Stewardship

The Elements of a Complex Relationship

Lorne Fitch, P.Biol Provincial Riparian Specialist Alberta Cows and Fish Program

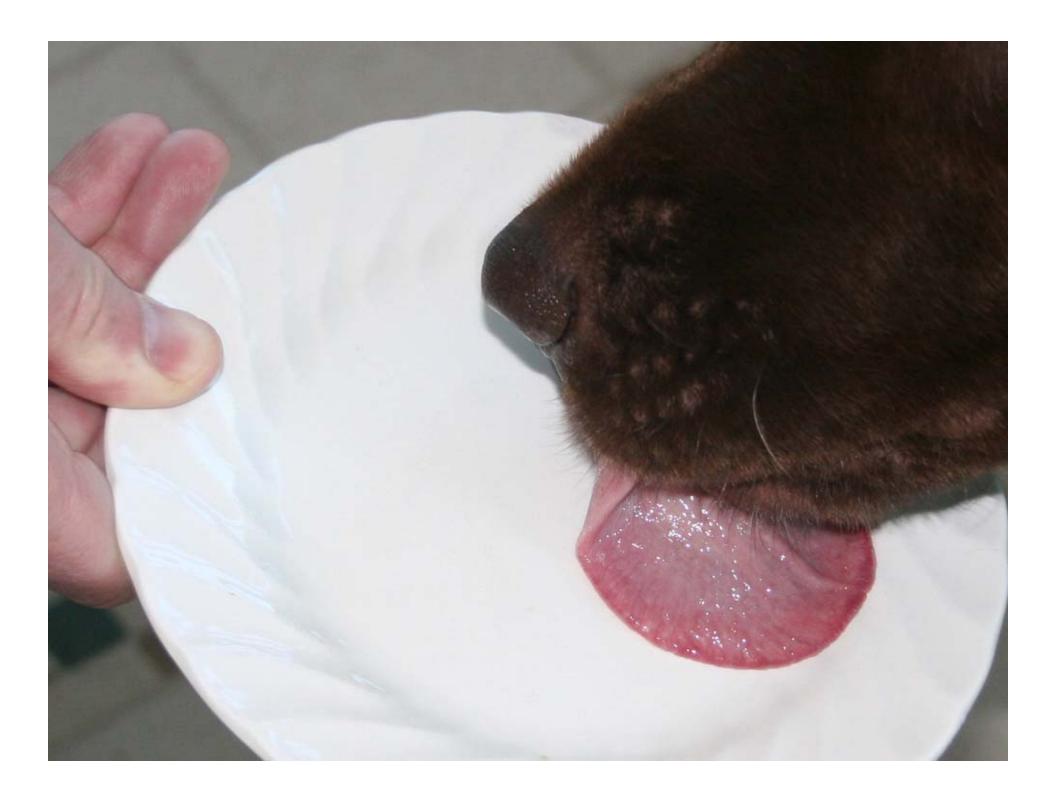
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The Elements of a Complex Relationship

"What's in the Stew?"

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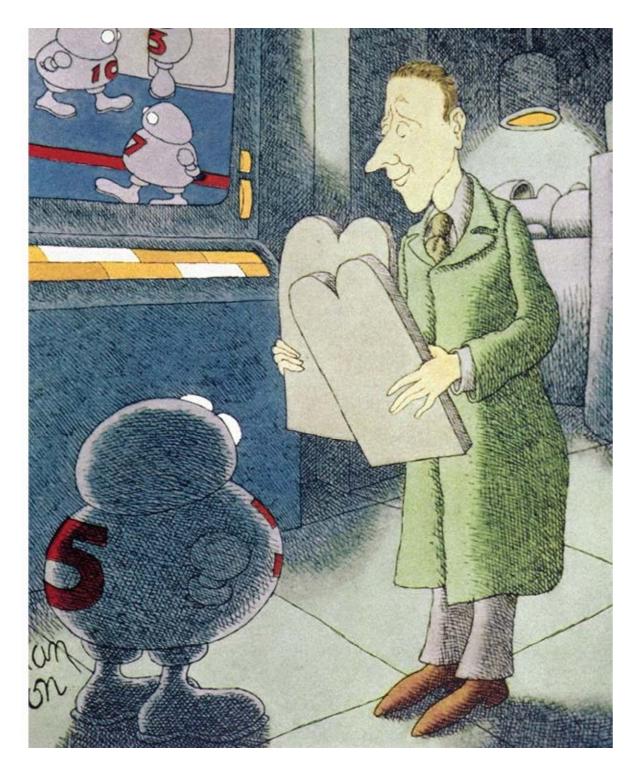




