The CCD hosted another successful Ag Days on May 10 & 11, 2018 for 4th grade students and their teachers from around Cascade County.

Ag Days added 2 new stations, Cargill and 4-wheeler Safety, to the already fun and exciting stations of Butter, Pasta, Pollinators, Soils, Water Stewardship, Electricity, and students' favorite, Ice Cream. Lunch of sandwiches, chips, and apples was provided by Subway and the Great Falls Chamber Ag Committee.

**Pasta**—students were shown how wheat becomes the flour to make pasta dough. The dough is then run through a pasta machine to make spaghetti and each student walks away with their own bag of pasta.

**Pollinators**—students learned who the pollinators were and why they are important to the survival of the planet. They tasted honey in a tube and made bee's wax candles to take home.

**Farm Charms**—this station teaches the students where some of everyday items come from like wool and wheat. The students then put together a bag of sample products like wheat, peas, lentils, flaxseed, hogs, horses, milk, sugar and much more.

**Butter**—students learn about milk cows as they shake a small container of heavy cream until butter forms. Once the butter is formed, students eat the butter on crackers.

Continued on page 2...
THANK YOU AG DAYS SPONSORS AND VOLUNTEERS:

Cargill—students looked at Canola plants and a small combine. The students learned how to extract DNA from strawberries by smashing up the strawberries, then pouring it into a cup with salt, water and detergent. Finally, the students pour the strawberries into a cup of alcohol and pulled out the DNA.

Water/Electricity—students learn about water stewardship with the Rolling Rivers Trailer. They learn about the causes of bank erosion and what can affect the groundwater that ends up in our wells. Electricity teaches the students safety tips around wires above and below the ground.

4-wheeler safety—students learn safety tips on 4-wheelers and ATVs. The students were able to sit on 4-wheelers brought in by Sports City Cyclery to see how each vehicle can fit to a person’s size.

Soils—here the students walked through the soil tunnel looking at all the different components of soil. Students literally dirty their hands as they learn how to texture soil as water is added. To finish off this station, students make their own edible soil cups with pudding, cookies, sprinkles, M&Ms, gummy worms, and coconut.

Ice Cream—the students get to roll the ingredients of vanilla, sugar and half & half in a coffee can that is in a big coffee can surrounded by rock salt and ice. This station has been the student favorite for years and still remains the favorite.

Around 700 students plus teachers and chaperones burst through the doors of the Montana Expo Park Trades & Industry Building to learn about Montana’s #1 industry of Agriculture!

Montana Farmer’s Union teaches about Pollinators.

NRCS Soil Specialist, Luis Alvarez, teaches the components of soil.

General Mills, Meadow Gold, Subway, Cargill, General Distributing Co., Montana Farm Credit Services and Jade Decker shake cream for butter.

Jamey Wheeler, Northwest Energy, teaches safety tips around electricity.

Janet Smith, FSA, serves up Ice Cream.
As summer starts to heat up, be aware of shallow still water areas that have the potential to produce toxic algae blooms.

With all the snowmelt and spring rains this year, the county has many shallow water areas that could produce toxic algae. The peak season for blooms is May-October and shallow lakes, reservoirs, stock ponds and road ditches are all potential areas for algae blooms.

Conditions favorable for algae blooms are water bodies with elevated levels of nutrients, warm water temperatures and areas that get lots of direct sunlight. Nutrients can be present already or often run off a farm field from snowmelt or thunderstorms.

Look for visual signs of algae in the water. The water will look like pea soup or full of grass clippings or possibly like green latex paint. Typically the algae is suspended in the water or aggregated into floating mats. Be especially leery if you see dead fish.

Any warm blooded animals can be killed from consuming water with the cyanotoxins from the algae bloom and typically cattle new to a field are very susceptible as they have not had time to figure out where the fresh water sources are.

The best way to control toxic algae blooms is to prevent them from happening. Take extra precaution that fertilizers and animal wastes don’t drain off into a shallow pond or water body. If you know of an area where fertilizer went into a pond please watch the area this summer for algae growth.
PETER HERYFORD has accepted the vacant position of Supervisor for the CCD.

After graduating Montana State University, with a degree in Ag education, I spent a few years in the whole muscle meat brokerage business. While there I began leasing ranches in Gallatin and Park counties, with the expansion of home sales in that area where the ranching business became tough. I then moved to Fallon, Montana where I had a custom calving and backgrounding place.

When the opportunity came to expand the operation I then, with my family, purchased a feeding facility in Vaughn. My history and family being in this area, it seemed only fitting to relocate here. With my background I am beginning a business with a focus on bull and heifer development, and commercial feeding. I believe that my knowledge and experience will be helpful for the Cascade Conservation District. I look forward to being part of it!

