

# Garland County Conservation District

600 Main St Suite Q

Hot Springs, AR 71913

Phone (501) 545-4016

## NEWS AND VIEWS

*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

Issue 4

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IN LOVING  
*Memory*



Harvey E. "Gene" Parker  
November 23, 1930-May 22, 2019

Gene served on the GCCD board of directors for 37 years. His dedication and commitment to the needs of Garland County were unwavering. He will be deeply missed.

*We would like to welcome Rick Davis to the board of directors. He and his wife Denice have been married and residing in Garland County for 45 years. Davis was owner and CEO of an underground utility construction business for over 33 years. Davis served as Garland County Judge, retiring in January of this year. His many accolades include*



*Farm Family of the Year in 2004 as well as being named County Administrator of the Year by the Arkansas State Fraternal Order of Police in 2016. The Davis' raise registered Black Angus cattle and are members of the American Angus Association. Rick and Denice have two sons, two daughters in law and four grandchildren. They attend First Baptist Church in Hot Springs.*



A retirement breakfast was recently held in honor of Judy Castleberry. Judy dutifully served on the board of directors for 12 years. She was employed as the District Secretary for 29 years prior to becoming a board member. She is looking forward to spending more time with her husband, children and grandchildren.

### Equipment for Rent

Visit the office, Call 501-545-4016 or e-mail [hesper.hortman@usda.gov](mailto:hesper.hortman@usda.gov)

**\$100 DEPOSIT REQUIRED FOR ALL RENTALS**

#### TYE NO-TILL 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



## 2nd Annual Bees, Bugs & Butterflies Pollinator Event

This free event was held on the Arlington lawn June 20<sup>th</sup> in celebration of National Pollinator Week. Along with several other agencies, we helped to share the importance of the key ecosystem role pollinators play. Free native seeds, informational literature and pollinator themed activities for kids were provided. Many thanks to US Forest Service for organizing this fun event!!



**Tackle Loaner Program**

**Itchin' to go Fishin'?**

This location is a proud participant in the Arkansas Game and Fish Commission's Tackle Loaner Program.

Check out one of our rod-and-reel combos and get your hook wet.

We are a proud supporter of the AGFC's Tackle Loaner Program. We have 16 rod and reel combos to check out, free of charge!

We are open Monday through Friday 8:00-3:30.

Take time this summer to be a tourist in your own town!

Often, people who live in "tourist towns" have not done or seen what it is that makes their town a tourist destination. Here is a simple way to play tourist this summer and see what all the hype is about!

**Plan it out:** pick up those free pamphlets and guide books you see at restaurants, go online and research

**Explore new areas:** get outside of the areas you frequent most

**Take a tour:** guided tours are great ways to learn things about your town you may have never known

**Try new things:** whether it be by trying a new food or activity, anything you wouldn't normally

**Get up high:** seeing your town from a higher vantage point will make things look incredibly different

**Go back in history:** find out how your city came to be what it is today

**Check out local events:** summer is a great time for local activities, especially outdoors

**Charge up your camera:** you are not a true tourist unless you take photos of everything!



### Beaver Problems?

Garland Co Conservation District now pays a bounty of \$15 per beaver tail. Funding for this program is

Provided by Arkansas Natural Resource Service along with the Garland Co Quorum Court. Contact our office for more information.

Arkansas produces a wide variety of fruits and vegetables throughout the summer months. Eggplant, squash, peppers, tomatoes, melons, peaches and blueberries are just a few. The Hot Springs Farmer's Market offers fresh produce, baked goods, and even honey from local beekeepers! Visit the market, located at 121 Orange St., every Saturday 7 a.m. to noon and Tuesdays 4 to 7 p.m.

# FRESH FROM THE GARDEN

## Squash Pie

- 1 deep dish pie crust
- 1 tablespoon olive oil
- 2 tomatoes
- 1 bell pepper chopped
- 1 small onion chopped
- 5 squash sliced
- $\frac{3}{4}$  cup mayonnaise
- 2 cups mozzarella shredded
- Salt and pepper

Heat oven to 350. Bake crust 5-10 mins to lightly brown. Slice tomatoes, sprinkle with salt, place on paper towels to drain. Heat olive oil over med-high heat. Sauté bell pepper, onion and squash until tender; season with salt and pepper to taste. Mix mayonnaise and mozzarella together. Lay drained tomatoes on bottom and edges of crust. Pour squash mixtures over tomatoes. Spread mayonnaise and cheese over. Bake 45 mins

## Baked Eggplant with Fresh Tomatoes

- 2 lb. eggplant
  - 1 T. &  $\frac{3}{4}$  tsp. kosher salt
  - 1  $\frac{1}{2}$  lb. plum tomatoes
  - 1 lb. mozzarella cut into  $\frac{1}{2}$  in. cubes
  - $\frac{1}{4}$  cup fresh basil, chopped
  - $\frac{1}{4}$  tsp. red pepper flakes
  - $\frac{1}{2}$  cup olive oil
  - 1 large onion sliced
  - 6 cloves garlic roughly chopped
- Bread crumb topping:
- 1 cup bread crumbs
  - 1 T. thyme
  - 1  $\frac{1}{2}$  T. parsley
  - $\frac{1}{2}$  tsp. oregano
  - $\frac{1}{4}$  cup parmesan
  - 2 tsp. salt
  - 2 T. olive oil

Heat oven to 400.

