## **AUGLAIZE SOIL & WATER CONSERVATION DISTRICT**



Tree Pickup

April 9th - 1-4:30 and April 10th - 7-12

FISH SALES end April 26, 2024

See page 2 for order form

# **H2Ohio update / information**

2023 payments are wrapping up, <u>except</u> cover crops (at the new rate) won't be paid until your 2024-2025 VNMP/ CNMP is completed in MyFarms program.

If you are new to the H2Ohio program, contact an Ag Retailer to get your VNMP completed by April 29th.

2023 cover crop field checks have been completed, you can now till those fields.

H2Ohio will be going statewide, training for those counties will be starting around April 15th.

ODA has announced a Land Buffer program thru the H2Ohio program, but you do not need to be enrolled in the H2Ohio program to participate. See information below!



# **H2Ohio 2 year Land Buffer Program**



Acres converted from cropland or an existing filter strip, hay buffer or field border with perennial vegetative cover will be considered eligible for this program. If the proposed acres are an existing filter strip, the area is ineligible to receive funding for the same practice through the USDA, ODA, local grants, or other programs such as (CRP, CREP, EQIP, H2Ohio, MWCD). Cost share funding is <u>not</u> eligible for: filter strips and field borders that were previously meadows, existing pasture, and/or ditch maintenance right of ways.

Areas must be adjacent to ditches, perennial streams and rivers and cannot be enrolled to or alongside of an existing filter strip or field border. Minimum width is 20 feet and maximum average width of 300 feet. If acreage is calculated greater than 50% of the field size, then rest of the field may be enrolled. New seedings must meet USDA – NRCS seeding guidelines. If the site was previously a filter strip, the SWCD must determine if it meets the standard or if improvements must be made to qualify. Harvesting is encouraged along with controlling weeds. Forage height must be a minimum of 4" by November 1st each year and maintained during the growing season. Practice must be maintained for 2 years from date of SWCD approval. Cost Share payments are available at a rate of \$200 per acre per year for 2 years. Call our office for more details in signing up for the program.

### 2024 Fish Sale

The following are suggested stocking rates per acre for a new or un-stocked pond. These rates apply to surface area and should be adjusted to fit your pond size: Largemouth Bass 100, Bluegill 500, Yellow Perch 100, Channel Catfish 200, Minnows 1,000 and White Amur 10.

The District is working with Remlinger Fish Farm this year. The fish will be delivered to our office in cardboard boxes. Inside the box the fish will be contained in a sealed bag with water and oxygen. All fish are sold by the box.

# Please return the order form and payment by Friday April 26, 2024 to Auglaize SWCD ~ 110 Industrial Dr #G ~ Wapakoneta, OH 45895 Fish (except Tilapia) pick up TUESDAY May 7<sup>th</sup> 2024 from 1:30 – 4:00 p.m. at the SWCD Office.

Name			Phone		
Address					
City		State		Zip	
Number of Boxes	Species	Size	Quantity per Box	Price per Box	Total
	Bluegill	2" - 4"	25	\$29.00	\$
	_ Bluegill	4" - 6"	20	\$48.00	\$
	_ Hybrid Bluegill	2" - 4"	25	\$29.00	\$
	_ Hybrid Bluegill	4" - 6"	20	\$48.00	\$
	Redear Shellcracker	2" - 4"	25	\$40.00	\$
	Redear Shellcracker	4" – 6"	20	\$56.00	\$
	_ Black Crappie	2" - 4"	25	\$46.00	\$
	Channel Catfish	4" - 6"	25	\$31.00	\$
	_ Jumbo Yellow Perch	4" – 6"	25	\$55.00	\$
	Jumbo Yellow Perch	6" – 8"	10	\$43.00	\$
	Jumbo Yellow Perch	8" - 10"	5	\$43.00	\$
	_ Large Mouth Bass	2" - 4"	25	\$48.00	- <del>y</del> \$
	The state of the s	2 - <del>4</del> 4'' - 6''			
	_ Large Mouth Bass	0.000	20	\$57.00	\$
	_ Large Mouth Bass	6" - 8"	10	\$53.00	\$
	_ Large Mouth Bass	8" – 10"	5	\$54.00	\$
	_ White Amur	8" - 12"	2	\$37.00	\$
	_ Black Fathead Minnow	1" - 3"	50	\$50.00	_\$
	Pond Maid Sludge Remover	4#		\$ 63.00	\$
	Pond Maid Sludge Remover Pond Maid Sludge Remover	10# 25#		\$165.00 \$340.00	\$
	Pond Maid Pond Bacteria	20# 10#		\$165.00	\$
	_ _ Pond Maid Pond Bacteria	25#		\$340.00	\$
	Tilapia (Delivered in JUNE)	5"-10"	4#	\$ 84.00	\$

Tilapia will be	delivered
in June – date	time TBD

Subtotal	\$
+TAX @ 7.25%	\$
TOTAL AMOUNT DUE	\$

## Guide to Pure Maple Syrup

Pure maple syrup has long been recognized as an all-natural substitute for processed sugars. In recent years, maple syrup has also been classified as a superfood, due to its potential health benefits. However, the reason consumers keep coming back year after year, is the unique irresistible flavor that is enjoyed all year. Consumers often ask, "what causes the color and flavor variations of maple syrup?"

