the gap between farming practices and safe drinking water on the farm. This program is paving the way for safe drinking water and providing an education partnership with the Conservation District.

The District Agriculture program was a needed combination of essential ingredients that provided the support needed throughout 2023.

Agriculture Staff

Steven Reiff, Ag Eng./ Technical Specialist Level I

Liz Killian, Ag Engineering Technician

Brady Bosworth, Ag Conservation Tech

Emma Findeisen, Ag Conservation Tech

Gregory Heigel, Ag Conservation Tech

Jason Reuter, Ag Conservation Tech

Lauren Brodbar, Ag Conservation Tech

Matthew Schavnis, Ag Conservation Tech

Education Program: "The Yeast Factor Gives Rise to Learning"

Sallie Gregory, Education and Operations Coordinator





2023 Lancaster OLNI participating teachers

Education Staff

Sallie Gregory, Education and Operations Coordinator



Yeast when mixed with warm water gives rise to a soft pretzel as it bakes. A study in a local watershed has the yeast factor that can take students and adults outdoors activate their curiosity, invigorate their learning, and make connections about their impact on natural resources.

Education Programs. Education Program Grants: \$140,750

228 Educational programs were provided reaching 3,953 participants including youth and adult learners.. Lessons in classrooms, in the field, in churches, and in community centers addressed PA state standards of education for environment and ecology. The Education Program also began introductory connections to the new state Science and Technology, Engineering, and Environmental Literacy Standards set for activation in 2025.

The District partnered in a grant hosted by Let's Go 1 2 3 to provide Meaningful Watershed Educational Experience (MWEE) watershed lessons to School District of Lancaster sixth graders. Another collaboration with the Lancaster Lebanon IU13 provided professional development training to IU teachers about elements of a MWEE. The IU teachers and students will be part of a field experience in 2024 at Chiques Creek.

Lancaster Outdoor Learning Network Initiative (OLNI)

The Arconic Foundation proudly supported the Lancaster OLNI teacher professional development, June 19-22, 2023, entitled Raising a Wild Child: The Art and Science of Environmental Literacy. Additional grants were provided from the Sierra Club of Lancaster and the Chesapeake Bay Trust. 22 Teachers and seven partnering agencies participated. The District Educator collaborated with a Leadership Team of teachers and cooperating agencies to plan and facilitate the training. Lessons Learned: Teacher Feedback

- So many amazing resources for teaching watershed and environmental education. This was my favorite professional development.
- I learned about the impact of conservation BMP's on a local watershed. I loved the contrast of the farm and the township's property to see the impact of water flow rate reduction for greater infiltration at both sites.
- I love driving around Lancaster County just one week after the PD seeing conservation efforts and wanting to share with my friends, family, and colleagues.
- Susquehanna River is even more unique than I thought.

Lancaster County Envirothon

303 Lancaster County students along with teacher advisors participated in the 2023 Lancaster County Envirothon including the Senior High Envirothon (grades 9-12), Middle School Envirothon (grades 7-8), and Junior Envirothon (grades 3-6).

Junior Envirothon, May 17, 2023 Event Summary

- 3rd grade 1st place Doe Run Elementary (Overall High Score for Junior Envirothon)
- 4th grade 1st place- Doe Run Elementary
- 5th grade 1st place Ephrata Intermediate
- 6th grade 1st place Landis Run Intermediate

Middle School Envirothon, May 18, 2023 Event Summary

- 5th place Ephrata Middle School
- 4th place Ephrata Middle School
- 3rd place Manheim Central Middle School
- 2nd place Garden Spot Middle School
- 1st place Ephrata Middle School





Senior High Envirothon, April 27, 2023 Event Summary

- 5th place Pequea Valley High School
- 4th place Warwick High School
- 3rd place Lancaster Mennonite High School
- 2nd place Warwick High School
- 1st place Conestoga Valley High School

Conestoga Valley High School won the Lancaster County Senior High Envirothon and went to the State Envirothon held in Mifflinburg. The team comprised four seniors and one junior and placed 16th at the state event with 64 teams participating. All were excited to have the opportunity to go on to the state-level academic contest.