By: Pete Heryford, Supervisor

CCD also welcomes a new Associate Supervisor, Kathie Lahti.

Originally from Arizona My husband, Bruce, and I moved to Great Falls 23 years ago. I have a Wildlife Conservation Biology degree from Arizona State University and an Accounting Degree from Glendale Community College, Glendale, Arizona. Currently I am the Business Manager at Our Lady of Lourdes Parish & School. We have 3 grown children and 8 grandkids.

We have a small hobby farm south of town where over the last 15 years I have been working to triple our grazing capacity as well as build up an area suitable for wildlife. We have livestock, chickens, ducks, an organic garden and greenhouse.

Over the last 30 years I have been involved in many wildlife and conservation efforts both here and in Arizona. In the field as well as public speaking on subjects including oil & gas drilling on the Badger/Two Medicine, arsenic heap leach runoff and logging.

By: Kathie Lahti, Associate Supervisor

The Natural Resource Conservation Services (NRCS) welcomes the new District Conservationist for the Field Offices of Great Falls and Stanford, BAILEY RAPP!

I was the District Conservationist in Wheatland, Wyoming and held this position for seven years. Before that, I worked in the Buffalo and Torrington, Wyoming field offices as a Soil Conservationist. I have worked for NRCS for 14 years. Before my tenure with NRCS started, I worked as a lab technician for Agricultural Research Service for four years and had a brief (5 months) stint with FSA as a temporary employee.

In Wheatland, Wyoming when I wasn't working with producers, I enjoyed hunting and fishing. Most of my time, though, was spent remodeling my house and volunteering in my community as a fire fighter. At the time of leaving Wheatland, I was the Assistant Chief of the department.

I am a graduate from the University of Wyoming with a Bachelor’s of Science in Biology and a minor in Animal Science and am currently working to get my Master’s in Natural Resources. I am a Wyoming native growing up in Lusk. While my family did not ranch or farm, I have experience in ranch as I worked on the largest ranch in Niobrara County. I am a second generation NRCSer as my father worked as a Range Technician in Niobrara, Converse and Weston counties. I am looking forward to working with everyone in the area and would like to welcome them to come in to discuss any of their conservation needs.

By: Bailey Rapp, NRCS
Montana Fish, Wildlife & Parks’ wardens would like to remind watercraft users that they must stop every time they pass an AIS inspection station, even if they have previously been inspected.

For example, if a person goes through an inspection station at 7 a.m. and receives a copy of the watercraft inspection form, and then drives past the same inspection station at 2 p.m. on their way home, they need to stop again.

It’s not uncommon for folks to bypass inspection stations after already being inspected, thinking they are in the clear for the day, or even the weekend, with the copy of the inspection form.

“Montana law requires that Boaters stop every time they encounter and inspection station. Having a copy of a previous inspection will speed things along during an inspection, but it does not give a boater the right to bypass a station,” said FWP Boating Law Administrator Phil Kilbreath.

Vehicles with a vessel that pass an inspection station without stopping will be pulled over.

Boaters can also use the Watercraft Inspection Passport as proof of inspection. Instead of a paper receipt, the inspector will stamp the boat owner’s passport with the station name and date. Passports are issued to boaters at the watercraft inspection stations.

Folks camping at Canyon Ferry or Tiber Reservoirs can get a validation pass to speed the process up at decontamination stations at these reservoirs.

CCD was excited to host a team from Simms High School for Envirothon 2018!

This annual, two day competition is held in Lewistown at the Fairgrounds and the Yogo Inn. Teams of 5 members work together to test their knowledge of Aquatics, Forestry, Rangeland, Soils, and Wildlife. The teams also do an oral presentation on a current issue that is presented at Envirothon. The teams spend time with professionals from each station to understand the effects of the current issue and then come up with a presentation on a solution.

This year’s guest speakers were Emily Standley, Fergus County Extension; Rick Caquelin, NRCS, and Dr. Craig Carr from the Department of Animal and Range Sciences at MSU. The students were also scheduled to make a field visit to Ray Beck Ranch, but conditions were wet and muddy. Ray Beck then provided a presentation for the students at the Fairgrounds.

The winners for 2018: 1st Place—Helena High
2nd Place—Missoula FFA
3rd Place—Hamilton High

We look forward to sponsoring another team for Envirothon in April 2019!

Please contact Laura Crawford, CCD, at 406-770-4297 or Shonny Nordlund, Fergus CD, at 406-538-7401 ext. 101 for more information!

Pictured Right L to R: Simms High School Team—Matt Lewis, Sam Mishler, Ethan Mishler, Orion MacDonald and Hunter Decker

For Sale!!!

Montana Women

Read stories and quotes of women in agriculture from all over Montana.

