



# CONSERVATION UPDATE



## FALL REFRESH

Another summer has come and gone and fall is in our midst! With cooler weather and routines setting back in, fall is a time of refresh. Check out our latest newsletter, including a new book written from our previous administrator discussing a family legacy in conserving a homestead in central Illinois. Also, in this issue you will find information on our conservation trees, 310 permits, rental equipment, and a mouth watering fall treat! We hope you enjoy.



### Newsletter Content:

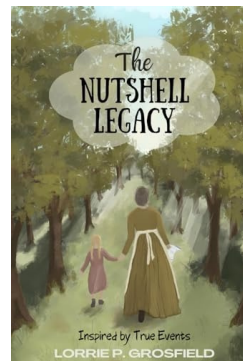
- *Fall Refresh*
- *Upcoming Events*
- *The Nutshell Legacy*
- *What is a 310 Permit?*
- *Conservation Trees*
- *Maple Brown Sugar Cookies*

## UPCOMING EVENTS:



- **October 8th PCCD Board Meeting**, Conrad USDA Office
- **November 19th-21st, MACD Annual Convention**, Great Falls, MT

*Check  
this out!*



Written by Pondera County Conservation District's former Administrator, Lorrie Grosfield, writes a historical fiction novel about conservation. Main character- Nell Glisson is a young woman determined to save her father's walnut grove. In this heart-warming tale she overcomes her feelings of rejection and abandonment and saves the family legacy.

Lorrie states "The Nutshell Legacy is on conservation and based on my great grandparents' homestead in central IL. They owned the acreage for 80 years, until the Depression. It's now owned by Illinois Wildlife for Acres. My uncle took me there to see the beautiful land we'd heard was full of trees. The Nutshell Legacy's based on research of how these early settlers fought to maintain some of the native species. It also includes over 70 plants and animals found on the land. Along the river and creek banks pecans, walnuts and other nut trees grew well. The Nutshell Legacy's isn't just a story about Illinois; and the persistence it took to maintain a family legacy, but conservation and farm families everywhere." Pick up your copy today in any major bookstore or online.

## WHAT IS A 310 PERMIT?



### HISTORY:

In 1975, the Legislature enacted the National Streambed and Land Preservation Act, known as the 310 Law. This law is intended to protect and preserve streams and rivers and the lands adjacent to them.

### WHEN DO I NEED TO ATTAIN A PERMIT?

A 310 permit is required **PRIOR** to beginning any project that physically alters or modifies the bed or banks of a perennial stream.

### HOW DO I OBTAIN A PERMIT?

Visit us here at the Pondera County Conservation District. Located at  
**406 N Main St**  
**Conrad, MT 59425**  
or email [ponderacd@gmail.com](mailto:ponderacd@gmail.com)





# SALE

## Items for Sale:

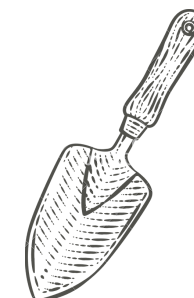
- Trees for Conservation- Orders completed before September 16th
- Landscape Fabric- \$125/roll (6' x 500' roll)
- Montana Women History Book- \$22
- Marker Flags- \$12/bundle (100 per bundle)
- Map Ordinance Book- \$35
- Bird Ramps- \$40



## Conservation Trees:

The Seedling Sale start date has been pushed back to beginning on January 20th. If you would like to order conservation trees for the spring of 2025, please get an order form in to PCCD by the beginning of January.

Trees will be delivered in the spring to PCCD and individuals can pay for them at the time of pick up. The Administrator will be in touch with producers purchasing trees through the district for information regarding the sale.



## Equipment for Rent

- Level \$25/day
- Doppler Flow Meter \$250
- MCCA 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





# Maple Brown Sugar Cookies

## INGREDIENTS:

- 2 and 1/3 cups all-purpose flour (spooned & leveled)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup (8 Tbsp.) unsalted butter, softened to room temperature
- 1 cup packed dark brown sugar\*
- 1 large egg, at room temperature
- 1/3 cup pure maple syrup\*
- 1 teaspoon pure vanilla extract
- 1 teaspoon maple extract\*
- 1 cup chopped pecans\*

## Maple Icing:

- 2 Tablespoons unsalted butter
- 1/3 cup pure maple syrup
- 1 cup sifted confectioners' sugar\*
- pinch salt, to taste



## DIRECTIONS:

1. Whisk the flour, baking soda, and salt together in a medium bowl. Set aside.
2. Using a hand mixer or a stand mixer fitted with a paddle attachment, cream the butter and brown sugar together on medium speed until smooth, about 1-2 minutes. Add the egg and beat on high until combined, about 30 seconds. Scrape down the sides and bottom of the bowl as needed. Add the maple syrup, vanilla extract, and maple extract, then beat on high speed until combined.
3. Pour the dry ingredients to the wet ingredients, then mix on low until combined. Add the pecans, then beat on low speed until combined. Dough will be creamy and soft.
4. Cover and chill the dough for 2 hours in the refrigerator (and up to 3 days). If chilling for longer than a few hours, though, allow to sit at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard.
5. Preheat oven to 350 °F (177 °C). Line 2-3 large baking sheets with parchment paper or silicone baking mats. Set aside.
6. Roll cookie dough into balls, about 1.5 Tablespoons of dough per cookie. Bake each batch for 12-13 minutes until lightly browned on the sides. The centers will look very soft.
7. Remove from the oven. Cool cookies on the baking sheets for 5 minutes before transferring to a wire rack to cool completely.
8. Make the icing: In a small saucepan over low heat, melt the butter and maple syrup together, whisking occasionally. Once the butter has melted, remove from heat and whisk in the sifted confectioners' sugar. Taste. Add a pinch of salt, if desired. Drizzle over cooled cookies. Icing will set after about 1 hour.
9. Cookies stay fresh covered at room temperature for up to 1 week.



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.

## PCCD Board:

Paul Jones, Chair  
Roger Paulsen, Urban Supervisor  
Kesler Martin, Supervisor  
Ramsey Offerdal Jr., Supervisor  
Eric Gunderson, Supervisor  
Sarah Zielke, Urban Supervisor  
Kaysie Steele, Administrator