The maple season begins when the temperature rises above freezing during the day and drops below freezing at night. This causes sap to flow cold and clear from the tree. Syrup produced from this sap is light in color and delicate in taste. As the season progresses, the sap loses some of its pristine characteristics, producing syrup that is darker and stronger in flavor. At the end of the season, tree buds begin to open, forming new leaves. This results in a strong flavor and a syrup that is no longer palatable. During the maple-producing months of February and March, a broad range of maple syrup colors and flavors are produced, providing consumers with a variety of grades to choose from.



Maple syrup must meet USDA standards. All USDA Grade A maple syrup must be 100% pure with no additives. It must have a minimum density of 66 brix, equal to 66% sugar. Syrup that is less than 66% sugar can spoil quickly. Syrup with a density above 67% sugar is prone to crystallization. This in no way detracts from the flavor. In fact, many consumers like a thicker syrup, and will gladly put up with a few sugar crystals in the bottom of the container.

<u>Golden Delicate</u>: a maple syrup with a golden color and a mild delicate maple flavor. When maple flavor experts taste Golden Delicate, they quickly pick out its subtle maple almost nutty, sometimes buttery flavor. Golden Delicate is often referred to as first-run syrup because it is most often produced the wintry weather at the start of the season. This grade excels as a topping for ice cream or on specialty desserts.

<u>Amber Rich</u>: a maple syrup with a light amber color and a rich full-bodied taste. Amber Rich has long been the standard of the industry. Amber Rich is darker than Golden Delicate, with a slightly more pronounced maple flavor. This grade adds a rich maple flavor to pancakes, waffles or French toast. Amber Rich has been a consumer favorite.

<u>Dark Robust</u>: a dark syrup with a pronounced robust maple taste. Dark Robust gained popularity with consumers over the last decade. This grade has a dark color with a wholesome, very identifiable, maple flavor. Its darker color gives it the appearance of a richer, thicker darker consistency, yet the density and clarity are the same as the lighter grades. This is a versatile syrup that goes well on a stack of pancakes or in your favorite recipe. It shines when making toppings or glazes, maple cakes or pies, and of course, maple bread pudding.

<u>Very Dark Strong</u>: a very dark syrup with a strong taste. The Dark Strong grade often comes from syrup made late in the season. It has a dark signature color and strong flavor that is unmistakable. Maple contest judges do not consider Dark Strong a table grade. It is used primarily for cooking. When a recipe, like maple-bakes beans, barbeque sauce or marinades, call for a pronounced maple flavor. People who like cooking with maple should keep this grade in the back of the refrigerator.

<u>Storage and Packaging</u>—It makes no difference if maple syrup is bought in a plastic jug or glass container—all are approved food safe. Refrigerated maple syrup will keep for months, but be sure to follow the "refrigerate after opening" directions on the container. For long-term storage, consider placing the container in the freezer. If syrup is not refrigerated and mold forms at the top of the container, do not throw the product out. Simply bring the syrup to a boil, quickly remove it from the stove, rinse out the original container and then repack the syrup in the original container. Do not boil the syrup for an extended period as it will become cloudy and need to be re-filtered.

<u>Health Benefits</u>—Consumers are more conscious of how and where their food is produced. Increasingly they are demanding nutritious and healthy food products for their families. In a world of processed food, it is refreshing to find a product like maple syrup that not only tastes good, but is good for you. In comparison of the nutritional value of pure maple syrup to other popular sweeteners, pure maple syrup has more beneficial minerals and vitamins. Studies have found that it not only does it have minerals and vitamins, but it also has antioxidants that are beneficial to health and wellness.