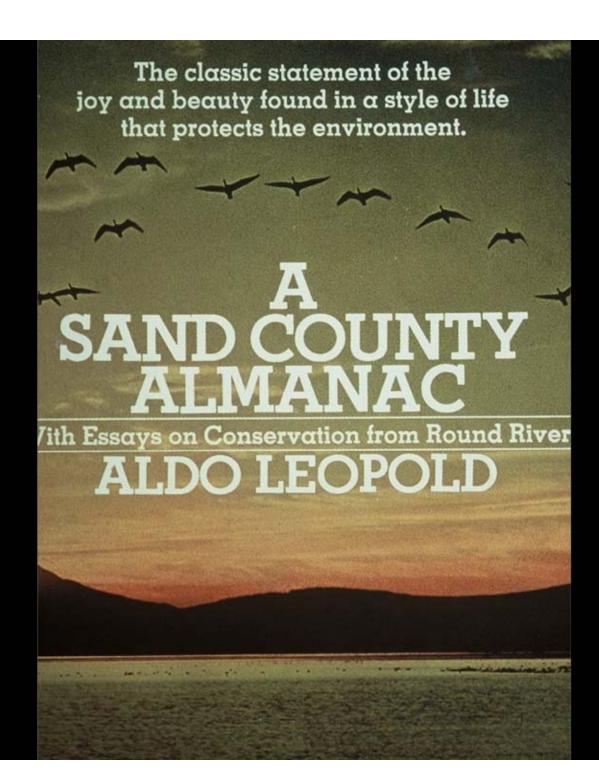


Ethic

"I thought you and the other robots might find this useful"







"When the land does well for its owner, and the owner does well by his land - when both end up better by reason of their partnership - then we have conservation (stewardship). When one or the other grows poorer, either in substance, or in character, or in responsiveness to sun, wind and rain, then we have something we do not like."

1939: The Farmer as a Conservationist

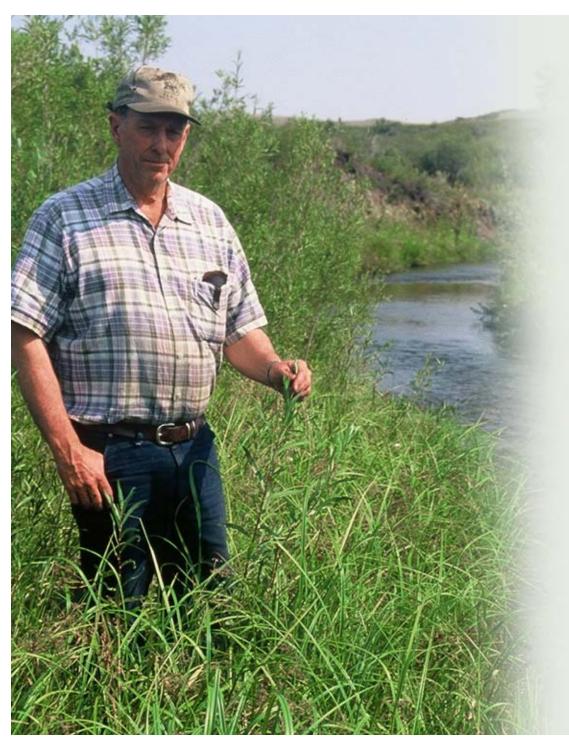
"The biotic clock may continue ticking if we:

- 1. Cease throwing away its parts.
- 2. Handle it gently.
- 3. Recognize that its importance transcends economics.
- 4. Don't let too many people tinker with it."

