

# GARLAND COUNTY CONSERVATION DISTRICT

600 MAIN ST. SUITE Q

HOT SPRINGS, AR 71913

501-545-4016

Directors: Tommy Sorrells   Melvin Daniel   Doug Meredith   David Parker   Rick Davis  
 District Manager: Hesper Hortman   District Conservationist: Derrek Nokes   MLRA Team Leader: Larry Gray  
 Quail Forever Biologist: Kelly Bufkin   Soil Scientist: Elizabeth Gray   Technician: Terry Hunter  
 USDA-NRCS Project Engineer: Matt Bruce   USDA-NRCS Project Engineer: Tracy Phillips

Protect Your Family,  
 Protect Your Community,  
 Protect Our Industry.

Wash your hands frequently   Maintain social distance of 6 feet   Stay home if you are sick & call your doctor   Cover your coughs and sneezes

agriculture.arkansas.gov



## CORONAVIRUS AND USDA SERVICE CENTERS

We are committed to delivering USDA services to Garland County's landowners while taking safety measures in response to the COVID-19, or new coronavirus, outbreak. While our program delivery staff will continue to come into the office, we will be working with our agricultural producers by phone and using email and online tools whenever possible. Field work, including conservation planning assistance, will continue with appropriate social distancing.

At this time, your local USDA Service Center is open for business by

***phone appointment only at 501.545.4016***



**Find us on Facebook**

and visit our website at  
[www.garlandcountycd.org](http://www.garlandcountycd.org)

**SAVE A TREE!**

Do you have an email address? By signing up to receive our quarterly newsletter electronically, you can help to conserve one of our most precious natural resources.

Call 501.545.4016 or email  
[Hesper.Hortman@usda.gov](mailto:Hesper.Hortman@usda.gov)

**NEED EXTRA MONEY FOR COLLEGE??**

Thinking about studying agriculture, environmental science or conservation? The Garland County Conservation District is offering a \$500 scholarship to local students who are planning to major in a conservation related field of study. Deadline to apply is **April 30, 2020.**

Applications are available online at [www.garlandcountycd.org](http://www.garlandcountycd.org) the Garland County Library and your high school guidance counselor.





# EARTHDAY~APRIL 22

Earth Day is celebrated worldwide on April 22. In 1970, over 20 million Americans participated in the first Earth Day by actively demonstrating their love for planet Earth. The earth day movement spawned the creation of the Clean Air Act, the Clean Water Act, the Environmental Education Act as well as the Environmental Protection Agency. In 1990 the first International earth day was celebrated with 200 million participants in more than 140 countries.

## HOW CAN YOU HELP?

- Reduce, Reuse, Recycle
- Plant a tree
- Replace invasive plants with native ones
- Go for a hike, picking up litter along the way
- Give composting a try
- Carpool, ride your bike or walk
- Fix leaky faucets
- Bring reusable bags when you shop
- Use CFL or LED lightbulbs
- MAKE EVERY DAY EARTH DAY!

### Want to show your support for the Garland County Conservation District?



Purchase a Department of Conservation Districts specialty license plate! For every plate issued in Garland county, GCCD receives \$25.00. These funds are used for educational and outreach programs throughout the county.

For more information visit [Arkansas Department of Finance and Administration](http://Arkansas Department of Finance and Administration)

## SPRING CLEANING TIPS

The flowers are blooming, the birds are singing but, your home still has the winter blues? Perfect time for a sprucing up! Spring cleaning is a tradition that allows us to freshen up our homes and get a head start of the hectic seasons of spring and summer. Here are 6 tips to make the most of the task:

- Create a checklist
- Clean room by room
- Organize and clear the clutter
- Always clean from top to bottom
- Get the family involved
- Reward yourself for a job well done



### MONTHLY BOARD MEETINGS

Monthly board meetings are held on the third Wednesday of each month at 9:00 a.m. at the NRCS office at 600 Main St. Suite Q

## EQUIPMENT FOR RENT

### NO-TILL SEED DRILL

7-FOOT WITH HYDRAULIC REMOTE OUTLETS  
MINIMUM TRACTOR SIZE: 55 HP  
\$7 PER ACRE  
\$50 MINIMUM

### PASTURE SPRAYER

300-GALLON  
\$25 PER DAY

### LOG SPLITTER

35 TON, VERTICAL OR HORIZONTAL SPLITTING  
\$50 FIRST DAY  
\$25 EACH ADDITIONAL DAY



June 22-28, 2020

Join us downtown on Friday June 28th, for the 3rd Annual Bees, Bugs and Butterflies Pollinator Event! This free event, sponsored by the US Forest Service, will help to share the importance of the key role that pollinators play in our ecosystem. Free native seeds, informational literature and pollinator themed activities for kids will be available. See you there!

[www.pollinator.org](http://www.pollinator.org)



The fifth day of May, **Cinco de Mayo**, is a holiday that celebrates the date of the Mexican army's 1862 victory over France during the Franco-Mexican War. While it is a relatively minor holiday in Mexico, in the United States, **Cinco de Mayo** has evolved into a commemoration of Mexican culture and heritage. Revelers mark the occasion with parades, parties, mariachi music, dancing and lots of traditional foods!!!

## PORK CARNITAS

MELY MARTINEZ

- 2 lbs pork shoulder, cut into 2 inch cubes
- 2 bay leaves
- 1/4 cup pork lard (can use vegetable oil)
- 4 cloves garlic
- 1 orange, halved
- 1 tablespoon salt
- 2 onions, quartered
- 6-8 cups water, enough to cover meat

1. Place all ingredients in a large Dutch oven or cast iron pot. Cook covered on medium heat to a boil. Reduce to simmer for about 45 minutes or until pork is almost tender.
2. Uncover and turn the heat to medium high to reduce the liquid. The meat will start frying in its own fat and lard at this point. Carefully brown the meat at medium low heat, stirring frequently, until pork is evenly browned. About 15 to 20 minutes. Do not overcook so meat does not dry out.
3. Serve with warm tortillas and green salsa.



## Elote-Style Corn

From TODAY.com-Chef Michelle Bernstein



- 4 ears fresh corn, in the husk
- 1/4 cup mayonnaise
- 1/4 cup Mexican crema or sour cream
- 1/2 cup cotija cheese, finely crumbled
- 2 tsp ancho or chipotle powder
- 1/4 cup cilantro leaves, finely chopped
- Lime wedges
- Kosher salt
- Stir together mayonnaise and sour cream; season with a little salt
- Preheat grill to medium-high heat (400°F-450°F)
- Cook the corn, without removing the husks, in simmering water for 6-8 minutes
- Grill the corn, turning frequently, about 4-5 minutes
- Carefully peel back the husks and remove silks.
- Spread the crema/mayo mixture all over corn. Sprinkle chili powder and cilantro evenly over ears. Top with cheese and a squeeze of lime

## Avocado and Tomatillo Green Chile Salsa

~Yvette Marquez

- 4 tomatillos, husks removed, rinsed, quartered
- 1-4.5 oz can chopped green chilies
- 1 clove garlic
- 1 avocado, pitted and peeled
- 1/2 onion, quartered
- handful cilantro leaves
- 1/2 tsp salt

Place all ingredients in a blender and blend. Do not over blend, salsa should be chunky. Enjoy with tortilla chips or add as a topping to carnitas tacos!