February 2016

“In seed-time learn, in harvest teach, in winter enjoy.”

~William Blake

FRESH.

Winter Farmers Markets & Food Drops

Greenbelt Farmers Market

Vendors from the Greenbelt Farmers Market (GFM) will organize food drops the 3rd Sunday of every month through April. Vendors include Ferguson Family Farms (meat), Shlagel Farms (produce), True Oceans True Foods (eggs and seafood), and Three Springs Fruit Farm. Next drop is February 21st. Ferguson Family Farm will arrange drops on the 1st Sunday of the month as well. You can find a few other GFM vendors at the Greenbelt Coop or Riverdale Park Farmers Market. Subscribe to the GFM newsletter via their homepage for more information.

Riverdale Park Farmers Market

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SMADC is currently accepting applications to be included in the new Historic Horse Trail!

The Southern MD Agriculture Development Commission has been invited by the Maryland Horse Industry Board to develop a mapped,
Join the Riverdale Park Farmers Market each Thursday, 3 to 7pm. Enjoy local music, kids activities, great farmers market vendors and other artisans. The indoor market is located at 4650 Queensbury Rd, Riverdale Park, Maryland 20737. For more information, visit their Facebook page. Their music schedule through early March is as follows:

- 2/4/16: Michael Sevener
- 2/11/16: Charles Solomon
- 2/18/16: Brulee
- 2/25/16: Audrey Engdahl
- 3/3/16: Tom Gleason

So You Want to Start a Farmers Market?

The Maryland Farmers Market Association (MDFMA) presents a new, six-part series (February through April) covering key topics to consider when starting a farmers market in Maryland. This series combines online learning and in-person sessions where you can take advantage of MDFMA staff's 20 years of combined experience working in food systems to learn tips and tricks for a successful beginning to market operations. The Maryland Department of Agriculture (MDA) will also share key information about the role of federal nutrition benefits programs at farmers markets. Whether you are a newer market in Prince George's County or thinking about starting a market in your community, get your market off to the right start and register today!

In addition to destination sites along the Trail, everyone is invited to submit information and materials they are willing to share. (tidbits, stories, anecdotes, photos and memorabilia) that enhance the Trail visitor's appreciation of the role of horses in the region's history.

Visit their website for details!

Bill Would Require Public Schools to List A La Carte Foods

Prince George's County Delegate Diana Fennell is sponsoring a bill in the Maryland State Legislature on behalf of Healthy School Food Maryland to require all K-12 public schools in Maryland to list the a la carte foods (like chips, ice cream and cookies) that are sold in school cafeterias (but are not part of the meal) on school menus. If you have had the experience of being surprised by your child's a la carte purchases eating away at their lunch account or adding to their waistline, please contact Lindsey Parsons at info@healthyschoolfoodmd.org.

Cabin Creek Heritage Farm

Saturdays

Cabin Creek is a local, pasture-based, sustainable family farm. They offer woodland-raised Berkshire pork, pulled Berkshire pork BBQ, pastured rabbit, Coturnix quail and quail eggs.

Also plan to check out their pastured chicken and eggs (pastured, com/soy-free). Store hours are on Saturdays and by appointment.

Location: 18235 Clagett Landing Road, Upper Marlboro
LOCAL

Join Romano Vineyard & Winery for the MD Passport Experience!

Join the Romanos every Saturday, noon to 5pm, for tastings. In addition, they will be open February 20 & 21 and February 27 & 28 for the Maryland Passport Experience. As part of the Passport Experience at Romano's they will sample award winning cheeses from P.A. Bowen Farmstead!

For more information, visit their website and Facebook page.

Calvert Brewing Company Has Opened Its Doors!

Calvert Brewing Company's production brewery is now open at 15850 Commerce Ct in Upper Marlboro. Fully equipped with a state of the art mash filtration system, this new technology allows them to brew more efficiently, using 20% less grain and almost a third less water. Their Farm Brewery and beer garden in Prince Frederick has been open since 2014 and already gained a huge local following. Now, the public can come visit the tap room to sample flights, try a pint, take home growlers, and witness where all the magic happens. Hours are Thursday and Friday from 3-9pm and Saturday from 12-9pm. Visit their Facebook page and website for more information.

Annie's Project Supper Series – Farm Education Classes for Women Offered in Prince George's County

Annie's project is designed to empower women in agriculture to manage information and learn about agriculture in a relaxed local network. The target audience is women with a passion for agriculture.

