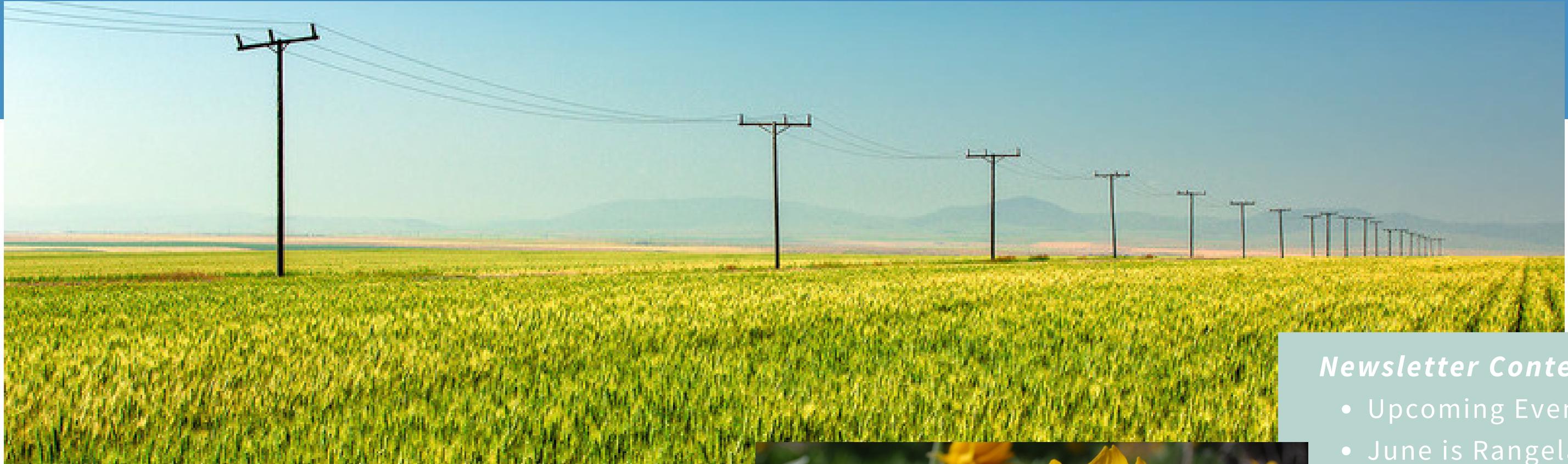




# CONSERVATION UPDATE



## Sweet Summertime

With the crop in the ground and warm sunny days, summer is here for a stay. The Main Drive-In has been busy with cars and bike riders fill the streets of downtown Conrad. We hope you enjoy this months issue of the PCCD Conservation Update. Check out some upcoming conservation events in our area and don't miss the mouth watering homemade icecream recipe on page 6. We hope you and your family have a fun and sweet summertime!



### ***Newsletter Content:***

- Upcoming Events
- June is Rangeland Appreciation Month
- Equipment for Rent
- Items for Sale
- 23rd Annual Outdoor Classroom in the books!
- Summer Recipes: Homemade Salsa & Ice Cream

SAVE THE DATE!



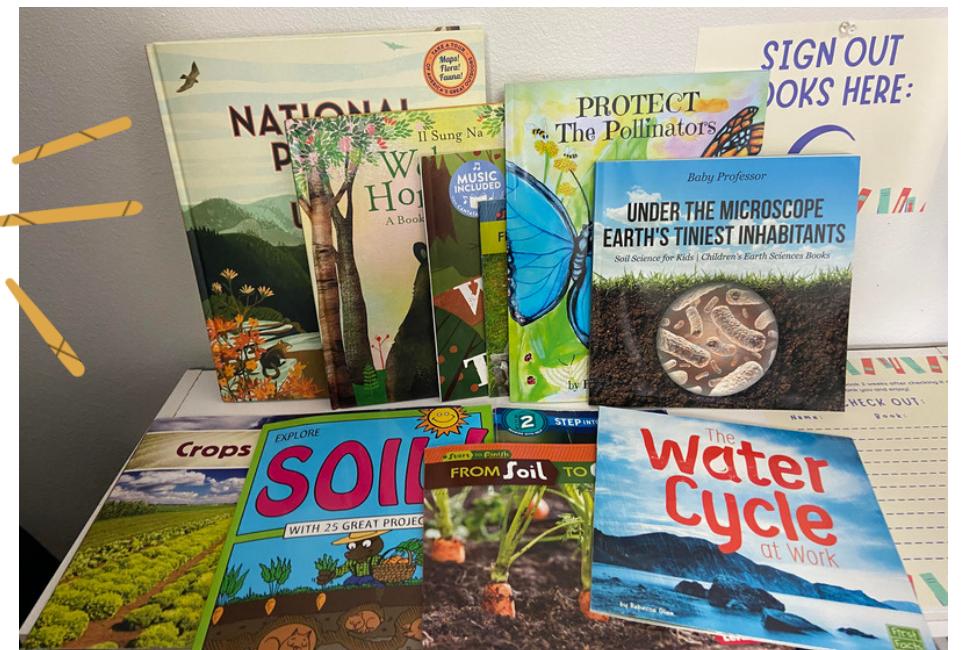
# Summer

## Upcoming Events:

- PCCD Next Board Meeting, Tuesday July 11th at 8 a.m. at the USDA Service Center
- Rock City Clean Up Day, Friday July 7th at 1 p.m.
- NRCS Soil Health Education Workshop in Valier on Friday July 14th at 10 a.m.



Reading time!