1946: The Land Health Concept and Conservation





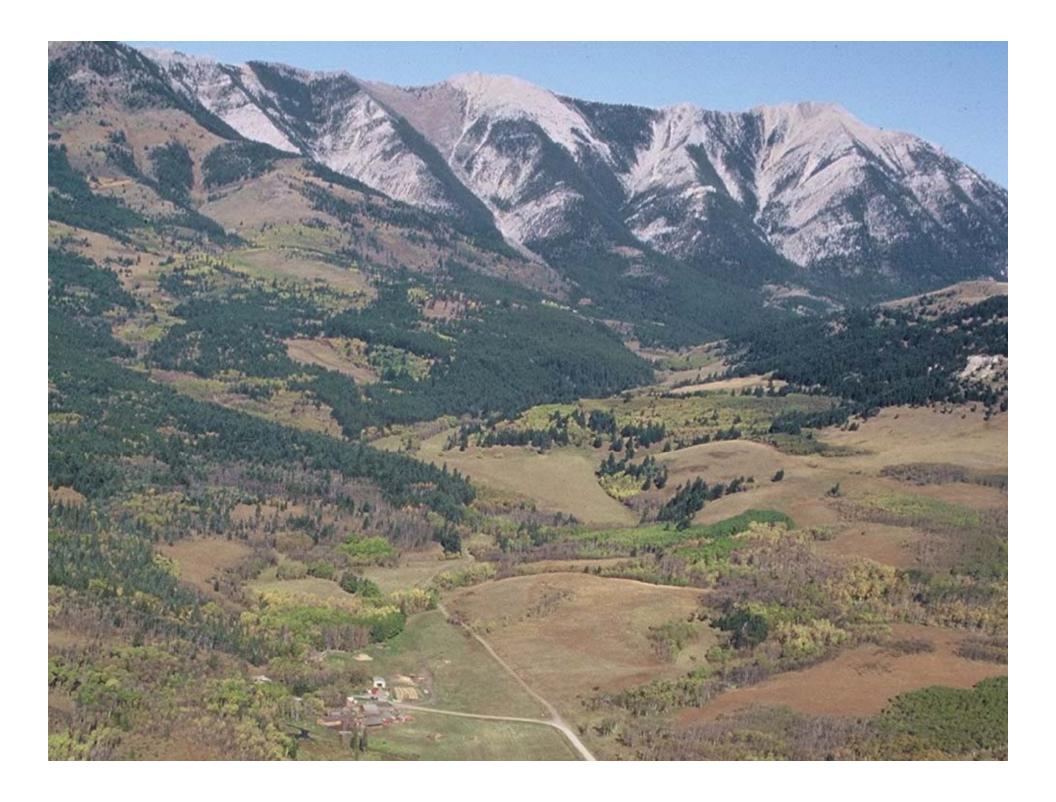


"If the land isn't healthy, neither my family, or the ranch will be."