Project Topics cover the five areas of Risk Management - Production, Market, Financial, Legal Risk, and Human Resources.

Chocolate Lovers Tea at Montpelier Mansion

Saturday, February 13, 1:30pm

Bring someone special - including yourself! - to an elegant tea starring that most heavenly of confections: chocolate! A lovely way to celebrate the sweetness of food, friends and family. We'll also serve a prix fixe menu of fine finger sandwiches, scrumptious cakes and pastries, buttery scones, and your choice of two quality loose leaf teas, all served on china and tiered stands.

Reservations and advance payment required.

$29 per person, $25 for members of Friends of Montpelier. Price includes gratuity and self-guided tour of the mansion.

Reservations required by Wednesday, February 10! Call 301-377-7817 (no e-mail reservations please)

www.pgparks.com

Location: Montpelier Mansion
9650 Muirkirk Road (Muirkirk Road at Route 197) Laurel, Maryland 20708
Annie's Project Supper Series - These workshops will incorporate the values of Annie's Project and focus them into four, stand alone, one night sessions. Register for one or all.

Workshops will be held on the following Wednesdays:
February 24, March 2, March 9 and March 16 (Snow day: March 23)

Workshop Hours: 6:00pm-9:00pm
Cost: $15.00 per person per workshop
Includes: Dinner and all course materials

For more information, visit the website and flyer.

Prince George's County – How Will Prince George's County Farmers Deliver Their Product to Local Customers?
This is a problem that needs a solution. In an effort to establish and scale up the local food supply chain in Prince George's County, I ask chefs and restaurants if they work with local farmers. They say they are willing to establish a local supply chain and want to be good community partners. These potential customers for local farmers REQUIRE delivery. I currently know (3) chefs that want to build relationships with local farmers. Read more...

Marietta House Museum Events
February 20, 2016

First Ladies Tea, Saturday, February 20, 2pm. From Martha Washington to Michele Obama, the First Ladies have been hosting various teas, luncheons, and events. Join us for tea and a variety of recipes from some of our First Ladies. Guests will be seated in the historic rooms of the home. Reservations required and space is limited. Fee: $25/person

Location: 5626 Bell Station Road, Glenn Dale, MD. 20769.
Contact: 301-464-5291

Maryland Organic Food & Farming Association (MOFFA)
WINTER MEETING
February 20, 2016
(Snow Date February 27)
8:00 AM-5:00 PM

Maryland Dept. of Agriculture
50 Harry S. Truman Parkway
Annapolis, MD

Information for farmers and gardeners in search of new ideas, techniques, & inspiration, as well as networking opportunities for consumers and distributors looking for good sources of local, organic food.

Presentations, Panels and Workshops
Join farmers, consumers, advocates, and National Organic Program members to:

Logistics -- our local food blind spot:
Michael Rozyne at TEDxManhattan
- Barry Abrams

Pringle George's County Volunteer Tech Nation

Visit the calendar on the Prince George's County 'Fresh, Local, Fun.' [website](#) for information about more local farm and food events!

## FUN.

**Paint Nite with the Accokeek Foundation**

This Valentine’s Day, love is for the birds at the Accokeek Foundation! Join them on Thursday, February 11 from 7-9 pm for a Paint Nite fundraiser benefiting the Foundation’s Bluebird Monitoring program. Enjoy snacks and cocktails, and a lot of fun while learning how to paint these beautiful native birds. $15 of every ticket sold goes directly to purchasing supplies for building new cavity nest boxes, replacing predator guards, and equipping the Bluebird Monitors with the tools they need to safely monitor their trail of 20 nest boxes. Some snacks and drinks provided but feel free to BYOB. 21+ only please.

Purchase tickets online by January 25, 2016. Tickets must be purchased in advance. No walk-ins. Questions? Email Casey Lowe at clowe@accokeek.org or call 301-283-2113. Reserve your tickets [here](#).

**ECO City Farms Offers Community Herbalism Wellness Series**

- Bring home information you can really use
- Add your voice to discussions about nutrition and agriculture, climate change, soil and sustainable organic farming and gardening.
- Network with some of the pioneers of the organic food movement
- Find a local CSA

**Homegrown 'Eat Local! Potluck Lunch**

- One of the highlights of the meeting
- Bring a dish to share at the best local lunch around!