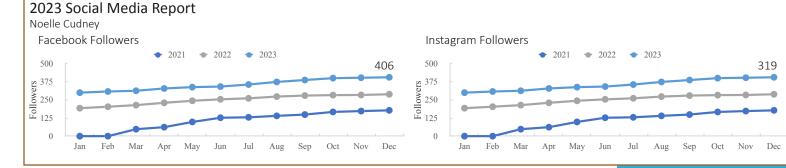
Lancaster County Youth Conservation School

The Lancaster County Youth Conservation School was held July 23-28, 2023. This unique program is a cooperative effort of the Lancaster County Conservation District and the Federated Sportsmen of Lancaster County. The 45th class of students arrived with enthusiasm to experience the week-long program held at the Northern Lancaster County Game and Fish Protective Association (NLCGFPA) at 180 Forest Rd, Denver. Eleven companies and individuals provided food and supply donations to the program. 20 Students graduated from the program adding to a total of 1,215 graduates to date. 12 Sponsoring organizations supported students to attend. The Solanco Education Foundation was a first-year sponsoring organization and has pledged to sponsor again in 2024. The study for the week about Food Waste involved looking at the issue based on the impact on agriculture, economics, home, and natural resources. Student presentations in groups before the crowd including their parents were extremely good with just 6 days of immersive learning. Lessons Learned: Student Feedback

- I encourage new students to attend. Ask questions and learn what you didn't know before.
- I would love to live this experience again.

Learning about natural resources indoors or outdoors was the yeast of concern, as education programs had the chance to rise to the occasion this year and made a difference for learners across Lancaster County. 🕥





Spicy Pretzels

- 1 bag plain pretzels, pre-made
- 1 packet dry ranch seasoning
- 1 tbsp garlic powder
- 1 tsp cayenne (to taste)
- 1 cup oil

- 1. Warm oil on the stove, stir all dry seasonings together until well mixed.
- 2. Pour mixture over pretzels, evenly coat them.
- 3. Bake for 1 hr at 200°F and enjoy!

Lancaster County Conservation District



City of Lancaster – Stephen Campbell and Angela Brackbill



Kent Weaver, Conservation District Director presents award to Laura Norton



Kevin Varner and Dave Mease of Diem & Sons Inc., receive award from Commissioner Trescot

The Lancaster County Conservation District recognized outstanding efforts in natural resource conservation this spring at the District's 70th Awards Banquet at the Farm and Home Center.

The City of Lancaster received the Outstanding Low Volume Road Award, recognizing the municipality's commitment to creative design and innovation to maintain environmentally sensitive areas with permeable pavement, biorention areas, and rain gardens. Green infrastructure projects throughout the city's low-volume roads were highlighted and serve as a role model for improving water quality in the Chesapeake Bay Watershed.

Laura Norton, was presented the 2023 Watershed Volunteer Award. This distinction was given to her work as a volunteer who went above and beyond to assist with water quality improvement projects including several tree plantings that improve local watersheds in Lancaster County. As a teacher with Lancaster Lebanon Intermediate Unit 13, she and her students in Life-Skills classes have planted over 1,000 trees in the Mill Creek Watershed. These projects impact Earl Township, East Lampeter Township, and Upper Leacock Township.

Diehm & Sons Inc., Lititz, was honored with the Conservation of Natural Resources Award to the Building Industry. This award is presented to a member of the building industry in recognition of a demonstrated commitment to protecting the water resources of Lancaster County during the land development and construction process. The team at Diehm & Sons Inc. demonstrates a high level of professionalism and expertise in their preparation of erosion and sediment control management plans and post-construction stormwater management plans. Their diligent planning and thorough designs allow the construction projects they work with to minimize their detrimental impacts to the streams, creeks, rivers, and wetlands of Lancaster County.

Evelyn Sites, Clay Elementary, Ephrata Area School District, received the Conservation Educator Award for her dedicated teaching and commitment to inspiring youth to learn about and value the role of conservation practices in a watershed. Her leadership has developed opportunities for students to study and evaluate water quality in local streams in addition to planning for teacher professional development during the summer.

49th Tree Seedling Sale

The 49th Annual Lancaster County Conservation District Tree Seedling Sale took place in April 2023 as a drive-thru event. Staff packaged and organized 623 orders with over 17,500 plants and trees picked up and planted throughout the Commonwealth. New online ordering through Square was popular and efficient for customers. Two varieties of apple trees and strawberries were offered at the sale along with a yellow peach variety; Honeycrisp Apples and Fuji Apples along with Jewel and Earliglow strawberries, and July Prince Peach. For more than 15 years, compost was donated by Manheim Township.

As the largest fundraiser for District projects the Tree Sale totaled \$49,793 in gross income with a net balance of \$15,343. Solanco, Warwick, and Manor FFA participated in helping to raise funds along with 6 local Watershed Associations. Each of the participating organizations received a 20% refund of sales for their groups with a total of \$176.75 refunded. The second year of the Round-Up feature allowed customers to round up their total with the additions supporting Lancaster County Youth Conservation School donating \$510.00. Special thanks to the District staff who were part of the prep, packing, and clean-up to make the event a success. The support of dedicated staff truly makes the event possible and the dividends will go on for generations.

