

# GARLAND COUNTY CONSERVATION DISTRICT

## NEWS AND VIEWS

600 Main St. Suite Q Hot Springs, AR 71913 501.545.4016

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

Directors: Tommy Sorrells Doug Meredith Melvin Daniel

David Parker Rick Davis

*It's that time of year!!*



We are taking orders for fresh 2020 crop pecans and other specialty nuts through **October 30th!!**

### PECANS

<i>PIECES</i>	1LB	\$8.00
	5LB	\$40.00
	30LB	\$230.00
<i>HALVES</i>	1LB	\$9.00
	5LB	\$43.00
	30LB	\$250.00

### CONSERVATION SAMPLER

(8-1LB BAGS)

PECAN HALVES, CASHEWS, HONEY ROASTED PEANUTS, WALNUTS, CHOCOLATE AMARETTO PECANS, CHOCOLATE PEANUTS, CHOCOLATE RAISINS, CHOCOLATE ALMONDS  
\$53.00

### SPECIALTY PECANS-1 LB BAG

MILK CHOCOLATE	\$9.00
DARK CHOCOLATE	\$9.00
WHITE CHOCOLATE	\$9.00
<i>SUGAR FREE</i> CHOC	\$9.00
AMARETTO CHOC	\$9.00
PRALINE	\$9.00
HONEY ROASTED	\$9.00

### OTHER NUTS-1LB BAG

CHOCOLATE COVERED ALMONDS	\$8.00
PISTACHIOS	\$8.00
DELUXE MIXED NUTS	\$8.00
CHOCOLATE COVERED CASHEWS	\$8.00
WHOLE SALTED CASHEWS	\$8.00
ENGLISH WALNUTS	\$7.00
DOUBLE DIPPED CHOC PEANUTS	\$6.00
HONEY ROASTED PEANUTS	\$5.00
CHOCOLATE RAISINS	\$5.00

***Please note that due to COVID-19, we are doing things a little different this year....***

- *Our office is currently closed to the public*
- *All orders must be paid for at the time they are placed*
- *We will contact you when your order is ready for pickup*
- **You can download an order form on our website [www.garlandcountycd.org](http://www.garlandcountycd.org)**
- Please mail your order along with payment to: **GCCD**

600 Main St. Suite Q  
Hot Springs, AR 71913

# DO YOU KNOW US?



## We Are:

- founded by state law
- led by dedicated local volunteers who are elected or appointed to office
- assisted by federal and state technicians

## What We Can Do You For You:

- help in planning your land use and needed conservation work
- engineering assistance to help you establish sound conservation practices
- information to promote conservation
- furnish soil information as to type, slope and erosion problems

The purpose of the Garland County Conservation District is to assist the people of Garland County in planning and installing sound conservation practices.

## PLANTING TIME FOR TREES AND SHRUBS

### Why plant native?

Native plants play an important role in our ecosystems. By choosing native plants in your landscape, you are providing shelter and food for wildlife and supporting pollinators. Planting native trees and shrubs helps to reduce the use of fertilizers and pesticides. Here are a few native trees and shrubs to consider:

- Flowering dogwood
- Eastern redbud
- American beautyberry
- Red buckeye
- Witch hazel
- Deciduous holly



## FALL LEAVES MAKE GOOD MULCH

Leaves make an excellent free mulch for flower and vegetable gardens. According to the USDA-NRCS, leaf mold (the decomposed remains of leaves) gives much needed nutrients back to the soil. It is best to chop and compost before spreading. If using dry leaves, apply about 6 inches; 3-4 inches if using composted leaves.



## ENVIRONMENTAL QUALITY INCENTIVES PROGRAM

### What is EQIP?

EQIP provides technical and financial assistance to producers to address natural resource concerns and deliver environmental benefits such as improved water and air quality, conserved ground and surface water, reduced soil erosion and improved or created wildlife habitat.

### Who is eligible?

Farmers, forest landowners and livestock producers who own or rent agricultural land are eligible. EQIP can be used on all types of agricultural operations, including:

- Conventional, organic and urban
- Specialty crops and commodity crops
- Forestry and wildlife
- Livestock operations

### How to apply?

Apply at your local USDA Service Center  
Contact District Conservationist Andres Aponte  
andres.aponte@usda.gov  
501.624.2574

## Southwest Style BBQ Quail

Hank Shaw-www.honest-food.net

### Ingredients

#### QUAIL

- 8 quail, backbones removed and flattened
- 3 tbsp vegetable oil

#### BARBECUE SAUCE

- 4 tbsp unsalted butter
- 1/2 onion, grated
- 2 shots of tequila
- 1/2 cup honey, mesquite bean or prickly pear syrup
- 1/4 cup cider vinegar
- 1/2 cup chicken stock
- 1 tbsp chopped sage
- 1 to 2 tsp ground red pepper or hot sauce to taste
- Salt to taste

### Instructions

1. Heat butter over medium heat, then add grated onion cook until translucent. Add remaining sauce ingredients, stir well and simmer slowly for 30 minutes or more. If you prefer a smooth sauce you can pour into blender.
2. Remove backbone of quail by cutting along either side of the spine with kitchen shears. Place breast side up on cutting board and press to flatten. Salt the quail and toss them with vegetable oil.
3. Get your grill hot, but leave an open space with no coals or one gas burner off. Place quail, breast side up, on the cool part of the grill and cook with lid closed for 10 minutes. Paint the breast side with sauce and repeat process two more times until you've cooked quail for 30 minutes. Check for doneness of 150-155 F by inserting thermometer into thickest part of breast. You can also test where the legs meet the thighs, they should want to come apart when wiggled but not fall apart. You may need another 10-20 minutes depending on hotness of grill.
4. Turn quail over and paint cooked side with sauce. Grill breast side for 2 mins with lid up, turn and paint with sauce. Close lid and cook for final 2 minutes. Paint with sauce after removing.

### 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)**

## Pumpkin Pie Cake

Robin Stacy-AACDE Simply Sweets Cookbook

- 4 eggs
- 1 (16oz) can pumpkin pie
- 2 tsp pumpkin pie spice
- 1 tsp salt
- 1 1/2 cup sugar
- 1 (13oz) can pet milk
- 2 sticks butter, melted
- 1 box yellow cake mix
- 1 cup pecans, chopped

Mix first 6 ingredients in order listed. Pour into ungreased 9"x13" pan. Sprinkle cake mix over filling, drizzle butter over top. Sprinkle with nuts. Bake at 350 degrees for 1 hour or until firm. Serve warm with Cool Whip.

**Americans love pumpkin spice not only for its flavor but also its relation to the fall holidays. McCormick officially brought the flavors of cinnamon, nutmeg, ginger and cloves together in the 1950's. Since then, the mix has been added to everything from lattes, candles, dog treats, ale and even Spam!**



### Holiday Tidbits.....

Candy corn is as synonymous with Halloween as costumes! Originally called "Chicken Feed", this tri color candy was invented in the 1880s. A combination of sugar, fondant, corn syrup, vanilla and marshmallow creme create this iconic treat. Celebrate National Candy Corn Day on October 30!

It is estimated around 46 million turkeys are eaten each year at Thanksgiving. The average weight of a turkey purchased is 15 pounds. Americans are said to consume between 2,500 and 4,500 calories at the Thanksgiving table!



US scientists calculated that Santa would have to visit 822 homes a second to deliver all the world's presents on Christmas Eve, while traveling at 650 miles a second!



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