

Rice producers contribute one million acres of habitat

Results of a survey conducted recently by the USA Rice Federation (URF) indicate that more than one million rice acres are being enhanced to provide habitat for migratory waterfowl annually across the U.S.

"One objective of the Rice Producers' National Waterfowl Habitat Program (RPNWHP) is to contribute to the habitat objectives of the North American Waterfowl Management Plan (NAWMP) by encouraging voluntary management practices by rice producers to incorporate habitat management

with rice production on one million acres, while maintaining or expanding rice acreage. We are very pleased that this benchmark shows we are on target," said Al Montna, Calif. rice producer and chairman of the URF Committee.

"Although these results are encouraging, the URF will need to work with the US Fish & Wildlife Service to determine how these acres can contribute to the goals and objectives of the NAWMP," said Courtenay McCormick, director of environmental policy for the URF.

At a meeting of the URF's Waterfowl Committee, James L. Cummins Jr., executive director of Delta Wildlife Foundation and technical advisor to the committee, recommended that URF work through state farm and conservation organizations and agencies to further document the acreage of rice land dedicated to waterfowl.

To determine the rice acres enhanced for migratory waterfowl, a postcard questionnaire was mailed in the spring of 1997 to 15,000 rice producers in the U.S.

From the responses it was possible to project the 1996 acreage with a high level of confidence, according to Colle & McVoy, the independent marketing and communications firm responsible for the tabulation and analysis of the survey responses.

However, ongoing evaluation and acreage documentation is essential and the URF may conduct similar surveys on an annual basis, McCormick said.

"We want to thank all the producers who are providing this private land habitat and who responded to the survey," he said. "Their cooperation will help URF demonstrate to legislators, regulators and the public that rice farmers are

in many cases voluntarily improving our natural resource base, without Uncle Sam telling them to. It is important that the industry stand up and take credit for this."

The RPNWHP is the creation of the URF and funded by a challenge grant from the National Fish & Wildlife Foundation and private donations. The postcard survey was funded in part by a donation from Mississippi Chemical Corp.

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•For stain removal, a little baking soda and water is usually sufficient.

Pour baking soda directly on stain and add a little water to form a paste. Let it sit for a few minutes then rub in.

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Scents

Continued from Page 18

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Continued from Page 20

age coolers or jugs, to remove residues.

•Most odors can be removed with a diluted solution of chlorine bleach and water. If odors persist, try this simple trick. Wipe the inside of the cooler with a cloth saturated with vanilla extract, or lemon extract if you prefer. Leave cloth inside cooler overnight with the lid closed. By morning, your cooler will smell fresh and clean.

•Leave lid open for an hour or two after using or washing cooler to be sure it's completely air-dried before storing. This will minimize the possibility of mildew or other "science projects" growing while it's not in use.

Duck

and simmer the rest of the duck carcass, plus diced giblets, for 45 minutes. Remove the ducks, let cool, strip all the meat from the bones and return

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Contact Charles or Kate Spalinger at 409-234-2492; 204 W. Center, Eagle Lake, TX 77434.

Continued from Page 19

meat to pot. Add diced vegetables and simmer 30 minutes. Add more salt and pepper if needed; mix in 1/4 cup of Teriyaki w/Pineapple Juice Marinade. Add the cup of rice (or whatever rice is left over from stir fry) and simmer 5 more minutes. To serve: break French bread into bite size pieces in bottom of bowl; add sliced water chestnuts or bamboo shoots, fill with hot soup.



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