Recognizes Champions of Conservation

Theresa King, was recognized with the Lancaster County Youth Conservation School Service Award. Theresa volunteers and donates countless hours with the Northern Lancaster County Game and Fish Protective Association near Denver, PA to prepare the site that hosts the Conservation School summer field school experience.

Levi and Fannie Fisher were presented with the 2022 Soil Stewardship Award. This award is presented to a member of the agriculture community in recognition of a demonstrated commitment to conserving soil and water resources on their property.

The last award of the event honored the 2023 Outstanding Cooperator Award to Paul and Mark Miller, owners of Cedar Valley Farm. This distinction was given to farm operations that have a well-developed working relationship with the Conservation District and have demonstrated a commitment to conserving the natural resources on their farm.

Located near Elizabethtown in West Donegal and Conoy Townships, the Miller brothers operate the farm that was purchased by their grandparents in the 1940s and have expanded it to what it is today. Beginning with contour farming and some cropland terraces, the conservation practices have grown to include multiple grassed waterways, diversions, manure storages, barnyard runoff controls, and rock-lined outlets, on both owned and rented properties. Wellmanaged pastures include fencing to exclude livestock from a tributary to the Conewago Creek.

The Millers transitioned to a full no-till system by 2006, and utilized both traditional and multispecies cover crops for winter soil protection. More recently, the brothers have begun "planting green", or planting into a living cover crop in the spring. The Millers maintain a 125-cow dairy, raise 75,000 pullets, and manage 330 acres of cropland, much of which is in farmland preservation.

The Lancaster County Conservation District is pleased to recognize these outstanding conservation efforts making a difference and sustaining a future for Lancaster County's natural resources.



Sallie Gregory presents award to Evelyn Sites



Theresa King receives award from Sonia Wasco, Conservation District Director



The Millers families pictured with Outstanding Cooperator Award





Conservation Foundation of Lancaster County 2023

Income
Grants Received 1,285,616.50
Gifts & Donations
Extraordinary Give 7864.23
Fees Generated
Administrative Income 346,343.36
Fundraising Income 0.00
Program Income
Total \$ 1,648,484.40

Expenses

Grant Expenses
Operating Expenses
Extraordinary Give
Sponsorship Expense 625.00
Fundraising Expense 0.00
Other Expenses 0.00
Total\$ 1,845,088.83

The Conservation Foundation of Lancaster County (the Foundation) is a tax-exempt 501(c)3 nonprofit organization. It is intended to serve as a fundraising organization supporting Conservation District programs. Its mission was updated to be "The Conservation Foundation of Lancaster County supports and strengthens the stewardship, education, and conservation activities provided by the Lancaster County Conservation District and other like-minded organizations".

The Foundation does not have any staff of its own, although that may change in 2024. Assistance with paying grant invoices is provided by Stacey Hertz, LCCD Finance Manager. Shelly Dehoff, LCCD's Ag Ombudsman, provides support for Foundation Board member communications, meeting facilitation, and overall liaison services between LCCD staff and the Foundation Board and officers. As 2023 progressed, Shelly worked with Jon Knorr from the Clean Water Partners to take on more support roles as well.

2023 continued with bi-monthly Executive Committee meetings between the bi-monthly full Board meetings. 2023 also focused heavily on strategic planning, with 2 lengthier meetings hosted by Flyway Excavating to strategize to grow the Foundation's fundraising and support of the Conservation District and Clean Water Partners in the future.

Because the Foundation provides a place for LCCD and parterning organizations to utilize the 501(c)3 status while applying for grants, a significant portion of the grant money listed above is pass-through funds. The District is getting closer to better identifying and retaining some administrative funds to help with the direct LCCD staff time invested in support of the Foundation.

Grants held in 2023 under the umbrella of the Foundation, and the applying entity included:

,	, , , , , , , , , , , , , , , , , , , ,
Campbell- Advancing Ag & Tech Assistance	Clean Water Partners (aka Partners)
Campbell Exec Outreach	Partners
CBT Regional Capacity Building Initiative	Watershed
Campbell Foundation Manure Injection	LCCD
Kentfields Foundation- Tools, Templates, Training	Partners
NFWF Crescendo in Collaboration	Partners
RCPP	Partners
Keystone Protein Mitigation	Watershed
Clean Water Fund- Ill Project	Watershed
F&M Chesapeake Watershed Seed Grant	Partners
Campbell Foundation Tech Capacity	LCCD
GG WRI- Calamus Run	Partners
GG WRI- Conestoga Catchments	Partners
CAP-Beiler Stream Restoration	Watershed

The Lancaster Clean Water Partners

Kenn Bennett, Communications Coordinator



Photo provided by Lancaster Clean Water Partners.

