"Probably more pests can be controlled in an armchair in front of a February fire with a garden notebook and a seed catalog that can ever be knocked out in hand-to-hand combat in the garden." - Neely Turner

FRESH.

2014 Winter Markets:
The Farmers Market at Maryland: Wednesdays, February 5th - April 16th, 11am-3pm. Outside Cole Fieldhouse, University of Maryland College Park campus.

The Greenbelt Farmers Market is organizing a Winter Drop - when select farmers/vendors will deliver pre-ordered products - at their market site on Sunday, February 16th at 10:00am. Sign up for their newsletter to get details about what products are available for pre-order, and notices about future winter drop dates. All items must be pre-ordered directly from the farmers/vendors themselves.

Riverdale Park Farmers Market: Thursdays thru March 27th, 3pm-7pm. Town Center Market at 4705 Queensbury Road (note different location from full-season market).

Prickly Pear "Customizable" CSA:
Prickly Pear Produce, a sustainable vegetable farm in Bryans Road, MD, announces its first season of "customizable CSA". Featuring seasonal high-quality produce, customers will be able to choose the bounty they receive each week electronically. Visit the website for details or to sign up; email for more information.

LOCAL.

Robin Hill Farm, Open for Business
The rolling hills, beautiful views, and warm hospitality of Robin Hill Farm make it a wonderful setting for weddings, family events and other gatherings. The Farm - now open for bookings for 2014 and beyond - is easily reached from the Baltimore-DC-NoVa region. Visit their website and Facebook page for more details, photos.

Mid-Atlantic Small Flock Poultry Expo
February 8th, 9:00am-3:00pm
Derwood, MD
This mini expo - at the University of Maryland Extension office, Montgomery County - will feature at least 10 educational seminars on urban poultry keeping, feeds & feeding, breed characteristics, rules and regulations, disease prevention and control, production basics, predator control, poultry first aid, poultry production for profit, breeding & incubation, egg grading and handling.

University of Maryland Extension Specialists will be available to answer technical questions about production practices. Vendors will be available with poultry equipment and supplies.

Registration is required: Adults: $35 and Children under 18 years: $15. Registration fees include lunch.

Pre-registration online is required. NO on-site registration is offered! Details and directions here.
and contact information. Host your special events at this county gem.

**Schedule your School Trips Now at Montpelier Farms!**
If you're a parent, or work in the school system, this might be for you! Montpelier Farms is Oracle approved and the perfect place for the children visit to have a wonderful farm experience!

Kids will enjoy a fun and educational field trip while visiting a real working farm! They'll take a hayride, visit with farm animals, and learn about honeybee production, fiber production, and soil conservation in the Agricultural Education Center.

While learning, the children will utilize the [Seven STEM Standards of Practice](#), receive a complimentary farm coloring book, and a FREE Farm Play Park Pass to come back and visit the farm at another time with their parents.

Price: Children & Parents are $8.00 each, teachers are FREE! Approx. length of tour: 2.5-3 hours, including picnic. Spring Tours are held during the months of April, May & June, on Tuesdays, Wednesdays, Thursdays, and Fridays starting at 9:00 a.m. Reservations are required.

**Do Not Chuck After You Shuck!**
"Southern Maryland is known as the oyster shucking capital of the world. But what becomes of those unique shells after the oyster is eaten?" In past generations the shells were reused in many different ways. [Read here](#) how to turn those shells into a donation or become a member of the Shell Recycling Alliance...

**FUN.**

**Maryland Organic Food & Farming Association Winter Meeting**

**Saturday, February 15th, 8am-5pm**

MOFFA’s mission is to bring together the community of growers, consumers, and retailers in Maryland to support organic and ecological farming and local food production. They publish a newsletter, sponsor workshops, field days, and related educational activities, and speak on behalf of organic agriculture. Their annual winter meeting features:

- Presentations, Panels, and Workshops
- A Homegrown "Eat Local" Potluck
- Seed Swap
- Silent Auction

Registration is only $5 for members and $20 for non-members. Registration is at the door. Membership is $25 for one year or $45 for two years: download the [Registration Form](#).

**Romano Vineyard & Winery**

**February 8th and 15th, from 12:00pm-5:00pm,**
you can stop by Romano Vineyard & Winery, taste the wines, and buy your sweetie a nice Valentine's Day gift!

**Wear red to the winery either of these dates you'll receive 10% off your purchase!**

**Urban Agriculture: The New Frontier**

**March 12th, 6:00pm-8:00pm**

**Edmonston, MD**

Are you interested in food systems, food deserts, the local food movement, and/or urban agriculture? Then you should consider registering for this class!

This course provides an overview of urban agriculture, including the impacts, constraints, opportunities, stakeholders, historical contexts and development trends affecting growing and distributing food in urban settings. Sustainable energy applications will also be explored.

Visit [PGCC’s website](#) and select Work Development & Cont. Ed. Students. You can also register in person on the main campus at Bladen Hall Room 126 or at the Westphalia George's Community College, 9109 Westphalia Rd. Upper Malboro. If you have any difficulty finding the course or registering, contact: Lori Jones: 301-322-0033, or joneslt@pgcc.edu

Location: 4913 Crittenden St., Edmonston, 20781

**Grassroots Herbal Program**

**April ~ September, Monthly**

**Bryans Road, MD**

Centro Ashe’s program offers the community a chance to explore folk herbalism from various traditions, and to understand nature’s ability to support health, strength, and vitality. The series is an introduction and includes herbal fundamentals, North American and Mid-Atlantic medicinal plants (and others), practical and therapeutic applications of herbs, body system therapeutics, nutritional healing, herbal preparations and medicine making, creating sacred space using herbs, guided meditation, harvesting and wild crafting plants, permaculture and herbal gardening, herbal energetics and more. You
If you can't make it to the winery, the Romanos will also be doing a wine tasting at Rosewick Wine & Spirits in LaPlata on February 7th, 4:00pm-7:00pm.

will receive expert instruction from the abundance of local, expert knowledge.

Class topics and registration here.

Cultivate. A Journey in Re-Skilling & Re-Connecting
Monthly, May-October
Bryans Road, MD

Join farmer Rebecca Cecere Seward of Prickly Pear Produce and Molly Meehan of Centro Ashe for this six month series exploring some basic elements of homesteading. "We will examine our relationships with our food, our homes, the land, and our health, exploring the intersection of self-reliance, sustainability, and community. Our goal is to nourish our skillsets and challenge ourselves to cultivate intention in the way we choose to live, empowering ourselves as creators and members of a wider world.

Each class will cover multiple topics, including one "re-connect" presentation and discussion, and at least one "re-skill", in which we will work hands-on to craft our knowledge of various practical subjects."

Detailed agenda and registration here.