Francis Gardner





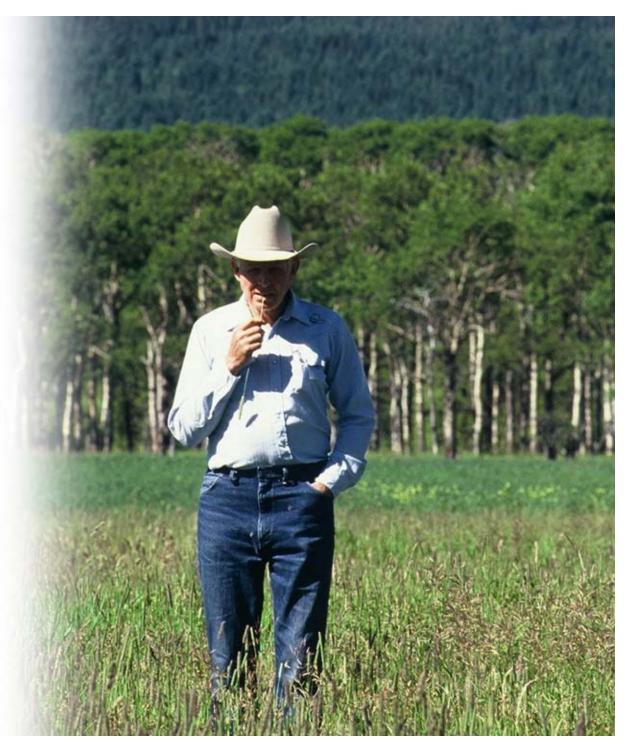


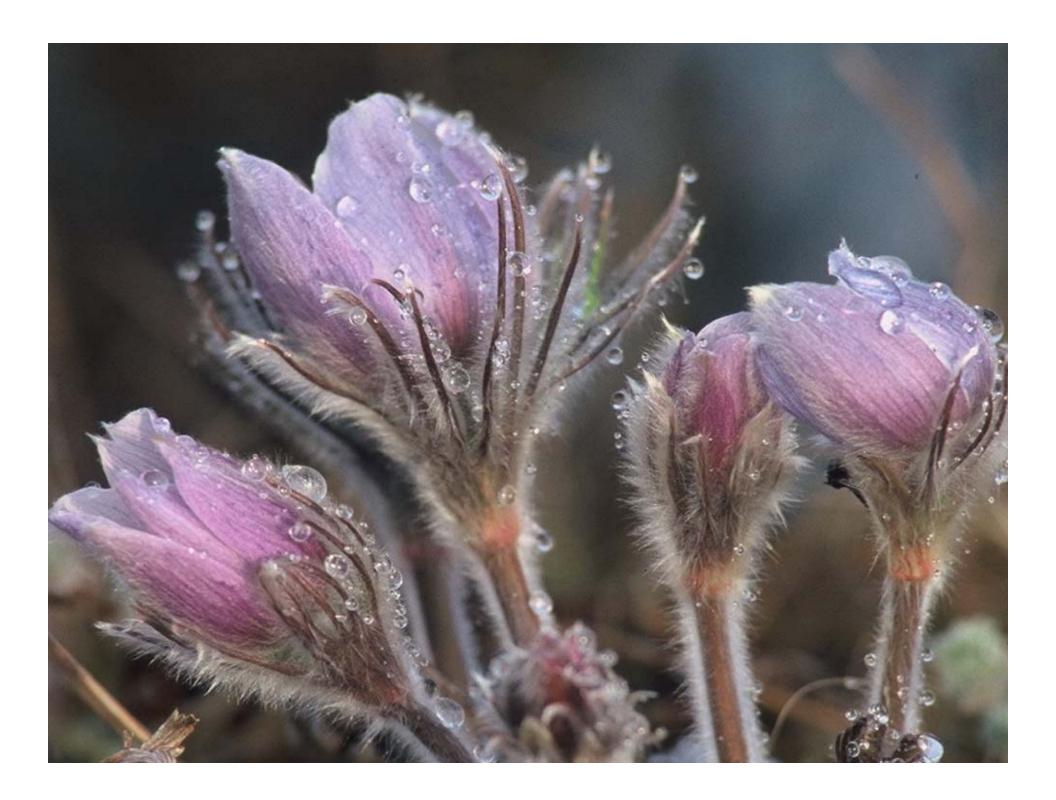




"My goal is to leave this ranch better than I found it."