## Our Little Conservation Library

Please stop by and check out our Little Conservation Library. We have a handful of books all focused on an area of conservation. Some book topics include farming, ranching, pollinators, composting, soil health, water, and more! The books range in reading levels for ages 4-12. They are great resources especially for some fun summer reading and activities!



MT DECLARED JUNE AS



## Rangeland Appreciation Month

DNRC News Release on Thursday June 1, 2023:

Rangeland plays an important role in the Montana economy, ecosystem, and provides a unique way of life for thousands of Montanans – but is often overshadowed by the mountainous western portion of the state.

“The 68th Montana Legislature recognized the importance of rangelands with the passage of a joint resolution declaring in perpetuity the month of June as Rangeland Appreciation Month,” said Stacey Barta, state coordinator for the Rangeland Resources Program at the Department of Natural Resources and Conservation. “We hope to increase awareness and understanding of the importance of rangeland and the stewards of that land.”

Encompassing approximately 68 million acres, rangeland comprises most of the Montana landscape – providing habitat for wildlife, forage for livestock, and a host of ecosystem goods and services for the state

# Equipment for Rent

- Level \$25/day
- Doppler Flow Meter \$250
- MCCS Measuring Probe \$10/day
- Towner Disc \$10/acre first time over, then \$6/acre. \$250 deposit
- Tree Spade \$20/tree, \$250 deposit
- Scraper
- Fabric layer \$20/roll, fabric purchased @ PCCD covers cost for rent. \$250 deposit
- Tree planter \$0.15/tree, \$50/day minimum if 1-333 trees. \$250 deposit

\*Deposits are refundable upon payment of any required repair charge\*

See Rental Agreement form for more details



## Conservation Trees:

If you are interested in ordering trees for the following spring, you will need to place your order with PCCD by October. PCCD has tree order forms available for pick up at the office starting in September. We ask that you fill out your order forms and get them turned in by the **beginning of October**. Tree inventory goes quickly, get your order submitted early. You can also complete your own purchase through DNRC MT Seedling Nursery and have your trees shipped to PCCD. Place your order with them by visiting:

<https://dnrc.mt.gov/forestry/Conservation-Nursery/>

# Sale!

### Items for Sale:

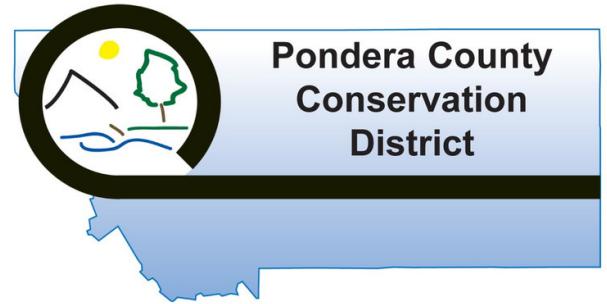
- Trees for Conservation- Inquire with PCCD for ordering next fall
- Landscape Fabric- \$125/roll (6' x 500' roll) \**This price may increase for FY 2024*
- Montana Women History Book- \$22
- Marker Flags- \$12/bundle (100 per bundle)
- Map Ordinance Book- \$35

Check  
it out!



Our 23rd Annual Outdoor Classroom is in the books! We held the event at the beginning of May at the Dupuyer Creek Picnic Area and had 85 students show up with a handful of teachers and chaperones. We had FWP present a booth on bear safety and montana fisheries.

We had Stick Leg Ranch present a meat to table: sustainable agriculture booth, NRCS presented on soil layers- which included having the students make edible soil cups, and lastly we had Marias Greenhouse present on plant benefits, including students potting their own tomato plant to take home. It was a beautiful, sunny spring day!



## PCCD Board:

Jack Judisch, Chair

Paul Jones, Supervisor

Roger Paulsen, Urban Supervisor

Bryce Johns, Supervisor

Ramsey Offerdal Jr., Supervisor

Keith VandenBos, Supervisor

Cole Peebles, Urban Supervisor

Kaysie Steele, Administrator

PCCD holds monthly board meetings on the second Tuesday of each month at 8 a.m. Please call 406-278-7611 ext. 1048 if you would like more information.

# Blueberry Cheesecake Ice Cream



## Ingredients:

- 2 cups fresh blueberries, divided
- 3/4 cup organic evaporated cane juice sugar
- 8 oz cream cheese
- 1 cup buttermilk or sour cream
- 2 tablespoons vanilla extract
- Pinch of sea salt
- 1/4 teaspoon lemon zest
- 2 cups heavy cream or half n half

## Directions:

1. In a small saucepan, mash together the sugar and 1 cup of blueberries with 1 tablespoon water.
2. Cook the sugar/blueberry mixture over medium-low heat for 5-8 minutes and allow them to simmer and thicken. Cool slightly.
3. In a blender, combine the cooled mixture, the remaining fresh blueberries, buttermilk, cream cheese, vanilla, salt, and lemon zest. Blend until mixed completely.
4. Stir in the cream/half n' half and allow to chill for one hour.
5. Freeze in a 2-quart ice cream maker according to manufacturer's recommendations.
6. Serve immediately, or place in freezer for a while to harden it up a bit, if you prefer harder ice cream.
7. Sprinkle with graham cracker crumbs, if desired.

# Summer Salsa



## Ingredients:

- 4 tomatoes cut in halves
- 4 roasted jalapeño peppers (with seeds)
- 1 purple or green bell pepper
- 1 yellow onion
- 4 cloves of garlic
- ½ cup of cilantro
- ¼ cup freshly squeezed lemon juice
- 1 teaspoon of cumin
- 1 teaspoon of oregano
- Kosher salt to taste

## Directions:

Add all the ingredients into a food processor or chop by hand. Pour in a container, put in your fridge, and eat within a week.

