"It will not be doubted that with reference either to individual or national welfare, agriculture is of primary importance." - President George Washington

FRESH.

What's going on at some of our farmers markets this month?

**Hyattsville:** Weekly cookbook exchange and giveaway! In July they'll have sugar snap peas, black raspberries, blueberries, sweet cherries, apricots, hot pepper jellies, honey, spring lettuces, squash, beets, green beans, potatoes, baked goods.

**Montpelier Farms:** In addition to their annual flea market, they'll have a wine tasting with Friday's Creek at the market on July 13th. Both events run from 9am-1pm. On July 27th Romano Winery will be doing a tasting at the market from 9am-1pm.

Find a complete list of county farmers markets [here](#).

The Buy Local Challenge is Back!
All you have to do to take the challenge is commit to eating local during Buy Local Week (July 20 - July 28, 2013). "I pledge to eat at least one thing from a local farm every day during Buy Local Week!"

Join the more than 5,000 people who have taken the pledge now! there are many ways to participate! Take the pledge and encourage others to do the same. Support restaurants and stores that buy from local farms. Get people together in your workplace and have a potluck, or encourage your cafeteria to feature some local ingredients. [Sign up for the challenge](#) today!

LOCAL NEWS.

Accokeek Foundation Launches On-Farm Market & Tours
**Saturdays, Beginning July 6, 10:00am - 2:00pm**
The Ecosystem Farm's On-Farm Market features certified-organic, seasonal produce, available for purchase to the public, Saturdays, beginning July 6th. Farm staff and volunteers will also be available to provide tours of the eight-acre farm to show how sustainable agricultural practices are used to help improve the environment, nourishing nutrient-depleted soil, while producing lush, delicious food. For more information visit [their website](#) or call 301-283-2113.
Radix Farm Receives Certified Naturally Grown Status
What is Certified Naturally Grown (CNG)? It's a certification process similar to the National Organic Program, but is instead tailored for small-scale, direct-market farms selling in their local communities. CNG standards are based on National Organic Program standards and requires a full commitment to robust organic practices. CNG enables farms to get credit for their practices while showing accountability to their customers without having to go through the expensive and time-consuming process of organic certification. You can find their online CNG profile [here](#).

**FUN.**

**Romano Vineyard & Winery**
Tasting Room hours this month will be open **every Saturday**, 12:00pm-5:00pm during the month of July. Directions to the winery and more information [here](#).

Also visit them (and taste!) at the [Cheverly Community Market](#) (6/29), [St. Thomas Church Farmers Market](#) (7/13), [Riverdale Park Farmers Market](#) (7/18) and [Montpelier Farms Market](#) (7/27).

**Locapour: Cider & Mead**
Thursday, July 11th, 4pm-9pm
Marylanders are producing great sips, and the Maryland Wineries Association wants to showcase locally-produced hard cider and mead. Join them in the tree-lined allé at the Baltimore County Center for Maryland Agriculture for locapour focusing on locally-produced cider and mead.

WHERE: 1114 Shawan Road, Cockeysville, MD 21030

MORE: In addition to the locally-produced cider and mead, guests will enjoy other vendors and artisans, food and live (roving!) music.

TICKETS: Entry is $20 ($25 at the farm) and includes samples of locally-produced hard cider, mead and beer. Non-taster tickets are $10. Kids under 8 are admitted free! Event details and buy passes [here](#).

Proceeds to benefit Maryland farmers through the Maryland Agricultural Resource Council and the Maryland Wineries Association.

**National Colonial Farm: The Way of Food**
Saturday, July 20th, 12:00pm-1:00pm
Accokeek, MD

Join them for a kitchen table conversation as they introduce you to the epicurean delights of colonial Marylanders. Learn how our tastes and the food itself have changed over 300 years as we explore the "receipts" (recipes) and meal preparation. This month's theme is "Say What?" featuring Muskrat Soup, Pork Cake, and A Liver Pudding.

**Free.** Find details and directions [here](#).

**FEATURED FARM**

**Jug Bay Market Garden: Upper Marlboro, MD**
Scott Hertzberg and Tanya Tolchin are a dynamic duo. They manage a 44-share Community Supported Agriculture (CSA) program from multiple farm sites they rent in our county. Their farm, Jug Bay Market Garden, uses organic practices. Their vegetable and flower CSA shares are delivered weekly to Christ Church on Capitol Hill, and they also donate additional fresh produce to the church's soup kitchen. Scott oversees the farming operation, while Tanya is embarking on a new project, through a NE Sustainable Agriculture and Research Education grant, to affordably dry flowers, herbs and vegetables for both edible and non-edible uses.

Tanya is experimenting with two dryers, one solar and the other electric, to determine what items dry most effectively through each dryer method, and identify market niches for these products that would create potential additional revenue streams for other farmers who might want to adopt this idea. This two-year project will culminate in a report and field day for farmers to visit the farm and see the results of her hard work and experimentation. So stay tuned!