Hilton Pharis

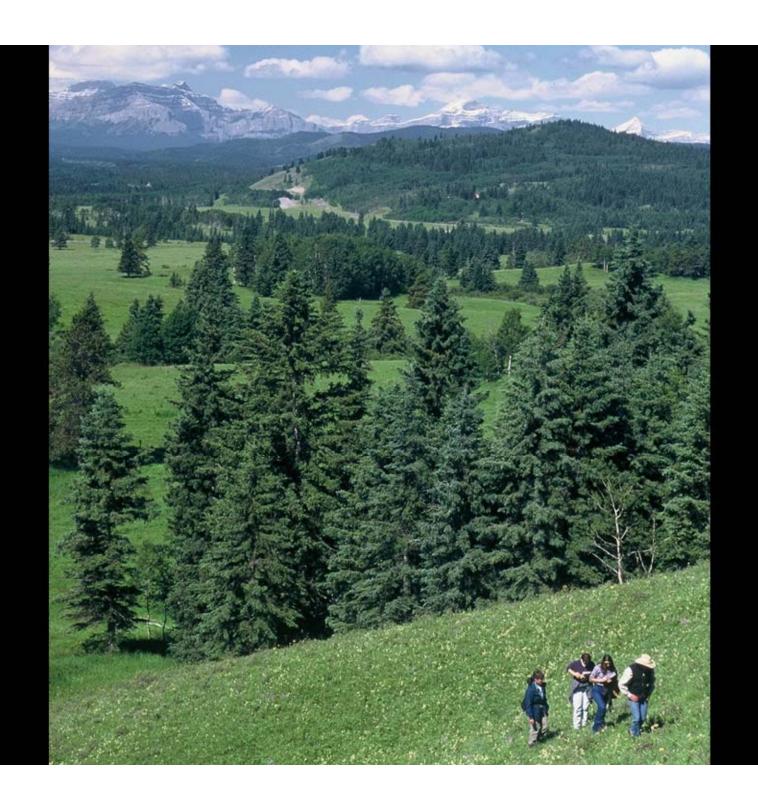
















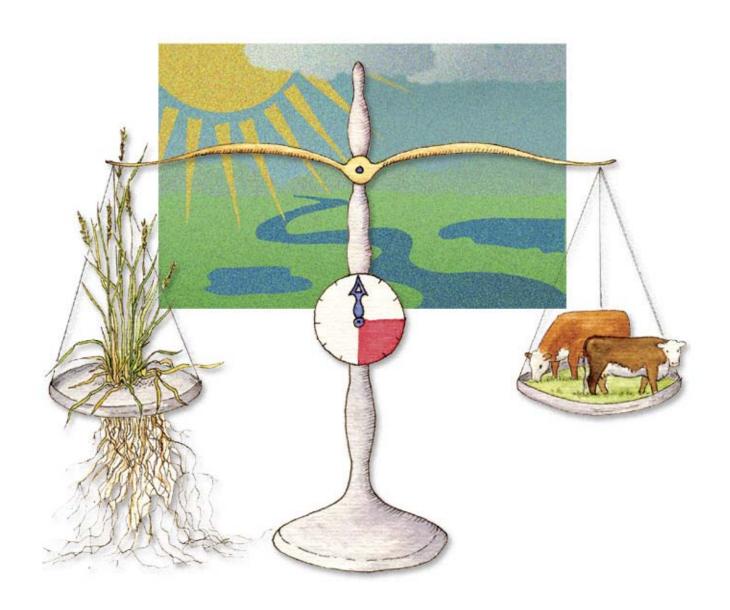




















THE FAR SIDE

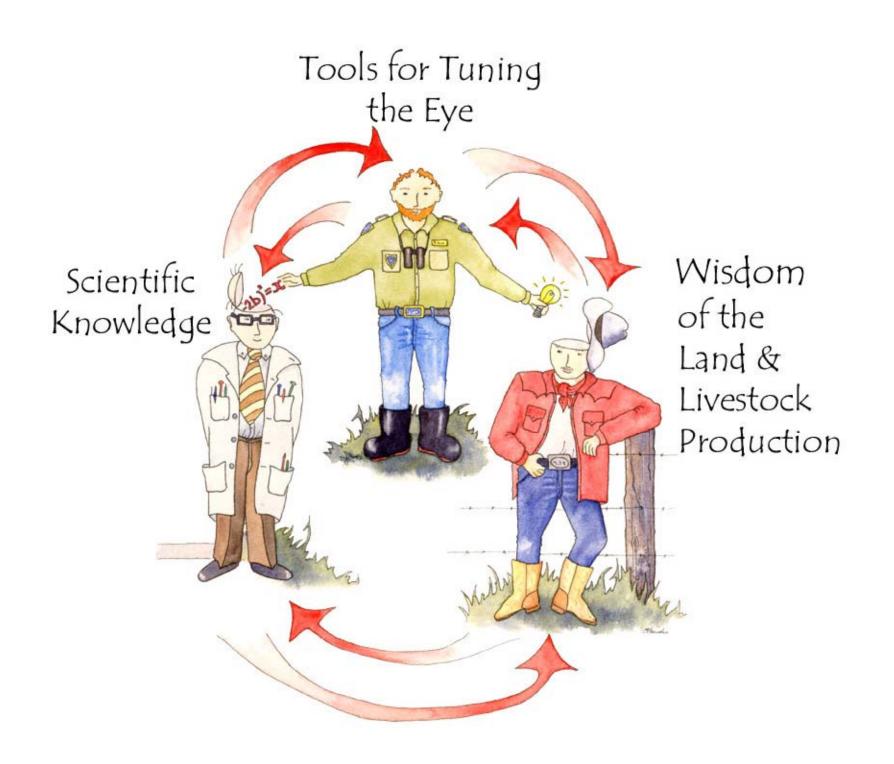
north pasture ... It may look like dried stubble now, but next spring this will all be green and lush. HILL Basic Field Trips Win











Tears and sweat make stewardship grow - what can we do to make it easier?



"But we'll get our sandals all muddy."

ND PIZZAS

Stewardship

s, and ped rosemary wake this chewy flatbread as visually appealing as it is delicious.

Pictured on page 88.