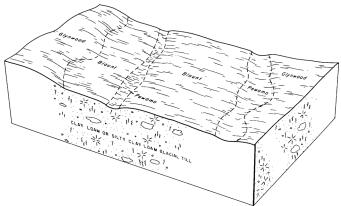
~article (with edits) from —OSU Extension

### Three Main Types of Soil in Auglaize County

Blount Soil consists of very deep, somewhat poorly drained soils that are moderately deep or deep to dense till. Blount soils formed in till and are on wave-worked till plains, till plains, and near-shore zones. Slope ranges from 0 to 6 percent. Depth to the top of a perched seasonal high water table ranges from 0.5 to 2.0 feet in normal years. Potential for surface runoff is low to high. Saturated hydraulic conductivity is moderately low in the solum and low in the dense till. Permeability is slow in the solum and slow or very slow in the dense till. Almost all areas of Blount soils are cultivated. Corn, beans, small grains and meadow are the principal crops. Native vegetation is hardwood forest.

Pewamo Soil consists of very deep, very poorly drained soils formed in till on moraines, near shore zones and lakes. Slope ranges from 0 to 2 percent. Depth to an apparent seasonal high water table ranges from 1 foot above the surface to 1 foot below the surface from December to May in normal years. The potential for surface runoff is negligible to low. Saturated hydraulic conductivity is moderately high. Permeability is moderately slow. Most areas are used to grow corn, soybeans, small grains and hay. A small part, especially areas that lack adequate drainage, is in permanent pasture or forest. Native vegetation is forest of red maple, American elm, white ash and American basswood.

Glynwood Soil consists of very deep, moderately well drained soils that are moderately deep or deep to dense till. They formed in a thin layer of loess and the underlying till. These soils are on ground moraines and end moraines. Slope ranges from 0 to 40 percent. The depth to the top of an intermittent perched high water table ranges from 1 to 2 feet between January and April in normal years. The potential for surface runoff is medium to very high. Saturated hydraulic conductivity is moderately low in solum and low in the dense till. Permeability is slow in the solum and slow or very slow in the dense till. A larger proportion is under cultivation, primarily corn, grass-legume hay, oats, beans and wheat. A relatedly small proportion is in permanent bluegrass pasture or in woodland. Native vegetation is deciduous forest, principally ash, beach, elm hickory, oak and maple. ~Info from USDA.gov -Soil Series





The Auglaize SWCD Newsletter is a publication to keep county residents informed on SWCD programs. Please phone the office at 419-738-4016, if your address needs corrected, you wish to be removed from our mailing list or to receive our newsletter via e-mail. Contact cdavis@auglaizecounty.org

### Auglaize County Summary for 2022 ~ per Ag Census

Farms = 1,012

Land in farms = 231,815 ac

Corn for grain = 76,230 ac

Wheat for grain = 14,056 ac

Hogs/pigs sold = 413,574

# CALENDAR OF EVENTS

April 9th —Tree pick up 1-4:30

April 10th —Tree pickup 7-12:00

April 26th —Fish order deadline

April 29th thru May 4th —Stewardship Week

May 7th — Fish pickup 1:30-4:00 pm

May 27th—Holiday—office closed

July 28th —Aug 3rd— Auglaize County Fair

Aug 15th —Annual Meeting @ Jr Fair Building



FERTILIZER & SEED, INC. New Knoxville, Ohio 45871 419-753-2274



Dragline Manure Application





**Dennis Krites** 419-236-6954

Rick Gable 419-230-1504

Science With Service









200 St. Clair St. Marys OH 45885 419-394-3335











# **Auglaize Soil and Water Conservation District**

110 Industrial Drive #G

Wapakoneta, Oh 45895

419-738-4016

www.auglaizeswcd.org

and

www.oh.nrcs.usda.gov

Auglaize SWCD Mission: Provide leadership, technical assistance, education and conservation of natural resources in Auglaize County.

OFFICE HOURS: 8:00 to 4:30 Mon thru Fri

Board Meetings are usually held the second Wednesday of each month at 10:00 am. Please call or check our website to verify date and time.

### NRCS / SWCD STAFF & BOARD MEMBERS

Jenelle Ott, NRCS District Conservationist Christine Davis, District Administrator Doug Schmerge, District Technician 3 Shawn Rose, District Technician 2 Molly Hamp, Special Projects Technician Dan Braden, Design Technician Matt Gardner, Pheasants Forever Farm Biologist

Lou Brown, Chairman Debbie Brown, Vice Chairman Denver Davis, Fiscal Agent Lee Turner, Treasurer Sandy Zwiebel, Secretary

The Auglaize Soil and Water Conservation District (SWCD) and The US Department of Agriculture (USDA) prohibits discrimination in all their programs and activities on the basis of race, color, religion, sex (including pregnancy, gender identity, and sexual orientation), parental status, national origin, age, disability, genetic information (including family medical history), political affiliation, military service, or other non-meritbased factors. The USDA and Auglaize SWCD are equal opportunity providers and employers.