Peel eggplant, slice into  $\frac{1}{2}$  in. rounds. Salt both sides of slices, layer in colander and place in sink. Invert a plate over to weigh it down so it is squeezing moisture out. After 30 mins, rinse and pat dry. Cut tomatoes in chunks and toss with cheese, basil, pepper flakes,  $\frac{3}{4}$  tsp. salt and 4 T. olive oil. Brush 9x13 dish with olive oil. Lay onion rings in bottom, top with garlic and 2 T. olive oil. Lay eggplant over onions, top with tomato mixture. Mix bread crumbs topping. Sprinkle over tomatoes. Cover and bake 45 mins, uncover and bake for 30 mins. Let rest 20 mins before serving.

## Refrigerator Pickles

- 4 cups sugar
- 4 cups white vinegar
- $\frac{1}{4}$  cup salt
- 2 tsp dill seed
- 1 tsp celery seed
- 1 tsp dry mustard
- 1 tsp turmeric
- 3 cloves garlic, thinly sliced
- 3 onions, roughly chopped
- 8-10 cucumbers, thinly sliced

Mix well, place in jars and refrigerate. Let stand at least 1 week before using.

## Okra, Corn and Tomato Mélange

- 4 strips bacon
- 4 tbsp. bacon drippings
- 1 onion finely chopped
- 1-pound okra, sliced  $\frac{1}{4}$  in
- 4 ears corn cut from cob
- 3 lrg tomatoes, peeled and diced
- 1 small bell pepper, chopped
- 1 tsp. sugar
- Salt and pepper to taste
- Dash hot sauce

Fry bacon until crisp, drain and reserve 4 tablespoons of drippings. Add onion, okra and corn to drippings and cook for 10 minutes, stirring constantly. Add tomatoes, bell pepper, salt, pepper and hot sauce. Cover and simmer until done (about 25 minutes) stirring occasionally. Add more seasoning if desired. Pour into serving dish and top with crumbled bacon.



# Sweet Summertime

## Peachy Delight

### Crust

1 cup flour	½ cup butter, softened
1 T. sugar	¼ cup pecans, chopped

### Filling

1 cup sugar	1 8oz whipped topping
8 oz cream cheese softened	3 cups sliced fresh peaches

### Glaze

1 cup sugar	1 ½ cup water
4 T. corn starch	1 3oz pkg peach gelatin

Heat oven to 350.

Mix flour, sugar, butter and pecans together. Press into 9x13 dish. Bake 20 minutes then cool.

Cream together sugar and cream cheese. Fold in whipped topping. Spread over crust. Top with peaches.

Combine sugar and cornstarch, stir in water. Cook until thick. Stir in peach gelatin, mix well. Cool slightly then spoon glaze over peaches.

## Cantaloupe Bread with Praline Glaze

3 eggs	1 cup vegetable oil
2 cups white sugar	1 T. vanilla extract
2 cups pureed cantaloupe	3 cups all-purpose flour
1 tsp. salt	1 tsp. baking soda
¼ tsp baking powder	2 tsp ground cinnamon
½ tsp ground ginger	½ cup butter
1 2/3 cups brown sugar	½ cup chopped pecans

Heat oven to 325.

Lightly grease and flour two 9x5 loaf pans. In a large bowl, beat together eggs, oil, sugar, vanilla and cantaloupe. In a separate bowl, sift together flour, salt, baking soda, baking powder, cinnamon and ginger. Stir flour mixture into cantaloupe mixture; mix well. Pour batter into prepared pans. Bake for 1 hour, until a toothpick inserted into center of loaf comes out clean. Combine butter and brown sugar; microwave for 3 mins, stirring at 1-minute intervals. Mix in pecans. Pour over warm bread. Let cool 1 hour.

## Blueberry Pie with Lemon Pastry

### Filling

1 ¼ cups sugar	1/3 cup all-purpose flour
¼ tsp. salt	2 T. lemon juice
2 T. & ½ tsp. cinnamon	2 tsp. lemon zest
5 cups fresh blueberries	

### Pastry

2 cups sifted all purpose flour	1 tsp. salt
½ tsp. lemon zest	2/3 cup shortening, cold
4 T. ice cold water	1 T. cold lemon juice

Heat oven to 425.

Combine all filling ingredients.

To make pastry: Sift together flour and salt; blend in lemon zest. With a pastry blender, cut in shortening until pieces are the size of small peas. Mix water and lemon juice. Sprinkle lemon water over dry ingredients; mix lightly. (Additional cold water may be added if needed but just enough to hold dough together.) Divide dough into 2 equal portions, shape each into ball. Flatten pastry on lightly floured surface. Roll out to 1/8-inch-thick circles.

Line a 9-inch pie pan with one pastry crust; trim edges. Pour filling into crust. Cover pie with remaining crust; trim, turn edge under and crimp. Cut a few vents in top of crust to allow steam to escape. Bake at 425 for 40 mins or until crust is nicely browned.

## Watermelon and Orzo Salad

1 ½ cups dry orzo	1 T. lemon zest
Salt	2 T. lemon juice
1 ½ T. extra virgin olive oil	2 tsp honey
6 oz. crumbled feta cheese	¼ cup fresh basil, chopped
5 cups cubed and seeded watermelon	

Stir together lemon zest, lemon juice, olive oil and honey. Cook pasta in salted water according to package. Drain well (do not rinse) and pour into large bowl. Pour half of lemon mixture over drained pasta and toss. Salt to taste. Allow to cool. Once cool, add watermelon, feta and basil to pasta. Add remaining lemon mixture and toss evenly to coat.