**Seed Swap ~ Silent Auction ~ Display Tables**

Only $5 for members and $20 for non-members

For more information visit:

[www.marylandorganic.org](http://www.marylandorganic.org) or the MOFFA Facebook [page](#).
The science and art of using plants and foods for building and maintaining good health and for healing reaches back to the very beginning of recorded history. The practice of growing, harvesting, and making of herbal products to achieve wellness connects us to Traditional Chinese, Ayurveda, Native American and Western medical practices. ECO has recently significantly increased the variety and amounts of herbs and spices grown at our farms to better serve the needs and palates of our community.

Cost: $50 each class, materials fee included. ($130 for the 3 class series, prepaid). Registration is non-refundable but is transferable. Please note: No one will be turned away for lack of funds. We offer a sliding fee scale discount, if needed.

Date & Time: All classes are on a Tuesday from 6:00 pm to 7:30 pm

Part 1: Discussion About Diabetes and Latest Research on Herbs (Feb 2).

Part 2: The Spices of Life (Feb 23), Your Kitchen Apothecary (March 8), Healthy Flavors and Seasonings (March 22).

For more information, refer to the flyer or visit the website.

ECO is Hiring Interns & Apprentices for the Upcoming Season!

ECO's apprenticeship and internship program presents an immersive, hands-on opportunity to learn about sustainable urban agriculture by working directly with experienced farm staff. In addition, you make a significant contribution to ECO's programs. Both Internships and Apprenticeships run in 2 6-month cycles: a spring/summer season (March-September) and a fall/winter season (September-March).

*Apprenticeships* are for those who've demonstrated a long-term commitment to farming and require a weekly 16-hour commitment. Apprentices receive a weekly CSA bag, in-kind opportunities for workshops, courses and farm visits, and a weekly travel stipend.

*Internships* are for those who want to get a feel for urban farming without making a huge commitment, and require 6 work hours per week. Interns are unpaid, but receive in-kind opportunities for workshops, courses and farm visits.
courses, and farm visits.

*To Apply*
Please visit their website for more information. Applications can be submitted to Interim Farm Manager, Emily Hanak at emily@ecocityfarms.org.

Celebrate FeBREWary – Prince George’s County Breweries Featured This Month!

WHAT: Love thy Beer: Winter Warmer Showcase

WHEN: February 12th @ 6pm-10pm

WHERE: Silver Spring Civic Building, Silver Spring, MD

DETAILS: In honor of FeBREWary, Maryland Craft Beer Lover’s Month, Love Thy Beer is a Brewers Association of Maryland event for the ultimate craft beer enthusiast.

Attendees will get the opportunity to chat with brewers and owners of local breweries in an intimate setting over seasonal ales. Think: stouts, porters, winter seasonals, sours, and anything out of the barrel!

The VIP hour from 6-7pm, will feature a selection of specialty beers and early entry into the event. Think: small batch, limited edition, and selections from the cellar.

Enjoy all you care to sample of some of the best winter brews along with light fare provided Mission BBQ and live music from Skirbe.

FEATURED BREWERIES: 7 Locks Brewing * Antietam Brewery * Brewer’s Alley * The Brewer’s Art * Calvert Brewing Company* Denizens Brewing Co * DuClaw Brewing Company * Flying Dog Brewery * Franklin’s Brewery * Jailbreak Brewing Company * Monocacy Brewing Company * Mully’s Brewery * Oliver Brewing Co. * Pub Dog Brewing Co. * Raven Beer * Union Craft Brewing * Waredaca Brewing Company

MAIN EVENT: 7pm-10pm, $65

- 3 hour tasting
- Signature BAM Glass
- Live Music
- Light Fare

VIP Reception: 6pm-7pm, $80

- 1 Hour Early Entry
- 4 Hour Tasting Session
- Selection of Specialty Beers (not available at the main event)
- Signature BAM Glass
- Live Music
- Light Fare

Visit their [website](#) for tickets and more info!!

Check out this Pastured Poultry Winter Watering Solution at Forested of Bowie

...yet another great use for compost!

[Check out our newsletter archive](#)!
and old; and foster the development of strong, stable communities. University of Maryland Extension programs are open to all citizens without regard to race, color, gender, disability, religion, age, sexual orientation, marital or parental status, or national origin.