1½-pound (12 wedges)	Ingredients	2-pound (18 wedges)	
3/4 cup	water	1 cup	
1/4 cup	cooking oil	1/3 cup	
3 cups	bread flour	4 cups	
3/4 teaspoon	salt	1 teaspoon	
1 teaspoon	active dry yeast or bread machine yeast	11/4 teaspoons	
1/3 cup	coarsely chopped almonds	½ cup	
1/4 cup	coarsely snipped dried figs	1/3 cup	
2 teaspoons	snipped fresh rosemary*	2½ teaspoons	
	melted margarine or butter (optional)		

NUTRITION FACTS

	1	Daily
Calories	194	16
Total fat	7 g	10%
Sat. fat	_ 1 g	4%
Cholesterol	0 mg	0%
Sodium	137 mg	596
Carbo.	28 g	996
Fiber	29	7%
Protein	59	

Telect the recipe size. Add all of the ingreatents except the melted margaring of butter to the machine according to the manufacturer's direction. Telect the dough cycle. When the cycle is complete, remove dough from machine. Punch down. Tover and let rist for 10 minutes.

Gledse ar 11- or 12-inch pizza pan. (For the 1-pour a recipe, grease a 13 or 14-inch pizza pan.) Place de 19b of 12 epared pan. Using the fingertips, poke the dough all over to dimple the surface. Cover loosely; let rise in a warm place 30 minutes. Bake in a 400° oven for about 20 minutes or until edge is golden brown. If desired, brush with melted margarine or butter. Serve warm or cool, cut into wedges.

*Note: If you can't find fresh rosemary, use 3/4 teaspoon dried rosemary, crushed, for the



Balance animal demand with the available forage supply

2. Distribute livestock evenly

Avoid or minimize grazing the range or pasture during vulnerable times

4. Provide effective rest after grazing





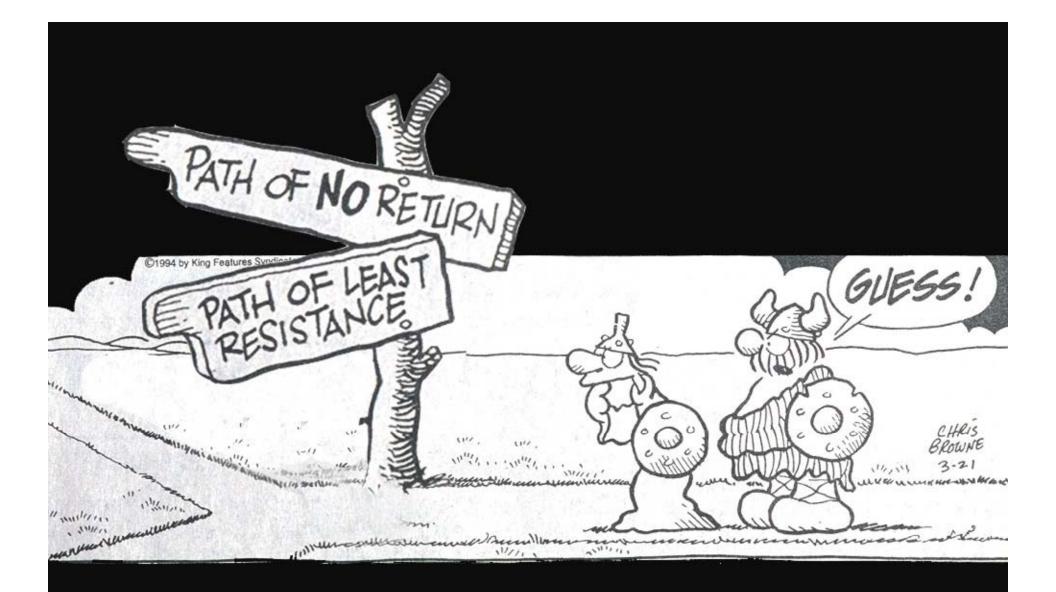










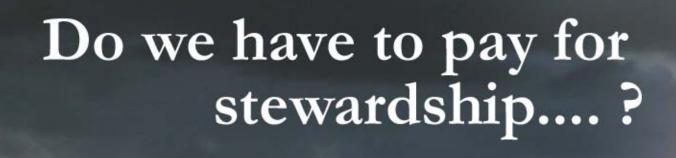












...or does stewardship pay for itself?





What about those other neighbours?

"It probably isn't going to pacify them, Chief"