The Lancaster Clean Water Partners (the Partners) is an offshoot of the Conservation District and is now a countywide collaborative of more than 50 diverse partner organizations – local leaders in business, municipal public service, higher education, conservation planning, and non-profit management – that come together with a common goal of clean and clear waterways by 2040. We're led by a Board of Trustees who provide strategic vision for full-time staff who facilitate collaboration with many partner organizations for more capacity across Lancaster. The need for water quality improvement is urgent because the work to make our streams in Lancaster healthier needs to happen at a pace that is not only on target with the Bay watershed's 2025 goals but also achieves local water quality goals. The cross-sector collaboration of this group is essential and requires intentional outreach, strategic and strong partnerships, as well as transparency and inclusive practices. The Partners has come together to design and drive a strategy with a collective approach so that Lancaster County will see improved water quality across the landscape.

In 2023 the Clean Water Partners also provided networking and educational opportunities including the Ag Lenders Breakfast on August 28. The event addressed agricultural funding challenges and solutions. On September 14, the Partners hosted the Setting the Table event to welcome new capacity to be part of the collaborative clean water work. On September 25, the Partners hosted the 2023 MS4orum, an exciting day of engaging presentations about stormwater, maintenance, and municipal government topics. On April 5 and December 18, many of the partner organizations met at the annual spring and fall Full Partners Meetings to discuss ways to rapidly accelerate and expand the ability of the partner organizations to restore and sustain healthy Lancaster County waterways. It also supported the personal leadership development of 12 local leaders involved in the collective effort for clean water in Lancaster County through the Lancaster Watershed Leadership Academy.

Pretzel Crusted Chicken Bites

Prep Time: 30 min Cook Time: 16 min Total Time: 50 minutes Yield: serves 3-4

- 1 and 1/2 pounds skinless, boneless chicken breasts or tenders
- 1/2 cup whole wheat flour or allpurpose flour (spooned & leveled)
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 large eggs
- 1 and 1/2 cups finely crushed pretzels (or more, as needed)
- Nonstick spray, olive oil spray, or coconut oil spray

- 1. Preheat oven to 400°F (204°C). Line a large baking sheet with a silicone baking mat or coat heavily with nonstick spray.
- 2. If using chicken breasts, pound down and cut into little 1-1.5 inch pieces. If using boneless, skinless chicken tenders, simply cut into 1-1.5 inch pieces.
- 3. Combine flour, salt, and pepper in a shallow dish. Beat eggs in another shallow dish. Pour pretzels into a third shallow dish. Coat each chicken piece in flour, shaking off any excess. Then, dip in egg and let any excess drip off. Then generously roll in the pretzels, shaking off any excess. Add more crushed pretzels to the dish if you are running low. Place the chicken bites on the prepared baking sheet. Lightly spray each with nonstick spray to "seal" the breading, which will prevent the breading from staying raw and allows it to bake onto the chicken fingers.
- 4. Bake for 8 minutes. Turn each piece over and continue baking until the outside is crisp and the centers are cooked through, about 6-8 minutes more. If you like them more brown, bake longer. Serve chicken bites with toothpicks (if using as an appetizer), honey mustard, or this spicy cheese sauce. Store any leftovers in the refrigerator for up to 2 days.
- Notes: Freezing Instructions: Baked chicken bites freeze well up to 2-3 months. Bake frozen chicken in a 350°F (177°C) oven for 20 minutes or until warmed through.





MISSION STATEMENT

To promote the stewardship of natural resources for Lancaster County and beyond.

VISION STATEMENT

The Lancaster County Conservation District will be a respected leader of conservation efforts in the county, trusted to engage and guide the community through proactive education, advocacy, and the administration of innovative stewardship principles.

DISTRICT PHILOSOPHY

The Lancaster County Conservation District operates under the philosophy that the best way to advance the cause of conservation is to educate local citizens to become better environmental stewards. By building partnerships, providing technical assistance, and sharing information, we strive to achieve environmental compliance using common sense to build a culture of responsible stewardship.



Lancaster County Conservation District 1383 Arcadia Road Room 200 Lancaster PA 17601

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