

FRESH. LOCAL. FUN.

PRINCE GEORGE'S COUNTY, MARYLAND

Minutes from Washington, D.C. and centrally located, discover Prince George's County farms, farmers and food.



JULY 2014

"Live in each season as it passes: breathe the air, drink the drink, taste the fruit." ~Henry David Thoreau

FRESH.

July Farmers Markets

All of our county farmers markets are now in full swing! And after a cool, wet spring, the heat is finally taking hold and market offerings are flourishing! Our county markets welcome Women, Infant & Children (WIC) Farmers Market Nutrition Program (FMNP) coupons, Seniors' Farmers Market Nutrition Program (SFMNP) coupons, and Fruit & Vegetable Checks (FVCs). [Read the fact sheet](#) to learn the details of the programs, and to see if you qualify.



Many of our markets – and market farmers – can now accept Supplemental Nutrition Assistance Program (SNAP), aka Food Stamps. Contact a local county office to determine your eligibility [here](#).

Find the full list of county markets [here](#); or [download a printable brochure version](#).

Going on at Local Markets...

Greenbelt:

7/6: Eleanor Roosevelt Clarinet Choir; 7/13: Knob Hall Winery; 7/20: Elk Run Winery and Vineyard; Demo: Using Rain Barrels for Storm Water Filtration by Chesapeake Education, Arts & Research Society; UME Prince George's County Master Gardeners; 7/27: Romano Winery



LOCAL EVENTS

Buy Local Challenge! July 19th - July 27th

The Buy Local Challenge is a personal commitment to support farms by eating local. WHY? Because adding locally grown farm products into your meals is good for you, your family and the planet.

Enter the 2014 photo contest:

"Take the Challenge to the EXTREME!" Show us how you took the Challenge to the extreme.

Serve something local at **every** meal instead of once a day, eating **only** local foods during Buy Local Week, or sampling **new** items you have never tried before, like local meat, cheese, ice cream, beer or wine! [Upload your photos to Facebook and you could win!](#)

Details about the challenge [here](#).

Harvesting, Post-Harvest Handling and Marketing July 26, 8am-2pm ECO City Farms, Edmonston

You've done your best to grow a beautiful and tasty array of

LOCAL.

Cabin Creek Heritage Farm Hiring

We are a [local sustainable livestock farm](#) raising our stock using traditional techniques, free from medications, and free to roam the woodlands and pasture. We have positions ranging from egg processors to general farm hands, from goat milkers to store/market clerks, from delivery drivers to animal loaders, from giving tours to feeding animals.

As a small farm, staff gets involved in many different and diverse tasks. No experience is necessary as we will provide training. We expect our staff to be respectful of people and animals, responsible and take pride in their work, enjoy working along side others as well as taking tasks on alone. This is a farm: we work outside most of the time, are often brushing dirt off our clothes, and never have enough time to get everything done that needs to be done in a day.

If you are interested in learning how to farm, enjoy being outside, love independent work, and want to be part of this exciting opportunity, [contact Doug Hill](#). In your response, please provide:

1. What intrigues you about this opportunity;
2. Your availability and if you are looking for part time or full time work (we can accommodate both);
3. Three words that others would use to describe you.

FUN.

[Southern Maryland VineFest!](#)

Saturday, July 19th, 4pm–9pm

Robin Hill Farm, Brandywine

[Robin Hill Farm](#) and [The Maryland Grape Growers Association](#) (MGGA) would like to invite you to the first ever Southern Maryland VineFest! This unique event will focus on several of the wonderful attributes this region has to offer, including vineyard & wineries, farm products, artisan crafts and more!

Ticket price includes wine tastings from our Southern Maryland wineries and samples of our local farm products (cheese, charcuterie, baked goods, fresh produce). You may purchase your favorite wines and farm products then settle down with your goodies on the farm to relax and enjoy live music.

A wagon and tractor will offer scheduled tours of the farm and vineyard, complete with educational talk, at 4:30pm, 5:30pm, 6:30pm, and 7:30pm. MGGA will also have a professional from the industry do 20-minute talks on a variety of topics at 5pm, 6pm, and 7pm.

Tickets: \$25/21+ and \$15/Under 21 at [Eventbrite](#).

vegetables and the day has come to harvest and market them... don't let all that work go to waste! This course discusses the critical factors involved in a harvest in order to retain all that beauty and taste for as long as possible, and how to get a fair return on your crops through local markets (farmers' market, CSA, pick your own, restaurants, grocery stores, coops, and more). We will explore ECO City Farm at Edmonston's system for ensuring a high-quality harvest, and participate in a fun harvest/farmers market day activity to simulate the many pressures, struggles, and successes in "market" gardening.

ECO City Farms, 4913 Crittenden Street, Edmonston. More information and registration instructions [here](#).

Modern Homesteading Workshop Series: Nature's Bounty - Food Foraging and Wild Edible Plant ID July 27th, 2pm-5:30pm [Accokeek Foundation](#)

Walk the trails at [Accokeek Foundation](#) and learn how to identify edible plants growing in the wild. Participants will help create a mushroom orchard on the farm.

Participants should wear suitable clothes and shoes for working outdoors, hiking trails, and getting dirty; bring a water bottle and snack! Each workshop will take place once a month, on Sundays throughout the season from 2pm – 5:30pm (unless otherwise noted). Participation is free; [registration is required online](#) or call 301/283-2113.

Romano Vineyard & Winery in July

You have lots of opportunities to sample, and buy, the [Romano's wines](#) this month. They're everywhere! **They're open every Saturday this month, 12pm–5pm.**



And if you can't get to the winery, stop by one of these store wine tastings:

July 11, 4–7pm: [Rosewick Wine & Spirits](#)

July 18, 5–8pm: [Brandywine Wine & Liquor Depot](#)

July 26, 3–6pm: [Woodmore Wine & Spirits](#)

Patuxent 4-H Center July Resident Camp Dates Available!



Explore nature, outdoors and have fun at Camp Creepy Crawly, July 14th-18th! Campers will have a full day of activities, great meals and evening fun. Enjoy archery, nature hikes, arts & crafts, team building, low ropes, campfires, s'mores and more.

Cabin space limited. Ages 8–12. [More information and registration here.](#)

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Next month's topic:
Hugelkultur – Reshaping the Land
to Create Microclimates

SAVE THE DATE! **Chesapeake Herb Gathering** **September 27-28, 2014**

Naniemoy

Enjoy a day of workshops, local vendors, and networking with local medicine makers, teachers, clinical herbalists, healers, botanists, farmers, plant people, artists, homesteaders, and more!

This year's keynote speaker is Susan Leopold of United Plant Savers!

Information & pre-registration [here.](#)

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