Books are available at the CCD office for $22.
Finger-Pointing – Understanding the Circumstances

By Gayla Wortman, Chair

I am betting that in any organization, whether it be private, corporate, or some other managerial structure, there is a certain amount of “finger-pointing” that happens. It’s inevitable. “Who took the last cookie?” “Who forgot to mail that contract?” “Who screwed up the payroll?” “Who, who, who?” It occurs, at some point, everywhere. The trick, in my estimation, is to avoid those circumstances whenever possible. But if you can’t and you are the finger-pointer, be certain and sure you know all the circumstances. If you are the finger-pointer, stand right up and say, “I did it.” Be accountable. Chances are the results will be much less tricky than if you stand in the corner with your chops full of cookie. Now, all this is assuming that the finger-pointer has a finger to point at the pointee…..Case in point (no pun intended):

I do not know if it is the type of company I keep or what, but I happen to know many people that are missing one or two or more of their fingers. Misguided saws of a various nature, chain, table, radial, meat (you get my point), have lopped some of said truant dactyls off. Still others have been mashed beyond recognition and it was a favor to both the hand and the finger to have the thing removed and duly discarded. Sheesh.

I personally am acquainted with yet another devise that neatly (and quickly) removes fingers. It works a little like an ax….actually it works a lot like an ax only it is called a wood splitter. Enter the begetter of my sisters and me….Case in point (no pun intended):

By Gayla Wortman, Chair

Now, my Dad was a cowboy—a true, died in the wool, vest wearing, hard-working, multi-hat owning, tough old hand—the kind favored by Western artists. He was always a cowboy. Still, with all the broncs he rode (and I firmly believe he was a horse whisperer of sorts: he didn’t need to “break a horse”—he just talked them out of it), loops he built and threw, and dangerous equipment he made work and operated, he never—not once in all his considerable years—managed to lose a finger. That is, until one cool fall day a few years ago.

We had all been busy with one thing and another—all of us sort of short-circuiting Dad’s demand that we split wood. Finally, it just had to be done, so he and my sister got to work. I was busy in the house with some trivial task when I heard my sister shriek, but since there are times when she

(Cascade Conservation District is on the web at www.cascadecd.com)
GAIL’S CHEESEBURGER SOUP

1 lbs. Ground Beef
1 Medium Onion—chopped very fine
3 Medium Carrots—chopped very fine
2 Celery stalks—chopped very fine
4 Medium Potatoes—peeled, diced
3 14oz cans Chicken Broth
1 1/2 cups Milk
1 lbs. Velveeta cheese cubed
1/2 cup Sour Cream
1 tsp Dried Basil
1 tsp Dried Parsley
4 Tbsp. Flour
Salt & Pepper to taste

In large soup kettle/dutch oven, melt 4 Tbsp butter, add carrots, onion, celery & seasonings. Sauté a couple of minutes until veggies are soft. Add flour and stir. Next add the chicken broth and diced potatoes. Simmer 15-20 minutes until potatoes are tender. Add the cubed cheese and melt over low heat stirring frequently. Add milk, browned meat and lastly fold in sour cream. Heat through but do not let boil.
MONTANA NATURAL RESOURCES YOUTH CAMP

July 15-20, 2018

Campers attending the Montana Natural Resources Youth Camp spend one week at the Lubrecht State Forest east of Missoula learning about forestry, water, soils, geology, range, wildlife, recreation and having a lot of fun. The camp is open to all youth entering grades 10-12. The cost of the camp is $300.00, which includes meals, supplies, and lodging. Sponsorship may be available through your local conservation district. [http://www.mnryc.org/](http://www.mnryc.org/)

Clean Up Day

* Clean up day on the Mighty Mo from Pelican Point to the town of Cascade. Join private citizens, local businesses and state agencies as we pick up debris left by users on the river. Bring your boats and prepare to stay for a BBQ after at the Cascade access site.

**Saturday, August 18, 2018, 9 a.m.**

Meet us at Pelican Point

RSVP to the Cascade Conservation District
Tenlee@cascadecd.com
All CCD and NRCS programs are offered on a nondiscriminatory basis without regard to race, color, national origin, religion, sex, age, marital status or handicap. To contact the District, call 770-4297 or email at secretary@cascadecd.com.

310 Permits Required

Montana’s Natural Streambed and Land Preservation Act, also known as the 310 Permit law, is a state law which requires that any person planning to work in or near a year-round (perennial) stream or river on private or public land must first obtain a 310 Permit from your local conservation district. From your local conservation district.

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CCD is updating their mailing list, do you have an email that you would like to receive the newsletter electronically? Email or call Laura at secretary@cascadecd.com or 406-770-4297!